

# Some Tips on Care of Gladiolus Bulbs

## 'Glad's' 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 pile 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."

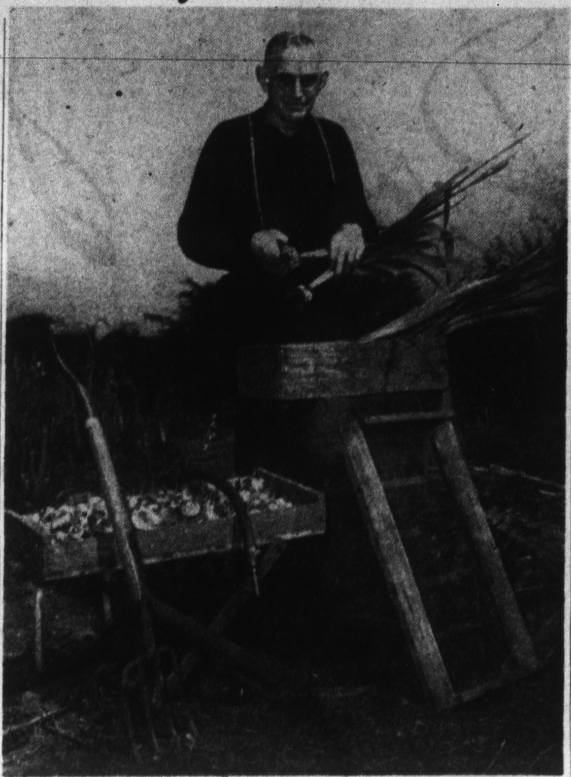
"Then they go to the warm furnace cellar where I spread them out and in shallow layers to dry. I watch mine carefully while they're drying because there's a certain stage, anywhere from two to four weeks after you spread them, when the big bulb separates easily from the little ones."

"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 glad bulbs 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. Vangelica Nick'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 heat. 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 his glad corms, piles them in this special box where they get washed with the hose.

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

But perhaps the pressure of high prices will push into our ranks some of the doubters of the value of hard work. Then they, too, may learn that the body-mind-spirit called man gets a curious and not easily explained satisfaction and reassurance from the so-called hard work of gardening, to say nothing of food for his table.

CHECK list for beginners: Beets and carrots will stand frosty nights and even grow a bit in later warm days. Cabbage, broccoli and brussels sprouts won't need to be taken inside until a real killer frost arrives. They'll stand temperatures as low as 25 degrees without harm (we tried it once). Brussels sprouts and kale are sweetened by a touch of frost to improve their taste.

To use the quantities of green tomatoes you salvage before frost, remember the delights of green tomato pie, fried green tomatoes or tomatoes broiled with a garlic-breadcrumbs topping.

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

vinegar to the family's taste. They'll carry vitamins into winter meals and you won't need to buy so many vitamin pills.

EXPERIENCED gardeners know that "glorious feeling of independence" when they have home-raised 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 fellowman, 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 frozen in the garage probably longer than peppers and eggplants 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.

Spread sweet potatoes to dry in a warm place before storing (also in a warm place) for winter. Sort out and use the blemished and broken potatoes first.

## Eat Well for Less—Use Apricots While They Are Cheaper

Cheese Adds Protein To Pastry for Tarts

By NEA Service  
A DESSERT that uses cream cheese (a good source of essential protein) and dried apricots, which are in super supply and consequently cheap, is just what every troubled housewife is looking for today.

And when such an easy-on-the-budget dessert enhances its lower cost qualities by calling for no eggs, it is just that much more to be appreciated.

This is the fifth of a series of articles suggesting antidotes for the high cost of living. In them you'll find out how to eat well for less, and get flash dispatches from the pantry front in the fight to keep America well fed despite that H. C. L.

APRICOT TARTS  
1/2 c. shortening  
1 1/2-oz. pkg. cream cheese  
1/4 c. sifted flour  
1/4 tsp. salt  
18 cooked dried apricots  
Thoroughly combine shortening and cream cheese. Add flour and salt. Mix well. Place pastry in refrigerator to chill thoroughly, preferably overnight.

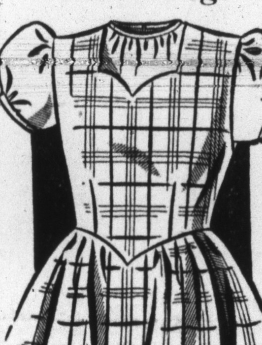
Roll pastry into a nine-inch square. Cut into nine three-inch squares. Place two cooked apricots on each square. Bring corners of each square together firmly.

