

It's About Time To Plant Those Bulbs

From September onward in the north is the time to plant spring-flowering bulbs. Daffodils go in first, then hyacinths and the little bulbs. Tulips can be planted then or later, October on into November—even as late as the holes can be dug for them. In warmer climates, keep bulbs in the refrigerator until December, then plant.

Spring-flowering bulbs are so beautiful and so easy to raise that with a little care a long season of bloom is practically assured. Daffodils, narcissus, and jonquils, alone, can be planned to spread over many weeks. If one begins with snowdrops, the first harbinger of spring, and ends with the handsome Darwin and Breeder tulips, the bulb-flowering season will stretch from February into May with a constant unfolding of loveliness.

Following the snowdrops are the winter aconite, crocus, and chionodoxa. Then come scillas and grape hyacinths. Daffodils are going on at the same time, and the quaint species tulips, Kaufmanniana and fosteriana.

By then, the colorful tulip parade starts, with the early singles and doubles, and on into the parrot and cottage and late doubles, ending with the Darwin and Breeder.

If you add some of the other "lesser" bulbs like Scilla campanula (wood hyacinth) and Dutch iris, you have an exciting display—all for planting bulbs in the autumn.

It is better to get a few first-rate bulbs than many second-rate ones. Even when planting, say, 50 daffodils on the edge of the woodland for naturalizing, it is best to buy good bulbs, some dealers sell them for naturalizing at quantity rates, specifying that they are top-quality but not named.

Good root development in autumn is important. Success calls for loose soil that the roots can penetrate. If the ground is dry, soak it well before digging. Dig the whole area deeply, then smooth it over with a rake. The bulbs where you are going to plant them. The bulbs are planted pointed end up.

If the soil is clayey a soil conditioner should be added. For the first-year blooms the flowers already are formed in the bulbs, so fertilizer is not essential, although enriched soil is always a good idea. After blooming they should be fed so they can build up for the next season. Good drainage is important.

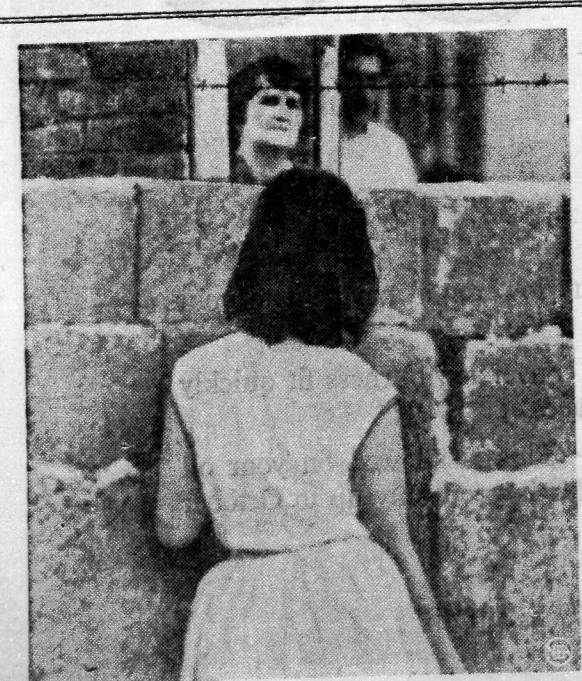
Some shade also is important during the summer after they have bloomed.

How deep to plant each kind and how far apart depends to an extent on the size of the bulb, also on the soil. Late planting in sandy loam can be less deep than early in heavier soil.

When you plant tulips, daffodils, or hyacinths in the perennial border, plan groupings by color, advises The Bulb Growers of Holland. Keep the surrounding plants in mind in ordering, and get complementary shades. Plant five or six of one variety in a small border, a few dozen in a large border. A mass of one color is more dramatic than a spotty mixture.

And don't forget the "lesser" bulbs. Grape hyacinth, crocus, chionodoxa, scilla, and the species tulips and tiny fragrant jonquils and narcissus are too exquisite to miss. You will be glad next spring that you added them.

DRIVE WITH CARE!



