

for long storing, carry them in with the top that does not break off in handling still adhering to them. They keep better when stored in that way.

As they can be topped when they

are picked up in the field quicker than at any other time, those that are wanted for immediate use should be tipped as they are gathered. Never handle onions when wet. Store in a dry and

cool place. Do not store in deep piles. I have kept them in good shape until April when spread out five or six inches deep on shelves in a dry cellar.

Vegetables for the Christmas Market

E. E. Adams, Leamington, Ontario

IN many places, very little attention is given to the subject of Christmas vegetables. If we go to some stores in which vegetables are sold, and look at the "display" as we may call it, we are not enticed to give our order because of the untidy or unclean appearance that they present. This method of presenting goods for sale is far too backward and must be remedied if the grower is to reap a fair reward for producing his crop. What is more unpleasant for a would-be purchaser of vegetables than to find them exhibited for his or her approval in a dirty condition?

Many growers have no taste for presenting to their patrons their products in a tasty manner. If, on offering them for sale, they are unable to command a good price, in many cases the fault lies with themselves. Every dealer is, or should be, desirous of procuring first-class vegetables, well put up, clean, and of fine size. When they are put up in attractive shape, he will pay a better

price than if they are offered in the unclean condition in which they come direct from the soil.

This applies especially to Christmas offerings. The consumer, at this season of the year, is looking for the best that can be got. The coming Christmas dinner must be something out of the ordinary. It must be one of the best of all the year, and it usually is. Celery, parsnips, rutabaga turnips, onions, parsley, lettuce, tomatoes, cucumbers, Hubbard squash and sweet and Irish potatoes, all are valuable for the Christmas dinner.

Celery should be well washed, cleaned thoroughly and put up in half-dozen bunches or heads and tied with a nice blue ribbon, which contrasts nicely with the white celery. This bunch looks well, sells well, and is a handsome-looking article. Lettuce is usually sold at this end of Ontario by the pound. It is sometimes pulled up by the roots and well washed, the roots being left on; but if the roots are cut off, a much more

presentable article is obtained. Turnips, parsnips and potatoes may be well washed, although potatoes might be left off the list. The others should be well cleaned and stripped of small rootlets, so as to present a tasty appearance. Well-formed specimens of fair size should be used so as to have a uniform grade. Hot-house cucumbers, lettuce and tomatoes are in evidence at this time. Tomatoes should be shown in a small package similar to the southern carrier with lace paper edging. They should be well ripened to the stem, showing no green spots. They are a good selling article at this season of the year, if properly put up.

The grower of vegetables can add considerably to the appearance of his goods by having a good team, harness and wagon. He also should be particular in regard to his own appearance. The grower will be well repaid for all the attention and trouble that he takes to present his goods to the consuming public in a tasty manner.

Make a Mushroom Bed in the Cellar

Mrs. E. C. Bennett, Thornbury, Ontario

MANY persons think that it is difficult to grow mushrooms, but such is not the case. They are easily grown if you have good fresh spawn and fresh manure, both being essential for producing good mushrooms.

Try growing them in a large box in your cellar. That is the way I started and I have had the best of success. First get some fresh horse manure, say two or three wheelbarrow loads. Place it in a pile in a stable or a shed, and let it remain for two days; then turn it well every day until the mass is cold and let it stay for three days. It should then be cold; if not, turn again and let remain for three days more. By that time, it will be ready for making into beds.

Pack the manure to a depth of 14 inches in the box and let it remain for nearly a week. If you find that the heat is over 100 degrees, let it go down to 90 or 80. Then spawn the bed by putting pieces of spawn nine inches apart each way. Press the bed down firmly and let it remain so for 10 or 12 days. Then put on about two inches of good garden loam and again press firmly. On top of this put some straw or soft litter. In four or five weeks the mushrooms



Mushrooms that Won't Stop Growing

A bed that had grown mushrooms in a cellar for one year was thrown out in the garden and covered with fresh soil. In two weeks' time large luscious mushrooms sprang into existence. The photograph was taken at the home of Mrs. E. C. Bennett, Thornbury, Ontario.

will begin to appear. When first seen, sprinkle the bed well with warm water. Place a handful of salt in each pail of water. Wet the soil well on top, but not enough to reach the manure, as that will kill the spawn.

Any amateur can make a bed like this. There is no mystery about it. Without good, fresh spawn, however, profitable beds cannot be had, as that is the only secret in mushroom growing.

In the article by Mr. A. McMeans, O.A.C., Guelph, that appeared in the November *HORTICULTURIST*, he was made to say that poor selection of seed causes "rottenheart" in celery, instead of "hollow-stalk." It was an error on the part of—let us say—the printer's devil.

The kind of soil has much to do with the prevalence of blight in celery. Clay soil seems to induce blight more than any other kind. On black muck it is not so bad. Extremes of both wet and drought are unfavorable. Cloudy, warm weather is effective in causing this disease.—E. Gibbard, Todmorden, Ont.