

Planting.—The time for planting early cabbage, as has been stated already, will depend on the chances of severe frost. At Ottawa, near the end of April or early in May is the usual time. A dull day or a day without high drying winds should be chosen, if possible, as in transplanting success in having extra early cabbage depends on having no setbacks, such as wilting or loss of the first planting. Before transplanting, the soil in the frames or in the flats should be thoroughly soaked so that when the plants are dug out the soil will adhere to them, especially when pressed with the hand. The plants are set with a dibble or trowel, and some very large growers use a planting machine. The plant should be set deep enough so that the first leaves are almost touching the ground, and, after covering, it is very important to press the soil well about the plants so that the roots will come in close contact with the moist soil. Early cabbage are planted about 18 inches by 30 inches apart, and late cabbage about 30 inches each way.

Late cabbage are planted during the latter part of June or early in July at Ottawa. The time will vary in different parts of Canada, as for early cabbage.

Cultivation.—We now come to one of the most important items in the successful culture of cabbage, especially of early cabbage. As has been stated before, the cabbage needs a large amount of moisture. It also needs a large amount of available plant food to ensure a rapid development of good heads. Thorough cultivation conserves moisture, permits the air to penetrate readily into the soil, and thus assists in making the plant food available. As soon then as the plants have recovered from the slight wilting which there is likely to be, the ground should be cultivated shallow and hoed, and hoeing and cultivation should be constant until the plants meet or until there is danger of breaking the leaves. It is surprising what a difference there is between cabbage receiving frequent and few cultivations.

HARVESTING AND STORING.

A grower begins to harvest early cabbage as soon as the heads are big enough to sell, usually about one hundred days from seed and from forty-five to fifty days after setting out in the Ottawa district. The yield will depend very much on the purity of the strain which has been used, but should run from fifteen to twenty or more tons to the acre. Late cabbage are left in the field until danger of severe frost. Sometimes the heads of late cabbage crack before they are harvested. This is due to the cabbage maturing before it is time or convenient to harvest them and then making new growth owing to moist weather. This is prevented somewhat by checking the growth by twisting or partially loosening the plants but leaving the plants where they grew.

Cabbage may be stored in several ways, but the chief point to remember in regard to storing is that the heads should be kept in a cool, well-ventilated place. A temperature as near freezing as possible without freezing is desirable. Cabbage should freeze it should be thawed gradually to have as little injury as possible. In cellars which are very dry the cabbage wilts, but on the other hand they should not be kept in wet cellars or where there is a drip, conditions favouring the development of rot. Where cabbage are stored in small quantities the root should be kept on, as they will keep somewhat better than if the heads are cut off, but in storing in large quantities inside, this is not practicable. Heads wrapped in paper and the plants hung up are likely to keep better in a very dry cellar than if exposed to the air. In piling late cabbage outside, however, the roots are usually left on. When stored for home use in a cellar where the cellar is liable to be wet, it is well to place the cabbage on boards with the roots up, or the cabbage may be hung up. In piling for keeping outside, the ground is levelled in a place where water will not lie and the cabbage piled in piles of various widths to about eight feet wide. A convenient pile where a large quantity is not harvested is one of three cabbage wide at the bottom and on top of these there are put two others, and so on in a long row, all with tops down and roots cut off. These