CONCRETE CURTAIN—An East Berlin girl (foreground), now living in the western sector, talks to her mother over the concrete wall that divides the city. Later Communist police used tear gas grenades to stop the people from fraternizing over the wall.

Baptism of Fire for Red Cross Disaster Relief



Victims of the fire in Michigan's Thumb Country crowd floors and stairs of jam-packed Red Cross Court House.

The fire that swept the Thumb Country of north-eastern Michigan in September, 1931, brought first aid to the Red Cross disaster relief. Artists for Harper's Weekly magazine, on the scene at the time, captured as best they could the disaster. More than 200 died, and some 15,000 persons were made homeless by the fire. The fledgling organization, "Clara Barton's Red Cross Society," collected supplies from just-formed chapters in Detroit, Rochester, and Syracuse, N.Y., for delivery to stricken residents. Red Cross disaster services total some \$323 million spent in 7,800 relief operations over the 80 intervening years since the first big test in fire-ravaged farm and woodland areas of Michigan.

TABLE TALKS

By Jane Andrews

One of the biggest U.S. makers of glass jars publishes a leaflet titled "Homemakers' Easy \$150,000,000." It says "20,000,000 more women get an average of 10 saved pennies for each quart of fruit, vegetables, and relishes canned at home. Pennies add up to \$150,000,000 a year. And they get them tax free!"

Further on in the leaflet was this: "How is it possible to estimate the amount saved by canning? Start with the assumption that a jar will give service for 10 years." Estimates were then given for cost of jar and fuel, and concluded with: "Add this to cost per quart for produce, sugar, and seasoning. Then compare cost of the home-canned food with the purchase price of the same amount factory canned."

The last paragraph in the leaflet asked: "What other than canning are the dividends of home canning?" Answer: "Good-tasting meals, well-nourished bodies, freedom from worry over food, opportunity to exercise or develop creative ability. But for many it is the fellowship and respect which result when mother, father, and children take an active part in a mutually worthwhile project."

Before you begin your canning or jelly-making, read these few extra hints: "A teaspoon of sugar added before closing the jar for processing helps the flavor of canned beets, corn, carrots, and peas. If the recipe calls for sugar it will be all the better for a smidgen of salt. Yes, that goes for jam and jelly too. Peaches and pears for canning are easier to handle if cut into halves, and peaches pitted and pears cored before peeling. For spoon of corn syrup to each quart of tomatoes before processing."

Canned Apples—Hot Pack Make a light or medium syrup. Add 2 tablespoons salt and 2 tablespoons vinegar to 1 gallon of water. Wash, drain, core, pare, and slice apples, or cut into halves or quarters. Drop apples

into salt-vinegar water. Rinse apples and then boil them in syrup for 5 minutes. Pack hot fruit into jars. Cover with hot syrup. Process 20 minutes in boiling-water bath.

Canned Apples for Pies Follow above recipe, but use 1 cup sugar for 4-5 cups of water when making syrup.

Canned Applesauce Wash and drain fresh, sound apples. Remove stems and blossom ends. Slice apples; cook until soft. (May need a little water to prevent sticking.) Press apples through sieve or food mill to remove skins and seeds. Sweeten sauce to taste. Reheat to boiling. Pour, boiling hot, into hot jars. Stir to remove air bubbles. Process 20 minutes in boiling-water bath.

Note: Duchess and other apples which "sauce" without straining should be pared and cored before cooking.

When wintry winds blow and snow covers the ground, there's nothing like a bowl of hot soup to start your meal. Here is a vegetable soup mixture that you may want to can now and use on cold days.

Vegetable Soup Mixture 5 quarts chopped tomatoes 2 quarts sliced okra or 2 quarts green lima beans 2 quarts corn 2 tablespoons sugar 2 tablespoons salt

Wash and drain vegetables. Chop and measure red-ripe tomatoes. Cook until soft. While tomatoes are cooking, slice okra (or shell beans), cut corn from cob. Measure. Press tomatoes through sieve. Mix tomatoes, vegetables, sugar, and salt. Boil until thick. Pour hot, into hot jars. Process pints 55 minutes, quarts 65 minutes at 10 pounds pressure. Note: Any mixture of vegetables may be canned for soups. Prepare vegetables for cooking. Mix. Add water or broth to cover. Boil 5 minutes. Pour, hot, into hot jars. Process for the length of time required by the vegetable in the mixture that needs the longest processing.

