

PICK SQUASH WHEN MATURE, SAYS GARDNER
 Prof. V. R. Gardner, director of the experiment station at Michigan State College, had some advice for first-year Victory gardeners last week. According to Professor Gardner, the practice of leaving squash fruits on the vine until they are needed may seriously cut their production of the plant, since a mature squash takes large amounts of nourishment from the soil and vine. Fruit should be picked as soon as it is mature, so that the vine may produce other fruit, the horticulturist said.

SHOWER
 The roofs are all sparkle with the rain. The angry clouds that hid the sun are gone. Two hungry, chirping robins hunt for worms. Among the little puddles on our lawn. With all the gardens washed in new sweet rain. The earth is quite a lovely place again.
 BEATRICE McDONALD.

Waste Land Grows Seed Crop



Red canary grass seed—1000 pounds when cleaned, was combined and bagged recently from a low field which seven years ago was unweeded waste land grown up with cattails and sedge near Howell, Michigan. Here, left to right are Robert C. Ziegler, a farmer who cleaned the seed, and Bernard Kuhns who worked with his father Elmo in the seed harvest. The seed came from 2 1/2 acres owned by Walter J. Pasnicki, Detroit industrialist, who raised it sheep on the canary grass but sold the crop this year to the neighboring Kuhns who own tractors and a combine. C. M. Harrison, Michigan State College agronomy specialist, gave the farmers advice on cutting, drying and cleaning. One prospective buyer quoted a price of 42 cents a pound for the seed.

RULE FOR POULTRY TRUCKERS

Truckers hauling poultry must put within their trucks the name and address of the person to whom it is being shipped, the place from which the items were shipped, their quantities, types, grades and weight classes, and the number of head of each, the UPN has ruled.



By PAUL R. KRONE, Chief, Victory Garden Section, Michigan Office of Civil Defense

If you are allowing your tomato plants to sprawl over the ground rather than staking them, a mulch of straw or grass clippings at this time will materially improve the crop.

A mulch does several things. It keeps the soil uniformly moist and retains much of the moisture that is already there. It will help materially to reduce blossom end rot, the dry rot which forms on the blossom end of the fruit. This so-called disease is a readily diagnosed trouble that can be largely prevented by keeping the ground evenly moist. The mulch also will keep the fruit on the outer sides of the vines which so frequently rot if they come in contact with the soil. It also keeps them nice and clean. If you haven't time available and use grass clippings, do not apply them too thickly if they are fresh, as a heavy application may heat in the course of decomposition and cause injury to the plants.

Suckers in Corn
 We are frequently asked regarding the advisability of removing the suckers or thinning out sweet corn. If the corn is thick, this thinning out process will materially improve the quality of the corn that you get and there will be a better yield. However, experiments indicate that if the corn is properly spaced, there is no value in removing the suckers. If the job is to be done, it should be done early, that is, before the corn tassels out.

Late Beets
 A late planting of beets for storage can be put in at this time in the southern part of the state. This planting will produce a nice small beet which will be suitable for fall and winter use and is excellent for canning. Turnips can also be sown at this time for fall storage. Chinese cabbage can be planted and, among other things, plantings of lettuce, spinach, radishes and even green beans can still be made. The crop from a bean planting made at this time will, of course, depend upon the fall weather.

Apply Fertilizer
 In order to hasten development of late crops, application of the special Victory Garden fertilizer along both sides of the row at the time of sowing the seed is preferred to place this fertilizer in a trench about two inches deep on either side of the row of seeds spaced about two inches apart from the seed row. Apply it at the rate of one pound to thirty feet of row.

Watch for Squash Bugs
 Be on the lookout for squash borers and squash bugs. The borers penetrate the stem and cause the plants to wilt and die. At the first sign of borer injury, examine the plants for the entry holes and insert a wire into it to kill the borer before it strikes at the good parts of the plant. Then place soil over the joints of the stems to prevent rot, which would kill the plant.
 Squash bugs are more numerous in rather large quantities this year. It is very difficult to kill the old ones, but the young bugs can be destroyed by contact spray. Watch for the eggs and remove them from the undersides of the leaves. Trap the old bugs by placing shingles or other light boards between the rows in the evening and picking the bugs early in the morning.
 Watch those late crop plantings as well as broccoli and cauliflower for cabbage worms. They are especially bad this year but can be easily controlled. Rotenone in dust form is the easiest method of control at this stage and also the safest. Do not use calcium arsenate or lead arsenate on cabbage after it is headed out, or on broccoli or cauliflower.

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YOUR REFRIGERATOR. Don't overcrowd your refrigerator or put hot dishes on the shelves to cool. Have refrigerator inspected periodically, and defrost regularly. Don't open door any often than necessary. Locate refrigerator away from heat sources.

YOUR RANGE. Use the deepwell cooker often—it's thrifty. Cook complete oven meals. Start your surface cooking on HIGH, then switch to LOW heat as soon as food comes to a full steam. Use very little water for cooking. Bringing large amounts of water to a boil wastes electricity. Foods should be steam-cooked (this helps conserve vitamins, too). On many electric ranges, cooking can be finished with stored heat from the surface units, after the current has been turned off.

YOUR OTHER APPLIANCES. Avoid overloading your electric washer. Do two washings instead of one, if need be. Don't run your washer longer than necessary—7 to 12 minutes per tubful is usually enough. If your electric iron hasn't a thermostat to control the heat, pull out the plug when the iron is hot enough—and attach the cord again when additional heat is needed. This saves electricity. The same thing is true of your toaster—disconnect it when temporarily not in use, then plug it in again as needed. When baking or roasting in your electric cooker, don't waste heat by lifting the cover to "peek" at foods. The Detroit Edison Company.

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