Bake in moderately hot oven (425 degrees F.) for 20 minutes. Serve with apricot sauce.

APRICOT SAUCE  
1/4 c. sugar  
1 tsp. cornstarch  
1/4 tsp. salt  
1 c. apricot juice  
1/2 c. water  
1/2 c. whipping cream  
Mix together sugar, cornstarch, salt, juice and water in a one-quart saucepan. Cook over low heat for 10 minutes. Remove from heat and cool.

Whip cream and fold into cooled apricot mixture.

## School Togs



8193 3-8 yrs.

By SUE BURNETT

What could be more useful for school days than this delightful jumper? Made of a pretty corduroy or bright plaid, it can pair off with blouses or sweaters all winter long. A pinafore version is included in the pattern.

Pattern 8193 is for sizes 3, 4, 5, 6, 7, and 8 years. Size 4 jumper, 1 1/2 yards of 35 or 39-inch; blouse, 1 yard; pinafore, 1 1/2 yards.

For this pattern, send 25 cents. In coins, your name, address, size desired, and the pattern number to Sue Burnett, The Indianapolis Times Pattern Service, 214 W. Maryland St., Indianapolis 9.

Don't miss the newest issue of Fashion. The fall and winter catalog is a complete and dependable guide in planning a smart now-through-winter wardrobe. Free pattern printed inside book. Twenty-five cents.



'NURSERY CHEF'—Baby's food can be served in the container in which it's heated; if this new unit is used. The combined use of aluminum and plastic which is unaffected by boiling water makes it possible for mother to flame-warm and then serve in the same unit a complete meal for baby. The new development, which takes advantage of wartime research in plastics, consists of a specially designed aluminum pan which forms the bottom unit and



a removable plastic food tray and tumbler which fit over the pan. Foods and liquids are heated by the action of boiling water on the cup and tray which (because of the low surface heat retained by the plastic) can be used immediately to serve the baby's meal, all at uniform temperature. The unit has a detachable, self-locking handle which enables it to be stored in a small space or packed for traveling.

## The Doctor Says—Children, Too, May Need Eyeglasses

By WILLIAM A. O'BRIEN

CHILDREN should wear glasses if they need them. Glasses do not weaken the eyes. In fact, they do not affect them at all. They help the child to see better with the eyes he has.

If a child does not see clearly, he should be examined by a competent physician, since he may have either a condition which can be corrected by wearing glasses, or a disease of the eyes.

The most common cause of a young child's need of glasses is squint or crossed-eyes. One eye may be more far-sighted than the other, or one eye may be far-sighted and the other normal. Trying to see clearly is a strain on a child with a misaligned pair of eyes, and, as it is possible to see with one eye, the overworked eye may stop functioning.

Proper glasses correct vision in the poor eye, so that the child can use both eyes at the same time. This condition is known as strabismus. It is for the child, as children do not outgrow squint.

NORMAL children are far-sighted. As the body grows, the eyes grow with it, and, eventually, they should function properly.

Far-sighted children can pass a vision test with the ordinary wall chart by straining their eyes. When they complain of eyestrain symptoms, therefore, a special eye examination, which does not permit them to strain their eyes, should be made.

Children with near-sightedness (myopia) can read a book held close to their eyes, but cannot recognize a face at a distance. Ordinary myopia is not progressive, but near-sighted children should have their eyes checked at frequent intervals to be certain they are being properly corrected.

ASTIGMATISM is caused by irregularity of the curves through which the rays of light must pass to reach the back of the eyes. Marked eyestrain may result if the proper glasses are not worn.

QUESTION: My sister has had amebic dysentery four times. Would an operation help her?

ANSWER: It would only help by draining the liver abscess, if one is present. It would not help the infected bowel.

## Insurance Executive Former Wave Head

NEW YORK—Mrs. Douglas Horton, the former Mildred McAfee, president of Wellesley college, was recently elected director of the New York Life Insurance company—the first woman in history to hold such a post.

During the war she served as director of the WAVES with the rank of captain.

## Home Fires

The number of homes destroyed or damaged by fire in 1946 exceeds the total number of dwellings in the state of Nebraska.

## Union Wants Beds

The CIO Maritime Union went on a strike recently and demanded inner-spring mattresses for bunks and new pillows every six months.

## Homes Need a Fall Check-Up To Correct Fire Hazards

With the start of the heating season bringing added fire danger, Fire Prevention Week being marked this week, provides householders with an opportunity to give their homes a fall check-up.

