

Suburban Gardener

Roadside Stands: The Last Outposts

By BETTY FRANKEL, Special Writer

Baskets piled high with glossy red tomatoes, great piles of yellow and green squashes, stacks of dewey fresh corn ears are temptingly displayed at the many roadside stands that have sprouted up all over suburbia. They are almost as abundant as the harvest they market. Some of these stands are small and temporary, no more than a patio umbrella raised over a round table. Others are neat, sturdy, permanent structures. Most are rather rough and rickety, but picturesque. These stands, marketing the fresh-picked home grown produce are an anomaly. They don't fit with the rest of our organized, commercialized way of life. They are the last outposts of our agricultural heritage and are evidence of an independence and rugged individualism that is resisting the squeeze of urbanization.

We suburbanites who patronize the roadside stands enjoy the break in the dull routine of supermarket shopping. We feel freer and less fettered, too. There is a bit of adventure in pulling off the road onto a dusty, rutted shoulder, examining the luscious vegetables spread in the open air and selecting the most tempting basket-fulls which are then promptly emptied into a paper bag so that the basket can be used again. Many of the stands have been in the area for years. A second and perhaps third generation of customers is patronizing them and sweats their corn is the best - and it is.

WHAT ARE the favorite varieties? Golden bantam is still one of the tops, as it has been since grandpa's day. You'll also find Country Gentleman, another old favorite that has white kernels. Most often though, growers will have never varieties such as Ioana, Lini, and Barbecue. Many of the larger stands sell produce that they purchase from the Eastern market, as well as their own homegrown corn and tomatoes. They have California plums and grapes, Florida melons, Georgia peaches, and lettuce and potatoes that have been trucked in from other states. Of course, there is no attempt made to pass these off as home grown. They are matter-of-factly displayed in their wooden shipping crates. Other stands, especially the smaller ones, have only home grown produce. One such stand is run by Sally Snyder who grows all the produce she sells on an acre of land behind her attractive Southfield home.



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Home Building Booms In Canton, Farmington

Southfield and Canton Township were among the top 10 communities in southeastern Michigan in total units and not even on the list in apartments. Canton Township ranked eighth in total units with 1,085. This breaks down to 486 single-family units and 599 multi-family units. In 1970 it was fifth. The City of Farmington didn't make the overall list, but it did land in eighth place on the apartment list with 643 units authorized. Westland, which led the 1970 list, fell off the top overall residential construction. Westland's 1970 authorization was 2,201, but its 1971 showing was only 880, of which 496 were single-family houses and 384 multi-family units. HERE is the rundown on net housing units in the region and in local communities (with multi-family units in parentheses): Total SEMCOG region: 33,343 (21,879). Oakland County: 14,447 (7,809). Wayne out-county: 11,737 (7,364). Detroit: minus 1,368 (861). City of Farmington: 605 (643). Farmington Township: 738 (361). Lathrup Village: 62 (none). Quakertown: none. City of Southfield: 2,912 (2,741). Wood Creek Farms: nine (none). Canton Township: 1,083 (699). Garden City: 176 (122). Livonia: 849 (211). City of Plymouth: 96 (88). Plymouth Township: 133 (four). Redford Township: 36 (none). City of Westland: 878 (380).

On a typical day you'll find her in the garden in the morning and in the afternoon sitting on the front lawn beside a table piled with ears of just-picked corn, glowing purple eggplants, some baby beets and a bunch of parsley. On a nearby umbrella table are tomatoes and young carrots and squash. A MIDDLE OR so away another little yarder sells bunches of flowers and perennial plants as well as her home grown vegetables. There are several stands in the area that specialize in "organic" produce that has been raised untouched by commercial fertilizers or chemical pesticides or insecticides. Anne and Daniel Landgraf have been running their organic stand for five years now. Their eight acres have been farmed for 30 years and are still producing abundantly. The rambling stand, shaded by the branches of an old fir tree and a spreading silver maple, is overflowing with produce - corn, tomatoes, cucumbers, cabbage, carrots, potatoes, six kinds of squash, four or five kinds of onions, sweet peppers, hot peppers, beans and all weed. There are raspberries and blueberries in season and now there are large baskets of early apples. When asked about their organic growing methods, Mrs. Landgraf said they use an organic fertilizer that comes from Kentucky. Mostly, they rely on compost. The weeds and trimmings and leaves and stems of their produce are all put into a large hot where they decompose into humus which is dug back into the fields the following year. Also they use manure from their chickens, ducks, geese and ponies. Wherever you go, and wherever you buy, it's bound to be a pleasant little adventure.

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The Green Thumb By GEORGE ABRAHAM

Quince seed lotion: Many home gardeners who make their own quince seed hand lotion will tell you that the finished product is softer and silkier than many of the commercial lotions on the market. In case you didn't know it, quince seed, when soaked in water becomes mucilaginous and forms the basis for a good lotion. Here's a good recipe we hope you'll try: ¼ cup quince seeds soaked overnight in a pint of water (rainwater is ideal but not entirely essential). Strain and add ½ oz. of glycerine, 2oz. of bay rum and ½ oz. of any perfume. Not many people bother to use the quince fruit for food. Try this recipe for quince jelly: The whole fruit or just the skins may be used. Cut in small pieces, being sure to reject the seeds. Cook in enough water to cover, until tender, then strain through jelly bag. Measure juice and boil 20 minutes. Have ready same amount of sugar heated, add to juice and boil one minute, then turn into heated jelly tumblers. When cool, pour melted paraffin on top. Quince may also be used combined with grapes for jelly. And if you like stamped quinces, wash, core and leave in the quarter the fruit. Place in steamer and when tender, dress with cream and a bit of my free bulletin, "How to make new plants."

