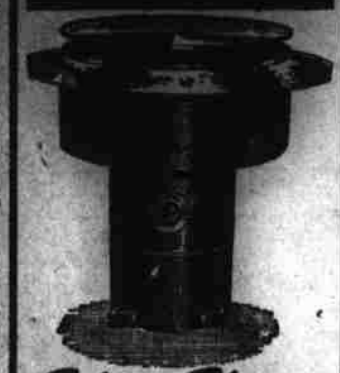


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When we have completed the garden planting for the season, we usually have a quantity of seed left over. Will they be any good next spring or should they be discarded now? The longevity, or length-of-life of seeds depends on two main factors: the kind of seed and the conditions under which the seed are stored.

Under the hot, humid conditions in the South, seeds do not retain their vitality as long as they do in cooler climates. Different kinds of seeds vary greatly in their longevity. For example, onion, sweet corn and parsnip seeds retain their vitality for only one to two years, beans and peas for two to three years, cabbage, collards, kale, turnips and mustard for four to five years, okra, parsley and salsify about two years, cucumbers, melons, squash and tomatoes about five years (all of these under favorable storage conditions which mean a cool temperature and relatively low humidity).

The difficulty in determining if seeds are likely to be good next spring is that we don't know how long the seed merchant has had the seeds before he sold them to us. In many instances I have found bean seed to be good only for the year that I purchased them. That might mean that the seedsman has had the seed for at least one year before he sold them. If you do keep seed over until the next year, you should have a germination test made before you plant them.

If you are saving any of your

own seed this year from your garden, dry them thoroughly and then keep them as cool as possible during the hot weather. In saving vegetable seed it is very important that the plant itself be used as the unit of measure in selecting and not the individual pod or fruit. In other words, save seed only from the best plants having the most uniform and highest quality crop. For example, it is a common practice to save the seed from the largest watermelon in the patch. But perhaps that melon was the only one on the vine. It would have been better to find a vine with three or four good sized melons and save seed from one of those.

Seed should not be saved from hybrid tomatoes, cucumbers or corn because these are first generation crosses and will not come true to the seed that you save.



Black-Throated Green Warbler
©1952 National Wildlife Federation

The finer branches of the tree tops in the summer months in most of the United States east of the Mississippi are being visited or have been recently visited by Black-throated Green Warblers. Nesting is normally not found south of central Minnesota to Pennsylvania and Connecticut and even there it may be limited to the higher, more mountainous regions. The breeding range extends north into central Ontario, southern Quebec and northern Minnesota so it marks a relatively narrow band. When winter has arrived, however, the birds may have reared their families and moved south to Florida and Guatemala. A few birds may be found west to Nebraska, Kansas and New Mexico but these mark the exception rather than the rule. Rare records have carried the range west to Colorado and the Farallon Islands near California.

Black-throated Green Warblers are about 5-13 inches long with a wingspread up to 8 inches. The distinctive field characteristics include, for the male, a black throat, yellow face and back, and crown of olive green. In the smaller female, the black throat is less conspicuous than in the male. In the autumn the black on the throat and the upper breast and underparts become yellowish. Since the birds are most commonly present when the forest canopy is well developed, they are heard more frequently than they are seen. A sneezed "zoo-zee-zee-zee-zee-zee-zee" may be accepted as a suggestive description of the song of this bird.

The deeply-cupped nests of twigs bound with spider webs and usually lined with pine needles, some feathers or hair, may be found commonly on horizontal tree branches from 15 to 70 feet above the ground. In the nest are placed about 4 eggs, each 3-4 by 1-2 inches in diameter, white or creamy and

REDDY'S
HOMEMAKING NEWS
By Sarah H. Turlington
Home Service Representative
Carolina Power & Light Co.

Using Aluminum Foil in Broiling

No one likes to clean the broiler pan. Lining the broiler pan with aluminum foil does away with a messy cleaning job. To line the broiler pan, join two pieces of the 12 inch wide aluminum foil with a tight double fold. Fit it into the spotted with gray, purple or brown. The nesting month is usually June and there is but a single brood each year. Incubation is by the female and lasts for 12 days. The young bird develop in the nest in from 8 to 10 days from helpless birds into young that can fly on their own. During the nesting period the female bears the brunt of providing defense.

By mid-August the southern migration has begun. This starts in a leisurely sort of way but speeds up as the later broods of birds are ready to move by the end of the month.

The Black-throated Green Warblers are almost wholly beneficial as destroyers of insect enemies of the tree tops. Throughout their lives they feed largely on caterpillars, bugs and beetles that eat the leaves of woody plants. They seem to be particularly destructive of such insects as the cankerworms and leaf-rollers.

The National Wildlife Federation welcomes the opportunity of helping you and others have a better understanding of this obviously useful bird.

E. Laurence Palmer

bottom of the broiler pan, letting it extend up the sides nearly to the top. If 12 inch wide heavy duty foil is available, one piece can be used in the same way. Place the rack in position, put the meat on the rack, and broil as usual. For good broiling, the melted fats must be allowed to drain into the bottom of the pan. After broiling is finished, remove rack, pick up foil, drain off melted fat and discard foil.

Many of the latest model broiler pans have an upper rack or pan on which the meat rests consisting of wide bars with slits between, or other more or less solid surface with openings for the fat to drain through. These are frequently difficult to wash and may be covered with aluminum foil. Mold the foil to conform to the shape of the rack and make openings or slits with a knife exactly like those in the rack. Use the foil in the bottom of the pan in addition to catch the fat.

Broiling Fish.
If the fillet is large and considerable melted shortening is to be used in broiling it, line the broiler

pan or both the rack and pan. A simpler method is to place a sheet of aluminum foil over the broiler pan rack or on a shallow pan such as a jelly roll pan. Turn up the edges all around. Brush the area where the fish will rest with melted shortening. Place whole fish, split for broiling, steaks or fillets right on the foil. Brush with melted shortening and season. Broil as usual, turning once. Very thin fillets do not need turning.

The size of the piece of foil used should be suited to the amount of fish, so that there is not too much vacant space around the fish for juices to collect and scorch. Foil

and all may be transferred to serving platter so that neither the broiler or platter is soiled.

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