

CULTIVATION AND WEEDING.

Cultivation should begin as soon as the location of the rows can be determined. If it is necessary to run the wheel-hoe before the onions are up, you can generally see the mark left by the roller of the seed-drill. The ground should be stirred frequently by means of the wheel-hoe, which straddles the row of onions, leaving only about $1\frac{1}{2}$ inches wide to weed by hand. It is always desirable to stir the surface of the ground as soon as possible after a rain, to prevent the formation of a crust on the surface. The weeds in between the plants in the rows can be pulled when necessary. If the wheel-hoe is carefully used the expense of hand-weeding is lessened considerably.

In cultivating onions the earth should be hoed away from, rather than towards, the plants.

THINNING.

About the time of the second weeding by hand the onions should be thinned to about 1 inch apart in the rows. Where the climate and soil are favourable for the growing of onions, there is no need of thinning more than this. Onions have the quality of crowding out to the sides, so that they may grow close together and still be of good size.

IRRIGATION.

Where irrigation is practised, care should be taken not to apply too much water. When the plants are in need of water, apply in alternate rows, giving the ground a fair soaking, and then shut off the water, so that the sun can do its part. Cultivation should follow each irrigation as soon as the soil is dry enough. Do not irrigate late in the season or you will have difficulty in maturing the crop.

HARVESTING.

If the onion-tops do not all fall down flat on the ground at the proper time about the middle of August to middle of September, it is good practice to go over the patch and pound the upright ones down.

Harvesting should commence as soon as most of the necks have turned yellow and are considerably wilted. Do not delay harvesting simply because there may be some green tops when the main crop is ready. If left too long the bulbs are liable to make new roots, especially if the weather is damp, and the quality of the onion is injured. Pull the onions by hand and deposit them in windrows containing the onions from three or four rows. If they are taken out with rakes they are apt to be bruised, and thus will not keep as well. The crop is left in the windrows until fully cured, which takes about ten days in good weather. During this time they should be topped with knives, cutting the tops off about $\frac{1}{2}$ inch from the bulb. On bright days the curing will be hastened by stirring with a wooden rake, being careful not to bruise the bulbs. If there is danger of a rainy season, the onions may be cured in open sheds or on the barn-floor. After the crop is cured the bulbs should be sorted and properly stored.

All weeds and refuse should be removed from the field, and, if possible, a full crop grown.