GARDENING BY THE MONTH
A VICTORY GARDEN MANUAL
By Chas. Drage, Colorado State College

Special Number
ISSUED BY THE ASSOCIATION
AND WIDELY DISTRIBUTED
WITHOUT CHARGE.

TO ENCOURAGE THE WARTIME PRODUCTION OF FOOD
IN HOME GARDENS OF COLORADO.

Published by
THE COLORADO FORESTRY AND HORTICULTURE ASSN.
The Colorado Forestry and Horticulture Association

is pleased and proud to make this contribution to the Victory Garden program of Colorado, as a special number of our publication.

In order to have GARDENING BY THE MONTH as one unit we are withholding all other material for the next issue. We are enabled to distribute this number in a 10,000 copy issue, free to Victory Gardeners. Distribution is being made through the Denver Public Schools, the Boy Scouts and other channels. Extra copies for your friends can be obtained from the Editor.

Our next regular issue will be sent only to members of The Colorado Forestry and Horticulture Association. If you wish your friends to enjoy the privilege of membership, ask them to send a five or one dollar membership to the secretary, treasurer or any board member.

We hope that the information contained herein will help you to raise a better Victory Garden, and to become a more efficient gardener. The purpose of our Association is to collect and disseminate correct information regarding horticultural practices particularly adapted to our peculiar Colorado climate.

MRS. JOHN EVANS, President
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"Gardening By the Month"

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Foreword

The Victory garden is an important unit on the "home front." It is not enough to hold the line. You will want to push forward. Gardening offers you unlimited opportunities to use your ability and skills.

No one thing is responsible for the success of your garden. However, the most important single factor is you. Your knowledge, your ability to "learn by doing," and your natural and your acquired ability to work with nature, all of these combined will determine the amount and quality of the family food supply you will produce.

You are challenged to produce more and better garden vegetables. Vegetables which are rich in vitamins, minerals, and roughage necessary in maintaining normal health.

This bulletin has been prepared to assist you. Study it carefully. Put into practice the suggestions offered. The more food you produce and consume at home the less food will have to be purchased, thus leaving more for the armed forces and our allies. Make your garden the best garden in your community.
Kind and Size of Garden

The size of your garden should be determined by the site, space and time available, and the needs of the family. Other factors to be considered are fertility of the soil, amount and source of irrigation water available, and abundance of sunlight. Approximately 1,000 sq. ft. of garden is sufficient to provide all of the vegetables required by a single person for one year. Small gardens will supply a surprisingly large amount of fresh vegetables. The smaller the garden the more it should produce per square foot; therefore, the soil must be more fertile, the rows and plants must be closer together and each individual plant must receive better attention. Larger gardens enable the gardener to use labor saving devices and the rows may be spaced wider apart. Small gardens demand that those varieties be planted which will give the greatest yields of vitamins and minerals. Tomatoes, beans, carrots and vegetable greens should be included in the smallest gardens. As the garden increases in size a greater variety of vegetables may be planted. Crops not quite so important in the smaller gardens will also be planted in the larger gardens such as beets, turnips, kohlrabi, lettuce, and pole beans. The small garden should include the crops adapted to your conditions and the crops your family likes, which will produce the greatest amount of vitamins per square foot; mustard greens, spinach, beets, turnips, when the tops are used; tomatoes, broccoli, carrots, cabbage, and string beans.

For convenience gardens may be classified as: 1. Small Kitchen Gardens. 2. Large Kitchen Gardens. 3. Family Size Gardens. 4. Farm Gardens. In which group does your garden fall?

1. Small Garden: 100 sq. ft. to 625 sq. ft. This garden is usually found on a town or city lot and the space used may have previously been wasted or in flowers or grass. Usually there is no opportunity to select the site or place. This garden gives the grower the opportunity of obtaining near perfection. The soil can be heavily fertilized. Every inch of space can be utilized. Every plant can receive individual attention. Insect and disease damage can be held to a minimum and not a single weed need be allowed to grow.

Choosing the Site

You may not have much choice as to where your garden will be located, but the following will help you to understand what conditions are needed for plants to grow well.

The land should be level or gently sloping toward the south or southeast. It should not be too steep, for then it will wash. High grounds in the north is susceptible to frost injury. The soil should be deep; a dark, sandy loam is preferred. It is important to know that enough water is available and that it can be easily used. A minimum of five hours of direct sun is required each day for a successful garden. Do not attempt to grow a garden where a fill has been made of cinders, broken bricks, or where large trees shade the garden crops and steal plant moisture and food from them. Do not attempt a garden on seepage soil or where gravel or rocks are just a few inches below the surface.

