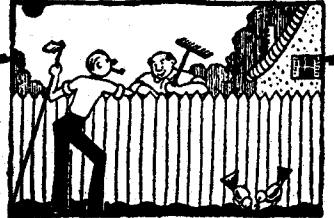




# The Garden Spray

BULLETIN OF THE MEN'S GARDEN CLUB OF MINNEAPOLIS

Member--Men's Garden Clubs of America • Minnesota State Horticultural Society



June, 1955  
Volume 13, Number 6  
G. "Vic" Lowrie, Editor

Associate Editors:  
Don Methven, Wm. Hull,  
N. W. Christopherson

## OUR JUNE MEETING

Date: Tuesday, June 14, 1955  
Place: Mount Olivet Lutheran Church  
Knox Ave. S. & West 50th St.  
Time: 5:45 P.M. Sharp  
Price: \$1.50

### Officers

J. M. Witmer	President
F. F. Heschmeyer	Vice-presid
N. W. Christopherson	Secretary
R. C. Adams	Treasurer

### P R O G R A M

6:30 SHORT BUSINESS SESSION  
6:45 TALK BY DR. MILTON CARLETON  
Research Director, Vaughan Seed  
Company, Chicago, Illinois  
7:30 QUESTIONS AND ANSWERS

Office of the Secretary  
N. W. Christopherson  
6145 Clinton Ave. So.

Office of the Exchange Editor  
G. Victor Lowrie  
417 Essex Building

We are most fortunate in having Dr. Carleton speak to us at our June meeting. As you know, he is an outstanding national figure in horticulture and much in demand as a speaker. As Research Director of the Vaughan Seed Company he is in the "KNOW" on the latest advances and new developments going on in horticulture - so don't miss this one if you can avoid it.

### THE MAY PLANT AUCTION

Congratulations Doc Stillman and the entire Auction Committee on so successful an achievement. As a consequence the club's coffers are approximately \$570.00 richer, which also means we are now assured of being able to operate within our 1955 budget.

One of the more generous contributors was the Savage Arms Corporation, Chicopee Falls, Massachusetts, who, through the efforts of John McClure, donated a power lawn mower. Tony Koester and "PW" Young cooked up a raffle which at a dollar a throw brought the tidy sum of \$85.00 - Charlie LaCrosse being the lucky winner. Thank you, John.

As you know, it takes many blows of the hammer to ring up gross sales in excess of \$700.00 - Yes, as auctioneers worked like mad before the final bid was closed. Our thanks to the five amateurs, Stillman, Haedeke, Blackbourn, Cerney and Menzel, with an extra shake to Everett Sherman who so generously donated his professional talent.

To the donors who made the auction possible we extend our deepest gratitude and especially to our professional members who contributed so unselfishly, including Dick Lehman, Kim Andrews, the Bachmans, Bob Bryant, Bob Savory, Les Johnson and Larry Corbett.

For the facilities of the Park Board, we are truly grateful, Greg.

### JUNE GARDEN TIPS

Keep your newly planted trees and shrubs watered well, soak the roots frequently throughout the summer.

Fruit trees, such as plum, pear and apple which have set a heavy drop of fruit need good fertilization. Spread four or five pounds of a good commercial fertilizer per tree in a circle beneath the outer tips of the branches.

Do not completely defoliate your peony plants and be sure to break off faded blooms..same is true of iris, their blooms should be cut as soon as they wither.

Geraniums bloom best if kept rootbound. Six inch pots are large enough; in order to keep them from drying out too rapidly place them in larger pots and pack with peat moss or other water-retaining substance.

Let the lawn clippings fall where they may. Unless there is extremely heavy growth of grass, it is better plant food and humus economy to "let the lawn clippings lie." Experiments have shown that best grass growth has been by feeding the lawn regularly but lightly during the summer and retaining the clippings.

When the temperature gets to 75° or higher go after those dandelions, plantain, buckhorn, etc., that are crowding out your grass. Use any good weed killer but follow the directions exactly.

Be on the look-out for cutworms - Cholrdane is by far the best remedy. Use at night for best results.

## OVER THE GARDEN FENCE

By Bill Hull

Recently, I referred to climbing "megalanthropæia" in my garden and borders of "synaria coliensis" and blue-flowering "rhoposis".

