

# Opportunities for Market Gardening in British Columbia

By a British Columbian

IT IS only during the past few years that market gardening has been conducted by the white population in British Columbia. Previously it has been controlled by Chinamen, who sold their produce at so low a figure, that it was considered unprofitable for others to engage in the business. Since the \$500 head tax on Chinamen has been in operation, however, numerous enterprising whites have entered the arena and developed the business to such an extent that not only have they supplied the home market, but they are building up an ex-

tion owing to the large amount of sunshine and practically no frost or snow in the winter. Many gardeners make a specialty of supplying the out-of-season trade with greenhouse lettuce and tomatoes. Others are contemplating forcing rhubarb in dark sheds, cauliflower and kindred vegetables in cold and hot frames. As the winter is so mild, it is not necessary to have such substantially constructed glass houses as it is in the east, or to consume so much fuel and the possibilities in this direction are unlimited.

tion, with the exception of an occasional watering until the fruit was about two-thirds grown, when most of the new leaves were partially cut away to admit all the sunshine possible to develop and ripen the fruit. This year the single stem plan has been followed out with the result that ripe tomatoes were gathered on the 20th of August.

If these results can be accomplished by an amateur, surely a person who understands the business should be able to do at least as well. There is no reason why tomatoes should not be ripened in the open during the latter part of July, by potting in five inch pots, and keeping in a cool frame until the roots begin to fill the pots, and fruit to set upon the vines, before transplanting outdoors. Other growers have had success in different lines; some making a specialty of raising brussels sprouts and savoy cabbage during December, borecole in February, and green onions, etc., to meet the early spring demand.

There is no doubt that the future prosperity of the British Columbia market gardener depends on his ability to supply the needs of the great northwest. Enthusiasts look forward to the time when this favored section will be known as the California of Canada.

Subsoiling gives best results when performed in the autumn.

It was erroneously stated in the September issue of THE CANADIAN HORTICULTURIST, that the ginseng garden illustrated on page 190, is the establishment of Mr. J. E. Janelle, Caughnawaga, Que. The cut was published to show readers how a lattice shade is built. It illustrates a garden in Missouri.

Through an error in printing, Mr. George Syme, Jr., the author of the article on "Growing Cauliflowers for Market," which appeared in the September issue, was made to say, "when cauliflowers begin to form, they should be well watered and tied....". Mr. Syme originally wrote *watched*, instead of *watered*.

Celery should be harvested about November 1. Store in the cellar by placing the stalks upright in rows, with the roots in sand. The rows may be as close as the plants will stand. Water every week. I have tried trenching in the field, the plants being covered for winter with earth and straw, leaving vent holes at the ends for the entrance of air; but that method draws dampness and is not so successful as the cellar.—T. W. Stephens, Aurora, Ont.



A Large Market Garden in British Columbia—Cabbages Pulled and Piled

Vegetables may be grown successfully in all the valleys of the province and on Vancouver Island, a particularly favored district. The field illustrated is near Armstrong in the Okanagan Valley.

tensive export trade for early vegetables to that portion of British Columbia which lies east of the mountains, and to the provinces of Alberta, Saskatchewan and Manitoba. In these provinces, where the rigorous winter forbids the cultivation of the soil for five or six months in the year, there is an inexhaustible market for our products.

By a beginner contemplating entering the business, a great many things must first be taken into consideration. If it is intended to cater to a local market, it is important that he must locate near a large city. On the other hand, if the intention is to supply the eastern market, then it is a question of climatic conditions which will enable him to furnish the market with vegetables for the out-of-season trade.

The southern portion of Vancouver Island is probably the most favored sec-

All the vegetables of the temperate zone are grown to their fullest development, as in the south of England. The writer last year secured ten bushels of thoroughly ripe tomatoes from twenty-four plants. The method of cultivation was as follows: In the fall the soil was prepared by trenching and working in thoroughly rotted stable manure into the sub-soil. This was left in a rough condition till spring, when the surface soil was incorporated with well-prepared manure, and made as rich as possible. The plants were secured from a local nurseryman, and permitted to develop until they had attained a height of nearly four feet, when they were severely pruned of side shoots, merely leaving three or four bare stalks which were trained to stakes driven into the ground about six inches asunder. The plants required (or received) no further atten-