

THE GARDEN PATH

This week we will continue about tomatoes. The best time to set the first tomato plants in the garden will be the earliest date when they will stand a reasonable chance of escaping a late spring frost. This will differ in various sections, but in the midwest it would be from mid April to mid May, and later. Highest yields are usually obtained from the earliest plantings.

In setting the plants out, scoop out a hole with a hoe, mix a tablespoon of complete balanced plant food in the bottom of the hole, cover with an inch of soil, and then fill the hole with water just before the plants are set. Plants must not be exposed to the sun any more than necessary during setting. Wilting plants are difficult to set and the percentage surviving is very low. In a dry spring set the plants deeper than usual. Also do not set them out when the ground is either too wet or too dry. If too wet, the soil packs badly, and while the plant may survive, it may be retarded as the roots will find it difficult to grow in a hard ball of packed soil.

The variety, the soil and the seasons are all factors which should be taken into consideration in determining planting distances. Some varieties do not vine as freely as others and may be set closer together. Plants may also be set closer together on a poor soil than if the soil were quite productive, because growth will not be as profuse where conditions are not so favorable. Planting tomatoes may vary from 3x3 feet to 8x3 feet.

Tomato plants should have only shallow cultivation and there is no advantage in cultivating more frequently than necessary to control weeds. They should be fed about every six weeks after planting out in the garden. Scatter a heaping teaspoonful of complete plant food per square foot on the soil surrounding the plants and work lightly into the soil.

While staked tomatoes may be grown in a much smaller space, experiments have shown that there is no constant advantage in staking and pruning sufficient to offset the increased time and expense required. With those who advocate staking claim that it increases the total yield, the percentage of fancy tomatoes, the size of fruits and earliness of maturity, there is considerable uncertainty whether the gardeners really does derive any particular advantage from staking. Staking and pruning are known to increase blossom end rot and recent experimental work indicates that an increase in cracking. Removal of any of the foliage may cause exposure of the fruits to the sun, which usually prevents them from developing a bright color, and the weather becomes hot, sun scald usually appears.

Farmers' Bulletin No. 1901 on "Production of Tomatoes for Canning and Manufacturing" may be obtained from the United States Department of Agriculture. This bulletin was written primarily for commercial growers, but it will be of interest and help to the amateur also.



THIS WEEK AT YOUR LIBRARY

Wednesday—11:30 a. m. to 1:30 p. m.—3:00 p. m. to 8:00 p. m.
Saturday—2:00 p. m. to 9:00 p. m.

The Black Flemings—Kathleen Norris. In a particularly sunny portion of the New England coast there stands a graceful, weathered brick mansion set among the gnarled scrub pines and facing out to sea across the windswept dunes. In one of its spacious living rooms there hangs a life-sized portrait of a handsome gentleman, pictured with a bay horse and a slim greyhound. It is a portrait of Black Roger Fleming, master of the great estate all the days of his brilliant and stormy life. In a sense he is still master there for his legacy affects the lives of all the persons in this story. Particularly does it involve the life of the love-of-beautiful-Gay, the daughter of the house of Flemings. It is a story of sheer romance of the finest sort, with a background of an old and mysterious house.

The Problems of Lasting Peace—Herbert Hoover and High Gibson. The American people are confronting with desperate purpose on the winning of the war. But beyond our inevitable victory must lie the building of a peace that will guarantee us and the rest of humanity against the world-wide chaos of a future conflict.

This book is a new approach to the entire problem. Both Mr. Hoover and Mr. Gibson, through their long public careers, bring to this objective study an outlook at once dynamic and scholarly. The authors are convinced that postwar problems will become insuperable unless we begin to plan now; that otherwise we shall merely run the danger of sowing the seeds of new hates, new discords, and more war, that unless the next peace be made durable, this war will have been fought in vain.

Queen of the Flat-Tops—Stanley Johnston. Stanley Johnston barely escaped with his life when the U.S.S. Leighton, pride of our navy, went down in a blaze of glory. He managed to save his one-of-the-spot notes and brings us one of the most vivid accounts of modern naval warfare ever published. Johnston was an officer of the ship, among the wounded dying and fighting men, throughout the entire battle. He witnessed deeds of valor as thrilling as anything in American history. His knowledge of men, ships and tactics, his ability to make you see vividly what he himself saw, make this story an epic of observation under fire unequalled in our time. In his book Stanley Johnston explains

Veal Balls Basis of Oven Dinner



Here's a way to serve six people with one pound of meat, and conserve fuel at the same time. Veal Balls in Barbecue Sauce are extended with bread crumbs. Glazed condiments from the kitchen shelf—mustard, Worcestershire and tabasco sauce—impart delicious flavor to this main dinner dish. Bake potatoes and spinach over while Veal Balls bake and you have a whole dinner prepared with a saving of fuel, time and effort.

