

MARKETING.

Onions should be sold as soon as a fair price can be obtained, and not stored for the winter unless there is a very good chance of a rise. If you have an extra favourable season, they may be shipped right from the field, but it is generally advisable to empty them out in open sheds and pick them over again. All the small onions should be picked out and sold separately for pickling purposes.

WINTER STORING.

It is not advisable for the inexperienced grower to try winter storing. Unless thoroughly cured, many bulbs will sprout, while others with only a slight bruise will decay. There will be more or less shrinkage, and a large percentage of the onions will be lost if proper care is not given to ventilating and maintaining the desired temperature. However, it is desirable that growers should understand the conditions necessary to keep onions through the winter months, so that they might store part of their crop. I would not advise storing very many unless one has extra good facilities for doing so. It is essential that the bulbs should be well matured, thoroughly cured, not bruised, and in a perfectly dormant state for successful winter storing.

Onions may be wintered by two different processes—namely, by freezing the bulbs and keeping them in this condition all winter, or by storing them in a dry apartment where the temperature can be maintained just above the freezing-point.

The former method is very satisfactory where the weather is cold during the entire winter. The onions are placed in a barn or outbuilding and allowed to freeze. They are then covered with hay, straw, or bags, and are allowed to remain in this frozen state all winter. The covering should not be removed in the spring until the bulbs are entirely thawed out. The temperature should not run above 32° or below 15° Fahr. Successive freezing and thawing or severe freezing will injure the bulbs. This method is not very successful in this Province.

The second method of storing onions is perhaps the safest where one has a good, dry, easily ventilated building. The bulbs are laid out on shelves, and thus can be picked over occasionally. The temperature should be kept above the freezing-point.

As onions cannot be fed to stock, it is not well to have too many on hand in the spring.

ENEMIES OF THE ONION.

The most important enemies of the onion are the onion-maggot, onion-smut and cutworms.

The onion-maggot is a very destructive insect. The eggs are deposited on the plants near the ground and require about two weeks to hatch. After the egg hatches, the larvæ burrow into the bulb, where they remain for about two weeks, then emerge, pupate in the ground, and the adult insects deposit their eggs for another generation. The larvæ cause the plants to turn yellow in colour, wither, and finally die before the bulbs have matured. The only satisfactory preventive measure known yet is the planting on a new location each year.

The onion-smut attacks the young plants, causing the formation of dark spots or lines on the leaves. As the onion seedling develops, these spots