To save botanists and pseudo botanists going mad in their delving through floral encyclopedias and other botanical tomes in search of these specimens, let me inform you at once that they do not exist; there are no such species or specimens, or such names; I made them up out of my head. I always do. They sound right and satisfy and they save me a good deal of trouble and learning.

I am revealing this little fraud because I would like to pass the system on to you for use in dealing with those pseudo-botanical intellectuals who come a visiting your garden and cannot call a marigold a marigold, or a primrose a primrose, but must needs show their erudition by referring to the former as "calendula officinalis" and the latter as "primula sinensis."

Having acquired a garden filled with beautiful and sweet-smelling flowers and shrubs, I found it impossible to keep up with their Latin names for the horticultural snobs, but discovered to my great joy that you don't have to do so if you are able to make them up on the spur of the moment, as long as they sound right. The point is that the botanical pseudo intelligentsia don't really know, beyond one or two names, what in the hell things are called and care even less as long as it is long, Latin and complicated. He fires off the ones he knows to establish him as a floral "cognoscente", spoiling your afternoon if you don't happen to know them, but making his, or hers, for the flower snobs come in both sexes.

Using my system, however, you beat them to it, gain a swift reputation and are never bothered again, either way; that is, if they don't discover the deception

they have been outsnobbed and are afraid of you, and if they do, they are sore and never come around again.

Thus, the conversation between me and a what's-the-Latin-name-horticultural bore during a walk about my garden will go about like this:

The botanical bore will begin:  
"That's a pretty yellow-flowering shrub over there....."

Never giving him a chance to get started I move in at once. "Oh, you mean that "stirpatica heparonicus.."

"Is that what it is? I thought.."

"It belongs to the "genus sappocarri

"Ah, yes, quite. I was just going to say.."

"Now that white stuff over there. That's rather rare. "Glyponium. Some times better known as "mytosis salvernan," one of the "syronicas.."

"I say, old man, are you certain? I'd thought it was.."

"Haliosis? It's often mistaken for that. But look it up in your Fussschweisser. With three esses. He's the only one who really knows. You have his book of course.."

"Er..yes, yes. Naturally."

"Damned hard to get. It's been out of print for years. But he's the only one who ever really classified the "syronicas" properly."

"Good old Fussschweisser. I always said it takes the Germans to be thorough."

"Now over there's a damned fine specimen of "aghastinoiia moronia" if I d

say so myself. They'll only grow where it's shady.."

"Aghasta-which?"

"Surely you know the "aghastinoia." Besides the purple "moronia" there's yellow spotted "simplon", the cerise "idotica" and the two-toned "fat-hedeia".

"Tobe sure. Now that you mention them, it all comes back to me."

"Care to see any more? We haven't got to the "gerombulae" yet or the "cantharidii", and down at the bottom of the garden we have some lovely "nansonia hermosexualia" which.."

"Some other time, old man. To tell the truth, my shoes are rather tight, it's late and I was just thinking about getting home.."

Works wonderfully.

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I wish I were talented enough to have written the preceding article, but I'm not. It is Paul Gallico's "The Botany Expert" here reprinted from "Esquire", May 1955 by special permission. Copyright by Esquire, Inc., 1955.

#### GARDEN SAFELY

Without doubt, modern gardening with its impressive array of new gadgets and power machinery, presents many more hazards to present-day gardeners than beset our forefathers. And though some modern insecticides are highly toxic to humans, few are "skull and crossbones" poisons. But it is always a good idea, however, to keep pesticides stored in a place inaccessible to children.

Power machinery, such as electric hedge trimmers, rotary mowers and rotary tillers, can be very dangerous if mishandled. Always use electric hedge trimmers when the foliage is dry. It almost goes without saying that you should never remove the shield from rotary mowers while the engine is running, since the blades move so fast they can hardly be seen.

Here are some other safety hints you may never have considered:

1. Never plant trees or shrubs where they will impair traffic vision at street intersections.
2. Avoid over-exertion, especially in the heat of the day, and "take a blow" between gardening chores during hot weather.
3. Don't wrestle with 100 lb. fertilizer bags to save pennies when you can get easy-to-handle smaller sizes.
4. Always release pressure from spray equipment before opening to refill or clean out.
5. Never gas up a power mower or cultivator while the engine is running or while you are smoking.
6. Don't lean ladder against small trees so that the top rung of the ladder, rather than the side rails, rests against the tree. This makes a wobbly perch.

