

Jack Cohen, Editor

Ed Montgomery, Associate Editor

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(Affiliated with Men's Garden Clubs of America)

June 1944

Officers

Pres. - E. R. White  
Vice-Pres. - H. R. Kahlert  
Sec'y. - W. R. Menzel  
Treas. - A. S. Nyberg

NEXT MONTHLY MEETING  
JUNE 13<sup>TH</sup>  
Park Board Greenhouses  
Bryant South at 38th St.

Directors

W. C. Addy  
William Block  
Charles Comings  
J. T. Hanson  
Upsher Smith

MEETING OF MAY 6, 1944

A special committee headed by Oliver Powell recommended a June flower show in connection with the June meeting. It was thought that this experiment would be a preview for a possible showing open to the public at a later date.

Upsher Smith read a paper on "Ismene or Peruvian Lily". It is a species of spider lily and belongs to a genus of bulbous plants of the Amaryllis family. Upsher donated, as a door prize, three packages of these bulbs, and the lucky winners were Thurber Day, C. H. Stewart and Charles Comings.

A talk on hardy lilies (the home-grown varieties) by the lily expert, Wallace A. Rowell, was interesting and informative. Mr. Rowell liked us so well that he joined up as a member of the Men's Garden Club.

Dahlia growing was explained to us by our own member, Bill Holmberg. Bill gave us a full account of his personal experiences in growing these showy plants. Many fine varieties are available from him.

Mr. R. S. Bryant gave us his annual interesting talk on his experiences with the raising of tuberous begonias.

Our own Charlie Doell gave us a very timely talk on roses, when to prune and plant. He pointed out that some of the older varieties are more hardy and satisfactory. Roses more suitable to our climate are E. G. Hill, Etoile de Holland, President Hoover and Gruss Au Teplitz. Among the newer rose varieties, he recommended King Boreas, Break O'Day, Lily Pons, Souer Therese and Crimson Glory. Of the Floribundas, he recommended Donald Prior and Pinochio.

Walter Menzel gave a short talk on his experiences with Tigridias. Total paid-up membership as of today is sixty-one.

KNOW YOUR FELLOW MEMBER - Your Secretary is preparing the latest membership list for circulation in the club. It is imperative that your dues be paid up by this next meeting in order that your name appear on this list and that you may enjoy the benefits also of membership in the Minnesota State Horticultural Society.

NOTES FROM THE SECRETARY - WALTER R. MENZEL

We had a very fine and interesting meeting on March 15th. It was held at the Fountain Terrace and 40 members and guests were present. Members immediately went at the main business of the evening - the discussion or reading of 3-minute papers on numerous garden crops, as follows:

Herb Kahlert	Broccoli	Bill Block	Novel picture presentation on Peas
Jack Cohen	A regular manuscript on Tomatoes	Charles Comings	Cabbage
A. H. Flack	Onions, by an expert	Chris Mosberg	Cauliflower
Fred Paul	Beans	Andrew Nyberg	Peppers
Upsher Smith	Swiss Chard	Boffording	Extemporaneous presentation on Beets
Oliver Powell	Radishes	George Luxton	Corn (Bourbon variety?)
Oscar Gustafson	Spinach	C. W. (Clayt) Marx	Potatoes
Walter Menzel	Lettuce	Manley Callender	Jointly on Herbs
E. A. Dahl	Carrots	John Hanson	
Ed Montgomery	Eggplant		

Tom Hughes - A time-saving idea on "companion planting"

The time seemed all too short to discuss and present all the above subjects adequately. (Excerpts from some of the papers appear on the following pages. Ed.)

After a short recess, the meeting was turned over to Mr. Wagner, our guest, who presented two talking movies, both on gardening. The first, an English film, showed how to dig, double dig and manure the garden. Many of our members, principally Tom Hughes, had backache just watching the manual labor. The second film, in color, showed the steps in the preparation and planning of the Victory Garden.

