

within a few inches of the ground, while the same degree of cold, if it had occurred a few weeks later, would not have injured them in the least.—*American Garden.*

CELERY CULTURE AT KALAMAZOO.

Celery culture is becoming a local industry of no small importance at Kalamazoo, the marsh land in the vicinity having been found to be admirably adapted to its growth. From the *Kalamazoo Gazette* we extract the following account of the mode of culture as there practiced:

"Not alone from the increased area will there be a larger quantity of celery in after years, but there is being more raised from the same land each year, as the gardeners become proficient in raising it, for it is comparatively a new industry for Kalamazoo. Instead of rows being five and six feet apart, as the books advise, they are raising it successfully three feet apart, and instead of five and six inches apart in the rows, it is raised half that distance, and as close as one's fingers for the last or winter crop, so double the crop is raised from the same land.

"Gardeners who have read books on celery raising say Kalamazoo men can teach the authors their A. B. C's in that business. Peter Henderson, the great New York gardener, advises to store it for winter by packing in shallow trenches, covering with lumber, marsh hay, etc. J. W. Wilson estimates that it would cost him \$300 for lumber to secure his crop in that manner. The Kalamazoo way is to dig about two feet below the surface; then board up about two feet above; then on a frame six feet high, 12 foot boards meet and slant down the sides, with windows, all of which is banked and covered with manure. They are usually built 24 feet wide, and 40, 75 or 100 feet long. If

the building is 50 feet long it will hold 50,000 celery; 100 feet long, 100,000 etc. It is built on upland, if possible, for marsh is too damp and cold. When first put in the houses it is green, but bleaches in a few weeks. They pack as close as it will stand, putting boards every few feet to prevent heating and rotting. People can keep their own celery as well as apples or potatoes, by putting some marsh soil in the bottom of a barrel, packing the celery, root down, not sideways, and keeping where it will not freeze. It is desirable to keep it growing. The sprouts may run over the top of the barrel, but will be no disadvantage. Put in green, and it will bleach, and you can wash, trim, as you wish for the table. One of the most annoying jobs in the business is the tying in half-dozen bunches. The long-felt want is for some Yankee to invent a self-binder."

CURRENTS.

If there is any living thing that possesses the Christian virtue of returning good for evil in a higher degree than the Currant-bush, we should like to know its name. Neglected and despised in an out-of-the-way corner, half-smothered under a tumbled-down garden-wall, or on a rubbish heap where nothing else could grow, a few Currant-bushes are frequently tolerated, and never thought of until the scorching July sun makes our system long for cooling and refreshing fruit acids. It is then that we call to mind our patient Currant-bushes, and become eager to gather—without blushing—their bright, glossy clusters, as interest for the worthless spot we have suffered them to occupy. Perhaps the advent of the Currant-worm is only a blessing in disguise, sent to teach us more charity and wisdom, and to compel us to give better treatment to our much misused bushes.