The safer you garden, the longer you'll garden.

When you go to Heaven  
You will likely view  
Many folks whose presence there  
Will be a shock to you,

But keep very quiet;  
Do not even stare;  
Doubtless there'll be many folks  
Surprised to see you there.  
'The Garden Gabber'— Akron, Ohio

## ASTER YELLOWS

### Symptoms:

The first sign of this disease on China aster is a yellowing along the veins of the leaves. The leaves of developing shoots become whitish yellow. However, leaves that have matured before the plant is attacked do not lose their color. Numerous yellowish side shoots develop. These are usually abnormally tall while the main stem is shorter than normal with short internodes. Often, one side of a leaf is more affected than the other and deformed leaf results. The diseased flowers are greenish yellow. Frequently, only part of the flower is affected and it always is smaller and lighter in color than the unaffected part. Plants which become infected at an early stage do not produce any seed. However, it has been found that the disease is not transmitted to the seed. Affected plants do not wilt and die but usually live to the end of the season.

### Cause:

Aster yellows is caused by one of a group of disease-causing agents called viruses. They are very small entities, much smaller than bacteria, and have some properties of living organisms and some properties of non-living matter. At present, it is perhaps best to consider them to be on the borderline between living and non-living matter.

### Spread of Yellows:

Yellows does not spread from plant to plant by contact. The disease is spread from plant to plant by leaf hoppers. Several kinds of these insects are involved. When a leaf hopper feeds on an infected plant it takes up the virus which causes the disease. Then, after a period of from 10 to 14 days after it takes up the virus, it can transmit the disease. The reason why the hoppers cannot transmit the disease immediately after they pick up the virus is not definitely known. It is thought that the virus increases, or multiplies in the body of the insect, and that this virus multiplication must take place before the insect becomes capable of spreading the disease.

### Control:

There is no satisfactory control for aster yellows. The only known method of control is to keep the hoppers away from the plants. This, in practice, is very difficult. Repeated spraying of the plants with insecticides to keep down the leaf hopper population has not proved effective. The reason for this is that soon after each spraying of the garden and destruction of the leaf hoppers present, a new crop of these insects moves into the garden from surrounding areas and the result of each spraying is soon nullified. Where asters are grown for the flower market, the aster beds are protected by means of cheese cloth. Diseased plants should be pulled and destroyed as soon as they appear and susceptible weeds controlled in the garden area.

Reprinted from the "Winnipeg Flower Garden"

### HOW LONG CAN YOU KEEP SEEDS?

Different kinds of seeds vary greatly in their longevity. For example, onion, sweet corn, parsley and parsnip seeds retain their vitality for only one to two years; peas, beans, okra and salisfy for two to three years; cabbage, collards, kale,

turnips and mustard, four to five years cucumbers, melons, squash and tomatoes about five years. All of these under favorable storage conditions - cool temperature and low humidity. It is best to busy fresh seeds each year.

