The GREEN THUMB

by Gordon Smith

From July onward, the various forms of irises can be planted or transplanted therefore now is the time to go into the subject of these "rainbow flowers" if you have been thinking of adding them to your garden. There are many different kinds, in lovely shades of blue, lavender, purple and yellow, which bloom at different times and suit different locations in the garden. Most of them also make attractive cut flowers.

Beareded Irises are the most familiar class. They can be planted either in spring or autumn, but July and August are good times, also. The "bearded" is because of a hairy tuft in the throat of the flower, on the "fall," or longer lower petal.

Earliest of this group are the little dwarf varieties, six to 12 inches in height, blooming in April, I. pumila. They make attractive edgings for the border, and are delightful in the rock garden.

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An intermediate group of Bearded Iris flowers comes in mid-May, and the tall bearded kinds usually in late May and early June, comprising varieies like Gold Imperial (yellow), Seminole (pink to reddish purple), Shasta (white) and the like.

In the Beardless Iris group are the Siberian and Japanese Irises. These are smoother flowers, very much resembling orchids. In fact, they are sometimes in England called "the poor man's orchid." They like heavier soil than the Bearded, and quite a little moisture, also plenty of plant food.

Siberian Irises may be planted in August and September, but in the North the Japanese ought to be planted in the spring.

Another division of this versatile Iris family is the dainty creeping Crested or Evansia group of Irises which require moist soil and some shade. They also make an excellent ground cover under trees, with blue flowers in May. August is the time to plant them.

Further kinds are in some ways he most exciting and beautiful of all. These are Bulbous Iris, blooming in early summer — Spanish, Dutch, and English.

They like a sunny spot, fairly well drained, and must be protected from winter cold. The Dutch and Spanish flower first, then the English ones come along. They can be planted from September to November, if you live in the North.

Prepare the soil to a depth of at least 10 inches, spading it deeply and thoroughly. For Bulbous Irises you want it pretty rich, but no irises like manure. Plant food at the rate of four pounds per 100 square feet, or one pound (pint) to 20 feet of row will be appreciated by all types, however. Work it in thoroughly at the bottom of your spaded area.

Your irises usually come from the nursery with the foliage cut back to about six inches. If not cut back, cut them yourself before planting. Do the same if you are transplanting some of your own — which by the way, ought to be taken up and moved every three or four years.

Bearded varieties grow from a root called a rhizome, from which rootlets spread like a lot of fingers at each side. Spread these rootlets outward and downward in all directions and work the soil between and around them, with the rhizome lying on a bed of soil slightly slanting. Cover it two thirds of its upper surface, leaving one third, next the foliage, exposed to sun and air.

Beardless Iris have a rhizome with fibrous roots very like those of many perennials. Set them in to a depth even with the crown. Bulbous Irises have bulbous roots and are planted like tulips. They should be set four to six inches deep—the English, four.

Shirley May At Wimbledon—Shirley May France, right, 17-year-old American schoolgirl in England for her second try at swimming the English Channel, chats with movie actor Caesar Romero and net star Nancy Chafee at the Wimbledon tennis championship matches. Romero is in England on a picture assignment. Shirley, training hard at Dover, England, hopes to complete the channel swim before her 18th birthday, Aug. 11.

Unique System

For the past 100 years, Belgium has boarded out its harmlessly insane persons in Gheel, where today some 6,000 of them are cared for by the town's 4,000 families. Each of these individuals leads a normal life, being treated as a member of a household and allowed to hold a job. Among the few smarter ones earning good incomes is the lady who conducts the fortune-telling parlor.

Modern Etiquette

By Roberta Lee

Q. When a man and a woman meet on the street, which should speak first?

A. Etiquette demands that a woman speak first when meeting a man. However, between very good friends this rule is ignored, since it is often the case that the woman does not see the man or perhaps does not recognize him immediately when meeting in a crowd.

Q. Should meat be cut into small pieces on one's plate, or should it be cut only a mouthful at a time?

A. It is never correct to prepare one's food as if for a child. Only one mouthful should be cut at one time.

Q. Who should furnish the boutonnieres for the ushers at a wedding?

A. The bridegroom.

Q. If in a hotel or public dining room one drops a knife or fork while eating, should one pick it up?

A. If a person drops a knife or any part of the table service, he should not pick it up. He should leave it on the floor, and ask the waiter to replace it.

Q. When one is invited to a christening, it is necessary to take a gift for the baby?

A. Each person who is invited to the christening may give the infant a gift of some sort. It is not necessary, however.

Q. Who is supposed to replace divots on a golf course, the player or his caddy?

A. This is the caddy's job. If he does not do it, the player should call his attention to the fact.

Q. When a young man escorts a woman home after the theater or a dance, should be ask for her key and unlock the door, or should she do this after he has left?

It is courteous for the man to unlock the door and see that the woman is safely in the house before he leaves.

Gadgets, New and Useful Too

Mirror Can't Fog

Science wins again with new bathroom mirror that will not fog up, according to researchers. Secret of non-fogging is electrically conducting rubber backing behind mirror—you flick switch on mirror before turning on the hot water and mirror is heated up to 98 deg., preventing condensation of steam.

