results but if a living interest has been roused it will grow to greater things. Have written again urging them to attend the annual meeting at Oshkosh.

Respectfully submitted,

IRVING C. SMITH.

Green Bay, Wis.

NORTHERN ILLINOIS HORTICULTURAL SOCIETY.

This society held its 34th annual meeting in the pleasant city of Yorkville, Dec. 4-5, 1900. The delegate from Wisconsin found the veteran horticulturist, L. Woodward, of Marengo, Ill., at the depot in Aurora. He has been treasurer of the Northern Illinois Society for thirty years and still manifests a deep interest in the society, although like Bro. Stickney he has switched off somewhat into the pickle business. Mr. Woodward was a frequent attendant at the meetings of the Wisconsin Society in the seventies, coming as a delegate in '73, '74 and '75.

J. L. Hartwell, the president, and Arthur Bryant, the secretary, were both on hand and worked hard to make the meeting a success.

Charles Hey of Dixon told how he grew strawberries; the summing of his talk seemed to be that his great success was accounted for by the amount of work his wife did in the patch!

A new feature was an orchard class exercise by Jacob Friend which resulted in a free for all discussion on all subjects pertaining to the orchard, from blight to June grass sod. The President's Address was a well-prepared document and "The Practical Work of Horticultural Societies" by State Secretary L. R. Bryant of Princeton was full of instruction.

Your delegate gave his experience with winter apples
and exhibited eleven varieties, all produced by top-grafting. They were Walbridge, Malinda, Eureka, Avista, Northwestern Greening, Missouri Pippin, Ben Davis, Dominion Winter, Wisconsin Spy, Newell and Scott's Winter. This was well received for the reason that those people are anxious to find more winter varieties suited to their climate.

One of the veterans of their society, who has gone to his reward, did much of his life work near this village or city. I refer to Samuel Minkler. He left a monument to his memory by producing the apple which bears his name. It is a winter variety and several told me it was the best winter apple they had. I found his work was not confined to his own State, for when I stopped at Janesville on my way home I found among a dozen varieties of apples in Bro. Tarrant's cellar more of the Minkler than any other sort and they were grown on top-worked trees, strengthening my faith somewhat. Mr. Minkler's record among his neighbors was like Uncle Wilcox's, that of an honest, upright man. He made the singular request before he died, I was told, that his remains should be drawn to the cemetery in his farm wagon by his faithful mules that had so long worked for him and that his farm hands should lay him carefully in his grave. His wishes were carried out. While living he donated evergreens free of cost to cemeteries and for adorning school grounds, so that Kendall county contains many monuments to his memory. Surely the world is brighter and better for having such men live.

The Northern Illinois fruit lists are very like ours, N. W. Greening, Gano, Ben Davis, Jonathan and Minkler are their best winter apples. Loudon is at the head of red raspberries. Splendid, Wood, Warfield and Clyde are leading strawberries, while Concord, Worden, Moore's Early and Niagara lead in grapes. Currants are about the same as ours, one man speaking very highly of London Market.
Prof. Blair of Champaign gave an illustrated lecture on trimming blackberries and raspberries.

Their next meeting will be held in Dixon. Your delegate was entertained and received a vote of thanks for his assistance in the meeting. There was a large number of young people in at the evening meetings. The high school chorus gave us fine music and we had some fine recitations by the young people.

A. J. PHILIPS, Delegate.

CHRISTMAS GOODIES FOR THE CHILDREN.

PEANUT COOKIES.—Rub to a cream 1 large tablespoon of butter and ½ cup of sugar; add 1 beaten egg, 2 tablespoons of sweet milk, ½ teaspoon of lemon juice and a very little of the grated rind, 1 even cup of pastry flour measured after it is sifted, 1 teaspoon of baking powder, a very little salt; beat thoroughly, then stir in ½ cup of peanuts chopped fine; drop the mixture by teaspoonfuls an inch or more apart on greased tins, place half a peanut on top of each and bake in a rather slow oven. Remove the brown skin from the nuts before chopping.

PEANUT CANDY.—Put 1 cup of granulated sugar with no water into a smoking hot iron frying pan and stir continually until it is melted; add a cup of chopped peanuts and turn immediately into a buttered tin. Cut into squares when partially cool.

WALNUT CREAMS.—Make French cream foundation by taking the white of one egg and an equal quantity of cold water and stirring into it XXX powdered sugar until it is stiff enough to shape into balls with the fingers; make it into little balls, and press a walnut meat onto two sides of each ball; place on a buttered platter and set in a cool place over night to harden.