

cardoons, which they much resemble, are also used as a vegetable, but, like cardoons, they are mighty poor eating.

BEANS—When Limas have been destroyed by frost, gather all the ripe beans and preserve them for winter use; they are capital eating: remove the poles and straw. Last year I had lots of snap beans till well into December. They were sown early in September, a frame put over them in October, banked around with hot manure, and covered over with mats in November. I have made the same preparation this year. Among many sorts, my two best beans are Early Mohawk and Valentine; the first with long flat pods, the last with shorter and rounder ones. I grew lots of yellow-fleshed beans, as Black and Crystal Wax, but no cook would use them, and, indeed, so long as I get green-fleshed ones, I, myself, will not use the yellow ones.

CABBAGES, CARROTS, BEETS, SQUASHES AND POTATOES.—All farmers know as much about wintering these as I do.

BRUSSELS SPROUTS.—From the end of September till Christmas these are in their prime. Till the end of October we may gather them from the open ground. Then lift and plant them thickly in a cold frame or pit, banked around and covered to keep hard frost out; or in the cellar. They are a nice vegetable, but it is hard to get a good strain of them.

CAULIFLOWER.—May be treated like Brussels sprouts. They head well after being lifted. Last year I placed mine thickly into cold frames, and covered well, and I had cauliflowers till mid-winter. Broccoli is hardier, but not so much favored as cauliflower.

CELERY—I am using early celery; have a succession fully earthed up, the before January crop "handled" and earthed up once, the late crop "handled" only. The before-January crop I shall earth up fully, late this month; the late crop I shall not earth up any more till about the middle of November, when I shall lift and store it in ridges. I am growing some 8,000 heads, but those who grow only a few hundred, may lift and store them in earth in boxes in the cellar.

CHEVIL.—Grown for salads and flavoring, is quite hardy. So long as frost and snow permit you can cut from out-of-doors; in severe weather from a cold frame.

CHICORY OR WHITLOEF—Used as a salad. Lift and preserve the roots over winter, and from time to time plant a lot in pots or boxes, and grow them in a warm room, hot-bed or greenhouse, but you must grow them in the dark, and this is done by covering with another pot or box.

CORN SALAD.—I sowed mine about the first of September. It is quite hardy, and will come into use in early spring. For winter crops I grow in hot-beds.

CUCUMBERS.—Treated like snap beans. I shall get them from frames till December, after that from seeds sown a month ago in the greenhouse.

ENDIVE.—I transplant this thickly into cold frames in dry weather, keep dry overhead, free from frost by covering, and it will last till February. But who, having lettuce, wants to eat endive?

GARLIC—From sets in spring was harvested in July, bunched and hung on pegs in the barn, there to remain till used. Frost does not injure it.

HORSERADISH.—Before hard frost sets in in November or December, I dig up a lot and store it among sand in the cellar. One-year-old roots—six months rather—only are used; two-year-old roots are unfit for use.

SCOTCH AND GEMAN KALE—From summer sowings, are now large curly masses. They shall stay where they are till used, or if I need the ground before then, shall lift and store them thickly in some sheltered corner, and scatter some thatch over them. September sowings are for spring use, and are well cultivated to get them into nice stocky plants. Six

weeks later I may scatter thinly some straw or thatch over them.

LEEKS—Shall stay as they are till the beginning of December, when I shall lift and store a lot in a frame for convenience in gathering in winter; the remainder shall remain in the patch and be deeply mulched between the rows with dry leaves.

LETTUCES—I shall cut from the open ground till November; after that from cold frames till January, and from then till the end of April from hot-beds. I have many sashes now filled with lettuces two to four weeks old, for stock for late winter and spring work. I use improved Tennis Ball for frames; and outside I have Hammersmith Hardy, Green and Brown Dutch planted in warm sheltered places, hoping they may survive the winter, and come in early in spring.

NEW-ENGLAND SPINACH—Can be used as long as you preserve it from frost. It is a very good vegetable.

OKRA.—If you have dried some pods, there is more bother in protecting the plants from frost than they are worth.

ONIONS.—I shall plant a few sets this week. Look over those you have stored by and remove the decaying ones. About the middle of next month see to covering them up from frost. Never touch onions while they are frozen.

PARSNIPS.—I leave them in the ground till there is danger of them getting frozen in, and lift enough to do me through the winter, leaving the balance in the ground till the end of winter. Keep them over like carrots.

PARSLEY—From seeds sown in frames in August, and from roots of last spring's out-door sowing, lifted and planted in cold frames, I get a constant supply of till spring, only I must cover up enough to exclude frost, and keep the plants dry over head in winter.

RADISHES.—California, Spanish and Chinese, I grow a few of for winter use, and store them in sand, but they are not much appreciated. Therefore after October and till May I have to keep up a supply of the summer kinds, as French Breakfast and White-tipped, in hotbeds, and in the summer months out-of-doors. Radishes to be good must be quickly grown.

RHUBARB—Can now be lifted, put into half barrels, boxes, baskets, or anything else that will hold the roots, and as occasion requires, be brought into warm quarters in winter.

SALSIFY AND SCORZONERA—I lift and winter in the same way as carrots.

SEAKALE—Is easily though seldom grown here, but it is becoming more common. From November till asparagus comes in April, with a little trouble, we may have seakale. Lift the roots in November, store them in sand in boxes, the cellar or frame, away from frost, and by introducing a few now and again into warm quarters, and covering as advised for chicory, they respond cheerfully, and we get kale in a few weeks.

SORREL. The larged leaved is grown for salads, and treated as chicory, only there is no need of having it so white.

SPINACH.—About the first of September I sow all the spinach seed of all of the varieties that I have left over, in rows a foot apart, in rich ground. My reliance for spring greens is on the prickly seeded. Before winter sets in I use freely of it; then scatter some clean straw over it to keep sunshine from scalding it. It should last me till well into May, if I do not need the ground for other crops before that time. Straw with any grain in it is apt to harbor field mice, which are extremely destructive to the patch by plowing it into a network of "runs."

TOMATOES.—For some six or seven weeks to come I expect to get them from frames treated as for snap beans, and after that from pots in the greenhouses. W. FALCONER.

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