Six new members were present at their first meeting: Dr. W. D. Vehe, Ralph Tomlinson, Don Methven, Harold Kaufman, Earl Jones and Harry Franklin Baker. Unless there are some resignations, the membership limit of 70 is now filled.

HERB MAKES THE FOTO SECTION

Like a glamorous movie star, Herb Kahlert made the color rotogravure section of the Sunday Tribune of April 23rd. A half-page photograph in full color showed Herb in his combination garden of flowers and vegetables.

George Luxton, another of our members, wrote a good story to go with the picture. He said that "growing flowers and vegetables is practical for the city gardener who wants to have his beauty and eat it too. Although food production in the most efficient manner should be the dominant purpose of a vegetable plot, you may well give it a beauty treatment. Naturally, vegetables must be planted

far enough away from perennial plants so that roots and tops do not interfere. With proper layout, you may be surprised at the beauty that can be achieved."

FLOWER SHOW COMMITTEE

This consists of Powell, White and Upsher Smith.

39 SHOW UP AT APRIL 14 MEETING

The 39 members who attended the April 14 meeting heard Herb Kahlert read, with distinction and intelligence, the prepared address that accompanied the 100 Kodachrome slides that illustrated Hardy Perennial Plants from Wayside Gardens.

## RADISHES AND HOW TO GROW THEM

Robert & Oliver S. Powell  
(Not to be taken too seriously)

The word "radish" comes from the Latin, "radex", meaning "root". Many English words are derived from this Latin word. Among these are "eradicate" and "radical". Thus a radical is a man who raises radishes, and eradication is the art of pulling radishes.

Growing radishes requires two important elements. One is soil. The radish grower may plant radishes in any type of soil ranging from peat to a light sandy loam. Of course they only grow in rich black garden dirt. The time of planting is of utmost importance. Radishes have a short growing season so the farmer has to watch the calendar very closely to seed at the right time. Any time between March and August will do.

The plot of land for radishes should be carefully cultivated to break up the hard soil. The rows should be 11" apart and the seeds should be laid 3/8" below the surface. When the seeds are covered, the dirt should not be pushed down. A little water, but not too much, should be sprayed on immediately after planting. Another equally good method of planting is to throw the seeds on the ground when the snow melts.

The other main element in raising radishes is seed. I cannot overstress this requirement. The seed should be carefully chosen. Several good hybrids are on the market which increase your production. There is one thing to watch for though; the seeds should be radish seeds.

The radish is a root crop, which means that it is composed of 2 parts, the root and the top. The root is used for eating because of its high food value, mostly fat. The only use for the top is to show you where to look for the bottom.

Two varieties of radishes are found on the American farm with a 3rd type of lesser importance. The first class is probably best known. It is the radish that has that porous texture and tastes like cork. Its botanical name is "radex spongi". The other main type is the one with the red hot poker taste. It is called "radex heiss". The third type is the radish which is crunchy and which has a mild sweet flavor. This radish is never found in Victory Gardens.

Two shapes predominate. One is the radish which looks like darning thread. The other kind has a slight swelling somewhere along the root.

The foregoing is based on experience. We now buy our radishes.

## HOW TO RAISE CARROTS

E. A. Dahl

Every seed catalog seems to have varieties of carrots not mentioned elsewhere. The most often repeated types are: Amsterdam (salmon red), 65 days (home and market forcing); Chantenay (bright orange), 72 days (canner's favorite - uniform); Danvor's Long (deep orange), 75 days (best winter keeper); Imperator (deep orange), 76 days (market gardener's favorite - very little core); Nantes (orange-scarlet), 70 days (coreless - very sweet).

Carrots may be seeded as early in the Spring as the ground can be worked, April 15th being the earliest recommended date in this area. Successive plantings at intervals of three weeks will insure a continuous supply of tender carrots. One ounce should be sufficient for about a 100-foot row. Last year I planted the equivalent of two 100-foot rows and our family of four had carrots on the table every day throughout the season and up until about January 10th, at which time I had to throw away about 3/4 bushel. We still have a total of 20 quarts remaining, which are canned or frozen.

