Where there are large areas to be dug a good potato digger is essential. Not only will a potato digger raise the crop more economically than a fork or plough, but with it the grower is more likely to get his crop dug and picked up while the weather is fine, which is a great consideration. There are a number of good potato diggers now on the market which will dig up and leave on the surface of the soil practically all the tubers.

Ploughing potatoes out is quite a common method among farmers, but in ploughing them out there is always a considerable number of potatoes left in the ground, and the additional labour required to pick up these potatoes which are scattered all over the field after harrowing is an item.

The old-fashioned, yet thorough, way of digging with the four-tined potato fork is too slow and expensive a method, now that good men are difficult to get and wages are so high, but where these do not have to be taken into consideration as good or better work is done by a man than by any implement. A man with a fork will dig little more than half an acre a day; a good potato digger will dig from three to five acres a day.

STORING POTATOES.

Potatoes should be stored dry in a cool, well-ventilated cellar which is perfectly dark. There is no doubt great losses occur every year from the careless storing of wet potatoes in comparatively warm and poorly ventilated cellars and piled in great heaps, giving almost ideal conditions for the development of any disease which may be in them and very favourable conditions for rotting. The expense of providing a good system of ventilation for a cellar would be soon offset by the better condition in which the potatoes would keep; hence the more profit there would be from them. Should it be considered unwise to go to this expense, every effort should be made to have as free air circulation about the potatoes as possible. Instead of piling the potatoes against the wall or on the floor, slats should be nailed a little apart about six inches or more from the wall. This will give a circulation of air behind the pile. A temporary floor should be put down about six inches above the permanent floor, with cracks between the boards. This will permit air to circulate under and through the pile. Then if the piles have to be made very large, square ventilators of wood made of slats and running from the top to the bottom of the pile could be put in here and there through the pile. These with the ventilation afforded at the sides and bottom will keep the potatoes in a much better condition than if they were in a solid pile. Another good plan is to keep the potatoes in large crates made with slats. The ventilation between these crates would assist very much in keeping the tubers in good condition. Thousands of bushels of potatoes are lost every year, when there is disease in the crop, by neglecting ventilation. The temperature of the cellar or store-house should be kept as nearly 33° to 35°F. as possible. The cooler potatoes are kept without freezing the better. Not only is the value of the tubers for seed lessened by sprouting, but they are also much injured for eating. Moreover, if the potatoes are held over to sell in the spring, sprouting will cause a great deal of shrinkage in weight. It is important to have some means of letting an abundance of fresh air into the cellar towards spring, when it becomes more difficult to keep the potatoes in good condition. Cool air should be let in at night when the outside temperature is lowest and the cellar should be kept closed during the day.