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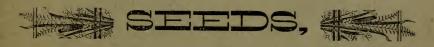
1926.

ANNUAL, 1902124 1913 CATALOGUE Equitive

____ OF ____

> SELECT &

FIELD AND GARDEN



SWEET PEAS AND NASTURTIUMS.



SETH WYMAN FIFE & SON, Proprietors.

E. W. BURBANK SEED CO.,

OXFORD STREET,

FRYEBURG,

MAINE.



SPECIAL OFFER.

On receipt of the sums named we will send you any five cent package in this catalogue to wit:

3 Pkts. for 10 cts. 6 " 15 " 10 " 25 "

We desire to introduce our seeds more extensively, hence this offer. The packets will be our regular 5 ct. Pkts.

Premium on Flower and Vegetable Seeds in Packets.

The wide distribution of our Seeds being a special object, we offer the following inducements to parties forming Clubs, or to those who desire to purchase packets in quantity. These rates apply to vegetable and Flower Seeds only when ordered in packets, purchaser's selection, cash to accompany order. Seeds ordered in this way will be sent post-paid to any address. Please note that NO COLLECTIONS, or seeds by WEIGHT, or MEASURE, are included in this offer.

Send \$1.00 and select PACKET to the amount of \$1.40
Send \$2.00 " " " " " " \$2.80
Send \$3.00 " " " " " " " \$4.20
Send \$4.00 " " " " " " " \$6.60
Send \$5.00 " " " " " " " \$7.00
Send \$6.00 " " " " " " " \$8.40

THIS OFFER does Not include SEEDS by WEIGHT or by MEASURE.

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Do not fail to read this Catalogue thoroughly, before you decide what to plant and where to purchase your seeds.

We are sure you will make no mistake to give us a tnial order, if you have never tried our seeds.

EVITAR NOTE VI

JAPANESE GLIMBING GUGUMBER.

JAPANESE CLIMBING CUCUMBER. The vines are of healthy, vigorous growth, with rich dark-green foliage and throw out strong, grasping tendrils, which enable it to climb trellis, wire netting, brush, or any other suitable support. It bears abundantly throughout the season, while the climbing habit enables the hanging fruit to grow perfectly straight; from twelve to sixteen inches in length, the cucumbers are thick, tender, and of delicate flavor, flesh pure white, skin dark green turning to brown and netted when ripe. They are of good quality, and when young make attractive pickles,

Pkt. Oz .15 .27

Kendel's Early Giant Sweet Gorn.



Kendel's Early Giant Sweet Corn. It comes in soon after Burbank's Early Maine begins, and about the same time as Minnesota; ears eight to ten inches long, and white; number of rows varying from ten to sixteen, with the majority twelve; kernels broad, white, sweet and running well to the tip and of excellent flavor; stalks short bearing close planting and seeming to throw their whole strength into the ears, of which there are often two on one stalk, making it enormously productive,

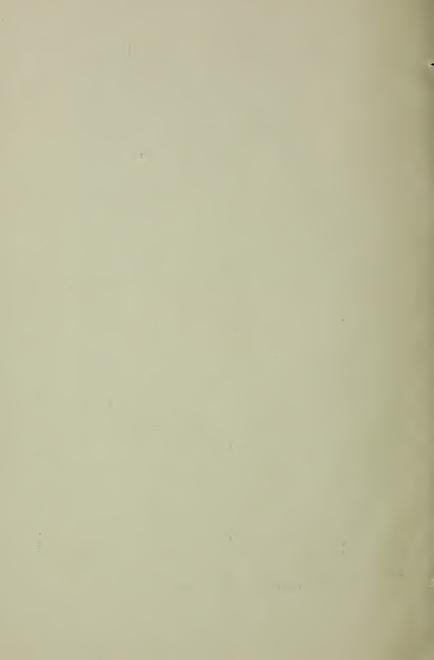
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.15 .30





Jeth Wymun Fife.



— ESTABLISHED 1880. —

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* CATALOGUE *

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FIELD, GARDEN AND FLOWER

SEEDS

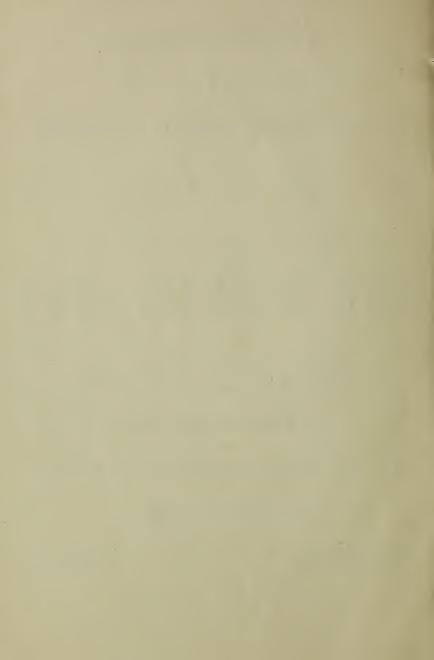
SETH WYMAN FIFE & SON, Proprieto s,

E. W. Burbank Seed Go., oxford street,

FRYEBURG,

MAINE.

H. G. Freeman & Co., Printers, Fryeburg, Me.



TO THE PUBLIC.

We take pleasure in handing you our Catalogue for the year 1902, which we trust you will read carefully, and select a good line of seeds from it for a trial, if you never have tried them.

A good garden depends as much upon the condition of the soil, and a good gardener, as upon the seeds sown.

We take the best care and pains in selecting and putting up our seeds, and know that they are all right for our New England climates. Do not fail to try them.

Seeds are not warranted, but with proper treatment and care will thrive.

We ship by mail, express or freight as desired. If by mail add eight cents per pound for postage. All goods are delivered to express companies or railroad without charge for cartage. Packets mailed free on receipt of Catalogue price.

Boxes, Bags and Barrels charged at cost.

Send money by Post Office Money Order, Express Money Order, Personal Checks on Banks in New England, or Certified Cashier's Bank Drafts or registered letter.

If your order is not received in a reasonable time, write us and send duplicate order and say how you sent the money.

Orders will be filled in order and promptly.

Write your Name and Address plainly so that no mistake can be made.

Yours truly,
SETH WYMAN FIFE & SON PROPR'S.
E. W. BURBANK SEED CO.,
FRYEBURG, ME.

HOW TO HAVE A GOOD GARDEN.

Seeds of the best possible quality will fail through improper treatment. Thus, if a small seed be sown so deeply that the young plant cannot reach the surface, the seed, however good, will fail. More failures result from a want of proper knowledge of conditions necessary to germination than from bad quality of seeds themselves. These conditions are, a proper temperature, sufficient moisture, and free access of air; besides these, the soil must be in proper condition, and present no physical obstacle to the growth of the young plant. If heavy rains have compacted the surface of the soil, and the sun has baked it to a hard crust, it will be impossible, even if all other conditions are favorable, for the seeding plants to force their way through it, and many perish from this cause alone. Seeds differ greatly as to the tem perature required for germination. Beets, Cress, Peas, etc., germinate rapidly at a temperature of 45 degrees; but if Melons and other seeds of that family, bush or pole Beans, and other plants of sub-tropical origin, are sown under the same conditions, they will be apt to decay, as for their prompt germination they require a heat of at least 60 degrees. For this reason many seeds fail yearly from too early sowing. The second condition, proper moisture, is likely to be violated by an excess rather than by too little moisture. The proper amount is that which a well-drained soil will natur-Free access of air is all-important, and this interfered with by In germination complex chemical changes an access of water in the soil. take place in the seeds, in which the air performs an important part. portion of the seed is consumed, carbonic acid gas being given off in changing the starch and other constituents of the seed into nutriment to forward the growth of the germ or embryo plant, which depends upon the contents of the seed until it has formed roots below ground and leaves above, and is able to sustain itself. Besides these conditions affecting the germination of the seed, the young plants, after they have made their way to the surface, are liable to various accidents a sudden current of very cold air, or a continued drying wind, may check their growth, or destroy the young plants altogether, In addition, there are numerous insects, both below and above ground, that may attack the plants, some of these being so small that they often destroy a crop before they are discovered.

For the above reasons, we wish to state in this explicit form. that while we exercise great care to have all Seeds Pure, reliable, and true to name, our Seeds are sold without any warranty, expressed or implied, and without any responsibility in respect to the crop. If our Seeds are not accepted on these terms, they must be returned at once.

Directions For the Cultivation of Vegetables.

To secure a good crop of vegetables, three things are at least necessary, viz., a suitable soil, pure seed, and clean culture; to which may be added as equally necessary, an abundant supply of good barn-yard manure, supplemented, when this runs short, by artificial fertilizers. The exposure for a vegetable garden should be preferably south or southeast, or nearly so. The soil should be naturally rich and friable, a sandy loam being among the best. If the soil be stiff, it should be gradually mellowed by the free use of barn-yard manure, or, if convenient, by the addition of sand. If wet, or inclined to hold an excess of moisture, it should be under-drained, preferably by tile; but if possible, a location should be selected naturally dry and free from surface water.