Planning the Garden

The garden should be planned on paper first. It is much easier to destroy a row of undesirable vegetables with an eraser than with the hoe. Do not plant corn or pole beans last plantings. Care must be taken not to plant corn or pole beans where they will shade other crops.

Choosing the Site

1. Look over seed catalogs. Decide on varieties recommended for your community. Order seeds.
2. Get material ready for the construction of shallow flats, and hotbeds and coldframes for the larger gardens.
3. Locate organic material, compost or manure, for the garden. This may be piled in small piles to be spread later and plowed under
Firm the soil by packing lightly, then mark into rows using a straight edge. Make the rows one-fourth inch deep and one or two inches apart. Plant the seed about one inch apart, barely cover and firm the soil lightly. Sprinkle the flat carefully with lukewarm water. Keep the flat at room temperature. After the seed has germinanted, place the flat in a sunny location. Water and turn the box every other day so that all the plants will get an equal amount of sunshine. Do not water too heavily. It is a good idea to cover the flat with paper after seeding and keep it covered until the seedlings break through the soil.

The first leaves to appear are not true leaves. When the young plants show their first true leaves they should be thinned carefully and those removed transplanted to another flat. Many times paper pots, paper cups, bands or berry boxes and even tin cans are prepared and placed in the second flat and the plants transplanted to these containers. Be sure the containers have drainage.

Amount of Time Required to Grow Plants from Seed Until Ready to Plant in Field

- Onions—10 to 12 weeks.
- Peppers—5 to 6 weeks.
- Eggplant—8 to 10 weeks.
- Celery—8 to 10 weeks.
- Tomatoes—8 weeks.
- Cauliflower—6 to 8 weeks.
- Cabbage—6 to 8 weeks.
- Lettuce—4 to 6 weeks.
- Kohlrabi—4 to 6 weeks.
- Broccoli—6 to 8 weeks.

Time of Planting in Garden—

Because of the great variation in seasons over the state, definite dates for field planting cannot be given for Colorado. Consult with local people who know. The following dates are usually considered safe and are given as a guide. However, seasons vary tremendously from year to year and there may be a great difference in the dates of killing frosts in the same general locality. Safe dates:

- April 25—Grand Junction.
- May 1—Pueblo.
- May 5—Canon City, Lamar, Holly, Rocky Ford.
- May 10—Denver, Boulder, Las Animas.
- May 20—Julesburg, Delta, Cedar-edge, Holyoke.
- May 25—Limon, Calhan, Rifle.
- June 1—Grover, Glenwood Springs.
- June 5—Dolores, Durango, Monument, Collbran.
- June 10—Salida, Alamosa, Saguache.
- June 15—Ignacio, Manassa, Buena Vista.
- June 20—Meeker, Estes Park, Aspen, Hayden, Victor.

Tender plants like tomatoes, eggplant and peppers cannot be safely planted until long after the half hardy plants, such as cabbage, lettuce, cauliflower and celery.

FEBRUARY

1. Order seeds if you have not already done so.
2. Make or repair “flats,” hotbeds and coldframes.
3. Make garden plans on paper.

Planning the Garden—

This month you should decide where your garden is going to be, how big it will be, and what kinds and varieties of vegetables you will plant. How much of each kind of vegetable should be planted? The whole family should go into conference on these important questions. A good garden will provide tomatoes, leafy, green and yellow vegetables for summer use and canning. It will provide cabbage and root crops and potatoes for winter storage, if of sufficient size.

Do not plant vegetable varieties not adapted to your community or disliked by the family. Vine crops such as melons, cucumbers, squash and pumpkins are warm season crops and will not do well at high altitudes where nights are too cool. Peas, root crops, lettuce, cabbage, cauliflower and spinach enjoy cool nights. Make sure your growing season (the period between the last killing frost in the spring and the first killing frost in the fall) is long enough to mature the varieties you are planting.

After all these details have been decided, plan your garden on paper. This planning makes it possible to arrange your space so that it can all be utilized. Measure the space you are going to use for your garden, then with a ruler and sharp pencil, map it out on a heavy wrapping paper. Use a scale of one-eighth or one-quarter inch for each foot. Where horse or tractor garden tools are used, run the rows the long way of the garden if it is possible to irrigate this way. The rows in a small hand-cultivated garden should run north and south if possible. Now decide what, when and where the vegetables are to be planted and draw the rows to scale on your map.

