

4-H HOME DEMONSTRATION MANUAL

Collection

Second Year

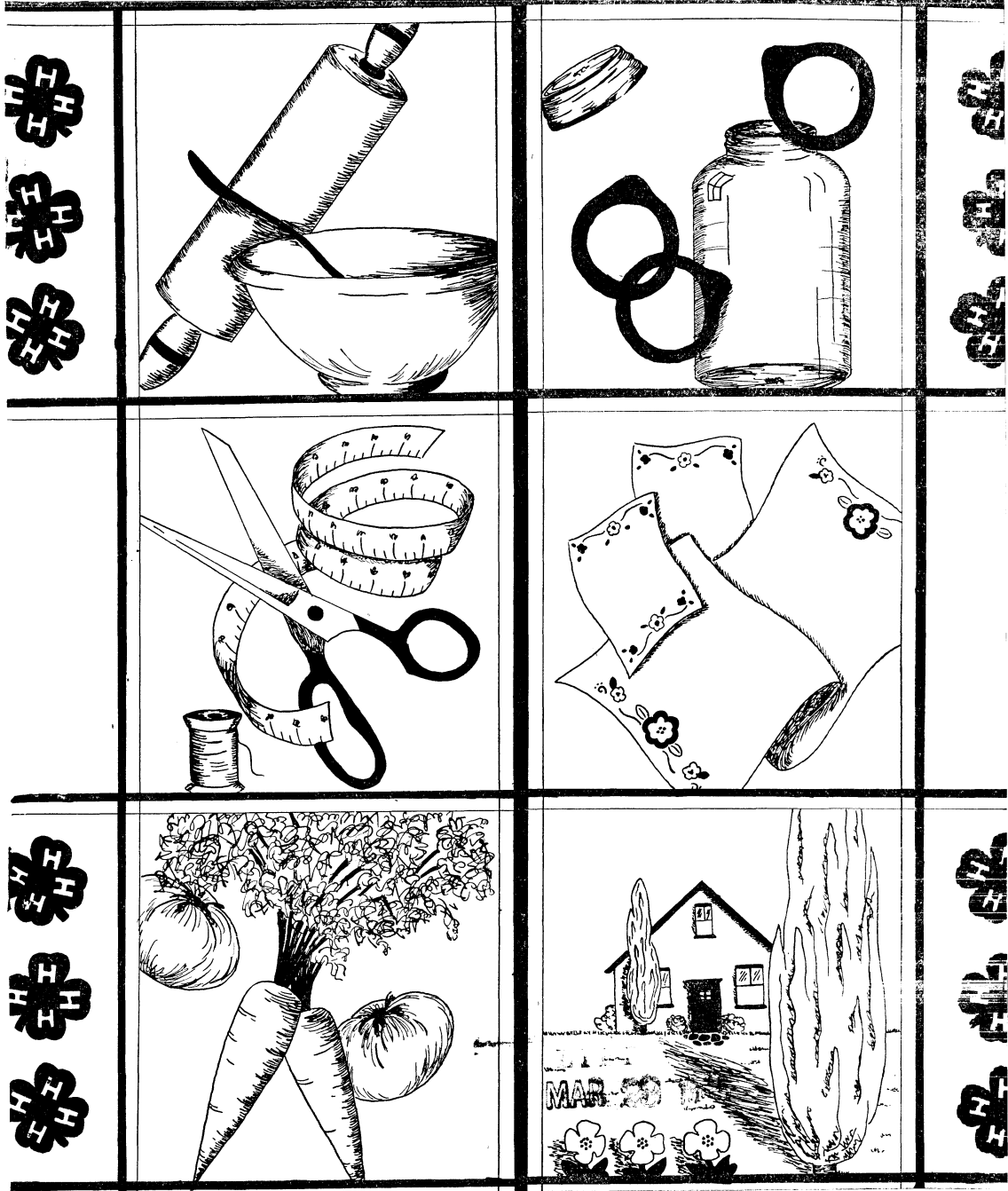


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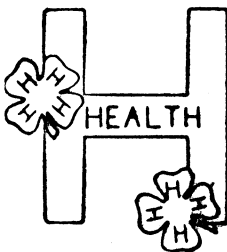
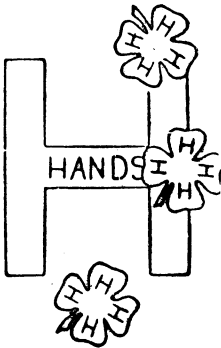
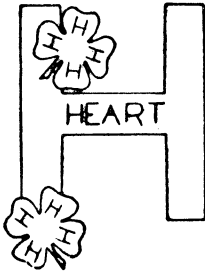
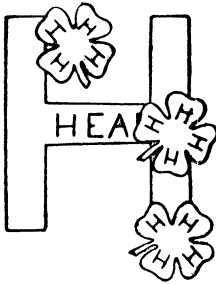
4-H Home Demonstration Club Manual

SECOND YEAR

This manual has been prepared for girls 11 or 12 years of age, who have completed the first year of 4-H Home Demonstration Club work.

Care has been taken to have requirements a little more difficult than those of Manual I, yet to select work which girls this age can do well.

Four phases of work within the home, with a small amount of garden and yard work, make up the project requirements. No member should feel that the year's work is completed until all that is called for in the six different phases has been done as well as possible and a complete and accurate record kept of it.



