

roots and a small crop of fruit would result. Careful stringing and continual trimming gives fruit in greater quantity and better quality.

"The Green Fly and mildew are very troublesome in forcing tomatoes. Fumigation with tobacco keeps the former in check, but there seems to be no cure for mildew if it becomes established. Sulphur will check its spread, but the main thing is to keep the plants dry and maintain a free circulation of air. Water should never be used unless

the sun is shining brightly. I always make it a point to do the watering in the morning. If the weather is cloudy no harm will be done to the plants if they are left for four or five days at a time.

"If the beds are well attended to and the weeds kept down the fruit will ripen by Christmas or earlier. There is always a brisk demand from the holiday season until April, but in May and June the market is flooded with the crop grown outside in the United States."

Keeping Potatoes

MARKET gardeners will be anxious to learn some of the methods adopted by Mr. Wm. Naismith, of Falkenburg, who has won first prize for collection of potatoes at the Toronto exhibition for 14 years in succession. Mr. Naismith went into Muskoka years ago to clear a plot of ground on which to make a living. As the land is specially adapted to the growing of roots he has gone into that line extensively. Particular attention has been given to potato growing and he has originated some new varieties. His success is due in a great measure to the care given to the selection of seed. His method of storing is inexpensive, and the potatoes always come out in fine condition in the spring.

"When digging my potatoes," remarked Mr. Naismith, "I always select those specimens which come near to my ideal for size and shape. These are kept for seed the following spring. This is the best and surest way of raising the standard.

"The potatoes are always stored in pits, or, perhaps, better called dig-outs. By putting the pit in the south side of a bank, about 25 bags in a pit, very little covering is needed. I put up a frame work to keep the dirt away from the potatoes. The pit is filled to within about one foot of the ceiling. Then six inches of hay or straw is

put on to take up what moisture comes from the potatoes. The six inches of straw and six inches of air space along with a foot of earth prevents any injury from frost. I have always used this storage and have first-class seed in the spring. The potatoes never sprout and remain perfectly solid."

Cauliflowers Do Not Keep

THE cauliflower, though commonly grown in Canada, is not usually stored with success. Though belonging to the same class of plants as the cabbage, it is very much less hardy and is very sensitive to adverse conditions. The crop ripens very irregularly and frequently a large percentage remains immature when frosts come.

Some growers recommend digging up the plants and putting them in cold frames until they mature. This, however, means much work and few growers care to go to the trouble. In ordinary storage mature heads do not keep longer than Christmas, and in most cases those that are not disposed of before then are lost.

"I stored cauliflower only once to make any profit," said Mr. Jas. Dandridge, of Humber Bay, to *The Horticulturist* a short time ago. "That time they were pulled before frosts came and stored in a long pit. I dug a trench about 18 inches wide and