



2nd. Lara Propst.

I become a member of the  
Girls, Conning and Poultry  
Club. of Catawba, County, Pick-  
ary, North, Carolina. January  
the eighth 1912. receiving through  
the mail instruction. how to do  
the work and also by our County  
Callaborator.

My garden was broke  
march the twenty first. The  
depth eight or ten inches. and  
was rebroke april the eighth  
and then was cultivated once  
or twice a week. Until the  
fruit begon to ripen.

Tomatoes. can be pro-  
duced on most any kind of  
<sup>soil.</sup> but a sandy loam is most  
preferable. The soil should  
be well pulverized before  
the plants are set out.

The seed was furnished for the Club girls by the State Government just one package for each girl. I sowed one half of my seed March the eighteenth, in a hot bed two feet wide and four feet long. and when the plants was about one and one half inches tall. I thinned them so they stood about one inch apart.

I transplanted them April the twenty third and then on May the fifteenth I set them in my garden. the rows was four feet apart I set the plants three feet in the rows, then I sowed the rest of my seed the twenty fourth of April, transplanting them the twelfth of May and then again the twenty eighth

of May, and then the fourteenth of June I set them in my garden, cultivating and hoeing them one or more times a week until after the tomatoes began ripening.

I pruned my first plants May the twenty eighth, by cutting off the limbs below the first cluster of bloom except to. I also pinched the bud from the branch bearing the flower cluster. I continued to do this as often as the plants forked and a flower cluster was formed. The object of this pruning process is to increase the size and quality of the tomatoes. Then I pruned the rest the twenty first of June, doing these just like I did the others. While the plants are

small the soil should be cultivated and held to a considerable depth in order to give the soil plenty of oxygen and fresh air.

I staked my first plants the fourth of June. I just used the straight stake and just tied the vines to it. I had three hundred and twenty five plants. and only got one hundred and sixty one staked and those that I did not get staked had the bud and rot and I didn't get very many, but those that I got staked done very well I made twice as much off of them that was staked as I did them that was not staked I think it is a very good idea to stake the tomatoes as they get so much

air and sunlight. because  
the vines will spread over the  
ground and shade the fruit  
and few will develop and  
ripen evenly and there will  
be many that will remain  
green until frost and then  
cannot be used only for  
tomato pickles. August the  
fourth I canned my first  
tomatoes and continued to do  
so until the tomatoes were all.

I had my first bloom June the  
ninth. and I saw my first fruit  
June the fourteenth and had my  
first ripe tomato July the ninth

I attended a Cannery Club day at  
Mr John Robinsons August the  
seventh. there was twenty nine

Club Girls Present. all wore red uniforms. and also our Collaborator, with her red uniform on. and we served soup to about five hundred people and we had our pictures made at 2.30 P.M. and enjoyed a very Pleasant day.

I also attended a canning party at our Collaborator home in June. This being before we had ripe Tomatoes, we canned Black. Berries. Beans and apples. there was twenty one Club Girls Present and I enjoyed it very much I like all the Club Girls and my Collaborator just fine. my Collaborator visited my garden four times and made my picture in my garden I also went with my Collo-

barotax to a Conning Party  
at Mr Jim Walkers there.  
were six club girls Present and  
several visitors. our ~~collaborator~~  
certainly did treat her club mem-  
bers nice she helped us in every  
way she possibly could and would  
have been glad to have helped us  
more if we would have asked  
her. I like the club work just  
fine.

Lora Propst.



## Recipes.

### Fried Tomatoes

Choose fine, firm tomatoes about half ripened. remove skin and cut in slices from one half to an inch in thickness. Roll in cracker crumbs and fry in butter, seasoning liberally with salt and pepper.

### Tomato fritters -

One pint of finely chopped and well drained tomato, add one-half cupful of sweet milk, one teaspoonful of salt and one teaspoonful of baking-powder, sifted in one pint of flour. Beat all together thoroughly, drop in spoonfulls on a hot, well-buttered griddle, fry brown on both sides, and serve hot.