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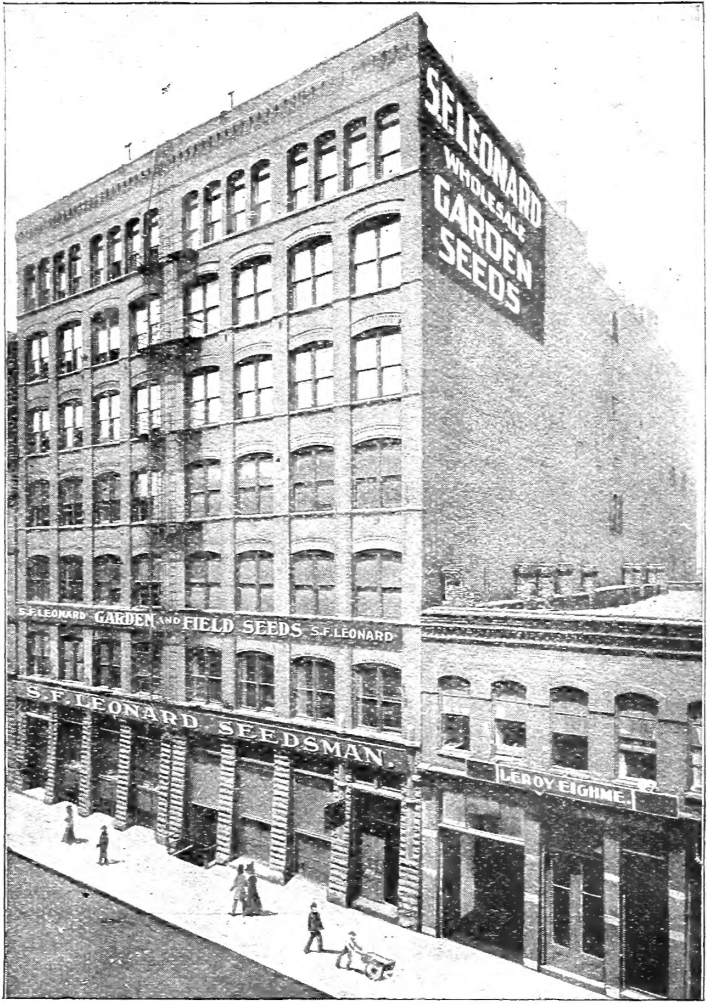
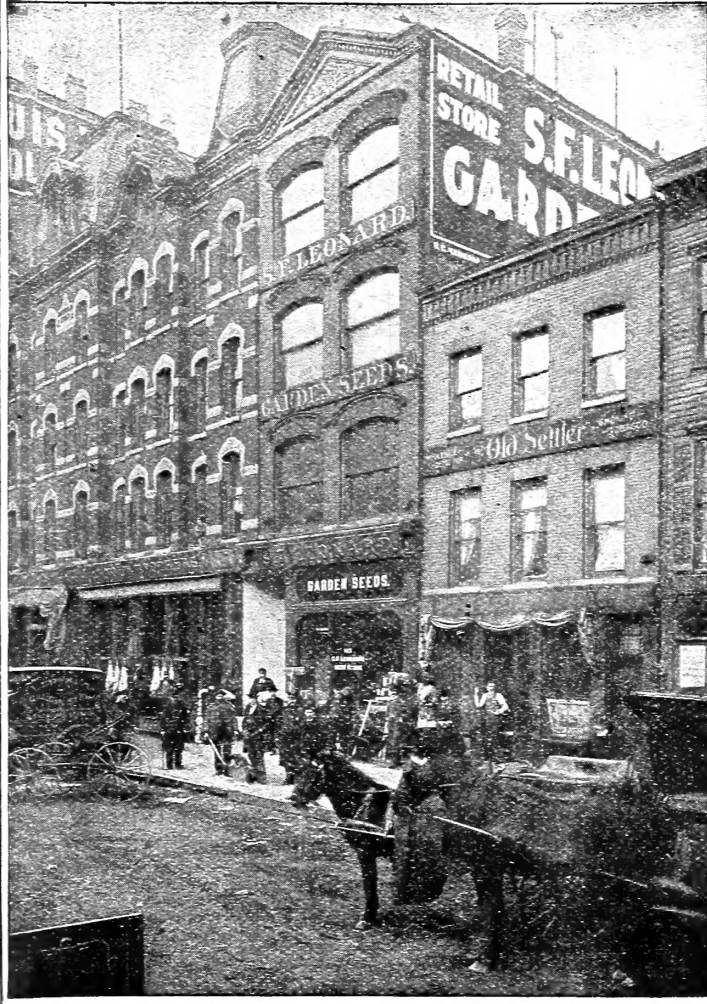
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LEONARD'S Market Gardeners' Catalogue

SEASON 1902.



MARKET GARDENERS' STORE, 143 W. RANDOLPH ST.

OFFICE AND WAREHOUSE, 71 AND 73 W. MONROE ST.

ESTABLISHED 1884

INCORPORATED 1901

LEONARD SEED CO.

Successors to S. F. LEONARD

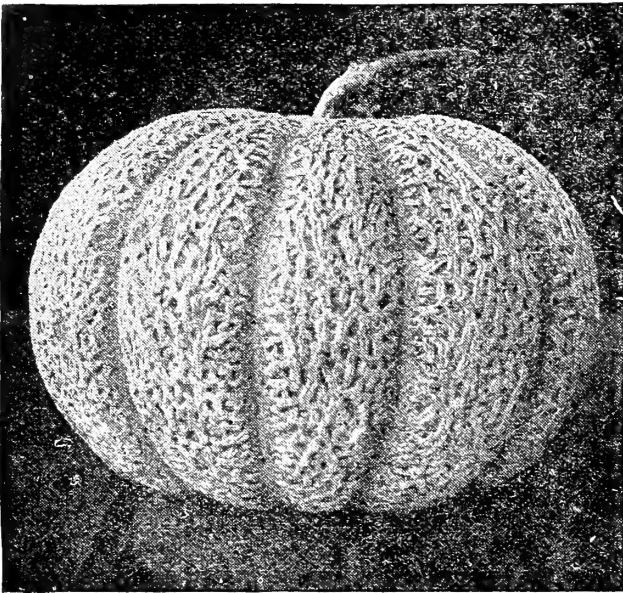
Growers and Wholesale Seed Merchants

143 W. RANDOLPH STREET

Office and Warehouse:
71 and 73 W. Monroe St.

CHICAGO.

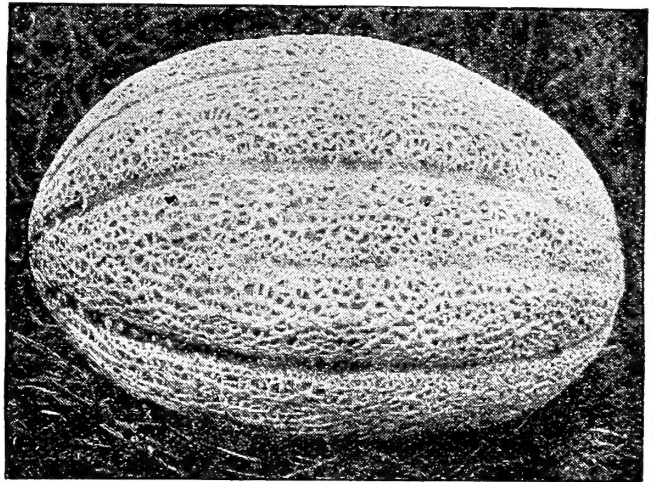
TELEPHONE
MAIN 2762.



Chicago Prolific Nutmeg.

ANNE ARUNDEL MUSK MELON.

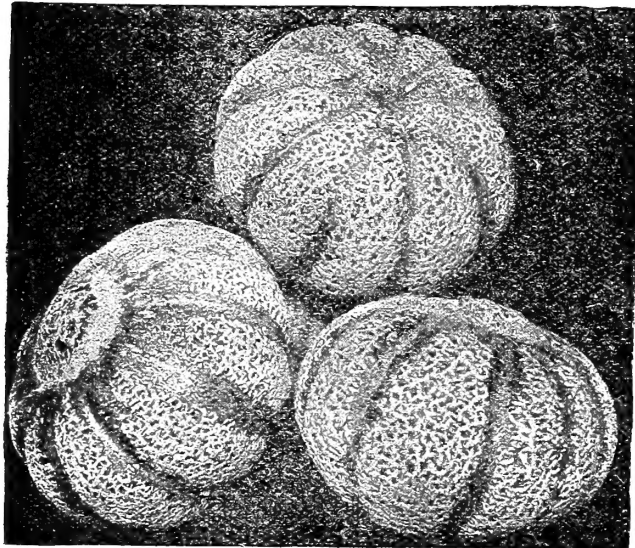
This fine melon is an improvement on the Acme or Baltimore. In form it is oblong, netted, showing slight depression in ribs. Heavy meated, with spicy, delicious flavor. There is no better oblong, green fleshed melon grown than this one. At our trial grounds the past season it showed up qualities which lead us to offer it and to recommend it to all gardeners. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 60c.



Anne Arundel.

NORFOLK BUTTON MUSK MELON.

The illustration, which is a photograph of specimens we grew on our trial grounds last season, shows the distinct form of this fine little melon. The type seems to be thoroughly established, as the whole crop we grew last season were very uniform. The quality of this melon is excellent. We recommend it as being worthy of a trial. This melon is highly prized in eastern markets, owing to its earliness. It is the earliest really good melon that reaches the New York and Philadelphia markets from the south. Pkt., 5c.; oz., 15c.; $\frac{1}{4}$ lb., 40c.



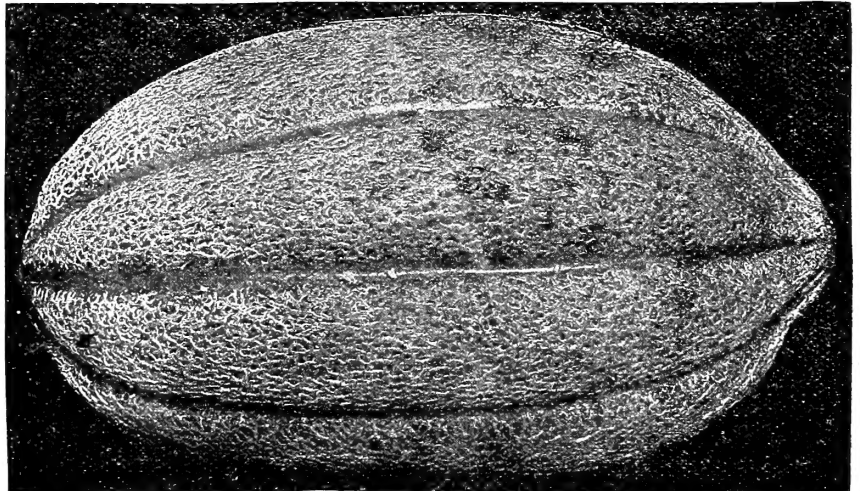
Norfolk Button Melon.

SWEET HOME MUSK MELON.

This is one of the sweetest musk melons grown. It is a fine large melon of quick growth. The illustration is from a photograph of a specimen grown last season on our trial grounds at Jefferson Park, and shows the handsome appearance of the melon. Every melon grower should try this splendid new variety. Pkt., 5c.; oz., 15c.; $\frac{1}{4}$ lb., 40c.

BOUNTIFUL BEANS.

This new green podded bush bean is a heavy cropper and very early. It is a stringless variety and a careful selection from one of the standard sorts. Its hardiness and great productiveness make it one of the very best bush beans. Pkt., 5c.; $\frac{1}{2}$ pt., 15c.; pt., 20c.; qt., 30c.



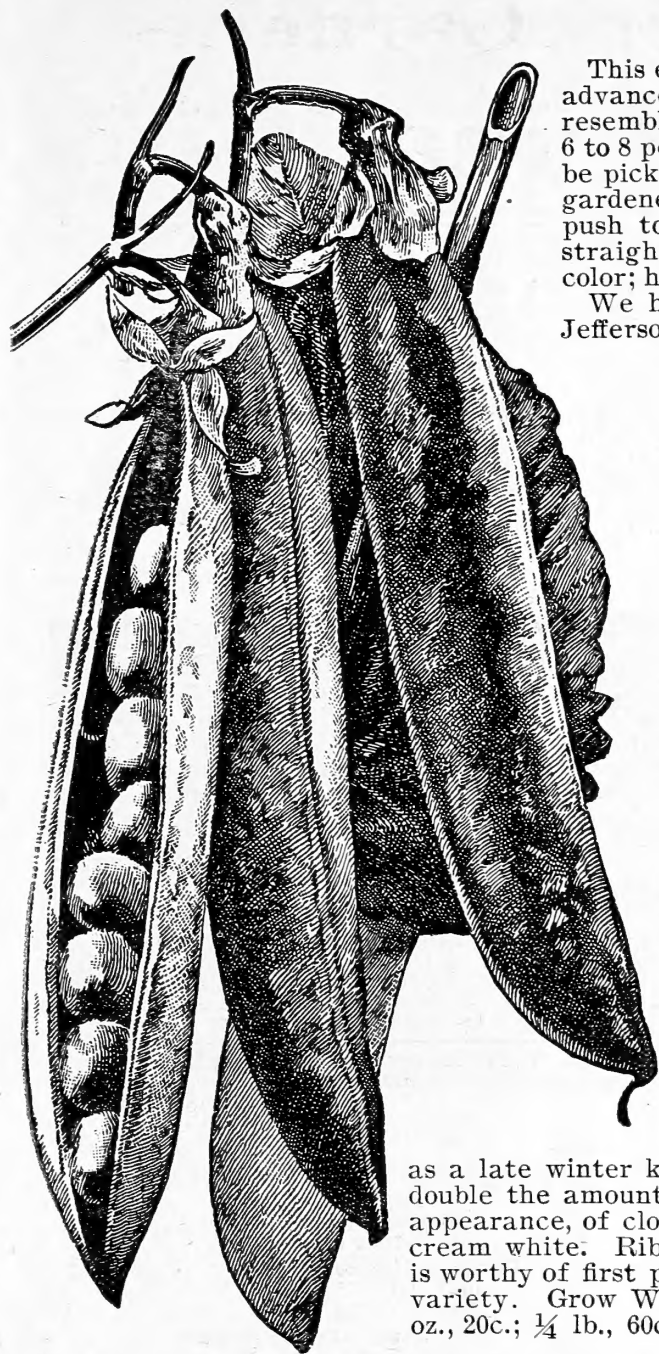
Sweet Home Musk Melon.

CHICAGO PROLIFIC NUTMEG MUSK MELON.

This fine early musk melon has given excellent satisfaction to melon growers. It is an improved form of the extra early Hackensack. Our illustration is a photograph of a specimen taken from our test grounds the past season. This melon is early, productive, of the finest quality. It is the best type of early Nutmeg that we know of. Gardeners and melon growers will find it superior to Skillman's Jenny Lind, or any of the extra early strains of the Nutmeg type. It is nearly as large as Chicago Market Nutmeg, and of fully as good quality. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 60c.

LONGFELLOW BEANS.

This new bean has long green pods, is exceedingly prolific, always solid, of delicious flavor, is tender, and remarkably early. It matures its crop very regularly and withstands adverse conditions well. A good bean for market or home use. Pkt., 5c.; $\frac{1}{2}$ pt., 10c.; pt., 20c.; qt., 30c.



Gradus or Prosperity Peas.

GRADUS OR PROSPERITY PEAS.

This extra early pea is unsurpassed in quality, being the greatest advance yet made in the extra early peas, the pods very closely resembling the Telephone in size and shape, and containing from 6 to 8 peas of excellent flavor. Ripening very quickly, the peas can be picked at one time, making it a valuable crop for the market gardener. In habit it is vigorous, very quick to germinate and push to maturity; foliage large, pale green in color; pods long, straight, slightly round at the point; seed large, wrinkled, cream color; height, 3 feet.

We had a good opportunity of testing the Gradus pea at our Jefferson farm the past season. We had in the neighborhood of 8 acres growing for our stock seed there, and found the pea to be excellent in all particulars.

We would recommend heavy seeding to market gardeners, as the vines do not grow rank and will stand thick seeding. Qt., 40c.; pk., \$2.50; bu., \$10.

AUTUMN KING CABBAGE.

This is an extremely large and solid-heading variety, well suited for fall and winter. It gives the best results in cool locations, and is specially desirable for exhibition. The plant is of extra strong growth, with an abundance of dark bluish-green leaves growing closely about the large flattened heads. In good soil it will produce heads of enormous size, but, of course, requires a longer season for growth than do the smaller varieties. Oz., 25c.; $\frac{1}{4}$ lb., 70c.; lb., \$2.50.

NEW LETTUCE.

(ALL SEASONS.)

Without a doubt this is one of the best all-head lettuces. It forms a very large, solid head, almost as large as a Flat Dutch cabbage; the flavor is excellent; the inner leaves very tender; slow to go to seed. The heads are of enormous size, very handsome; the leaves a beautiful light green; a very profitable sort for the market gardener and excellent for the home garden. For early or late sowing. $\frac{1}{4}$ lb., 50c.; oz., 15c.; $\frac{1}{2}$ oz., 10c.; pkt., 5c.

NEW CELERY.

Winter Queen. This is, without doubt, the most valuable variety of celery for winter and spring use ever introduced, even excelling the celebrated Perfection Heartwell as a late winter keeper. It is also much stouter, thicker and heavier, with double the amount of heart of any known celery. The plant is beautiful in appearance, of close habit and compact growth, and blanches to a beautiful cream white. Ribs perfectly solid, crisp and of a delicious nutty flavor. It is worthy of first place as a late celery, and will keep longer than any other variety. Grow Winter Queen once and you will grow it always. Pkt., 5c.; oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.

EARLY CYCLONE CUCUMBER.

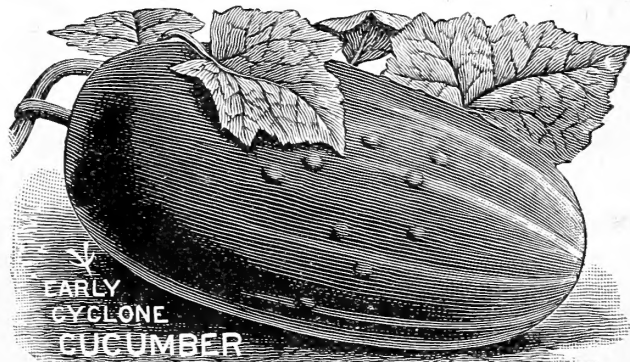
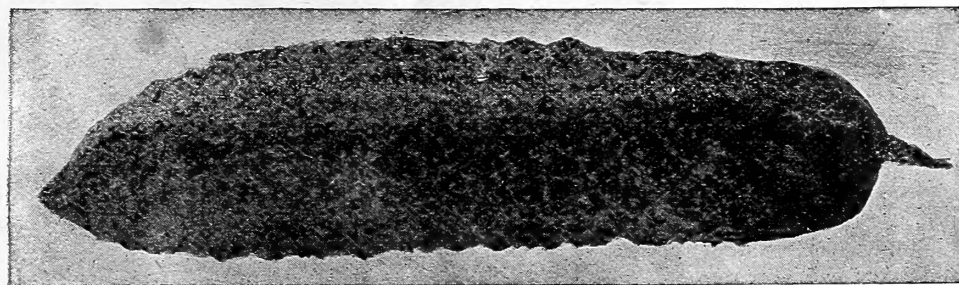
This is one of the earliest cucumbers in cultivation, and is of the most desirable White Spine type. It is shorter and thicker, and holding its deep green color better than any White Spine or other early cucumber in cultivation. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 25c.

THE CUMBERLAND CUCUMBER.

(THE BEST PICKLING CUCUMBER KNOWN.)

"We honestly believe this to be the best pickling cucumber ever produced."—C. P. Coy & Co.

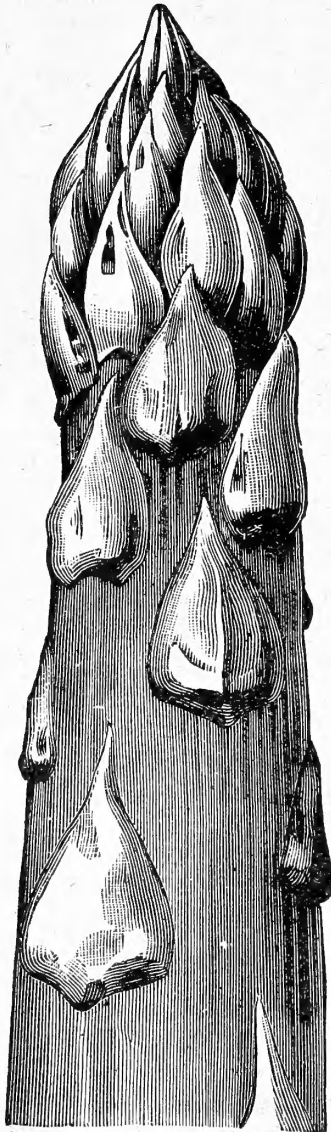
The variety is of the hardy White Spine type, is a rapid, strong and vigorous grower and very prolific in fruit. The pickles differ from all other hardy sorts in being

EARLY
CYCLONE
CUCUMBER

The Cumberland Cucumber.

thickly set with fine spines over the entire surface, except the extreme stem end; and during the whole period of growth, from the time they first set until fully grown, the form is exceptionally straight and symmetrical, thus being as choice as a slicing variety as it is for pickles. The flesh is firm, but very crisp and tender at all stages. Pkt., 5c.; oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.

Leonard's Market Gardeners' Wholesale Price List.



Col. Mam. White.

very early sort, and immensely productive and of the best quality.

Oz. 5c. ¼ lb. 10c. lb. 25c.

COLUMBIAN MAMMOTH WHITE.

A new and entirely distinct variety, that produces shoots that are white, and remain white, as long as fit for use. In addition to this advantage it is more robust and vigorous in habit, and throws up larger shoots and fully as many of them as "Conover's Colossal" and requires no earthing up, as in

ARTICHOKE. (GLOBE.)

FR., *Artichaut.* GER., *Artischoke.*

Sow in April in rich soil, and transplant the following spring to permanent beds (in rows or hills), three feet apart, and two feet between the plants. They only give a partial crop the first season, but the beds will remain in bearing for years. Protect in winter by a covering of leaves or coarse manure.

