

Fall Work in The Vegetable Garden

By P. D. Powe, Cainsville, Ont.

DURING the present year there has been a large number of new men started into the market garden business who have little or no experience in this line of work. To them the following may be of use:

Roots should be pulled or plowed out on a dry day, when the soil is dry enough to shake off. The leaves should be removed with a knife or twisted off just above the crown. When cured, the tops make a fine feed for the winter months. Where there is no silo, the following has been found to answer well:

A broad, flat trench, eight to ten inches deep, should be dug in a well-drained spot. In this the fresh leaves are placed eight inches deep, heavily strewn with salt and then thoroughly rolled down. (You can't pack too hard.) Then a fresh layer of leaves, salted and packed as before, is added, and when you have all your leaves used up finish the heap with a coat of straw three inches deep. The soil removed from the trench is packed over all to keep out water and air. This coat should be about three inches deep. In eight weeks the ensilage will be thoroughly cured, and should be used before you start on your roots.

STORING THE ROOTS

The roots themselves should now be tended. While a good roothouse is very desirable, it is by no means a necessity. Mangels, turnips, parsnips, and carrots may be stored in heaps in the field. A layer of clean straw is spread upon the ground two inches deep and four to six feet in diameter. Upon this build a pyramid to a point so that no more roots can be placed on top. The pile is then covered with three inches of clean straw and drawn to a chimney at the peak to let off the gas. Then cover the whole with three inches of dirt. When winter really sets in, increase this to six inches.

Potatoes should be harvested either with forks or with a potato digger. Allow them to dry for a couple of hours before gathering. This ensures cleaner potatoes and often prevents rot. Store in a dark pit or cellar at a temperature of thirty-four to thirty-six degrees Fahrenheit. Potatoes lose about fifteen per cent. of their weight during winter.

Cabbage may be very easily handled during winter by storing in pits. Take a well-drained piece of land, place the cabbage together with the outside leaves left on. Stand them head down as close together as possible. Cover with eight to ten inches soil, well worked in around the plants. After a first hard freeze, cover the whole with straw or old cornstalks.

In storing celery, place each plant, with a ball of earth adhering to the roots in a box, roots down, as close as possible. Cover with straw and place in a cool cellar. Another method is to make rows, three to six plants wide, on a rise of ground and as long as required. Bank up to the tops of the leaves with six inches of straw, and on top of the straw place three inches of dirt.

THE ONION HARVEST

Onions should be harvested as soon as the tops die down. Pull them and allow them to lie in the row for a week under ordinary conditions. A dry time should be chosen so that the onions may be well dried. If it rains upon the onions, turn the lot as soon as possible. When they are thoroughly dried remove part of the roots and tops from the bulbs. Sort out all stiff necks and soft onions from the others. Place the good onions in open slat crates so that air may pass through, and store in a cool shed or loft. Keep them from

light and just above freezing point. When wanted for market remove the roots and balance of top.

PREPARING FOR MARKET

Great care must be exercised in selecting for market only the smooth, regularly shaped specimens, which should be graded to size. Colour should also be considered, as an attractive appearance means much.

To have roots of good condition, they must be grown quickly, thereby ensuring them free from all woodiness or coarse texture. They must be carefully washed, cleaned, and trimmed, while boxes, baskets and bags should be clean and present a neat, natty appearance. The small, misshapen roots should be fed to the cattle, as they detract from the value of the goods when marketed.

Many farmers do not know of the money to be made, with little work, from growing mangels. These readily find a market in town and city. One man, a neighbor of mine, made \$20 in one day selling them in bushel lots, at twenty-five cents a bushel. Can you make money more quickly?

Storing Vegetables for Winter Use

Henry Gibson, Staatsburg

ALTHOUGH the growing season is over, the vegetable garden demands some final attention. Where crops are still in the ground and weeds have been allowed to gain the upper hands, cut off whole with a scythe and burn them, thus making it easier to get at the crops and also preventing the weeds from seeding.

It is a great mistake to allow the vegetables not used to rot on the ground. They will pay handsomely for lifting and storing. A good dry frost-proof cellar from which all artificial heat is excluded is an ideal place in which to store them. When such a place is not at one's disposal a substitute may be had by partitioning off part of the cellar and providing for ample ventilation from the outside. Or a cold north room in the house where the window can be kept open most of the time will do very well. In the latter case, boxes or barrels, fitted with sphagnum, are very suitable, as the sphagnum is light and clean. For storing in the cellar, clean, dry sand is generally used for storing most root crops which would shrivel if left exposed to dry air.

In storing fruits and vegetables, always see to it that they are clean and sound—the smallest spot or bruise is a danger centre. Keep the temperature as even as possible and give air on all possible occasions. Keep an eye open for rats and mice.

Beans still in a green state can be picked and preserved in modern glass jars. Those in a dry state and those

partly dry may be stored, vines and all, under cover, and later picked and shelled.

Beets, carrots, turnips, and parsnips may be stored in sand or moss. Cut off the tops within an inch or two of the root. Only sufficient parsnips for immediate needs should be lifted, as they keep quite well in the ground during winter.

Cabbage and cauliflower may be hung up by the heels in the cellar. If large quantities of cabbage are to be saved, a trench in the garden should be dug and the cabbage placed in it. Cover with some clean straw and then soil to the depth of ten to twelve inches.

PACK CELERY WITH ROOTS ON

Celery can be packed in narrow boxes on two or three inches of wet sand. Leave the roots and earth on; pack upright and close together. A slight freezing will not hurt it.

Cucumbers, melons, and eggplants cannot be kept over winter, but if they are cut just before frost, and stored in a dry cold cellar, they will keep good for some time.

Potatoes and onions may be stored without any covering in a cool, dark cellar. Potatoes are best in a bin of convenient size or they may be placed in a corner of the cellar, and kept in place with boards. Be sure that the onions are perfectly dry before putting them into their final storing place. Perhaps the best receptacles for storing these are slatted barrels or boxes, giving free access to air.