Your first map probably will be changed several times but it is much easier to change on paper than in the garden. Before you make the plan which suits the family best has been decided upon, copy it very neatly and refer to it often. The sample plan following may be of assistance to you.
MARCH

1. Treat all seeds, where treatment is recommended, before planting. Treat by putting a pinch of the seed treatment in an envelope with the seeds then seal the envelope and shake it a few times. Pour treated seeds out on paper and separate from excess treating material before planting.

2. Seed tomato, cabbage, pepper, celery, etc., in flats in the house or in hotbeds outside. Take care of the plants.

3. If the season permits, you can prepare your soil for planting. Make a good seed-bed and plant early cool season crops such as peas, lettuce, radishes, onion sets and spinach.

4. Study the latest information on gardening, especially on insects and disease control and order your insecticides.

Preparation of the Garden—

Most garden land will be plowed this month. However, if the soil is quite heavy it would have helped if it had been plowed in the fall. Perhaps you are spading your ground. Whatever the method used to turn the soil, be sure to turn it deeply. Many successful gardeners turn the soil in the fall and again in the spring. A liberal application of organic matter, such as rotted barnyard manure, chicken or rabbit manure, spread evenly and turned under will give excellent results. Use barnyard manure at the rate of one pound per square foot. Use poultry and rabbit manure at the rate of one pound for every ten square feet. Manures or compost may be supplemented with commercial fertilizer. One pound of superphosphate can be used to each 100 square feet of garden space (one-fourth pound to each bushel of barnyard manure or compost). Most Colorado soils are well balanced with plant food but the addition of organic matter loosens the soil and lets the air in and improves the moisture-holding capacity. A healthy growth of weeds or grass the year before usually means the area will produce a good garden.

When you are plowing or spading do a neat, clean job. Keep the clods and large chunks of dirt on top. Spade or plow at least six inches deep, ten inches is better, but be careful that very little new or unfertilized subsoil is brought to the surface. Carefully remove clumps of sod, rocks, large roots and other rubbish.

The newly turned soil should be raked or harrowed immediately while it is still soft and full of moisture. Rake or harrow in several directions. Level and firm the seedbed until it is finely pulverized to a depth of several inches. A rake with curved teeth is better than straight teeth for pulverizing, and the back of the rake can be used to level the surface. A loose, cloddy surface will result in poor germination and a loose, cloddy sub-surface will retard plant growth and it will cause root crops to be poorly shaped.

APRIL

1. Plant beets, carrots, lettuce, onions, parsnips, peas, early potatoes, radishes, spinach and turnips this month.

2. Transplant to the garden early cabbage, cauliflower, broccoli, head lettuce, kohlrabi and onion plants.

3. Apply cutworm bait if cutworms are present. Protect transplants with tar paper discs or paper collars.

4. Transplant or thin plants in flats or hotbeds. “Harden off” all plants, except tomatoes, by reducing water supply and temperature and by increasing ventilation. During the day covers may be lifted on hotbeds and cold frames and
flats may be set outdoors. "Harden off" gradually.
5. Enter or enroll in available garden contests.

Transplanting to the Garden—
Plants which you have produced should be carefully transplanted. Follow these simple rules:
1. Select a cloudy day or plant in the late afternoon or evening.
2. The soil around the plants in the hotbed or flat should be well moistened before transplanting. Keep as much soil on roots as possible during moving, and do not let roots dry out.
3. Set plants slightly deeper than they were growing in flat and do not cramp roots. Large tomato plants should be set in a slanting hole with only five or six inches of the top exposed. The slanting hole prevents placing the roots too deep where the soil may be extremely cold.
4. Transplant to a moist soil if possible. Firm the soil tightly around plant roots.
5. Water each plant after it has been set. Place dry soil around plant after water has soaked in.
6. Break off one or two of the older leaves, except on cauliflower, celery and head lettuce, to reduce evaporation. If possible, shade plants from sun for two or three days.
7. Dip the tops of all plants, except lettuce, with a solution made by mixing two tablespoons of arsenate of lead or cryolite and two tablespoons of wettable sulfur to one gallon of water. Use one pint of this solution to each plant, taking care not to pour it on stem and leaves. Liquid manure, made by soaking solid manure in twice its volume of water, also is a good starter.

