weather. While operating care must be taken not to bruise the stems and not to shake the earth which adheres to the roots. They are afterwards taken to a cellar or a well ventilated bin, hardly lighted and where the temperature is rather cool than dry. If the soil is hardened or if a floor is in existence, 6 or 8 inches of sand will be spread, in which we will dig, 4 or 6 inches apart, small trenches where we will dispose, side by side, the celery plants whose roots will be covered with earth by strongly pressing around the colllar, and managing to have, at every 6 feet, a small alley to permit of circulation when needed. We will have to see that the sand does not dry up. Should watering prove necessary, care must be exercised not to moisten the stems as this would be sufficient to occasion rot.

Large celery growers generally use for its keeping well ventilated storagepits in which the temperature is continually maintened at 35° Fahrenheit.

Packing:

Celery plants for the market must be deprived of their roots, carefully washed, tied in dozen bunches and then packed in crates if they are to be shipped away.

The picture on the front page gives a good idea of the manner of cutting

the roots and of tying the plants in bunches.

When packing, the selection of celery must be made so that only plants of uniform size and color wil be placed in the same bunch or crate. The bunches can be tied up with rafia, or with a narrow fancy ribbon for first choice celery. The crates generally used measure 2 feet on each side by 20 inches in height.

Seed-Plants:

Anyone who grows several varieties of celery at one time and one neighboring the other, must renounce to gather the seed, seeing that they cross-breed one another, it then being impossible for him to obtain identical plants to the original ones. When there is no danger of this nature, when pulling out the plants in the autumn, a choice will be made, amongst late celery plants, of those that are found to be the most vigorous, sound, the ribs of which are the hardiest, and are a best representation of the type of the variety. After the foliage has been severed, they are placed in a cold spot of a cellar, where freezing is not to be feared, and buried separately in the sand up to the heart. The following spring, when the frosts have gone, all the rotten spots are taken off, and plantation is made at the same height, in a sandy ground, rich and well loosened, 2 ft apart in all directions. Cultural attention, weeding, hoeing and watering are imperative up to the maturing time of the seeds. So as to force the celery to give seeds and to hasten its ripening, the first shoot of the stems will be cut as soon as the latter are well developed. As they ripen, the seed-carrier stems are unrooted and placed in a room well lighted by the sun. When they are dry, the seeds are taken off with the hand, winnowed, placed in envelopes and kept in a dry place of no access to rodents.

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