Women's Opinions On Modern Packaging

By Jane Andrews

If you ever have had to keep peace at the breakfast table by searching around in the cereal carton for a plastic penne, or if you ever have thrown the frozen food wrapper away only to discover that cooking instructions were on it, or if you ever have tried to select the sugar or flour bag—unsuccessfully—the packaging industry wants to know you better.

Already, the industry has found out a lot about people and packaging through a recent survey in Chicago, Seattle, Philadelphia, St. Louis, Cincinnati, and Kokomo, Ind.

If some of the findings seem obvious, they also must be seen as matters of important routine that too many may be taking too much for granted.

The study—sponsored by Chicago Printed String Company, which, as a manufacturer of package opening tapes and stringings has a special interest in packaging problems—shows homemakers complaining that it is difficult to open those that require use of instruments in opening, that tip or will not fit on shelves, those that cannot be recycled properly, that give incomplete, inaccurate, or obscure directions, and those that do not stay neat looking.

The housewives most like packages with spouts and pull tapes, plastic containers, and jars that can be reused easily; cereals and other packages with reliable tops.

75% women feel packaging has improved in the past 10 years, but 40 per cent of those surveyed (300 wives and husbands in total) contend that the nation is overpackaged.

There is a strong but definitely minority sentiment that years for the old pickle barrel manner of merchandising.

Sixty-one per cent of the survey respondents appealed for tip-top-type openers which allow a pull of a string to open a container.

Consumers like spouts on packages—if the spouts are sturdy and won't fall inside the packages when pushed—bottle fide perforations which "give" when punched, cellophane tape and adhesive tape and other simple package openers.

Complained one housewife: "If you are a married woman and your husband comes home at night and says 'What did you do all day?' and all you can say is 'I opened the sugar bag,' this is hardly stimulating conversation for the dinner table."

What about prepackaging foods, meals especially? Most consumers like the convenience and sanitary aspects of prepackaging, but they do not, always feel they get as good quality as with hand-picked products.

"In prepackaged meals they always have the nice side up and you can never turn it over," one woman commented, writes Robert Colby Nelson in the Christian Science Monitor.

One major complaint concerning prepackaging has to do with the need for rewrapping such items. Nearly half the consumers said they have to rewrap many such items, and of those, 83 per cent said they do not like to do it.

As for coupons and premiums on packages, these rose mixed reactions. Premiums that come

with packages are much more popular, it was found, than that had to be "sent in" to receive the premium.

Some object to premiums placed within the boxes because, it is felt, they short change the buyer by taking up product space.

Resentment is greater when the premium included is something that the consumer has no particular need or desire for but must accept because she wants to buy that particular brand.

Others feel that if a manufacturer can offer a cost-cutting coupon, provide a "bargain" offer, or give a worthwhile free item, then that same manufacturer should be able to lower the price of the product.

Complaints or not, 75 per cent of the consumers questioned admitted having at one time purchased an item because of the premium offer involved.

Parental Observation: "We're not taking a vacation this year but then we did send the children to camp."

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When Mark Twain Lectured In London

By Jane Andrews

For this London campaign he had an entourage, having at hand Charles Warren Stoddard, at 14 a week to serve as so-called secretary, companion, and master stage manager. The wages were, theoretically, for Stoddard's refusal to accept pay for congenial duties—... it was 1902.

"I frequently run into Boston just for lunch," reported Robin Danon, "for as the distance is 18 miles and the roads level I usually cover the trip in an hour, just time enough to add use to the appetite."

Mr. Danon tells about it in the "Experience & Comments" column, page 206, of the Jan. 22, 1931, issue of the Horseless Carriage.