Artichoke. Large Globe. Grown for the unripe flower heads, which are highly esteemed by epicures. Per oz., 25c.; pkt., 5c.

Jerusalem Artichoke. This variety is not produced from seed, but is cultivated for its tubers, which are especially valuable for stock feeding on account of their fattening properties; they are well adapted to any soil where corn and potatoes can be grown. They are the best hog food known; a preventive of cholera and other hog diseases. One acre planted in Jerusalem Artichoke Roots will keep from 20 to 30 head of hogs in fine condition from October until April, except when the ground is frozen too hard for them to root, as they should not be dug in the fall, but the hogs turned into the field to help themselves by rooting for them. Three bushels of tubers are sufficient to seed one acre; cut to one eye, the same as potatoes, planting in April or May, in rows 3 feet apart and 2 feet in the rows, and cover about 2 inches deep. Price, lb. 25c.; 3 lbs. for 65c.; post-paid; by freight or express, pk., 40c.; bus., \$1.25; bbl., of 3 bus. (enough for one acre), \$3.00.

WE make it our constant aim to supply seeds of the highest standard of excellence a first consideration, and next, to make prices as low as such quality of seeds can be sold. Every variety is tested at our trial grounds each year, and by careful comparison with stocks obtained from other sources, we know that it is impossible to procure better seeds from any source than we sell. By these comparative trials we learn the merits and demerits of every known vegetable, and by leaving from our list varieties of doubtful merit save our customers disappointment and loss. Our list will be found to contain the most reliable varieties in cultivation, and such as we supply to the most critical market gardener and experienced planter, who must have the best.

These prices are Net, delivered at any Express or Freight depot in Chicago. If to go by mail, add 8c. per lb., and 15c. for each quart, for postage. Two bu. Cotton Grain Bags, 20c. each.

It is doubtful if any other seedsmen have better or as good opportunities as we of gaining practical knowledge of the importance of good seeds to the planter. The varied requirements of the market gardeners of so great a city as Chicago offers a field unsurpassed for this purpose. That we have taken advantage of it is shown by the confidence placed in the seeds we sell by the planters who should best know whether we meet the requirements or not, namely, the many market gardeners of Chicago.

ASPARAGUS.

FR., *Asperge.* GER., *Spargel.* Sow 1 oz. for 60 ft. of drill.

Sow in March or April, in rows 1 foot apart. When two years old transplant into permanent beds, which should be well and deeply manured, and trenched to the depth of two feet. Set the plants (in rows) from three to four feet apart, and two feet in the rows, spreading out the roots, and covering from six to eight inches. On the approach of winter cover with manure or compost; fork the beds early in the spring, and apply a dressing of salt. Cut for use the second year after planting in permanent bed.

ASPARAGUS SEED.

Conover's Colossal. The standard variety; of large size, tender and of excellent quality.

Oz. 5c. ¼ lb. 10c. lb. 40c.

Barr's Mammoth. The stalks are very large, frequently one inch in diameter, with few scales; the stalks retain their thickness completely up to the top of the shoots, and have close, round heads. They are very quick growing and very light in color. The stalks are very tender and succulent, entirely free from woody fiber, and make shoots fit for market in one day.

Oz. 5c. ¼ lb. 10c. lb. 40c.

Palmetto. It is of very large size, even and regular in growth and appearance. It is a

the green sorts, in order to furnish the white shoots so much sought after. This grand result in producing a White Asparagus did not come by chance, but was the outcome of years of patient work and careful selection by the originator.

Oz. 10c. ¼ lb. 15c. lb. 50c.

Asparagus Plants. These prices do not include postage. If to go by mail, add at the rate of 50 cts. per 100 for the 2-year-old plants.

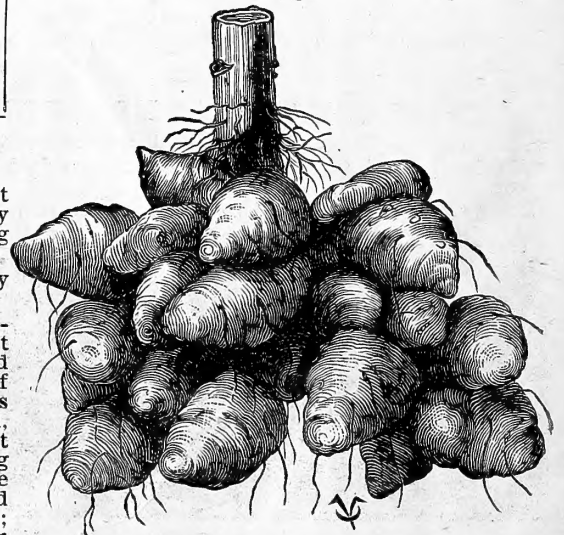
Columbian Mammoth White. 2-year-old roots, doz., 15 cts.; 100, 75 cts.; 500, \$3.25; 1,000, \$6.00.

Conover's Colossal. 2-year-old roots, 100, 50c.; 1,000, \$4.50. 3-year-old roots, extra strong, 100, \$1.25.

Barr's Mammoth. 2-year-old roots, doz., 20c.; 100, 85c.; 500, \$3.50; 1,000, \$6.00.

Palmetto. 2-year-old roots, doz., 20c.; 100, \$1.00; 500, \$2.50; 1,000, \$5.00.

Special Prices on larger lots on application.



Artichoke Jerusalem.

BROCCOLI.GER., *Brocoli*, *Spargel-Kohl*. FR., *Chou Brocoli*. SP., *Brocoli*.

Nearly allied to the cauliflower, but more hardy. The seed should be sown in this district in the early part of May, and transplanted in June; further south the sowing should be delayed until June or July, and the transplanting accordingly from August to October. In parts of the country where the thermometer does not fall below 20 or 25 degrees broccoli may be had in perfection from November until March. It succeeds best in a moist and rather cold atmosphere.

White Cape. Heads medium size, close, compact, and of creamy white color. One of the most certain to head. Pkt., 10c.; oz., 40c.; $\frac{1}{4}$ lb., \$1.50.

Purple Cape. Differs only in color. Pkt., 10c.; oz., 50c.; $\frac{1}{4}$ lb., \$1.75.

Welcheren. A valuable variety, with very large firm heads. Pkt., 10c.; oz., 40c.; $\frac{1}{4}$ lb., \$1.25.

BRUSSELS SPROUTS.GER., *Kopf kohl Gruner*. FR., *Chou de Broxelles*.

This is one of the best vegetables for winter use, producing from the axils of the leaves an abundance of sprouts, resembling small cabbages, of excellent, mild flavor. It has never come into general use in this country, probably owing to its being too tender to stand the winters of the northern states; still by sowing in April and planting out in July, it may be had in fine condition until December, and in the southern states may be had in use from November to March.

Tall French. Very fine. Pkt., 5c.; oz., 15c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.



BRUSSELS SPROUTS.

Dwarf Improved. A variety producing compact sprouts of excellent quality. Pkt., 5c.; oz., 15c.; lb., \$1.50.

LEONARD'S SNOWBALL CAULIFLOWER
Is the best strain of Snowball ever offered.
No gardener should fail to try it.

BEANS.**DWARF GREEN PODS.**

Extra Early Refugee. Qt., 25c.; bu., \$3.25.

Refugee, or 1,000 to 1. A late variety. The best for pickling. Qt., 25c.; bu., \$3.25.

Early Mohawk. Large flat pods. Qt., 25c.; bu., \$3.25.

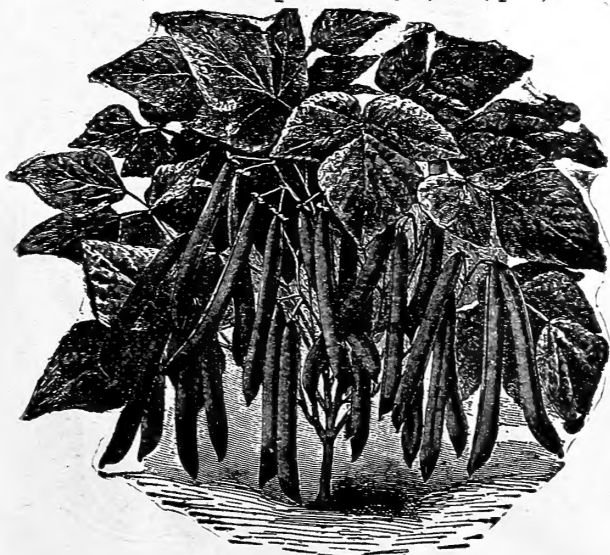
Long Yellow Six Weeks. Early, very productive. Qt., 25c.; bu., \$3.25.

Best of All. Fine large pods. Qt., 25c.; bu., \$4.00.

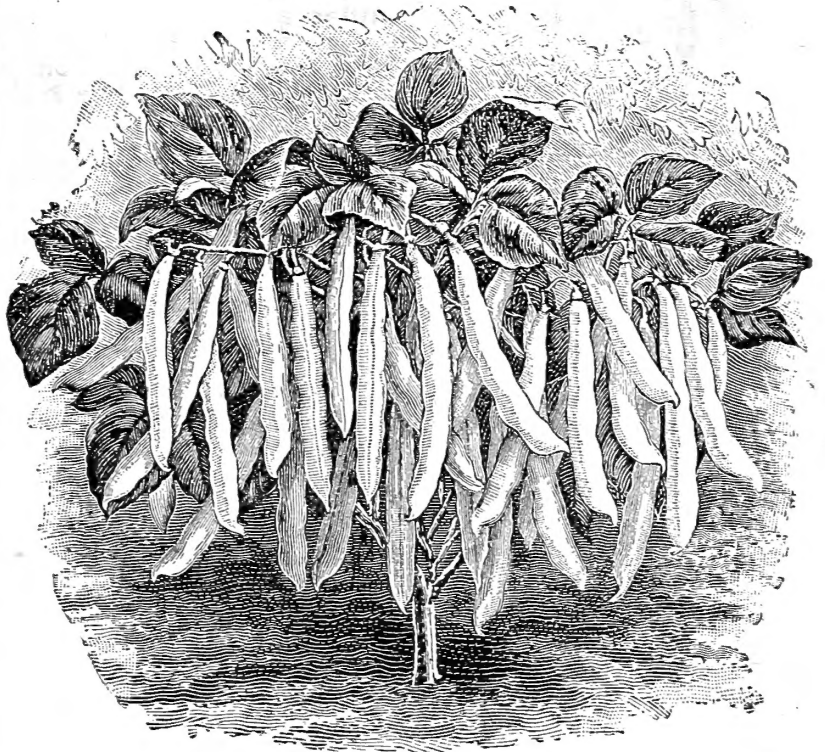
Large White Marrow. A large shell bean. Qt., 25c.; bu., \$4.00.

Improved White Kidney. An excellent shell bean. Qt., 25c.; bu., \$4.00.

New Giant Green Pod Stringless Valentine. The greatest novelty in beans ever offered. More than a week earlier than Improved Round Pod Valentine, and more prolific. Qt., 25c.; pk., \$1.00.



New Stringless Green Pod.

**Extra Early Red Valentine.**

Mammoth Stringless Green Pod. A mammoth podded selection from the original Stringless, not quite so early, but more showy, and possessing the good qualities of the parent. Qt., 25c.; pk., \$1.00.

Extra Early Red Valentine. Pods develop to an edible condition in thirty-two days from germination. Color of pods, light green and semi-transparent. Form of pods, round and slightly curved. Succulent, prolific, and quite free from strings, continuing long in edible condition. Qt., 25c.; bu., \$3.25.

Prolific Tree. Another very productive shell bean. Qt., 20c.; bu., \$2.50.

Navy. The standard variety for shell bean. Qt., 20c.; bu., \$2.50.

Boston Small Pea Bean. A new shell bean. Qt., 25c.

Broad Windsor. An English variety of good quality. Qt., 30c.

Burpee's Bush Lima. The best Bush Lima. Qt., 25c.; pk., \$1.75.

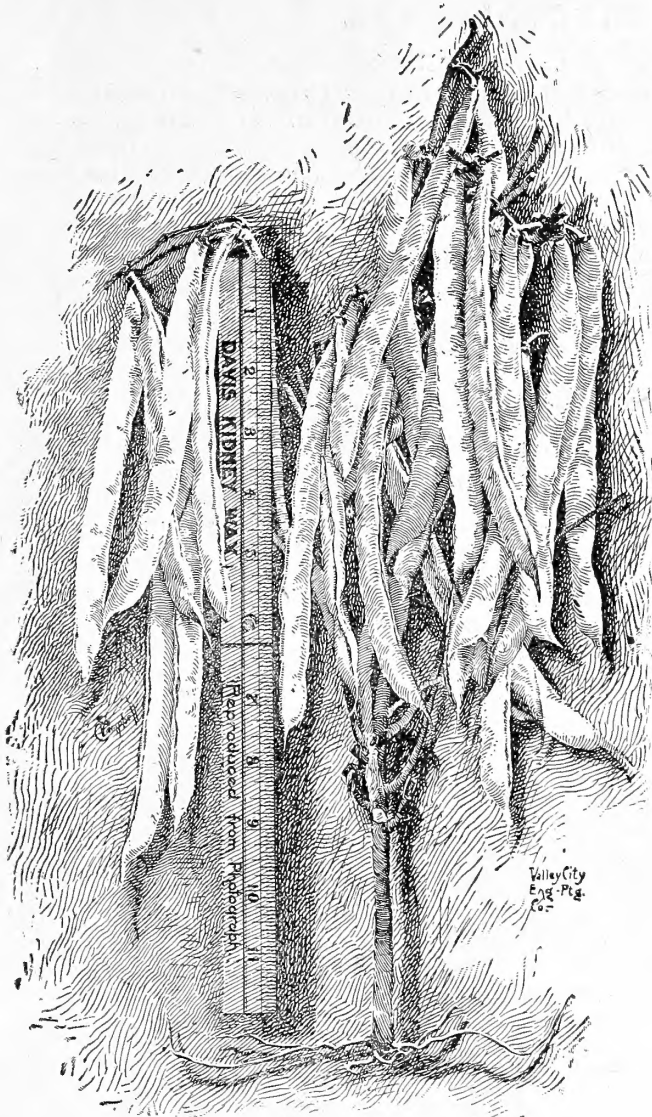
Henderson's Bush Lima. The most productive. Qt., 25c.

Dreer's Bush Lima. Worthy of a trial. Qt., 35c.

Horticultural Dwarf or Wren's Egg. A bush bean named after the resemblance of the pod in form and color to the pole variety of the same name. Qt., 25c.; bu., \$4.00.

STRINGLESS GREEN POD.

This new bean produces a vine similar to Red Valentine, but develops pods to edible condition two to three days earlier than Valentine, that is to say in thirty to thirty-one days from germination, which extraordinary maturity for table at once advances the Stringless Green Pod to the first rank among table beans. The pods are green, not quite so round as Valentine and less curved. The pods are stringless—absolutely so—this quality at once placing the variety at the top of the list among table beans. While the early maturity is of great merit, this stringless quality is of particular value, the pods breaking as short and free as pipe stems. Qt., 25c.; bu., \$3.50.



Davis Kidney Wax Bean.

POLE OF RUNNING VARIETIES.

- Large White Lima.** Very productive, of good flavor. Qt., 25c., pk., \$1.50.
- Dreer's Improved Lima.** A late Lima of fine flavor. Qt., 25c.; pk., \$1.75.
- Extra Early Jersey Lima.** Early and productive. Qt., 25c.; pk., \$1.50.
- King of the Garden Lima.** Very large. Qt., 25c.; pk., \$1.50.
- Washington Market Lima.** An excellent variety of large size. Qt., 25c.; pk., \$1.75.
- Ford's Mammoth Lima.** Very large and productive. Qt., 25c.; pk., \$1.50.
- White Crease Back.** Very early. Qt., 30c.; pk., \$1.50.
- Dutch Case Knife.** Long green flat pods, early and prolific. Qt., 25c.; pk., \$1.25.
- White Runner.** Large. Qt., 25c.; pk., \$1.50.
- Scarlet Runner.** Fine for ornament or eating. Qt., 25c.; pk., \$1.40.
- Lazy Wife.** Exceedingly productive and easily gathered. Qt., 25c.; pk., \$1.75.
- Early Golden Cluster Wax.** The finest wax pole bean. Qt., 25c.; pk., \$1.75.
- Red Speckled Cut Short or Corn Hill.** Qt., 25c.; pk., \$1.50.
- Kentucky Wonder or Old Homestead.** Qt., 30c.; pk., \$1.50.
- Southern Prolific.** Qt., 30c.; pk., \$1.25.

BEANS.**DWARF WAX VARIETIES.**

- Leonard's Golden Eye Wax.** A very popular variety on the Chicago market; rust proof. Qt., 20c.; bu., \$4.00.
- Wardwell's Kidney Wax.** An early variety, with long pods. Qt., 25c.; bu., \$5.00.
- Golden Wax.** Very productive, with large, flat pods. Qt., 20c.; bu., \$4.50.
- Improved Golden Wax.** An improvement over the old Golden Wax; rust proof. Qt., 20c.; bu., \$4.00.
- Black Wax.** Round pods. Qt., 25c.; bu., \$4.50.
- Challenge Black Wax.** Very early and excellent flavor. Qt., 25c.; bu., \$4.50.
- Black Eye Wax.** A good variety. Qt., 25c.; bu., \$5.00.
- Date Wax.** Long, yellow pods. Qt., 20c.; bu., \$5.00.
- White Wax.** Long pods. Qt., 20c.; pk., \$1.50; bu., \$5.00.
- Ivory Pod Wax.** Very productive. Qt., 25c.; bu., \$6.00.
- Prolific Black Wax.** Very early. Qt., 20c.; bu., \$4.25.

DAVIS KIDNEY WAX.

This wax podded variety is very popular with market gardeners. The pods are long, of a fine golden yellow color, flat in shape, meaty and of fine quality. The vine is vigorous and hardy, upright in growth and bears abundantly. This bean will stand shipping as well or better than any variety. It is also popular with canners. Qt., 25c.; bu., \$4.00.

CURRIE'S RUST PROOF GOLDEN WAX.

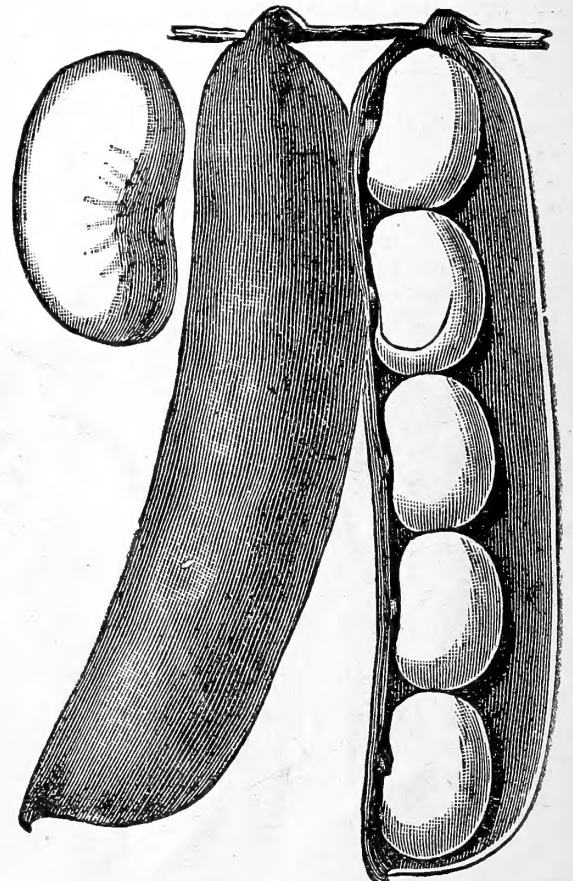
Seed Black. An exceedingly fine wax pod variety, very early and productive. Qt., 25c.; bu., \$4.00.

SCARLET FLAGEOLET WAX.

A good wax variety, with long, waxy, tender pods. Qt., 25c.; bu., \$4.00.

VIOLET FLAGEOLET.

Similar to above, but the color of the seed is violet. Qt., 25c.; bu., \$4.00.



Ex. Early Jersey Lima.



Leonard's Ex. Early Egyptian.

Edmand's Blood Turnip. Very dark color and fine quality; a good beet for either market or home use. Oz., 10c.; lb., 40c.

Dewing's Blood Turnip. A good main crop variety, good keeper, shape like Edmand's, but lighter. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Bastians. A good cropper of light color. Oz., 10c.; lb., 40c.

Early Bassano. Somewhat similar to the Egyptian in shape, but of lighter color. Oz., 10c.; lb., 40c.

Lentz Blood Turnip. A good variety for main crop, and of good color. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Early Blood Turnip. Dark red, of good flavor. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Long Smooth Blood. A good late cropper, shape long. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Swiss Chard or Silver. Cultivated for the leaves, which are used like asparagus. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 60c.

Arlington Favorite. A dark early blood turnip, variety closely following Eclipse in maturing; dark, round and smooth. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Detroit Dark Red Turnip. Quality good, sweet and tender, color deep red, roots are turnip shaped, with small tap roots. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.



All the
Sugar Beets
are very
valuable for
Stock
Feeding.

Klein Wanzleben.

BEETS.**TABLE VARIETIES.**

LEONARD'S EXTRA EARLY EGYPTIAN. This is the earliest and best bunching beet for market gardeners. Our strain produces the first early beets on the Chicago market. Thick, smooth, and very deep red. Good size, sweet and tender. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

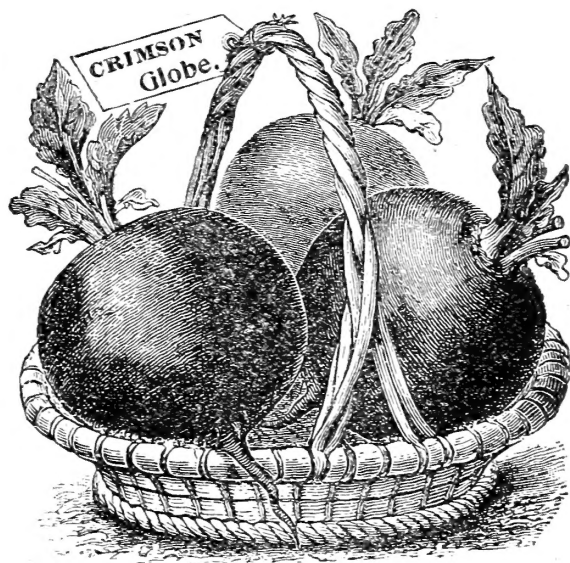
Crosby's Egyptian. A few days later than the Leonard's strain. A very desirable sort for early market. Of finer quality than the old Egyptian. Thick, smooth, sweet, and almost black in color. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Electric. A fine early beet. The color is dark crimson, with rings of a lighter red. Shape round and smooth. Leaves small and compact. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

CRIMSON GLOBE. This is one of the finest beets yet introduced. Roots are not large, but very handsome. Round, and a clean, smooth surface. Leaves very small, with slender stems. We can recommend this beet for bunching, as its color and shape make them quick sellers. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 75c.