A dark-colored soil, or one supplied with a goodly portion of decayed vegetable matter, will produce the earliest crops. If the soil be shallow, it should be deepened gradually by plowing or spading an inch or two deeper each year, and not all at once by trenching or sub-soiling, unless manure and money be both abundant. A sandy soil may be greatly improved by adding more or less vegetable mold from the woods. To produce the best and most uniform results, the vegetable garden should have at least one foot of good, rich soil. The roots of large trees should not be allowed to encroach on any part of the garden, though large trees, especially evergreens, sufficiently far off, afford a valuable protection on the north and west.

Mark the garden off into squares or beds of convenient size to facilitate the practice of a rotation of crops, which is an important matter. As a rule, never let the same crop or kind of vegetable occupy the same bed or spot two years in succession. Potatoes, onions and a few other things may form an exception to this rule, but it is nevertheless better to keep up rotation Every year these beds must be warmed up by liberal coat, of manure which should be thoroughly mixed with the soil. Grow everything in drills or manured broadcast.

Directions for Making a Hot-bed.

In the vicinity of New York, from the first to the middle of March is quite early enough to make a hot-bed, and even a little later will do well enough. The time must vary according to the latitude. Provide a quantity of fresh horse manure from the stables, and add to this, if they can be had, one-third to one-half of its bulk of leaves. Mix them thoroughly, tramping down the mass in successive layers, and form into a large pile, so that fermentation

will proceed even in severely cold weather. In two or three days fermentation will be apparent by the escape of steam from the heap. Now turn and allow the heap to remain two or three days longer, or until the second fermentation commences. Make an excavation, or pit, two-and-a half feet deep, and of a size suited to the number of plants required. pit will be better if built of brick. It should be made in some dry, sheltered spot, facing the south or east if possible. Hot-bed sashes are usually 6x3 feet, and one sash will generally give early plants enough for a large family. The frame for sashes should be eighteen inches high at the back and twelve inches high in the front, which will give the proper slope to catch the sunlight. Cross-pieces should be placed for the sashes to slide on. to facilitate opening and shutting the frames. When everything is ready, the manure is placed in the pit and trodden down firmly in layers to the required depth, two to two-and-a-half feet. Then put on the sashes, and keep the pit closed until the heat rises. At first it will probably be 100 degrees or more, which Is too hot to sow the seed in; but in two or three days it will subside to 90 degrees or a little less, when the soil may be put on to the depth of six or eight inches. The heat may be readily ascertained by plunging a thermometer in the manure. The soil should be of well-rotted sod (or common garden soil will do), mixed with about a third of fine old manure, and in this the seeds may be sown thinly in drills two or three inches apart, and afterwards (as soon as out of the seed-leaf) either thinned out or else transplanted to another frame. Air must be given every mild day by raising the sashes at the back. Water with tepid water whenever necessary. and during cold nights and snow storms keep covered with straw mats or board shutters. Tomatoes, Peppers and Egg-plants should be sown in a separate frame from the Cabbage, Cauliflower and Lettuce, as they require more heat than the latter. The same directions may apply to hot-beds made on the surface of the ground, except that the manure should be at least a foot wider on all sides than the frame.



VEGETABLE SEEDS.



BEANS-Dwarf or Bush.

Plant as early in the spring as the season will admit on account of frost. Beans are very tender and are killed by frost. Plant in drills about two inches deep, and from eighteen inches to two feet apart. If the soil is not rich, use good fine manure in the drills, with a liberal quantity of superphosphate. If you want them at all seasons make a succession of sowing from May to July.

One guart beans for one hundred feet of drill,

String Beans.

Directions for Cooking Lima Beans (Dried.)

Soak one pint of beans in water over night. In the morning drain off this water, and cover with fresh water. Two hours before dinner time drain again, cover with boiling water, and boil thirty minutes, drain again, cover with fresh boiling water; add one eighth of a teaspoonful of soda, and boil until teuder. Drain, season with salt and pepper; add a tablespoonful of butter, a half pint of cream. Let them boil up once and serve; or they may be served with butter, salt and pepper.

Directions for cooking String Beans.

2 qts. of beans.

1 tablespoonful of butter,

Salt and pepper to taste.

Cut the blossom end of the bean and pull it back to remove the string, then pare a thin strip from the other edge of the pod. Cut the beans into pieces one inch long, throw in clear, cold water for thirty minutes. Drain; put in a saucepan of boiling water with a teaspoonful of salt, boil gently one hour. Drain, put them in a vegetable dish, add the butter, salt and pepper.

	Pkt.	Qt.	Pk.	Bu.
Valentine, Hopkin's Improved. Early, productive				
tender, succulent and of excellent flavor. A good				
bean for the first crop	.10	.25	\$1.50	\$5.00
Dwarf Black Wax. One of the best varieties; the				
pods when ripe are a waxy yellow, very tender and	1			
rich when cooked. Very popular,	.10	.25	\$1.75	6.00
Wardwell's Kidney Wax. Extra early; purely wax				
pods, long, flat, and remarkably free from rust and				
are of the best in cultivation, very prolific,	.10	.30	1.75°	7.00
Davis Kidney Wax. The best white-seeded wax				
bean extant,	.10	.30	1.75	6.00
Low's Champion. Early, hardy, thrifty and enormous	y			
productive; it also combines extreme tenderness and de				
licious flavor, and being absolutely without strings to				
the pods it excels every other variety as a snap)			
or string bean. As a shell bean it has but few e-				

quals and is of splendid flavor when cooked,		.30 .20	1.75 1.25	7.00 5.00
lific,	0	.20	1.00	5.00
Horticultural Dwarf. Large and productive; pods				
showy; great favorite in New England, and fine shell variety,	0	.25	1.50	6.00
ness, freedom from blightor rust and all around good points it justly belongs at the head of the list of the wax varities. Pods long, flat, tender and fine quality,	10	.25	1.50	5.00
the small Lima, a very rich, luscious Bean, that has				
the advantage of not requiring poles to run on while it comes earlier into bearing. The bush Limas are now very popular,	10	.30	2.00	7.00
Dwarf Lima Wax. A new Lima introduced by the				mw.
Cleveland Seed Co., to the trade, and new to the public for the first time. A very fine bean and very				
desirable in the garden,	0.	.30	1.75	6.00
Burpees's Bush Lima. The greatest novelty ever known in beans. The first and only Large Lima Bush Beans.				
Every garden should have them	0	.35	2.00	
The Goddard, or Boston Favorite. Particularly val- uable as a shell bean, being very large, handsome, and of delicious flavor, either green or dry. It is				
very productive,1	0	.25	1.75	6.00
Dreer's Improved Lima. An improvement on the				
Large Lima; very productive, and of superior qual-				
ity,	.0	.25	2.00	
Red kidney. A standard field sort,	.0	.25	1.25	4.00
Stringless Green Pod. Entirely free from strings,				
and one of very fine quality,	.0	.30	2.00	

BEANS-Pole or Running.

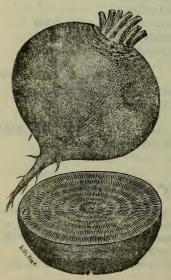
These are more tender, and require richer ground and more care in culture than the bush beans; they succeed best in Sandy loam. Plant in hills three feet apart and three and one-half feet between rows, use a shovelful of old fine manure in the hill. Plant from six to eight beans in a hill.

One quart will plant one hundred and fifty hills; ten to twelve quarts to the acre.

Directions for cooking Shelled Beans.

Cover the beans with freshly boiled water, add a teaspoonful of salt, and boil thirty minutes; drain, season with pepper and salt, and add to them sufficient butter to make them palatable.

	Pkt.	Ot.	Pk.	Bu.
Horticultural or Speckled Cranberry. A good varie	ty	~ 1		
for private use, a good snap or shell bean,		.30	2.00	7.00
Indian Chief or Black Wax Bean. One of the be	est			
varities; either for a snap or shell; remarkable f				
its fine, tender and rich colored pods. Very pr				
ductive,		.30	2.00	7.00
Kentucky Wonder. Excellent green podded sn				
bean, very productive,		.30	2.00	7.00
Mammoth Carmin Podded. Most desirable Hor	ti-			
cultural bean for color, quantity and productivene	ss .10	.30	2.00	7.00
White Dutch or Case Knife. Used either as a sna	p-			
short when very young, shelled as the Lima who	en			
more largely developed, or for soaking when dry	,10	.30	1.75	6.00



BEETS.

The soil for beets should be very rich, a light sandy loam made rich is the best. Sow as early in the spring as the ground is fit to work, frost does not hurt beets. For late sowing soak the seed in warm water twenty-four hours, sow in drills fourteen inches apart; the first weeding thin out to four or five inches apart. Pull in the fall before they get a hard frost on them. Store for winter use in barrels with five or six inches of sand on top in a cool cellar just a bove the freezing point.