Carrots will grow in almost any type of soil as long as it is

## HOW A CHEMIST RAISES POTATOES

C. W. Mann

In planting potatoes, if you think the soil is too poor, then a fertilizer should be used. The next step is to obtain the very best possible seed, regardless of price. Do not plant scrubby, small, inferior grades.

Personally, I think cutting of the potatoes is very important. Cut off both ends and throw them away. There is a very definite reason for this; the stem end without any eyes retains the spores of blight, and the other end with many eyes seems to produce very small potatoes. The fourth step would be to treat the seed, and I would recommend that you see Chris Mosberg and buy a 15¢ package of poison for this purpose.

Another common question is the depth to plant. The textbooks usually recommend four inches, but I have been very successful in planting 6 inches deep.

There are several types of potato diseases, but I think most of them can be avoided if you plant the crop fairly early and if you watch the potato bugs carefully. I have always used arsenic of lead as a spray to combat potato bugs and find it very satisfactory. Sometimes it is advisable to add a little lime to the poison so that it will stick on the leaves better. Paris green, I find, is very strong and may wilt the leaves, and in addition, it washes off very easily.

Another common question is, how much should I plant and how much can I expect to harvest? I could recommend for the individual family two, three or four pecks of seed, depending upon how much ground is available.

### PEPPERS

Andy Nyberg

The Sweet Pepper is the most commonly-grown variety. It is picked while still green and immature, and used for salads and the canning of relishes, or stuffed with a meat or fowl mixture and baked. The sweet pepper, if allowed to ripen, will be either red or yellow. Before frost, all green peppers should be cut off and stored in a cool, not cold, cellar and they will keep for 3 months.

The Hot Peppers are of various sizes and shapes. They are usually red or purple. Cayenne and Chili peppers are the most common among the hot peppers. They are usually long, slender, tapered and sometimes are grown to a foot in length. These are used for seasoning, pickling, and are ground for commercial sale as red pepper. The hot peppers should be cut off the vine rather than pulled, as they do not have a very good root system.

Peppers need a sandy, sweet soil, well

labeled, but not much fruit. They should be grown in full sun if possible. If started in your own hotbed, set them about 10 weeks in advance; however, the average gardener will find it more satisfactory to buy a half-dozen plants. Six red and six sweet plants will take care of an average size family. The plants should be set 2 ft. apart in rows that are 3 ft. apart. If liquid manure is used, the plants should be side-dressed about the time they bear fruit.

### IT'S STILL SPINACH

Oscar P. Gustafson

As spinach plants are hardy, seed should be sown as soon as the ground can be worked; successive sowings may follow until mid-Spring. Plants from later sowings quickly run to seed, so for summer greens, New Zealand Spinach should be substituted. Soil should be well-drained and abundantly supplied with humus and plant food. Because it keeps the leaves free from sand and lessens the necessary washing, a peat or muck soil is especially desirable. Sow seed thinly in rows 12" apart and when the plants set

## SWEET CORN

George E. Luxton

Sweet corn should not be planted until the soil is warm and all danger of frost is over. Using later varieties as the season advances, you can plant every two weeks until the end of June. Most seed offered for sale by local dealers is good. Early varieties are: Golden Bantam, Minhybrid 202 and 203, Extra-Early Bantam, Kingcross Hybrid and Early Golden Sweet. Midseason varieties are Minhybrid 201, Golden Cross Bantam, Early Golden and Golden Market. Late varieties include Stowell's Evergreen, Country Gentleman, Golden Giant, Ever-green and Golden Colonel.

It is advisable to dust all seed before planting with an organic mercury dust such as Semesan Jr. to prevent blight. The Minhybrid 202 produced by the University of Minnesota Agricultural School is much more resistant than the older varieties. Plant in hills two feet apart each way, or in rows if space is limited, in well drained good ground, 1 to 2 inches deep. Three or four stalks to a hill are plenty, but better plant six seeds. Remember the old jingle, "One for the cutworms, one for the crow, one for the blackbird and three for the row".

