

Homemaker's Pages



Top of page: The well becomes a decoration. Picture taken on the farm of Mrs. Alice Dugger Grimes, near Wake Forest, N. C.

Top of page, right: "William Manor" country home of Simon Williams, Franklin County, N. C. Showing what can be accomplished with shrub, flowers, crepe myrtles, spirea, forsythia, Japan quince, cosmos, iris, roses, narcissus, jonquils, daffodils, and holly.

Above: An outdoor living room on a North Carolina farm.

Right: A Tennessee home demonstration agent demonstrates training ornamental plantings. Picture made in Madison County.

Summer Thoughts for February Days

WITH Saint Valentine's Day upon us and Washington's Birthday hard by, it is time that we gave thought to next summer's flower garden and our yard beautification program.

To those lucky ones who have already established an outdoor living room, there is the joy of planning its further development. While the rest of us can give serious thought to the possibilities of creating in a private nook of our yard a beauty spot where the family can spend its leisure hours.

Indeed the outdoor living room has become an essential to the happy farm home. In planning such a room, privacy is the first essential. It should be screened by plants and trees and set off by shrubbery and flowers. Most of our colleges of agriculture have worked out specific plans for outdoor living rooms, that may be obtained by writing directly to the colleges.

Starting The Window Box

In planning our flower beds, it is generally agreed that it is most satisfactory to start both the annuals and perennials in window boxes. After the seed are planted in the box, a cloth laid directly on the soil and kept moist will keep the top soil from becoming too dry, will hasten germination and increase the number of seed that grow.

One reader of The State Farmer Section said that if she only had a few cents to spend on her flower garden, she would buy five small packets of seed—phlox, cosmos, zinnia, petunia and larkspur. All of these would re-seed themselves but the zinnia.

Use Gourds For Decoration

Recently the decorative value of the humble gourd has been recognized. Of the more than 200 varieties, most decorative are the pear, orange, nest-egg, bottle-neck, calabash or pipe, Turk's turban and dipper. Gourds require the same culture as cucumbers. They should be watered until they start to make a good vine.

Within the last year or two, several seed houses, in cooperation with manufacturers of mulch paper, have placed on the market "planned flower beds." These consist of a strip of mulch paper in which holes have been cut and several packages of seed. Each hole is numbered to correspond with a packet of seed. The paper is placed over the prepared bed, the seed are planted in accordance with instructions through the holes in the paper. The paper prevents the growth of weeds. It conserves moisture, too.



4-H GIRLS LEARN ART OF SEWING



Home sewing is no lost art in the homes of more than 500,000 farm girls enrolled in 4-H sewing projects. Each of the 500,000 is keenly interested in the climax of the year's sewing effort—the Annual Style Revue. First, there is the competition within the county. Then state winners are selected, and finally, at the National 4-H Congress national honors are awarded.

Pictured here are the 1935 winners in the national and class contest of the 4-H Club Style Revue. From left to right: Clarabeth Zehring, of Germantown, Ohio, 17-year-old "National Champion," wearing wool crepe dress and brown and tan plaid swagger coat. Irene Kracht, Aurelia, Iowa, winner in the "Wash-Dress" class; Carol V. Clark, Cohoes, N. Y., winner in the "Party-Dress" contest, and Mary Yeager, Terre Haute, Ind., the "Best Dress" champion, weaving a gold dotted brown silk crepe dress with gold flat crepe collar and bestee.—

—(Acme Photo)

Rolls and Buns can be Really DELICIOUS!

Florence Imlay, of the Kentucky College of Agriculture, makes a number of suggestions for yeast bread variations to be made with soft wheat flour. First of all, there is the foundation plain roll dough, and the foundation sweet roll dough that are the basis for a number of interesting recipes.

The foundation plain roll dough is made in this way:

2 c. scalded milk	1 cake compressed yeast
2 T. sugar	¼ c. lukewarm water
3 T. fat	2 t. salt
8-10 c. soft wheat flour	

Scald the milk, add the sugar, salt and fat and allow to cool until lukewarm. Add yeast cake, dissolved in the ¼ c. of water and sufficient flour to make as soft a dough as can be handled. Knead lightly a few minutes to obtain a smooth surface. Place the dough in a well greased bowl, brush with melted fat and cover with a cloth. Set the bowl in a warm place and allow to rise until the dough has doubled in bulk. Shape the rolls and place on a greased pan. Set in a warm place and allow to rise until light and bake.

The foundation sweet roll dough is made as follows:

2 c. milk	yeast
3 T. sugar	¼ c. lukewarm water
3 T. fat	2 t. salt
2 eggs	8-10 c. soft wheat flour
1 cake compressed yeast	