If sent by mail in quantity of one half pound and upwards, add eight cents per pound for postage.

One ounce to fifty feet of drill; six pounds to the acre.

Directions for cooking Beets.

Wash carefully, but do not cut or scrape. If the skin is broken before cooking, the juice will go out into the water and the beets will lose both flavor and color while cooking. Young beets will cook nicely in one hour,—old ones,—should be cooked three or four hours. Beets should be put in to cook in boiling water, and should be taken from the water at the end of the time given, thrown into cold water just a moment and the skin rubbed off with a towel,—then cut into slices,—dust with salt and pepper,—pour a small quantity of melted butter over them and they are ready to serve.

Dirigo. Extra early; See Special offer.	Pkt.	Oz.	1 ₄ 1b.	Lb.
Ecilpse. A new variety; a good variety for second				
early, Grows larger than the Egyptian, dark blood				
red, fine grained and very tender,	.05	.10	.20	.60
Egyptian Blood Turnip. Very early and of rapid				
growth. A good beet for early market,	.05	.10	.20	.60
Crosby's Egyptian. As early as the original type,				
but thicker, smoother, and of better quality,	.05	.15	.35	1.00
Early Flat Bassano. A good variety of quick growth .	.05	.10	.20	.60
Early Blood Turnip. An old standard table beet.				
Flesh dark blood red, fine grained and very tender.	.05	.10	.20	.60
Edmand's Early Blood Turnip. This fine new				
variety grows but very small tops, the short foliage				
being of a rich bronzy red. The beets are of a				
handsome round shape and very smooth, the skin				
being of a deep blood red color; the flesh is also a				
very dark red, and remarkably sweet and tender.				
One of the finest table beets grown,	.05	.10	.20	.60
Dewing's Blood Turnip. A large deep red beet of				
good quality, a good market beet	.05	.10	.20	.60
Lentz Extra-Early Turnip. A large, small-top,				
round beet; fine strain,	.05	.10	.25	.75
Long Smooth Blood Red. A long, smooth beet;				
grows to a large size,	.05	.10	.20	.60
SWISS CHARD, Silver or Sea Kale. Grown exclu-				
sively for its leaves, the middle of the leaf can be				
used and served like Asparagus, the rest of the leaf				
like Spinach. Pick the leaves and others come out				
from the stock. Excellent greens	.05	.10	.25	.70

Mangel-wurzels.

	/	1/41b.	Lb.
W	Mammoth Long Red. An improved form of the old		
	Long Red, growing to near double the size. Will		
	keep in any ordinary cellar until spring, without		
	losing its crispness. One of the best Mangels for		
	general crop	.10	.25
1	Golden Tankard. Flesh bright golden yellow, used		
	extensively in English dairies for its nutricious and		
	milk producing qualities. Sheep eat it in prefer-		
	ence to all other mangels. With extra cultivation		
	it yields 75 tons per acre,	.10	.25

BRUSSELS SPROUTS.

Produces along the whole length of the stem a number of small sprouts resembling miniature cabbage of one or two inches in diameter; of excellent flavor. The seed should be sown about the middle of May, in a seed-bed, and the plants afterwards set in rows two feet or more apart, and cultivated like cabbage. This vegetable does not require extremely high cultivation, however. It is ready for use late in autumn, after the early frosts. One ounce of seed produces about fifteen hundred plants.

Pkt. Oz. ¼lb. Lb.

Dwarf Imperial Paris.

The finest variety.05 .15 .50 2.00

Directions for cooking Brussels Sprouts.

1 qt. sprouts. 1 tablespoonful salt. 2 ounces of butter. 2 " of flour.

A dash of pepper.

Wash the sprouts and take off the dead leaves, throw them into boiling water add the salt, and boil with the saucepan uncovered for twenty minutes.

Then drain into a colander; turn them into a heated dish.

Melt the butter, add the flour, mix; add a pint of water in which the sprouts were boiled, stir until boiling, add the pepper, one tablespoonful of lemon juice, pour over the sprouts and serve.

GABBAGE.

The Cabbage is one of the most largely grown of vegetables in cultivation. Plant in newly broken ground well manured broadcast Use a shovelful of superphosphate. Plant in hills two and one-half by three feet for the large kinds, and one and one half by two feet for the smaller kinds. The crop is much improved by frequent hoeing.

One ounce will produce 3000 plants.

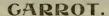


Directions for cooking Creamed Cabbage.

Cut a small head of cabbage into quarters and soak in cold water one hour, strain, remove the hard part and chop the remainder rather fine. Put in a stewing pan with sufficient water to cover it, add a teaspoonful of salt, boil forty-five minutes, drain in a colander, turn into a heated dish and pour over it; Cream Sauce.

D1r+	Oz.	1/1h	Th
Early Jersey Wakefield. An early standard cabbage	172.	7410,	LU.
in the large markets,	.25	60	2 00
Henderson's Early Summer. It is the earliest of all			20 0 0
the large cabbages; heads of a large size and very			
solid,	.25	.60	2.00
Hollander or Danish Ball Head. An unsurpassed va-			
riety, heads round, large, very hard, and fine flav-			
ored,	.25	.60	2.00
All Seasons. This fine variety is large, solid and			
sure to head. One of the best cabbages either for			
early or late crops as it comes to a head earlier and			
keeps well during the winter,	.20	.60	1.75
Early Winningstadt. Heads, large cone-shaped and			
very solid; sure to head; a good kind to plant in			
light soil,	.20	.60	1.75
Fottlers Improved Brunswick. One of the best			
drumhead cabbages in cultivation, sure to head,			
grows to a large size and very solid,	.20	.50	1.75
Improved American Savoy Drumhead. Very sweet			
and tender; good sized, firm heads; a good cabbage			
for family use,	.20	.65	2.00
Stone Mason Drumhead. Standard variety. Large,			

	solid, tender, and an excellent winter cabbage,	.05	.20	.60	2.00
W	World Beater. A new cabbage, as large or larger than				
	Marblehead Mammoth, yet uniform in size and				
	, •	0.5	90	.70	0.05
	true to type, and very solid header,		.20	.70	4.20
	SUREHEAD Cabbage. Produces large, round. flatten-				
1	ed heads of Flat Dutch type, and is remarkable for				
	its certainty of head. It is ALL HEAD, and SURE TO				
	HEAD, even under unfavorable conditions. The				
	heads are remarkably uniform, very hard, firm, and				
	fine in texture, and ordinarily weigh from ten to				
	fifteen pounds each. It is very sweet flavored, has				
	but few loose leaves, keeps well, is good for ship-				
	ping, and is just the variety and quality to suit				
	market gardeners, farmers, and all lovers of good				
	winter cabbage,	05	20	75	2.50
		.00	.20	. 10	2.00
-	Mammoth Rock Red. This fine new cabbage origina-				
*	ted with a grower for the New York market. It is				
	the largest Red cabbage known; of a deep red color				
	inside, as well as outside, while they are almost				
	literally as hard and solid as a rock,	05	.25	.75	3.50
	The state of the work of the state of the st				2.0.



The Carrot wants rich sandy loam, deeply tilled. Sow quite early in spring in drills 14 inches apart and keep as free from weeds as possible. If for table use, thin out to three or four inches in the row. If grown for stock they do not require to be thinned out.

One ounce to one hundred feet of drill; three to four pounds to the acre.

Directions for cooking Carrots.

3 good-sized carrots.

1 tablespoonful of butter,
, pint of milk,

1 teaspoonful of salt,
1 tablespoonful of flour,
salt and pepper to taste.

Scrape and cut into cubes, the carrots,—Put them in a saucepan and cover with boiling water; add the salt and let them boil one hour and a half.

When done drain, place them in a hot dish and stand over boiling water to keep warm. Put the butter in a frying pan let it melt; add the flour and mix.

Do not brown. Now add the salt and pepper. Stir until it boils and is smooth; Pour over the carrots and serve.

	Pkt.	Oz.	½1b.	Lb.
Improved Long Orange. An improvement on the				
Long Orange; decidedly superior to any other sort				
of Orange Carrot, being larger, better flavored, and				
safer to produce a good crop,	.05	.10	.25	.65
Danver's 1-2 Long. A new variety; grows shorter				
than Long Orange; much easier to pull and grows				
very handsome,	.05	.10	.25	.65

GAULIFLOWER.

Any soil that will grow early cabbage will grow Cauliflower, as their requirements are almost alike. The seed may be sown in hot-bed in March or April, and transplanted about the first of May.

One ounce of seed, will produce 3000 plants.

Directions for Cooking Cauliflower.

1 cauliflower, 1 tablespoonful of butter,
1 tablespoonful of flour, ½ pint of milk,
2 teaspoonful of salt, 4 tablespoonfuls of grated cheese.