Seeding—
A garden line, a yardstick, a hoe, a rake and some small stakes to mark the ends of the rows are necessary seeding equipment.
Make your garden line by attaching each end of a fairly heavy twine to two sharp-pointed sticks. Make the line as long as the length of the garden rows. When not in use keep it wound around the sticks. A pointed broom handle from a worn-out broom will make two excellent stakes.
Set your garden line parallel with one edge of the garden. Use a yardstick to measure the distance from the edge of the garden to the first row and where your line will be located. The yardstick is also used to get the desired planting distance between rows and to keep the rows parallel.
Make the rows straight. Make the seed trenches as narrow as possible by following the garden line with the end of the hoe handle for small seeds and the corner of the blade for larger seeds. Follow your garden plans and the planting table to see what seeds to plant and the depth to plant them. Do not make more than one trench at a time before planting. Cover seed immediately to prevent the soil from drying out. Press the damp soil firmly around the seed by tamping lightly with the back of the hoe or rake, then carefully spread a thin layer of fine loose soil on top of the row. The back of the garden rake used lightly is useful in this operation. Don't plant too deep and don't plant in a dry soil. Remember, moist soil must surround the seed to insure germination. In all seeding operations you will find it helpful if your seedbed has been properly prepared. A moist, fine layer of earth to receive the seeds will pay well.

Radishes may be planted with slow germinating seeds and small seeds such as carrots, onions, beets and parsnips so that the row will appear quicker, making early cultivation possible. Using the radishes when ready for table leaves a thinned row. Mulching the row properly with lawn clippings, well-rotted sawdust or sandy compost will also aid in germinating seeds slow to sprout. These mulches, however, may attract cutworms.

In thinning, try to leave the healthy plants and discard the small and weak. The following distances between plants are recommended: Leaf lettuce, chard and spinach, solid row; radishes, one inch; carrots, early onions, peas, early beets and turnips, two inches; bush beans, late beets, late turnips, late onions, late carrots and parsnips, four inches; lima beans, kohlrabi and celery, six inches; head lettuce, sweet corn, potatoes and asparagus, twelve inches; early cabbage, brussels sprouts, broccoli, eggplant, pepper, cauliflower, 16 to 18 inches; cucumbers and sweet corn in hills, four every three feet; muskmelon and summer squash, four every four feet; watermelon, pumpkins and winter squash, four every six feet; tomatoes staked two feet, not staked three to four feet. Beets, turnips, and head lettuce can be thinned lightly at first, then again a few weeks later when the beets and turnips make greens which are tasty and high in vitamin content; the thinned lettuce may be used in salads. Do not expect vegetables crowded in the row to be of high quality.

The main object in cultivation is to destroy weed growth. The best cultivation is a shallow cultivation and one which results in a shallow, level layer on the soil surface. This dry mulch will keep down moisture losses. The garden should be cultivated after each rain or irrigation and just as soon as the ground can be worked without stickiness. Cultivate regularly, at least once a week during the early part of the season. An hour's cultivation at the right time will often save hours of work later. If cultivation and weeding are done in the early morning the hot mid-day sun will kill the uprooted weeds. Perennial weed roots such as wild morning glory or bindweed and
poorly weed soil should be removed and burned. For the small garden the hoe and rake are satisfactory cultivation implements. As the garden increases in size, wheel hoes and hand cultivators will lighten the work. Farm gardens should always be planned for the use of tractor-drawn implements. The crucial test for your garden comes next month. Give your garden a fair chance. Prevent insect damage. Regardless of how well the garden is cared for, insects and disease are bound to appear.

A small hand duster or spray gun and the right kind of dust or spray is effective, inexpensive, and a very good investment. If you hit the bugs early and hit them hard, there is no secret to insect control. Learn to identify the common garden pests and discover the type of injury they do. Some insects, such as aphids and squash bugs, suck plant juices. Some such as flea beetles, grasshoppers and leafhoppers feed on plant juices, chew holes in the stem or leaves. Poisons applied to the leaf will not affect insects. They must be hit with the poison and this means a special kind, a contact poison such as nicotine sulfate, rotenone, pyrethrum or sulfur. For chemical insecticides, a 4-12-4 fertilizer, sprayed or dusted on the surface of the plant, will kill the pest when it takes a bite. Some of the new insecticides such as pyrethrum and rotenone are effective against many sucking and chewing insects. Frequently a combination dust or spray can be mixed at home or purchased which will give very effective insect control. This type can be especially recommended for small garden. Mixtures containing sulfur are effective against several sucking and chewing insects. A very good investment.

