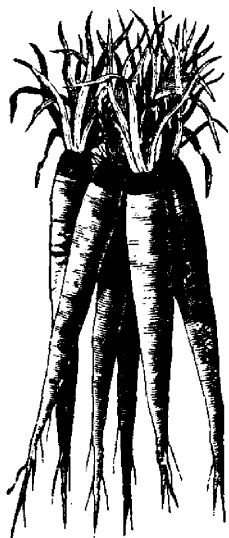


SALSIFY.

The Salsify or Vegetable Oyster is one of our winter and early spring vegetables, and one that should be cultivated in every garden, however small.

To those who are not acquainted with this delicious esculent, it may be described as having a long, white, tapering root, somewhat resembling a Parsnip in shape, and having the flavor of an oyster when prepared for the table. It is by some considered an excellent substitute for the oyster, and, in addition to this, the young flowerstalks, if cut in the spring of the second year, are prepared and used similar to Asparagus, which they somewhat resemble in taste.



SALSIFY.

In order to obtain a satisfactory crop of Salsify, with long, smooth roots, proper preparation of the soil is an essential point. This is best done by digging or plowing the soil to the depth of twelve or fourteen inches, and thoroughly working in an abundant supply of well-decomposed stable manure.

The ground should be prepared in the fall, and left in ridges during the winter season. As soon as the weather becomes settled in the spring, the ground should be neatly leveled off, and the seed sown in drills from twelve to eighteen inches apart, and covered to the depth of half an inch. When the young plants are about two or three inches in height they should be well thinned out, leaving them standing about six inches apart. During their season of growth they require to be deeply hoed, and the ground should be kept mellow and free from weeds at all times, until the crop is ready for use, which will be about the middle of October. The roots will continue good until spring; but those that are wanted for winter use should be taken up before cold weather sets in, and stored in sand in a cool, dry cellar. When lifting the roots, the leaf stalks should not be cut off closer to the crown than about an inch. Those wanted for spring use may be left in the ground until required; but care must be taken to dig the roots before they commence to grow. An ounce of seed will sow about fifty feet of row.

There is only one variety cultivated. The so-called Black Oyster Plant is not a Salsify at all, but a *Scorzonera*, which although its root resembles the former, belongs to another genus. Its cultivation does not differ from that of Salsify except that, as it has a tendency to run to seed, it should be sown later.—CHAS. E. PARNELL, in *American Garden*.

THE BEN DAVIS APPLE.—The Indiana Farmer says the Ben Davis apple is so poorly flavored that even the codlin moth generally passes it by for some better variety, and the consequence is that but few of these apples are wormy, and being of high color and handsome shape, they are a very popular apple at the city fruit stands, where they outsell other kinds about two to one on the average.