The control of the co



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A Few Vegetables. in America—E Swiss Chard and

alogy to the Savoys in its any of the other head-fo do not form a true head for the sake of the spro produced in the axile of along the stem, and of in shaps and produced in dance. They make their a at the bottom of the stem

and transplant to the open ner and season as cabbage, culture the plants should 20x20 inches, For field cultur be at least 30 inches apar

Kohl-Rahi

The useful part of this swelling of the stem, whise close to the surface of the most a ball, the size of w rictics does not exceed of zed orange, while in oth quals that of a man's head The plant should be eaten kely grown. In flavor it is a cabbage and turnip, nutritionally some. Celeriac, or Turnip-Root

In this kind of celery In this kind of celery it which has been developed be and not the leaf-stalks, which low and of moderate size, which is so bitter that they are in use. On the other hand, the even in the wild plant form ment of some size before it numerous rootlets, has been cultivation to easily attain the int, and in some cases doul the turnip-rooted celery is vegetable, but as its introductivation is of comparatively it is rarely found in the gard well and forms a valuable cottle winter supply. he winter supply. Culture—It is grown in

way as common celery, and li good, rich, moist, mellow and good, rich, soil.

The plants require no furfur watering at thorough cultivation

winds of

cultivated variety of the and is grown for the sake which is produced in the same has the same qualities. The the broccoli is much more producing the heat the broccoli is much more prinstead of producing the heaven a year in which the plants a usually does not do so untiling spring. In culture the plants as Cauliflower, much recommend it over the came as Cauliflower, but to recommend it over the came as calling the principle.

Chicory or Succ

Chicory is simply the weed, proved. Those who have hawith it as a weed will be tempt it in the garden. Who its produce is increased in c tempt it in the garden. Whe its produce is increased in a improved in quality, the le much of their natural bitter. The chicory is much used salads. Forced in darkness is forms the highly esteemed bit table known as Barbe-de-cap large-rooted variety of it, tre same way, produces the vere in Belgium by the name of W loof more resembles a head of than the weed, as known to

Angelica.

Angelica is a native of the lant has a very thick hollow, em, upwards of 4 feet hig aves from 1 to 3 feet long. Culture—The seed is sown the hot-bed, and set in perms he plants will commence two or more years. The stalks are eaten preserved The leaves are also eaten as and the root used in medicine

Swiss Chard. This appears to be exactly plant as the beet, except that cultivation has developed the stead of the root. The root of beet is branched and not ve while the leaves are large and and have the stalk and midril to a remarkable extent.

Culture—The culture of the actly the same as that of the responds to generous treats quickly than the former plant tire leaf is eaten, blade, midr All of these vegetables have the garden, and are sure to be

the garden, and are sure to be popular as they become better (Dominion Government B An important part of the po iculture, during the pas en the organization of co-or rcles. Ten circles in all ha ed under the auspices of ing in conjunction with the agricultural college auth Poultry Breeders' Asosciat ada. The preliminary work in with a number of others has and from present indigations ent that this phase of co-operations of the control of

Being primarily concerned with the constant of the Canadian eggine stock branch has encourage action of these circles because ds a means whereby can be improved as the nd the pernicious practi both on the farm and in of this kind also affords the eggs in any given ollected and marketed