Ex. Early Egyptian Blood Turnip. An early variety of excellent quality. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Early Eclipse. A choice early variety, very popular. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.



Crimson Globe Beet.

CATTLE BEETS OR MANGEL WURZELS.

Norbiton Giant Long Red. A fine stock variety. $\frac{1}{4}$ lb., 10c.; lb., 25c.

Mammoth Long Red. A heavy cropper. $\frac{1}{4}$ lb., 10c.; lb., 25c.

Golden Tankard. Flesh yellow, circled with white; unequalled for stock. $\frac{1}{4}$ lb., 10c.; lb., 25c.

Imperial White Sugar. A good sugar beet; also fine for stock. $\frac{1}{4}$ lb., 10c.; lb., 25c.

Red Globe. Of good shape and growth. $\frac{1}{4}$ lb., 10c.; lb., 25c.

Yellow Globe. A good keeper, is more productive in shallow soil than the long red. $\frac{1}{4}$ lb., 10c.; lb., 25c.

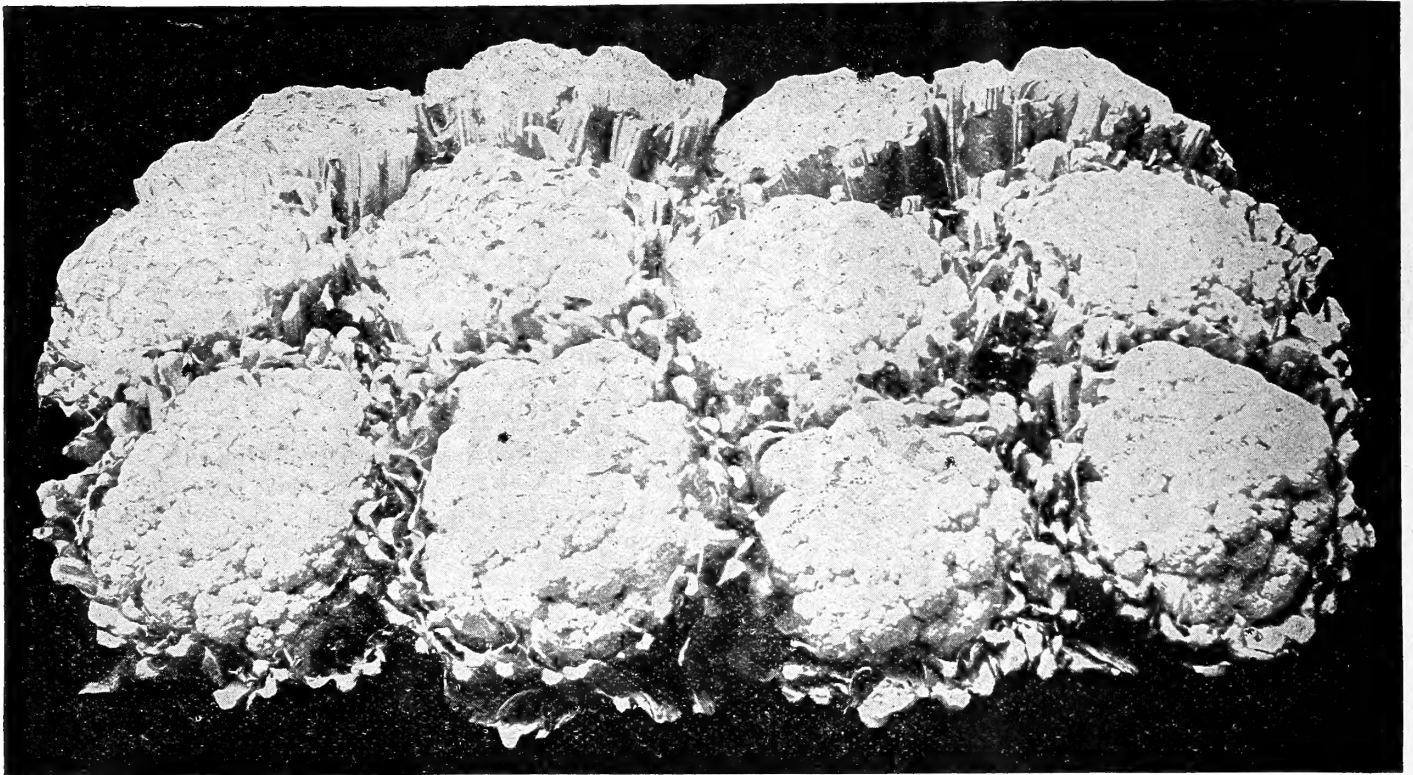
SUGAR BEETS.

Vilmorin's Improved Sugar. In this variety we have one of the richest beets in cultivation; not only that, but it will do better on new lands, suffer less from an excess of nitrogen, and will keep the best of any. In size it is medium, yielding from ten to sixteen tons per acre, and containing from sixteen to eighteen per cent of sugar. It grows below the surface. Oz., 5c.; $\frac{1}{4}$ lb., 10c.; lb., 25c.

French Red Top Sugar. Heavy yielder and good percentage of sugar. Hardy and easily grown. Oz., 5c.; $\frac{1}{4}$ lb., 10c.; lb., 25c.

Klein Wanzleben. A little larger than Vilmorin's Improved, yielding from twelve to eighteen tons per acre, containing about the same amount of sugar. It grows below the surface. A little hardier and easier grown than Vilmorin's Improved. Probably the best sort for the experimenter to use. Oz., 5c.; $\frac{1}{4}$ lb., 10c.; lb., 25c.

CAULIFLOWER.



LEONARD'S EARLY SNOWBALL CAULIFLOWER.

◆ "Leonard's Seeds are always the best. Your Snowball Cauliflower is ahead of any strain of that important variety that I have secured in my twenty-eight years' experience in gardening."—GEO. FERGUSON.

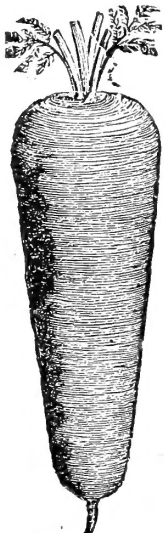
◆ "I had the largest and finest cauliflower on the market last year. I raised it from your strain of Early Snowball. It is the best Snowball seed I ever planted."—G. BRAMBERGER.

◆ "I am fully satisfied with your cauliflower seed."—FRED HINE.

◆ Leonard's Earliest Erfurt. A variety that has given excellent satisfaction to our home gardeners. It is snow white and a sure header. Gardeners will be amply repaid by giving this variety a fair trial. Oz., \$2.00; ¼ lb., \$8.00.

CARROT.

◆ **CHANTENAY.** An excellent variety for either home or market use, being a splendid cropper and good keeper. It is the finest formed and best flavored of all the stump rooted varieties, and is the best to bunch. Oz., 10c.; ¼ lb., 25c.; lb., 60c.



Chantenay.

◆ **DANVER'S.** This is the variety most used by market gardeners in the vicinity of Chicago to sell in bags for winter use. It is of fine color, of good quality. Oz., 10c.; ¼ lb., 25c.; lb., 60c.

◆ **ST. VALERY.** A good late variety, growing very uniform, tapering from a wide shoulder to a point. Large and fine, of dark color. Oz., 10c.; ¼ lb., 20c.; lb., 60c.

◆ **LONG ORANGE.** A heavy cropper of fine quality. This is the standard variety in the east. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

◆ **YELLOW BELGIAN.** Similar to the White Belgian in shape, but of orange color. Makes a good field carrot. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

◆ **WHITE BELGIAN.** A heavy cropper of good quality. This is the well known stock carrot. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

◆ **EARLY SHORT HORN.** A fine early variety with a short, thick root. Much used by eastern market gardeners for bunching. Oz., 10c., ¼ lb., 20c.; lb., 60c.

◆ Reports from our many gardener customers who plant cauliflower seed largely are at hand. These reports show that LEONARD'S STRAIN of the EARLY SNOWBALL CAULIFLOWER has given them every satisfaction. We find in this much that is gratifying, as it confirms our belief that our strain of this popular cauliflower is unsurpassed. It also proves that the confidence placed upon our judgment by our customers last spring was not misplaced. We told them ours was as good a strain of Snowball cauliflower as they or any one else had ever planted, and so it has proved to be.

Best for Early—Best for Late

◆ and is the surest header of all.

◆ ¼ oz., 75c.; ½ oz., \$1.25; oz., \$2; lb., \$32.

◆ "Your Snowball Cauliflower seed gives more plants and more fine heads to the ounce than any other. It is the best Snowball cauliflower."—*The General Verdict of the Chicago Gardeners.*

◆ If there are better cauliflower growers in other places than we have about Chicago we are not aware of it. If there is a better strain of Snowball cauliflower than this one our cauliflower growers have failed to bring out the superior points of such a strain in any of their comparative tests.

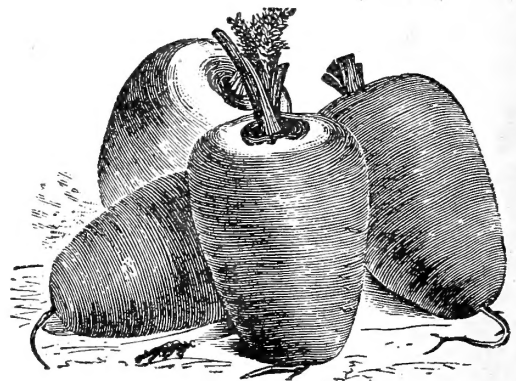
◆ **Extra Early Paris.** This is a good early sort, and in a good season does well. Not as sure a header as the higher priced varieties. Oz., 50c.; ¼ lb., \$2.00.

◆ **Autumn Giant.** A late sort of fairly good quality. Will do well under favorable conditions. Oz., 50c.; ¼ lb., \$1.75.

◆ **NANTES HALF LONG.** Early and a good variety to bunch for early market use. Oz., 10c.; ¼ lb., 25c.; lb., 60c.

◆ **LUC.** Half long stump. A good stock carrot. Oz., 10c.; ¼ lb., 25c.; lb., 60c.

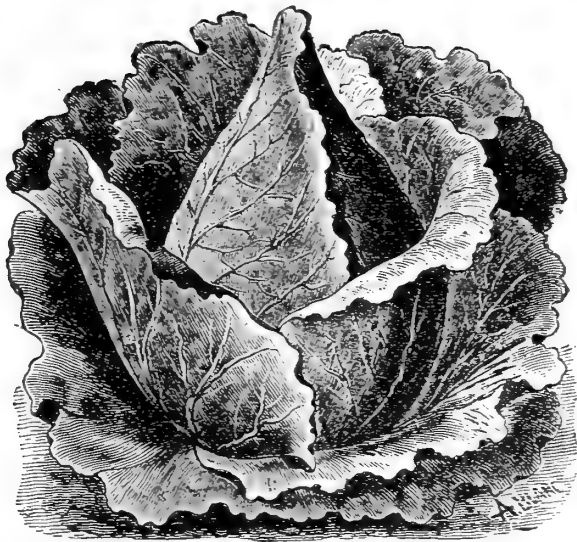
◆ **GUERANDE OR OX HEART.** This is a good all-around carrot; heavy cropper and of fine color. It has a short, thick root, and can be easily harvested. Oz., 10c.; ¼ lb., 25c.; lb., 60c.



Ox Heart.

CABBAGE.

Cabbage seed is one of our leading specialties. Chicago is and has been one of the most important growing and shipping centers for cabbages. Many car loads are shipped to all points of the country from Chicago every year. We are headquarters for such noted varieties as Holland, Luxemburg, Blue Fottlers and Faultless, and the excellent reputation of Leonard's strains of cabbage seeds is known wherever cabbages are raised.



Early Jersey Wakefield Select.

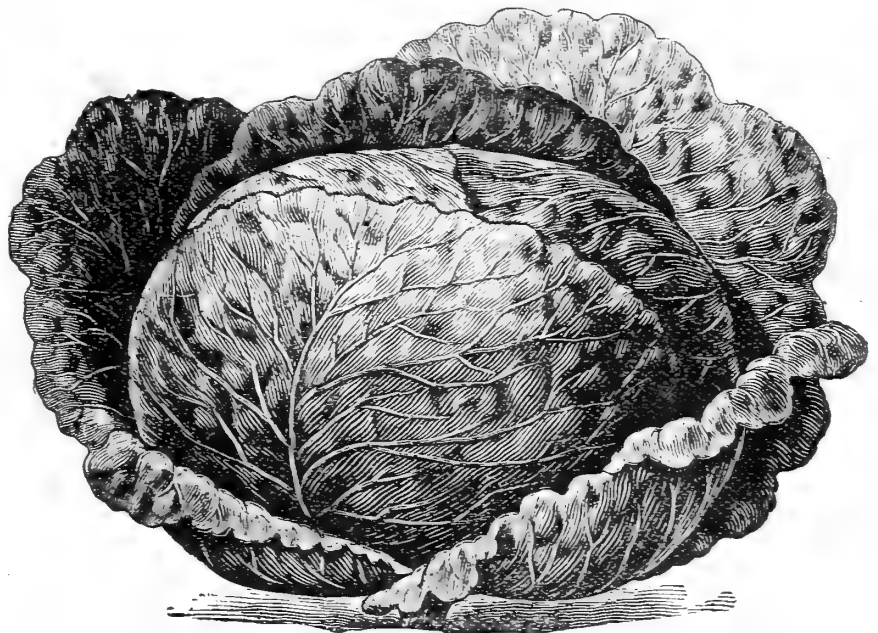
EARLY SPRING CABBAGE.

THE EARLIEST FLAT HEAD. AS EARLY AS JERSEY WAKEFIELD.

Yields one-third more than the early pointed heads. Solid, uniform and finely grained heads. Stem is short and extends but little into the head. Entirely free from any rankness of flavor. Pkts., 5c.; oz., 25c.; $\frac{1}{4}$ lb., \$1.00; lb., \$3.00.

LEONARD'S FAULTLESS.

The most popular all around cabbage in the list. Since 1892 it has had the call on the Chicago market, and kraut growers in all sections of the country consider it the best variety for that purpose ever introduced. Its earliness, large size and superior quality makes it the best market sort for profit. It can be grown either for summer or fall use. The Chicago gardeners find it earlier than the Early Summer, larger than that variety and finer grained. It may be planted close, and will produce more solid, salable heads to the acre than any known variety. The seed we have of the Faultless is selected with the greatest care, and so popular is this strain that we book orders far in advance of the planting season, in order, as the gardeners say, "that we may be sure to get seed of it." We recommend this cabbage to any gardener or cabbage grower as being the best second early or all-purpose variety, and no mistake will be made by any one who will give it a trial. Pkt., 5c.; oz., 25c.; $\frac{1}{4}$ lb., 90c.; lb., \$3.00. 5 lbs., \$12.50.



Leonard's Faultless.

All Head Early. One of the finest flat-head cabbages known. It has but few outer leaves, and is very solid, being "all head." Market gardeners are beginning to recognize this as one of the best cabbages to grow. Oz., 20c.; $\frac{1}{4}$ lb., 50c.; lb., \$2.00.

Henderson's Early Summer. A standard summer variety. We have the true stock. Oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.

Henderson's Succession. A good summer cabbage; also makes a good cabbage to succeed itself. Oz., 20c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.50.

Fottler's Early Brunswick. An early fall variety, well known and popular. Oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$1.50.

Fottler's Improved Brunswick (Blue Strain). An excellent shipping sort, as it does not burst or rot, well thought of by all gardeners of Chicago. Oz., 25c.; $\frac{1}{4}$ lb., 90c.; lb., \$2.50.

All Seasons. A fine variety for any season, of good shape and size. Oz., 25c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.

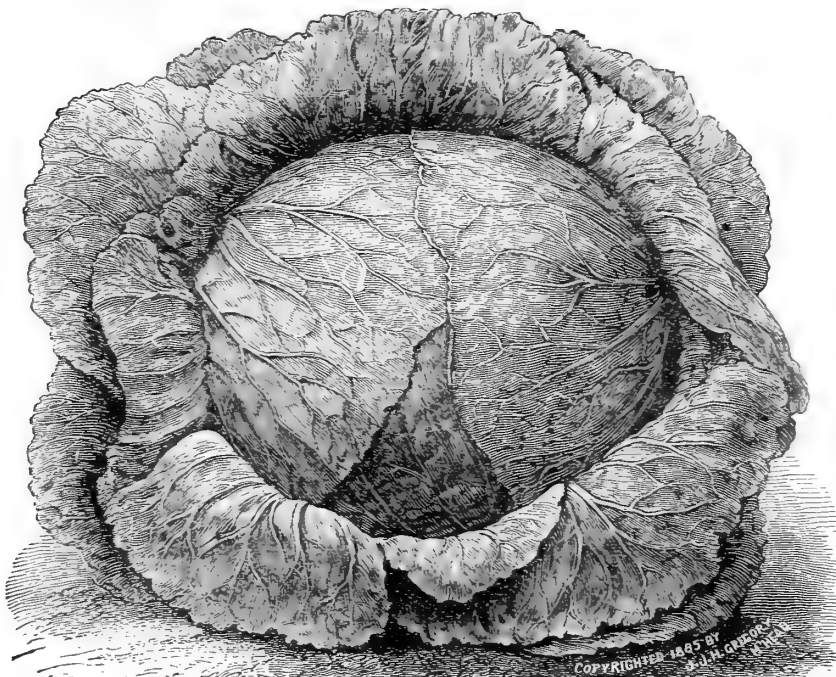
Charleston Wakefield. Oz., 25c.; $\frac{1}{4}$ lb., 80c.; lb., \$3.00.

Early Express. An early sort, and makes a good head, about one week earlier than the Wakefield. Oz., 25c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.

Early Winningstadt. An early variety of excellent quality, not as early as the Wakefield. Oz., 15c.; $\frac{1}{4}$ lb., 45c.; lb., \$1.50.

Early York. A standard pointed head variety, second early. Oz., 15c.; $\frac{1}{4}$ lb., 45c.; lb., \$1.50.

Early Dwarf Flat Dutch. An early cabbage of good size. Heads are flat and very solid. Oz., 20c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.00.



All Seasons.



Louisville Drumhead.

Stonemason Drumhead. A late large heading variety, but not as fine grained as others. Oz., 20c.; $\frac{1}{4}$ lb., 50c.; lb., \$2.00.

Marblehead Mammoth. A large late variety of fairly good quality. Oz., 25c.

Large Late Drumhead. A late variety of large size. Oz., 15c.; $\frac{1}{4}$ lb., 50c.; lb., \$2.00.

PREMIUM FLAT DUTCH.

This variety of late cabbage is a standard in all sections for winter use. Our selected stock is unsurpassed. It makes a large solid head which keeps long without bursting, and is adapted to a more varied climate than probably any other variety we grow.

Our stock of **Premium Flat Dutch** has given excellent satisfaction both north and south for many years, and its great popularity at home puts its merit beyond question. Pkt., 5c.; oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$1.50.



Vandergaw or Chicago Market.

CABBAGE.

Leonard's Luxemburg. This cabbage will retain its fine green color until late in the spring, and is often sold for new cabbage after being covered all winter. Fine looking, of good size and excellent quality. Oz., 25c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.50.

Sure Head. A fine variety for main crop. A good shipper and sure header. Oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.

Holland. The favorite winter cabbage with market gardeners. It is as hard as a rock, and a small head will weigh as much as a large head of any other variety. The leaves lap over and make a head in which there is no waste. Oz., 25c.; $\frac{1}{4}$ lb., 85c.; lb., \$3.00.

Leonard's Improved Bridgeport Drumhead. This is a standard winter variety on the Chicago markets, and is used largely for shipping south. Makes a very large solid head which stands long without bursting. Oz., 25c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.50.

LOUISVILLE DRUMHEAD.

This fine cabbage is very popular with the kraut makers. It is a medium late variety, forming a large solid head, which seldom bursts. It is used largely by shippers in the vicinity of Chicago who ship cabbages south. It comes in between the second early and the late varieties. Pkt., 5c.; oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.



Premium Flat Dutch.

Danish Ball Head. A good main crop variety; popular with many of the gardeners. Similar to our Holland, but not so uniform in heading. Oz., 20c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.50.

Red Drumhead. The standard pickling variety. A good keeper. Oz., 15c.; $\frac{1}{4}$ lb., 50c.; lb., \$2.00.

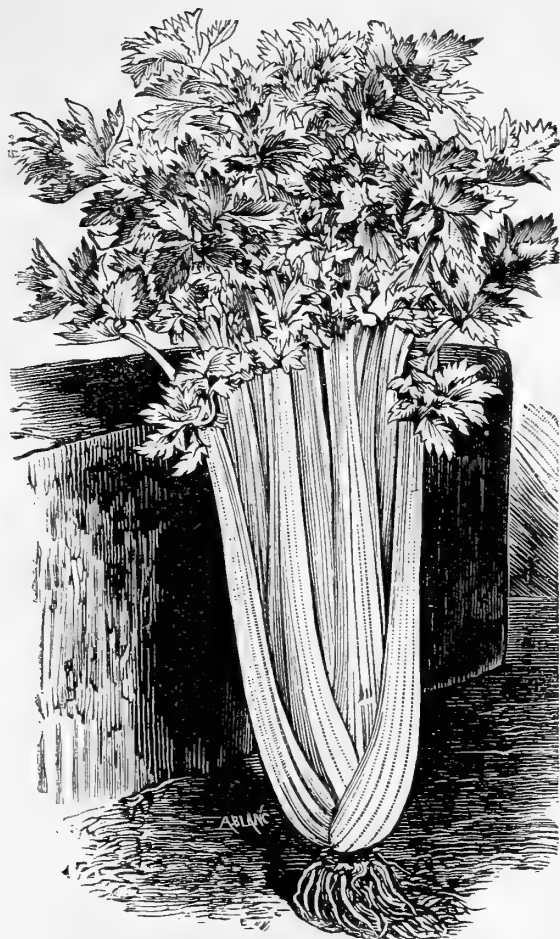
Mammoth Rock Red. The largest heading of any of the red sorts, of deep rich color and excellent quality. Oz., 25c.; $\frac{1}{4}$ lb., 75c.; lb., \$3.00.