Pick off the outer leaves, cut off the stem close to the bottom of the flowerets; wash the head well in cold water, then soak, the top downward in a pan of clear cold water one hour; tie in a piece of cheese cloth, and cook in boiling water thirty minutes, or until tender, when done, drain carefully and put into a baking dish. Put the butter in a frying pan, when melted add the flour, mix till smooth, add the milk, stir continually until it boils. then add the salt and cheese.

Pour this over the cauliflower and serve at once.

Independence of the later of th	Pkt. Oz.
Henderson's Early Snowball. One of the early sorts,	.15 2.00
Early Favorite. This is a new variety in this country	
and is we think, the best early large growing kind.	
Try it,	10 1.50

GELERY.

Sow early in hot-beds or in boxes in a warm room. When plants are two inches high transplant into open ground four inches apart; when six or

eight inches high, transplant again into trenches four feet apart and eight inches apart in row. Dig the trenches ten inches deep, fill in six inches of old fine manure and mix thoroughy with the soil in bottom of trench. Earth up to blanch three or four times during their growth; no earth should be thrown into the center of the plants. Water freely.

One ounce of seed produces some 4000 plants.

Directions for Frying Celery.

Remove the green leaves from the celery and cut the stalks into pieces five inches long.

Cleanse thoroughly, cover with boiling water, stand aside fifteen minutes, drain and dry in a towel.

Beat one egg thoroughly, add one tablespoonful of warm water. Take one cup of dry bread crumbs, add a half teaspoonful of salt and a dash of pepper. Dip the celery first in the egg and then in the crumbs; fry until crisp, in smoking hot fat.

Drain and serve hot. This is very nice accompaniment to poultry and game.

Pkt. Oz. ¼1b. Lb
Boston Market. It is large and a vigorous grower,
blanches easily, pure white, solid, crisp, tender,
and excellent in all other respects,05 .20 60 2.25
Henderson's White Plume. Crisp and possessing a
sweet nutty flavor; a valuable sort for family use,05 ,20 .60 2.25
Giant Golden Heart. A selection from Dwarf Golden
Heart, which it resembles, but grows larger and is
a better keeper; a favorite with gardeners,
½1b. ½1b. Lb.
Soup Celery. Seeds for flavoring soups, pickles, etc10 .25 .40

GRESS or Peppergrass.

Used as a salad in connection with Lettuce. The leaves are frilled and curled on the borders, of a dark green color and has a warm pungent taste. Sowerly in spring in drills ten inches apart in good rich soil and cover lightly.





GORN-Sweet.

Directions for making Corn Chowder.

1 quart grated corn,
4 good sized potatoes,
2 medium sized onions,
1 large tablespoonful of butter,

3 tablespoonfuls of flour,
1 pint of milk,
6 water crackers,

hapint boiling water.

Pare and cut the potatoes and onions into dice, Put in layer of potatoes in the bottom of a saucepan, then a sprinkling of onion then a layer of corn, then a sprinkling of salt and pepper, then a layer of potatoes and so on, until all is in, having the last layer corn. Now add the water and place over the fire and simmer for twenty minutes, then add the milk, rub the butter and flour together and stir into the boiling chowder, add the crackers broken, stir, and cook five minutes longer, serve.

Directions for making Corn Pudding.

1 dozen large ears of young corn,

1 pint of milk,

4 eggs, 1 teaspoonful of salt,

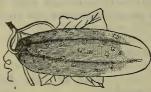
1/4 teaspoonful of black pepper.

Score the corn down the center of each row of grains, then with the back of the knife press out all of the pulp leaving the hull on the cob. Beat the white and the yolks of the eggs separately, add the yolks to the corn, mix thoroughly, then add the salt, pepper and milk, and stir in carefully the whites of the eggs. Brush a pudding dish lightly with butter and pour in the mixture. Bake slowly one hour. Serve as accompaniment to roast beef or lamb.

Kendal's Early Giant Sweet Corn. See Special offer on Colored Page.

Pkt. Qt. Pk. Bu.

				•
Crosbys' Early. An excellent variety, a great favor-				
ite in the market in all the large cities. Largely				
grown in Maine for canning,	0.	.15	$1 \ 25$	4.00
Burbank's Early Maine. The earliest and best Sweet				
Corn in cultivation. Has a pure white cob with a				
rich cream white kernel, sweet and juicy. Looks				
nice on the table; has no objectionable look like the				
Cory and Marblehead corn with a red kernel and				
cob. Ears grows to be a good size, uniform in shape				
has no objectionable look like other kinds of early				•
corn with short stubby ears,	10	.15	1.00	3.50
Stowell's Evergreen. A late variety of excellent				
quality, remaining longer in the green state than				
any other kind,		.15	1.00	3.00
Black Mexican. Grain bluish black, but is especial-				
ly rich in sugar qualities,		.15	1.00	3.00
Amber Cream. Medium, very sweet,		-15	1.00	3.00
CORN—SWEET FODDER				
For Soiling. Sow three bushels to the acre broadcast,				
in drills one and one-half bushels,			.50	1.50
Red Cob Ensilage.			.50	1.50
Sanford's White Flint.			.50	1.75
Leaming.			.50	1.50
			•	
POP CORN.				
Tatooed Yankee. Very early and exceedingly pro-				
ductive; rich, sweet and tender, one of the very best				
poppers,	3	.11		
Rice. Yellow color and a good producer and popper, .(.10		~
Golden Queen. Very fine, none better,		.10		
derived the second section of the section of the second section of the section of the second section of the section of the second section of the section of th				6.8



GUGUMBER.

Plant as soon in spring as danger of frost is over, and the ground warm and mellow, in hills five feet apart each way, and cover onehalf inch deep. Thin to four of the strongest plants in a hill.

Directions for making Cucumber Pickles.

Wash carefully your cucumbers, Pour boiling water over them and let

stand until cold. To each gallon of Vinegar add two small tablespoonfuls of Alum—two tablespoonfuls White mustard seed, one small teacup of salt; two tablespoonfuls of chopped horse radish, two tablespoonfuls of whole cloves, two tablespoonfuls of allspice, put the cucumbers in the prepared vinegar, they will be crisp and nice.

One ounce to fifty hills. Pkt. Oz.	1/41b.	Lb.
Early Russian. The earliest variety in cultivation, .05 .10	.25	.75
Arlington White Spine. This variety of cucumber is		
one of the finest we have seen, being remarkable		
for evenness of size, fine form and dark green color, .05 .10	.25 $.25$.60
White Wonder. This variety surpasses the famous	.20	.60
white Pearl in quality and productiveness, and is		
hardier; fruit an ivory white from time of forming		
until fully ripened,	.25	.60
Boston Pickling. An early table variety, producing		
its fruit in clusters near the root of the plant. Skin	0.5	
green, prickly; flesh white, tender and well flavored, .05 .10	.25	.60
Early White Spine. One of the best table sorts, and popular with market men on account of its color,		
which is light green, turning white instead of yel-	71-1-1	
low when ripe. It is of uniform shape, medium		
size, tender, crisp and well flavored. Good for		
forcing,	.25	.60
Improved Long Green. About one foot long taper-		
ing at the ends. Very dark green in color. Flesh		
crisp and of good flavor, and less seedy than many other sorts. One of the best kinds for pickling,05 .10	.25	00
Early Green Clusters. An early table variety, pro-	.20	.00
ducing its fruit in clusters near the root of the		
plant. Very productive, and in earliness next to		
Russian. Skin green, prickly; flesh white, tender		
and well flavored,	.25	.60
New Japanese Climbing Cucumber. See Special.		
Nichol's Medium Green. Of medium size, smooth	25	60
straight and very productive,	.25	.60
ductive; reliable as a green pickler,	.25	.60
Early Frame. Early and productive; about 5 inches	1 Lim	
long,	.25	.60

DANDELION.

ENDIVE.

KALE.

Sow early in the spring in prepared beds, covering the seeds thinly and evenly; transplant in June, and treat in the same manner as for cabbage. They are extremely hardy, and will endure quite a low temperature. One ounce will sow 150 feet of drill.

Directions for cooking Kale.

Wash half a peck of kale thoroughly in cold water, then pick over carefully, cut off the roots, wash again, drain by picking up in handfuls and shaking. Put this into a kettle with one pint of boiling water, stand over the fire and cook for thirty minutes; do not cover the kettle. Then drain in a colander, turn into a chopping tray and chop fine. Put into a small sauce pan, add two tablespoonfuls of cream one tablespoonful of butter and a palatable seasoning of salt and pepper, stir over the fire until very hot, Serve on a heated dish.

Pkt. Oz.

Dwarf Green Curled Scotch. Leaves of a bright green and very tender and closely curled. This variety should be sown in the spring. The quality is improved if the plants are touched by frost before being used,.....

.05 .15

LEEK.

The leek is generally considered superior to the Onion for soups; it is very hardy and easily cultivated. Sow in drills a foot apart, in April, and transplant in July in rows fifteen inches apart and six inches from plant to plant. They should be set five inches deep, in rich moist soil.

One ounce will produce about 1000 plants.

Pkt. Oz. Lb.

