

Seed Catalogues for 1893.

Below we give the names of reliable seedsmen who have favored us with copies of their catalogues. Each firm will be pleased to send copies free upon application. Those of our readers who wish to get reliable seeds, or to know what new varieties are being offered either in vegetables or flowers, will find it to their advantage to send for these annuals, as each contains useful information which can be used to good advantage by the farmer and gardener.

J. S. PEARCE'S, LONDON, ONT., embraces field, vegetable and flower seeds; all the promising new varieties of spring grains and ensilage corn are offered. This firm has long enjoyed the confidence of the farmers and gardeners. A complete stock of dairy supplies is always kept on hand.

THE STEELE, BRIGGS, MARCON SEED CO., TORONTO, issue a very handsome and richly illustrated catalogue. This firm is noted for sending out the best class of seeds, keeping abreast of the times and testing everything new in grains, vegetables, roots, etc.

RENNIE'S Illustrated Guide for Amateur Gardeners, issued from Toronto, still keeps up the high standard which it has attained in the past, and will be found to contain much practical information. This firm is widely and favorably known.

WM. EWING & CO., MONTREAL. The annual catalogue of this firm includes not only select seeds, but also farm and garden supplies and tools. Their claim is that only seeds of good quality, and which have been tested, are sent out, while useless varieties have been weeded out and replaced by superior kinds.

D. M. FERRY'S descriptive seed annual contains a complete assortment of vegetable and flower seeds.

A. G. HULL & SONS' catalogue, from St. Catharines, contains a full list of fruit trees, vines, plants and ornamental trees.

JOHN A. BRUCE & CO. issue their 42nd annual spring catalogue. This announcement in itself is sufficient proof of the confidence which the people have in this firm.

We have received United States catalogues from the following firms: J. Salzer Seed Co., La Crosse, Wis.; J. W. Livingston's Sons, Columbus, Ohio; Pitcher & Manda, New Jersey.

LOVETT'S Guide to Fruit Culture. This is the annual publication of J. F. Lovett Company, Little Silver, N. Y., and is one of the handsomest that comes to our office. This book presents the products of the well-known Runson and Monmouth Nurseries.

The largest and one of the most attractive catalogues received at our Northwest office is that of

RICHARD ALSTON, Royal Greenhouses, Winnipeg. Mr. Alston has made a new departure in the catalogue line this year, having numerous photo-engravings, illustrating scenes in his greenhouses and plants of his own growing. The particular lines listed are plants, bulbs, seeds, cut flowers and canary birds, but he claims special merit in supplying cut flowers in any desired style for weddings, funerals, etc.; also in roses, of which he has a wonderfully beautiful collection, Chrysanthemums, Begonias, Carnations, Gloxinias; and in vegetables, Alston's Early Manitoba Cauliflower. As an encouragement to his many patrons he purposes holding a Chrysanthemum show next November, offering liberal cash prizes. Mr. Alston has been winner of almost numberless prizes, and holds the only silver cup ever offered for competition in Winnipeg. Send at once for a copy of this catalogue, as you will find it much to interest and instruct you.

A particularly neat catalogue is that issued by BRAXTON & BOWYER, proprietors of the Fort Rouge Greenhouses, Winnipeg. As we were recently through the greenhouses of this enterprising firm we are able to testify as to the large and varied assortment of bedding plants, bulbs, roses, fuchsias, geraniums, etc., they have in stock. They will also have a great quantity of cabbage, cauliflower, tomatoes and celery plants of the choicest varieties. They speak very highly of their "Fort Rouge White Kidney" potato as being a "robust grower and very prolific." Their catalogue contains much useful information.

Another interesting catalogue is that of MR. A. BOWERMAN, WINNIPEG, containing a list of his Northern-grown evergreen, forest, fruit and ornamental trees and shrubs. Those wishing to make their homesteads more attractive will doubtless take advantage of Mr. Bowerman's liberal prices and place their orders early. Nurseries and greenhouses are on Portage avenue. Write him for a catalogue.

KEITH & CO., one of the oldest established seed firms in the city, have just got out an illustrated catalogue and gardener's assistant, and will be pleased to mail copies to all who enquire for them. From personal experience with this firm we can recommend them to the general public, and doubtless they are prepared to treat their customers even more liberally than heretofore.