Savoy Green Globe. Deep green. Oz., 20c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.00.

Savoy Im. American. The finest flavored of all the cabbage family, large and solid. Oz., 20c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.00.

VANDERGAW OR CHICAGO MARKET.

The Vandergaw is a very good second early cabbage. It is popular with many of the Chicago market gardeners. It comes in with the Succession and All Seasons, and forms a nice solid head. Our stock of this cabbage is unsurpassed. Pkt., 5c.; oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.



New Golden Self-Blanching Celery.

ROSE RIBBED PARIS SELF-BLANCHING OR GOLDEN ROSE CELERY.

This is a sport of the Golden Self-Blanching celery, and possesses all the good qualities for which that variety has become so famous. It has the same beautiful, rich golden yellow color, is self-blanching to the same remarkable degree, and differs only in color of the ribs. These are of a very attractive shade of rose, which deepens as the season advances. This ornamental feature gives the whole plant a most pleasing appearance, that cannot fail to make it of great value for market, while no celery could be of finer quality. Pkt., 10c.; oz., 35c.; $\frac{1}{4}$ lb., \$1.00; lb., \$3.00.

CELERY, "PINK PLUME."

Similar to White Plume, but having stalks suffused with pink. Pkt., 5c.; oz., 25c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.50.

GERMAN CELERY, OR CELERIAC.

Large Smooth Prague. Has a large smooth root, and is the finest of all celeriac. Oz., 20c.; $\frac{1}{4}$ lb., 50c.; lb., \$2.00.

Apple Shaped. Not as smooth as the above, but of good form. Oz., 20c.; $\frac{1}{4}$ lb., 40c.

Turnip Rooted. This is the ordinary and well known variety. Oz., 15c.; $\frac{1}{4}$ lb., 40c.

COLLARDS.

Georgia. This is the variety so extensively used in the south, where it furnishes an abundance of food for both man and beast. Forms a large, loose, open head, or a mass of leaves on a tall stem, which are the better for freezing. Sow thickly in drills in rich ground, transplanting when four inches high. In the south they sow from January to May, and August to October. Pkt., 5c.; oz., 10c.; lb., \$1.00.

CARDOON.

Culture. Sow early in spring, in rows, where they are to stand, thin them to one foot apart. When full size, bind the plants together with straw or matting, and earth up like celery to blanch. The stems of the leaves are used for salads, soups and stews.

Large Solid. Grows about four feet high; leaves nearly free from spines. Pkt., 10c.; oz., 40c.

CELERY.

Golden Self-Blanching. The best self-blanching sort. It acquires a handsome golden color without having to be hilled up, which makes it a valuable market sort. Oz., 25c.; lb., \$3.00.

White Plume. A good self-blanching sort, good for fall use, but does not keep well. Oz., 20c.; lb., \$2.00.

Giant Golden Heart. This variety attains a large size, but still remains crisp and tender. It is a fine keeper and is the favorite on the Chicago markets. Oz., 20c.; lb., \$2.00.

Perfection Heartwell. A finely flavored, good keeping sort, hardy and solid. Oz., 20c.; lb., \$1.40.

The Schumacher. It is of immense size, very solid and crisp, with light green foliage and golden yellow solid heart. But its finest feature is that it will keep in splendid condition all through the winter and into the spring. We have no hesitation in heartily recommending it to all. Pkt., 5c.; oz., 20c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.00.

Crawford's Half Dwarf. The favorite variety in eastern markets; a good keeper of vigorous growth. Oz., 20c.; lb., \$1.25.

Kalamazoo. This is the variety used by the celebrated celery growers of Kalamazoo, Mich., and is of great merit. Oz., 20c.; lb., \$1.50.

New Rose. Of superior flavor and quality, the best of all the red sorts. Oz., 20c.; lb., \$2.00.

Early Arlington. This is an improvement on the Boston Market; good and early. Oz., 20c.; lb., \$1.75.

Boston Market. Short and bushy, making a solid bunch. Oz., 20c.; lb., \$1.40.

Evans' Triumph. One of the best late sorts. Solid, crisp and fine nutty flavor. Can be kept as late as April or May. Pkt., 5c.; oz., 20c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.00.

Giant Pascal. This is the best keeper of all the late sorts, very solid and crisp. This variety is unsurpassed for market garden. Oz., 20c.; lb., \$1.50.

CELERY PLANTS.

We are prepared to quote Celery Plants at the proper time. We arrange to have all the standard varieties. WRITE FOR PRICES.



German Celery, Smooth Prague.

CHICORY.

GER., *Cichorie*. FR., *Chicoree*. SP., *Achivoria de Cafe*.

Chicory is cultivated chiefly for its roots, which are dried and used as a substitute or flavoring ingredient for coffee. The leaves, when blanched, are also esteemed as an excellent salad. Cultivate as recommended for Carrots.

Large Rooted, or Coffee Chicory. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

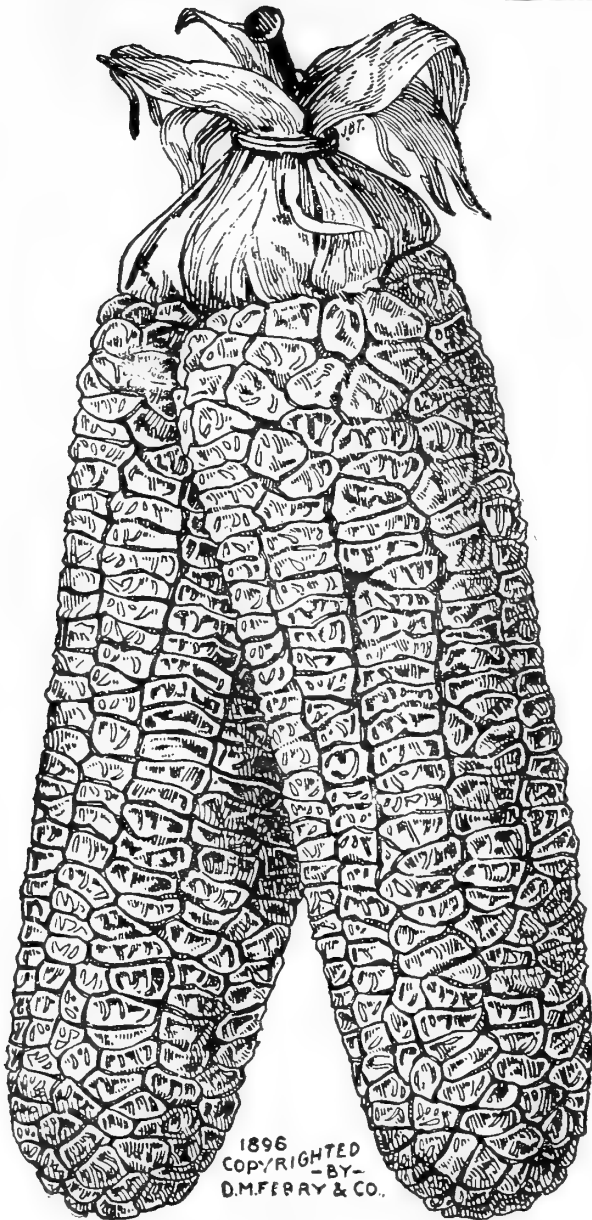
CHERVIL.

GER., *Gartenkerbel*. FR., *Cerfeuil*.

The Curled Chervil is cultivated like parsley, and used for garnishing and flavoring soups and salads. The seed of the Tuberos Rooted is sown in August, and treated like the carrot.

Curled Chervil. Pkt., 5c.; oz., 20c.; $\frac{1}{4}$ lb., 60c.
Tuberos Rooted. Prepared for the table like carrots. This is one of the most delicious vegetables grown. Pkt., 5c.; oz., 20c.

SWEET CORN.



Mammoth White Cory.

Old Colony. This variety is two weeks earlier than the Evergreen, and almost as large. It is considered the best and sweetest by canning factories. A fine paying variety for market. Qt., 20c.; bu., \$3.00.

Black Mexican. A fine sweet corn; nothing is finer in quality, but its color is poor. For home garden nothing can excel it. Qt., 20c.; pk., 90c.; bu., \$3.00.

Mammoth Sugar. A very large late variety. Qt., 20c.; bu., \$3.00.

Egyptian. A large corn of fine quality. Qt., 20c.; bu., \$3.00.

Hickox. Handsome ears of excellent flavor. Qt., 20c.; bu., \$3.00.

Country Gentleman. This is the finest of the medium early varieties. The rows are zigzag, with a long slender kernel of delicious flavor. This corn is bound to sell when properly known, as its quality is the best of all. Qt., 20c.; bu., \$3.00.

Stowell's Evergreen. The best late corn for all purposes. It has been a leader for many years as a main crop variety, and is unexcelled as a market corn. Qt., 20c.; bu., \$2.50.

Mammoth White Cory Sweet Corn. The ears are twelve rowed, fully twice the size of the old Cory, white cobbed, and covered with very large white grains of good quality. No other sweet corn will find ready sale in a market which is supplied with Mammoth White Cory, and the gardener who wishes to get the cream of the trade should make his plantings of this splendid novelty. Qt., 20c.; pk., 90c.; bu., \$3.00.

Chicago Market or Ballard. This is the largest and best early corn in existence; 12 rowed, white cobbed and of exceeding fine quality. Qt., 20c.; bu., \$3.00.

Early Cory. This variety is the favorite for first early, and no other variety has proved earlier. Qt., 20c.; bu., \$3.00.

White Cob Cory. This is an improvement over the early Cory, as the cob is white, which gives it a finer appearance. It is as early as the foregoing, and of excellent quality. Qt., 20c.; bu., \$3.00.

Extra Early Adams. This is an extra early field variety, but is much used as an early market variety, being sweet and juicy. Qt., 20c.; pk., 70c.; bu., \$2.50.

Early Minnesota. One of the standard early sorts. Ready for market two weeks later than Cory or Chicago Market. Qt., 20c.; bu., \$3.00.

Perry's Hybrid. An early variety of splendid quality. Kernels tinged with pink when ripe, with white cob. Qt., 20c.; bu., \$3.00.

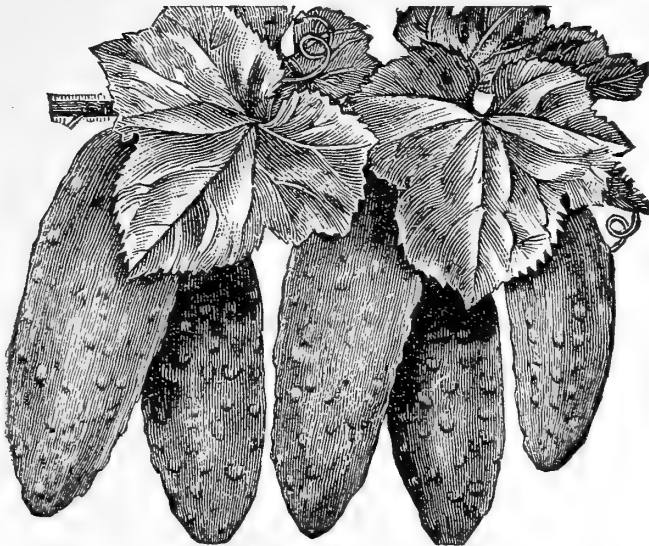
New Champion. This corn is unsurpassed for market use, owing to its large size and fine appearance. It is medium early, coming in at the same time as Perry's Hybrid. It is fourteen rowed and a splendid cropper. All should try it. Qt., 20c.; pk., \$1.00; bu., \$3.00.

Crosby's Early. An early corn of large size and choice quality. It has long been a standard variety. Qt., 20c.; bu., \$3.00.

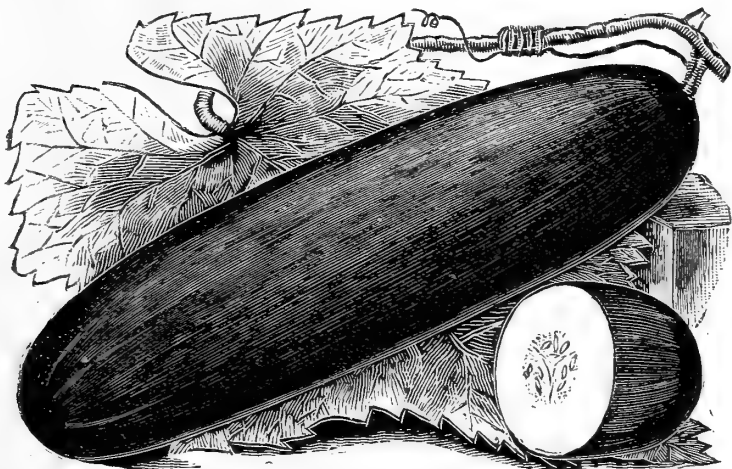
Moore's Early Concord. A well known early variety of large size, twelve rowed and of excellent quality. This makes a fine market corn. Qt., 20c.; bu., \$3.

Zigzag Evergreen. This fine new strain possesses the distinct characteristics which have made Stowell's Evergreen so deservedly the favorite for main crop, but produces ears fit to use from one week to ten days earlier. The stalks are not so tall and rather more slender in growth, each bearing one or two good, large ears. While about one-third smaller, the ears are of typical Stowell's type and of the same fine quality; they measure seven inches in length, rather thick, with twelve or more rows of handsome large grains. It fills the period of maturity between Crosby's Early and the regular Stowell's Evergreen. Qt., 20c.; bu., \$2.50.

GARDENERS
SHOULD BE
CAREFUL
IN BUYING
SO-CALLED
NOVELTIES.
STICK TO
THE OLD
UNTIL YOU
KNOW
THE NEW.

CUCUMBERS.**Chicago Pickling.**

Chicago Pickling. This is the best variety for pickles. It is used by the largest pickle factories in preference to any other sort. Fruit is medium, pointed at the ends, with large and prominent spines. Early, very productive, and of good shape. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

**The Emerald Cucumber.**

The Emerald. A seedling of the White Spine. Has a very smooth, glossy, dark green skin. Long and straight. A fine shipper, as it holds its dark color a long time. Fine for forcing or outdoor use. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 50c.

Extra Long White Spine. An excellent variety, similar to the Evergreen White Spine, but not as uniform in shape. A fine cucumber for slicing or pickles. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 40c.

Arlington White Spine. The favorite sort in the Boston markets. Good for slicing. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 40c.

Thorburn's Everbearing. Good for pickles. A good yielder. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Early Frame or Short Green. A standard pickling sort, somewhat short and thick, but of uniform shape. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Jersey Pickling. A uniformly shaped variety much in favor in the east. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Boston Pickling. A very prolific pickling sort, of excellent quality for home or market purposes. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 40c.

Early Cluster. Choice uniform fruit, crisp and tender. A good pickle variety. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Early Russian. The earliest of all; can be used for slicing in early summer; also make a good pickle. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Improved Long Green. The standard, all-around variety; excellent for slicing or pickling. It is crisp and delicious, even when grown to an enormous size. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Nichol's Medium Green. A medium-green sort of fine quality; can be used for slicing or pickling. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Parisian Prolific Pickling. A slim and slender pickle, from three to five inches long, covered with black, hairy spines. The fruits are of the deepest green, which, combined with its brittle crispness, renders it an ideal pickle. When in the pickling stage the cucumbers show no sign of seed. Oz., 15c.; $\frac{1}{4}$ lb., 30c.; lb., \$1.00.

Japanese Climbing. Strong and vigorous grower, vines attaining twice the size of the ordinary sorts. Can be grown on poles, fences or trellises, saving much space in small gardens. Fruits are from ten to twelve inches in length and dark green in color. Fine for pickles or for slicing. Very productive. Oz., 10c.; $\frac{1}{4}$ lb., 30c.; lb., \$1.00.

Giant Pera. One of the largest long green cucumbers, smooth and dark. Flesh crisp and white. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 75c.

White Pearl. Large, pure waxy white. Fine flavor. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 60c.

Everbearing. Produces fruit continuously until killed by frost. Cucumbers fine green color. Desirable for pickles. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

West India Gherkin or Burr. Used exclusively for pickling. Oz., 15c.; $\frac{1}{4}$ lb., 30c.; lb., \$1.00.

**Evergreen White Spine**

is the most profitable cucumber for the market gardener. Best for the greenhouse, hotbed or for outdoor culture. The earliest and most productive variety. Long, straight, and of a rich deep green color throughout. Brings more money per dozen on the street than any other variety. Our strain is constantly being improved and remains in a green, fresh-looking state longer than any other cucumber. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

English Frame, or Forcing Cucumbers.

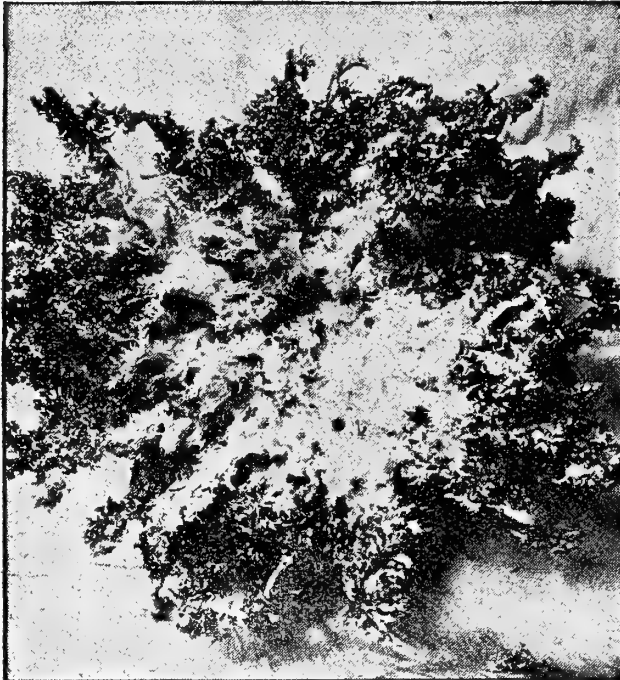
Rollison's Telegraph. Eighteen inches long. Pkt., 20c.

Lockie's Perfection. Very prolific. Pkt., 20c.

GRESS OR PEPPER GRASS.

Curled. The common and well known garden variety. Oz., 10c.; lb., 35c.

True Water. Grows along streams of water. Oz., 20c.; lb. \$3.00.



Green Curled Endive.

EGG PLANT.

The Pearl. A new white variety, which the introducer describes as follows: "We never supposed that a White Egg Plant could be developed to fully equal in size and quality the popular New York Improved Large Purple. But here it is! It comes from Georgia, and at Fordhook produced magnificent 'eggs,' as large and fine as we have ever seen of any variety, with an attractive pure white skin. The plants are remarkably productive, and the fruits are of finest quality, either baked or fried." Per pkt., 10c.; oz., 45c.

Black Pekin. A fine variety, bearing large, round, deep purple fruits, fine grained and of superior quality. Per pkt., 10c.; oz., 50c.; 1/4 lb., \$1.50.

Early Long Purple. Early, hardy and productive; excellent for the table. Per pkt., 10c.; oz., 25c.; 1/4 lb., 75c.

Leonard's Improved New York Purple Spineless. Very large and smooth, fine dark color. Ours is the spineless plant, most preferred by our market gardeners, both east and west. We have made the most careful selection possible of our stock plants, and know it to be unsurpassed for the market. Lb., \$4.50; 1/4 lb., \$1.25; oz., 40c.

HERBS—SWEET, POT AND MEDICINAL.

	Pkt.	Oz.	Lb.		Pkt.	Oz.	Lb.
Anise.....	\$0.05	\$0.15	Hyssop.....	\$0.05	\$0.25
Balm.....	.05	.25	Lavender.....	.05	.15
Basil.....	.05	.10	Sweet Marjoram	.05	.15	1.50
Borage.....	.05	.10	Rosemary.....	.05	.40
Caraway.....	.05	.05	Rue.....	.05	.25
Coriander.....	.05	.05	Sage—Broad Leaf	.05	.20	2.00
Dill.....	.05	.10	\$0.50	Saffron.....	.05	.15
Fennel.....	.05	.50	Savory, Summer	.05	.25
Horehound.....	.05	.25	Thyme.....	.05	.20

CORN SALAD.

Large Seeded. A vegetable largely used as a salad. Finely flavored. Oz. 10c.; lb., 50c.

DANDELION.

Dandelion, French. Per pkt., 5c.; oz., 20c.

Improved, Large Leaved. A new, thick leaved variety, of great productiveness and fine flavor. Per pkt., 10c.; oz., 50c.

ENDIVE.

GER., *Endivien.* FR., *Chicoree.* SP., *Endivia.*

Green Curled. Beautifully curled, tender and crisp. Per pkt., 5c.; oz., 15c.; 1/4 lb., 40c.; lb., \$1.00.

Moss Curled. More finely curled, and a heavier and more dense plant than Green Curled. Per pkt., 5c.; oz., 15c.; 1/4 lb., 40c.; lb., \$1.50.

White Curled. Very tender when cut young; blanches readily. Per pkt., 5c.; oz., 15c.; 1/4 lb., 40c.; lb., \$1.00.

