

the growing period. In the fall pull the plants, removing the tops and store in a cool well ventilated cellar.

Improved Purple Top is the leading variety. Canadian Gem, Hall's Purple Top and Champion Purple Top are also good varieties.

VEGETABLE MARROW (*Annual*)

The vegetable marrow is closely related to the pumpkin, both in species and habits of growth. Their soil requirements and methods of cultivation are identical, but vegetable marrows are not allowed to mature, being used while young and tender. Plants should be removed from the stem before the outer skin is hardened. Vegetable marrows are sometimes baked and served in the same way as sweet potatoes, or they may be boiled and mashed and served while hot with butter.

English Vegetable Marrow and Long White Bush are the leading varieties.