PROJECT WORK

SECOND YEAR

Phase of Work	Work Required	Exhibit
Clothing	Make a cotton school dress Stocking darn	Dress
Home Improvement	Make two hand towels	Hand towel
Food Preparation	Try all 8 recipes in the manual at least once Wash dishes 12 times, following directions as given	½ doz. oatmeal cookies
Canning	Can a total of 12 quarts (10 quarts of fruit and 2 quarts of beet pickles)	1 quart fruit 1 quart beet pickles
Garden	Grow 12 tomato plants, 15 feet of lettuce, 50 feet of beets	(No exhibit required)
Yard Improvement	Plant 2 kinds of vines, two annual or two perennial, or one of each. Plant phlox or petunias	5 stems of petunias (In suitable container)

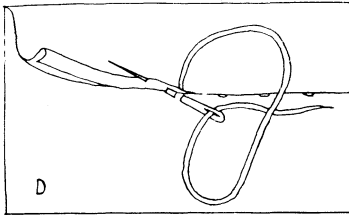
The Record

Keep a record of the work as it is done. Write a story of the year's work. Put the record form and the story in a loose-leaf notebook cover. This 4-H Record Book should be kept up to date from year to year.

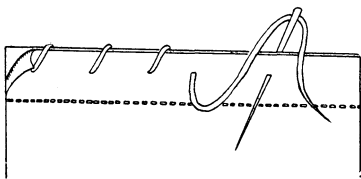
CLOTHING

Second year girls are required to make a cotton school dress and a stocking darn.

Finishes to be Used in Second Year Work



Slip Stitch. Insert the needle in the turned-under edge of the hem or facing to be caught down, exactly in the edge of the fold. A knot may be used since it is hidden inside. Take a very small stitch in the garment proper, parallel to the hem line exactly beneath where the needle comes out of the fold. Without drawing the needle completely through, insert it again in the hem fold and slip it inside the folded edges the desired length of the stitch, coming out through the edge of the fold to where the next stitch is to be taken, one-fourth to one-half inch. The type of garment and material would determine the length of the stitch.



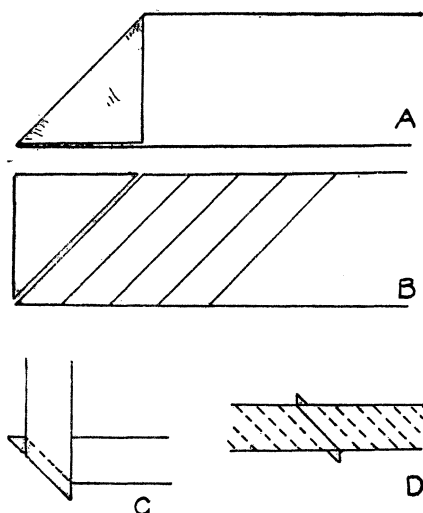
Overcasting Stitch. Loose, diagonal stitch taken over the raw edges of the cloth to keep these edges from raveling.

Hold the cloth over the first finger of left hand, using the thumb to hold it in position. Point the needle toward the left shoulder, bringing it through from under to upper side, and working from left to right. Care should be taken to keep stitches regu-

lar in size and the same distance apart, about $\frac{1}{8}$ inch deep and $\frac{1}{4}$ inch apart.

Cutting, Joining, and Applying Bias. To make, as shown below, fold the material with straight edges at right angles to each other. Crease along fold and cut. Measure for desired width and cut into strips.

Bias bands are always seamed on the straight of the goods—with the thread—either cross to cross or length to length. Corners are clipped after stitching.

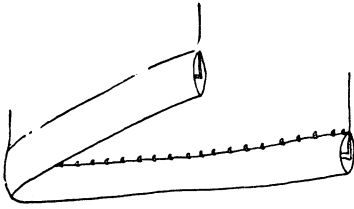


Cutting of Bias. a. Method of Folding Bias. b. Cutting Bias strips. c. Joining Bias — Wrong Side. d. Joining Bias — Right Side.

Bias. Bias is used for facing and bindings. It is more attractive than a straight piece and goes on more smoothly. Cut the bias $\frac{3}{8}$ to $\frac{1}{2}$ inch wider than you wish the finished binding or facing to be, to allow for seams. Never attempt to bind or face a curve with a straight piece of material. For single

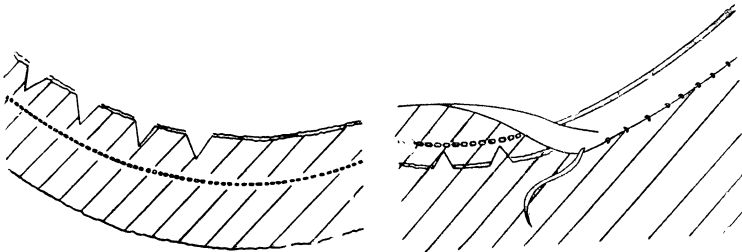
bindings, cut bias strips twice the width of finished binding, plus seam allowance on each edge. These may be applied to obtain different finishes.

Binding. Baste and stitch the bias with right side of bias to right side of garment. Fold binding



over seam, turn in the edge of the binding a seam's width, baste, and hem by hand. In this way no stitching shows on the right side.

Facings. Cut a bias strip about $1\frac{1}{4}$ inch wide and sew one edge to edge of the garment, right sides together. Make slashes in curved edges so the material will not draw. Turn the strip to the inside so that the seam will not show on the right side of the garment; then turn under the other edge of the strip a seam's width and baste flat to the garment and catch down with the hemming stitch.



