

The Long Cucumber in the Cold Greenhouse

W. H. Edwards, Brockville, Ontario

FOR years past I have been growing the long cucumber in a cold greenhouse after the geraniums and other bedding plants have been cleared out. The plants are not grown for commercial purposes but to supply the home table. The method of growing, however, may be interesting to the commercial grower as well.

The *modus operandi* is one of the most simple character. The house used was erected to give room for spring stock, sales of which generally commence about the first or second week in May, so that some room is obtained on the benches by, say, May 24th. The seed is sown the third week in April in a cool house (lowest night temperature forty-five degrees) in ordinary berry boxes, four or five seeds in a box, filled with a material composed of about two-thirds of decayed manure (the bottom of last season's hot bed preferred) and one-third of ordinary garden soil. The boxes are thoroughly watered, covered with glass to prevent evaporation, and kept dark till the first break is apparent. The boxes are uncovered, placed on a shelf close to the glass, kept moderately wet and sprayed regularly on bright days.

By the second week in May the plants ought to have the rough leaf well developed. The boxes are gone over and all excepting the strongest plant in each pulled up, and the boxes replaced as close to the glass as possible to await convenience for setting out. It should be remembered that the glass has received the usual summer clouding and the house in which the plants are grown is kept lightly shaded all the time the plants occupy it.

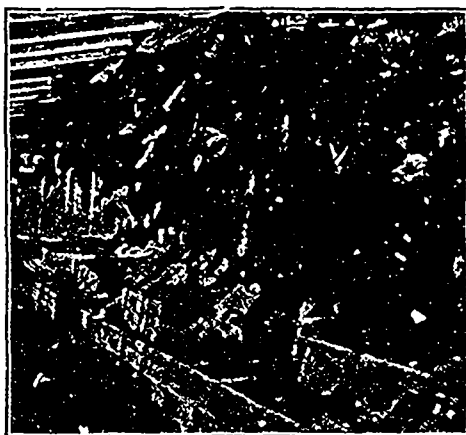
The hills are prepared in the following manner. Four pieces of rough board (anything will do that will hold a nail), three feet long, ten inches wide, are nailed together, making a bottomless box. This is set four feet apart on the empty spaces on the bench, on the east or north side of the house. A little material, similar to that used in the seed boxes, is placed on the bench and three of the boxes (now containing one plant each) are placed close together, and more of the material is added so as to quite bury the three boxes, and watered.

In about a week, the fine roots will show through the soil and then a good liberal shovelful of the same kind is added, and this repeated about every ten days throughout the growing season, or in all about a wheelbarrowful. This soil after the cucumbers are over will be very useful for various purposes.

After the plants have commenced to grow, a strong wire is pushed into the soil and fastened to the sash bar, one wire to each plant. The plant is trained up this till it reaches the glass, say,

three feet from the bench, and is then stopped by nipping. In a few days the plants will send out strong lateral shoots. The best of these are selected and carried up to the wires suspended from the roof, and kept regularly tied with raffia but not tightly; but no more pinching is done. The plants are watered daily (make sure the water reaches the bottom of the hill) and sprayed twice daily in bright weather getting well under the leaves. The squash bug is the only thing that I have known to injure the plants, and that only in its early stages. The plants generally commence to bear in about five weeks from the time of planting, and continue to do so until fall.

The kind grown is a cross between the common Long Green American variety and Rollinson's Telegraph, re-crossed with Lion House, a very fine English variety. Last year some of the fruits measured twenty-six inches in length, good and solid, of fine flavor, free from all



Greenhouse-Grown Cucumbers

bitterness, almost seedless, and will keep a long time after being cut. The plants require no fertilization except the natural.

Other kinds that I have been successful with are Tender and True, Telegraph, Blue Gown, Cardiff Castle and Lion House. From the time the plants are planted out on the benches, they have no artificial heat but all the ventilation possible, avoiding strong draughts.

Forcing Green Onions

Wm. Iler, Berlin, Ont.

The old method of forcing bulb onions for bunching is a very uncertain way, and does not prove at all profitable compared with the new method. Plant winter onions or Egyptian tree onions in the spring or, better still, immediately after ripening in August, in drills one foot apart in well prepared soil. Make the drill with a marker or other convenient tool. I use a hand cultivator putting the right and left plows close together to

open the drill and reversing them to cover the onions. Drop the onions an inch or two apart just as you would beans or corn and cover an inch or two deep. Cultivate as other onions during the summer.

Before freezing weather dig what is wanted and store in a trench or other convenient place. Cover sufficiently to keep out severe frost. To force, plant as closely together as they will stand on the bench, and in three or four weeks they will be fit to bunch. To have a succession, plant every two weeks during the winter. I have tried this method with good results and would recommend it to any person that forces onions.

Fertilizers for Vegetables

At a meeting of the Toronto branch of the Ontario Vegetable Growers' Association, held in March, the address on fertilizers as related to vegetable growing, delivered by Professor Gamble, was very interesting. In it, he pointed out the value of the different fertilizers to the different kinds of soil, and dealt strongly with the use of barnyard manure. "Barnyard manure," said the speaker, "is the best general fertilizer known. It makes organic matter for the soil and improves its mechanical condition. Barnyard manure contains all the elements necessary to enrich the soil. In a ton of manure there are from 10 to 15 pounds of nitrogen; 5 to 9 pounds of phosphoric acid, and 10 to 18 pounds of potash." The speaker said that land used for vegetable growing required more fertilizing than that used for raising grain. In this connection, he pointed out that in one year, a yield of 30 bushels of wheat per acre would take from the soil 34 pounds of nitrogen, 14.2 pounds of phosphoric acid, and 9.3 pounds of potash. A yield of 15 to 30 tons of cabbage per acre, on the other hand, would take from the soil in one year, 100 to 200 pounds of nitrogen, 35 to 70 pounds of phosphoric acid, and 135 to 270 pounds of potash. A crop of potatoes, of from 100 to 200 bushels per acre, would take from the soil 10½ to 33 pounds of nitrogen; 10 to 20 pounds of phosphoric acid, and 31 to 62 pounds of potash. A crop of tomatoes, 5 to 10 tons per acre, takes from 16 to 32 pounds of nitrogen, 10 to 20 pounds of phosphoric acid, and 27 to 54 pounds of potash. This shows the need of fertilizers. The speaker pointed out that the nitrogen in barnyard manure is not as available as that in some of the so-called chemical fertilizers. It is slower in its action, because the nitrogen in farm yard manure must undergo certain changes before it becomes soluble. These changes take place more rapidly in a warm soil, and, as a result, the early crop taken from the land the year the manure is applied will not be as large as a late crop, (e. g., early and late cab-