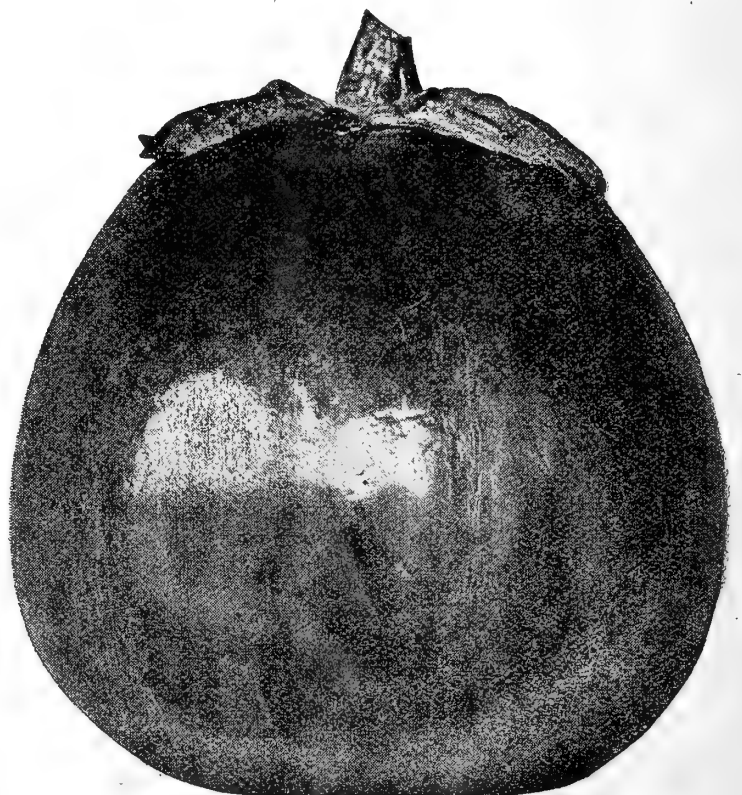
Broad-Leaved Batavian. (Escarrole.) This variety is chiefly used in soups and stews; requires to be tied up in blanching. Per pkt., 5c.; oz., 15c.; 1/4 lb., 40c.; lb., \$1.00.

GARLIC.

A bulbous rooted plant, with a strong, penetrating odor, but much esteemed by some for flavoring soups, stews, etc. We frequently receive orders for garlic seed, but we can only supply bulbs. Prepare the ground the same as for onions, and plant the bulbs in drills eight inches apart, and four inches apart in the rows, and cover two inches deep. When the leaves turn yellow, take up the bulbs and dry in the shade, and lay them up in a dry loft, as you would onions. Bulbs, 1/4 lb., 15c.; lb., 40c.

HORSE RADISH.

Horse Radish produces no seed, but is grown from pieces of the roots. CULTURE—Mark off rows two and one-half feet apart in rich, moist, well prepared ground, and set the pieces of roots eighteen inches apart in the rows, vertically, the small end down, and the top one to three inches below the surface. Cultivate thoroughly until the tops cover the ground, when their shade will keep down the weeds. Roots, per doz., 25c.; \$1.00 per 100; \$6.00 per 1,000.



Improved New York Spineless Egg Plant.

KALE.

Dwarf Green Curled. The favorite variety with market gardeners. Excellent quality. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

Tall Curled Scotch. A very hardy kale, of good quality. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

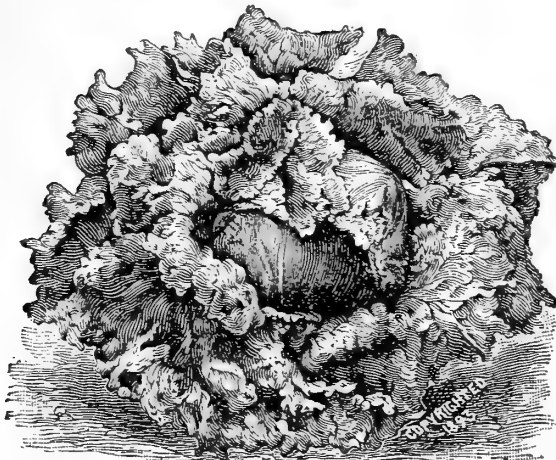
Siberian or German. This variety is used largely by the eastern gardeners, and is very hardy. Oz., 10c.; lb., 40c.

KOHL RABI.

Early Short Leaved White Vienna. The finest for market. Flesh white and tender. Oz., 20c.; $\frac{1}{4}$ lb., 50c.; lb., \$2.00.

Early Purple Vienna. Good flavor, but not used as much as the white. Oz., 15c.; $\frac{1}{4}$ lb., 60c.

Large Green or White. A good stock variety. Oz., 10c.; $\frac{1}{4}$ lb., 35c.



Iceberg.

New York. Is of unusual size and solidity of head, with but little tendency to run to seed. We have had it, time and again, 18 inches in diameter, and weighing nearly four pounds, with heads almost as solid as an Early Summer cabbage, which in general form it somewhat resembles. The variety blanches itself naturally, is crisp, tender, and of excellent flavor. Oz., 10c.; $\frac{1}{4}$ lb., 30c.; lb., 80c.

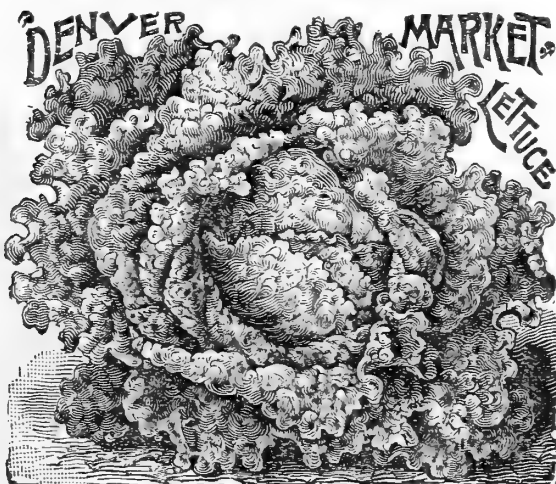
Oak Leaved. A very superior new variety, both in quality and appearance; leaves light green, oak shaped, slightly curled, set close, having no coarse stems; of fine flavor and extreme tenderness. Oz., 15c.

Hanson. Heads very large, from two to three pounds each; hearts quickly and stands the summer well; quality excellent. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

Yellow Seeded Butter. This withstands summer heat well, and remains in head long before running to seed. It is a very distinct sort, making a large, dense, yellow head, very crisp and tender, and excellent in flavor. Its beautiful yellow heart gives it a very handsome appearance. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

ICEBERG. A beautiful lettuce. Large curly leaves of bright, light green, with a very slight reddish tinge at the edges. The unusual solidity of the heads is insured by the large, white main ribs of the leaves, each of which curves strongly to the center, making it impossible for the leaves to open outward and expose the center, which is constantly thoroughly blanched. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

DENVER MARKET. This is a fine crisp, crimped head variety. It has a slight tinge of red at the edges of the leaves. The ribs are a waxy white, being tender and free from bitterness. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.



Denver Market Lettuce.

LEEK.

American Flag. The standard sort for market use. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., \$1.00.

LARGE MUSSELBURG. A very popular sort with gardeners. Oz., 15c.; $\frac{1}{4}$ lb., 25c.; lb., \$1.00.

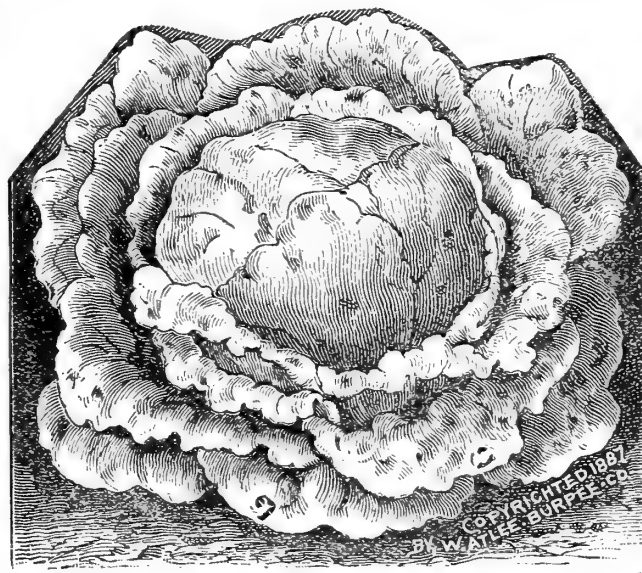
Large Rouen. A large sort, with stalks that bleach very white. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., \$1.00.

LETTUCE.

Mammoth Black Seeded Butter. Resembles the old Black Seeded Butter very closely, but is much larger, forming an enormous head, every part of which is tender, crisp and sweet. It is a good sort for all seasons. Oz., 10c.; $\frac{1}{4}$ lb., 30c.; lb., 80c.



Leek Musselburg.



California Cream Butter.

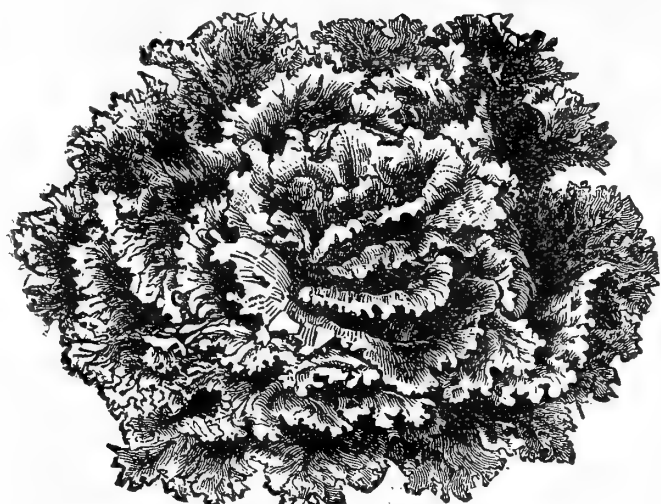
Chartier. It makes a very large, firm head, almost as hard as a cabbage, is very tender and crisp, and has a peculiar, fine flavor. It is of a beautiful green color, and the outer edges of the leaves are tinged with brown. It withstands the summer heat well, and is slow to run to seed. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

CALIFORNIA CREAM BUTTER. A grand, good butter lettuce. The heads are of good size, round and solid; outside, medium green; within, the leaves are a rich cream yellow color. Rich and buttery in taste. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

THE DEACON. A magnificent butter head lettuce. It stands the hot weather without becoming bitter or running to seed, and bears fine, large heads of superb quality. Light green outside, and, within, a beautiful cream yellow of delicious, rich, buttery flavor. Highly recommended for home or market use. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

Paris White Cos. The Cos lettuce differs entirely in shape from the other varieties, the head being elongated and of conical form, eight or nine inches in height, and five or six inches in diameter. The outer coloring of this variety is yellowish green. To be had in perfection it requires to be tied up to insure blanching. Millions of this variety are annually grown to supply the markets of London alone. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

LETTUCE.



Black Seeded Simpson Lettuce.

Salamander. This will stand the summer heat better than any other variety. Fine improved strain. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

All the Year. A good sort for early or late planting, and withstands the summer heat well. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 60c.

Early Tennis Ball, White Seed. A good early sort, and used largely by eastern gardeners for forcing. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 60c.

Early Tennis Ball, Black Seed. A good lettuce for early use. The heads are small, but are very crisp and solid. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 75c.

Early Curled Silesia. A very early tender sort, with fine curled leaves. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 60c.

Boston Curled. Curled leaves of good quality, a popular variety among eastern growers. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 60c.

Defiance. Of a light green color, with the outer edge of the leaf slightly curled. Makes a large head. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 60c.

Brown Dutch. This variety is a good seller. Makes a round head tinged with red. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

Hubbard Market. A large heading variety, good for either forcing or sowing in open ground. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 60c.

Silver Ball. A good hard heading variety, and withstands the summer heat well. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 60c.

Chartier. A very large growing sort, making a fine large head of tender quality. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 75c.

Hanson. A fine head lettuce. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 60c.

Tilton's White Star. A good early lettuce, rapidly becoming popular with market gardeners for sowing under glass. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., 60c.

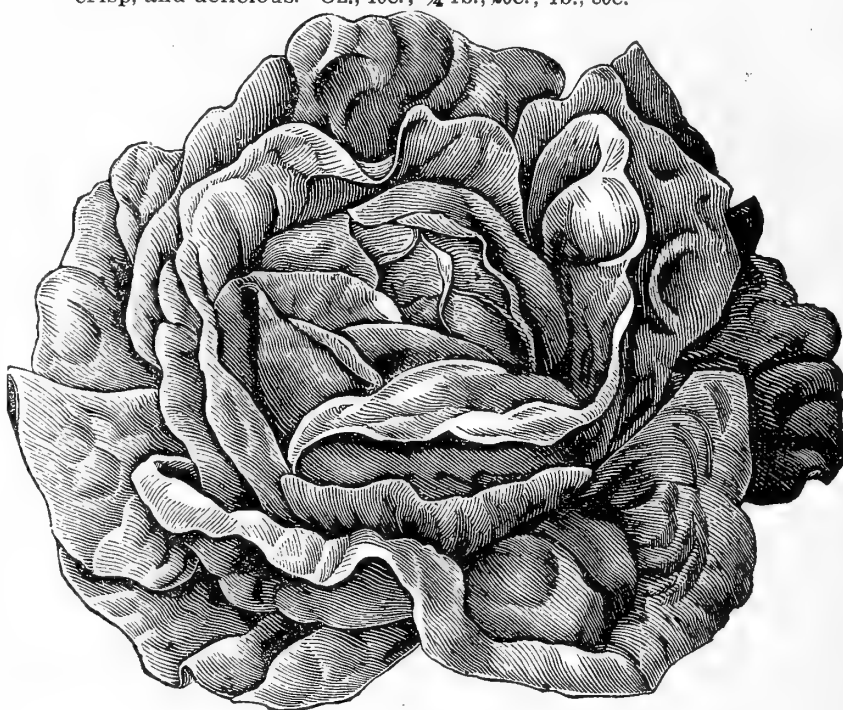
BLACK SEEDED SIMPSON. We have a fine strain of this lettuce, carefully selected. This is the most popular sort on the Chicago market. Forms large, loose heads. Leaves thin and exceedingly tender, of light green to golden yellow. Best sort for forcing or outdoor early planting. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

The Morse. A careful selection from the Black Seeded Simpson. Leaves are wrinkled and of a beautiful green color. For growing under glass it is a very desirable sort. Leaves are large and tender. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

Early Curled Simpson White Seed. Forms a close, compact mass of curly yellowish green leaves. Earlier than the head varieties. Good for cold frames or early planting for outdoors. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

Grand Rapids Forcing. Preferred by a great many to the Black Seeded Simpson, on account of being a tougher leaved lettuce. This makes it a fine sort for shipping, as it does not break so easily, and stands longer without wilting. Fine appearance and strong grower, and will not rot as quickly as other sorts. A quick grower. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

Buttercup. A head lettuce of fine quality. Inside of head is waxy, crisp, and delicious. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.



St. Louis Head.

ST. LOUIS HEAD. The most popular and satisfactory head lettuce with the Chicago market gardeners. It forms a fine head, is tender and crisp, and is very slow to run to seed. Outer leaves are light green, and the inner ones are bright creamy yellow, of a very fine flavor. Altogether, we recommend it as being the best head lettuce for general use. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

BIG BOSTON. This variety is identical in color, shape and general appearance with the famous Boston Market lettuce, but is double the size. It is about one week later in maturing, but its solidity and greater size of head will make it a most valuable sort. A most desirable variety, either for forcing in cold frames or open ground planting. The Big Boston is sure to be wanted by market gardeners and trucksters, because it always produces large, solid, salable heads, and it will commend itself to amateurs because it heads up well at all seasons of the year, and is of crisp, tender quality. Pkt., 5c.; oz., 15c.; $\frac{1}{4}$ lb., 20c.; lb., \$1.00.

All Seasons. One of the best all head lettuces, standing the hot sun better than any other sort. Slow to seed. Handsome; enormous size; color, light green. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 80c.

Prize Head. A good header. Solid and large. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 60c.



MARTYNIA.

The martynia, or unicorn plant, is quite ornamental in growth, quickly forming large bushes and bearing handsome gloxinia-like flowers. When young and tender the seed pods make excellent pickles, and as they are produced in great abundance, three or four plants will suffice for an ordinary garden.

Martynia Proboscidea. The best variety for pickles. Pkt., 10c.; oz., 30c.; ¼ lb., \$1.00; lb., \$3.00.

MUSHROOMS.

Mushrooms are of what is known as a "paying crop." Every year the demand exceeds the supply, and they find a ready sale, especially around large cities, where the commission and hotel men will pay large prices for them. But little experience is needed to enable the grower to produce a large crop, for which he will receive good returns.

English. Comes in one-pound bricks. This is the common and well known variety. Lb., 15c.; 100 lbs., \$9.00.

French. Put up in two-pound boxes; produces a smaller and finer mushroom than the English. Two-pound box, \$1.25.



Mushrooms.

MUSTARD.

Black or Brown. Pkt., 5c.; oz., 10c.; lb., 40c.

White. Better for salad or culinary purposes. Pkt., 5c.; ¼ lb., 20c.; lb., 40c.

New Chinese (Southern Giant Curled). Highly esteemed for salads, particularly in the south. The leaves are twice the size of the ordinary white mustard; flavor sweet and pungent. Pkt., 5c.; oz., 10c.; ¼ lb., 20c.; lb., 75c.

MUSK MELON.

ROCKY FORD MUSK MELON.

This new musk melon is similar to the oval strain of *Netted Gem*. The strain here offered originated with the melon growers in the vicinity of Rocky Ford, Colorado, who have shipped this melon from that distant western point to eastern markets. The melons grown by them are so fine in quality as to outsell all others, and the demand for such melons has been far beyond the supply. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 50c.

Skillman's Netted. An excellent early melon with fine, tender flesh. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

Emerald Gem. A choice melon for home market use. Of medium size and deliciously flavored flesh. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

Netted Gem. The best early melon known. Shipped to every market of note, in great quantities, every year. Medium size, but of excellent flavor. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

Jenny Lind. A good early melon. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

Rose Gem. This strain, bred by a successful market gardener for his especial trade, has become quite popular in Ohio. The fruits retain the fine flavor and firm flesh of the *Netted Gem*, but are considerably larger in size, slightly oval in shape, and more heavily



Rocky Ford Muskmelon

netted. They come midway in size between *Netted Gem* and *Champion Market*. It is distinctly a fine bred strain, the fruits being very even and regular in size and shape. These melons are so regular in size that 16 just fill a half-bushel handle basket used in some of the western markets, where they command the highest price. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 80c.

THE PAUL ROSE MELON.

This new musk melon is a cross between the *Netted Gem* and the *Osage*, which two are probably the most valuable melons in cultivation.

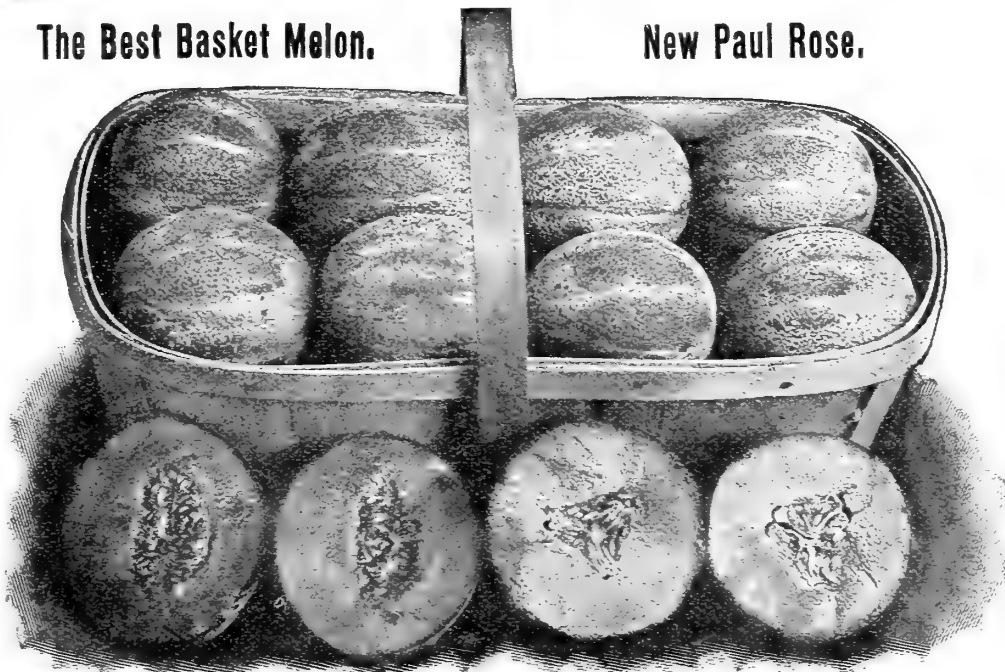
In a letter dated Nov. 15, 1897, Mr. Paul Rose says: "I have found in my experience of nearly twenty years in melon growing, that there is an increasing demand in most of the large cities of the northern states for salmon fleshed melons, and further, that the trade prefer their melons in the half-bushel Climax basket." There you have the whole story in a nut shell.

SALMON FLESHED AND BASKET SIZE.

Add to these essential points exceeding sweetness and solid texture of flesh, combined with the best shipping qualities, and you have a melon such as every shipper longs for. Seed is scarce this year. Pkt., 5c.; oz., 10c.; ¼ lb., 15c.; lb., 50c.

The Best Basket Melon.

New Paul Rose.



The Paul Rose Melon.

MUSK MELON.

The Osage. The finest all round melon grown. The finest table melon, and the best shipper. Dark green skin, slightly netted, flesh a rich salmon color. Oz., 5c; ¼ lb., 15c; lb., 50c.

Chicago Market. This melon is the best on the Chicago market, and for years it has been the standard green fleshed nutmeg against all others. Oz., 5c; ¼ lb., 15c; lb., 50.

Green Fleshed Osage. Quality of the best, flesh a beautiful pea green; also a good shipper. Lb., 60c; ¼ lb., 20c; oz., 10c; pkt., 5c.

Giant Chicago Market. It is a type of our well known Chicago Market musk melon, equal to it in quality, which we hold to be of the very sweetest, but much larger and very productive. It is decidedly ribbed, extra well netted, with very thick green flesh. Oz., 10c.; ¼ lb., 20c.; lb., 50c.

New Early Hackensack. A green fleshed nutmeg, of excellent form. A very early and splendid melon. Oz., 5c; ¼ lb., 15c; lb., 40c.

Banquet. An excellent melon for market and fancy trade, of fine appearance and good quality. Oz., 10c; ¼ lb., 15c; lb., 40c.

Surprise. A light colored melon, with thick flesh of light salmon color, quality fine.



The Osage.

OTHER STANDARD MUSK MELONS

which we supply at these uniform prices: Lb., 50c; ¼ lb., 15c; oz., 5c.

