

## Two Could-Be Oranges

One sniff and a person is convinced they're Orange trees in bloom. But one look and they're not. Such is the story of two highly popular shrubs offered by members of the California Association of Nurserymen.

These two "could-be Oranges" are commonly called Mock Orange and Mexican Orange, names obviously derived from the delicate fragrance they impart in spring or early summer. And they are unrelated to each other except in the similarity of their perfume.

The Mexican Orange is first to bloom but not last of the two. It starts dispensing perfume early in spring and has largely finished its show when the Mock Oranges come along. It is reluctant to stop a good thing, however, and continues to scatter lacy white flowers on through spring and well into summer.

Mexican Oranges are light green-almost yellow green in color and airy in their looks. The foliage, not being dense, permits light into the center with resulting delicacy of appearance. They are best used as a flowering shrub border or hedge, or as a foundation

planting. Give them full sun near the coast, part shade inland.

Mock Oranges are at their peak this month in most of California, and the pure white, two-inch flowers are hard to resist. The California Association of Nurserymen recommends Mock Oranges highly, since they bloom profusely at a time when few other shrubs are willing to. Unlike the evergreen Mexican Orange, Mock Oranges are deciduous.

Mock Oranges are indifferent to soil and cultural needs. Near the coast, they can be left to their own devices in full or part sun. Inland, during summer's heat, they are better in part shade and with a bit of attention from the hose. Prune after flowering by removing old canes to the ground. This not only promotes new flowering wood for next year, but keeps plants from growing too tall and rangy. Lazy gardeners can overlook this task for two or three years at a time, but sooner or later it should be done. The results, as always, will be worth the minimum effort involved.

## Gorgeous Gerberas

Gorgeous is the word for gerberas. And a few who see them will disagree. In color, flower form and carriage, they are things of beauty seldom rivalled by other flowers that grow around them.

Gerberas are those luscious transvaal daisies which stand out even among the most outstanding flowers at any Spring garden show. Their formal, daisy-like blooms are of rich pastel shades and borne on tall wiry stems graceful to see. They are radiant with a special radiance that positively demands attention.

At a California Association of Nurserymen show yard this month, there will no doubt be containers of Gerberas in full bloom.

In growing these tender beauties, it is absolutely essential to provide proper drainage. The crown of the plant should never be set below the surface, nor below the line of soil in the nursery container. To bury the crown is to encourage an early end to the gerberas growing.

For this reason, gerberas are ideally grown in raised beds—a practice that not only insures drainage, but shows off the blooms to good advantage. And watering, while important to encourage lush blooms, should not come from overhead sprinkling. Irrigate and let the surface dry out before irrigating again.

As for soil, gerberas are undemanding. Any average garden loam will do. Give them sun in coastal gardens and part shade in the warm interior. If the gardener plants them now, he'll be picking the blooms right through summer and well into fall. In certain mild-winter areas, the bloom is almost year-round, but the C.A.N. says not to count on it. Let it be a surprise.

## Three Named to Lectureship Board

Martin Broones, Gordon F. Campbell, and Miss Hazel R. Harrison were named to The Christian Science Board of Lectureship at the June 5 Annual Meeting of The Mother Church, The First Church of Christ, Scientist, in Boston, Massachusetts.

All three are Christian Science practitioners. Their appointments, which will take them throughout the United States and other countries to lecture to public audiences on Christian Science, were announced by The Christian Science Board of Directors.

### DEBUT

Martin Broones of Beverly Hills is a native of New York City. He made his professional debut as a pianist at the age of twelve in Carnegie Hall. After leaving Columbia University, he studied musical composition under John Ireland of the Royal College of Music in London. He organized and was director of the first music department in the motion picture industry for Metro Goldwyn Mayer Studios in Hollywood. He subsequently became a producer of motion pictures and radio programs, acting also as manager and producer for his wife, Charlotte Greenwood.

### ACTIVE

Active in Christian Science for many years, Mr. Broones withdrew from business in 1948 to devote his full time to the practice of Christian Science. He became an authorized teacher of Christian Science in 1958.

Gordon F. Campbell of Santa Monica is a native of Glendale. He is a graduate of the University of California at Los Angeles. He gave up his work as a voice instructor in 1953 to devote all his time to the practice of Christian Science healing. He became active in Christian Science branch church work at the age of sixteen. He has served as soloist, First Reader, and as Assistant Committee on Publication. In 1958 he became an authorized teacher of Christian Science.

Miss Hazel R. Harrison is also of Santa Monica. A native of Pomona, she was educated at the University of California at Los Angeles, and at the University of Southern California. She taught for several years in secondary schools of Arizona and California. She served as a Christian Science nurse following a training course at the Christian Science Benevolent Association on Pacific Coast. She entered the public practice of Christian Science healing in 1942.

### VEGETABLES

Warm weather vegetables such as tomato and pepper can still be set out as transplants. Beans, beets, squash and many other vegetable seeds can be planted.





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