To serve 3 with Veal Balls:
3-4 pound ground 1 tablespoon minced onion
1-2 cup ground 1-2 cup dry bread crumbs
1 teaspoon salt 1-2 cup milk
1-2 teaspoon paprika 1 egg beaten
1-2 cup ketchup
1-2 cup mustard
Combine all ingredients and form into balls. Place in baking dish. For Barbecue Sauce:

1-2 cup catsup
2 teaspoons Worcestershire Sauce
1-2 teaspoon salt
1-2 cup pickle juice
2 drops tabasco sauce
Combine all ingredients in saucepan and heat thoroughly. Pour over meat balls and bake in moderate hot oven (325 deg. F.) for 30 minutes.

the strategy and significance of the entire Battle—what the Japanese were attempting to do—the importance of their defeat—of the far-reaching implications of the Battle on future warfare at sea.

The Roman Hat Mystery—Ellery Queen. "Gunplay" was the first drama of that season to utilize the noises customarily associated with the underworld—automatics, machine guns, the lethal sounds of gang vendettas. It was an exciting play, a bit raw and a bit nasty, and altogether satisfying to the public.

A WORD TO THE WIVES

Hello there—you have been hearing about Victory Gardens for over a year now, maybe you even heard the rumor last year that this talk about Victory Gardens was the bunk, and was just something to keep the people busy at, and keep up their morale. Well, maybe that was true last year, I don't know. But I do know that this year they are in dead earnest about every one with the smallest plot imaginable planting whatever they can, to help supply the table.

Perhaps a few facts will help you realize the necessity. You've probably all said at one time or another, or heard someone say it, "the soldiers ate before they were soldiers." That's true—but do you know how much more they eat? Six soldiers eat as much as ten civilians. There are very few of our fighting men that aren't doing harder work than they have ever done in their lives before, consequently they are eating more.

And did you know that a million and a half of our farm help—and farmers, have been drafted? No wonder vegetables have become scarcer and higher in price. You were probably appalled at the points it "cost" to buy some of

the canned vegetables and fruits, and mentally made a note that this year you must have a garden. Here are a few facts from the Michigan State College Extension Division folder No. F-40:

Do you know? That nutrition experts say the yearly food supply for a family of five should include 3,000 pounds of vegetables?

That in 1943 a considerable part of the commercial vegetable pack will go to feed our armed forces and allies?

That the limited supplies which will be available are sure to command high prices?

That on one-third of an acre you can do a good job, grow enough tasty, vitamin-rich vegetables to feed a family of five for an entire year?

That for every hour you spend in your garden you will, if you are a good gardener, be able to produce vegetables which would otherwise cost you one dollar or more?

Pertinent facts and figures, and something we should consider, well. But—the government is also stressing the fact that you should not plant more than you can give away, so, where you're wanting seed and your time. If you have a suitable plot of ground 25 by 50 feet and will work in your garden one-half hour daily from April 15 to September 15 you can supply approximately half the vegetables a family of five will need.

On a plot of ground 100 by 150 feet, you can be spending one hour a day from April to September, produce all the vegetables a family of five will need for one year, including those stored and processed for winter use.

If your garden space is small, these tips will help. plant cucumbers and beans (using pole beans) along the back fence or on a trellis against the garage or barn; plant tomatoes two feet apart in the row and then stake and prune the vines; have three or four summer squash plants in flower or shrubbery beds adjacent to the garden area; plant pumpkins or squash in the rows of early corn.

So keeping all these things in mind, why not sit down with the family tonight and first plan where you can have a garden—your own back yard, vacant lot, friend with lots of ground who would probably be glad to let you have a small part of it. Then plan what you would like to grow, how you would like to stake and prune the vines, have a gardener friend who will give you some pointers on gardening or write to the Michigan State College Extension Division for folders on Victory Gardens.

You might be surprised how much you like to get out and dig and work with the soil—and girls, think what it will do for your fig-

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ORANGE FLUFF CAKE REQUIRES NO SHORTENING

Shortening has become a problem to women who do their own baking, and for those of us who have many lunches to pack, to buy all of the baked goods comes pretty expensive. Here is a most delicious recipe that heretofore I have always kept for special occasions, but now that eggs are more plentiful than butter, it has become an everyday cake. I am giving you half of the original recipe and when you want to use it as a party cake, double the recipe and bake in a large angel food cake pan and frost with a Seven Minute Frosting or Orange Powdered Sugar Icing.