Wrong Side

The Cotton School Dress

Materials. Cotton print, percales, gingham, chambray or any other suitable cotton material.

Pattern. Choose a simple commercial pattern with or without set-in sleeves. A dress with plain sleeves is an easier problem than one with more elaborate sleeves. Buttonholes make a dress a difficult problem so select one where loops may be used instead of buttonholes. Other types of neck

fasteners that may be used are hooks and eyes or ties made of the same material as the dress.

Measurements. While misses' patterns are usually sold by age, it is not always advisable to rely wholly upon one's age in choosing the size. Measurements should be taken carefully before buying a pattern. Before cutting, check the pattern with your measurements.

Cutting. Study the cutting chart of the pattern and place pieces of pattern on material as shown. Only one-half of the pattern is given so that care must be taken to place the side of the pattern marked for fold on the lengthwise fold of the material, being careful to place the straight of pattern on the straight of material. Pin pattern in place. Cut with a smooth even edge. Where notches are cut in the pattern, cut out instead of in, so that you will have the full amount of material for seams. Notches are valuable in matching the parts of the garment which should be placed together.

Seams. In making the dress, the most desirable seam to use is plain seam overcast or blanket stitched. For yoke seams, sleeve seams, seam at waistline, or seams in pleats, use a $\frac{3}{8}$ to $\frac{1}{2}$ inch plain seam, overcast.

Sleeves. Do not use elastic in lower edge of sleeve. Hem by hand if a loose sleeve is desired, or attach sleeve band to lower edge for puff sleeve. Other finishes such as binding, facing, hem, or cuff may be used. These should be sewed on after sleeve is sewed up, and never should be sewed in with sleeve seam.

Hems and Facings. Put all hems and facings down by hand. You may turn down first edge of hem and stitch on machine before slip stitching to dress. DO NOT machine-stitch your hem to the dress.

Collars and Cuffs. If collars and cuffs are used, attach to dress with bias facing. The neck and sleeves may be finished plain without collar or cuffs. If so, bindings or facings may be used. The placket at the neck may be fastened with button and loop, snaps, or hook and eye. If you think white collar and cuffs are needed on the dress to give it added style, they may be used, but, remember, they should be of similar weight material as the dress and will show soil before the rest of the dress.

Otherwise use finishes as given in pattern directions.

Belt Loops. Belt loops are used to keep the belt in position while wearing, and are placed at the side seams at the waistline. They may be of very narrow bias strips of the fabric turned and sewed in with the side seam or they may be crocheted of matching thread or made with the blanket stitch of matching thread. The straight of the fabric ones sewed on the outside of the dress are bulky and unsightly.

Blanket Stitched Button Loops. To make the thread loops, extend two threads the distance apart sufficient to loop over the buttons and fasten in the edge of the dress. Blanket stitch over the threads until covered and proceed until all loops needed are made. Double mercerized thread of matching color

or heavy-duty mercerized thread can be used as well as various crochet and embroidery threads.

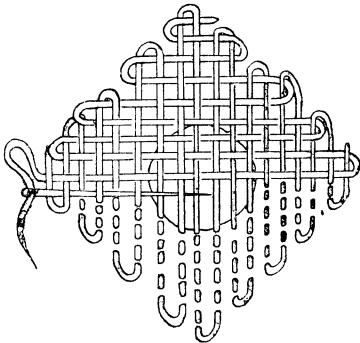
Stocking Darn

“A stitch in time saves nine” is truly quoted when we think of repairing stockings. Every girl old enough to join a club should know how to care for her own stockings.

Materials:

1. A worn stocking.
2. Darning cotton to match, both in color and size of thread in stocking.
3. A long-eyed, slender needle.
4. A darner with a smooth hard surface.

Preparation of Material. Turn stocking right side out, if hole is in the foot; place darner inside stocking under the hole. Trim off all ragged edges. With small running stitches sew around edge of hole as close as possible, then draw material up a little so hole will not stretch while working on it.



Stocking Darn—Greatly Enlarged

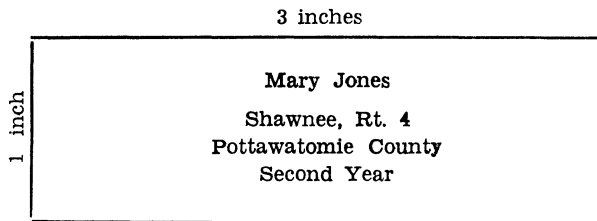
Start about $\frac{1}{2}$ inch from one side of the hole, taking running stitches the same direction as the rib in the stocking. Let the running stitches extend about $\frac{1}{2}$ inch beyond the edge of the hole. Do not draw thread too tight because it shrinks when laundered. Alter-

nate stitches above and below edge of hole to prevent ridge of stocking around hole. When the hole is filled in with threads running in one direction, start putting threads across at right angles to the first ones. We call this weaving, which is nothing more than going under one thread and over the next, and so on. Be careful that your weaving does not make the darn heavier than the stocking itself.

If the hole or runner is in the leg of the hose, darn from the wrong side so it will be less noticeable from the right side.

The Exhibit

The cotton school dress is the article to be exhibited in this year's clothing work. White muslin may be used for the label. One inch wide and three inches long, after edges are turned under, is the size for the label. The name of the member, post office, route, county, and year of work, should be on the label, typed or printed in ink. (See below.)



Sew label on the inside neck facing to the right of the front. To determine right side of front, think of the garment as being worn by you. Put on with fine running stitches with no raw edges showing.