London Flag. Hardy, useful sort for general use,

.05 .25 \$2.00

LETTUGE.

In the Northern States, sow in seed bed as early in spring as the ground can be worked, and at intervals thereafter. When plants have made two or three leaves, transplant into rows fifteen inches apart and one foot apart in the row. For early forcing, sow in hot-bed from commencement to the middle of winter.

One ounce to 120 feet of drill.	Pkt.	Oz.	1/41b.	Lb.
Tennis Ball. The best Lettuce in cultivation for				
family use. Early, extremely tender and crisp,				
and remains in head a long time before running to				
seed,	.05	.15	.35	\$1.00
Boston Market. An improved variety of quick				
growth one of the best for forcing,	.05	.15	.35	1.00
Boston Curled. A variety of great beauty and of very				
superior quality. The fine elegant frills of the				
leaves render it highly ornamental,	.05	.15	.35	1.00
Hanson. Heads very large, solid, tender and crisp;				
of fine flavor,	.05	.15	.35	1.00
The Deacon. A splendid cabbage Lettuce; very				
large, crisp, tender and of fine quality; it stands	0 =	1 -	0.5	1 00
the heat of summer well,	05	.15	.35	1.00
Prize Head. Leaves green and red, very thin, crisp and tender. One of the very best for private use,	05	15	25	1.00
Salamander. Fine, compact heads, which resist sum-	.00	.10	.00	1.00
mer heat admirably; very popular, and heads large				
and well bleached,	.05	.15	.35	1.00
*Big Boston. A fine strain for forcing; very large,				
heads solid,	.05	.15	.35	1.00
*Black-Seeded Simpson. A superior variety; large		1 -	0.5	7 00
and compact heads,	05	.15	.35	1.00

^{*}Cabbage or head lettuce.

MUSKMELON.

Plant as soon in spring as danger of frost is over and ground warm and mellow, in hills five feet apart each way. Place ten or fifteen seeds in a hill, and cover one-half inch deep. When danger of bugs and worms is past, thin to four of the strongest plants in a hill. A shovelful of rotted manure should be put in the bottom of each hill.

One ounce for sixty hills.	Pkt.	Oz.	⅓1b.	Lb.
Christiana. Fair size; netted; orange color; very				
delicate flavor,	05 .	10	.25	.80
Long Yellow. An early variety; one of the best				
where the season is short,	05 .	10	.20	.75
Vick's Prolific Nutmeg. Fruit medium to small;				
shallow ribbed and thickly netted; very early and				
productive; flesh green, rich and juicy,	05 .	10	.20	.75
Nutmeg. Very early, not large but very sweet and				
juicy; fine for early garden,	05 .	10	.25	.85
Early Jennie Lind. A popular, small, early variety,				
flattened at each end; ribbed and closely netted,		1		
flesh light green; and generally of fine flavor,	05 .	10	.25	.85

WATERMELON.

Plant as soon in spring as danger of frost is over, and ground warm and mellow, in hills six feet apart each way, and cover one-half inch deep. Thin to three of the strongest plants in a hill. A shovelful of rotted manure should be put in the bottom of each hill.

One ounce for thirty hills.	Pkt.	Oz.	1/41b.	Lb.
Phinney's Early. A large oval variety; skin striped				
and marbled with different shades of green; rind				
thin; flesh fine scarlet and quite solid to the center.				
// Hardy, productive and of good quality,	.05	.10	.25	.75
Mountain Sweet. A long, striped variety; red flesh				
crisp and sweet; hardy, productive and of good				
/ quality,	.05	.10	.25	.75
Vick's Early. A fine early melon; grows to a good				
size; flesh bright red and very sweet,	.05	.10	.25	.75
Citron. A round handsome fruit, of small size; used				
in the making of sweet meats and preserves,	.05	.10	.25	.75

MUSTARD.

A pungent salad used with Cress. The seed is used for flavoring pickles. Sow in rows ten inches apart the first of May; cut when 2 or 3 inches high.

One ounce to forty feet of drill. Brown or Black Seeded. The best for all uses, White London. Considered the best for Salads and		1 ₄ 1b.	
Spinach; leaves light green, is best when about four inches high,	.05	.10	.25

ONION.

One of the most extensively grown vegetables in cultivation. The soil for onions should be very rich, the ground should be highly manured in the fall. No manure should be used in the spring as it tends to make the onion grow a big stiff neck. They do best sown on the same ground year after year. Sow in



drills 14 inches apart, as early in spring as the ground can be worked, use at the rate of five pounds to the acre.

Directions for Stuffing Onions.

Boil six large onions without peeling for one hour. Drain, remove the skins, and with a sharp knife cut out the center of each. Mix two table-spoonfuls of finely chopped ham or tongue with a half cup of bread crumbs; pour over this one tablespoonful of melted butter, one tablespoonful of cream, a half-teaspoonful of salt, and a dash of pepper. Fill the onions with this mixture, place them in a baking pan, baste them with melted butter, dust them with bread crumbs, and bake in a slow oven one hour. Serve with a cream sauce poured over them.

į	The ounce to one hundred feet of drill.	Pkt.	Oz.	1/41b.	Lb.
9	Danver's Yellow Globe. An early, very productive				
	sort of globular form mild flavor and is an excellent				
	keeper. Very early, popular, being extensively cul-				
1	tivated,	.05	.25	.65 \$	1.75
1	Early Red Globe. Skin deep purplish red, form				
	round flat: flesh moderately fine grained and strong				

flavored. Very productive. The best keeper and

the standard sort for shipping purposes,	.25	.65	1.75
Large Red Wethersfield. Deep-red color, immense		•	
yielder and excellent keeper,	.25	.65	1.75
Extra Early Red. Flat in shape and fully two weeks			
earlier than the Wethersfield,	.30	.75	2.50
Prize Taker. A very large yellow globe Onion, very			
handsome, fine flavor, and grand sort for market.			
Immensely productive, producing 7000 bushels to			
the acre, and is claimed by the introducer to be			
the largest handsomest, finest flavored yellow globe			
Onion ever introduced. It is a good keeper, re-			
maining hard and firm until spring,	.35	.70	2.50
New White Barletta. The earliest and one of the			
handsomest and smallest onions grown; one of the			
best for pickling and also valuable for early bunch-			
ing,	.30	.75	2.50

Top or Bottom Onions.

Add ten cents per quart if sent by mail.	Qt. Pk. Bu.
Yellow Danvers Sets	.25 \$1.25 \$4.00
Top Onion Sets,	.25
Potato Onions or Multipliers,	.25

PARSNIPS.

Sow as early in the spring as the weather will admit, in drills fifteen inches apart, covering half an inch deep. When well up thin out to five or six inches apart in the rows. Unlike carrots, they are improved by frosts, and it is usual to take up in the fall a certain quantity for winter use, leaving the rest of the ground until spring, to be dug up as required.

One ounce to 200 feet of drill, five pounds to the acre.
If sent by mail in quantities of one quarter of a pound and upwards, add eight cents per pound for postage.



Directions for Baking Parsnips.

1 tablespoonful of flour, ½ teaspoonful of salt.

6 good sized parsnips, 1 tablespoonful of butter,

Dash of pepper.

Wash and scrape the parsnips, cut them in halves; put them into a saucepan, cover with boiling water and boil one hour-Drain, and put them in a hot dish. Put the butter in a frying pan, add to it the flour, mix until smooth without browning. Add a half pint of the water in which the parsnips were boiled, stir and boil five minutes. Add the salt and pepper, pour over the parsnips, dust with crumbs, and if liked, a little cheese. Bake in a quick oven fifteen minutes.

I make the same to the	Pkt.	Oz.	1/41b.	Lb.
Abbott's Improved Long Smooth. Best for gen-				
eral use		.10	.20	.50
Hollow Crown. A standard variety,	.05	.10	.20	.50



PEAS.

Peas for an early crop, should be sown as soon as the ground is in working condition.

The soil for their reception should be light, dry and well sheltered. Mild manure, such as leaf mould, has a beneficial effect; but for many of the varieties, the soil cannot be too rich. For general crops the ground should be well manured the previous year, which causes them to yield more abundantly. When grown as a market crop, peas are never staked and are sown in single rows, two or three inches deep and from two to three feet apart, according to the variety or strength of the soil. When grown in small quantities for private use they are generally sown in double rows, six inches apart, and the tall varieties staked up by brush.

One quart to 75 feet of drill; two to three bushels to the acre.

Peas ordered by mail are subject to an extra charge of fifteen cents per quart for postage.

Pints furnished at quart rates.

*Indicates wrinkled sorts.

Directions for Sugaring Pea Pods.

Select young, tender pods, wash them in cold water, throw them in a kettle of boiling water, add a teaspoonful of salt and boil thirty minutes, Drain, turn into a heated dish, pour over a cream sauce and serve; or they may be served with butter, salt and pepper.