ORANGE FLUFF CAKE

3 egg whites
1/8 tsp. salt
1/3 cup sugar
3 egg yolks
1/3 cup sugar
3/4 cup orange juice
3/4 cups flour
1/2 tsp. baking powder
1/2 tsp. vanilla

Beat egg whites with salt to form moist, glossy peaks. Gradually beat in one-third cup sugar. Beat egg yolks and one-third sugar until thick; add vanilla and orange juice; beat until sugar dissolves. Add flour sifted with baking powder. Fold in egg whites. Bake in a small ungreased tube pan (cut a piece of waxed paper for the bottom, a knife will loosen the sides) in a 325 degree oven for about 45 minutes. Invert to cool.

BAPTIST CHURCH NEWS

Mrs. Harry Brough, Red Cross Representative, received a contribution of \$50.72 from the church on Sunday, March 7.

On Monday, March 8, a delegation of young people attended a Christian Fellowship meeting at the Highland Park Y.M.C.A. The speaker for the evening was Reverend Joe Morone.

The program for the Missionary Rally to be held on Wednesday, March 17, at 7:45 p.m., has been completed. Dr. O. W. Henderson, of Detroit, will be the speaker for the evening and following his talk there will be an open period for questions and discussion. There will be singing and special music.

The ladies of the Women's Mission will have a display of White Cross' work. The rally will close with an hour of fellowship and refreshments. All are most cordially invited to attend.

THIS AND THAT—

Gardenias to Ruth Bacon, for her fine Glee Club; Mrs. Edwin Louys for the responsibility of a Book and Rubber Exchange; and to Carl Nune, for winning the Spelling Bee in her grade.

Doesn't the wind "iron" clothes nicely—and don't they smell good?

The value of food in dollars and cents has become a thing of the past. It's how many points it "costs" that has us all in a dither.

A daffodil blooming in the house will raise your spirits regardless of the outside temperature.

Thanks to Dorothy, Beals—here is a new treatment for African Violets. Once a month, dissolve a yeast cake in a quart of water and set the plant in it for over night. Continue to keep moist with plain water the rest of the time.

WEEKLY THOUGHT

The strong have real battles to fight and need encouragement.



Photographs of the home folks mean so much to our men and women in service.

SAN REMO

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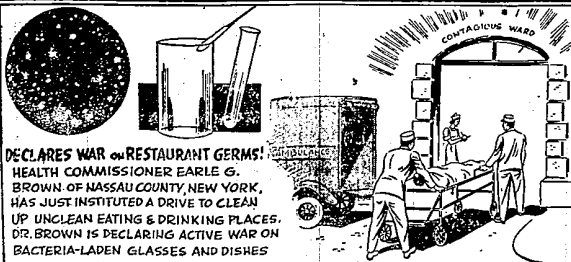
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WATCH YOUR HEALTH



DECLARES WAR ON RESTAURANT GERMS! HEALTH COMMISSIONER EARLE G. BROWN OF NASSAU COUNTY, NEW YORK, HAS JUST INSTITUTED A DRIVE TO CLEAN UP UNCLEAN EATING AND DRINKING PLACES. DR. BROWN IS DECLARING ACTIVE WAR ON BACTERIA-LADEN GLASSES AND DISHES

SANITARY MEASURES ARE MORE IMPORTANT THAN EVER IN WAR TIME... WAR MAKES IT NECESSARY FOR EVERYONE TO KEEP THEIR HEALTH AT A HIGH LEVEL... PARTICULARLY AVOID SPREAD OF DISEASE THROUGH USING IMPROPERLY WASHED EATING AND DRINKING UTENSILS.

FOLLOW THESE FIVE HEALTH RULES:

1. KEEP FIT. DON'T NEGLECT SMALL ALIMENTS.
2. GET ENOUGH SLEEP. GO TO BED ON TIME. GET UP ON TIME.
3. KEEP CLEAN. USE PLenty OF SOAP AND WATER.
4. EAT THE RIGHT FOODS. DRINK PLenty OF WATER.
5. PLAY & RELAX SOME EACH DAY.

PROTECT YOUR HEALTH—AND THE HEALTH OF YOUR NEIGHBOR. NEVER USE A COMMON DRINKING CUP OR GLASS. IN OFFICES, FACTORIES, LUNCH ROOMS & SODA FOUNTAINS—BE SURE GLASSES AND DISHES ARE CLEAN & STERILE—OR USE SAFE, SANITARY PAPER DRINKING CUPS. THIS WILL HELP PROTECT YOU AGAINST FLU, PNEUMONIA, COLDS AND OTHER RESPIRATORY DISEASES.