Hand picking is a very successful method of insect control. It can be easily made into valuable plant food for use on your garden next spring. Make a compost pile; they are easy to build. Select a space of the size desired, perhaps four by six feet for the small garden. Set firmly four posts about four feet high at the corners and if you have some unused poultry netting or other wire put it around on the inside of the posts. Throw in the refuse as it accumulates and when you have a layer eight inches deep then add two inches of soil. Repeat this layering process as refuse becomes available. Do not use diseased refuse. Keep the pile moist through the summer and winter for the best

The soil which retains its shape in your hand when you let go, the soil contains sufficient moisture. You are the only one who can tell when to irrigate. Watch your plants carefully and do not let them suffer from thirst. If you have a dryland garden try to develop some supplemental water. How about a sub-irrigated garden?

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results. Wet it with the hose or throw a couple of buckets of water on it if it appears to be dry. Make it decay.

Decay can be speeded up and the compost made more valuable by mixing a bushel or two of poultry or rabbit manure through the pile. If manure is not available then 7 or 8 pounds of a balanced commercial fertilizer can be used for each 100 pounds of plant refuse. If manure or mixed commercial fertilizer are not available then 4 or 6 pounds of nitrates or nitro to each 100 pounds of plant refuse will give excellent results.

AUGUST

1. Watch the growing plants. Do not let them suffer from lack of water. They have just gone through the hottest month and, in many sections of the state, the driest month of the year.

2. Continue treatments to control insects where necessary; particularly control psyllid control insects where necessary; par­ticularly continue psyllid control on potatoes and tomatoes.

3. Dispose of the early varieties of cabbage as they mature. Do not let cucumbers ripen if you expect them to bear late in the season. Harvest the onions which have ripened.

4. Study the selection and preparation of vegetables for showing. Exhibit at your local show, and try to be present when your vegetable exhibits are judged.

Selecting Vegetables for Exhibit—Every gardener should exhibit, if possible. You will have several opportunities at local, town, or county fairs. You will be surprised and proud to see your vegetables win ribbons. The following hints should help you make a good exhibit.

The first thing to do is to read the premium list and rules carefully. Check those crops which you will have to exhibit. Never say “Mine are not good enough,” or “I have better vegetables at home.” Vegetables are judged on quality and type. Quality for table use means fresh, clean, and of marketable size, with good color and proper maturity. Crispness and tenderness are essential with most crops. Too large specimens may lack quality, and may not be typical of the variety. Average sized vegetables are best for exhibition. Blemishes of any kind are objectionable, so make sure there is no bruise or injury caused by handling, insects or disease.

Exhibit what the premium list calls for. If it calls for “a plate of five tomatoes” then don’t have six and don’t have four, or your exhibit may not be judged. If collections are called for use plenty of space. Show the same number of each variety as you intend to show as an individual entry. Arrange your collection of vegetables to obtain balance, order, and neatness. Each kind of vegetable should be neatly labeled with the name of the variety.

In selecting the sample every vegetable in the sample should be uniform in size, shape, color and quality. “If you should dig some spuds with care And take them to the County Fair, Be sure they are like Mike and Ike In color, size, and shape alike.” Root crops, if topped, should have about 1 inch of leaf stalks left on. Crowns should be small. Root crops should be washed only if necessary; a soft brush will do wonders in cleaning root crops. Potatoes should be brushed clean after the surface is dry; never wash a potato for exhibit. Stems must be left on squash, pumpkins and melons. Tomatoes must be solid, of good color for the variety and well ripened, at the time of the exhibit. Tomatoes are usually shown with the stems on. Corn is shown with the husks on. The rows must be straight and the ear must be well filled from tip to butt with juicy, tender kernels of uniform size, shape and color. Be sure the ears are free of worm injury. Loose wrapper skins should not be removed from the ear at harvest. Cabbage heads must be solid with the stem cut off. Just enough leaves are taken off to make the heads look good; leave the wrapper leaves on if possible. String beans should be straight, smooth, brittle and free of rust spots. Do not break off the stems of the bean when picking it. In all exhibits the variety shown should be true to type. Study pictures in the seed catalogs and when you make out your entry blank give the variety name.