"After arriving at whatever hotel is selected there is no time to leave it in the street and when ready to go home just turn the crank and fly away. No one ever expects to drive a horse 15 miles in an hour and then go home within an hour or two. Besides, a horse is a bother, because it must be put in a stable and fed in emergencies I have been able to get away in two and two and a half minutes. It is all away in ten minutes. It is the quickness of operation that recommends the horseless vehicle."

If Mr. Danon could get two miles out of Boston in 10 minutes he did better than we can. Of course as he popped into the city he had a clear path—all the horses tried to climb lamp-posts.

You can't blame Mr. Danon for being a bit smug. "I have frequently started on 50 mile trips," he reports, "and made the distance without once stopping the horse."

In those days you bought a horseless carriage and it was delivered by freight train. Then a car from the factory came "in about three days" to tell you how to run it. But often, as in the case of Mr. Danon, you hired a local mechanic, read the meager instructions, and launched the machine on your own.

Mr. Danon and his local mechanic "worked for three days before we could get a single start from the engine. One day was that it took about 10 horsepower to turn the crank. There was nothing said about the release cock. It was a hot day, too."

But victory at the end! "At last with a pound, and a tremendous rush of black smoke, the motor commenced to move. I still ran after all this abuse. The next thing I had learned about his 'high speed clutch.' Then 'There was perfect bliss.' Mr. Danon had no trouble. But that for two weeks except that the muffler exploded. Also the engine began pounding as though hit with a sledge hammer and it occurred to him after a while that the 'cooling tank' was empty."

Wonderful cars were the motors of old—they contended with incredible roads and with drivers ignorant as Indians. As credit to the pioneers also who would spend two hours in the hot sun cranking the mysterious contraptions without knowing about the "release cock."

Mr. Danon summed it all up: About everything had to be learned by trial and error. It could happen to a beginner, and I now know almost everything came from inexperience in operating."

A gay reckless rule. Drives cases showed how the poison works in the human body. It affects the central nervous system, causing damage that can be permanent if it is not checked in time.

"I told him always to select a wagon to stop against, for if it were more spring than a tree or post."

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Fifty-Mile Trip Without Stopping!

By Jane Andrews

Boston was a happier place in those days. You drove the car up to the Parker House, left it at the curb, and drove it off again from the front entrance. No fuss, no parking bother. The only difficulty—it was 1902.

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LAST MONTH—IN HISTORY

By Jane Andrews

AUGUST 10. British schoolboys killed in plane crash in Norway.

AUGUST 11. Russian announced a strike in London.

AUGUST 12. French 1st Light Cavalry corps—lost of Meuse River, a person plunged to death, 51 others eventually rescued.

AUGUST 13. 10-year-old American boy foraged for Progress post signed in Hungary.

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AUGUST 30. East German Red Army downed city's border crossing to half-hour.

AUGUST 31. Russian announced a strike in London.

THE FARM FRONT

By John Russell

ED. NOTE: The following article is taken from the widely-circulated British weekly "The Farm Front."

Modern chemistry has produced many poisons of incredible power which help the farmer in his battle against insects. Some of them are "selective" and will kill one class of insect but not another. But some are deadly poisons to man.

New insecticides are invented every year and are put on the market after short-term tests. But only now are we discovering the dreadful long-term effects.

This crisis? Mr. Danon's first trip round was entirely in low gear, two hours without stopping, "when the machine suddenly collapsed" at this tough treatment. "The chain had stretched and jumped a tooth" and the "low speed driving shaft" was red hot. What to do?—"the machinist fixed the chain and we poured water on the shaft."

Mr. Danon was no fool, writes Richard L. Strout in the Christian Science Monitor. Nobody could say the machine wasn't sturdy, he observed, because it still ran after all this abuse. The next thing I had learned about his "high speed clutch." Then "There was perfect bliss." Mr. Danon had no trouble. But that for two weeks except that the muffler exploded. Also the engine began pounding as though hit with a sledge hammer and it occurred to him after a while that the "cooling tank" was empty.

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