EXTRA EARLY.

y - a - er and a look from about the	Pk	t. 0:	t. Pk.	Bu.
Cleveland's Alaska. The earliest pea known, being			170 19	
very uniform in growth and ripening two days				
earlier than Rural New Yorker, and 90 per cent				
of the pods can be gathered at the first picking. The				
dark green color of the pods makes it extremely				
desirable, as it can be carried long distances with-				
out losing color, which quality, combined with its				
earliness and uniformity of ripening, makes it the				
most desirable extra early pea for market garden-	34			
ers ever offered. Seed round, green, resembling			CON Y	
Kentish Invicta; height two feet,	.10	.25	1.50	5,00
Cleveland's Rural New Yorker. The earliest pea				
now known to the trade in this country except the				
Alaska. Pods of fine shape, larger and better filled				
than any other extra early; containing from six to				
nine peas of fine quality; height $2\frac{1}{2}$ feet,		.25	1.00	3.00
Maud S. Very early, productive, round, white pea				
$2\frac{1}{2}$ feet,	.10	.25	1.00	3.00
*Cleveland's Eclipse. See Special on Colored Page.				
Improved Daniel O'Rouke. A favorite early varie-				
ty; and a good bearer; 3 feet,		.20	1.00	3.00
Bliss American Wonder. One of the earliest wrink-				
led sort; grows about 9 inches high, and is cover-				
ed with well filled pods, often containing 7 or 8		1		
tender sweet peas	.10	.35	2.00	7.00
*Nott's Excelsior. Robust and vigorous in growth,				
inclined to throw our laterals from the base of the				
stock, producing in profusion long handsome pods				
closely packed with large peas of excellent flavor,				
An improvement on American Wonder, being more				
vigorous and prolific with larger pods with more				
peasthan either the "Wonder" or "Premium Gem."				

A decided acquisition. Height 15 inches, *McLean's Little Gem. A very dwarf and green wrinkled Variety. When in a green state it is very large and of delicious flavor, being full of rich saccharine matter. It is one of the earliest varieties, bears well, grows about one foot high, requiring no				
sticks,	.10	.20	1.70	6.00
Second Early.				
Heroine. A medium early, green wrinkled Pea of				
recent introduction. Pods large, long, slightly curved, containing eight or nine peas of fine qual-				
ity, possessing a rich, buttery, marrow-like flavor. An extremely heavy cropper. Two and one-half				
feet high,	.10	.25	1.25	4.50
florsford's Market Garden. A grand, new, early wrinkled variety, which grows about two feet high very stocky and requires no bushes. It is of a remarkably fine quality and exceedingly productive, having, yielded at the rate of over fifty bushels per acre. The seeds can be planted from three to six				
/ inches apart, in the drill,	.10	.30	1.50	5.00
Melting Sugar. An edible podded variety, growing from 2 to 3 feet high; pods very large, 4 to 5 inches long, and one or more broad, each usually containing from five to eight large peas. Being edible podded, it should be used the same way as a wax bean; very sweet,	10	30	1.75	6.00
Daisy or Dwarf Telephone. See special offer. Gradius. See special offer.		.00	2	
V diameter by controller.				
For General Gro	n.			
*Champion of England. One of the best and most				
popular peas in cultivation; five feet,	.10	.20	1.25	4.25
for canning and field cultivation; 3 feet,	.10	.15	.75	2.75
productive; 4 feet. (Hand picked),	.10	.15	.75	2.75

tion everywhere; very productive, large peas; fine	\			
flavor, pods good size and well filled with peas,	.10	.25	1.50	5.00
Bliss Everbearing. The vines attain a height of				
from eighteen inches to two feet; foliage large.				
/ These peas are very large, being half an inch and				
over in diameter, and in quality unsurpassed. For				
a continuance of bearing this variety is unexcelled,				
if equalled, a characteristic which gives it especial				
value for late summer and autumn use,	.10	.25	1.50	5.00
Improved Stratagem. Heavy cropper, of delicious				
flavor; large handsome pods well filled, 2 feet	.10	.25	1.50	4.50
Felephones. A wrinkled variety of superior quality				
the foliage is luxuriant and of light green color,				
bearing in great abundance, large handsome pods				
from 5 to 7 inches in length; 3 feet,	.10	.25	1.50	5.50
Workshire Hero. A grand, wrinkled variety of				
branching habits and fine flavor,	.10	.25	1.25	4.00
*Paragon. Height three feet; double podded; medi-				
um late, long, straight pods; six to nine peas.				
Stubbed, stocky vine with luxuriant foliage; pods				
light green. Quality superb, not excelled by any				
pea, and the largest producer known,	.10	.25	1.50	5.25
Sharp's Queen. One of the most desirable of the late				
varieties that have been recently introduced. Of				
vigorous branching habit it needs to be sown thin-				
ly. Pods long, slightly curved, well filled with				
large peas of most delicious flavor. Its beauty,				
productiveness, and fine quality combined makes.				
it exceedingly popular. Height $2\frac{1}{2}$ feet,		.10	.30	2.00

PARSLEY.

Parsley requires rich, mellow soil, sow thickly in drills, one or two feet apart and one-half inch deep. As the seed germinates slowly, it is best to soak it for a few hours in tepid water before sowing. For winter use protect in a glass frame or light cellar.

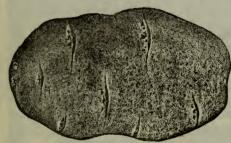
One ounce to 150 feet of drill.	Pkt.	Oz.	1/41b.	Lb.
Extra or Double Curled,	.05	.10	.25	.75
Fern Leaved,				

PEPPER.

The pepper is a tender annual, and should not be sown or planted out of doors until settled warm weather. Sow seed in hot-bed in March or April, thinly, in drills four or five inches apart, and when three inches high, transplant in rows eighteen inches apart, and ten inches apart in the rows. For late crops, sow seed in the garden as soon as danger from frost is over.

One ounce will produce 2000 plants.		
Pkt.	Oz.	1/41b.
Bell or Bull Nose. This is a very productive sort. The		
flesh is thick, mild and pleasant to the taste. It is a		
good sort for family use	.25	.75
Sweet Mountain or Mammoth Simil ar to the preced-		
ing in shape and color, but much larger and milder in		
flavor,05	.25	.75
Squash or Tomato Shape. The sort most generally grown		,
for pickling; very productive, the leading market variety, 05	.25	.75

POTATO.



Early Oxford. This potato resembles the Early Rose in shape, it is of a lighter rose color; grows uniform and smooth in shape, eyes not sunken; having been tried with other leading early varieties side by side, it gave a better yield of large, smooth potatoes with less small ones than the other

Directions for Creaming Potatoes.

Into the double boiler put one and one quarter cup of milk, let it scald, when hot, add a tablespoonful of butter, little salt, and pepper. Then dissolve one large tablespoonful of flour in a little cold water, and stir in. Then add one pint diced potatoes, cook ten minutes and serve in a hot dish.

Beauty of Hebron. A standard very early sort; oblong;

959976	Pkt.	Bu.	Bbl.
of fine table size, with shallow eyes; splendid form; flesh	1 1	2	11
white, dry and of finest quality,	.25	1.50	4.00
Early Rose. The pioneer of all improved varieties, and			
still highly esteemed,	$\cdot 25$	1.50	4.00
New Queen. A very early variety of excellent quality;			
pure white, produces a very few small tubers,	.25	1.50	4.00
Early Albino. Is a new variety of great promise, first			
catalogued 1887. Wherever it has been tested it has		3-11	
done extra well; and it seems from the report received,			
to be the earliest and best variety now on the market. Everyone should get a few and try them, as they seem			
to be the coming early potato,	30	1.50	4.00
Burbank's Seedling. This medium early white intro-	.00	1.00	1.00
duced in 1876 has acquired a national reputation. Long			
smooth, handsome, standard field variety,	.25	1.25	3.50
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The Early Fortune. Is one of the strongest growers among early varieties of potatoes. It has made such unusual developments, both as to early ripening qualities, enormously productive and strong vigorous growth, that no praise is too strong for its merits. It is handsome in form, and color resembles the Early Rose. If you have not already planted Early Fortune

you should do so this year without fail,	.50	2.00	5.00
Early Sunrise. This variety has been highly recom-			
mended for several years, and in some sections has be-			
come a standard variety for extra early market. It is of			
the rose family, and a good yielder of large smooth tu-			
bers and the quality is one of the best of all the Rose			
class, ·····	.50	1.50	4.00
Green Mountain. This wonderful, late potato orig-			
inated in Vermont. Its handsome form, white skin and			
large size recommend it everywhere. The flesh is white and fine grained, cooks dry and mealy and is of superior			
flavor. This is the case when first dug, and they retain			
their good cooking qualities and keep sound and per-			
fect until the new crop comes again. As a variety to			
keep for spring use, it has no superior. Vines grow vig-			
orously; foliage deep green; the tubers grow compactly in the hill, which is completely crowded with fine, large			
potatoes,	.50	1.50	4.00
1			

PUMPKIN.

