

Turnips, potatoes and other roots are washed and cleansed until their skins shine. The turnips are trimmed with knives and their tops cut evenly. Then they are graded and packed in their appropriate boxes or barrels. Green, crisp asparagus is evenly cut, packed, tied, and then placed in their boxes so that they will keep and always look fresh. Celery is trimmed, cut, washed and picked in nice, large bunches, so that it looks fit for the table without any further handling. Some of the vegetables are even tied in bunches with colored cord to give a better appearance to them. All of this washing, packing and care, proves profitable, and in some cases it enhances the value of the vegetables almost double. Everything sent to market from the garden must either be counted, measured, graded, sorted, trimmed, washed and polished until they have a most presentable appearance. This part of the work is generally neglected, but is a most important one.—Albany Journal.

#### PACKING VEGETABLES.



R. E. P. KERBY, of Massachusetts, writing in *American Garden*, advises packing tomatoes in boxes, the tops being nicely faced. His plan is knock off the bottom, set the box on a level surface, and then lay the fruit in the box, smooth side down. After placing two layers thus, the remainder are thrown in promiscuously and the bottom then nailed on. The red tomatoes he finds most salable. The Boston market is ten days earlier than any other. It is not a smooth sort, and, therefore, it is not favored when the Emery, Livingston's Perfection and Dwarf Champion come into the market.

In celery the Paris Golden is selected as the best early variety, and the Boston Market as the best late variety. This latter is less liable to blight, if allowed to perfect its growth late in the season. The celery is sold in long barrel boxes, holding three dozen bunches.

Of melons the most popular sweet variety is the Arlington Nutmeg, which has a green flesh, but of late years this variety spotted badly except on new soils. The American Gem is less liable to spot and is now grown in a limited quantity it is luscious in quality with salmon colored flesh, but is not yet widely known. The melons are sold in both bushel barrels and boxes, the former being the most popular, "eighteen to the bushel box" gives some idea of the popular size for melons in this market.

Asparagus is done up in bunches of one pound each, and exposed for sale in bushel boxes. The less white found in a bunch and the larger the individual sprouts, the better the price that can be obtained.