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Vacuums Hair

Electric scalp vibrator and vacuum cleaner are combined in a new device. Rubber brush massages scalp while vacuum removes dirt, dandruff into disposable filter. Operates quietly, maker says.

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Hogs' Drinking Fountain

Hogs too can have cool drinks this summer: Ontario firm announces what it claims is first automatic drinking bowl ever specially designed for hogs. (Hogs used to have to use converted cow bowls, firm says.) New fountain is fed by pressure or gravity, is said self-cleaning; to turn water on has nose-pan lever designed to suit any size pig.

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Cools Kitchen

Hot fumes of kitchen carried away in special ventilator recently developed by Winnipeg firm. Specially for kitchens ,it is suitable for home or restaurant use if fitted into outside wall. Fan comes in three sizes for different size kitchen.

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Pulley Has Lock

Clothesline pulley has new locking device to keep clothesline from moving when pulley at one end of line is higher or when strong wind is blowing, says Toronto maker. Ordinary clothespin fits through special holes in pulley block and pulley to effect locking. Pulley of aluminum.

TABLE TALKS

by Jane Andrews.

The whole world owes a great debt to the genius—although I suppose no one person was responsible —who developed the process of canning fruits and vegetables. For where would we be during the long winter months if we had to depend, as our grandparents did, on just what we could dry, or keep in the cellar?

But for all that there's something different, even if it's only in the imagination, in the very phrase "garden-fresh vegetables" and today's column will be devoted to novel and tasty methods of preparing and serving some of the favorites.

* * *

BEETS SUPREME

Serves 6

Fry . . .
4 strips bacon until crisp
Drain.
Combine
¼ cup bacon drippings
2 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
Stir in . . .
1½ cups thick sour cream
½ cup water
Cook until slightly thickened.
Add . . .
3 cups small cooked beets
Cover and heat 5 minutes to blend.
Sprinkle diced bacon on top before serving.

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CARAMELED CARROTS

Serves 6

Cook . . .
12 medium carrots in boiling salted water just until tender, about 10 minutes
Drain.
Roll in . . .
1 cup brown sugar
Saute in . . .
⅓ to ½ cup butter until brown
Add . . .
1 teaspoon salt
⅛ teaspoon pepper
2 tablespoons lemon juice
Cook slightly; serve immediately.

* * *

SPANISH SNAP BEANS

Combine . . .
2 cups cannned tomatoes
¾ cup chopped onion
¾ cup chopped green pepper
1½ teaspoon salt
1 teaspoon Worcestershire sauce
1 teaspoon sugar
½ teaspoon chili powder
¼ teaspoon pepper
1 whole clove
1 bay leaf
Simmer 15 minutes.
Remove clove and bay leaf.
Melt . . .
1 tablespoon butter
Blend in . . .
1 tablespoon flour
Stir in tomato mixture gradually.
Cook until thickened.
Add . . .
4 cups cooked green beans
Heat to blend, about 5 minutes.

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ASPARAGUS CASSEROLE

Saute . . .
1 tablespoon grated onion
¼ cup green pepper in
3 tablespoons butter
Blend in . . .
2 tablespoons flour
Add . . .
1 cup milk
Cook until thick, stirring constantly
Add . . .
1½ teaspoons salt
¼ teaspoon pepper
Alternate in greased baking dish:
3 cups cooked asparagus
3 sliced hard-cooked eggs
Pour sauce over asparagus and eggs.
Top with . . .
1 cup grated Canadian cheese
½ cup buttered bread crumbs
Bake at 350 deg. (moderate) 25 minutes.

* * *

CREOLE CAULIFLOWER

Break . . .
1 large head cauliflower into flowerets
Cook in boiling water until barely tender; drain.
Place in greased 2-quart casserole.
Sprinkle with . . .
½ teaspoon salt
Melt . . .
¼ cup butter
Blend in . . .
¼ cup flour
Stir in . . .
2 cups milk
Cook slowly until thick; stir constantly.
Add . . .
⅓ cup sliced stuffed olives
Salt and pepper to taste
Pour sauce over cauliflower.
Top with . . .
½ cup grated sharp cheese
½ teaspoon paprika
Bake at 375 deg. (moderate) 15 minutes.

The Canadian Family owes much to . . . Switzerland

A Tribute from Calvert to Canadians of Swiss Descent

THE STRENGTH of a nation stems from the character of its people. Canada owes much of her growth, vitality and the rich quality of its democracy to the blending of racial and cultural heritages from many lands.

Switzerland has contributed many of her sturdy sons, and they have united themselves with other racial groups, to comprise the great Canadian Family.

Among the first Swiss to come to Canada were soldiers who helped Lord Selkirk defend his Red River Colony. These were quickly followed by skilled watch and clock makers and musicians.

Today the names of many Canadians of Swiss descent figure prominently among our artists, musicians, writers and poets, while the unmatched skill of Swiss watchmakers has contributed much to Canada's industry.

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