The GREEN THUMB

by Gordon Smith

It seems as if the old motto might very well be changed to read "Eternal vigilance is the price of—healthy tomatoes." For there is no doubt about it, in many sections of the country tomato diseases are becoming more serious every year.

So be sure and dust your tomatoes every ten days from the time the first cluster of fruits is half developed. Use fermate, or a mixed dust containing fermate — alternating with a fixed copper dust. Both these are available under different trade names. The fermate controls the anthacnose disease which causes the rotting of tomatoes after and sometimes even before picking. The copper dust controls leaf diseases.

* * *

Too drastic pruning of hedges during very hot weather may result in sunscalding of the leaves and twigs too suddenly exposed. This is especially dangerous for evergreen hedges or trees. However, summer pruning will save you a lot of trouble with overgrown vines and shrubs, such as silverlace vine, spiraea forsythia, grapes, Japanese yew and so forth. Branches of trees that are hanging too low may also be cut off.

* * *

When Russell lupins were first introduced in England some ten years or so ago they created quite a stir; and those who have been successful with them on this side of the water are equally enthusiastic. Even in seasons when other flowers look weary and beaten, these perennials manage to retain crisp, colorful flowers growing on straight sturdy branches.

Some gardeners still claim that lupins will not do well in areas where midsummer heat is severe or that they must have a particular sort of alkaline soil. But folks who have tried them have grown them successfully in different sections all the way from the Atlantic to the Pacific—so even if you have doubts about your chances with them, a few seeds are well worth risking.

* * *

August is a good time to sow the lupin seeds, which should be soaked in lukewarm water overnight in order to lessen their hard outer coats. If your soil is inclined to acidity, it might be a good idea to dig a trowelful of lime into the ground where they are to go. Seeds can then be scattered lightly over the surface and covered with soil.

Once you have had success with Russell lupins, and enjoyed their striking color and design, you will never want your garden to be without them; and in spite of a reputation—possibly unearned—for being tricky and difficult, it has been proved that they will thrive in locations which, a few years ago, would have been considered out of the question.

The ivory-billed woodpecker is fast becoming extinct in the United States, while the pileated woodpecker is close on its heels.

LIFE'S LIKE THAT

"I gave her the best years of my life . . . Spent money on her when a nickel would really buy something ! !"

Three of a Kind—And All Beauties—Almost everybody likes a good dog, and one doesn't have to be an expert to know that these three, posing as if they had been modelling all their lives, are among the finest specimens of the Great Dane breed to be seen anywhere. This exclusive picture, taken especially for these pages, at the Unionville, Ont., Dog Show recently, show Mrs. D. T. Weir of York Mills with Champion Tar-Tann, Champion True, and Triumph — just 9 months old but a Champion in the making.

CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

This morning, when I first awakened, the air was delightfully fresh and cool, and through the open windows and doors, wafted along by a light breeze, came the first sweet smell of new mown hay. There is nothing quite like it. Hay that has been cut two or three days and properly cured has a different smell—hot and dry, if you know what I mean. I can quite understand what it would do to hay fever victims.

Sometimes I wonder, apart from the smell, why it is that haymaking always appeals to the imagination of those who think wistfully of holidaying on a farm. Apparently it has some sort of romantic appeal. Children will stay around all day in a hot, shadeless field while load after load is being built, and for the sole purpose of riding home on top of each load as it comes to the barn. Men, who hardly know a pitchfork from a table fork are yet willing to "lend a hand with the hay". For a man to stay on a farm and afterwards confess he didn't assist with the haying is about on a par with an angler coming home without going fishing. I don't know about women farm visitors . . . I guess most of them are content with the smell of the hay, and the fact of being where it is.

* * *

And what does haying mean to the farm people themselves? For the men it is a period of hard, hot work, nervous strain and a stern game of guessing—guessing what the weather will be forty-eight hours from the time of cutting; trying to figure out whether it would be better to coil the hay, or to rush things, loading straight from the swath to the wagon and thus cheat that threatening storm. Or would it be wise to invest in a hay loader, a buckrake or a bailing machine?

And the women . . . ah yes, the women! How they wish that haying did not coincide with canning and berry picking time. Maybe a crate of berries waits to be canned but there are also horses to drive on the hayfork—and the wagon has a way of coming in just as the fruit is ready for the jars. And oh my, it's hot, dusty work! The rope drags along the ground and by the time the load is off the farmer's wife—or daughter, as the case may be, feels more like taking a bath than going on with her canning. Except that there is never time . . . taking a bath between loads might lead to an embarrassing situation. But going out to the field with the wagon—now that's something else again. Don't ever be sorry for any woman you see out on a hay wagon—not if she has a working partner who doesn't rush things. Building a load doesn't require a lot of strength; it is knowing how to place each forkful as it comes that does the trick. And as the load gets higher and the wind blows through your hair, for some unknown reason a sense of satisfaction possesses you and you feel, not only on top of the load but on top of the world. But hang on to that fork—brace yourself against any sudden movement of the wagon or the chances are you will be out of this world in a hurry. Regretfully I realize my wagon days are over. Not but what I could still build a load—the trouble would be getting off it. The best I can do now is sit at my pantry window and watch the loads go by.

★

One Thing Lacking

Two chorus girls were talking things over in the dressing-room just before the show started.

"Whadda you think," boasted Tessie. "Last night I could have married a swell guy with fifty thousand dollars."

"Well then," asked Bessie, "why didn't you?"

"Gee," said Tessie, "where would I get fifty thousand bucks?"

★

TABLE TALKS

by Jane Andrews.

Gooseberry and Rhubarb Jam

One quart gooseberries, 2 quarts rhubarb, ½ cup water, 5 cups sugar.