HOME IMPROVEMENT

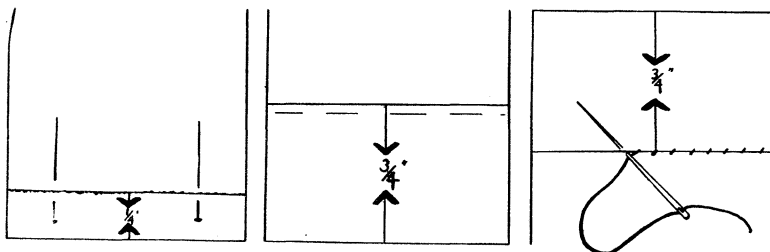
Hand Towel

The home improvement requirement for girls enrolled in Manual II is to make two hand towels. These articles bring new problems, such as choosing from several kinds of material, hemming the towel, and embroidering the design.

Materials. Crash, huck, or other toweling. A piece of toweling 30 inches long and 15 or 18 inches wide makes a good sized hand towel.

Making. Straighten ends by drawing a thread near the edge and cutting on that line. Fold the raw edge over and crease, following a thread $\frac{1}{4}$ inch from the edge. Turn again and crease on a thread so the hem is $\frac{3}{4}$ inch wide. Measure and pin in several places so the hem is even. Thread needle with No. 50 or 60 white thread and baste carefully, using the even basting stitch.

The first step in hemming the towel is to overhand the selvages at the end of the hem together. Begin by fastening the thread between the selvages and overhand down to the hem line. Now, with the same thread, begin putting in the hem with the plain



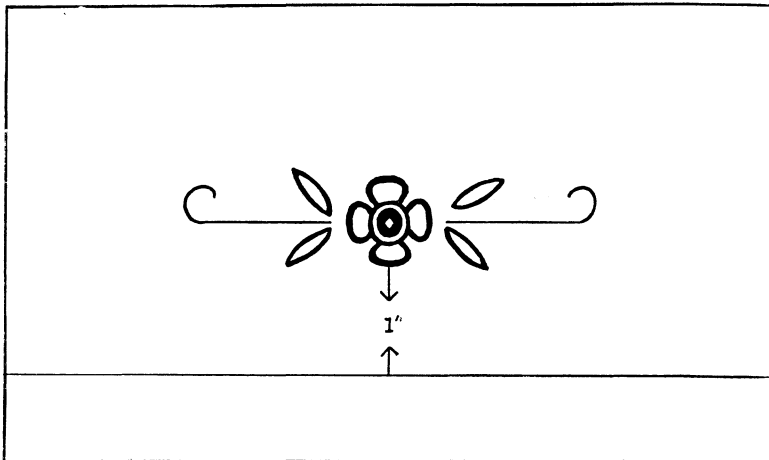
Straightened edge turned $\frac{1}{4}$ inch to wrong side

Hem turned $\frac{3}{4}$ inch second time and basted

Ends overhanded together. Hem put down with hemming stitch

hemming stitch. When you reach the selvages at the other end of the hem, overhand these together as you did the first selvages. Take several stitches in one place and clip thread close to the material. Finish the hem in the other end in the same way as you did the first one.

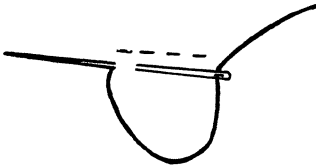
Design. Choose a simple spray, initial, or monogram for the decoration on your towel. Place it in the center of the towel so the lowest part of the design is one inch above the top of the hem line. Slip a piece of carbon paper under the design and trace with pencil.



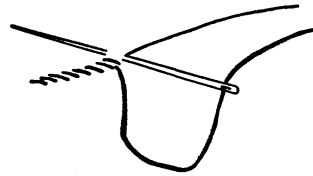
Place Design 1 inch Above Hemline.

Embroidering the Design. The outline stitch is appropriate but you may learn to make the satin stitch and use it for part or all of the design. Use two strands of white or pastel colored embroidery floss that is boil proof. Be sure that the embroidery work is neatly finished on the wrong side as well as on the right side.

The Outline Stitch. To make the outline stitch, thread a needle with two strands of embroidery floss. Knots are never used in embroidery work so begin with a running stitch about $\frac{1}{4}$ inch to the right of the point where you plan to begin the outline stitch. When you have made the tiny running stitches at the end, go back from left to right, making a half-back stitch about $\frac{1}{16}$ of an inch in length. When the end is reached, fasten the thread by running the needle through to the wrong side of the material and go back through the stitches for about $\frac{1}{4}$ of an inch.



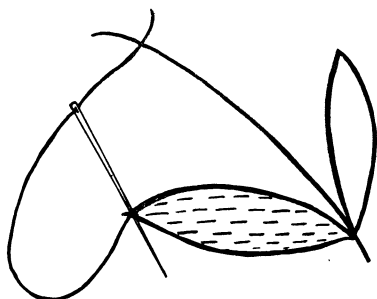
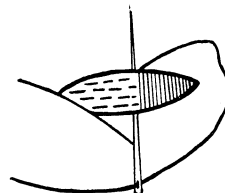
Step 1—Make Five Running Stitches



Step 2—Outline Stitch

Satin Stitch. The satin stitch is introduced in the second year of club work to be used for the hand towel design.