J. M. PERKINS, seedsmen, Winnipeg, has issued a very neat catalogue, fully illustrated, containing much useful information as to the care and cultivation of flowers and vegetables, as well as a full list of seeds of the most desirable varieties. Mr. Perkins is increasing his business every year.

Tomatoes in Canada.

(Written Especially for the FARMER'S ADVOCATE by B. Gott.)

During the late few years the interests in "tomato growing" have been very much more active than ever before known in this country. Instinctively, being a little less Americanized than you are to the south of us, the essential love of the tomato did not easily come to us by way of inheritance, but it had to be brought to us by dint of progressive culture, like our love of grammar, and at last we have successfully "learned to like it." Personally, I feel that in treating this subject I am not, according to the exhibition catalogues, strictly speaking within the proper range of my favorite culture. This has been the loved employment of my mature years, viz., fruit growing; but, on account of the tomato being of such general usefulness and enticing beauty, and, moreover, so much like an apple, I still, notwithstanding, almost invariably persist in classing it as a fruit, and I think you can hardly blame me for doing so. The essential qualities of the tomato which we look for, and which it must possess before it can be at all popular with our growers, are strictly the following: 1st, Earliness to the greatest possible extent. 2nd, Smooth, round and beautiful exterior. 3rd, Proper uniform size and good bright color. 4th, Good quality as to flavor and texture of flesh; that is, the flesh must be pretty solid or meaty, as it is called—that is, not loose or watery. Each of these qualities is essential to success, and the more of them we can get combined in any one tomato the nearer that one comes to the top. In this relation we are very much pleased with the class of tomatoes known as Livingston's, embracing his well-known Early Ruby, Paragon, Favorite, Royal Red, Beauty and Perfection. This class of tomatoes comes as near to filling the bill required as anything at present offered by any of the lists. Their earliness, their fine and tempting appearance and color, their agreeable flavor, and their solid meaty flesh, win for them golden opinion and general favor, and mark them out as possessing more good qualities than any other class of tomatoes in the market at the present time. Again, Ignotum has become of late years a great favorite with our growers, and to a very wide extent; and very properly so, for it possesses many very desirable and really good qualities, especially good shipping qualities, as well as size and beauty. It is early and a good cropper; desirable color and fine flavor, and good, solid, meaty flesh; good size, smooth and pretty, and is free from blemishes and rot. All these things are desirable, and, of course, count very decidedly for its general adoption. The Optimum, the Volunteer and the Dwarf Champion are also each and all of them good and serviceable varieties, and have already secured for themselves a very large place in the attentions of many growers. Indeed, so many really good and serviceable types of tomatoes are offered at the present time, possessing so many good qualities in general, and serviceable for almost every possible use and intention, and all doing so well in this country, that it is found a matter of extreme difficulty, when making up our seed lists, to properly choose between them, and to be sure we have what we want. I desire, however, before closing this part of my paper, to say a word or so respecting the larger varieties of tomatoes lately coming to notice, viz., Turner's Hybrid, or Mikado, and the Ponderosa. The first of these is a great favorite over the extent of this country, and is rapidly growing to be more and more so, possessing, as it does, almost every desirable quality, either for domestic use or for the market. But for the latter and later claimant we seem for the present at least to have no place for it, as the bill is now better filled without it. Its behavior here, and under our conditions, is about as follows: It is of large size (far too large, as it cannot be carried without mashing and ruining itself), and if ripened altogether too soft in flesh; poor quality; bad, dirty color, and does not ripen evenly over the fruit, but will invariably remain hard and green over the stem side. Such qualities as these in a tomato will successfully spoil it for our uses. The Mikado, on the other hand, being quite free from all these grave objections, will supplant it and keep its own in spite of all the puffing that can be done for it. Indeed, the requirement is now not so much for an exceedingly large tomato, but for medium size, smooth and solid, and possessing as good internal qualities as can be crowded in, and then put into the market in the easiest, safest and speediest way possible.

OUR METHOD OF CULTURE.