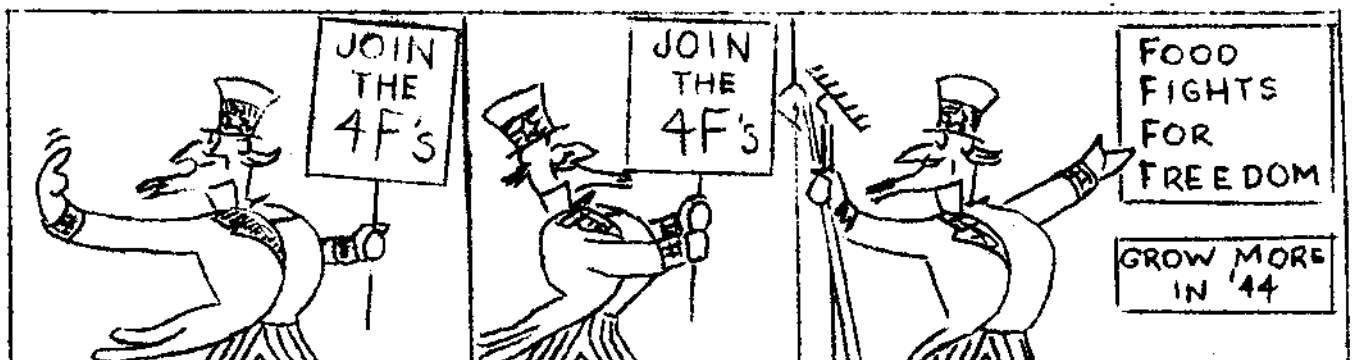
The corn worm may cause us trouble unless we beat him to it. They are yellow to brown and about two inches long when full grown. The eggs are laid by an evening moth, about the time when the silk appears. The moth lays its eggs in the silk. These eggs can be readily seen. When they hatch, the larvae eat the silk, crawl inside the husk and develop into worms which feed on the kernels. There are several methods of control. One is to squeeze the tip of each ear between the time the silk first appears and when it just begins to turn brown. This time interval usually lasts three days. The squeezing will crush the larvae.

Another method is to nip off with scissors about one-half inch of the tip of the husk five to seven days after the silk appears.

It is important to keep your corn cultivated and hilled to prevent it from being blown over in a storm. Do not be discouraged, however, if a windstorm and deluge hit your corn. It may be down, but it is never out. Get into your garden as soon as possible after such a storm, straighten up the stalks, hill them up again, and all will be well. It takes 65 to 100 days for use after planting, according to the variety.

Did you know that each kernel on an ear of corn matures only if its own particular silken thread is pollinated? Pollination occurs only when the pollen in the tassels falls on the silk below, or is carried to the silk by a breeze or insects from tassels on other stalks of corn.

By the way, fine whiskey can be made from corn that will make you tight; and large corns can be grown on human toes when shoes are too tight.



## HOW TO RAISE CAULIFLOWER

Chris Mosberg

Cauliflower can be planted about 1½ to 2 ft. apart as the growth is more upright than to the sides. When, sometime in August or September, the heads can be seen in the center of the plants, the leaves must be tied together near the top (or about 6" below the tip of the leaves) to protect the forming heads from the sun, as the sun will discolor the whiteness of the heads and make them unattractive; it also makes the vegetables less tender.

Two or three dozen plants are about all an ordinary household will want to have. Of vitamins and minerals, I understand cauliflower contains a large proportion of vitamin C and B<sub>1</sub>, a small amount of vitamin A, and some iron.

Aphis and green cabbage worms are about the only important pests which bother the plants. Evergreen, pyrote or any similar insecticide used as a spray will take care of them if used when the pests first appear. Still better and also simpler is the dusting with rotenone or pyrethrum powder. Using an insecticide containing any kind of poison is not advisable as it is very difficult to wash the cauliflower heads thoroughly enough so as to be sure no poison is left on the vegetable.

