

MASTER GARDENER

2 How to Rid Your Lawn of Weeds

I know lots of folks have given up hope of ever having a weedless lawn. And if I try to tell them that they really can have one they're likely not to believe me. But the treatment I'm going to prescribe has cured lots of lawns that their owners had given up for lost, and I certainly want to urge you to give it a fair trial.

In trying to get rid of weeds, the first thing to consider is this. A weed and a grass plant just naturally can't grow on the same identical spot. If you have enough grass plants, if your turf is thick enough, the weeds can't get started. But when your grass is thin, when it doesn't completely cover the ground, every little spot of bare soil practically invites weed seeds to light and grow. And you know you can't keep weed seeds off your place; every breeze brings in a crowd of them. So you see why it is that if your grass gets thin you're sure of have a healthy crop of dandelions and plantains and other pests.

Proper Feeding Essential
The real answer to this thin grass problem and consequently to the weed problem—is proper feeding. Because a thin, weedy lawn is a half-starved lawn, almost every time. Here's why.

All through the growing season

your grass roots are constantly drawing eleven different food elements from the soil, and every single one of these elements is necessary for healthy growth. If you let even one of them become exhausted from the soil, you're headed for trouble. Just like a child on an incomplete diet, your grass will become thin and sickly, will begin to die out. And right then the weeds get going! So the first and by far the most important step in controlling weeds is to make sure that your grass has all eleven of these needed food elements.

"Very good," you say, "it sounds like a great idea. But how about the weed roots that are already in my soil, just waiting to spring up and spoil my lawn?" Well, the answer is exactly the same! You see, grass roots start growing earlier in the spring than weed roots do. If you give your lawn a good square meal early enough—just as soon as frost is out of the ground—it will give your grass a great big head start over the weeds. And later, when weeds do crop up, your grass should be growing so strongly that lots of weeds will find no room to grow; they'll be choked out.

Feed Early
Now, of course, I wouldn't want to promise that early feeding will make the grass choke out all the weeds in one season. But if you do it right, and do it early enough, it will cut the number down so greatly that you'll feel like going after the rest by hand.

But remember—to be effective, it must be done just as soon as frost is out of the ground. And remember, too, that just any old plant food won't do. Manures, for instance, actually contain weed seeds, and putting them on your lawn just makes the problem that much worse. I'd recommend that you buy a complete plant food, one that supplies all eleven of the food elements your grass needs from the soil. Apply it to your entire lawn 4 pounds per 100 square feet.

VOICE of COOKERY

Conducted by

PHIL LIBBY

Nationally known food consultant

(Editor's Note): Listen to the "Peekers in the Pantry" over station WCFL (970 Kilocycles) every morning, 10:30 to 11 a.m., except Sunday, for further food acts and interesting talks on foods. PHIL LIBBY, is featured on this program. You are invited to attend the broadcast when you are down in the Loop. This broadcast comes to you from the lobby of the Peoples Gas, Light and Coke company, Adams and Michigan boulevard.

Glazed Tropical Squares

(April 4, 1938)
Gingercake or bread Apricot glaze
4 large bananas Whipped cream
Bake your favorite gingercake or bread in a rectangular pan 13½x9 inches. When cool cover with sliced bananas in neat design. Promptly pour glaze over bananas. When ready to serve pipe with whipped cream.

Apricot glaze:

1 cup stewed or canned apricots
½ cup boiling water
1 cup sugar

Black Bottom Pie

(April 5, 1938)
1 baked pie shell
2 sq. bitter chocolate
¼ cup chopped nuts
1 recipe cream pie filling.
Into the bottom of a cold baked pie shell pour the melted chocolate, sprinkle with chopped nuts. Set in refrigerator until firm. Pour your favorite cream pie filling over the mixture. Chill. Serve with whipped cream.

Broiled White Fish

(April 6, 1938)
Select a 4 lb. whitefish. Have it split and boned. Preheat broiler oven 10 minutes at 350 degrees. Wipe fish and place skin side down on greased heat proof platter. Sprinkle with salt, a little lemon juice and dot with butter. Place on broiler rack, close broiler door and broil for 25 to 30 minutes. Arrange beets, French fried potatoes around fish. Top fish with Hollandaise sauce.

Hollandaise sauce:

3 egg yolks ¼ teas. salt
½ cup butter Juice of ½ lemon
¼ teas. pepper Dash paprika
Beat egg yolks into softened butter. Slowly add lemon juice and seasonings. Cool in saucepan stirring vigorously, over low flame until thick. Be careful not to over-cook.

Stuffed Crown Roast of Lamb or Pork

(April 7, 1938)
Have butcher make crown roast 5½ to 6 pounds, and put trimmings through food chopper. To the ground meat add:
½ teas. pepper 1 teas. salt
1 teas. sage or poultry seasoning.
Fill center of roast with stuffing. Stick cubes of salt pork or raw potato on ends of bone to prevent from charring. Place roast in a slow oven (300 deg.) uncovered, and allow 35 minutes to the pound. Remove to hot serving platter. Replace salt pork or potato cubes with paper frills; or omit stuffing, and when roasted in the center arrange a head of cooked cauliflower just the size of the opening. Sprinkle cauliflower liberally with grated cheese.

