

GARDEN AND ORCHARD.**CELERY CULTURE.**

Celery growing is like every other art. It is easy enough to those who understand it, but very difficult to those who do not. Celery requires rich soil, plenty of moisture, and proper attention at the proper time. The old method of growing celery in ditches is now generally abandoned by market gardeners. It has certain advantages over level culture, but these are not considered sufficient to repay the extra labour that it demands. Plants set in a ditch are less likely to suffer from drought than when set on the level, but, on the other hand, unless the drainage is very good, the plants are liable to be drowned out by rains.

It is unnecessary to start celery plants in the hot-bed or cold frame. Nothing is gained by early planting, for celery requires a cool and moist atmosphere, which we rarely have in this climate until the latter part of summer. Plants grown in the hot-bed and transplanted in June often prove far inferior to others started in the open ground and set out a month later. The market gardeners about New York sow their seed in the open ground as soon as the soil is dry enough to work in the spring, in rows eight or nine inches apart, sowing the seed rather thinly on a bed with a warm exposure. All weeds are kept out, and the plants are cut back once or twice while growing, to keep them from becoming spindled in the bed. This operation is considered important, as it causes the plants to endure transplanting better. They are planted out usually during the month of July, on rich garden soil, in rows three feet apart. Celery is usually grown by market gardeners as a second crop, being put out after a crop of peas, cauliflower, or other early vegetables. The ground between the rows is kept well cultivated, and all weeds in the rows are removed with the hand or hoe, until the time for banking up the plants, which for the main crop is from the middle of September to the first of October. A small amount is sometimes banked up as early as the middle of August, but the demand for early celery is very limited. The banking consists in piling earth about the stems so as to exclude the light, which causes them to "blanch," or become white, making the stems tender and brittle, and removing the rank taste of the green leaves and stems. The soil between the rows is piled around the stems with the spade, care being taken to keep the stems upright and pressed closely together. The soil is then pressed carefully about the plants with the hand so as to fill all the space between the plants and hold the stems in an upright position.

A large proportion of the celery now grown is not banked up at all. Toward the latter part of the season sufficient earth is drawn to the plants to cause the stems to grow upright. In the latter part of October the plants are taken up and removed to narrow trenches, dug in dry or, at least, well-drained soil of a depth exactly corresponding to the height of the plants. The plants are taken up on a dry day and packed snugly together in the trench, taking care to keep the stems upright. No earth is placed about the roots, except what

adheres to them as they are taken up. The plants will become well bleached by the beginning of winter, and they are also in a position where they can remain until used. The trench will need a light covering of straw or other litter on the approach of cold weather, which should be gradually increased as winter approaches until it is a foot or more in depth. If the covering is all put on at first it will cause the celery to heat and decay. The plants may then be taken out as they are required, even until spring. Celery that has been bleached by banking up may be preserved during winter in the same way.

Another method of growing celery, and one that is well adapted for the family garden, is to set out the plants one foot apart each way, and to cultivate with the hoe sufficiently to keep down weeds, until about the first of October; then take up the plants and place them in the trench, as directed above, for bleaching. As the plants grow rather crowded the leaf stalks naturally tend to assume an upright position. The plants do not grow as thick and stocky as when they are given more room, hence this method is not so well adapted to the market gardener.

It is far less trouble to grow celery than many suppose. It may be produced of good quality for family use without starting the plants in the hot-beds, without the expensive trenching or the labourious banking up. The labour of placing it in trenches for blanching is very slight, as the plants are so crowded together that a short trench will accommodate a large amount.

CULTIVATION OF ORCHARDS.

When we learn the truth that fruit trees require as much care in the cultivation of the soil as a corn crop, and as much care in the pruning and care of the tree as in the cultivation of the soil, we shall then have regular crops of fruit. As a rule, orchards are grievously neglected or mismanaged. No plough should ever be put into the ground of an orchard. A cultivator which will stir the surface is required rather than a plough. Indeed, the surface needs stirring only to prevent weeds. One of the finest and thriftiest apple trees ever seen was one whose age went back beyond the remembrance of any living man and grew in the paved yard of a ruined old English abbey. The pavement was arranged around the tree, space being left among the broad flagstones to give room for the still sound, healthy trunk. There no codling moth could find a harbour, and the soil was always cool and moist. This we think better than loose soil, and the next best thing would be to strew the ground about the tree with the surplus stone of the farm. A low-branched tree is in every way the most desirable. It is far more pleasing to view than the high, trimmed tree, whose limbs are bare and straggling. The low, over-hanging branches shade the soil, keep it cool and moist, and prevent grass and weeds from growing. The feeding roots are under the branches of the tree and spread far and wide. If the soil is ever stirred, it is there the work should be done, and not close to the stem, which the plough would wound, and every wound so made would throw up root sprouts. To see a round-headed tree with the limbs arching over and sweeping the

ground, loaded with fruit which can be picked with ease, is a pleasant sight, and a great convenience to the grower. Space enough to pass along between the trees, with a sled or waggon to gather the fruit, is all that is required and this may be made by regular pruning of the new growth. Some believe that the bearing in alternate years is a provision of nature. It is no such thing. It is the result of mismanagement. Exhaustion of a tree in fruit-bearing and in the production of new wood and leaf buds must necessarily weaken the tree and render necessary a year's rest. If the fruit is thinned out severely, and only as much left as the tree can bear healthfully, the fruit left will be finer and far more valuable. If, then, the new wood is cut back in the fall, when the new buds are ripening, the whole tree will be invigorated, and a stronger growth of bearing wood will be produced. Why should not a tree, often as rampantly and profusely productive of wood as a grape-vine, be as carefully pruned, and the fruit as carefully thinned out as with the vine? A fruit tree should be a work of art just as a high-bred animal is; and, until we manage the orchards under a system similar to that by which we manage the herds, we shall never have a satisfactory product from them. An orchard must not be left to nature, to grow and spread wildly and without restraint, any more than we should leave a herd to breed and increase promiscuously.

TO KEEP APPLES.

It may seem superfluous to give a receipt for keeping apples this year, as there are so few to keep. Like the receipt for cooking a rabbit—"First catch your hare"—first get the apples and then they may be kept as follows: Fill, nearly to the top, barrels with the apples, and then pour in fine, dry sand, and shake down gently till all the corners are filled with sand. It is claimed that apples cared for in this way will keep indefinitely.

We have seen apples kept nicely which were pitted in dry, sandy or gravelly soil, as potatoes and turnips are sometimes kept. To pit apples, select some dry spot where there is no danger of water filling the pit, excavate two or three feet in depth and any size in circumference you may wish; place dry, clean straw in the bottom and also cover the apples with straw, then a layer of dry earth deep enough to escape freezing. Apple kept in this way will come out in spring nice and crisp.

To MAKE good garden manure, take earth from the woods for the basis of the compost heap. Alternate this with layers of good stable manure, and on each layer sprinkle gypsum, salt and ashes. This, by the time it is wanted next spring, will make an excellent manure for hot-beds as well as for the garden itself.—*Chicago Tribune*.

THE *Country Gentleman* advises those who have been in the habit of storing their winter fruit in cellars in which miscellaneous garden vegetables are placed, to adopt, as soon as possible, the improvement of making for the fruit a separate apartment, which is to contain nothing else, and which may be easily ventilated and kept at an even temperature.