

Horticulture.

More about Parsnips.

EDITOR CANADA FARMER:—I notice an article in your paper for February from "Publicola," entitled "What I know about Parsnips," and, as the parsnip is a favorite root with me, it being, as I think, second to none grown, especially as food for stock, hogs, &c., anything I see in regard to its culture or use, always interests me. But either "Publicola" or the printer has made such a glaring mistake, that I think it should not be passed over, as it is likely to lead farmers and others a long way astray. "Publicola's" system of preparing his land is all right, but his figuring is what is so very defective. I have the article referred to before me, and it reads "perhaps the most economical distance for rows is twenty inches, and the plants 24 inches apart in the row, which will produce in round numbers, 50,000 roots to the acre, and allowing 1 pound per root, the yield will be 25 tons. Now, sir, I understand the term 'round numbers,' to mean the nearest even number, without taking into account (as in this case) the odd hundreds or parts of a hundred. But "Publicola's" few odd numbers amount to about 37,000, as I will show. An acre contains 43,560 square feet, and plants set 20 inches from row to row, and 24 inches in the row, would each occupy a space of $3\frac{1}{4}$ square feet, and would give us to the acre, in round numbers, 13,000, or to be exact 13,068 plants—no small difference between that and 50,000, as stated by "Publicola."

In regard to subsoiling, it matters little how it is done, so long as it is done; and in this "Publicola" is a little out; he recommends driving the team tandem. Last fall I prepared about $\frac{1}{4}$ of an acre for parsnips, exactly as recommended, (half of which I sowed on 3d January, the remainder I will sow in spring, and note the result) excepting the subsoiling, which was done with the team driven the same as with the plough, working from the centre to the outside, the subsoil-plough adjusted to follow the right hand or off horse; consequently no foot marks were left. It takes some time, and no small amount of ingenuity to change a team from a span to tandem, with the same harness, as "Publicola" will find if he tries it; whereas, I simply change the team from one implement to the other without any delay. I also think the weight of the roots might be rated higher, it does not require a large parsnip to weigh a pound. If cultivated as recommended by "Publicola" they ought to average nearer three pounds than one.

RUSTIC.

The numerical error pointed out here by "Rustic" results from an oversight in the manuscript, "24 inches apart" should read "4 to 6 inches apart."

EDITOR CANADA FARMER.

New Blackberries and Raspberries.

EDITOR CANADA FARMER:—I wish to say a few words about a new blackberry and raspberry that have been produced in this quarter of the country, and that are not known, I believe, east of this. From my experience of them I feel sure they are well suited, and would prove profitable for Canadian fruit growers. The blackberry is called the "Western Triumph." Several years' experience here has proved it to be perfectly hardy, a great bearer, and of first-rate quality—in fact the only blackberry I know of that can be shipped when quite ripe. Last winter, when all other kinds were killed out—the thermometer ranging between 20° and 30° below zero, and no snow on the ground—not a bud of the "Triumph" could be found injured. It is of a dwarf stocky growth, can be planted as closely as raspberries, and does well on either heavy or light soils.

The "Turner Seedling" raspberry, after several years' cultivation for market, has been pronounced by fruit growers their most profitable red raspberry. It grows rank, and produces well on the poorest sandy soils we have, is hardier than the "Philadelphia" and of finer quality of fruit than the "Clark." We raise another raspberry that is found to be very profitable on account of its ripening some eight or ten days earlier than any of the others, viz., the "Kirtland." It requires good soil to give it sufficient growth, but bears large crops of bright

scarlet fruit that stands shipment better than any other raspberry we raise. If your readers care about hearing from this land of fruit raisers, I may perhaps send you some more of the experience of a Michigan

FRUIT GROWER.

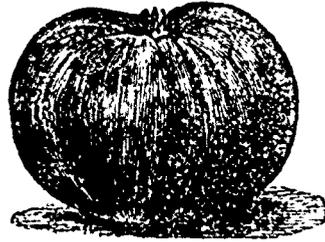
Benton Harbor, Mich., W. S.

We shall be happy to hear from "Fruit Grower" again.

EDITOR CANADA FARMER.

The Tomato.

There is a certain deterioration in some kinds of this wholesome fruit, and it is well, in selecting seed or plants, to be sure what we are purchasing. As a general rule no one will be far astray in choosing the Grant, the Deliance,



the Excelsior, or, perhaps best of all the Trophy, which we illustrate from the catalogue of Mr. W. Rennie. With proper treatment and culture, it will be found as early in maturity, and possessing as many good qualities in every way as the finest of all other species. Assuming that the seed has been sown in hot-beds at the proper time, let the plants, when transplanted, be set from four to eight inches apart. Never let the beds get too thoroughly soaked with rain, or the roots will strike down into the manure and the growth upwards will be too tender. Some people are disposed to ridge up at the last, especially where vines are not staked, to give support to the plant, and elevate the fruit when the vines fall over. It is indeed a question whether or no level culture is best.

The Artichoke.