Chiefly used for agricultural purposes. Same cultivation as cucumbers and melons.

If sent by mail in quantities of one-half pound and upwards, add eight cents per pound for postage.

pound for postage.		
	Oz.	Lb.
Large Cheese or Kentucky Field. Medium size, best for cooking,	.10	.50
Sugar. Fine grained, sweet and prolific,	.10	.50
Connecticut Field. Large, best for stock,	.05	.25
Cucumber. A long yellow, not large, with the shape of the cucum-		
ber from which it derives its name. Very thick meated and ex-		
cellent for pies. One of the best,	.15	1.00



RADISH.

For early use sow in hot-bed about the first of March, and for open air culture, sow as early in the spring as the ground can be worked, and for a succession of every two weeks thereafter as long as required, in rich, warm sandy loam, in rows or drills six to eight inches apart, covering one-half inch deep. Thin the plants to two inches apart in the row.

One ounce to 100 feet of drill.

Pkt. Oz. 1/41b.	Lb.
French Breakfast. A medium sized, oval shaped Rad-	
ish of very thick growth; very tender and crisp, of a	
beautiful scarlet color,	.80
Long Scarlet Short Top. The standard variety for mar-	
ket and private gardens,	.75
White Tipped Scarlet Turnip. An early variety of medi-	
um size, crisp and tender,	.75
Round Scarlet. Very fine and crisp when grown quick, .05 .10 .25	.75
Strasburg. It is one of the best of the summer sorts;	
roots long, handsome and tapering, and both skin and	
flesh pure white; flesh firm, brittle and tender, retain-	
ing these qualities even when roots have become old	
and large,	.80
White Pearl. One of the earliest and finest flavored rad-	
ishes we have ever had. From seed to table in $20\mathrm{days}, .05.15.30.1$.00

SPINAGH.

Sow early in spring, in drills a foot apart, every two weeks for a succession and as it grows, thin out for use. For fall use, sow in August, and for winter crop in September. Cover that which is left out over winter with straw or leaves, after the weather becomes quite cold. Keep clear of weeds.

One ounce to 100 feet of drill.

Pkt. Oz. 1/41b. Lb.

.10 .15 .40



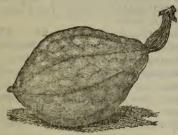
SALSIFY.

Salsify, or vegetable Oyster, is considered by many a delicious vegetable, in fact, a great luxury, and is used for soups, also boiled, fried, etc., and possesses the flavor of the oyster, for which it is sometimes used as a substitute. The culture is the same as for Carrots and Parsnips, but it flourishes best with longest, smoothest roots, in a rather light or mellow soil that has been well pulverized to the depth of eighteen inches; Sow early in the spring in drills, a foot or more apart, covering the seed not more than two inches in depth. Thin out to six inches apart. Put seed in the ground as early as possible in the spring. A portion of the crop may remain in the ground all winter, like the Parsnip.

	Pkt.	Oz.	1/41b.	Lb.
Salsify, Sandwich Island,	.05	.15	.50	1.50

Boiled Salsify or Oyster Plant.

Wash and scrape one dozen roots of salsify, throw each into cold water to prevent discoloration, as soon as scraped. Throw into a kettle of boiling water, boil slowly about one hour, drain, arrange neatly on a plate of buttered toast, cover with cream sauce and serve.



SQUASH.

Any good, rich soil is adapted to the growth of the squash. They only thrive well in warm temperature, as all the varieties are tender annuals; and the seed should not be sown in spring until all danger from frost is past, and the ground is warm and thoroughly settled. The hills should be made from eight to ten inches

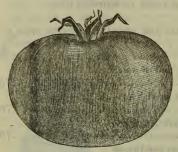
in depth, manured well, and covered about three-fourths of an inch deep. Keep the earth about the plants loose and clean, removing the surplus vines from time to time, allowing not more than three or four to a hill.

One ounce to fifty hills.

If sent by mail in quantities of one-half pound and upwards, add eight cents per pound for postage.

	Pk.	Oz.	1/41b.	Lb.
Summer Crook=Neck. Early, productive, and of good				
quality; fruit orange yellow,	.05	.10	.25	.75
Early Mammoth White Bush. The best early scal-				
loped summer sort,	.05	.10	.25	.75
Boston Marrow. A much esteemed variety; a good				
keeper, and of unsurpassed flavor,	.05	.10	.25	.75
Early Prolific Marrow. For fall and winter use this is				
a very desirable sort. It is of excellent quality and				
/keeps well,	.05	.10	.25	.75
Essex Hybrid or Hard-Shell Turban A cross				
between the Hubbard and American Turban,				
having the color, shape, and fine quality of the				
Turban, with the dryness and hard shell of the Hub-				
bard. Flesh thick, fine-grained, and solid. A good				
keeper. Very productive, early, and of rapid growth.	.05	.10	.30	1.00

Hubbard. A general favorite and more largely grown				
as a late sort, than any other; flesh fine grained, dry		10	0.6	4.00
and of excellent flavor,	.05	.10	.30	1.00
Warty Hubbard. A heavy cropper, unsurpassed	05	10	20	1.00
quality, good winter sort,	.03	.10	.30	1.00
and so very thin and smooth as to occasion little or				
no waste in baking. The flesh is solid, thick and of				
a bright orange color; dry, and it has a most rich and				
delicate flavor, quite distinct from other varieties.				
The squashes range in weight from eight to eleven				
pounds. The vines are vigorous, very productive and				
ripen the fruit evenly. In keeping qualities it excels		4.0	~ ~	
all, remaining perfectly sound until the last of April,	.05	.10	.25	.75
Faxon. Medium size, very early, and productive.				
It varies in color of skin from green to orange, but				
uniform in shape. The flesh, for sweetness and dryness, is unexcelled. There is no better variety				
for making squash pies,	05	10	25	.75
	.00			
SUNFLOWER, Large Russian				.08



TOMATO.

This is a native of South America. Nearly all our choice varieties are of recent origin. The seed should be sown thinly, about the first week in March, in a hot-bed, green-house, or inside the window or sitting-room, where the temperature is never below sixty degrees. When the plants are about two inches high, set out in boxes three inches deep, four inches apart in the same

temperature, or pot singly. If again transplanted before, setting out, the plants will be still more stocky. Set out in the open ground about the first of June, four feet apart in each hill. Choose a sunny knoll and light sandy loam for early Tomatoes. If the vines are trained on a trellis, the fruit will be finer in every respect.

One ounce will produce over two thousand plants; two ounces will give plants enough for one acre.

Directions for making Green Tomato Pickles.

1 peck green tomatoes, 1 ounce of whole allspice, 1 doz. onions. 1½ ounces of pepper,1 ounce of mustard seed,1 ounce of whole cloves,

Slice the tomatoes and onions, Then put a layer of tomatoes in the bottom of a jar, then a layer of onions, then a sprinkling of salt, then tomatoes and so on till all are used—Stand aside over night. Next morning drain off the liquor, put them in a porcelain kettle, add the spices cover with vinegar, simmer gently fifteen minutes; put away in stone or glass jars.

Pkt. Oz. Lb.
Livingston's Perfection. Early, large, smooth, and solid;
blood red color,
Acme. Smooth, large; and very fine solid fruit, splendid
sort,
Ignotum. Of good size, rich color, nearly round, very
solid; keeps its good flavor later in the season than
most varieties. Not so liable to crack as the average
of tomatoes, very productive,
Canada Victor. A very early, prolific and popular vari-
ety, bearing medium sized, solid, round, smooth, scarlet
fruit,
Essex Hybred. Very early, solid, rich flavored, large
size and very productive,
Fordhook First. An extremely early new variety; color
deep rich red tinted with purple; it is perfectly smooth
and of finest quality,
The New Imperial. See special offer on colored page.
New Stone. "Very large, and of bright scarlet color;
very smooth; ripening evenly to the stem without a
crack; exceedingly solid and firm fleshed; is an excel-
lent shipper; quality is of the best; fine for canning, a
good keeper; without hard core; not subject to rot, its
appearance on market is remarkably attractive; a heavy
variety; its vines and foliage rank and robust, heavily
loaded with uniform specimen of fruit,
Ponderosa. This monster tomato, so largely advertised,
is described by the introducer as follows. "It is all solid
meat, so free from seeds that we have had to pay our
growers five times as much to raise seed of this as of the
ordinary sorts. It is a very handsome variety, being
ordinary sorts. It is a very handsome variety, being

uniformly large, smooth, and of a dark, rich crimson color			
and a delicious sub-acid flavor,	.10	.30	4.00
Cleveland's Advancer. Very early, and of very fine			
form. A rich red color and of medium size, exceeding-			
1y fine,	10	.30	4.00

TURNIP.

