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<u>QUESTION BOX</u>: Which fruits to grow for next summer? Where save paper? Egg dishes for dinner?

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NON-COMMERCIAL BROADC

Thursday, March 12, 1942.

U. S. DEPARTM

OF AGRICULTURE

ANSWERS FROM: Plant scientists and home economists of the U.S. Department of Agriculture

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Garden planning leads our questions this week-- the fruit garden, this time. Then there's a query about saving paper, and, last of all, a request for some egg dishes which could be used for the main dish at dinner. Fruit specialists and home economists of the U.S. Department of Agriculture have furnished the answers to these questions.

The first letter says: "Are there any fruits we could plant this spring so as to have fruit this summer and fall?

Only <u>tomatoes</u>, say the fruit specialists, in <u>all</u> parts of the country. Yes, tomatoes are fruit, botanically speaking, and they are so rich in vitamin C you can use them to take the place of oranges or grapefruit; and use them in place of other fruits that you may plant this year but won't come into bearing this year.

Another fruit that bears the same year it's planted is the everbearing strawberry, adapted to the northern part of the country. This one type grows well from New Jersey northward and westward to Iowa; also in the Northwest--in Oregon and Washington. Although most strawberries and other berries require more than a year to produce fruit, if you plant Everbearing strawberries this spring, you will have fruit the latter part of this summer and in the fall. But this variety of berry doesn't do well in the South.

However, the plant scientists urge you to plant other kinds of strawberries by all means, with an eye to the future. Strawberries have a fine flavor, and are high in vitamin C value, whether fresh, canned or frozen. And there are varieties

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suited to almost any region. For the Middle Atlantic States Sunrise is good for an early crop and Latham for midseason.

Plant more than one variety of strawberries so as to have some ripening all through the season next year. For example, in the northern part of the country you might plant Howard 17 (Premier) for early ripening, with Catskill to follow several days later. Blakemore is the best variety for preserving.

As for blackberries, you might plant Early Harvest for your earliest harvest; Eldorado for mid-season; and Brainard for late production. Similarly, there are different varieties of raspberries for harvesting at intervals.

If you're looking a long way ahead, start a half-acre fruit and nut garden now, and in about 3 years you'll begin to have a larger variety. Tree fruits take from 3 to 6 years to come into bearing. Grapevines yield a light crop the third season after planting, a better crop the fourth season. Ask your State Agricultural College authorities for the variety names of fruits that do well in your locality. You can often grow delicious varieties in a home garden successfully that are not planted commercially.

Now let's turn to a question on how to save paper. You've heard a good deal lately about the country's need for paper board to package war materials-- to wrap shells, protect airplane parts, wrap army supplies and food sent abroad. Old newspapers, magazines, cartons and boxes are all used to make pasteboard, so the home economists suggest that you save them systematically, keeping them in neat piles, with cartons and cardboard boxes flattened out. You can sell this waste paper yourself or give it to some charity to sell.

You can also save paper by using it economically. Have several articles wrapped together when you can; use your own bags or suitcases for shopping or carrying garments to and from the cleaner's; take a market basket or a big cloth shopping bag to the grocery store. You can easily make a big shopping bag out of

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any clean strong washable cloth. It need not be new material. Save small-size paper bags to use over and over as long as they are clean.

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Another way of saving paper in marketing is buying staples in bulk or in larger packages, maybe splitting the purchase with a neighbor.

Up until the war emergency smart housewives used to substitute paper for cloth wherever they could to save washing. Now they need to reverse, and instead of paper napkins, paper towels, handkerchiefs, doilies, picnic plates and cups, they will help the country by using fabrics and glass or china for the paper articles. That means more washing to be done, of course, but in wartime everyone is willing to do a little extra work.

Now for our last question: Please suggest ways to serve eggs as a main dish for dinner."

The food specialists answer: "Perhaps you usually serve eggs in the morning cooked in the shell, poached, fried, scrambled, or as plain omelets, because time is short and those are fairly quick ways of cooking eggs. So we'll skip those ways.

"Have you tried baked eggs? You just break them into a greased baking dish,-or individual dishes,-- season, and cook in a pan of water in a very moderate oven until the eggs are set but not hard. A film of top milk or cream over the eggs keeps them tender. If you like, you can put a shallow layer of hot cooked rice into the baking dish first, make nests in it; drop eggs into these hollows, and pour a thin white sauce over all. Top with grated cheese and bread crumbs and bake until the eggs are set.

White sauce goes well with hard-cooked eggs cut in halves, or with "goldenrod eggs" on toast. Cut up the hard-cooked whites and mix them with the sauce, then rice the yolks and sprinkle them over the top so the dish looks something like goldenrod.

Corn pudding, spoon bread, cheese fondue, and soufflés of several kinds are good main dishes that use a number of eggs. And dinner omelets have special zest when dressed up a bit with a colorful Spanish sauce, or a mushroom sauce, or when they have a center of chopped ham or other meat."

With that last suggestion we'll sign off for today.

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