GREEN THUMB CLINIC: 'Is it true that cattails are edible? We have access to many of them.' Answer: Yes, cattails are a versatile "wild" food plant. They provide vegetable, salad and even "flour." Early in spring new leaves start to sprout, and these tiny stalks and leaves resemble garden asparagus. Some oldtimers call them Cossack asparagus, and they eat them by pulling the stalks. The crisp white stem can be eaten raw or cooked in same manner you'd eat asparagus. Some people even eat cattail pollen, using it for a flour substitute in many recipes. GREEN THUMB CLINIC: A reader writes: "We want to slip some roses and other woody plants. Is it too late?" Answer: No, you can still slip some roses and other woody plants under a glass jar and leave jelly. And if you like stamped quinces, wash, core and leave in the quarter the fruit. Place in steamer and when tender, dress with cream and a bit of my free bulletin, "How to make new plants."

SCALE ON YEW: If your Japanese Yews or Taxus shrubs have a white cottony mass on the stems and leaves, it means the mealybug is present. This is a sap-sucking pest which tackles Taxus and other ornamentals. Take a piece of burlap in your hand, pull it tightly over the area where the mealybugs are, mashing the entire mess. Then spray the plants with two tablespoons of 25 per cent malathion per gallon of water. This gets the young crawlers which you may have missed with the burlap cloth. Spraying alone will not check mealybugs, as the pest has a waxy coating over it, causing the pesticide to roll off. GREEN THUMB CLINIC: 'Is it true that cattails are edible? We have access to many of them.' Answer: Yes, cattails are a versatile "wild" food plant. They provide vegetable, salad and even "flour." Early in spring new leaves start to sprout, and these tiny stalks and leaves resemble garden asparagus. Some oldtimers call them Cossack asparagus, and they eat them by pulling the stalks. The crisp white stem can be eaten raw or cooked in same manner you'd eat asparagus. Some people even eat cattail pollen, using it for a flour substitute in many recipes. GREEN THUMB CLINIC: A reader writes: "We want to slip some roses and other woody plants. Is it too late?" Answer: No, you can still slip some roses and other woody plants under a glass jar and leave jelly. And if you like stamped quinces, wash, core and leave in the quarter the fruit. Place in steamer and when tender, dress with cream and a bit of my free bulletin, "How to make new plants."

Mister TILE advertisement listing prices for various tile products like JANITY SALE, COTTAGE CARPET, SOLARIUM, and CERAMIC TILE.

RHODENDRONS advertisement featuring various plants like AZALEAS, PYRACANTHA, BURNING BUSH, and Purple Leaf PLUM BUSH with prices and descriptions.

ALLEN advertisement for home improvement products including INSUL-TILE, SUSPENDED CEILING, PANELING, VANITY, and FIBERGLAS INSULATION.

Time To Dry Flowers For Winter Bouquets

EAST LANSING Carry a bit of summer all through the winter by picking and preserving flowers now, says J. Lee Taylor, extension horticulture specialist at Michigan State University. The best way to preserve a blossom's shape and color is by drying it, he says. Flowers like cockscomb (celosia), goldenrod, biterswert, statice, salvia, yarrow, and hydrangea respond best to the hanging method of drying.

To preserve foliage, crush or split the ends of the stems and stand the plants in a three- to five-inch deep solution of two-thirds glycerin and one-third water. Within a few days to two weeks, tiny beads of moisture will appear on the leaves. This indicates the foliage is ready to use. It will last indefinitely, Dr. Taylor says. For more detailed instructions and more complete lists of the flowers best suited to each method, Taylor recommends Cooperative Extension bulletin E-410 "Flower Arranging," available for \$1.50 from your local Cooperative Extension Service office.

They should be transplanted six inches apart in a porous soil outdoors. Dr. Carlson recommends a soil made up of three parts soil and one part peat moss. Sow the seed in a seed flat containing a porous soil made up of 1:3 peat, 1:3 soil and 1:3 perlite. Cover the seed lightly with soil and wrap the flat with plastic to retain moisture and maintain a constant temperature. (Germination proceeds best at a temperature of 60-65 degrees F.) After the seeds have germinated, move the flat into a well-lit area to prevent the seedlings from stretching. When the seedlings have grown to the size of a quarter,

Sow Pansy Seeds Now

For large, vigorous pansy plants next spring, see now, says Dr. William Carlson, extension horticulture specialist at Michigan State University. Sow the seed in a seed flat containing a porous soil made up of 1:3 peat, 1:3 soil and 1:3 perlite. Cover the seed lightly with soil and wrap the flat with plastic to retain moisture and maintain a constant temperature. (Germination proceeds best at a temperature of 60-65 degrees F.) After the seeds have germinated, move the flat into a well-lit area to prevent the seedlings from stretching. When the seedlings have grown to the size of a quarter,

CROWN FENCE CO advertisement for commercial and residential fencing services, including price estimates and contact information.

Plymouth Nursery advertisement featuring various plants like SAUCER MAGNOLIAS, KWANZAN CHERRY, NORWAY MAPLE, SILVER MAPLE, and LAUAN SOLID CORE, with prices and contact information.

LAUAN SOLID CORE advertisement for building materials, including prices for 1/4 x 4 x 8 and 2 x 2 x 6 x 8 x 13/8, and contact information for Lambrecht's Nursery Farms, Inc.