An FBI Report Of The Insect Criminals

- I. Beetle Boys: (Protected by heavy vests)
1. Mexican bean beetle—spray with rotenone, methoxychlor, or a general purpose combination (malathion, methoxychlor & captan, or ferbam).
  2. Japanese beetle—entered country illegally. Found on flowers, shrubs, and fruit trees as adults. Larvae or grubs damage lawns, or golf courses, control - DDT, Chlordane, dieldrin, or heptachlor.
  3. Elm bark beetle—small, reddish-brown beetles. Feeds on elm trees. Supposedly carried Dutch elm disease. Spraying elm trees with DDT helps but it is very difficult to obtain 100% control, thus even sprayed trees may succumb to the disease.
- II. Sucker Family: Survive by sucking sap and vitality from plants.
1. Aphids—attack a wide variety of garden plants and ornamentals. May carry disease. Summer populations all females. Control with malathion, rotenone, or a general-purpose spray.
  2. Scale insects—Oyster shell scale - trees, shrubs, lilac. Eponymous scale congregate in great numbers on enonymous. Control with malathion, or DDT in summer.
  3. Chinch bugs—reported to have killed spots in the lawn. Chlordane, dieldrin, or toxaphene will control.
  4. Plant bugs—attack legumes, fruit trees, strawberries and many other plants where they puncture the flowers. Control with DDT.
  5. Squash bug—common squash and pumpkin. Control—malathion, lindane, or dieldrin - weekly.
- III. Hopper Gang: Escapes capture by hopping.
1. Leafhoppers—on grapes, beans and roses where they produce small white spots on leaves by their feeding. DDT, or methoxychlor both control leafhoppers.
2. Spittlebug—found on legumes, flowers, strawberries. Surround themselves with frothy protection. Control with BHC, toxaphene, or methoxychlor.
  3. Flea-bettles—found on potatoes chewing tiny round holes in leaves. Very small and black, but can jump extremely well. Corn flea-beetle produces an elongate lesion on corn leaves. Some of the sweet corn growers thought it caused a bacterial disease of corn (Stewart's disease). Control with dieldrin, malathion, or DDT.
- IV. Squatter Clan: These criminals move in. Establish their rights and build up tremendous populations.
1. Thrips—appear suddenly and unexpectedly on a wide range of plants including glads, roses, onions, oats, dahlias, etc. These tiny insects scarify the flower petals making them very unsightly. DDT, or dieldrin give the best control.
  2. Mites—"pick-pocket" the sap from vegetables, ornamentals and fruit trees. Cause bronzed appearance on rose or fruit foliage. Mites seem to prefer hot, dry weather. DDT seems to promote their abundance. Control with Aramite, Ovotran, malathion. The bright red, bladder-like galls on soft maple trees were caused by mites. Lime-sulfur controls these mites applied before the leaves come out, but will discolor painted surfaces.

## CREMATORY CHEFS CORNER

By Bill Swain

THEY BURN THEIR FINGERS, THE FOOD AND THE STOMACHS OF THEIR FRIENDS  
TOO MUCH FIRE                      TOO MUCH PEPPER

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### QUICK CHILI CON CARNE -or- CHILI MAC

Serves 4 - 6

Fry: 1 pound hamburger  
Add: 1 clove garlic (finely chopped)  
1/2 tsp. Oregano  
1/2 Cup onions (finely chopped)  
2 tsps. Paprika  
2 to 3 tpls. Chili Powder  
1/2 tsp. Mono Sodium Glumate MGS  
Fry until onions are transparent -  
Stir to avoid burning.  
Add: 1 No. 2 can Tomato Puree (not paste)  
2 cans Beef Bullion or Consomme  
Heat to boiling  
Add: 1 1/2 tpls. Arrowroot or Corn Starch  
mixed in 3 tpls. water.  
Cook about 5 minutes until boiling or until  
slightly thickened and sauce slightly  
transparent.  
Serve hot over warm red beans or cooked  
spaghetti, or you may add 1 - No. 2  
can of red beans with the tomatoes and  
bullion.

This can be prepared in the kitchen and kept  
warm on the grill, or prepared on the grill.  
An excellent accompaniment to grilled ham-  
burgers, or weiners - with tossed green  
salad.

### SALAD SOUP

1 large can tomato juice  
1 can consomme  
1 can water  
1/4 to 1/2 cup olive oil  
2 to 4 tpls. vinegar  
1/2 to 1 tsp. sweet basil  
1 clove garlic

Mince or finely chop:

1/2 cup onion                      1/2 cup green pepper  
1/2 cup cucumber                1/4 cup pimento  
1 cup fresh tomato               1/4 cup parsely  
1/2 cup celery

### SALAD SOUP (CONT')

Combine all ingredients in a crock.  
Chill and allow to ripen in the refrig-  
ator for 2 hours or more before servin-  
A tooth-pick stuck thru the garlic will  
make it easy to find and remove before  
serving. Serve in chilled cups with  
cocktail wafers. Serves 15 to 20.

