

or of a double mould-board plough care must be taken to tie at the top; the stalks of each of the plants, so as to prevent the earth from penetrating inside, thereby occasioning the heart-rot.

Many claim that early celery banked in this way will be inclined to rot during the great summer heats and rather advise the use of boards, of tile or weather proof paper cylinders. Others who have always used the former process hold for the contrary. In this, there is ground for discussion. It is certain however that the use of boards is more appropriate to commercial cultures, because it permits to save on labor and moreover, the cause of the danger already pointed out is thereby suppressed. It is furthermore, the only recommendable process for blanching the celery planted in heavy grounds, the use of cylinders being too expensive. However, blanching by means of boards, or by thick plantation will not result in obtaining celery stalks as hard, juicy and crispy as those of celery banked in light ground. These boards which shall be one inch thick, 12 ft long and 8 to 12 inches wide, according to the height of the plants, are set in position obliquely on each side of the row and firmly kept in place by means of stakes, so that the ribs of the plants of celery will be pressed between the two boards, from the bottom to the top, only the bunch of their leaves being allowed to spread out.

It sometimes happens that the boards at our disposal are not wide enough to reach the foliage. This is remedied by rising them to the necessary height by banking.

If the openings are well closed, celery can be blanched in 15 to 25 days.

Early celery, sown late, can be kept until January if desired. For this purpose it will be rooted out and stored in a cellar, instead of being allowed to blanch in the open ground. The cellar must be rather cool than dry, without being too damp, however. If no sand is to be found, it will be necessary to spread a layer of same, 4 to 6 inches thick and slightly wet, in the best lighted place of the cellar and a bundle of straw will be brought near by. The plants will then be unrooted in dry enough weather and taken into the cellar where they will be disposed obliquely, 2 inches apart, in rows alternately divided by 6 inches thick of straw, after their roots have been previously buried in the sand up to the collar. The height of straw rows must not exceed that of the heart of the celery plants. Afterwards, no watering will be made. About 3 or 4 weeks before being sent to the market, it will be necessary to thoroughly cover the celery plants with 6 inches thick of straw so as to force its blanching.

*Late celery.*—The vegetation season is usually too short to permit of its blanching in the open ground. Moreover, it would be taking useless pains if celery was only to be sold or consumed during the winter months, seeing that it blanches just as quickly in the cellar, and that it keeps better in storage when green than when blanched.

The pulling out is done before the coming of autumn frosts and in dry