**The Princess
Irondequoit
Bay View.
Delmonico.
Banana.**

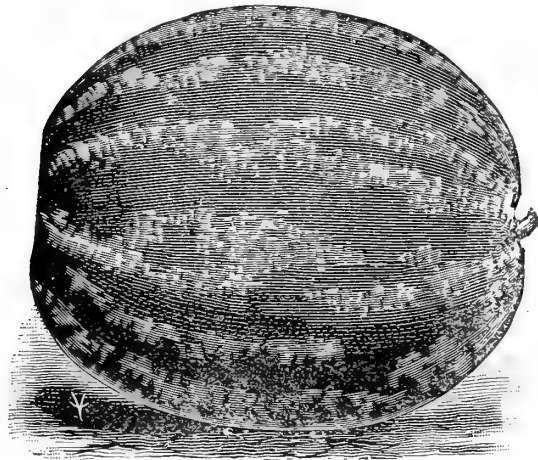
**Triumph.
Baltimore Acme.
Shumway's Giant.
Early Nutmeg.
Montreal Market.**

**Extra Early Giant Prolific.
Thorburn's Giant.
Extra Early Nutmeg.
Improved Cantaloupe.
Grand Rapids Market.**

Melrose. A fine new melon, having splendid keeping qualities and with flesh of extra choice quality. - Oz., 10c; ¼ lb., 15c; lb., 40c.

Columbus. A very fine melon. Almost a perfect ball, with a thickly netted skin, giving it a very handsome appearance. Oz., 5c; ¼ lb., 15c; lb., 40c.

Tip Top. A new melon of recent introduction, and very deserving. All who have tried it have pronounced it one of the finest. Flesh yellow and sweet. Oz., 5c; ¼ lb., 15c; lb., 40c.



Cole's Early.

WATER MELON.

We supply the following standard sorts at these uniform prices: Oz., 5c; ¼ lb., 15c; lb., 40c.

Dixie, new and very good.
Mammoth Ironclad.
Georgia Rattlesnake or Gypsy.
Black Spanish.
Light Icing.
Dark Icing or Ice Rind.
Florida Favorite.
Jumbo.

Cuban Queen.
Phinney's Early.
Vick's Early.
Mountain Sweet.
Delaware.
Scaly Bark.
Ferry's Peerless.
Kentucky Wonder.

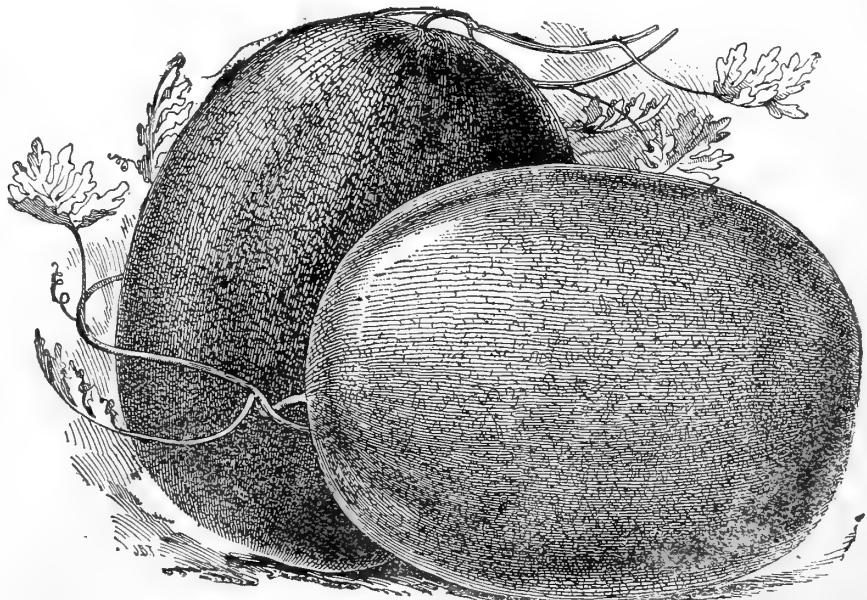
The Boss.
Seminole.
Kolb's Gem, the great shipper.
Ice Cream.
Pride of Georgia.
Citron Red Seeded.

Cole's Early. This is the best melon for the home market to-day. For sweetness and delicate texture of flesh it has no equal. The rind is thin, but brittle, and, therefore, not suitable for shipping, for home market we know of none better. Extreme earliness is another important point in its favor. Packet, 5c; oz., 10c; ¼ lb., 20c; lb., 65c.

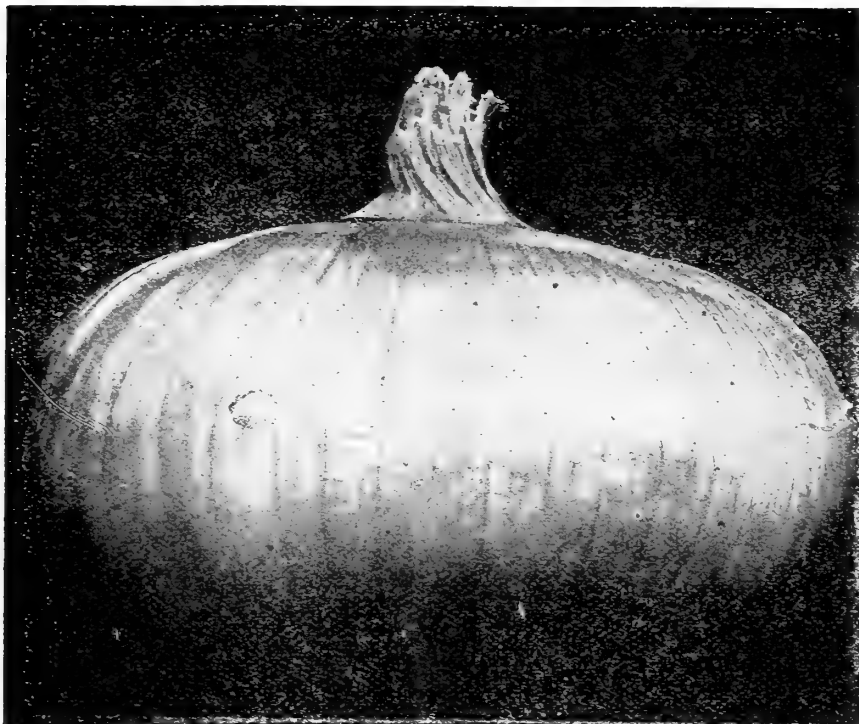
Mclver Wonderful	Sweet Heart
Sugar Melon.	Kleckley Sweets
The Sweetest	Black Diamond
Water Melon	Monte Cristo
Grown.	

All at these prices:
Oz., 10c; ¼ lb., 20c;
lb., 60c.

Pkt., 5c; oz., 10c;
¼ lb., 20c; lb., 50c.



Sweet Heart Water Melon.



Leonard's Extra Early Yellow Cracker Onion.

Large Red Wethersfield. The popular red onion for main crop. $\frac{1}{4}$ lb., 35c.; lb., 90c.; 10 lbs., \$9.00.

Southport Red Globe.
Eastern Grown. An excellent main crop variety. $\frac{1}{4}$ lb., 50c.; lb., \$1.40; 10 lbs., \$14.00.

Southport Yellow Globe.
Eastern Grown. Of perfect globular shape and a splendid keeper. $\frac{1}{4}$ lb., 40c.; lb., \$1.40; 10 lbs., \$14.00.

Southport Red Globe.
A very popular onion where markets demand a red skinned variety. $\frac{1}{4}$ lb., 30c.; lb., \$1.25; 10 lbs., \$11.00.

Southport Yellow Globe.
A splendid globe shaped yellow skinned variety, a good keeper. $\frac{1}{4}$ lb., 30c.; lb., \$1.00; 10 lbs., \$9.00.

White Portugal. The best white variety for all ordinary purposes. A good pickling sort. $\frac{1}{4}$ lb., 70c.; lb., \$1.75; 10 lbs., \$17.50.

Southport White Globe.
The best sort to raise green onions from seed. Good flavor and splendid quality. $\frac{1}{4}$ lb., 60c.; lb., \$1.75; 10 lbs., \$17.50.

PRIZETAKER.

We use great care in securing none but the best stock. Oz. 10c; $\frac{1}{4}$ lb., 35c.; lb., \$1.10; 10 lbs., \$10.00.

ONION.

LEONARD'S ONION SEED is indorsed by market gardeners everywhere. Each year adds to its popularity with them. This is the surest indication of merit.

LEONARD'S EXTRA EARLY YELLOW CRACKER.

This splendid flat yellow extra early onion is very popular with the Chicago market gardeners. It is one of the earliest onions we have, and the handsomest and best flat yellow in the list. Besides being early, it is one of the best keepers, being hard and sound when offered for sale on our markets late in the spring. Oz., 10c.; $\frac{1}{4}$ lb., 40c.; lb., \$1.25; 10 lbs., \$11.00.

Extra Early Flat Red. A popular variety for early fall trade. Choice quality, of mild flavor. $\frac{1}{4}$ lb., 35c.; lb., \$1.00.

Flat Danvers. One of the best early yellow varieties for market. $\frac{1}{4}$ lb., 25c.; lb., 90c.; 10 lbs., \$7.50.

Globe Danvers. The most popular of all yellow varieties. Used largely on the Chicago markets. $\frac{1}{4}$ lb., 25c.; lb., \$1.00; 10 lbs., \$9.00.

Yellow Dutch. The largest of the flat yellow varieties. A good keeper, and a fine market variety. $\frac{1}{4}$ lb., 25c.; lb., 90c.; 10 lbs., \$7.50.





Leonard's Yellow Globe.

Extra Early Pearl. A quick growing white variety of large size and handsome appearance. $\frac{1}{4}$ lb., 60c.; lb., \$1.50; 10 lbs., \$14.00.

Yellow Rocca. A large growing yellow onion, of mild flavor. $\frac{1}{4}$ lb., 40c.; lb., \$1.25.

Red Rocca. One of the largest of the red Italian onions, of good quality and mild flavor. $\frac{1}{4}$ lb., 35c.; lb., \$1.25.

Neapolitan Marzajola. A good early white skinned onion, of excellent quality. $\frac{1}{4}$ lb., 40c.; lb., \$1.50.

Madrid Giant. A large growing, mild flavored onion, with dark red skin, flesh white, slightly tinted with pink. $\frac{1}{4}$ lb., 40c.; lb., \$1.25.

Giant White Rocca. Of large size and fine white skin. $\frac{1}{4}$ lb., 45c.; lb., \$1.50.

Mammoth Red Pompeii. Very large and productive, skin reddish brown, with pure white flesh. $\frac{1}{4}$ lb., 50c.; lb., \$1.50.

Early Round Hard White Dutch. This is the best sort to plant for late pickles; a fine keeper. $\frac{1}{4}$ lb., 35c.; lb., \$1.60.

Mammoth Silver King. A splendid onion, pearly white in color, of mild flavor, and grows to an enormous size. $\frac{1}{4}$ lb., 50c.; lb., \$1.50.

Mammoth Spanish King. One of the largest of the yellow varieties; a good cropper, but not a real good keeper. $\frac{1}{4}$ lb., 40c.; lb., \$1.50.

Mammoth Copper King. A fine large red onion, of good quality; a fairly good keeper. $\frac{1}{4}$ lb., 40c.; lb., \$1.50.

LEONARD'S WHITE GLOBE ONION.

White onions, when successfully grown, are by all means the handsomest, and will usually bring more money per bushel than either of the other colors. It is harder to grow them to perfection than it is to grow yellow or red, because they will not stand adverse conditions of weather and other drawbacks so well. Many growers, however, have mastered the art of growing good crops of whites, and the better prices realized for them is quite an inducement for continued effort by those who have not been so successful.

Good seed is one of the important essentials in growing this onion successfully, and in our strain of White Globe all will find seed that cannot be surpassed. Oz., 15c.; $\frac{1}{4}$ lb., 50c.; lb., \$2.00; 10 lbs., \$18.50.

LEONARD'S YELLOW GLOBE ONION.

This onion is our prize yellow market variety. It is the most uniform as to size, the most productive, the best keeping, and the handsomest yellow skinned Globe variety we have ever known. It has taken years of patient effort to bring it to its present perfection, and to keep up the standard of excellence requires extreme care in the selection of bulbs to set out for seeding, when the time for that event occurs each year. Oz., 10c.; $\frac{1}{4}$ lb., 35c.; lb., \$1.50; 10 lbs., \$15.00.

LEONARD'S RED GLOBE ONION.

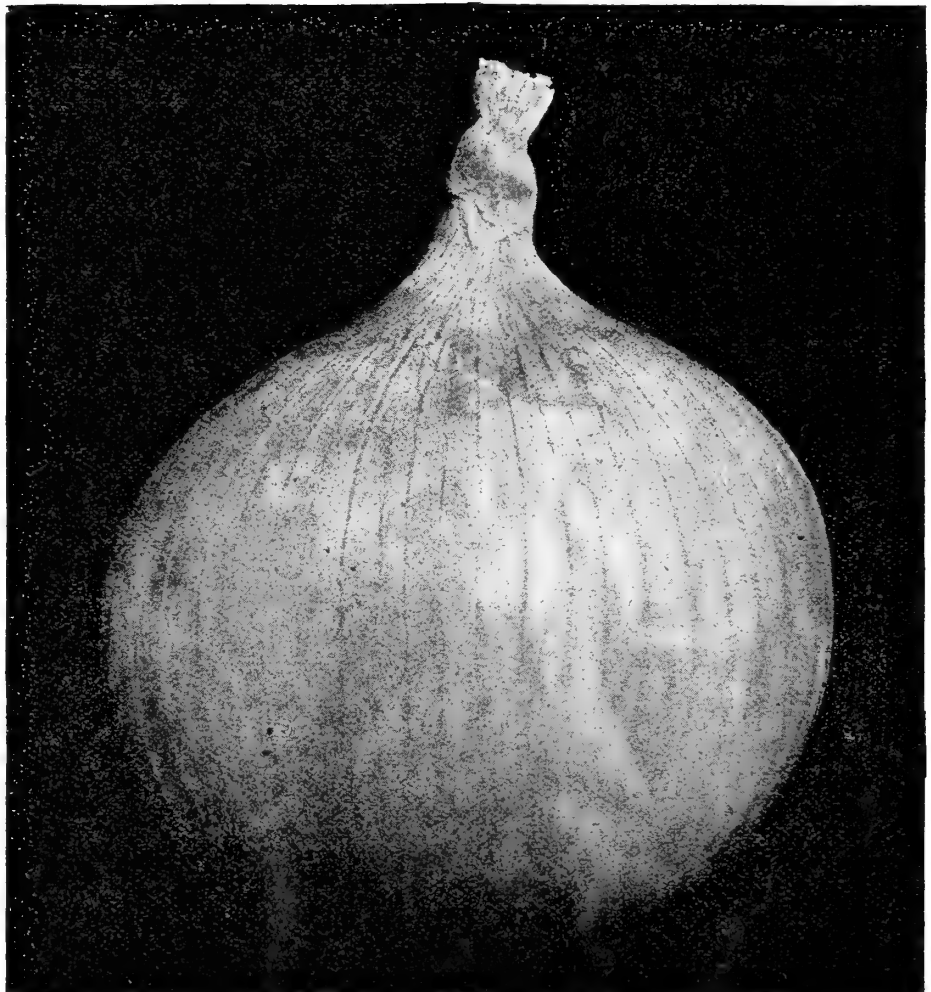
This is another of our onion specialties which merits especial prominence. The red varieties are the ones most popular in many of the large markets of the country, and growers, in order to realize the most from their labors, have to grow red, as well as yellow, in good sized quantities. Our strain of Large Red Globe is similar in size, shape, and uniform excellence to our Leonard's Yellow Globe. We grow and select the bulbs of it for seeding with the same care, and have succeeded in securing a strain of Large Red Globe which is a worthy companion to our famous Yellow Globe. In color, our Red Globe has that deep, bright appearance so much sought for in a red variety. Oz., 10c.; $\frac{1}{4}$ lb., 45c.; lb., \$1.50; 10 lbs., \$14.00.

Michigan Yellow Globe. $\frac{1}{4}$ lb., 35c.; lb., \$1.00; 10 lbs., \$9.00.

New White Barletta. This is the finest pickling sort. Very early, small, and clear white. $\frac{1}{4}$ lb., 50c.; lb., \$1.50. 10 lbs., \$14.00.

White Queen. A white skinned variety, of rapid growth, a good pickling sort. $\frac{1}{4}$ lb., 50c.; lb., \$1.50. 10 lbs., \$14.00.

White Tripoli. A variety used largely for green onions to bunch for market. $\frac{1}{4}$ lb., 40c.; lb., \$1.25.



Leonard's White Globe Onion.

ONION SETS.



Dark Red.

White.

Yellow.

We are headquarters on onion sets; have been headquarters for some years. Our operations in this line are very extensive. We grow the **True Dark Red**, Yellow, Prizetaker, White Portugal, Extra Early White Pearl, the Bermuda, Genuine Tops, Winter Tops, White and Yellow Multipliers.

PRICES.

Dark Red.....	Qt., 20c.	Pk., \$1.00	Bu., \$2.50	Genuine Tops.....	Qt., 30c.	Pk., \$1.25	Bu., \$4.00
Yellow.....	Qt., 20c.	Pk., .90	Bu., 2.25	Yellow Multipliers.....	Qt., 25c.	Pk., 1.00	Bu., 2.75
White.....	Qt., 25c.	Pk., 1.00	Bu., 2.50	White Multipliers.....	Qt., 30c.	Pk., 1.00	Bu., 3.50

OKRA or GUMBO.

White Velvet. Produces pods larger than any other. They are never prickly to the touch, always round and smooth, while in other varieties they are either ridged or square edged. The pods impart an agreeable richness to soups and stews. Lb., 60c.; ¼ lb., 20c.; oz., 10c.; pkt., 5c.

Dwarf. Early and prolific. Lb., 50c.; ¼ lb., 20c.; oz., 10c.; pkt., 5c.

Tall. Lb., 50c.; ¼ lb., 20c.; oz., 10c.; pkt., 5c.



Champion Moss Curled.

PARSLEY.

CHAMPION MOSS CURLED. A splendid curly variety, an improvement on the Double Curled for inside growing. Does splendidly in greenhouse or frame. For outdoor culture it is also well adapted. Oz., 10c.; ¼ lb., 15c.; lb., 40c.

Double Curled. The well known standard variety for outdoor culture. Does well in frames or in greenhouse also. Hardy; bears transplanting better than any other. Oz., 10c.; ¼ lb., 15c.; lb., 40c.

Fern Leaved. A variety of merit, but not sufficiently curled to be in demand. Leaf is like carrot top. Oz., 10c.; ¼ lb., 20c.; lb., 60c.

Plain. The variety most in demand to go in bunches or "soup greens." Oz., 10c.; ¼ lb., 15c.; lb., 40c.

Hamburg Rooted. The standard rooted variety; also used for soup greens. Often called German parsley. Oz., 5c.; lb., 40c.

PARSNIP.

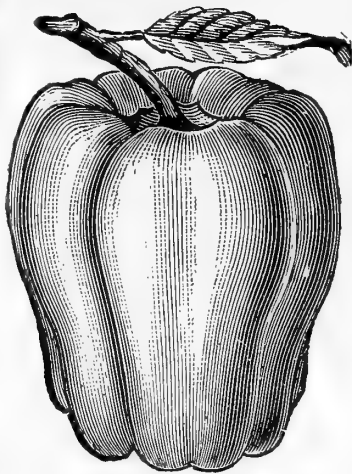
LEONARD'S MARKET GARDEN. This strain is a continued selection of our Avondale stock of Guernsey parsnip, which for several years has given such good satisfaction to the Chicago gardeners. It has been selected with the view to produce a root of good length, uniform tapering shape, and freedom from side shoots. Pkt., 5c.; oz., 10c.; ¼ lb., 15c.; lb., 40c.

THE BEST SHAPED PARSNIP EVER SOLD.

Guernsey. The best sort for heavy, black soils. In the vicinity of Chicago, where the soil is exceedingly rich, this is the variety needed, as it makes a fine shaped root which does not grow too long. Pkt., 5c.; oz., 10c.; lb., 40c.

Long White Dutch or Sugar. Roots very long, white, smooth, tender, sugary, and of most excellent flavor. Very hardy, and will keep through winter without protection. Pkt., 5c.; oz., 10c.; 2 oz., 15c.; ¼ lb., 20c.; lb., 40c.





PEPPER.

SWEET MOUNTAIN. Productive and strong grower. Green, turning to a beautiful red when ripe. Flesh thick, sweet and mild. Oz., 20c.; $\frac{1}{4}$ lb., 50c.; lb., \$2.00.

Bell or Bull Nose. The old favorite sort. Bright red when ripe. Also used for pickles.

Long Cayenne. Hot and pungent. Oz., 20c.; $\frac{1}{4}$ lb., 50c.; lb., \$2.00.

Chili. Shorter than the old Long Cayenne, otherwise similar. Oz., 20c.; $\frac{1}{4}$ lb., 50c.

Golden Dawn. The best yellow sort. Mild and fine. Oz., 25c.; $\frac{1}{4}$ lb., 75c.

Spanish Monstrous. A mammoth pepper, used largely in a green state. Oz., 25c.; $\frac{1}{4}$ lb., 75c.

Ruby King. Large fine late sort. Fine for stuffing. Oz., 20c.; $\frac{1}{4}$ lb., 50c.

Red Cherry. Small round red pepper. Good for bottles. Oz., 25c.; $\frac{1}{4}$ lb., 75c.

Golden Upright. Fine yellow. Mild quality. Vines stand up well. Oz., 25c.; $\frac{1}{4}$ lb., 75c.

Squash or Tomato Shaped. A good red variety. Oz., 20c.; $\frac{1}{4}$ lb., 50c.

Celestial. Fine ornamental variety. Oz., 25c.; $\frac{1}{4}$ lb., 75c.

PEAS.

EXTRA EARLY VARIETIES.

LEONARD'S FIRST AND BEST OF ALL. Our stock is three to five days earlier than any other. Pure, uniform and even. Vigorous grower, and most uniform in ripening. No better pea for shipping, etc. Qt., 20c.; pk., \$1.25; bu., \$5.00.

Maud S. A fine extra early; hardy, productive and good flavor. Qt., 20c.; pk., \$1.25; bu., \$5.00.