Two strands of embroidery floss are usually heavy enough. Designs embroidered in satin stitch usually look better when padded lightly to support the satin stitches. To pad a design, make several lines of running stitches the length of the motif and place the needle at the point where the satin stitch is to be started. In completing the satin stitch, work stitches crosswise over the motif. Work the stitches as close together as possible so the surface will appear to be solid and not made up of rows of threads.

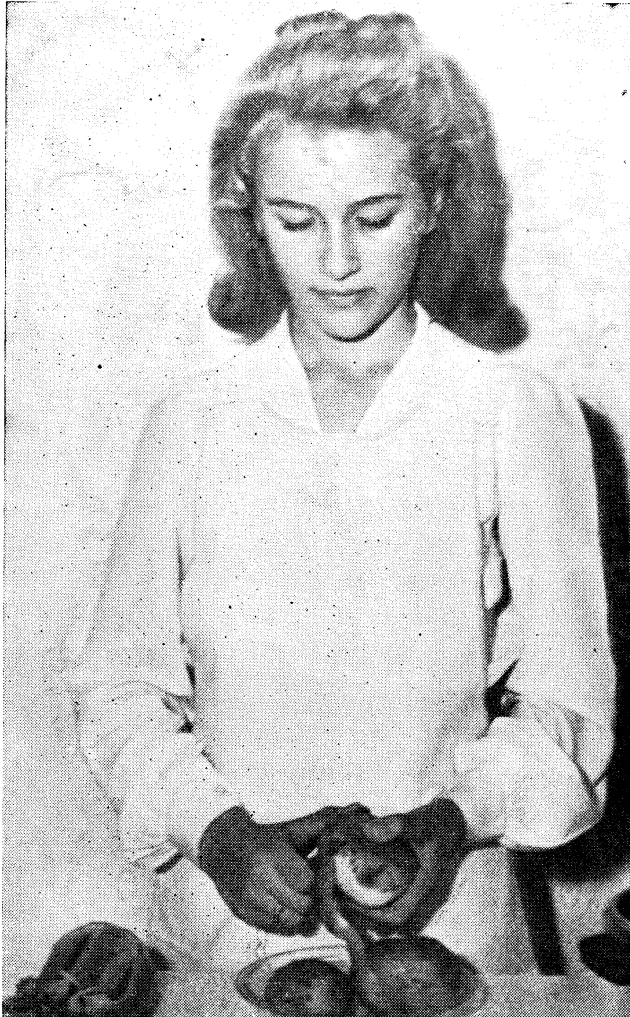
**Step 1—Padding the Motif****Step 2—The Satin Stitch**

The Exhibit

Compare the towels you have made and choose one for exhibit.

Label and Exhibit. The label should give the member's name, post office, route, county, and year of club work, typed or printed in ink. Follow the same instructions given for making the label for the cotton school dress.

Place the label in the center of the wrong side of the hem that is opposite the end on which you embroidered the design. Fasten the label in place with tiny running stitches. Launder the towel and fold in fourths crosswise.

FOOD PREPARATION

If we are to be a healthy, happy people, we need good food; therefore each of us should be interested in learning how to prepare our food in a wholesome manner. Few of us are "born cooks," but all of us

can learn to cook well if we follow directions carefully and try to figure out why things happen. When you cook and do not understand the results, ask someone to explain the points to you. Always keep looking for "whys."

WEIGHTS AND MEASURES



Abbreviations:

t.—teaspoonful
 T.—tablespoonful
 c.—cupful
 pt.—pint

Equivalent:

3 t. equal 1 T.
 4 T. equal $\frac{1}{4}$ c.
 16 T. equal 1 c.
 2 c. equal 1 pint

All measures should be level

Recipes

POTATO SOUP (Serves 6 Persons)

3 medium sized potatoes	4 T. butter
3 c. hot milk	$1\frac{1}{2}$ t. salt
3 or 4 slices of onion	Pepper

Pare and slice the potatoes, cover with hot water, add the salt and onion, and cook to a mush; then add the butter and milk, and heat until steaming hot. Serve while hot.

TO COOK BACON

To be crisp, bacon should be thinly sliced. Allow two or three slices for each person. Spread out each slice in frying pan and cook slowly turning the slices as they brown. Do not allow the fat to become hot enough to smoke and burn.

Another good way to cook bacon is to spread it out in a shallow pan and put it in the oven. Bacon will give off less odor when cooked this way. Ham may be broiled in the same manner.

Bacon fat should be saved for it may be used in many ways in cooking. If the bacon has been properly cooked and the fat strained, the fat will be nearly white when it is cold.

SOUR MILK OATMEAL COOKIES

1 c. sugar	1/2 t. soda
3/4 c. fat	1/2 t. salt
2 eggs well beaten	1/2 t. cinnamon
2/3 cup sour milk	1/2 t. cloves
2 c. rolled oats	1/2 t. allspice
2 c. enriched flour	1/2 c. raisins

Cream fat, add sugar, and cream together thoroughly. Then, work into this the eggs and sour milk. Sift together the dry ingredients and add to the first mixture. Add the raisins, dredged in a part of the flour, last. Drop by teaspoons on a greased baking sheet and bake in a moderate oven until done, about 15 minutes. (One-half cup chopped nuts may be added if desired.)

SCALLOPED CORN

(Serves 6)

2 1/2 c. whole kernel or cream style corn	1 c. dry bread crumbs or cracker crumbs
1/4 to 1 c. milk	Salt and pepper
	2 T. butter

Combine whole-kernel corn and 1 cup milk or cream style corn and 1/4 cup milk. Add crumbs and seasonings. Pour into greased casserole; dot with butter. Bake in moderate oven (350°) for 30 minutes. Three tablespoons chopped green pepper or pimento may be added.

