

about four inches from the bottom, which will hold the sand tray.

Assuming the frame to be four feet

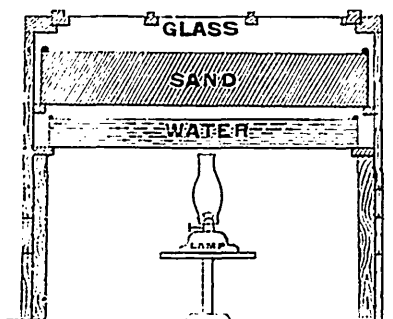


FIG. 25.—A PORTABLE PROPAGATING CASE.

long, three feet wide, and two feet deep inside, a tray of fairly stout galvanized iron, three feet nine inches long, two

feet nine inches wide, and four inches deep, should be had to form the water tank; and the one for the sand to be half an inch less than the frame in length and breadth, and about six inches deep. Besides these, a kerosene lamp of ordinary form will be necessary to stand under the case to keep the water warm, but not touching the tray, standing on a support to raise it to the proper height. The bottom tray is placed in position and nearly filled with hot water. Then the second tray, half filled with sand, is put into place, and the case covered down. The lamp should be lighted, and after the sand has become warmed the cuttings or seed pans can be placed in; and, by regulating the distance between the lamp and the water tray, a proper uniform heat can be maintained.—MARY A. NEWCOME, *Bureau Co., Ill., in Popular Gardening.*

QUESTION DRAWER

Asparagus.

15. (1) CAN it be grown profitably for a distant market? (2) Is there any better varieties than Conover's? (3) What is the best method of handling and shipping? A CONSTANT READER, Napance.

Reply by Jas. Dunlop, gardener, St. Catharines.

1. Yes. 2. None that I have grown. 3. Packed in cases holding, say, five dozen bunches after it is cleaned and trimmed.

Reply by J. A. Bruce, Hamilton.

Asparagus can be grown profitably for a distant market; never knew of a glut in the market—the demand is always equal to the supply.

Conover's is a first-class variety and more largely cultivated than any other. Lenormand's Mammoth and Early Purple Argenteuil are famous varieties in the Paris (France) mar-

kets, and are getting better known in America.

Shippers will require to find out the requirements of the markets to which they purpose shipping. As to size of bunch etc.—pack in slatted cases, and on newly mowed grass to put between the different layers.

The following from Burpee's "Kitchen Garden of One Acre," may also help to amplify our replies to our correspondent.

In planting the crowns they should be set at a depth of three or four inches at the most; not one foot under ground, as is the common practice of truckers. Market gardeners cut the shoots as soon as the shoots appear above the surface, so that their shoots are blanched the whole length; but they do this at the expense of their table quality, as only the tips are edible in this way, and even these taste very much like