

placing our fruit on a special market, but we prefer in all our work to ship to a commission merchant, getting rid of our fruit on a general market, for in this we believe we can best study average existing conditions.

House No. 1 represents fairly well what can be done by following the

chrysanthemum crop with tomatoes. The returns from this house were 67.85 cents per square foot.

It is advisable to run in a considerable area to this crop rather than only one bench or part of a bench in different houses. We much prefer to give up an entire house to the crop for in this way

favorable conditions for its development can best be obtained. It is wise, also, to select the lightest house. Conditions modify practice in all lines of horticultural work; therefore, whether florists can work this business on a profitable basis or not, along with floral crops, is a matter for the individual to decide.

Harvesting and Storing Celery

J. H. Copeland, Chilliwack, British Columbia

LIFTING and storing celery for winter is very necessary in our British Columbia climate. Although not so severe as that of Ontario, yet we have at times quite sharp frosts which injure celery for shipping and, as time is precious in the short days of fall, we must try to get our crop harvested as speedily as possible.

I take a plow with one horse attachment and run a furrow down one side of the row and up the other, a trifle deeper than the celery. It is then quite an easy matter to cut the roots with a long handled shovel and have just the right amount of root on the plant. Then pick up the plant with the left hand and with the first finger of the right hand, quickly strip off the outside stalks until none but good sound stalks are left. This is very important as, if soft stalks are left, they soon begin to decay and spoil the whole head. Be sure to trim well.

If in danger of frost, we sometimes cache our crop. We lay it in straight piles of say, four dozen in a pile and throw a light covering of dirt over it. It will take no harm for a week or two. It is possible to get our crop out of danger by this plan very quickly.

To store for winter keeping, take two boards one foot wide and, say, sixteen feet long. Place them parallel about ten inches apart. Stand the celery upright between these boards. Have two or three lengths and when one is full, shovel dirt against it, packing it down nicely about eighteen inches thick until you get to the top of the board. Then draw up board and fill it up with dirt until you get the bank higher than the celery. Remove the boards and cover with a light covering of marsh hay or two narrow boards to keep the water off and to protect from slight frosts. When severe frosts come, shovel the dirt completely over the tops of the boards, but this is unnecessary only in very cold climates. In British Columbia we find it necessary only to bank close up to the boards. By this method we can keep celery in fine condition until quite late in the spring and with very little cost. The celery blanches perfectly in these trenches. For late keeping, it is best not to blanch too much before

storing. Try and store when dry for, if stored wet, there is danger of rotting in the trench.

Practical Celery Culture

W. J. Justice, Barrie, Ont.

The accompanying illustration shows part of my celery patch, which was grown ready for market in sixty days from planting out. The three bundles which I hold in my hand, as shown by

water forced through a small nozzle. The tank shown in the distance gives ample pressure and the work is done very quickly and cleanly. Less water is made use of than would be the case if a brush was used to do the cleaning.

About Strawberries

E. S. Hendry, Milton, N. S.

Towards the end of May, 1907, I selected a small plot of ground ten yards



A Celery Patch That Was Ready For Market in Sixty Days

the illustration, aggregated a weight of three pounds four ounces. They were not selected but taken as they came in the row and washed and trimmed ready for sale before weighing. This crop was grown on ground occupied by a crop of onions grown from Dutch sets. It was done in the following manner:

About two weeks before the onions were ready for bunching, I fertilized the spaces between every fourth and fifth row, and thoroughly stirred it into the soil with a narrow digging fork. I began planting the celery the first week in July, using good, stocky plants about four inches high. I always planted after four o'clock in the afternoon, and watered well the same evening. As soon as the onions were sold, all the ground between the rows of celery was dug, burying all weeds.

In washing celery for market, I use

square on which to grow strawberries. The ground had been well enriched for a garden the year before and received a light dressing of stable manure at the time of planting. The rows were laid off two feet apart and the plants set two feet apart in the rows. Each plant was allowed to put out two runners, the rest being pinched off, thus leaving the plants eight inches apart in the row. As the ground was weedy it required frequent cultivation in summer to keep the plot clean. Late in the autumn, I covered one-half of the patch with brush and left the remainder unprotected. The only difference that I could see in the spring was that those which were unprotected bloomed and fruited a few days earlier than the protected plants. The yield was much the same in two cases. From the whole plot I picked 150 quarts of choice berries which paid well for the trouble.