

fourth, that they do not skip rows or parts of them; fifth, that there is no wrestling in the patch. When the stand has four full quarts, they are brought out to where the packing is done, in the shade of one or more trees; then give them a check for the full stand, and an empty stand filled with baskets to fill again, and so on till the day is over. I have large printed checks, which I give in exchange for smaller checks if desired.

I pay no one money on account, or in full, until the last picking is over, except in case of sickness or other good cause. By adopting this method my hands continue their work until the last picking is over. When pay day comes all are informed of it, all come, and when we are through with the last picking, all hands collect in the shade and are paid off in full, after which I give them a treat of cider, lemonade and cakes, all have a good time, and go away happier than many worth their millions.

DANDELION CULTURE.

It is but a few years since the cultivation of this vegetable was undertaken but it is making friends so rapidly that although the amount grown annually is already very large, the supply is not equal to the demand. It is used principally as a salad, and as such it occupies a place of its own, being different in taste from anything else.

The main point in its successful cultivation is to have it in market early in the season. To meet this early demand, it is grown on benches in the greenhouse, using all available means to bring it to a marketable state as early in January as possible. From this time till the first of May, when outdoor grown plants and other greens become marketable, there is a steady demand for forced Dandelion.

The seed of the Broad-leaved or Improved Dandelion, which is the variety principally grown, is planted in rich soil in rows one foot apart as early in the spring as the ground will permit. The plants, as soon as large enough, are hoed and tended—not thinned—and kept free of weeds all the season. About the first of September the tops are hoed off lightly, after which the roots throw up a few green leaves sufficient to mark the rows. Just before the ground freezes the roots are plowed out, taken up and brought to a pit or "winter house," where they are stored by setting them thickly in the ground as they grow in the field. The temperature here rarely above 60°, and sometimes the ground freezes around the roots; there is sufficient light to green the tops a little.

From here they are transferred to the benches of the greenhouse, in quantities as required. I set out some every week, so as to keep the supply constant and uniform. After planting in the benches they grow rapidly, and are ready to harvest in four weeks from the setting. They are placed in rows five inches apart, and about as thick as they will stand in the row. The soil is mixed with plenty of fine horse manure, and a liberal dressing of wood ashes in addition.

When ready for use, the plants are in full bud, with leaves six or seven inches long. They are prepared for market by pulling up the roots, cutting them off, and picking off all dead leaves; tying them in bunches weighing eight ounces; and finally washing them. By this plan they are handled without loss or shrinkage.

The usual price is one dollar per dozen bunches; and as I have never been able to raise enough, I am contemplating the building of a separate house for raising Dandelions on a larger scale. A space 3 × 6 feet will yield