

Nothing makes the successful cultivator more nervous than to see his fine specimens roughly handled by visitors who do not realize the harm, and for the most part will not take offence at being asked to desist.

10. Stir the soil in the pots frequently, using for a hoe, a hair pin, or table fork.

11. Keep free from all insects. Nothing is more indicative of a person's slothfulness than to allow plants to become infested with vermin. There are plenty of good remedies for all troublesome house-plant insects.

12. Keep pots scrupulously clean. Dirty pots invite vermin and disease to house plants.—*Warren E. Mitchell in Canadian Queen.*

TOO MANY WINDOW PLANTS.—Do not crowd your window plants. One handsome plant is worth a dozen crowded into the space one should occupy. Never turn your plants, if you want them to be strong and nice looking, and never move from one window to another. Do not wash them to death. Do not make the mistake so many amateurs make, of putting in too large pots. Give them, as nearly as you can, their natural condition, and let them alone.—*Report of Illinois Horticultural Society.*

* The Vegetable Garden *

HOW TO MARKET CELERY.

IN the preparation of celery for market all depends upon how well it has been grown and blanched, as no after arrangement will atone for the lack of these qualities. All green stems should be trimmed off, leaving the blanched portion and the heart fully exposed. In trimming off the roots a knife large enough to reach one-quarter around the plant should be used, so that four cuts will leave a perfectly square root one inch in length below the crown. In washing I use the common whisk broom, holding the stalk of celery in one hand by the root, top down, and brushing with the whisk and water until clean. To form a nice square bundle I have a board with pegs set (eight inches apart one way and ten the other), and place the stocks in the form tightly (in two layers usually), and tie with one string tightly around the square butts of the celery. This will not injure the stalks. I now revolve the board and tie another string at the top. So tied and packed solid in bulk, celery can be preserved brittle and tender for weeks if kept cool and away from frost.—*Theodore F. Baker, Cumberland County, N.J., in Farm and Home.*