GREEN SALAD

Choose fresh, crisp lettuce leaves. Wash thoroughly and drain. Cut into strips or shreds. Place in a bowl and add—

- 2 tomatoes cut in wedges
- 1 small bunch radishes cut in quarters

Place all in a bowl and add a dressing made of 4 T. vinegar and 2 T. of melted bacon fat and mix well. One or two hard cooked eggs may be added on the top.

BUTTERED BEETS

Leave the roots and about three inches of the stems on the beets. Wash thoroughly without breaking the skin. Put in a kettle and cover with boiling water and cook until tender (about 45 minutes for young beets and an hour for larger ones). Test by piercing with a fork. Peel and slice or cut into one-half inch cubes. While hot, season with butter, pepper and salt. Use 1 T. butter to each one and one-half cups of beets.

CORN BREAD

1 c. white flour	1 c. yellow corn meal
1 T. sugar	2 eggs, well beaten
½ t. salt	1 c. sweet milk
1 T. baking powder	3 T. melted fat

Sift the flour, sugar, salt and baking powder together. Stir the corn meal into the flour mixture. Combine the well beaten eggs, milk and melted fat; add to the dry ingredients and mix thoroughly. Pour into a greased (8x8x2 inch) pan. Bake in a moderate (375° to 400° F.) oven until done, about 30 to 40 minutes.

Sour milk may be used in place of sweet milk, but when it is used ⅓ t. soda should be sifted into the dry ingredients.

CANDIED CARROTS

Select young carrots. Wash and scrape; boil until tender (15-30 minutes). Add 1 T. brown sugar for each 6 small carrots. Add 1 tablespoon butter and cook slowly until candied.

The Exhibit

The exhibit in food preparation for this year of work is ½ dozen oatmeal cookies. Exhibit these cookies on a paper plate. The label should give the member's name, post office, route, county, and the year of club work typed or printed in ink.

Dish Washing

Dishwashing may be a very pleasant task if properly done. In order to help make it easier, the following suggestions are offered:

Cleaning the Table—

1. Put all left-over food away.
2. Remove scraps from dishes and stack dishes according to kind.
3. Collect knives, forks, and spoons together.
4. Remove dishes to washing center.
5. When table is free from dishes, remove crumbs by brushing them into a plate.
6. Wipe greasy utensils out with a paper. Burn paper.

Equipment Needed—

1. Plenty of hot water, soap, clean towels, and dish cloths.
2. Sink or pan in which to wash dishes.
3. Pan in which to drain dishes.

Order of Washing Dishes—

1. Glassware.
2. Silverware.
3. Small China pieces.
4. Plates and larger dishes.
5. The smaller and less soiled utensils.
6. Greasy utensils last.

All dishes should be—

1. Washed in hot soapy water.
2. Rinsed or scalded with clear hot water.
3. Dried carefully with a clean dish towel.
4. Put away in an orderly manner.

CANNING



Second-year club girls are to can berries, peaches, and beet pickles. Since your canning experience is somewhat limited we suggest that your mother or older sister continue to help you with your food preservation. We do want you to do as much of the work as possible you should be able to do more than you did last year.

Berries

Any berry such as blackberries, dewberries, loganberries, raspberries, youngberries, strawberries, huckleberries, etc. may be used. Make a medium syrup of 1 cup sugar and 3 cups water boiled together until sugar is thoroughly dissolved. If berries are firm, preheat, adding just enough medium syrup or juice to prevent sticking to the pan. Pack hot and process in boiling water bath 10 minutes. Another method of preparing berries would be adding sugar directly to the berries ($\frac{1}{4}$ to $\frac{1}{2}$ cup sugar per quart berries). Place berries and sugar in a covered dish in a very slow oven (225° F.) until fruit is thoroughly heated. Pack hot, cover with juice and process in hot water bath 10 minutes.

Peaches

Make a medium syrup of 1 cup sugar and 3 cups water boiled together until sugar is thoroughly dissolved.

Peaches that are evenly ripened may be skinned by scalding for about one minute in boiling water. Remove and dip in cold water for one to two minutes; drain off water, skin, cut in halves and remove the seeds.

As soon as peaches are pitted, drop them in the syrup. Preheat for 1 to 3 minutes. Pack hot; cover with boiling juice or syrup. Adjust lids and process quart jars 20 minutes in hot water canner.

Beet Pickles

Select tender, freshly gathered beets, about 1 ¼ inches in diameter, if they are to be canned whole. If larger beets are used, they may be quartered or sliced after being cooked.

Cut the tops off the beets, leaving two inches of stem. Leave the roots on. Wash thoroughly without breaking the skin so that the beets will not lose color. Put into a kettle, cover with boiling water and cook until the skin will slip off and the beets are done to center. (Do not overcook). Drain off the boiling water and cover with cold water for a few minutes. Drain off, and peel the beets.

Spiced Vinegar—Prepare 1 pt. vinegar, ½ c. water, ½ c. sugar. Make a spice bag of 1 T. cinnamon, ½ T. allspice, 6 cloves. Boil together.

Pack beets into hot sterilized jars and cover with hot spiced vinegar. Use only good cider or fruit

vinegar for pickle making. Poor vinegar ruins the color and good eating quality of pickles.