Sometime ago we took a sudden itch, a sort of furore for tomato-growing, and determined there and then to invest some labor and capital upon it. The result was an increased interest in tomatoes and tomato-growing, marketing, preserving uses, etc. Our method of procedure was as follows: Sow the seeds of the varieties desired in shallow boxes in the greenhouse early in March, and get the plants up in the regular plant boxes, holding a dozen each, to be good, strong, stalky and thrifty as possible, and plant out in the open ground about the middle of May, and so have them to come in for market about the last week in July or the first of August. This plan worked very well, but was with us quite risky, on account of late spring frosts about setting-out time. But, to get over this difficulty, one of our most enterprising growers proposes to have cover boxes for shelter for each plant whenever frost threatens. His plan is to sow the seeds as described in early February, and plant out in the open ground in early April, and so protect and thus secure for

himself the early market before his neighbors have fairly got their eyes open. In planting out we would say, let the plants be placed on good ground, but not too strong, three feet apart in the rows, and the rows four or five feet apart, and set to each plant a good, strong stake four feet long. Train the plants to these stakes and fasten securely with bars; pinch all laterals, and allow only a certain amount of fruit for each plant, and the result will be very pleasing indeed. From our own personal experience in this matter this will produce the best results and secure the earliest, largest and best samples of these fruits that can possibly be realized. In the matter of markets, we would make every effort to secure those nearest to us possible, for the simple reasons that, being heavy and bulky, the transportation expenses will be less, and the fruit can be put into market in better appearance and condition. We would not advise saving our own seeds on a large scale, but in a small way, and for one or two years it may perhaps be safely done. To do this, select the earliest, the finest and best of the varieties desirable, and carefully separate the seeds into a vessel containing the purest rain water, and allow the whole to stand for a week or ten days, that all pulp may come to the surface, and the clean seeds will be found at the bottom free and nice. Strain off the top and wash in clean water, and dry in the sun on brown paper thoroughly, then place in paper bags properly labelled for next spring's use. These seeds will be equal to any seedman's and will have the further quality to you that you know exactly what they are. The methods of using tomatoes are many and various, but in this country the greatest bulk of them are used for canning, in either domestic or factory work. I may, perhaps, be pardoned for giving here my wife's method of canning tomatoes, as for some reason or other I have learned to relish and prize hers as something appetizing and rather better than any others I have been permitted to test. She selects good specimens, well and thoroughly ripened, of any of the varieties we grow, and in a large vessel pours boiling hot water upon them, and then removing the peelings she slices them into a large dish, or other open vessel, and allows them to stand so for some four or five hours and then drains off the surplus liquor. Then, adding one pound of the best granulated white sugar to every three pounds of the prepared fruit, the whole is boiled smartly for from thirty to forty-five minutes, and at once canned and sealed hot. If this process is well and properly done, and the fruit such as we grow in this country, the result will be very desirable and most acceptable for any season of the year for many months afterwards. I did not intend that all this as here presented should apply to the whole wide extent of this country, but it is essentially true and applicable to the whole of this part of Western Ontario in which it is my good fortune to be located. This whole subject being as it is of such great commercial interest to this country, and realizing and recognizing you and your readers as leading authorities in it, we are at all times most pleased to receive from you any new or recent developments relating thereto.

Questions Asked and Answered.

Can you inform me through the ADVOCATE of any way to destroy ground moles? (I suppose that to be the name.) I find every piece of good, rich soil, especially newly laid down, they burrow it up in heaps almost same as if plowed.

AN OLD SUBSCRIBER.

We have never heard of any serious injury being wrought by moles in Ontario, and it is usually supposed that they more than make up for anything which they destroy by the destruction of quantities of vermin. Will any of our readers who are troubled in this way kindly give their experience?

Thorah Farmer would like to have some of our readers give their experience with tread horse-power in cutting feed, crushing grain, and cutting roots for stock, and if a two-horse power tread will give sufficient power. Also, their experience with windmill for same purpose, and what size wheel would be necessary to give sufficient power; and which power from their experience would they advise, considering convenience and cost, a beginner to get.

In your March number enquiries were made about fencing. I will endeavor to describe what I have found in my experience the best and cheapest fence. As the saying is, no one can talk on any subject better than those who have had experience. We dug holes 11 feet apart and 3 feet deep; we used rails from the top of the fence for posts, cutting them in 8 foot lengths; then we laid two rails close to the posts, and then wired a small post on the inside; laid the rails between the posts five rails high, put another wire on the top, then one rail on the top of the wire, making your fence in all six rails high. As to filling posts on low, springy land, I would advise you to fill in with stone; on high, dry land, ground filling will do. Yours,

SUBSCRIBER.

There's no politics in good roads. The question can be freely discussed without touching on any sore spots or creating any hard feelings. Whenever two or more farmers meet there should be started an animated debate on the subject of ways and means for the improvements of our public highways.