The Delight of Dahlias

For the gardener who wants planted in partial shade. a continuing bright summertaste, dahliss range from tiny garden. pompons to the large shuggy countless shades and hues

in height from 10 to 72 inches; is done are most adaptable, and can ranging from 60 to 75 degrees tures are normally above 75 degrees, dahlias should be

The dwarf bedding singleflower display from July flowered dahlins are also ex- warding. Ideally, a thick layer least two feet between the door arrangement, it is advis- sure a healthy perfection in through October, dahlias are cellent for outdoor containers, of well-decayed manure or hu- smaller varieties the delight of the garden. With at the front of the house, or on mus is tilled into the dahlia sizes and colors to suit every the terrace, balcony, or roof beds. When planting time ar- into place before the roots are from forming, and exhausting

Dahlias can adapt to differflowers as big as a dinner plate. ent types of soil, but thrive Whether single, double, giant, better in heavy moist soil, large, medium or small, dahl- rather than in extremely light the bottom, with the growing quire staking. ias have velvety petals in a sandy soil. The most impormyriad of brilliant colors, and tant aspect of growing dahlias is the preparation of the soil Named after the Swedish They do particularly well in botanist, Andrew Dahl, dahl- rich manured soil, and respond ins are actually part of the well during the blooming seadaisy family. They can range son when additional fertilizing

As natives of the Mexican be planted almost anywhere in highlands, dahlias were first the garden, but they prefer an raised by the Aztecs, and given environment of temperatures the name "waterpipe." Dahlias still live up to this name, and They can withstand direct like to be well watered at all sunlight if temperatures are times Watering should be sufcool. In areas where tempera-ficient to assure constant moisture around the root system

Preparation of dahlia beds

in advance usually makes rives, after the last frost, the procedure is simple:

for each root, and place it at rieties, of course, will not re-

2. Cover with three or four inches of soil, except the dwarf

planting easier and more re- the larger varieties, and at the flowers are not cut for in- Dutch-grown tubers will as-

1. Dig a hole six inches deep feet high Smaller bedding va- more the plant will flower.

bedding varieties which need hedding varieties can also be Holland's bulb industry cultionly two inches to cover soil most effective in window boxes, vates the best garden varieties 3. Allow three feet between or other outdoor containers. If from around the world, and able to remove the faded flow-dahlias. Drive a tall, sturdy stake ers which will prevent seeds covered, to avoid damage the plant for future bloom. Stakes should be six to eight And, the more you cut the

Many different dahlias are now offered to the gardener, All types of duhlias are su-but it is important to purchase 2 tablespoons chopped shallots

perb in borders, and the dwarf tubers from reliable suppliers

JERUSALEM ARTICHOKE AND MUSHROOM SALAD

- 1/2 pound Jerusalem artichokes 1/2 pound mushrooms, thinly sliced
- or green onlons
- 2 tablespoons chopped parsley 1/2 cup Vinaigrette Shallot Dressing:

Romaine leaves Watercress sprigs (optional)

Artichokes and mushrooms make a splendid combination -and this marinated salad using both vegetables travels well to any picnic you may plan

Scrub artichokes and cook them whole in boiling water until tender, from 10 to 15 minutes, then drain When cool, peel and slice them about 1/2 inch thick into a bowl. Add the mushrooms, shallots and parsley and pour over the Vinaigrette Shallot Dressing. Mix lightly, cover, and chill. When you're ready to serve the salad, tuck Romaine leaves around the edges of the bowl and garnish with watercrest sprigs Makes 4 to 6 servings



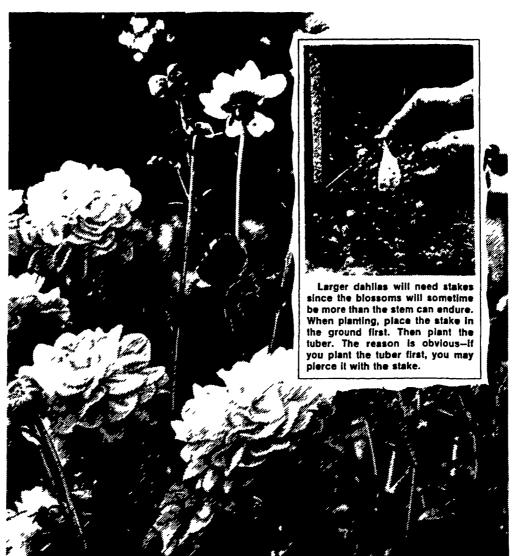
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