

bushels each. They think that they get better results from a number of medium sized houses than from a few large ones.

In the ventilation of storage houses, one point was strongly fixed, and that is, not to have any of the ventilators go directly out through the roof. This has been tried and found unsatisfactory, as frost would gather on the sides of the ventilator. Should mild weather set in, the frost would melt and run down on the onions with damaging effect.

Should an order be received after the onions are in storage, say a month or so, the onions are again put over the screen to remove all loose peelings and to be sure that nothing is shipped but good, clean, bright stock. All the big shippers say that good market appearance helps to sell the goods.

GROWING SEED: Many of the large growers of domestic onions grow their own seed. For this purpose the bulbs should be selected very carefully, both as regards shape, color and size. The best time to make the selection is when the onions are going over the screen. By having a crate at one side of it the extra choice bulbs can be picked out and dropped into it, and can be stored separately until spring. In Michigan and Ohio the seed is grown on upland, never on muck soil. Good rich clay or sandy loam is used, and the bulbs are planted in rows about three feet apart and about six inches apart in the row. This admits of horse cultivation and ease in working. About one hundred and twenty-five bushels of bulbs are used in planting an acre; the crop varies according to season, from one pound to upwards of four pounds of seed from each bushel of bulbs planted. Care is exercised in gathering the seed bulbs. The field is gone over sometimes four or five times, cutting off those that are ready, about two inches of the stock being removed with the seed ball. They are generally gathered in bags or sacks, and are taken to the seed drying house where they are spread out on shelves. These shelves are generally about one foot apart and the bottoms are made of one-half inch wire netting. Doors and windows are kept open on bright days to admit free circulation of air to aid in the drying of the seed. After the balls are thoroughly dry, the seed is beaten out with a stick while the balls are still on the shelves, the wire netting on the bottom of the shelves allowing the seed to fall on the floor. Others use a flail as a means of separating the seed. It is then gathered up and run through a mill to clean it and blow off the light stuff. After it is cleaned it is placed in barrels or tubs and water poured over it until all the good seed is entirely immersed, all the light and poor seed that floats being discarded. It is then thoroughly dried as quickly as possible. If it remains damp for any length of time it will mould or germinate, thus spoiling a large percentage. The big drawbacks to onion seed growing are high winds, and danger of blight during the time the seed ball is filling.

PICKLING ONIONS. Soil of same general nature as will grow a good crop of domestic onions can be used for growing pickling ones, with the possible exception of soil of a clayey nature. This kind should be avoided