Late the evening before or early the morning of the fair is a good time to select vegetables for show­ing. If gathered the night before place them in a protected cool place and cover with wet sacks or blankets to make them crisp. Leafy vegetables such as spinach and lettuce can be plunged in cold water to keep them fresh and crisp.

Handle your exhibits carefully and do not injure them when moving them to the show. Many exhibitors wrap each vegetable separately in wrapping paper and a basket is preferable to a bag or flimsy box in transporting them. Be an early bird and have your exhibit in on time. Preserve your ribbons for they will become more valuable to you each year.

SEPTEMBER

1. Thresh and store beans (dry).

2. Harvest and store onions.

3. Fight weeds; don’t let any go to seed this month.

4. Continue the compost pile. Be sure it is kept damp.

Harvesting—There is a proper time to harvest all vegetables. At this stage they will be the most palatable, usually the most nutritious, and will possess the most quality. Lessons learned in selecting for exhibition will help you judge when to harvest. For the table, for canning, for freezing and drying the vegetables should be consumed or processed just as soon as harvested as possible. Knowing exactly when to harvest will come with experience and testing. If your garden has been carefully planned you will not have more than you can handle at one time. Most vegetables are at their best for only a short time. Home produced vegetables, just a short time from the garden to the table or can, are a treat no restaurant or store can supply.

Vegetables such as peas, corn, beans and cucumbers are at their best for only a short time. Harvest peas when the pods are about full; string beans when the pods are tender and before the bean seeds become too large. Corn which squirts with enthusiasm is ready for corn on the cob. For canning, the corn can be a little older but should still be in the milk stage. Cucumbers are prime when they are small and, if you want them to keep bearing, don’t let any get over ripe.

Root crops such as radishes, carrots, beets and turnips should be harvested when small for best quality. Parsnips may be left in the ground all winter and harvested in the spring as needed. Head lettuce becomes worthless in a short time. It should be used as soon as the heads are firm and compact. Tender crisp leaf lettuce, spinach and chard may be harvested repeatedly if clipped so as to leave about one inch of the crown above the ground. Cauliflower should be bleached. As soon as the head has started to firm, the leaves should be tied over the top. Broccoli should be harvested when the
etables prefer for storage and treat amount of vegetables at little or no cost. Know the conditions the vegetables, peas, beans and corn. that jars are available for canning winter squash should be stored, so Storage-

tical method of food preservation. Put a few inches of leaves and a they are frosted.

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ikely to decay more rapidly. Cutting and bruising will cause them to decay more rapidly. Radishes, tender carrots, lettuce and greens can be crisped by plunging them in a pan of cold water immediately after harvesting. Keep them wrapped in a damp towel or cloth and they will remain crisp for several days.

OCTOBER

1. Harvest and store root crops, cabbage and celery for winter use. Dig and store potatoes.

2. Remove all refuse and clean the garden to destroy insects and diseases.

3. Harvest and store pumpkins and squashes, beet slips, turnips, beets, parsnips, chard, zucchini squash is used when it is firm and compact and before they resist the thumb nail. Summer squash are used when they are small and tender. The zucchini squash is picked when it is six to eight inches long. Winter squash and pumpkins are ready when the shell is hard and round to unset the thumb nail.

Tender young beets from thinning, beet tops and turnip tops make excellent greens.

Do not store vegetables care-

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Soil is the basis of good garden-

ing and fertility must be retained. If well-rotted barnyard manure can be secured a liberal application, 20 tons per acre (1 pound per square foot) should be made. Do not apply poultry manure in excess of one pound per 10 square feet. Fall plowing will assist in decomposing the organic matter applied and freezing and thawing during the winter will help make a deep, mellow seedbed for spring planting. In the spring before planting, the compost you have made may be worked into the soil as the seedbed is prepared, as a top dressing. Do not apply commercial inorganic fertilizers in the fall but save them for use during the growing season.

DECEMBER

1. Start next year’s garden plan on paper while this year’s experience is fresh in mind. Get all tools ready for next year’s use.

Care and Repair of Tools — Good tools well cared for will give you lots of pride and satisfac-

tion. They will also lessen labor. We hope that you have kept them shiny and sharp during the sea-

ular place. Do not allow them to touch one another in storage.

Onions like it cool and dry. They are harvested when the tops are yellow and have fallen over. Leave them spread out in an airy shed for several days before topping. Large, thick-necked onions will not keep well and should be utilized first. Onions may be stored in trays or in boxes, in cool attics or outbuildings where there is no danger of freezing.