For early use, sow the small sorts as soon as the ground can be worked in the spring, in drills fourteen inches apart, the Ruta Bagasthirty inches. As the seed is very fine, it should be covered but slightly, excepting in very dry weather. Select light, if possible, new soil, and manure with plaster and ashes or phosphates. Should the young plants be troubled with insects, a sprinkling of the same will be found beneficial. Of the early varieties thin the plants to six inches apart, and the Ruta Bagas to one foot. For fall and winter use, the early kinds should be sown from the middle of July to the middle of August, and the Ruta Bagas from the middle of June to the first of July, using from one to one and a half pounds of seed to the acre. Turnips are extensively used as winter feed for cattle and sheep. "Swede" and "Ruta Bagas" being synonymous terms, the names below, given as they are generally used, will be readily understood. The English varieties are almost exclusively used for early planting for market.

One ounce to 100 feet of drill.

Directions for serving Turnips with Cream Sauce.

Pare six nice, crisp turnips and cut them into dice. Put them in a saucepan of boiling water and boil thirty minutes. Drain, turn into a heated dish, pour over a half pint cream sauce and serve—Turnips cooked this way make a delicate vegetable to serve with roast poultry.

			Pkt.	Oz.	Lb.
Golden Ball.	A rapid grower, of ex	cellent flavor; bri	ight		
yellow, a go	ood keeper and superi-	or table variety, .		.15	.65
Purple Top M	unich. Early, flat, si	nooth, medium si	ized		
variety of h	andsome appearance;	flesh white	05	.15	.65
Purple Top W	Vhite Strap Leaf. Be	est variety for m	nain		
crop, sure c	ropper of excellent qua	ality; equally good	for		
spring or fa	11 sowings; white flesh	1,		.15	.65
White Egg.	Perfectly smooth, m	edium large, aln	ost		
egg shaped;	fine quality; excellen	it fall variety,	05	.15	.65
Yellow Globe	. A splendid sort for	general crops; gre	ows		
N. All					

to a large size,	a good keeper with	bright yellow flesh,			
and one of the	best table varieties,		.05	.15	.65

RUTA BAGA or SWEDE TURNIP.

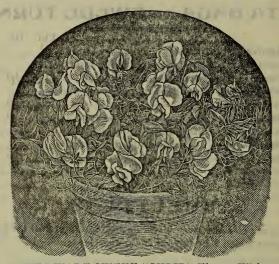
/	Pkt.	Oz.	1/41b.	Lb.
Carter's Improved Hardy Swede. This variety is an				
improvement upon the other varieties, being larger,				
the flesh firmer, an excellent keeper,	.05	.10	.15	.50
Skirving's Purple Top. A standard variety, hardy and				
productive,	.05	.10	.15	.50
Sweet German. White, sweet, and a good keeper,	.05	.10	.15	.50
Long Island Ruta Baga. Fine form, purpletop, yellow				
flesh, tender and sweet. A heavy cropper and excel-				
lent keeper,	.05	.10	.15	.50

SWEET PEAS.

Sweet Peas are now the most desirable and popular of all the garden flowers and we have added a line to our Field and Garden Seeds.

Pkt. Oz. ¼lb. Lb.
Bronze King. Very novel and unique. Standard of a
curious terra cotta tint supposed to be bronze; wings
ivory white. Very attractive,
Blanche Ferry. It bears large pink and white flowers,
like the beautiful and ever popular Painted Lady Sweet
Pea, but is very much more free-flowering and at least ten
days early in blocming. The beautiful flowers are richly
fragrant,
Blushing Beauty. Very fine, delicate, flesh pink, hooded
form,
Blanche Burpee. A white seeded, pure white of exqui-
site form and immense size, having a bold, rigid, up-
right, shell-shaped standard of great substance; is a
wonderful profuse bloomer and the best of all,05 .10 .20 .65
Captain of the Blues. Three large flowers on a stem,
light claret-colored standards, wings attractive blue,
cast with purple,
,

Countess of Randor. Pale mauve or lavender,05 .10 .25 .80 Crown Princess of Russia. Flesh colored and salmon buff,05 .10 .20 .75

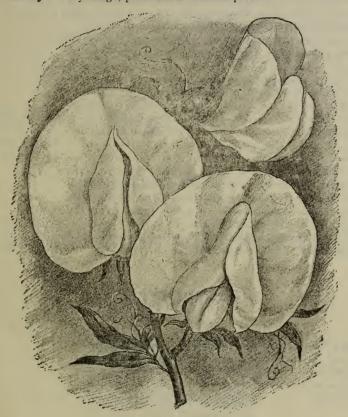


NEW DWARF SWEET "CUPID" Flower White.

(Shown at the Meeting of the Royal Horticultural Society
on Tuesday, Jan. 25, 1895.)

)
Pkt. Oz. ¼lb. Lb.
Cupid. This dwarf variety of the Sweet Pea is quite an
acquisition both to the flower garden and the green-
house. Its pure white flowers are of the full size of
those of the ordinary Sweet Pea freely produced,10 .15 .35 1.00
Emily Henderson. A fine new absolutely pure white.
As early and as free-flowering as Miss Blanche Ferry;
popular with Florists for forcing,
Extra Early Blanche Ferry. Same as Blanche Ferry;
only about two weeks earlier,
Firefly. A deep-brilliant scarlet; truly a fiery shade,05 .10 .25 .80
Lemon Queen. One of the most beautiful flowers of
the largest size, always three on a stem; the coloring
is white, tinted softly with lemon blush,
Lottie Eckford. Three flowers on a stem, large wings

and standards of white with lavender,	.05	.15	.25	.75
Mrs. Eckford. Primrose; very fine,	.05	.15	.25	.75
Mrs. Gladstone. Pink; wings blush,	.05	.15	.25	.75
Mrs Sankey Very large pure white of most perfect				



BLANCHE BURPEE.

	Pkt.	Oz.	½1b. Lb.
form,	.05	.10	.25 .75
form, Painted Lady. Rose and white,	.05	.10	.15 .60-
Peach Blossom. Standard salmon pink; wings soft			
pink,	.05	.10	.25 .80
Peach Riossom. Standard salmon nink wings soft			

Pkt. Oz. 1/41b.	Lb.
pink;	.75
Primrose. Pale primrose yellow,	.75
Primrose. Distinct as the nearest approach to yellow in	
Sweet Peas; of pale primrose color;	.75
Purple Prince. Maroon standard, shaded with bronze	
and purple-blue wings,	.60
Queen of England. Grand pure white and extralarge	
size,	.50
Splendor. Most appropriately named. Superb rose-	
colored blossoms, richly shaded with crimson. Splen-	
did, large flowers, finely formed and of bright, clear	
colorings,	50
Stanley. Rich maroon, darker than Boreation and of	.00
larger size,	.75
Venus. Buff and pink; fine,	.75
The Senator. Splendid, finely formed, large flowers,	.10
shaded chocolate and bright brown, and striped on a	
creamy white ground-color mottled and blotched in	
every conceivable manner. In strong lights its mark-	-0
ings take on almost reddish hue,	.50
All New Sweet Peas Mixed. Choice and fine strains,	,25
Fife & Son's Extra choice mixture,	.75

NASTURTIUM.

	Pkt.	Oz.	Lb.
Dwarf Mixed. A superb collection of all the different			
dwarf varieties and colors; a fine mixture,	.05	.10	1.00
Tall Mixed. A collection of the very finest strains and			
colors of the tall or running sort. This mixture is un-			
excelled	.05	.10	1.00

OATS.

Czar

King of Prussia. Very fine, hardy, full, robust stocks and not apt to lodge and very fine, extra seed grown here:

10c. 1b.

\$2.00 per bush.

POT, SWEET, or MEDIGINAL HERBS.

Every garden should contain some of the following varieties of herbs, both for culinary and medicinal purposes, as they are easily grown, and which preserved by drying, are ready for use at any season of the year. Care should be taken to harvest them properly. Cut just before they are in full bloom, on a dry day and, after being thoroughly dried, they should be entirely excluded from the air. Sow in spring in shallow drills, covering lightly and when well up thin out or transplant to a proper distance apart.

	l	?kt.	Oz.
Sage. A culinary	herb, used in medicine,	.05	.20
Summer Savory.	Used as a culinary herb,	.05	.20

Agents for Monarch and Crescent Bicycles.



No better wheel made than the

MONARCH AND CRESCENT BICYCLES.

We carry in stock the following, which is only a part of our whole line of goods:

The Worcester Buckeye Mowing Machine and a full line of repairs.

The Bullard Hay Tedder and Hay Tedder Teeth.

The National Rake, The New York Champion Rake, and all kinds of Horse Rake Teeth.

Cultivators, Pulverizers, Plows, Corn Planters, (The King of the Corn Field), (The Eclipse), and (Eureka), Planet Jr. goods and repairs.

Animal Meal, Ground Oyster Shells, Grass Seed, Fodder Corn, Rye, Buckwheat and Beans.

Pratt's Food for Animals and Hens.

WE SELL

Monarch Paints, Campbell Stains, Red Seal Varnish, Floor Paint, (none better), Oils, Varnish, Shelac, Turpentine, Brushes etc. for painters use.