Remove stem and blossom ends from the gooseberries, using scissors. Wash rhubarb and cut in one inch pieces. Do not peel. Add the water to the gooseberries and cook until gooseberries are soft. Add rhubarb and sugar and continue cooking until the jam is thick—about 30 minutes, stirring occasionally so that the jam does not burn. Skim and pour into hot sterilized glasses. When cold, cover with melted paraffin wax, adjust covers, label and store.

Apple Mint Jelly

1 cup finely chopped mint leaves
1 cup boiling water
2 cups apple juice
1½ cups sugar
green coloring

Pour the boiling water over the clean mint leaves, cover and let steep for 1 hour. Strain the juice from the leaves and add 4 tablespoons of the extract to the apple juice and sugar. Boil rapidly until two drops of the jelly will run together at the edge of the spoon and sheet off. Add a few drops of green coloring. Pour and seal with paraffin.

For Summer Drinks

It takes just about two minutes to make a big jar of home-made chocolate syrup which will keep and keep in your refrigerator.

Chocolate syrup can be one of your big summer staples. It's a marvellous help in whipping up last-minute party drinks and dishes. The children love it.

And here's how easy it is to make!

FIRST—Mix well together DRY, ½ cup of breakfast cocoa and ¾ cup of sugar.

THEN—Slowly add ¾ cup boiling water, stirring meanwhile. Boil for one minute. Then pour into a clean, dry glass jar. Cover and let cool. Keep in ice-box.

Gooseberry Fool

The dictionary defines a "fool" (in the culinary world) as "dish of crushed fruit with whipped cream and sugar." Theoretically, this is true ,but the famous gooseberry fool of old England is more complicated than that—and the best known "fool" of them all.

Top and stem a quart of really ripe gooseberries and stew them in water with just a little sugar until tender. Press them through a colander to remove tough skins.

To the fruit add a tablespoon of butter, a cup of sugar, just a whiff of salt and 4 well-beaten egg yolks. Pour all this into a glass bowl. Beat the egg whites stiff and add 2 tablespoons powdered sugar to them. Ther heap this lightly on top of the fruit mixture. Serve very cold, with no additional sauce.

Answer To This Week's Puzzle

L	A	D		R	A	G		P	E	L	E	E
I	L	E		I	C	E		A	D	O	R	E
L	A	P		M	U	N	I	C	I	P	A	L
A	M	E	S		T	E	N	E	T			
C	O	N	C	R	E	T	E		S	A	T	E
		D	U	E		S	P	Y		P	I	N
D	E	E	P	E	R		T	O	P	P	E	D
E	R	N		D	O	P		R	U	E		
W	I	T	H		P	A	R	E	N	T	A	L
			A	R	E	T	E		T	I	R	O
P	R	O	V	I	D	E	N	T		T	O	W
A	I	D	E	D		N	E	O		E	M	E
S	P	A	N	S		T	W	O		S	A	D

A Chestnut

"Darling," he cried, "I swear by this great tree, whose spreading branches shade us from the heat—by this noble tree I swear I have never liked another girl."

The girl smiled faintly. "You always say such appropriate things, Fred," she murmured. "This is a chestnut tree."

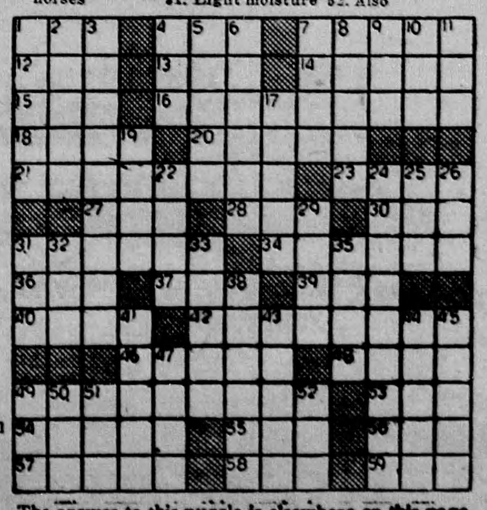
★

Here She Is—Miss C.N.E.—1948 Edition — Chosen from among the 300 other teen-agers contending for the honor, she is 17-year-old Toby Robins of Toronto. Toby and some 25 others, all of the winners in the C.N.E.'s teen-town model competition, are now being professionally trained to model at this year's "Ex.". Black haired and with eyes that really sparkle, Toby hopes to become an actress eventually. The figures? 5'5½" tall; 118 pounds weight; bust 33"; waist 25"; hips 36½"; wears size 14.

CROSSWORD PUZZLE

ACROSS
1. Youth
4. Shred
7. Volcano
12. Island (Fr.)
13. Solid water
14. Worship
15. Circuit
16. Of a city
18. American physicist
20. Dogma
21. Building material
23. Glut
27. Owing
28. Secret agent
30. Fasten
31. Farther down
34. Surmounted
36. Eagle
37. Diamond-cutter's cup
39. Regret
40. By means of
42. Relating to father and mother
46. Mountain crest
48. Beginner (var.)
49. Thrifty
53. Draw
54. Helped
55. Devotee of the unconventional
56. Uncle (Scot.)
57. Bridges
58. Number
59. Unhappy

DOWN
1. Spring flower
2. Poplar
3. Contingent
4. Edge
5. Sharp
6. Small Spanish horses
7. Step
8. Revises
9. Drooping
10. Period
11. Fish
17. Out of place
19. Forgy
22. Shepherd's pipe
24. Cravings
25. Knot
26. Purpose
29. Old time
31. Light moisture
32. Worm
33. Lassoed
35. Kick a football
38. Apparent
41. Port
43. Resume
44. Bouquet
45. Mooed
47. Frees
49. Dance step
50. Tear
51. Harem room
52. Also



The answer to this puzzle is elsewhere on this page.

JITTER

By Arthur Pointer