sects that infest the rose, he finds that common soap suds sprayed on are the best remedy.

The barn and garage are situated in the centre of the back end of Mr. Metherall's property. On either side, and separated from them by fences, are his vegetable garden and nursery ground. As Mr. Metherall has only owned this property for some eighteen months, the accompanying illustrations serve to show the amount of work he has done to bring it up to its present attractive condition. He is expecting better results as the years roll on, and as he is one of nature's gardeners, although he never dreams that he is a good one, he expects by reading, experimenting, and listening to others, to achieve success in this line as he did commercially in days gone by. One point I have noticed as I visit different gardens is that their proprietors all take The Canadian Horticulturist, and they all state freely that it has helped them to achieve the success with their gardens that they have.

Harvesting Onions

P. E. French, Dept. of Agriculture, Victoria, B. C.

If the onion tops do not fall down flat on the ground at the proper time about the middle of August to middle of September, it is good practice to go over the patch and pound the upright ones down. Harvesting should commence as soon as most of the necks have turned yellow and are considerably wilted. Do not delay harvesting simply because there may be some green tops when the main crop is ready. If left too long the bulbs are liable to make new roots, especially if the weather is damp, and the quality of the onion is injured.

Pull the onions by hand and deposit them in windrows containing the onions from two or three rows. If they are taken out with rakes they are apt to be bruised, and thus will not keep as well. The crop is left in the windrows until fully cured, which takes about ten days in good weather. During this time they should be topped with knives, cutting the tops off about half an inch from the bulb. On bright days the curing will be hastened by stirring with a wooden rake, being careful not to bruise the bulbs. If there is danger of a rainy season, the onions may be cured in open sheds or on the barn floor. After the crop is cured the bulbs should be sorted and properly stored. All weeds and refuse should be removed from the field, and, if possible, a fall crop grown.

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 favorable 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.

It is not advisable for the inexperienced grower to try winter storing, of course. 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 may store part of their crop. I would not advise storing very many unless one has the 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 the 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 condition all the winter. The covering should not be removed in the spring until the bulbs are entirely thawed out. The temperature should not run above thirty-two degrees or below fifteen degrees Fahrenheit. Successive freezing and thawing or severe freezing will injure the bulbs.

Lifting Rhubarb for Forcing

John Gall, Weston, Ont.

Most persons will admit that forced rhubarb in point of flavor surpasses that grown naturally. This is one of the reasons why it is so eagerly sought after. To obtain the earliest supplies the first batch of roots should be lifted as soon as the leaves of the past season's crop have died down. A sharp frost or a continuation of cold, damp weather will soon bring about this condition of plants of this subject.

If the roots on being lifted are left exposed to the open they usually start into growth better when placed in heat. The roots should be lifted so as to avoid damaging them more than can be helped. Large roots need to have a trench dug all round them, otherwise it is impossible to get well down under the roots which is quite necessary if lifting is to be done properly. Rhubarb roots after forcing are not usually replanted.

The earliest batch of lifted roots should be placed in boxes, barrels, tubs, large pots, or any receptacle large enough to accommodate them, this enabling the grower to move them about from time to time. Fairly light soil should be placed about the roots. A suitable compost may be made up of leaf mould and good garden soil. As a matter of fact, any good soil will suit the purpose very well.

An excellent position for these receptacles is under the stage of a warm greenhouse, where the temperature can be maintained at from forty to forty-five degrees. By these means a supply of rhubarb may be had at Christmas. Warmth and darkness are essential factors in the successful forcing of rhubarb.

The lifted roots should be taken indoors from time to time in succession.

Prize Winning Vegetables Grown and Shown by E. A. Sandersen, Dauphin, Man.