

home, I would rather buy them of a skilful grower near by, than risk the uncertainties of long transportation by express.

Between July 1st, perhaps even earlier for very early use, and August 1st (later at the south) the plants are set in rows three or four feet apart for dwarf, four or five feet for tall varieties, and six inches apart in the row. A rich piece of land, just cleared from any early garden crop, is usually in fit condition for celery without manure, except perhaps a dressing of wood ashes and phosphates scattered over the rows and mixed thoroughly with the soil before setting plants. If the soil is not rich enough, a deep furrow may be plowed out for each row, half filled with fine compost and this well mixed with the soil in the bottom of furrow. Coarse strawy stuff is not wanted. Re-fill with soil, leaving a slight depression so as to make the surface of the piece somewhat undulating. Stretch a garden line along the row and set the plants, after shortening tops and tap-root and dipping roots in water, in the usual manner, always pressing the soil firmly about the roots. Select for this work a time when the soil is fairly moist—neither wet nor dry. In a dry time set after 4 p.m. and water plants freely after setting.

Now keep the path clean and the surface of the soil open and mellow close up to the plants at all times. The first step toward "blanching" is the "handling." Plow light furrows towards the rows, or draw loose soil up to them with the hoe. Gather all stalks of one plant together, hold them firmly with one hand, and with the other pack enough soil around it to keep the plant permanently in this upright position. More soil is then drawn up with the plow or hoe. For plants to be stored for winter, this "handling" is sufficient; but if intended for fall use, the crop has to undergo the blanching process. With plow and hoe bring the soil between the rows up to the plants, putting the finish on with the spade until only a few inches of the tops are visible. This is done from September to November, or from three to four weeks before the crop is wanted for market or home consumption.

The most popular way of storing for winter is by placing a row close together in narrow trenches, the tops even with surface of ground, and by covering with boards and litter to exclude light, rain and frost. Or the plants may be placed upright upon a layer of moist soil in a dark cellar. Various other methods are practiced in a small way. Never handle while frozen.

The best varieties: The coarseness of the tall kinds has nearly driven them out of general cultivation. The dwarf sorts are good, but I know not one superior to Golden Heart (or Golden Dwarf), with its beautiful rich yellow heart, when blanched. White Plume is a so-called "self-blanching" sort, and, in theory, needs only "handling" without blanching. To bring out its best flavor, however, it requires the laborious "earthing up" or blanching process as much as any other.—T. GREINER, in *American Garden*.