

do best in glasses as they produce a much finer spike. Place the bulb in the glass which should be filled with water so that it touches the bottom of the bulb. Put away in a cool place or on a shelf in a dark part of the cellar for six or seven weeks, changing the water every two weeks.

Preparing and Packing Vegetables for Market

By P. D. Powe, *Cainsville Ont.*

WE Canadians are just ten years behind the times in regard to the marketing of our goods. Very few firms in Ontario use the up-to-the-minute methods employed in the United States and European countries. Having made a careful study of their methods, I will describe those that will have the most effect, and bear more directly on our conditions.

I would advise the reader somewhat as did the French cook, "You will first procure your rabbit before cooking it." I would say grow your vegetables in such a manner as to produce the best on the market. Not only are such vegetables far more saleable, but the quantity will appear larger if carefully sorted and packed, thereby increasing the returns.

All root vegetables should be sorted, washed, topped and tied in neat bunches. Be very careful in grading, discarding all small mishapen ones (these we sell to cheap boarding houses.) Washing must be carefully done or the effect is spoilt. This may be done thoroughly with a spray having a good pressure. Potatoes look far better washed, though they will not keep long.

CAREFUL GRADING NECESSARY

All other roots should be washed and sorted both summer and winter, and carefully graded to size. Cabbage should be graded and all yellow and insect eaten leaves cut away. Never pick beans when the dew or wet is on them, or they will rust and be spoilt for sale. They sell best packed in boxes or baskets.

I know one dealer who keeps twenty boys employed sorting the fruit and vegetables he buys. In talking to him he said he made from fifty to one hundred per cent. profit by this work, owing to poor packing on the part of the grower. Why should you not make this profit yourself?

If you would have success these days you must advertise. Every box, basket and bag should bear your name and slogan printed in plain type so that he who runs may read. Your business will soon show the effect of such a course.

THE HOME HAMPER

The home hamper is truly a Yankee dodge and one that does credit to the originators. To those who have not followed the idea, the following may be of interest:

At the end of that time remove them to the light in a cool room with an even temperature. They will produce spikes of bloom that will keep fresh for a surprising length of time. A piece of charcoal placed in the water absorbs any obnoxious gases that may arise and helps to keep the water sweet.

Procure to start with, a hundred or so card board boxes, such as florists use for large designs. These are cheap and neat in appearance and will do until you get well started. You will then want some neat, light, wooden boxes, such as drapers use. Your name will be printed on the same and be a good advertisement. Use plain lettering, as it looks neater for this work.

The prices obtained vary from one to three dollars each. The vegetables are picked in the cool of morning, so that they are fresh. The hampers are in demand by all the select trade in every large town or city. In the early season, of course, the variety is limited, but as the season progresses we supply as large a variety as possible. In buying the hampers the housewife obtains a selection of all the seasonable vegetables without the trouble of going to market. At the same time she gets the best and earliest vegetables that are growing. The size of the hamper depends of course upon the family of the patron. As the price goes up with the size, one has no kick coming.

FILLING THE HAMPER

The filling of the hampers is one of the chief matters of importance. Put in two to three bunches of asparagus, beans of various kinds (sown at intervals of ten days to extend the season), beets (planted every three weeks) made into bunches of from six to eight, Brussels sprouts, a strawberry box full, to a hamper, cabbage, all varieties, cauliflower, spring, summer and fall planted, (leave the leaves one inch above the head and pack so as to avoid bruising as they are easily discolored). Carrots are both ornamental and useful. Celery is indispensable. Sweet corn is a favorite with all. A bunch of herbs of all kinds finds favor with the cook. Parsley is highly prized, as are also early potatoes as soon as they are the size of a large marble. Tomatoes, when smooth, nicely colored and without blemish, find favor the year round. They may be had from the garden from July to December if one understands growing them. Last year our out door grown tomatoes lasted until Christmas. Each hamper contains berries of all kinds in season (from one to two boxes), and a bunch of flowers once a week. We also supply a quart or two of cherries, plums, peaches, pears, or

early apples, while in our best hampers we place a two quart basket lined with fancy paper and containing a couple of rosy apples, two peaches, two pears, a couple of bunches of grapes or some other choice fruit.

One thing about the hamper is the show it makes. I know of nothing that will give a better appearance and do it cheaper than a few rolls of different colored crepe paper.

Methods of Blanching Celery

Can you give me some up-to-date information on the blanching of celery? I have tried blanching with earth, but this method caused the leaves to rust. I have been advised to draw the stalks of single plants together with strings and then wrap with brown paper. If there is any better method would you advise me of the same? I have only seventy plants, and could therefore follow a method that might be unprofitable on a large scale.—H. H. W.

The methods employed in blanching celery depend largely on whether the variety grown matures early or late. In blanching early varieties the use of soil is apt to rust the plants. This is probably the reason for the trouble that you have experienced.

When grown on a large scale the blanching of early varieties is accomplished by the use of boards. For your purpose the method that you speak of (tying paper around the stems) would be just as convenient, as the plants need to be grown in long rows to make the use of boards advantageous.

The best method for blanching celery on a small scale is by the use of ordinary unglazed drain tile of about four inches inside diameter. The stalks are first loosely tied together with light twine and a few of the outside leaves removed. The tile is then slipped down over the plant. The leaves spread out over the top of the tile and exclude the light. When not in use the tile can be stored away and thus be used from year to year.

For the blanching of late varieties the soil method is usually conceded to give the best flavor. Good late varieties will not rust when banked with soil. Care should be taken to prevent soil from getting into the heart of the plant as it causes decay.

When celery is to be stored over winter it will keep better if not blanched too much. It can be safely stored in a cool cellar if some of the roots are left on the plants and covered with moist sand.

In digging the crop in the autumn, it is an excellent plan to save the potatoes from the very best hills to be used for planting in the following season.—Prof. C. A. Zavitz, O.A.C., Guelph, Ont.