The Artichoke is not much grown in America, and yet the occasional application we have for seed shows that it is not unappreciated in some sections of our country. In Europe we found it served almost everywhere, and in almost all conditions. The portion used is the flower-head in an undeveloped state, as shown in the engraving; in fact, the scales of the involucre. They are boiled and then served somewhat as Asparagus, and the lower portion of the scales only are eatable, and have somewhat of an asparagus taste. They are also used raw, as a salad,



but really we do not consider them much of a luxury. The Artichoke is grown from seed, and suckers from the root will readily form new plants. It is a perennial plant, but needs some protection in the North. The plants may be covered in the winter with coarse manure and leaves.—Vick's Floral Guide.

What I Know about Parsnips.

Concluded from last Month.

Lifting and Storing.

When the leaves are turned yellow is the time to lift them. I have never, as yet, seen any account of this process besides the digging, which is unsatisfactory, as being slow and laborious. Our system is as follows. Take the breadth, say of thirty rows, and with the strongest pair of horses, begin on the right hand side by ploughing a furrow as deep as possible, and quite close to the roots; and back by the side of the thirtieth row on the left. This first furrow is not so perfectly done as will be the after rows. Observe now, the roots are standing on the side of a precipice; but

by reason of their crowns being slightly imbedded in the soil, they cannot be handled. Now, to follow the plough, it requires a gang of four men, and the more the better on a large scale. Two men now follow the plough with spades which are seven or eight inches wide, and stab them behind the parsnips taking two at once, and slightly pushing them over the furrow; when the other two, following in the furrow, can quickly take hold of them and jerk them out, and throw them to the right in a row. This done, the plough follows again with the next slice, ten inches wide, and ten inches deep, which will be just half the breadth of the rows. The next ten inch slice brings the plough again close to the next row, and the same process continues till the thirty rows are lifted. I will suppose these thirty rows contain half an acre, and that is as much as may be needed for winter use. Then, before any more is lifted, pick up these and cart them to a shed or barn, where they can be trimmed in bad weather. I will suppose there yet remains half an acre more that will be wanted for the spring, which may consist of other thirty rows. These are to be ploughed up the same as the others, which will leave a large open furrow in the middle, as before, and this furrow should be made extra wide and deep, by going an extra bout. Into this furrow the thirty rows are to be thrown without any arrangement or trimming. Then take one horse and plough, and go first to the left, and back on the right, and throw a good slice of earth on, so as to cover the roots; and, if not completely done, finish with the shovel. There they must lay till spring, and not be touched till the frost is quite out of the ground; and, when wanted, the earth is to be shovelled off, and the roots lifted up with a dung fork; then carted off to some shed or barn to be trimmed at pleasure. But, in cutting off the leaves on this occasion, the crown must be cut deep enough to prevent sprouting, and the roots will keep till midsummer.

As aforesaid, one pound weight to a root, is not too high an estimate, and 50,000 to an acre can be grown without crowding, which in tons would amount to 25; but, to allow for all possible drawbacks, deduct two-fifths, and 15 tons per acre remain. This quantity, estimated at the low price of \$5 per ton, will amount to \$75 per acre, from which deduct for all expenses as follows:—

Ploughing once in the fall.....	\$ 2.50
Harrowing.....	.50
Sub-soiling and Ridging—equal to two ploughings.....	5.00
Four Hand Hoings.....	5.00
Three Horse.....	2.00
Manure.....	15.00
Harvesting.....	15.00
Rent.....	5.00
Seed.....	.75

Total Expenditure..... 60.75
Receipts, 15 tons at \$5..... 75.00

Profit..... 24.25

Crops Following Parsnips.

After removing the parsnips in the spring from their resting place during winter, and just as soon as the ground is dry on the surface, the cultivator must be used cross-wise or diagonally, which will sufficiently level the surface by once going over. When this is done, let no footsteps be seen on the surface. After lying in this condition a few days, barley should be sown, and I venture to add that 15 bushels more per acre will be yielded than on ordinary prepared ground; and this addition must be added to the parsnip crop.

The cultivation of the parsnip is not here intended to supplant, but to supplement the farmer's limited resources for feeding and fattening his stock in winter. At present his principal (one) root is turnips, but few grow carrots, and a less number, Wurzel, and it is not extravagant to say on the part of the parsnip, that one ton is worth two of the other named roots. They are easily cultivated, and have no drawbacks in winter keeping.

PUBLICOLA.

PECULIARITIES OF GERMINATION.—The instance quoted by Mr. Webster, says the *Gardeners' Chronicle*, of a plum seed vegetating after having been boiled in the jam, is not the only one of the kind on record. Dr. Lindley has mentioned a case of raspberry seeds vegetating after being subjected to the same ordeal, and he also states that the practice of boiling the seeds, of leguminous plants especially, with the object of making them germinate more readily, had been adopted by several persons with perfect success (Theory of Horticulture). The fact does not appear so wonderful when we know that seeds will stand without injury a temperature as far below the germinating point as above it.