Last year more than 400,000 homes were damaged or destroyed by fire, a majority of them in the fall and winter months, according to the National Board of Fire Underwriters.

The board issues this advice to cautious householders: Start your fall check-up in the basement, with the furnace and other heating equipment. Furnaces should be cleaned out once a year, and in the case of oil burners, this should be done by an experienced repairman.

Chimneys, flues and smokepipes should be inspected for cracks and holes which will spread fire. All rubbish accumulated during the summer should be cleared out of the basement, as well as from attics, closets and other places.

Inspect the fuse box. See that only 15-amp. fuses are installed, and get a supply of extra fuses to keep on hand.

Inspect the wiring of all electrical appliances, particularly those portable heaters you will use this winter. Have all defective wiring repaired or replaced.

Oil and clean the motors of all

## Teen Topics—Mom and Pop Were Young Once Too

By SALLY

THERE'S a proverb that says you can't learn by the experience of others. But maybe the old saw is wrong. Doesn't it seem silly, kids, to toss ALL the past experience of the world out of the window?

Some things don't change, you know. Boy-girl complications, for instance. Every teen from the beginning of time has asked him—or herself, "Can this be love?" And the wise world's answer has always been to go slow and easy, chums.

THE OLDER generation can't be entirely wrong. They weren't all drips and creeps in their youth. Even your parents were typical teen-agers, once upon a time. Your current problems were theirs, then.

Lucky you, if you can talk these things over with Mom or Pop. Perhaps it will be easier than you think. I bet you'll be surprised what sound and sympathetic advice parents can dish out!

## Forest Fire

The greatest loss of life in a single fire in the history of the United States occurred when 1200 persons lost their lives in a forest conflagration at Peshtigo, Wis., Oct. 9, 1871. This was the same day that the Chicago fire of 1871 began.

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## Witch Doll



5616

By MRS. ANNE CABOT

To obtain transfer for complete pattern of doll and clothes, and finishing directions for the friendly witch doll (pattern 5616), send 16 cents in coin, your name, address and the pattern number to Anne Cabot, The Indianapolis Times, 530 S. Wells St., Chicago 7.

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## Let's Eat by Meta Given

IT IS NOT AN ACCIDENT that New Englanders as well as all other Americans with Yankee blood in their veins regard salt pork as one of the indispensables in cooking.

Those first settlers had to eat a number of foods previously unknown to them to keep from starving. Because necessity is the mother of invention, they did a lot of experimenting to make the foods at hand as tasty as possible.

They soon discovered that salt pork not only made their fish and corn chowders, fried and baked fish, baked beans, potatoes and all green vegetables taste better, but made the food more substantial.

Today, with meat and shortening prices as they are, salt pork can again play a practical and welcome role in the preparation of many old-time dishes.

## FISH CHOWDER

(For Thursday Luncheon)  
2 ozs. salt pork, cut into small cubes  
1/2 c. sliced onions  
1 1/2 c. sliced raw potatoes  
1/2 tsp. salt  
1/4 tsp. pepper  
1/2 c. water  
1 lb. boned halibut or pike  
3c. milk or a No. 2 1/2 can tomatoes, sieved  
1 tsp. finely chopped parsley  
Crackers

Place diced pork in a heavy kettle or Dutch oven and fry slowly until golden brown. Add onions and cook until they are soft and light yellow in color (from five to seven minutes).

Add potatoes, sprinkle with salt and pepper, and add water. Cover and cook at moderate rate until potatoes are half done (about five minutes).

Then add the fish, placing in the kettle flesh side down. Again cover and continue cooking until potatoes are done and fish is

## BAKED GRATED POTATOES

(For Friday Dinner)  
2 1/2 lbs. potatoes (8 medium)  
1 1/4 tsp. salt  
1/4 tsp. pepper  
1 1/4 c. thin cream or top milk (cheated)  
1 1/2 tbsps. butter

Grease a shallow glass baking dish, 6 1/2 by 10 1/2 inches. Wash potatoes and peel thinly. Use a coarse grater and grate potatoes in one direction only to obtain shreds of potato rather than a watery mush.

Sprinkle salt and pepper over potato. Toss lightly to distribute and turn into greased casserole. Pour hot cream over top; dot with butter and place in a moderately slow oven (325 degrees F.) and bake from one and a half to two hours. Serve from casserole very hot.

Serves four to five.

## SOCIAL SITUATIONS

SITUATION: You are admiring a friend's new dress. WRONG WAY: Ask her where she bought it.

RIGHT WAY: Realize that such a question shows too much curiosity. Say you like it and let it go at that.

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