Cauliflower is not a "keeping" vegetable, but I have a recollection that sometimes in the Fall, when we expected a hard Winter and we found cauliflower plants with a small head (the size of a silver dollar), we dug or pulled such plants up. We set them upright in a cool, dark and moist basement with a little soil between the plants, but so close together that the plants leaned against each other, putting some water to the roots once in a while if they got dry. Then around late November or early December, we could use several of the then-formed heads.

Cauliflower is mostly used cooked and served hot with whipped butter or plain butter, seasoned at the table with salt and pepper. It is also used for pickling; that is, cut up in smaller pieces and pickled together with young carrots, young green beans, and peppers or whatever other vegetables you prefer to have sour with a little sweetening.

## THE TOMATO - ITS CULTURE AND VARIETIES

Jack Cohen

There are about 30 different varieties of tomatoes; they run up in size from a small currant or ground cherry variety through the eating kind that weighs over a pound apiece.

Any well-drained garden soil will grow tomatoes, and manures and artificial fertilizer should be used with extreme care because they tend to give you oversized plants and fewer fruits. Bone-meal and wood ash are your best bets for they are slow-acting fertilizers.

Last year I had my best crop from the Bonny Best tomato. This is a good standard tomato which does right well in this climate. This year I am putting in some "Firesteel". This is the approved variety of Earliana,

Bonny Best comes in. I am going to put in the Pritchard, which is an improved John Baer, one of the good old standbys in Minnesota. Another standard tomato is the Marglobe. If you want a late one you might try the Beefsteak or Ponderosa. They are fine slicing tomatoes and excellent for salads and are a meal in themselves. Be sure to try the new Jubilee tomato. It was on the market for the first time last year and lives up to all expectations that came from its being a prize-winner in the awards for outstanding vegetables for 1942.

Cutworms, of course, are a problem when the plants are first put out, and one of the good preventives is to put a paper collar around the plants about 2 inches

## PLANTING FLOWERS WITH VEGETABLES

Tom Hughes

Personally, I like to put out plants after the early vegetables are gone. In order to do this, you must either buy or raise the plants. To raise plants, you must have a cold frame, but I have noticed that very few gardens are so equipped. Construction of a cold frame is a simple matter. Go to the liquor store and get some wooden boxes wine is imported in - they are hardwood and very good for this purpose. I have used these boxes for many years and they are entirely satisfactory. If you haven't a glass to cover them, use your storm windows - they do nicely.

In planting vegetables, I plant mine as follows: first, onion sets, radishes, lettuce, peas and wax and green beans. These are gone in plenty of time to plant flowers. If you want to plant flowers between the rows of your root-crops, you can, but this is not necessary as most root crop vegetation stays green until late and keeps the ground well covered.

### LETTUCE FOR HOME GARDENER

Walter R. Menzel

Although there are numerous varieties, lettuce can be classed into 3 great groups: leaf, head and broad-leaved Romaine or Cos lettuce. For the home gardener, anxious to enjoy the fruits of his garden, leaf lettuce is by far the most generous, the earliest and the most satisfactory. Seeded in rows, it need not be transplanted and is less particular as to kind of soil.

Of the leaf varieties, Black Seeded Simpson seems to answer the average requirements of the home gardener better than any other. It is a vigorous grower and the small leaves can be cut off when two to three inches high, leaving the heart leaves to continue growth. A row of lettuce can be cut off repeatedly, and how much more tender and crisp are the small leaves, drenched in a good sweet-sour dressing, possibly with good sour country cream, or German style, wilted with hot bacon grease, and fried bacon, cut into minute cubes, as part of the dressing!

I should not fail to mention another fine variety which I have seen grown. Oak Leaf has less curl than Black Seeded Simpson and has lobes and leaves very much like an oak. It is claimed that Oak Leaf is richer in vitamins.

