

month of March, the potatoes will have commenced to sprout, and they must be again sorted over and all the sprouts removed. It is advisable that these sprouts be removed before they are any length, as they can then be easily broken off by a gentle pressure of the thumb.

*Onions.*—Onions should be thoroughly dry and well cured before being taken into the cellar in the fall. Dampness in onions especially causes decay. The bulbs should be placed in slat boxes which allow a free circulation of air through the whole box. These too should be sorted over and any spoiled ones removed, and also any which have started to grow, placed by themselves.

*Squash.*—This vegetable seems to be the most difficult one to keep, as they are very susceptible to cold and moisture and must be kept warm and dry. They will possibly keep in a better condition for a longer period if they are kept in a room just a little warmer than the compartment in which other vegetables are kept. A room through which a chimney passes is in many cases recommended. Some recommend that they be kept on shelves and others that they be kept in barrels packed in excelsior or straw. If, however, only a few are to be kept they can be covered with rugs or bags and will come through the winter all right.

*Beets, Carrots, Parsnips, Salsify and Turnips.*—These are handled somewhat differently from other vegetables. They require more moisture than others for best results and should be immersed or covered with moist sand. Packing boxes are sometimes used for this purpose. An inch of slightly moistened sand is placed in the bottom of the box and then a layer of vegetables, and so on until the box is filled. If this seems too elaborate a plan for handling these roots they may simply be piled on the floor and covered with earth.

*Celery.*—This plant may be stored during the early winter months with fair success. Before any severe frost in the fall the plants with roots on should be taken up and placed in a box containing a couple of inches of moist sand. The roots should be placed as close together as possible. The room should be kept practically dark and a free circulation of air should be allowed. Toward Christmas the heads should be taken out and used.

*Cabbage.*—In the late fall before permanent freezing up the cabbage should be pulled up and stored for winter use. A few of the outside leaves may be taken off. They may be piled on shelves so arranged that the air will circulate freely around them or they may be tied up in bunches of three and suspended from the ceiling. A pit may be made in the driest part of the garden and the cabbages piled in the form of a pyramid. They should be piled heads down and the succeeding layers bringing the pit to a peak at the top. Earth should be thrown over them as the season advances. If the pit is at all large an air vent should be left. This may be a piece of stone, pipe or a piece of tile set in the peak of the pit. In severe weather this ventilator should be filled with straw or excelsior.

*Tomatoes.*—Sometimes in the fall one sees a tomato vine covered with fruits which under ordinary circumstances would be of little use though freezing. If the whole vine is pulled up and taken to the cellar before it has been frosted the fruits will ripen and may be used up until Christmas in many cases. The vine should be suspended from the ceiling and the windows should be practically darkened.