

pests. Every year a certain amount of damage is done, and in occasional years, serious loss. A very troublesome insect in Humber Bay and vicinity is the cabbage-maggot. It is difficult to deal with Cabbage sometimes overcome the attack; cauliflower never. Many remedies have been recommended, but none are certain. The maggot is best controlled by preventing the laying of the eggs by means of a repellent. Preventatives in the form of mechanical obstructions, the placing of tobacco dust about the stem of the plant, the application of an emulsion of crude carbolic acid and others have been suggested, but where these crops are grown on a large scale, they have not proved practicable. There is work along this line for our experiment stations.

The onion-maggot is another dreaded enemy of garden crops. It is a near relation of the cabbage-maggot, and works similarly. Up to the present time no efficacious remedy has been discovered. Dusting hellebore or lime, and spraying with soap washes, kerosene emulsion and other insecticides have been tried, but the maggot usually wins out. Here again is a chance for further investigation.

A Michigan farmer states the following experience: "I have found a practical and effective method to get rid of onion maggots. It is to sow bone black fertilizer broadcast over the onions every seven or eight days until the little thrips or green flies leave. The fertilizer does not kill the flies but simply is obnoxious to them and causes them to discontinue their visits to the onions. The writer has not been bothered with this pest since he began using this remedy in 1901. Besides preventing the destructive work of the maggots the fertilizer more than pays for the trouble and expense of applying it in producing a better yield of onions."

Blight on the celery and on onion is quite prevalent in vegetable districts. The latter is difficult to combat. Many growers near Toronto have tried various remedies, notably Bordeaux mixture, with disappointing results. In some cases onions sprayed with Bordeaux are badly affected, while patches immediately adjoining and unsprayed are comparatively free from the disease.

FORCING RADISHES

On the truck farm of Mr. Thos. Delworth, of Weston, an interesting discussion took place on the methods of forcing radishes in greenhouses. It was pointed out that the seed should be sifted and only the largest used. The seed will come quicker and more even. Many small seeds may produce as good radish at maturity as the others, but they take a longer time to grow. Grown

inside, they are apt to become spindly. It is important to have all the radishes attain marketable size at the same time. This can be accomplished only by having the seed even in size. And, to hasten maturity, only large seed should be used. Reject all seeds that will pass through a sieve with a mesh one-twelfth of an inch in diameter.

Most gardeners sow the seed in drills thickly and afterwards thin to the desired distance. Mr. Rush practises another method that he claims is better. It produces a more even crop, and tends to prevent mildew and other diseases. Holes for the seeds are made every three inches in rows the same distance apart. Three or four seeds are dropped at each of these points. No thinning is necessary.

SOME PROPOSED EXPERIMENTS

To demonstrate the action of fertilizing elements, singly and in combination with each other, on radishes, Professor Harcourt purposes to undertake some experiments. The work will be conducted, not for the purpose of presenting anything new, but simply to serve as object lessons. Many gardeners hear and read about the action of the various elements on different parts of a plant, and are not convinced. It was suggested to the professor that a bulletin or pamphlet on this subject, dealing with actual experiments at Guelph, and well illustrated with cuts showing the results, would be of great value to market gardeners, experienced men and novices alike. It would be convincing. Seeing is believing. Should the experiments result in the discovery of anything new, respecting the action of fertilizers, their value will be still greater. We shall follow the work with interest.

MUSHROOMS

In the minds of some persons the culture of mushrooms is surrounded with mystery. Mushrooms can be grown, they think, only by the man who knows the secrets and possesses the charm. The business is not for the ordinary gardener. These ideas of the growing of mushrooms are wrong. They are the result of failures on the part of some men who have made the attempt; and they are due, also, to a certain amount of quackery that is practised by some of the men who have been more or less successful. One grower we know, who lives not far from Toronto, told a dozen persons this season that his success with mushrooms is due to a chemical he uses, and which was suggested to him by a tramp. These are some of the reasons for the degree of mystery that enshrouds the very idea of producing mushrooms. But, when the situation is examined, the mystery vanishes. While the cultivation of mushrooms is often attended

with uncertainty, there is no secret about it, nothing more than the secret of careful attention to details, the exercise of skill and good judgment.

Among the men who grow mushrooms successfully, and who have no methods in obscurity, is Mr. Delworth. He grows the mushrooms under the benches of his lettuce house. Recently Mr. Delworth harvested, at one cutting, 11 $\frac{3}{4}$ pounds off of 280 square feet of bed. The manure for the bed is selected with care. It must be good, neither fire-fanged nor rotten. Before using, it is turned every day for eight or nine days. Fire-fanged manure will produce no mushrooms.

The prepared manure is mixed with soil and packed by layers into beds, 9 or 10 inches deep, evenly and firmly and left smooth on the surface. When the temperature falls to about 85 degrees, pieces of brick spawn are put in about two inches deep and 10 inches apart. The surface, again, is firmed and smoothed.

Mushmelons for Market

W. G. Horne, Clarkson

There are two varieties of melon that, if grown and put on the market in the right condition, would be as much sought after for dessert or eating from the hand as the Early Crawford peach—they are the Rocky Ford and Paul Rose. The conditions in which they should be placed on the market are: first, never ship a melon until it has properly ripened; second, never ship a melon that has ripened on a dead or injured vine; third, ship them in a proper protective package, one that will stand being pitched about like so much stove wood. No discrimination is shown in handling packages by the express companies, whether the contents are of a tender and soft nature, or hard. Follow these directions and you will be surprised at the market that can be made, and a paying one, too, by growing melons in the right way.

Vegetable Notes

Study the peculiarities of the market.

The squash bug dislikes clean culture.

Mineral fertilizers are unfavorable to insects, and to some they are deadly.

When marketing vegetables, no individual of inferior value should be bunched or put up.

A compost heap, which should be started now, is like a penny savings bank. Every little helps to increase the aggregate.

I prefer solid to raised benches in the greenhouse because it does not take very long to run away with much of the profit from the crop if new benches have to be made frequently. Lumber is very expensive.—H. E. Reid, Toronto.