

duty, which amounts to \$1.50, and also about \$1.00 a ton for freight. The total cost in Toronto is about \$9.00 or \$10.00. They are sold for \$15.00 a ton. The city salesmen go to the retail stores two or three times a week.

There is quite a large quantity of cabbage pitted around Toronto by local growers, but there is no sale for them. One grower recently took a load to Toronto, but could not sell them at any price. He had to take them home and feed them to the cows. This should not be, but there will be no change until our Government imposes a duty similar to that of the United States: namely, three cents a head. The United States cabbages are sent to Canada to make the market better in Buffalo, and other cities across the line.

When the Tariff Commission met in Toronto, in November, 1905, the Hon. Sydney Fisher told me that he could grow turnips on his farm at a cost of six cents a bushel. Perhaps he can, but the man who can make money growing cabbages at \$6.00 a ton, should be appointed cup-bearer to the King.

WHAT TO GROW THIS SPRING

As spring is here, many market gardeners are wondering what they should grow. Shall it be those Montreal melons that cost thirty to fifty cents each to grow, and that will sell in Toronto at three melons for twenty-five cents? I think we had better grow early vegetables, making a point to get them early and good. The city people are enquiring for Canadian grown asparagus and spinach.

There should be a lot of early green onions, after all the "stiff-necks" that were left in the ground last fall. There is plenty of money in green onions, if you know the way to get it out of them.

For spinach and early beets, be sure and have a nice piece of soil, well manured and work it well. Keep to the old varieties that you have tested, such as, in beets, Crosby's Egyptian, and Eclipse.

According to the old saying, "The good follows the bad," onions should do well this year. Sow onions early and be sure to have the soil well worked before sowing.

I would like to hear how our mushroom growers are getting along. One man not far from Toronto, made quite a success this winter. He said that mushrooms are selling fast at sixty cents a pound.

Among the many good things that will appear in the June number of THE CANADIAN HORTICULTURIST, will be articles on growing squashes, on garden salads and garnishes, and on the white fly of greenhouses.

Pointers on Onion Culture

Herbert Hachborn, Echo Place, Ontario.

TO grow onions successfully, the first thing to do is to get the soil properly manured and thoroughly worked. The best method of treating the soil is to spread the manure in the winter or early spring, so that the spring rains can wash the fertilizing elements into the soil.

It is a mistake to change onion ground every year. Onion ground should receive about twenty-five loads of well-rotted barnyard manure to the acre every year; then, by the end of the second or third year the ground will be in first-

or fall, to prevent maggots from working. When sowing the seed, I mixed a little powdered sulphur and salt with it; this also acts as a preventive against maggots.

Care should be taken not to get the ground too rich with nitrogen, as this causes "thick-necks," or scallions. The best thing to do with thick-necks is to bunch and sell them for green onions.

Celery for Profit

J. H. Copeland, Chilliwack, B.C.

The soil for celery should be a deep peat, with plenty of natural moisture. It should be drained to the depth of two and a half feet, so that there will be no stagnant water lying in the ground. Next break the sod with a good, deep furrow. Turn it over well in the fall, and disk, and as early as possible the following spring. Disk it again, and apply about five hundred pounds of some good fertilizer per acre, with about forty bushels of lime, fifty bushels of wood ashes, and half a ton of salt an acre. Disk it every week till time to plant.

Sow the seed in an open bed, as soon as the frost is out of the ground in the spring. In peat soil the frost is usually all out by the middle of April. Give extra care in well lifting the soil for the seed bed. Do not cover the seed too deeply. Tramp the soil very firmly with the feet before sowing, and roll after with a hand roller. Do not sow the seed too thick as the plants will be slim if this is done. About one hundred plants per square foot, is a good stand for first-class plants. Keep the plant beds well weeded, so that the plants will be strong and bushy.

When the plants are about two and a half inches high, start to plant in the field. Set the plants six inches apart in the rows, and have the rows four feet apart. Stretch a line straight across the field, then walk on the line, and you will have a good plain mark to plant by. Make the holes with a pegger. One man can make holes for two or three planters, who should plant 6,000 per man in ten hours. Great care should be taken to press the soil firmly about the roots, and see that the tap root of the plant is straight, or else your plant will be a failure. After planting keep free from weeds and cultivate the same as any other crop of roots till large enough to bank up for blanching.

There is nothing better for lice on cabbage than kerosene emulsion.

No single factor that enters into the production of crops, is more important than good pedigrees in seeds.



A Good Commercial Dozen of Celery

Grown by Mr. J. H. Copeland, Chilliwack, B. C.

class condition for onions. If the ground is changed every year it will not be in such good condition. I have grown onions on the same piece of ground for the last five years, and had a better crop last year than ever.

As soon as the ground is dry enough, plow down the dressing and work it well with a disc or acme harrow, and allow it to stand about a week, then work it again, as this working will kill any weed that may have started. Many growers believe in plowing the ground in the fall, as onions require a hard bottom, but I find that I get just as good a crop by plowing in the spring. Onions are cultivated mostly by hand, and the ground will naturally form a hard bottom.

It is well to sprinkle a little air-slacked lime and salt on the ground every spring