



The Vegetable Garden of Mr. Justice where Two Crops of Celery are Grown

## Harvesting Vegetables\*

A. G. Woolly Dod, Calgary, Alta.

**A**BOUT the beginning of September the tops of onions should be broken down with the foot. This will assist the bulbs to ripen. In about three weeks pull them and place them in double rows, stalks outward, and leave them to dry. If the ground is dry they will not require turning, but if the ground is wet, or there is any rain, it may be necessary to turn them. On frosty nights a few sacks should be thrown over them to protect them from frost. These should be removed in the daytime.

### SORTING

As soon as the tops are dry sort out all those with thin necks and tie them in bunches and hang them up in a cool, dry place. If care is taken to hang up only those with thin necks, they will keep in good condition all winter.

It will be found that there will be a good many bulbs with big necks. These should be cut off, and the onions laid on a rack in heaps to dry a little longer, and then stored on a dry floor, not too thickly, or they will heat. These big-necked ones will not keep very long, and should be used as soon as possible. If stored in a cool, dry place, however, they will keep for some time.

### PULLING CARROTS.

Carrots can usually be pulled, but if they are very firm in the ground, it may be necessary to loosen them up first with a fork. Take as big a bunch as you can hold in your hand and cut off the leaves with a sharp knife close to the crown; if you happen to cut the carrot in doing this it will not do any harm, as it will keep just as well. The roots may now be piled in a cool, dry place, where, if

they are not too warm, they will keep well into next summer. If kept in a too hot or light a place they will sprout and spoil. A little frost will not hurt them, as they are better kept too cold than too warm.

Beets require handling with more care. Cut off all the leaves, but do not trim the roots. Be careful not to cut into the crown, or they will bleed and become soft. Store them in a cool, dry place, but they must not be allowed to freeze.

Parsnips are about the hardest vegetable to pull, as their roots go very deep. I find a good plan is to dig a trench with a spade as close to the crown as possible, and then bend them over towards the trench. When pulling, wring with both hands. Pull a good many at once, and lay each one on the ground till you have enough to collect in bunches. Then take a bunch in one hand and cut the leaves off in the same way as with the carrots. The roots should be piled, and covered with sand, or they will soon become limp and useless. If preferred, they may be left in the ground all winter, as no amount of frost will hurt them, and they will be found in much better condition in the spring than those that have been stored.

I would not attempt to store ordinary turnips, as they never keep well, but Swedes can be kept a long time in a cool place. These should have all the small roots trimmed off with a sharp knife, and the leaves removed. Close trimming the roots will not damage them in the least, as they will not bleed like beets do.

### CELERY.

Celery is better not trimmed at all. It should be stacked, heads and tails, and

each row covered with sand, which will keep it from wilting. These vegetables should be stored before any danger of severe frost, with the exception of the parsnips, which, as stated, may be left out all winter. If your corn and marrows are all picked before they freeze, they will keep several weeks in a cool place.

## Growing Two Crops of Celery

Mr. J. Justice, Barrie

The process is very simple, and also very profitable. The soil is well manured with thoroughly rotted stable manure in the fall, dug deeply and left rough. In the spring it is well pulverized with a digging fork and nicely smoothed. This is done just as soon as possible in the spring and drills of spinach sown four feet apart. I make the drills with an eight inch hoe drawing it flat so as to get as wide a drill as possible. The seed is scattered in this and raked in. This crop is immense.

Between the spinach rows I sow a little fertilizer and work it in with a narrow scuffer, going over the ground twice before setting out the celery, which is planted on the level, about the middle of May, or later, oftener later than otherwise. This crop is blanched by hilling up, and is ready for market about the middle of July. The trenches formed by hilling the early celery are fertilized, prepared and planted with late celery. I had some loss this year by the celery running to seed, but it does not often happen. I would be very grateful if some one would tell me how to prevent this.

As soon as the spinach is cut the roots and remnants are dug in and rotted before the earth is needed for hilling.

## Insects Not Injurious

I am sending you a bug that has been very numerous this summer. The Guelph insect experts call it Lady-bird Beetle and say that it is a very harmless bug, feeding on aphids. I find it extremely destructive, feeding on plant life, sweet peas and even grass, and would like to know what to do to prevent their destructive inroads. They may feed on aphids, which is invisible, but there are plenty which they do not destroy. They even go way out to the ends of the tendrils.—G. M. C., St. Thomas, Ont.

The insects in the envelope from your subscriber at St. Thomas are specimens of two common Ladybird Beetles of the genus *Coccinella*, namely, *C. 9-notata* and *C. trifasciata*. These insects, of course, were not in any way destructive to the plants. They are extremely beneficial. It is probable that plant lice were present and were the cause of the injury. Sweet peas this year have been attacked in certain districts by the destructive pea aphid, and where this insect has been present, Ladybird Beetles have been numerous and have done excellent service in reducing the numbers of the aphids. — A. Gibson, Assistant Entomologist, C. E. F., Ottawa.

\*Extract from a paper read before the Calgary Horticultural Society.