

3.—Green shell beans

The cultivation of special varieties of beans for the production of grains to shell when green belongs to the market domain rather than the kitchen-garden. In fact those who plant in the field or garden, varieties of white shell beans for the production of strings or dry seeds, could also obtain green shells providing the picking is made at the proper time, that is, as soon as the pods are turning yellow.

As regards growers of beans for the seasonable supply of cities, they will be well advised in securing special varieties that are shelled easily before full ripeness, and whose seeds will keep their green color, even when the bunches have been pulled out (1).

The most recommendable *varieties* for green shell crops are the following:

Dwarf Horticultural Bean (Haricot de Prague marbré nain).
Goddard "
Flageolet white and green Bean (flageolets blancs et verts).

III.—EARLY BEAN CROPS

Sow in bed and in nursery around April 20th; prick out twice in nursery; take back in pots buried into the bed; choke to hasten retaking and do so more and more. If weather permits, remove sashes to harden the plants; plant to stay in the garden at spaces already mentioned, about the 1st of June.

IV.—LATE BEAN CROPS

It very often freezes by the end of August and it is for this purpose that beans are not sown that might be in bloom at this time. So as to lengthen this culture, it would be sufficient to keep them covered, during this rather short period of frost, with cloths or mats.

V.—METHOD OF CONSERVATION

String and edible podded beans.—Pods fresh picked are classified as to size, then cut at their two ends, to remove the too strong taste of green. They are then soaked about five minutes in boiling water from where they are taken out and plunged immediately into cold water, so as to coagulate albuminous matters and have them retain their green color. After this has been done, they will be packed close, in overlapping layers, into earthenware pots or large neck glass jars, brink being also poured in (2 lbs of salt to 1 gallon of water). When the recep-

(1) To do this, it is only sufficient to pull out beans, when the weather is fair, before they are fully ripe, and to collect them in bunches which are left to dry gradually in the shadow in a dry and well ventilated place. In the absence of a room large enough to receive the crop, bunches might be set up on stakes (3 stakes planted in X), and covered with straw or hay-shock cloths so as to free them from the direct rays of the sun and to protect them against the inclemencies of the weather. Seeds will thus ripen gradually and will remain green.