Packing Beets in Jars—When the small whole beets are used, place the first layer of beets with the root end up and the second layer with the root end down. Continue to so place them until the jar is filled, then add hot spiced vinegar, and place rubber and lid on the jar. Process quart jars 20 minutes at simmering temperature in a hot water canner.

The Exhibit

The exhibit of canning for this year is one quart of fruit and one quart of beet pickles. Select the two jars from the canning you have done and wash and polish them.

The Label

Jars which are exhibited must be labeled. The label may be purchased or made of plain white paper. It should tell the name of the product, name, post office, route, and county of member, and the year of work. It should be placed on the plain side of the jar, with the lower edge $\frac{1}{4}$ inch from the bottom of the jar.

GARDEN

Members enrolled in the second year's work are to grow 12 tomato plants, 15 feet of lettuce, and 50 feet of beets.

These may be grown in the home garden, but if so, the rows should be marked in some way so the member can point them out as her garden. She should plant, care for, and keep the record of her garden.

Lettuce

Plant thickly in rows during the last of February or the first of March. Cover about $\frac{1}{4}$ inch deep. After plants are up, thin to 6 or 8 inches apart. Plantings should be made every two weeks until May 1. For fall lettuce, plant during latter part of August and first part of September. Big Boston, and New York No. 12 (Iceberg) are good head varieties. Grand Rapids and Black Seeded Simpson are good leaf varieties.

Beets

The beet is one of the best vegetables for both early and late gardens in Oklahoma. Beets will stand a fairly heavy frost with but little injury. Seed may be planted the last part of February and the first part of March. Plant seed thickly in row.

Begin to thin when plants are 3 or 4 inches tall. The first thinnings may be used as greens. Finally, thin plants to 6 inches apart. Frequent shallow cultivation is important.

Crosby Egyptian and Detroit Dark Red are good varieties.

Tomatoes

The Prichard Marglobe and Stokesdale are good wilt resistant varieties of tomatoes. Although they are small fruit varieties, the Porter and Yellow Pear are good varieties for western Oklahoma.

Have the ground prepared in advance of transplanting and select healthy, stocky plants for setting. Do not set until danger of frost is past. Leave 3 to 4 feet between plants in the row, and space the rows about 5 feet apart. If the ground is dry it will be necessary to water when the plants are set. In watering, fill the hole around the plant about two-thirds full of soil. Firm, water generously, fill the remainder of the hole with soil; firm again, and add a layer of loose soil to the top around the plant to prevent baking. Handle plants carefully, leaving a lump of soil on the roots, if possible, when taking them up to transplant. Make holes deep enough to set plants a little deeper than they stood in the flat or bed. Place the soil carefully around the plant and pack firmly.

Cultivation

Vegetables need cultivation. Perhaps someone will plow them for you, but you should use a hoe frequently. Cultivate after each rain or frequently enough to control grass and weeds.

Using The Vegetables

The food preparation instructions in this manual give different ways of preparing these vegetables for the table. Learn to do this so well that the family will enjoy eating the vegetables that you have grown and prepared.

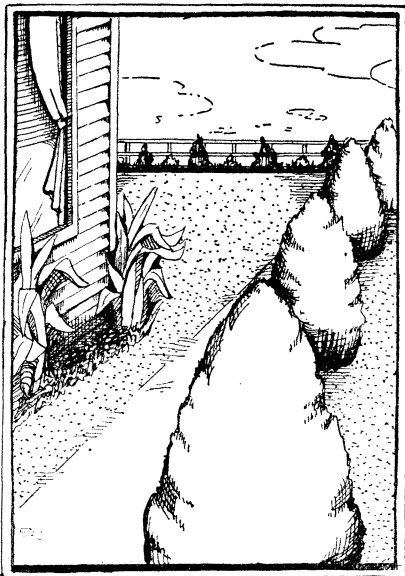
The Record

The record is very easily kept. Put down such things as the variety, the date of planting, the number of hours spent in garden work, and the yield.

Ten Important Things To Do

1. Read carefully the garden instructions given in the manual.
2. Start work early.
3. Get good seed and good plants.
4. Have a good seed bed prepared.
5. Plant and transplant carefully.
6. Never let the weeds and grass get ahead.
7. Keep the top soil loose.
8. Find a use for every tomato and radish grown.
9. Control harmful insects promptly. For instructions see Extension Circular 180, "Vegetable Spray Calendar for Controlling Insects."
10. Keep a record of the yield, and write a story on "My 4-H Garden."

YARD IMPROVEMENT



Each year we add to the attractiveness of our home. Plant vines which may trail over ugly outbuildings or old fences, showing a living mound of green. They are beautiful while flowering. Vines may also be used as a shade if trained over a trellis or an arbor.

Grape vines may be used and will add to the attractiveness of the place as well as produce fruit.

Try transplanting some of the hardy wild vines that grow in Oklahoma.

Vines

With vines, as with flowers, there are annuals and perennials. Annual vines such as moonvine, balloon vine, gourds, wild cucumber vine, morning-glory, and balsam-apple, make quick shade or screen growth on porch, fence, or arbor. They grow quickly, easily, and cheaply from seed.

The necessary training of vines can easily be done with strings or wires where a lattice-work is not present.

The above annual climbing vines are tender and should not be planted in the open ground until the soil is warm, and not earlier than a few days before danger of frost is past. The seed may be planted in hotbed, cold frame, or seed flat two or three weeks earlier and then transplanted in the open after danger of frost has passed.

