



**A 150-Foot Tomato House**  
Crop Grown in York County, Ont.

shingled. The part of the roof next the ridge is hinged and used as a ventilator—a space about eighteen inches wide. The south slope of twelve feet is of glass with wooden sash bars. The ends are partly of glass. The rest of the house is boarded singly and battened.

The door is wide enough to admit a wheelbarrow. Inside the house is a bench two and one-half feet wide under the south wall. The walk is two feet wide. A hotbed is placed in the centre six feet wide and two and one-half feet high. The ordinary amounts of soil and manure are used in the bed, and ordinary hotbed sash used as a cover. On the north wall are two shelves wide enough to hold seed flats.

The cost of the building for material did not exceed sixty-five dollars. In some sections where lumber is cheap, and where the greater part of the work is performed by the farmer, the cost would be much less.

The possibilities of such a house are great. The hotbed in the centre is doubly protected and any desirable temperature may be maintained there in March. This will be found a desirable place for starting tomato plants and celery and other plants requiring like treatment. By the time the seedlings are large enough to prick out in flats, the temperature of the main house will be found sufficient for the purpose. After the hotbed is cleared melons or cucumbers may be permanently planted over the spent manure with good prospects of success.

Lettuce is a cold weather crop, comparatively speaking, so that it has been found possible to grow an excellent crop of lettuce in early spring and late autumn without further heat than that given by the sun.

Rhubarb may be forced under the benches, and a surprising amount of stalks obtained, out of season, on a small scale.

Houses of this kind are very popular in some sections. Some are large, comparing favorably with the modern greenhouses and are satisfactory for the purpose for which they are used.

### **Methods of Blanching Celery\***

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There are different methods that may be used to accomplish the blanching of celery, but on a commercial scale, the only ones of importance practised are blanching by boards and by banking with soil. Formerly most of the celery was blanched by the latter method, but to-day the method employed depends largely upon the time of the year the crop is used. When a crop is to be blanched during the summer months, one of the self-blanching varieties is grown and the plants blanched by the use of the boards, for if the soil method is used at this time, it causes the plants to rust.

When celery is to be blanched during the cool weather of the fall, however, it is blanched by banking with soil which produces celery of an excellent flavor and protects the plants from light freezes. When the crop is to be stored for winter use, it will blanch in storage if the temperature is not too low, and will keep better if not blanched too much in the fields.

#### **BLANCHING WITH BOARDS**

When a crop is to be blanched by the use of boards, sound hemlock lumber one inch thick, twelve inches wide, and twelve, fourteen, or sixteen feet long, is selected, although at times boards ten inches wide are used to blanch the ear-

liest crop when the plants are not too large. If small cleats are nailed across the ends and middles of the boards, it will tend to prevent splitting and warping.

In placing the boards for blanching, they are first laid flat along both sides of the row; then two men working together at each end of the board, raise the edge nearest to the plants, catching up the outside leaves, until the board is brought into a vertical position along the row; then, holding it in place with one hand, the board on the opposite of the row is likewise brought into position. A little soil should be thrown along the lower edge of the boards to close any openings that may be caused by the unevenness of the surface of the soil.

#### **TIME REQUIRED FOR BLANCHING**

From two to three weeks will be required for blanching the summer crops, depending much upon the rate of growth and weather conditions. As soon as the crop is properly blanched, it should be harvested, because when left too long it loses its weight and flavor. After the day's harvesting and packing is finished, the boards are carried to another patch of celery and used to blanch another crop. In this way, they are used several times in a single season.

The blanching of fall and winter celery is generally accomplished by the use of soil. This method produces crops of the highest flavor, and for the extensive grower, is the most economical. The banking of celery is generally done by the use of a plow or celery "hiller," which throws the soil up in ridges against the plants. The presence of soil in the heart or crown is conducive to the rapid decay of the plant.

To prevent the soil from covering the hearts of the plants, the rows are first cultivated and then a small amount of soil is banked against the base of the plants by hand to straighten up the stalks and hold them together. This practice, which is called "handling," leaves the plants ready to be banked by the plow or "hiller," and as the crop continues its growth the "hiller" is used to keep the soil thrown up against the plants.

Examine the bark of trunks of all trees, especially peach and plum trees, for borers, also all gummy places on peach and plum trees, and dead places on apple trees, as these are probably caused by the borer. Destroy by digging out with a knife.

Nitrogen promotes leaf and stem growth. So powerful is this influence, that the profitable character of fruit trees and fruit bearing plants may be destroyed and all their energies diverted to the production of coarse, rank shoots and leaves by too liberal an application of nitrogenous manures.

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