another season's growth. It is wise, therefore, to use these minerals, as they are called, liberally, so that if the crop's growth is arrested at any time by drought or excessive wet, the plant may find an abundant supply of food and make increased growth when favorable conditions are again established. With

nitrate of soda and sulphate of ammonia the case is somewhat different. The most economical plan with regard to nitrate is to apply little and often when the crop is growing. In this way there will be no loss by leaching, and the plant will be supplied.

I cannot, in closing, do better than re-

commend market gardeners to read Voorhees' book on fertilizers, (McMillan & Co.); it will give a great deal of useful information. And I would further say that I shall always be pleased to help the market gardeners of Canada at any time with advice in the compounding and use of fertilizers.

Growing Cauliflowers for Market

George Syme, Jr., Carleton West, Ontario

HEN the cauliflowers begin to form, they should be well watered and tied by going through every day. They should be tied loosely with a string about two-thirds of the way up. Do not tie until the flower be-

packed in boxes. Cover carefully to protect from the air.

The most profitable cauliflowers to grow are the intermediate ones, coming in between the early and late varieties. They are the most difficult to secure,

A Field of Cauliflower Ready for Tying

Two plants in foreground marked with crosses have been tied. Farm of Geo. Syme & Son, Carleton West, Ont

comes visible. Tying too early or too tightly will destroy the flower. leaves should be pulled together just enough to shield the flower; if too tight they become blanched at the top and, with the first shower runs in and destroys the flowers. Do not allow the flower to get too large or too old as it is much better to have a small, solid flower than a large, open one. In this way much better results will be had as the flowers will hold up much longer after being cut. When cutting cauliflowers, they should be pulled carefully in rows and hauled to a shed before trimming, where they should be trimmed, sorted, and

and being planted at a time when insect pests are most troublesome, it is almost impossible to grow them on ordinary cauliflower soil. The best varieties are Early Snow Ball and Early Erfurt. The soil best adapted to this crop is a damp clay loam, rather inclined to be stiff. The plants should be sown in a cold frame about the first of April. Sow rather thinly. Leave the frames on until the seedlings begin to show through the soil, then air them by lifting the frame alternately at each end with a chip to stop damping-off, which is very prevalent at that season of the year. When the plants are a fair size remove the frames altogether, leaving the plants to become hardened.

When setting in the field, plant in rows thirty inches apart, and from eighteen to thirty inches in the rows. When the plants are in, do not cultivate too much at first as it is better to leave the soil a little stiff as the insects cannot work to such good advantage. At the end of June or the beginning of July, when the plants become well rooted, get the cultivator to work. Cultivate deeply and often until your land is rolling before the cultivator like a bed of ashes. When a plant dies or becomes destroyed by insects or "buttoning-up," keep planting. In this way you will have a crop coming in, one after the other all season, besides always having your ground occupied.

The soil should be prepared in the fall, being well manured with good barnyard manure. This land should be well ridged so that no surface water stays on it during the winter or early spring. An application of lime and salt put on after plowing and harrowing, helps materially.

Bleaching Celery T. Benstead, Strathroy, Ont.

For bleaching early celery, I use boards one foot wide and sixteen feet long. I wire through from one side to the other. If the boards are put up straightly, they will not warp. As I calculate about four dozen and a half of celery to each sixteen feet, I know just how many boards to remove when I intend to ship.

For bleaching with muck, which constitutes my celery soil, I start about September 20. I throw up some muck with a Planet Junior cultivator, and finish the operation by using a bush scraper, with a man on each side of the row. It takes three weeks to bleach with muck. If the muck is not allowed to dry on the stalks, it will wash off easily. This must be done as soon as the celery is taken up.

Vegetable gardeners are requested to contribute articles for publication. Tell your experience in growing crops for market, and send some photographs.