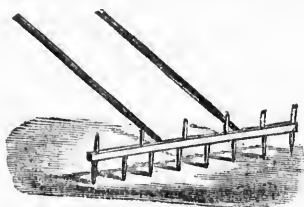


Bore four three-fourth-inch holes fourteen inches apart, commencing two inches from the ends; one hole in the centre; and holes at twelve, fifteen, sixteen and a half and eighteen inches each side of it. Make four teeth six inches long, an inch thick, and round them at the points. Secure them with a pin or key by the tops so they can be easily changed and adjusted to the different widths. The handle of the marker should be six feet long, split, and spread so as to form braces where it is fastened to the head.

Another form of marker is shown below, in which the teeth are not movable; they are fixed at the desired distances, on both sides of the head. The land being prepared for sowing, stick down the stake, run off the line, and lay it where it is desired to commence. Adjust the marking rake to fourteen inches, draw the outside tooth carefully by the line, and follow back and forth in the last mark until completed. After the ground is marked off, it should lie a little while for the surface to dry before commencing to sow the seed. It covers much better, and the soil will not stick to the wheel of the seed-sower. The best onion-growers now do not use seed-sowers with



DRILL MARKER.

a roller attached. It packs the earth so hard that it bakes after a heavy rain and very much impedes the growth of the young plant, and it is not so easy in weeding to break the crust formed when rolled down that as when the seed is covered by rakes or a light drag. It is of the utmost importance to get good seed—not only good, strong-growing seed, but seed that has been raised from good-sized, well-ripened onions. Imported seed cannot be trusted. The Second Early Red Onion is the best for a general crop. Sow four to six pounds to the acre—say about three seeds to an inch or five seeds to two inches; cover half an inch.

As soon as the onions are up so they can be seen the length of the rows, run an onion-weeder or hand-cultivator through them, with the rakes adjusted so as not to throw the earth upon the young plants, and repeat often enough to prevent the growth of weeds. This will keep the ground perfectly clean between the rows. When they are just out of "the double," or when the first weeds begin to show, after cultivating,

the ground should be raked lightly, diagonally across the rows with a common wooden hay rake. This will break the crust, destroy the weeds in the rows, and give the young plants a good start.

Early in June, when the onions are four or five inches high, sow about three bushels to the acre of not very coarse salt broadcast over them. After the second weeding, spread on a good dressing of wood ashes. They require three or four weedings in the rows; but if pins were taken in marking to keep the rows straight and uniform, the onion-weeder will run so close to them that there will be but few weeds to remove by hand.

When the tops have fallen and nearly died down, draw four rows together with a wooden rake, raking two rows at a time toward the other two rows. Pull-forks are sometimes used, but in careless hands they pierce a good many onions. They may remain as raked together several days, or until sufficiently cured to strip; cut the tops about an inch from the onions. If they are stripped while the tops are partly green, they do not keep so well. After stripping, remove them to an outbuilding on a dry day, with a north-west wind, and spread over the floor, not more than a foot thick; turn them occasionally.

To keep onions in quantity through the winter; just before they are likely to freeze, and when perfectly dry, spread them eighteen inches thick on a tight floor in a barn or outbuilding which is underpinned so as to keep the cold air from freezing them too severely next the floor. Leave a space of two feet next the walls of the building on all sides; spread a sheet entirely over them, fill the space with fine hay, (rowen is the best) and tread it firmly; then cover the whole about two feet thick with the same, and the onions will ordinarily keep well. They should never be disturbed while frozen, but as soon as the frost is completely out in the spring, take off the covering and spread them all over the room, opening the doors and windows to give air in pleasant weather. If they are not well covered and the thermometer should fall to fifteen degrees below zero, some of them may freeze to death, and be soft when thawed.

White onions are the worst to keep, on account of their gathering moisture so readily. They should be kept spread quite thinly on the floor in the light and where the air can circulate freely. Just before winter sets in, spread a few inches of straw on a floor, and place the onions on it four or five inches thick; let them freeze a little, then cover them with straw and let them remain undisturbed until spring; or put them into peach crates and cover with hay in the barn, or pile the crates next the walls of a cool cellar. Onions are generally one of the most profitable crops, often yielding four hundred to six hundred, sometimes eight hundred, bushels to the acre,

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