### TURKEY BARBEQUE

1 cup peanut oil	Combine all ing
1/4 cup soy sauce	redients and brus
1 tpls. celery seed	fowl several ho
1 tpls. paprika	before cooking.
1 tsp. thyme	Leave fowl at r
1 tsp. marjoram	temperature, ar
1 clove crushed	repeat brushing
garlic	several times.
	in foil, wire c
	each way. Cook over open charcoal fir
	for 20 to 30 minutes per pound. Remov
	foil, rewire, brush with sauce, and fi
	over open fire. Change positions so t
	the fowl may brown on all sides, brush
	with sauce to prevent drying. If desi
	the fowl in foil may be precooked in t
	oven 10 to 15 minutes per pound then
	finished over open charcoal fire as de
	cribed.

### SPRING SALAD VINEGARETTE

Vinegarette dressing:

3/4 cup olive oil                1 tsp. each sugar  
1/4 cup vinegar                salt, garlic to s  
1/4 cup finely chopped sweet pickle  
pickle relish  
1/4 cup finely chopped hard boiled  
1 tsp. finely chopped herbs such as  
chive, basil etc. to suit  
1 to 2 tpls. chopped pimento

Combine ingredients and dress sliced c  
cucumbers, tomatoes, and green peppers  
a bed of TORN lettuce or other salad g

## CREMATORY CHEFS CORNER (CONT)

### WHITECHAPEL SPECIAL For Men Only

### MONTECITO COUNTRY CLUB SALAD From Chicago's LaSalle Hotel

Make: Open face sandwich  
2 slices toasted bread - 1 cut diagonally  
Turkey or chicken breast (cooked) thin slices  
2 Oz. Blue Cheese crumbled over turkey or chicken  
Cover: with white sauce as follows,  
Melt: 1 tbs. butter - slow fire  
Add: 1/2 tbs. flour - stir to golden brown  
Add: 1/2 cup warm milk - stir and simmer 5 minutes  
Add: 1 tbs. Sherry  
1 tbs. sliced mushrooms (sauteed)  
Sprinkle: 1/2 tbs. grated Parmesan on top  
Brown lightly (glace) in broiler or Hot Oven.

Serves 1 luncheon portion

Blend until smooth in wooden salad bowl  
4 oz. Blue Cheese  
1/4 cup salad oil (olive, corn or other)  
Add and Mix:  
1/4 cup vinegar (wine vinegar preferred)  
3/4 cup lemon juice (4 lemons)  
1/4 tsp. Worcestershire Sauce  
1 cup 1000 Island Dressing  
Wash, dry and tear into the dressing:  
2 heads each Romaine and Head lettuce  
1/4 cup chopped chives or onion  
Toss lightly, Add:  
1/2 lb cooked ham Julienne (thin strips)  
1/2 lb cooked turkey white meat Julienne  
4 stuffed olives, sliced  
Sprinkle each portion with grated Parmesan

Serves 8 to 12 dinner salads

### ESCALLOPED POTATOES (Fine Herbs) Ala "Vi" Rerat

Whether you make escalloped potatoes with raw potatoes in milk, or use partially cooked potatoes in white sauce; put the potatoes in the casserole in one inch layers with a sprinkling of Marjoram and Thyme on each layer and add milk or white sauce depending on which method you use. If you used cooked potatoes, try boiling them in water and caraway seed. About 1 tbs. caraway seed to 8 medium sized potatoes.

### FRUIT JUBILEE

To any suitable fresh fruit in season such as pineapple, peaches, cherries, raspberries, strawberries, apricots, plums, etc. (but not melon) alone or in combination of not more than three; add for each cup of fresh cleaned fruit: 1 tsp. currant jelly for red fruits, quince jelly on yellow fruits, and 2 ounces alone or combined kirsch, rum, brandy, cointreau, or similar liquors or wine, but not more than three. (Grenadine or syrup orgeat (almond) may be used as sweetening agents if desired.) Allow to stand at room temperature several hours; this will ripen the fruit and blend the flavors. Stir gently several times. When you have finished cooking the meat put the fruit and syrup juice into a large covered fry pan and place where it will heat, add 1 tsp. cornstarch for each cup of fruit juice and liquor, stir occasionally while heating. The thickened liquid will become transparent when done. Keep warm. Before serving add a ladle of brandy (1 ounce) for each cup, cover quickly, light a ladle of brandy, remove cover before assembled guests and stir in lighted brandy to ignite contents in pan. Serve over ice cream, cheese cake, or Maryam forms of sponge cake. This is particularly effective outdoors after twilight as is usually the case when dessert is served.