Philadelphia Extra Early. A well known extra early variety. Qt., 20c.; pk., \$1.25; bu., \$5.00.

Daniel O'Rourke. A fine old variety. Qt., 20c.; pk., 75c.; bu., \$3.00.

Alaska. A very early green seeded variety. Used largely by canners. Qt., 25c.; pk., \$1.50; bu., \$6.00.

Surprise. The first early of all the wrinkled varieties. Sweet and fine flavor. Qt., 30c.; pk., \$1.25; bu., \$5.00.

Gradus, or Prosperity. First of the wrinkled peas. Sweet, luscious and tender. Grows about 2 $\frac{1}{2}$ feet high. Vine is robust and the foliage is large and vigorous. Pods are large as Telephone, and are produced in great abundance, and well filled with from six to ten peas of enormous size. Its chief value is in its earliness and delicious flavor. Qt., 40c.; pk., \$2.50; bu., \$10.00.

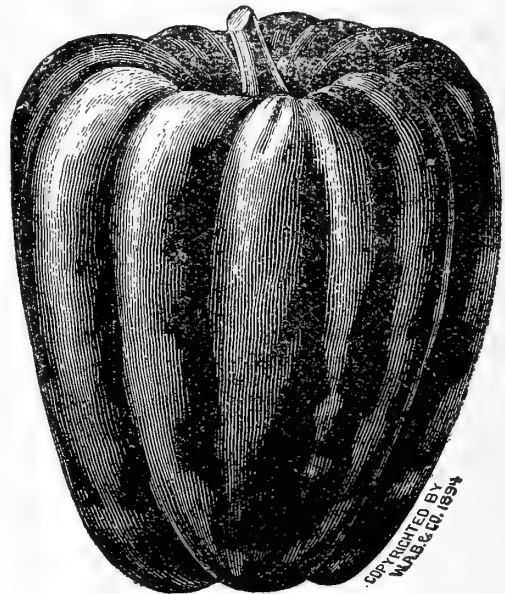
American Wonder. Dwarf early wrinkled variety. Ten inches high and very choice in quality. Qt., 30c.; pk., \$1.50; bu., \$6.00.

Blue Beauty. A blue round pea. Height, 1 $\frac{1}{2}$ feet. Quality and flavor good. Qt., 25c.; pk., \$1.25; bu., \$5.00.

Extra Early Premium Gem. Seed wrinkled. Vines 10 to 12 inches high, extra early in season; quality very choice; the most productive of the very dwarf varieties; excellent for market. Qt., 25c.; pk., \$1.50; bu., \$5.50.



Leonard's First and Best of All.



Sweet Mountain.

McLean's Little Gem. A wonderful productive dwarf wrinkled variety. Vines 10 inches high: extra early, hardy, of excellent quality. Qt., 25c.; pk., \$1.50; bu., \$5.50.

MEDIUM OR SECOND EARLY.

McLean's Advancer. Medium early variety. Wrinkled, and of fine quality. Qt., 25c.; pk., \$1.25; bu., \$5.00.

Laxton's Alpha. Medium early, seed wrinkled. Vine 20 to 24 inches. Quality excellent. Productive. Qt., 25c.; pk., \$1.25; bu., \$5.00.

Bliss' Abundance. Pods large and well filled. Quality is very choice. Qt., 25c.; pk., \$1.25; bu., \$5.00.

Horsford's Market Garden. A very fine wrinkled variety. Good for market gardeners, as the pods are large, well filled and of good color. Quality excellent. Qt., 25c.; pk., \$1.25; bu., \$5.00.

Shropshire Hero. A robust grower, about 3 feet high. Produces long, handsome and well filled pods in abundance. Flavor exquisite. Medium late in season. Qt., 25c.; pk., \$1.00; bu., \$4.00.

Heroine. A fine pea of splendid quality. Vines are strong and vigorous, producing an abundance of fine large, well filled pods. Qt., 25c.; pk., \$1.25; bu., \$5.00.

Improved Stratagem. An improvement on the old Stratagem, which was always a shy producer. Medium height, stocky growth, and pods are immense in size, well filled with fine, large, dark green peas. Fine for gardeners. Qt., 25c.; pk., \$1.25; bu., \$5.00.

PEAS.**NOTT'S EXCELSIOR.**

The Earliest and Best Dwarf Pea in Cultivation. It is the best of recent introduction; vines are larger and more vigorous than the American Wonder, while the pods are fully one-third larger, containing 6 to 8 fine, large peas, packed so closely together in the pods that the peas are always more square than round. The pods are always well filled with peas, which, in sweetness and quality, have no equal, being superior to any other wrinkled sort. Qt., 30c.; pk., \$1.50; bu., \$6.00.

EDIBLE PODDED OR SUGAR.

Melting Sugar. They are used in the same way as snap or string beans. The best of these edible podded sorts is the Melting Sugar, of which we offer a very fine strain. The pods are very large, straight, extremely tender, fine flavored, and are borne in great abundance on vines 3 to 4 feet high. Qt., 30c.; pk., \$1.50.

Dwarf Gray Sugar. Edible pods. Grows about two feet high, and is remarkable for its earliness as well as its character. The seeds are large, shriveled and of a dark brown color. The pods are broad, flat and crooked, and contain five or six peas. Qt., 25c.; pk., \$1.75; bu., \$7.00.

Tall Gray Sugar. Edible pods. About two feet in height, very sweet and tender. Only to be eaten with pods. Qt., 25c.; pk., \$1.25; bu., \$5.00.

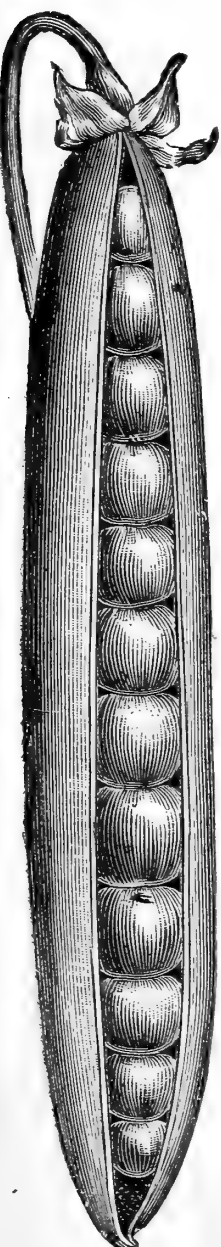
LATE OR MAIN CROP PEAS.

Everbearing. Medium late, a good cropper; several pickings may be taken off; it is a long continued bearer. Qt., 25c.; pk., \$1.00; bu., \$4.00.

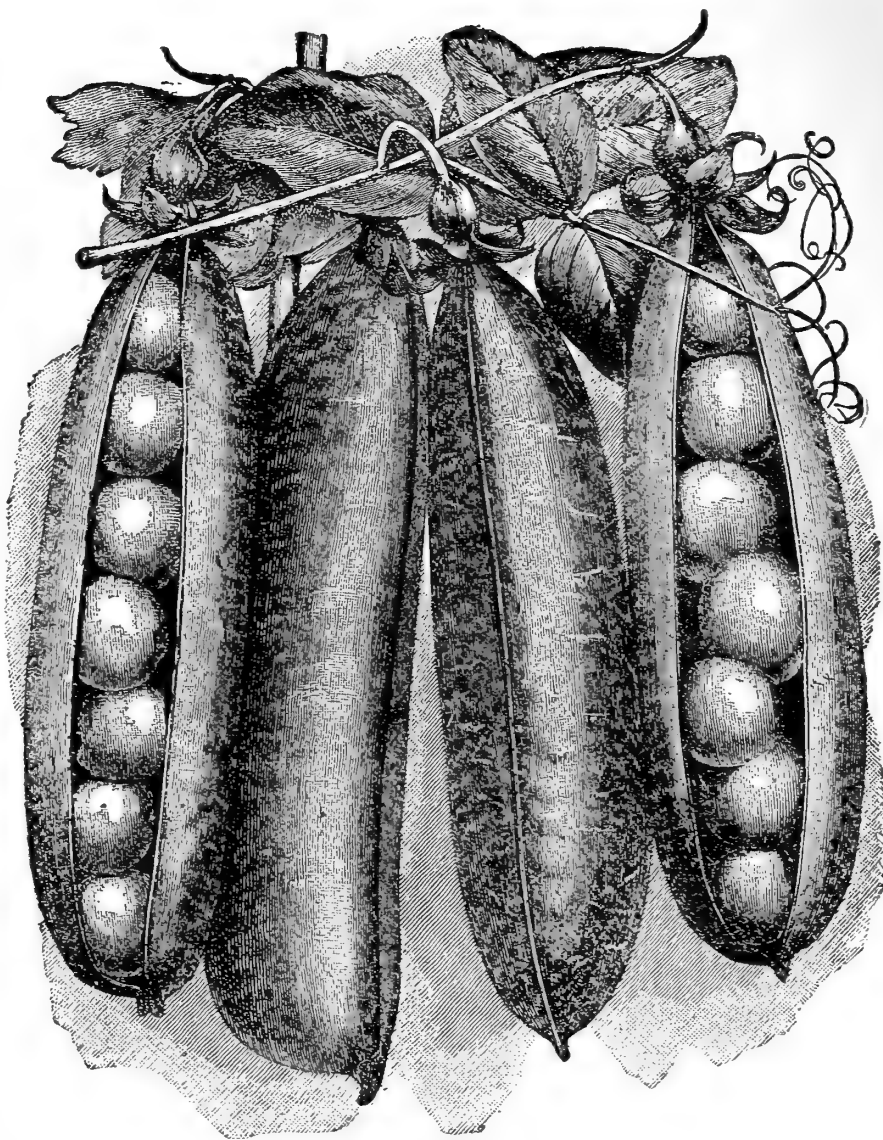
Duke of Albany. This pea closely resembles the Telephone in appearance, but is in a great many ways a better pea. The vines are more dwarf and stronger, and the pods are larger and better filled. The yield is as good as the Telephone, making it a strong rival of that well known pea. Also a week earlier. Qt., 25c.; pk., \$1.25; bu., \$4.50.

Pride of the Market. A good main crop sort. The dried peas are large, green, dented. Quality good. Qt., 25c.; pk., \$1.25; bu., \$5.00.

Telephone True Stock. This pea has become the standard main crop variety for market in most of the large cities. The Chicago gardeners take it in preference to any other. Our stock has been selected with great care and cannot be excelled. Qt., 25c.; pk., \$1.25; bu., \$4.50.



Duke of Albany.



Nott's Excelsior Peas.

Black-Eyed Marrowfat. An old standard market variety. They are not as sweet as the late wrinkled sorts, but they are more hardy. Qt., 20c.; pk., 75c.; bu., \$2.50.

Large White Marrowfat. Similar to the above, but do not have the black eye; dry peas are large, smooth and white; a fine variety for soups in dry state. Qt., 15c.; pk., 75c.; bu., \$2.50.

Champion of England. For many years this has been one of the standard large late wrinkled sorts. In quality few varieties equal it. Its greatest drawback as a market variety is its tall vines, which invariably need brush, and gardeners find this too expensive. For home use, however, it is unexcelled. Qt., 20c.; pk., \$1.00; bu., \$4.00.

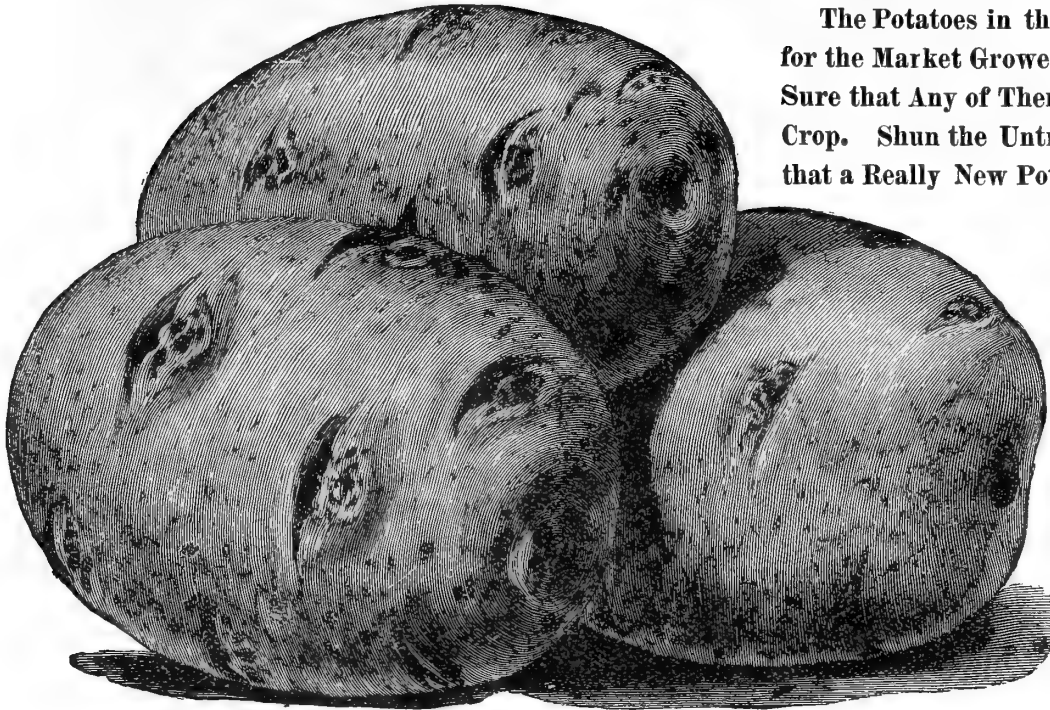
Yorkshire Hero. In quality and appearance of peas and pods similar to Champion of England, but the vine is not so tall. Qt., 25c.; pk., \$1.00; bu., \$4.00.

Sharpe's Queen. Large, handsome, delicious pods. Great yielder. Pods long and slightly curved. Qt., 25c.; pk., \$1.25; bu., \$5.00.

Long Island Mammoth or Telegraph. Large, late variety. Large, long, well filled pods. Sweet and good flavor. Qt., 25c.; pk., \$1.25; bu., \$5.00.

SEED POTATOES.

The Potatoes in the Following List are Suitable for the Market Grower, and he may feel Reasonably Sure that Any of Them Will Produce a Good Paying Crop. Shun the Untried Kinds. It is only Rarely that a Really New Potato is Brought Out.



The "Early Ohio."

Crown Jewel. This fine potato has had a longer run with us than any other sort that we have ever catalogued. In form, it resembles the Beauty of Hebron. The skin is white, having a rosy tint close to the eyes, and, occasionally, this rosy color extends well over the whole potato. We know of no variety that is better than this one for ordinary home use. Pk., 60c.; bu., \$1.25; bbl., \$4.00.

Early Norther. This is a fine new variety of the Early Rose type. If anything, it is earlier than the Rose. In color, it resembles the Rose. It is very productive, close growing and vigorous. A splendid addition to the list of early varieties. Pk., 60c.; bu., \$1.25; bbl., \$4.00.

Early Everitt. This is also of the Rose type, and ripens with the Ohio. It is a little more pointed at the ends than the Rose. It is a very abundant cropper, and, in quality, rivals the Ohio. Pk., 60c.; bu., \$1.25; bbl., \$4.00.

The Great Divide. This potato originated with Mr. Van Orman, the veteran potato grower, and is claimed to be the most robust growing, finest bearing, longest keeping, and best shipping main crop potato in America. While the foregoing are strong claims, probably too strong, it is nevertheless a fact that this potato is one of exceptional merit. The tubers are of oblong round form; skin very white, firm and tough. Grows compactly in the hill, and, while the tubers are well under the ground, they are borne near the surface of the soil. Size, large to very large, with scarcely a small one. In season, it is medium to late. Pk., 75c.; bu., \$1.50; bbl., \$4.00.

The Bovee. Advertised as "The Earliest of All; a Great Cropper, and of Unsurpassed Quality." Has the habit of growing closely on the hill, like the Acme and Ohio, and is a productive and good quality potato. Pk., 60c.; bu., \$1.25; bbl., \$4.00.

Early Rose. Pure stock of this well known variety is very hard to get hold of. We consider that ours is as pure as any that can be procured. Pk., 60c.; bu., \$1.25; bbl., \$4.00.

Early Beauty of Hebron. A standard early variety, of sterling merit, for home or market use. One of the best. Pk., 60c.; bu., \$1.25; bbl., \$4.00.

June Eating. One of the best early potatoes. The Chicago gardeners grow it for market with great success. Pk., 60c.; bu., \$1.25; bbl., \$4.00.

The Irish Daisy. This potato is of recent introduction, and has been called "The greatest of all late potatoes." It is a smooth, oval, white, late, close growing potato. In size medium, and in productiveness the equal of any. The vines are rank and strong growing, which makes it one able to withstand drought exceedingly well. The potato is a seedling of the Empire State, possessing all the strong qualities of its parent. Pk., 75c.; bu., \$1.50; bbl., \$4.00.

Rural New Yorker, No. 2. This is one of the best potatoes on the list for medium or main crop. The tubers are well formed, large, are produced abundantly, and are of excellent quality. The vines are robust and will stand the drought well. Pk., 75c.; bu., \$1.50; bbl., \$4.00.

EXTRA EARLY OHIO. Nothing has yet been found to take the place of this tried and popular Extra Early. Many new candidates for favor come and go, but true stock of this one holds its own, and never fails to meet every want exacted from an early market potato. Pk., 50c.; ½ bu., 90c.; bu., \$1.50; bbl., \$4.00.

Early Six Weeks Market. This is a fine early potato, of the Ohio type, which has given excellent satisfaction to market growers whenever tried. It is claimed for it that more potatoes can be dug from an acre than the Ohio will produce. In shape it resembles the Ohio, but is more inclined to roundness, and the color of the skin is somewhat more rosy than the Ohio. In earliness it equals the Ohio in this vicinity, but we do not find it earlier. Pk., 50c.; ½ bu., 90c.; bu., \$1.50; bbl., \$4.00.

Livingston's Banner. A very fine new sort, introduced two years ago. It makes one of the handsomest tubers we ever saw. In season, it is medium early, about the same as Rural, No. 2. The vines, when grown alongside of Rural, No. 2, showed a marked difference in color and general appearance. Its vine is not so rank as the Rural, but sufficiently strong to indicate vigor and good productiveness. With us, it is very productive, and is, without doubt, one of the good varieties recently introduced. We highly recommend it. Pk., 75c.; bu., \$1.50; bbl., \$4.00.

We Supply all the Standard Varieties.
Such as

EMPIRE STATE,	CARMAN, No. 1,
WHITE ELEPHANT,	CARMAN, No. 2,
WHITE STAR,	CARMAN, No. 3,
BURBANKS,	WORLD'S FAIR,
GREEN MOUNTAIN,	MAGGIE MURPHY.

Uniform Price.

Pk., 50c.; Bu., \$1.50; Bbl., \$4.00.

SWEET POTATOES.

Yellow Jersey. A standard variety of yellow, very much in demand in all markets. Barrel, \$3.75.

Yellow Nansemond. This sort is much grown throughout Illinois and Iowa. Similar to Jersey, but the bulb is longer. Barrel, \$3.75.

Red Nansemond. Except in color, this is the same as the one quoted above. It is probably the best red variety. Barrel, \$4.00.

Southern Queen. This is a white skinned yam, much sought for in southern locations. The bulb is large, the quality good. Barrel, \$4.00.

WE FURNISH PLANTS OF SWEET POTATOES IN SEASON. WRITE FOR PRICES.

PUMPKINS.

MAMMOTH PRIZE. One of the largest of all pumpkins, fine for pies. The skin is russet salmon color, shape flat round, dented at blossom and stem ends. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., \$1.00.

Dunkard Winter. A fine large pumpkin, shape oval, larger at blossom than stem end. Good for stock feeding. Oz., 10c.; $\frac{1}{4}$ lb., 25c.

Mammoth Potiron. Similar to Mammoth Prize. A fine pumpkin, either for boiling or for pies. Oz., 10c.; $\frac{1}{4}$ lb., 25c.; lb., \$1.00.

Jonathan. A crook necked pumpkin of splendid quality. The neck part is solid meat. Oz., 10c.; $\frac{1}{4}$ lb., 15c.;

Cashaw. A variety similar to the Jonathan in shape, but of different color. A good pumpkin, Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Sweet Potato. The sweetest of all the pumpkins. Pear shaped. Excellent baked or boiled. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 60c.

Mammoth Tours. A mammoth variety of good quality. Oz., 5c.; $\frac{1}{4}$ lb., 20c.; lb., 70c.

Japanese Pie. Similar to the sweet potato pumpkin. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 70c.

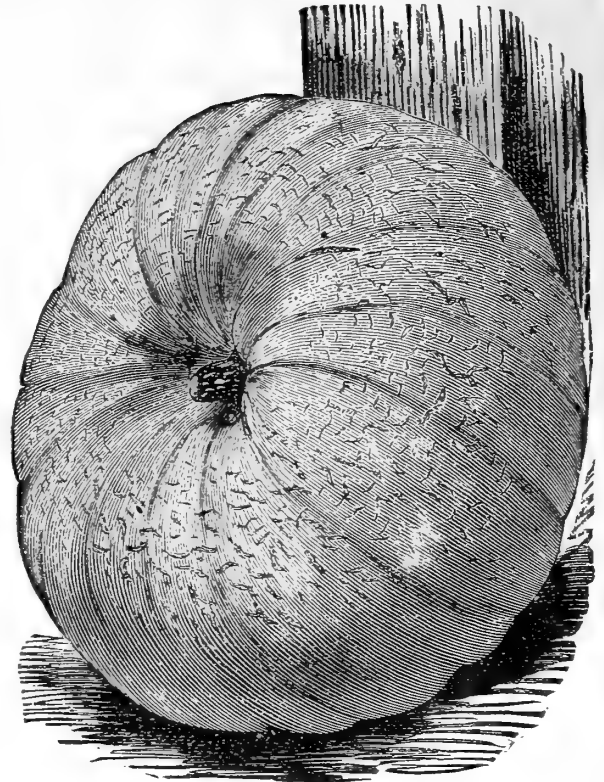
Nantucket Small Sugar. A very sweet pie pumpkin. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Large Cheese. A standard field sort. Oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Connecticut Field. The most popular all around variety. Oz., 5c.; $\frac{1}{4}$ lb., 10c.; lb., 25c.

