

happily, exploded. Ninety miles below Quebec, I have grown *Mammoth* sweet corn (fig. 3) 9 feet high, with always two, and sometimes three ears to each stem, each ear measuring,



Fig. 5—Turner's white dwarf.



Fig. 6—Celeriac.

on an average, 13 inches. *Early sweet Minnesota*, which should be sown later than the others; *Moore's Concord*, and *Russell's Prolific*, are three sorts I can also recommend (fig. 3).

They are all good, and the *Minnesota* very early, but its ears are small. I am, of course, speaking of corn for eating green. The *Mammoth*, however, ripens its seed, even below Quebec, but I do not think the others will.



Fig. 7—Early Jersey Wakefield.

*NASTURTIUMS*.—The only sort to be recommended is the dwarf; the others are ornamental plants, and of no use for producing the capsules used as imitation *capers*. I should warn my readers against the statements of certain seedsmen who say that no insects or caterpillars will attack the nasturtium. I have many

a time seen the cabbage-worm feeding on the leaves of this plant: a proof that it likes strong condiments.

*CARROTS*. The variety of this useful root that has always taken the first prize at the above-mentioned exhibitions, is the *stump-rooted scarlet* (fig. 4). The flesh is red and tender, and,



Fig. 8—Drum-head Savoy.

from its shape, it is fitted for all sorts of soils, even for the shallowest. It is, really, the best of all the carrots grown (1).

(1) All right, but a few *early horns* should be sown for first crop. Soak the seed 48 hours (parsnips too) and, after draining, let it lie in a warm place till the white shoot is seen.

*CELERY*.—*Turner's dwarf white* is about as good as any (fig. 5). I recommend all who find that this delicious salad-plant demands too much space and care to try the *celeriac* (fig. 6). Its root is as large as a small turnip; the flavour full, and the flesh tender and crisp. It requires no earthing up, and in consequence, occupies little room. 100 plants may be grown where only 50 of the ordinary celery could find



Fig. 9—Lenormand cauliflower.

place. The root is the only part eaten, though the leaves give a good flavour to soups etc.

*CHERVIL*.—The curled variety of this potherb should be sown in every garden.

*CABBAGE*.—The *Early Jersey Wakefield* is recommended by all seedsmen as one of the best (fig. 7). Its principal good quality is that it heads well, which the other early ones do not (1). For ordinary late table use, there is no better sort than the *Savoy* (fig. 8); it is large and firmly headed. Its keeping qualities are very superior (2).



Fig. 10—Early white spine cucumber.

*CAULIFLOWER*.—It is no use trying to grow cauliflowers unless the plants are put out into cold frames, and got well forward before they arrive at their ultimate place in the open air. The land must be very rich and well worked. The *Erfurt* does well as an early sort, as well as *Early Paris*, but they require great care. *Lenormand's short-stemmed* is

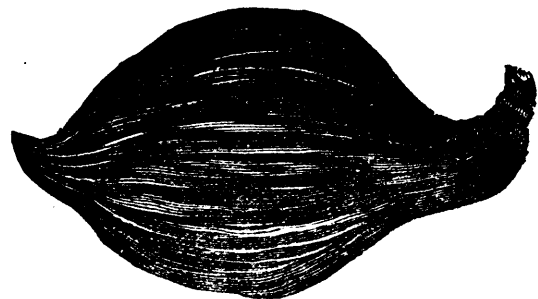


Fig. 11—Hubbard's squash.

late, but forms splendid heads, and lasts long in an edible condition. (Fig. 9).

*CUCUMBER*.—I have tried many sorts during the last few years, and I have come to the conclusion that the *white-spine* is the best. It is fairly early, the flesh is thick, the seeds few, it ripens slowly, and produces excellent gherkins for

(1) Try the *Early York*. A. R. J. F.

(2) The *St Denis* is hard to Beat. A. R. J. F.