

THE FERTILIZATION OF GARDEN CROPS.

GARDEN crops have a short period of growth, hence they need a soil rich in available plant food. Too large a pile of half decayed vegetable matter, as stable manure or compost should not be used because of insect and fungous pests. A liberal use of fertilizers and manures for vegetables and fruits enables the gardener to directly meet the special wants of any soil for crops raised in succession during the same season on the same lands. Too much soluble salines should be avoided for some vegetables, such as lettuce. Change the location of crops from season to season that different crops may secure any surplus of plant food. There are no unfailing recipes for a general fertilizer mixture best adapted to all kinds of soil, but for vegetables a mixture containing double the quantity of potash that there is of nitrogen or phosphoric acid deserves a careful trial. Crops will sometimes be benefited by the extra use of nitrate of

soda during the growing season, especially to such crops as cabbage, turnips, cucumbers, onions, lettuce, asparagus, strawberries, grapes and fruit trees. Peas, beans and all leguminous crops need no such addition, as they draw nitrogen from the air. A moderate use of manure or compost periodically will be beneficial. New lands being used for vegetables and orchards will be benefited by deep plowing and enriching the lower layers with a liberal supply of phosphates, as S. C. Fla or odorless phosphates, a treatment that may be repeated from time to time whenever practicable. The occasional use of burnt lime will help garden crops, especially when there is much humus in the soil, 1000 to 1500 lbs. p.a. being enough. Calcium carbonate will assist to liberate plant food from the soil and compost material and favors beneficial bacterial life.—Dr. C. A. Goessmann, Hatch Exp. Sta., Mass.

THE ANJOU PEAR.

It was many years after I fruited the Anjou before I ate a good one, but it was no fault of the tree or fruit. This pear should be picked and kept in a cool, dry, even temperature, say between 35 degrees and 45 degrees, and it will be in eating condition in not less than four months. Reasonable people who believe that pears are fit to eat will always regard the Anjou as a first-class fruit in every respect, it being hardy, a profuse bearer in proper soils, and of flavor that to a normal palate will give satisfaction.

By why is nothing said about the Sheldon? It is first-class. With me the Urbaniste is a very good pear and a

good bearer, but forty years' experience leads me to believe that the following six are best for me, and my preference is in the order named: Belle Lucrative, Sheldon, Bartlett, Beurre d'Anjou, Bosc and Seckel.

Pears, to be at their best, need attention, a thing that probably they oftentimes do not get, hence the diverse judgment on their quality. Pears should be thinned on the tree when about one inch in diameter, and at least one-half the fruit removed, except in rare cases. You will get larger and finer fruit and the quality will be improved.—Exchange.