Celer y may be stored in trenches in the garden similar to those used for cabbage. However, the roots of celer y are left on when transplanted in wet soil in the bottom of the trench. The celer y may be allowed to touch and should be kept well and dry. Celer y is best stored in mounds or pits put about two in a pit or trench if they are ready to harvest before the cool season set in. The soil should be moist but do not get water on the green portions of the plants.

Cabbage requires the same condi-
tions as do root crops, moisture and cool temperatures. It will stand light frosts. Trenches are satisfac-
tory for storing cabbage. They should be wide enough so that the rows can be placed side with all outer leaves on, roots up, and placed on two or three inches of straw or dry leaves. The trench should be deep enough so that celer y roots extend to the surface of the ground five or six inches. Cover and mound over the head up, and placed on two or three inches of straw or dry leaves. The trench should be deep enough so that celer y roots extend to the surface of the ground five or six inches. Cover and mound over the heads with straw and then dirt. Leave about one inch of stem on all root crops that are to be stored. The soil should not be wet when root crops are dug for storage, and storage crops should never be han-
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Good storage facilities can be provided for all at little or no cost. Know the conditions the veget-

ables prefer for storage and treat them kindly. Follow a storage chart. Vegetables for storage should be harvested as soon as they mature. Root crops and potatoes are better off in the ground than in a pit or trench if they are ready for storage before the cool season approaches. Store in late fall.

Summer squash is picked when it is six to eight inches long. Winter squash and pumpkins are ready when the shell is hard and round to unset the thumb nail.

Tender young beets from thinning, beet tops and turnip tops make excellent greens.

Do not store vegetables care-

fully. Cutting and bruising will cause them to decay more rapidly. Radishes, tender carrots, lettuce and greens can be crisped by plunging them in a pan of cold water immediately after harvesting. Keep them wrapped in a damp towel or cloth and they will remain crisp for several hours.

Soil is the basis of good garden-

ing and fertility must be retained. If well-rotted barnyard manure can be secured a liberal application, 20 tons per acre (1 pound per square foot) should be made. Do not apply poultry manure in excess of one pound per 10 square feet. Fall plowing will assist in decomposing the organic matter applied and freezing and thawing during the winter will help make a deep, mellow seedbed for spring planting. In the spring before planting, the compost you have made may be worked into the soil as the seedbed is prepared, as a top dressing. Do not apply commercial inorganic fertilizers in the fall but save them for use during the growing season.

DECEMBER

1. Start next year’s garden plan on paper while this year’s experience is fresh in mind. Get all tools ready for next year’s use.

Care and Repair of Tools — Good tools well cared for will give you lots of pride and satisfac-

tion. They will also lessen labor. We hope that you have kept them shiny and sharp during the sea-

ular place. Do not allow them to touch one another in storage.

Onions like it cool and dry. They are harvested when the tops are yellow and have fallen over. Leave them spread out in an airy shed for several days before topping. Large, thick-necked onions will not keep well and should be utilized first. Onions may be stored in trays or in boxes, in cool attics or outbuildings where there is no danger of freezing.

Celer y may be stored in trenches in the garden similar to those used for cabbage. However, the roots of celer y are left on when transplanted in wet soil in the bottom of the trench. The celer y may be allowed to touch and should be kept well and dry. Celer y is best stored in mounds or pits put about two in a pit or trench if they are ready to harvest before the cool season set in. The soil should be moist but do not get water on the green portions of the plants.

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son. Remember, the place to use a tool is in the garden but when not in use, each tool should have a place of its own, to make it easy to find. Some tools such as rakes, hoes, and shovels can be hung on the wall on nails. Outline the place for the tool and perhaps paint the space they occupy.

After the tools have been thoroughly cleaned the wooden parts should be painted; bright colors such as orange or yellow may save you time next year by making them easier found if you happen to leave them lying in the garden. All metal parts, especially the shiny parts, should be cleaned with kerosene and then coated with oil to prevent rust. Moving parts such as the wheels and bearings on the hand cultivator or lawn mower should be packed with a good grade of cup grease. Spray equipment should be thoroughly cleaned and parts which might rust should be well oiled. If you find on inspection that there are worn-out or broken parts, now is the time to replace them.

Never leave tools lying around. If not in immediate use tools such as spades and forks should be stuck upright into the ground. Rakes and hoes should be propped against a tree or fence if possible; never leave them lying flat with their tines or blades upright.