Mashed Potato and Onion Puff

(April 8, 1938)
1½ cups boiled onions
½ cup rich milk
3 cups mashed potatoes
1 teas. salt
2 eggs
4 tbsps. parsley
Add finely chopped onions and milk to mashed potatoes with salt and egg yolks. Beat until light and fluffy. Beat the egg whites until stiff and creamy and fold into first mixture with chopped parsley. Turn into a buttered casserole and bake in a hot oven (400 degrees) about 20 minutes or until heated through.

Grilled Ham with Corn

(April 9, 1938)
2 slices ham
2 No. 2 cans corn niblets
Gash fat around edge of ham. Place in preheated broiler with slices of cooked potato and broil 5 minutes. Remove food and broiler rack. Fill broiler pan with corn seasoned with salt and pepper. Place ham slices and potatoes on corn. Return to broiler, and broil 10 minutes. Arrange on platter and border with corn and toasted potatoes. Garnish with sliced tomatoes and parsley.

Express Appreciation To Supporters in Letter to Press

Following is a letter of appreciation from the newly elected Deerfield school board to the voters of District 109.
To those who voted for us:
We will do everything possible to be worthy of the faith placed in us by the many voters who cast their ballot in our favor.
To those who did not vote for us:
The election is now over and everyone should have but one purpose—the operation of our school for the interest of its students and our community. We repeat again—a good school is an asset to every

one—our children, our property owners, our merchants, our churches and all our citizens. That is our ideal and goal.

Signed

Burton B. McRoy,
Robert F. Grobe,
George C. Harder,
Henry C. Hawes,
Raymond T. Meyer,
Agnes M. Tennermann,
Myrtle Weiss.

New School Board Meets in Deerfield Monday, April 18

The newly elected Deerfield Grammar School board of education will meet on Monday evening, April 18, at eight o'clock in the school gymnasium. The public is cordially invited to attend. All meetings are open to the public.

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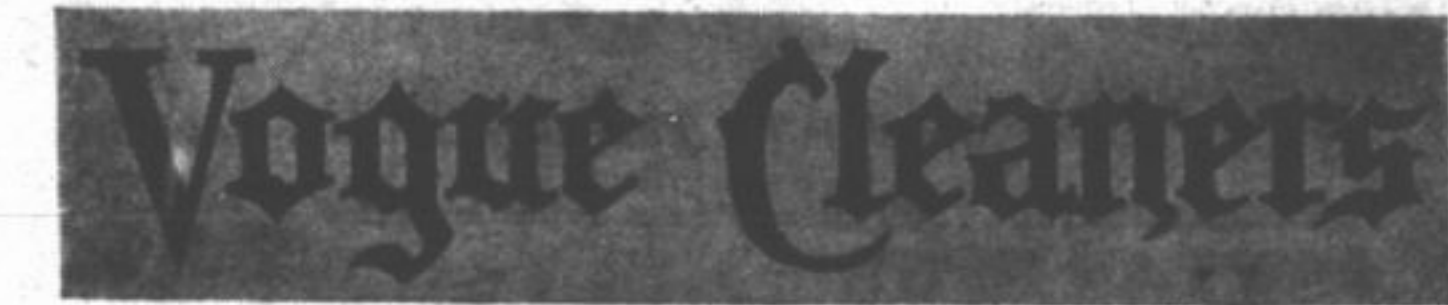
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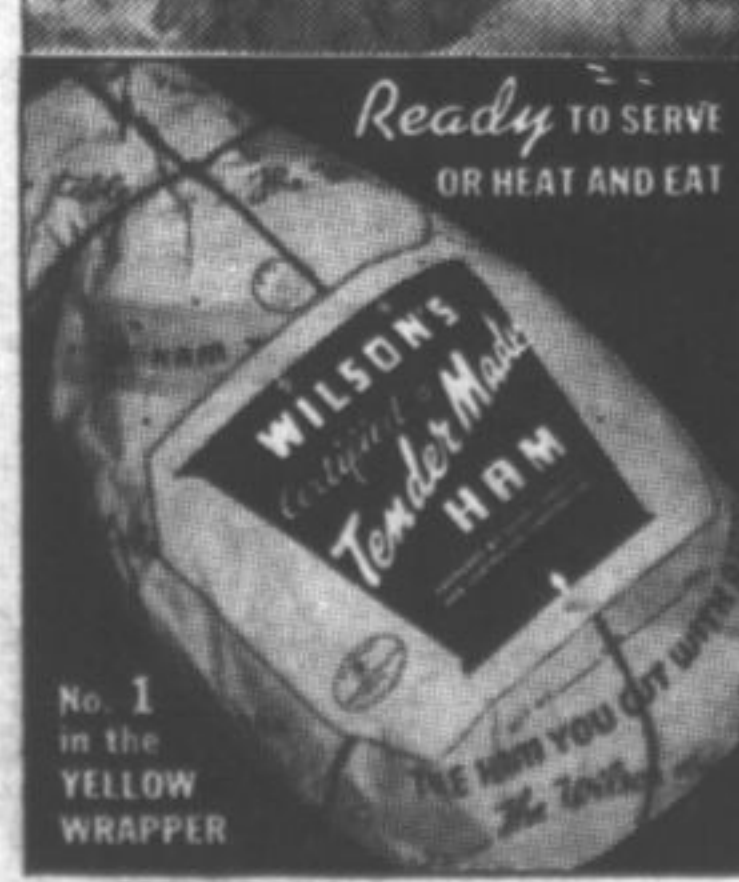
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