be made to slide in a groove so as to ventilate readily. Holes are dug about eighteen inches deep and two feet square and nearly filled with manure as already described. Over these are put the small frames, sinking them six inches in the soil and manure so that they will afford greater protection to the plants. Seed for plants may be put in these. They are left over the plants as long as possible, but, as they have to be removed comparatively early in the season, cool nights afterwards may injure the crop.

In the warmest parts of Canada, where the season is longest, the general practice is to grow muskmelons in the open, either without starting them in the greenhouse or hotbed or else merely starting the plants inside and planting them in the open when quite small. Grown in this way, they require as warm, well drained soil as when forced. If the soil has been well manured no special preparation is made where the seed is sown, but as a rule a liberal quantity of manure is mixed with the soil. A hole is made about eight inches deep and about two feet square into which is thrown about half a bushel of compost made of short manure thoroughly mixed with the soil in the hole. The manure should be short, as if long it will dry out more readily. There should be enough of this compost to make it about level with the surface of the ground. Over this is put about two inches of good loamy soil which raises the hill that much above the surrounding level. The hills are made from six to seven feet apart. A dozen or more of seeds are now planted about the centre of each hill, pressing them in with the finger, to about the depth of one inch, after which the soil is pressed down with the hand to firm it and to aid in bringing the moisture to the seed. A few days after the seed is sown, and just as or before the plants break through the ground, poisoned bran in the proportion of one pound Paris green to fifty pounds bran should be sprinkled over the hill. This is to kill the cutworms, which are very destructive to plants. When danger of cutworms is over, the plants should be thinned out, leaving only the three strongest. The ground is now kept thoroughly cultivated to conserve moisture and to destroy weeds. The vines may be moved from time to time when young to start them in the direction which will cover the ground best with the least crowding. When the vines are crowded the melons do not set well. To obtain the most uniform and best melons, pieces of boards or stones should be placed under each to keep it off the ground. The melons should also be turned gradually, not exposing a part which has been underneath at once to the sun, but turning part way at a time.

Muskmelons are ripe when they break easily from the vine. When shipping them long distances, growers sometimes pick them a day or two before they have reached this stage, but unless one has had considerable experience it is best to leave them until they are ripe, as if picked much too soon they will not mature properly.

Varieties.—Two of the earliest and best muskmelons of fairly large size having green, tender flesh with more or less netting on the skin, are Long Island Beauty and Hackensack. The Montreal melon, Montreal Improved Nutmeg, or Montreal Market, is of this type, but is larger and later, though when grown under hot-beds is sufficiently early. It is remarkable for its size and great thickness of flesh, and some specimens are very high in quality. Three of the best of the smaller salmon-fleshed or yellow-fleshed varieties are Emerald Gem, Hoodoo, and Paul Rose. These are very high in flavour.

Watermelons.—The watermelon is a native of Africa, hence it also requires great heat to grow it well. As watermelons are obtained from the United States early in the season at comparatively low prices, there is not the same inducement to force them in Canada, though they can be forced if desired. For field culture about the same methods are adopted as for muskmelons. The hills for watermelons should be farther apart than for muskmelons, from seven to nine feet being a fair distance. It is much more difficult to tell when a watermelon is ripe than it is a muskmelon; in fact, there is no satisfactory method for telling, though after one has harvested many melons one