

CELERY GROWING

THE fleshy leaf stock of the celery plant is much prized as a table delicacy. It is not before this edible part of the plant has been thoroughly bleached, however, that it is in fit condition for the table. Owing to its increasing popularity it is gradually becoming more widely cultivated, but even yet there are countless gardens where a supply of this crop is unknown.

Although a lover of soil rich in nitrogenous matter, it can be grown with fair success on most soils if sufficient manure is added and frequent watering given during the summer. A retentive well-drained rich black loam seems to suit it best. Too much moisture is just as harmful as too little.

By starting the seed in the house or in hot beds and growing both early and late varieties, this wholesome vegetable may be kept on hand from July until well on into the winter months. Large growers with special storage cellars always have a good supply in late winter.

"The best varieties," said Mr. J. E. Terrill, of Picton, to *The Horticulturist* recently, "are Paris Golden for early and Evans' Triumph for late crop. I am growing those varieties exclusively this season. A low black well watered soil suits the celery crop best. I set the plants out in trenches. A plow is used to make a trench five or six inches deep. In this a few inches of well-rotted manure is put and dirt is put on top. The whole is well tramped and the plants set in this.

"I always bleach the early varieties with boards about 10 inches wide. With the Evans' Triumph some dirt is piled along to give the head shape, but as a rule bleaching early varieties by banking with earth results in rust, and that spoils the sale.

"Late celery is planted in trenches four feet apart. As the plants grow the banking up is done by a celery-hiller, and I find it does the work well. A man goes along

to pack the dirt tightly against the plants. This makes just as good a job as by using the hoe, and twice as much can be done in the same time. The Evans' Triumph is a good keeper and will bleach in the cellar by about February 1.

"The crop is put into a large frost-proof storeroom 100 x 30 feet. For winter use it is well to leave the crop in the field as late as possible until the temperature of the cellar is lowered. The best temperature is about three or four degrees above freezing. There is a driveway up the middle and the plants are set in sand. They are packed closely, only the roots being covered. No water is added, and we never lose any because of wilting."

ANOTHER GROWER'S METHODS.

"For summer celery," said Mr. Wm. Weller, of Bartonville, "I grow the Paris Golden because there is a better demand for it on the local market. It is tender and easily bleached. I grow between 30,000 and 40,000 per season. Planting is done in trenches three feet apart, and the plants are put six inches apart in the row. Too much time and labor are required to dig manure into the trenches. As fine a crop can be secured by adding plenty of manure and plowing it in well in the spring shortly before planting. This supplies sufficient nourishment.

"Bleaching is best done by means of boards. They should be used when the plants are about one foot high.

"For winter use the plants are stored in a cellar with a sand floor. If they are to be kept for a long time it is best not to pack too closely, and they should be repacked once every three or four weeks and all leaves which show signs of rot or rust removed. Water should not be added. Plenty of ventilation is desirable, but frost should be prevented. Celery will stand slight frost when growing in the field, but not when in the cellar."