

Some Tips on Care of Gladiolus Bulbs

'Glads' Receive
A Bath Before
Being Stored

Aphids Disappear
Along With Dirt

By MARGUERITE SMITH

FOR EASY fall care of gladiolus bulbs, George Gannon, W. 64th St., who's a gladiolus fan, says, "They ought to be dug from four to six weeks after blooming. As I dig mine, I cut the tops off as close to the corms as I can."

"I have a box made with a wire mesh bottom that I fill them into so I can wash them off with the hose. A hard spray not only takes off the dirt but a lot of insects like aphids."

"Then they go to the warm furnace cellar where I spread them out and in shallow layers to dry. I watch mine carefully while they're drying because there's a certain stage, anywhere from two to four weeks, after you spread them, when the big bulb separates easily from the little ones."

"If you try to separate them too soon, it's difficult because the bulbs are still leathery and tough. If you wait too long they're hard and break apart only under pressure. Of course, big growers wait to do this later, in the winter, but if you have time in the fall, it's easier."

"As soon as gladiolus are dry they should go into cool dry storage. Mine go into the fruit cellar. Before I store them I dust them with 5 per cent DDT dust to kill thrips. DDT has the big advantage over naphthalene flakes that it doesn't hurt the young sprouts that may grow in the spring before you set the corms out."

TOO MANY peppers on hand to use before they spoil? Two strings of bright red peppers hang from the clothesline in Mrs. Vangelic's backyard at 2024 Wilcox St. The other day reminded me that here's an excellent way to save those extra peppers for winter use.

Mrs. Nick and her neighbor, Mrs. Mabel Ellis, who were visiting in the warm fall sunshine, told me how they do it. Mrs. Nick strings the stems of the peppers together, bead-fashion, with a darning needle and twine. In an ordinary year her peppers mature while the sun is still hot enough to do the drying. This year she thinks she'll have to let the ovens help. Or you might hang your pepper string in a hot sunny window.

COMES AN announcement that next spring we'll be urged to plant victory gardens again for "the scarcest commodity in the world today is food." Confirmed gardeners don't need to be told



PLANT 'LAUNDRY'—George Gannon, W. 64th St., digs up gladiolus corms, piles them in this special box where they get washed with the hose.

that "on production depends the welfare and the hope of the world for peace and security today and in future years."

EXPERIENCED gardeners know that "glorious feeling of independence" when they have home-grown vegetables stored and canned for winter use. This year vegetables used in winter meals to lessen the demand on wheat, which can be shipped abroad, may give you added satisfaction. That's the gardener's contribution, tiny though it may be, to his fellowmen, and especially the children, overseas.

No storage cellar? I know one scholarly gentleman who on occasion stored his extra cabbages in the coal bin along with the coal. It was the only cool spot his house provided.

Tomatoes, eggplants, peppers, will keep unfrozen in the garage probably longer than peppers and eggplant will last, once they're removed from the vines. Cucumbers had better go into the refrigerator pan.

Winter squashes stand very little frost. Once they're picked a curing period of two weeks in the sun will improve keeping quality and taste by evaporating extra moisture, hardening their shell.

Then there's green tomato pickles—either one of the dozens of chopped varieties, whole tomatoes (preferably small ones) pickled in sweet, dill or garlic

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