The germination of the moon-vine seed, which has a hard seed case, may be materially hastened by cutting or filing a small hole in the seed case. This permits more rapid absorption of water, and thus hastens germination.

Perennial vines, which are of course the more permanent of the two classes, can be used for the above purposes. It will be remembered that these more permanent vines are vigorous and strong in growth and will twist small boards in a lattice and pry larger boards loose from the house unless pruned and trained a little each year.

Some perennial vines are wisteria, Virginia creeper, trumpet creeper, English ivy (ever-green), smilax, and clematis.

Vines are a great help in softening the hard, straight architectural lines of a building and in tying it to the ground and to its surroundings.

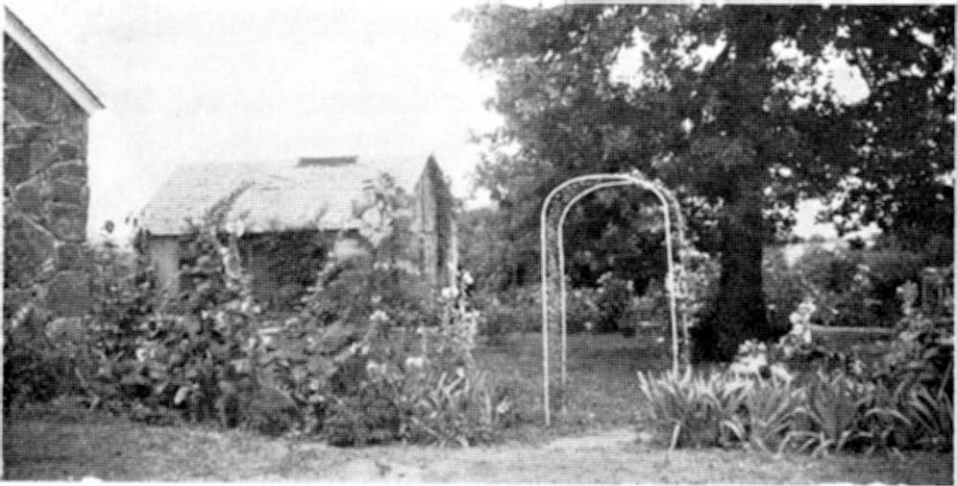
Annual Phlox

The annual phlox is a native of Texas and is known as "Texas Pride." It is one of our best annual flowers. For flower beds and mass effects the annual phlox is hard to beat. It is one of the earliest and most satisfactory flowers grown from seed. It will grow in most any kind of soil if exposed to the

sun, but prefers a light rich loam. The plants grow about one and one-half feet high and bear an immense amount of flowers in flatheads, that is, several flowers of the same height on the same stem. The plants begin to bloom in early summer and continue until late in the season.

Plant the seed in the open ground after danger of hard freezes is past or about five or six weeks earlier in the hotbed or a box "flat" in the house.

Avoid the dwarf phlox unless you merely want a plant a few inches tall.



Effective use of vines and flowers as screen planting.

Seed of the standard annual phlox can be bought in different colored flowers or mixed. They usually sell for five cents a package.

Petunias

The petunias are among the most popular tender annual flowering plants. The young plants are rapid

growers and bloom early and continue to bloom until frost. They stand dry weather well. The large flowered strains are very pretty. The single kinds are common and inexpensive. The double giant flowered varieties are more expensive because of hand pollination being necessary, or the raising of the plants by cuttings, thus carrying over the plants during the winter. There are a great variety of colors. The plants grow about one foot high.

Plant the seed in a hotbed, cold frame, or seed flat in a sunny window, about the time freezing weather is over. Transplant the plants one foot apart in the open when the soil has warmed up and all danger of frost is past. The seed of petunias are very small. Scatter the seed over the moist soil and sift a little soil over them; or in case of a box in the window, place a frame of glass over the box. Petunias are nice bedding and border plants.

You will enjoy your flowers during the hot summer days. Pick the blossoms, or your bed will seed and not produce so many beautiful blossoms. Mark a few beautiful bunches and save them for seed. Gather as soon as dry, or seed will fall on the ground.

Suggested Plan of Work to be Done Each Month

December—

Read manual carefully. Continue to work on your 4-H Record Book. Make corn bread. Select material for hand towel.

January—

Make potato soup and scalloped corn. Make a hand towel.

February—

Make oatmeal cookies. Finish hand towel, stake off garden and plant lettuce. Select material for dress and start dress.

March—

Cook bacon. Plant lettuce and beets. Make dress.

April—

Cook stewed tomatoes. Plant phlox, petunias and vines. Transplant tomato plants.

May—

Wash dishes four times according to instructions in manual. Can beet pickles, cultivate flowers and vegetables.

June—

Prepare buttered beets. Can berries and beet pickles. Cultivate flowers and vegetables.

July—

Prepare green salad. Wash dishes four times. Can fruit and cultivate flowers and vegetables.

August—

Prepare candied carrots. Can fruit. Cultivate flowers and vegetables. Make another hand towel.

September—

Exhibit dress, hand towel and your best quart of fruit and beet pickles, one-half dozen oatmeal cookies and bouquet of petunias at county fair. Cultivate flowers and vegetables.

October—

Check your manual to see that you have completed all your work. Make a report and turn to your home demonstration agent. Get your 4-H Record Book up to date.

November—

Get the third year manual and read carefully.

**Cooperative Extension Work in Agriculture
and Home Economics
Oklahoma Agricultural and Mechanical College and
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