Those who have the time, space and in-



### SWISS CHARD

F. A. Upsher Smith

Uses: A useful addition to our leafy and green vegetables. The large broad green leaves are cooked like spinach and the white leaf-stalks like celery or asparagus. In the young state, leaf and stalk may be cooked together as "greens".

Season: Sow May 1st and cover with about 1/2 inch of soil. Matures in 55 days (Lucullus) or in 45 days (Cut-and-Come-Again). One planting of 25 feet will yield a plentiful crop of palatable greens for a table of 4 people from July until frost.

Cultivation: The same as beet. In both, the "seeds" are actually fruits in which are embedded from 4 to 8 seeds. This explains why the seedlings germinate so thickly and require thinning so that ultimately the plants stand 8 to 12 inches apart in rows.

Harvesting: Pull away from the plant as in the case of rhubarb, placing the hand low down on the inside surface of the stalk and pulling outwards. The stalk readily snaps off at the base. Swiss Chard yields a plentiful supply of greens from late July until frost.

Food Value: Rich in vitamins A, B<sub>1</sub>, B<sub>2</sub> and C. Swiss Chard belongs to the leafy class of vegetables upon which the experts on nutrition these days are laying the most

## THE BEAN

Fred Paul

The 200 different types and 500 varieties make the bean the most cosmopolitan of all vegetables. To us, as home gardeners, the bean is important in two principal types; string or snap beans, and limas.

Both of these types come in two principal varieties, the low or bush bean, and the pole or climber. Both varieties are further divided into green-podded and yellow- or wax-podded beans. Local growers of the green class have had good results with Burpee's Stringless, Bountiful, Red Valentine, Refugee, Tendergreen, Tenderpod and Plentiful. Where shell beans are desired, Goddard and Dwarf Horticultural have done well, although personally, I still prefer the green pea to any green bean.

In the Golden or wax-podded string bean group, Improved Golden Wax, Burpee's Kidney, Golden Age, Brittle Wax, Gold Standard and Golden Bountiful have found favor. For the Victory Gardener, hampered by lack of space and time, the pole varieties offer an excellent solution to the problem. Most local gardeners seem to prefer the pole bean in both the

green podded and the wax or golden type over the older and more common bush or low-growing kinds.

The most popular green-podded pole beans seem to be Lazy Wife, Creaseback and our old standby, Kentucky Wonder. Decatur and Potomac are also very good. In the golden or wax pole beans, the favorites are Kentucky Wonder Wax, Golden Cluster, Golden Carmine and White Creaseback.

The second principal group, the Limas, are not as extensively grown in home gardens as are the other kinds. They are somewhat more difficult to produce, being more subject to disease, and require a longer maturing period than is always available. The Limas also come in both low or bush types and the climber or pole type. In the former group, Baby Potato, Wonder, Henderson Bush, Burpee's Bush and Fordhook Bush have all been grown successfully in this area. Of the pole limas, Leviathan, King of the Garden and Burpee's Giant Podded have proved popular.

For those interested in the soybean, probably the best for this area is Bansei, which can be used in nearly all ways the common varieties are used and has the additional value of being available to diabetics.

## YOUR 1944 VICTORY GARDEN

F. A. Upsher Smith

Victory Gardens in 1943 spread over four million acres of land, produced over eight million tons of food! Much of this was eaten fresh from the garden and enough was left over to put up ample supplies of canned vegetables to carry the family through the present winter. The success of these Victory Gardeners was recently acknowledged by the OPA, and resulted in the recent reduction of points on many canned vegetables.

### More Fruit Should Be Grown

Nutrition experts tell us to eat more

fruit, but our ration points put a definite limit on what we can buy. The remedy for those who have ample garden space is to grow more fruit, especially currants, raspberries, strawberries, gooseberries, plums and apples. In this way, after a year or two, most of your plantings should be producing for you enough fruit so that you may follow the advice of experts on nutrition by eating from four to seven servings of fruits and vegetables every day. Success in growing fruit is dependent partly on regular spraying, and this explains why relatively few amateurs have troubled themselves with fruit crops.