Winter Queen. Best for family use. Very choice for pies. Productive and a good keeper. Oz., 10c.; lb., 60c.

Calhoun. Medium size. Skin smooth and glossy. Quality very fine. Oz., 10c.; lb., 50c.



Mammoth Prize.

RADISH.

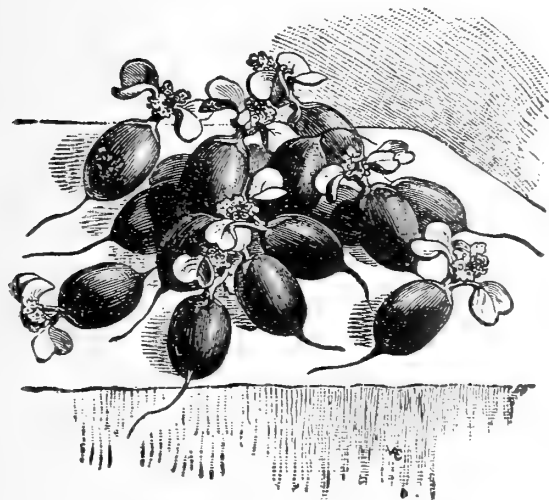
EARLY SCARLET TURNIP. The standard early turnip radish. Fine flavored and mild. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Early White Turnip. Very early. Flesh pure white. Good shape and mild flavor. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Early Carmine. An extra early variety of turnip shaped radish. It is very mild and crisp. The flesh is white, the color is carmine, and the radish looks bright, even when wilted. This is, therefore, very salable on the market, even on the hottest days, when other radishes look dull and dry. Oz., 5c.; $\frac{1}{4}$ lb., 20c.; lb., 45c.

New Deep Scarlet Turnip. This is a very bright colored scarlet turnip radish, very early and short leaf, well adapted to forcing under glass. Matures in fourteen to twenty-one days, and its appearance will sell it in any market. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Non Plus Ultra. This is one of the finest forcing radishes introduced, and has already taken a leading place with our market gardeners. It will mature in eighteen to twenty days, and owing to the extremely small tops, can be sown very thickly. The roots are round, with a deep scarlet colored skin, the flesh white, very crisp and tender. Oz., 5c.; $\frac{1}{4}$ lb., 20c.; lb., 60c.

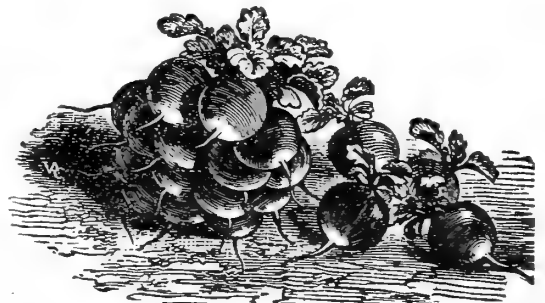


Olive Shaped Leafless Forcing.

RADISH, OLIVE SHAPED BRIGHT RED LEAFLESS FORCING. The extra early forcing radishes lately introduced are remarkable for the small size of their leaves. They develop their roots in so short a time that the latter are practically in advance of the leaves. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 60c.

Leonard's Three Leaf Radish. So named on account of its extreme earliness and the fact that when there are three leaves formed besides the seed leaf it is large enough to eat, and it has grown to table size in fourteen days from time of sowing. It is an improved form of the well known Scarlet Olive. Flesh is very crisp, tender and white, while the skin is a very bright scarlet. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 60c.

Rosy Gem. One of the very earliest in cultivation. Shape a perfect globe. Deep scarlet top, blending into pure white at bottom. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.



White Tipped Scarlet Turnip.

WHITE TIPPED SCARLET TURNIP. Most popular sort with the Chicago market gardeners. Our strain is very fine. Bright pink to pure white. Short top and very early. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.; 100 lbs., \$35.00.

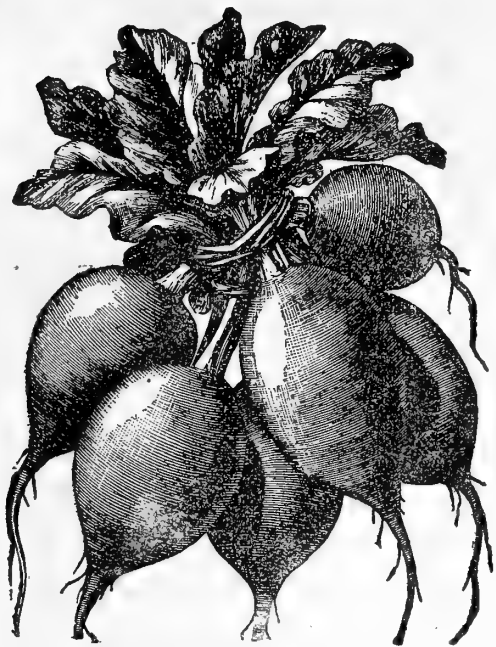
Twenty Day Forcing. Matures in twenty days. Color bright scarlet. Short tops, fine flavor. A very profitable sort. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

Twenty Day Forcing, White Tip. Like the above, but with white tip. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

EARLY SCARLET OR PRUSSIAN GLOBE. A desirable turnip sort for hot-bed forcing. Very early. Flavor mild, crisp, juicy and tender. Top small. Will stand heat without becoming pithy. One of the best selling and most attractive radishes, on account of its very bright scarlet color and shape. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 60c.



Early Scarlet Turnip.

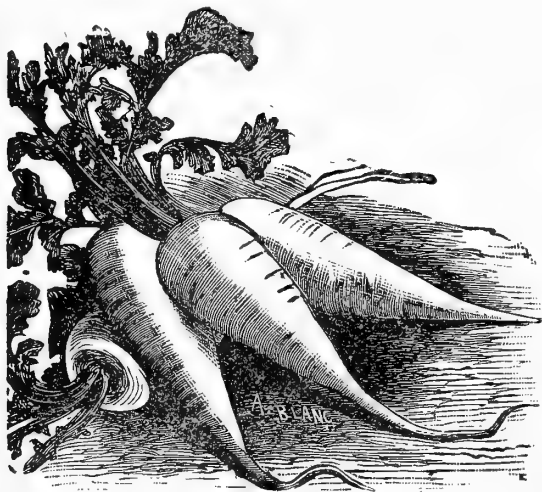
RADISH.**Scarlet Globe.**

different only in color. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

EARLY SCARLET GLOBE.

A desirable sort for hotbed forcing and outdoors; very early; flavor mild; crisp, juicy and tender; top small; will stand heat without becoming pithy. One of the best selling and most attractive radishes on account of its bright scarlet color and handsome shape; is ready in 28 days. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 55c.

Glass Radish. This new radish comes from the same gardener in Denver, Colo., who originated the Denver Market lettuce, and is a fine acquisition. It is a long radish of light pink color, white tipped, of uniform size. The flesh is transparent white, always crisp and brittle, even if grown to a large size, and mild flavored. It was named "Glass radish" on account of the fine transparency of the flesh. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

**White Strasburg.**

Brightest Long Scarlet. Also called Cardinal. A valuable new radish, at once noticeable for its strikingly beautiful appearance. In shape it is very regular, smooth, and similar to the Long Scarlet, but shorter; the skin is of a fiery scarlet, the brightest color of any radish, the tail slightly tipped with white. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

GIANT STUTTGART. A summer variety. Grows to an immense size. White flesh, very crisp and tender. Of good flavor, and a good keeper. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

WHITE STRASBURG, or Summer Hospital. Large, showy, half long, white sort. Grows with great rapidity, sometimes producing a crop in six weeks. It will keep in eatable condition two weeks before going to seed. Best summer radish grown. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Wood's Early Frame. A good variety, shape long, scarlet color. $\frac{1}{4}$ lb., 15c.; lb., 45c.

Early Long Scarlet, Short Top. The standard long variety for market and home gardens. Root long, growing partly above ground; straight, smooth, rich scarlet color; very crisp and a quick grower. Our seed is specially selected. $\frac{1}{4}$ lb., 15c.; lb., 45c.

Scarlet Olive. Very tender and a beautiful color. Early. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

White Olive. Similar to above, except color, which is white. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

White Summer Turnip. Excellent for summer use; of mild flavor. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Yellow Summer Turnip. Grows to a large size. Excellent to stand the heat and drought of summer. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Gray Summer Turnip. An excellent variety for summer use. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Wood's Early Frame. Very fine sort for forcing. Similar to Long Scarlet, but about half the length, and ten days earlier. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Long White Vienna or Lady-finger. This is unquestionably the finest long white radish in cultivation. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Chinese Mammoth, or Celestial. This immense winter radish is grown by the Chinese gardeners, and is one of the largest in cultivation. The flesh is white and solid and the flavor excellent. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

China Rose Winter. Standard winter variety, bright rose color, medium size, quality very fine. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

China White Winter. Similar to above,

**Chartier.**

CHARTIER. Decidedly distinct in appearance from any radish in cultivation. Its form is well shown by our engraving, the color at the top being crimson, running into pink about the middle, and from thence downward it is a pure waxy white. It will attain a very large size before it becomes unfit for the table. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

California Mammoth White Winter. A giant white fleshed fall radish of excellent quality. Oz., 5c.; $\frac{1}{4}$ lb., 20c.; lb., 45c.

Long Black Spanish. One of the hardiest and best for winter use. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

Round Black Spanish. Similar to above in color and texture, but round in form. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

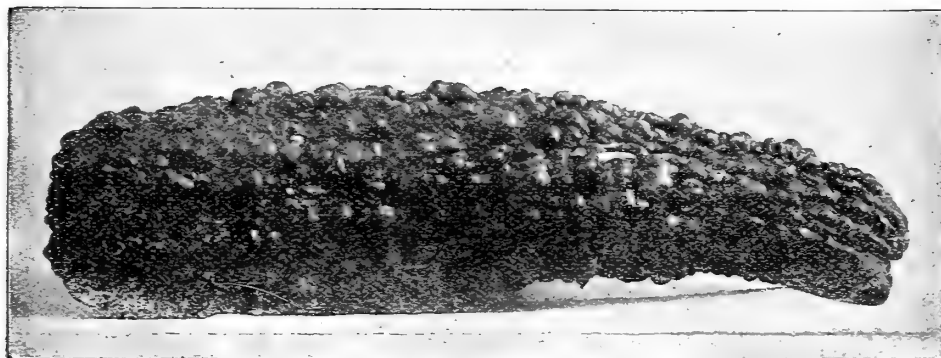
French Breakfast. Olive shaped, scarlet, with white tip; crisp and tender. Very early. A general favorite. Oz., 5c.; $\frac{1}{4}$ lb., 15c.; lb., 45c.

**Giant Stuttgart.**

RHUBARB.

Linnaeus. This is one of the oldest varieties. It is a large, strong grower, has a greener stalk than Victoria, and is not so popular. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 40c.; lb., \$1.25.

Victoria. A large growing variety, one of the most popular with market gardeners. It makes a very broad stalk; comes very early in the spring. For home use it is best. Pkt., 5c.; oz., 15c.; $\frac{1}{4}$ lb., 40c.; lb., \$1.25.



Leonard's Giant Straightneck Squash.

Mammoth White Bush. Our special strain of white scollop squash, much larger than the old strain. Have sold this for the past eight years to market gardeners everywhere. Oz., 10c.; lb., 55c.

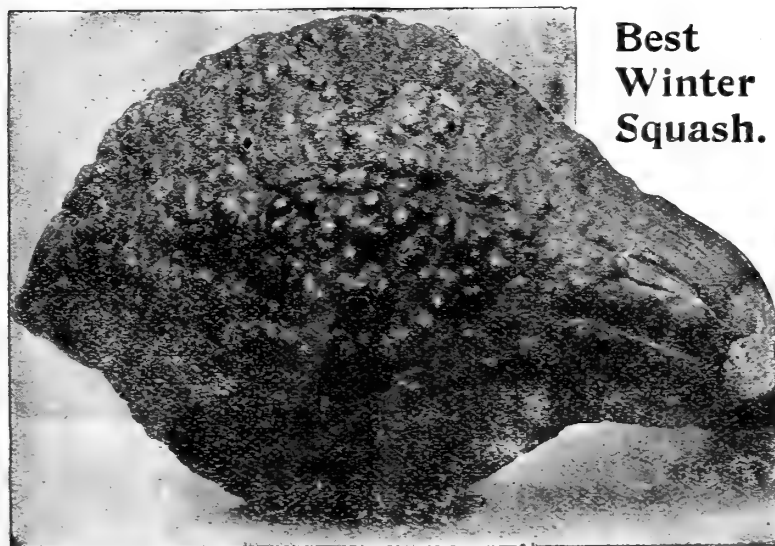
Perfect Gem. A good squash of small size. It has a fine, nutty flavor. It comes in after the early summer sorts. Oz., 10c.; lb., 50c.

Essex Hybrid. This is also called American Turban. It has a very distinct shape, skin of orange pink color, flesh yellow, of fine flavor. Oz., 10c.; lb., 50c.

Boston Marrow. Second early, coming in about ten days after the Bush and Crookneck sorts. Skin yellowish, very thin; the flesh dry and fine grained, and of unsurpassed flavor. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

Mammoth Chili. The largest squash grown, quality fair, fine for stock feeding and for show. Oz., 10c.; lb., \$1.00.

Hubbard. The standard winter squash. The most popular variety ever grown. Keeps all winter long, is of excellent quality. Oz., 10c.; lb., 80c.



Leonard's Warty Hubbard.

This is one of our specialties. We introduced it in 1894. It is unquestionably the best strain of Hubbard Squash.

RHUBARB ROOTS.

Time can be saved by planting the roots of rhubarb. It is the most satisfactory method for the amateur. We can provide fine, strong roots of either of above varieties at the following prices: Prepaid by mail each, 10c.; per doz., \$1.00; not prepaid, per doz., 75c.; per 100, \$4.00; per 1,000, \$30.00.

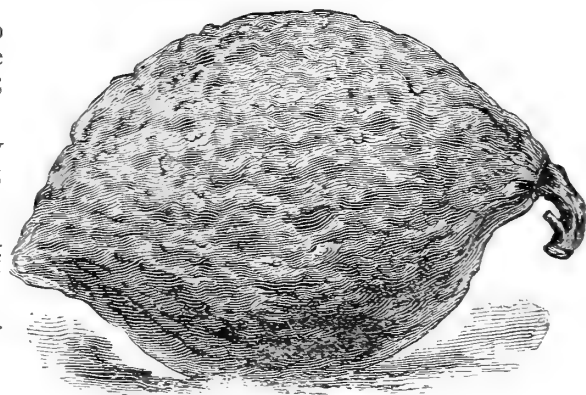
SORREL.

Broad Leaved, French. This is the best variety—large leaves of a pale color; Cultivated for its acidity, and much used in salad. Pkt., 5c.; oz., 15c.; $\frac{1}{4}$ lb., 50c.

SQUASH.

LEONARD'S GIANT STRAIGHT-NECK. The finest of all the strains of summer squashes. For shipping it is unequalled, and for early market use it is just the thing. Note the straight neck in illustration. Oz., 10c.; lb., 60c.

Giant Summer Crookneck. This is the improved strain of Crookneck sold by us for the past six years. It is of mammoth size, rough skin, fine quality and after our Straightneck the finest summer squash. Oz., 10c.; lb., 55c.



Colvin's Orange Marrow.

Red or Golden Hubbard. A new variety of considerable merit. It is a splendid keeper. Shape and size like the Hubbard, and of the same fine quality. Skin a fine, deep orange red. Very productive. Oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 55c.

COLVIN'S ORANGE MARROW. Its distinctive feature, and the one which gives it the greatest and most widespread popularity, is its earliness—it is at least ten days earlier than any other long keeping sort. It grows as large as the Hubbard, and is of as good quality. It is in season from September to January, and is the most salable kind during that time in the market; this is owing to its smooth and handsome shape, good size and creamy orange skin. We know that it will satisfy all. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

LEONARD'S WARTY HUBBARD. This strain of the popular Hubbard is so much better than any other that we know of, and so satisfactory to all squash raisers who plant it, that we think it well to again call the especial attention of our customers to it. It was introduced by S. F. Leonard in 1894. It combines the fine points of the original strain with increased size, rougher, harder shell, improved quality, thicker flesh, finer color, stronger constitution. In short, it is unapproached as a winter squash, and will undoubtedly stand for many years as the best type of the famous Hubbard. It is advisable also to state plainly that this is one of the scarce stocks this year, consequently headquarters seed will be in brisk demand. We are prepared to meet the ordinary requirements of our customers, provided too long delay is not made in stating their wants. This is an absolutely distinct stock; no other will answer just as well. Avoid disappointment by ordering in time. Oz., 10c.; $\frac{1}{4}$ lb., 30c.; lb., \$1.00.



Sandwich Island Salsify.

Savoy Leaved. A fine sort, with wrinkled leaves. It is a favorite with market gardeners. Hardy and prolific. Oz., 5c.; $\frac{1}{4}$ lb., 10c.; lb., 15c.



Victoria Spinach.

makes it of special use, both for market and family gardens, is that it is in prime condition from two to three weeks after all other varieties of spinach have run to seed. Oz., 5c.; lb., 15c.; 100 lbs., \$10.00.

SPINACH SEED PRICES:

Lb., 15c. 10 Lbs., \$1.00. 100 Lbs., \$10.00.

TOBACCO.

Pennsylvania Seed Leaf. This is the variety mostly grown for cigars, and is of fine quality and excellent flavor. Pkt., 5c.; oz., 20c.; lb., \$2.00.

Persian Rose. A fine brand for cigars. Sells well. Pkt., 5c.; oz., 20c.

Yellow Pryor. A fine yellow sort, and succeeds well where others fail. Pkt., 5c.; oz., 20c.; lb., \$2.00.

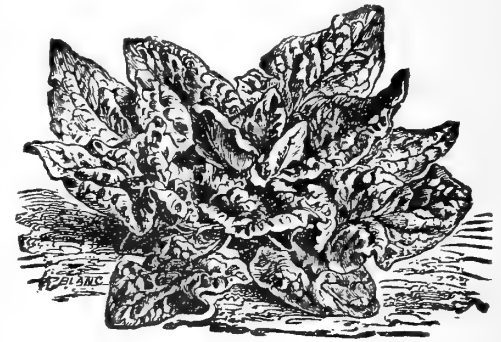
Blue Pryor. This is the genuine article, and a good sort. Pkt., 5c.; oz., 20c.

General Grant. Very early, and a good yielder. Pkt., 5c.; oz., 20c.; lb., \$2.00.

CONNECTICUT SEED LEAF. The best sort for cigar wrappers. Try it. Pkt., 5c.; oz., 20c.; lb., \$2.00.

Havana. This is the genuine article, and is first-class. Pkt., 5c.; oz., 20c.; lb., \$2.00.

Ohio. White leaved. A large yielder. Pkt., 5c.; oz., 20c.; lb., \$2.



Long Standing Spinach.



Connecticut Seed Leaf Tobacco.

SALSIFY.

Vegetable Oyster.

When properly cooked it is a good substitute for oysters in taste and flavor, and is very nutritious. In cooking, the roots are usually boiled, or they can be mashed and made into fritters. It succeeds best in light, well enriched soil. If it is necessary to use manure, it should be very fine and well rotted. Sow early in drills eighteen inches apart and two inches deep; finally thin to four or five inches apart. The roots are perfectly hardy, and may remain out all winter. They are best after frost has touched them.

White French. Roots of medium size; smooth; white flesh. Oz., 10c.; lb., 70c.

MAMMOTH SANDWICH ISLAND. Grows uniformly to an extra large size, averaging fully double the size and weight of roots of the old variety. The roots, notwithstanding their enormous size, are of very superior quality and very delicate flavor. It is such a decided improvement that we are quite sure that all market gardeners who try it will use it exclusively. Pkt., 5c.; oz., 15c.; $\frac{1}{4}$ lb., 40c.; lb., 90c.

Scorzonera or Black Salsify.—SCHWARZWURZEL.—Treatment same as salsify, which it closely resembles, except that the skin is black. Soak in water a few hours before cooking, to remove the bitter taste. One ounce will sow fifty yards. Pkt., 5c.; oz., 15c.; $\frac{1}{4}$ lb., 40c.

SPINACH.

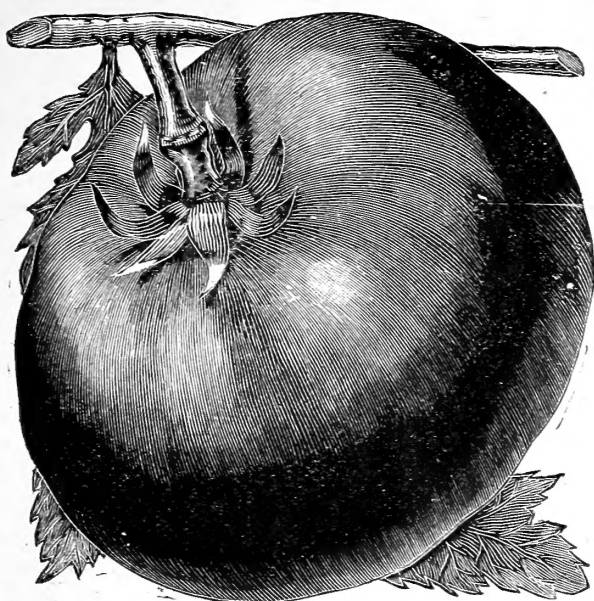
Extra Earge Round Thick Leaved. This variety is adapted for both spring and fall sowing, and is one of the best for market and family use. Oz., 5c.; lb., 15c.

Large Leaved Viroflay. A good variety of lettuce leaved spinach. Best for summer use. Oz., 5c.; lb., 15c.

Prickly Seeded. Seeds are prickly, making long pointed leaves. The hardiest variety. The best to plant in the fall. Oz., 5c.; $\frac{1}{4}$ lb., 10c.; lb., 15c.

LONG STANDING. One of the best for market gardeners. It is slow to run to seed. Makes a fine large leaf, and is very productive. Oz., 5c.; $\frac{1}{4}$ lb., 10c.; lb., 15c.; 100 lbs., \$10.

VICTORIA SPINACH. A new variety. The foliage is heavy, the broad, dark green leaves being of the true Savoy appearance, and are of the finest quality; but the feature that



The Beauty Tomato.

Buckeye State. A new sort, of mammoth size. Good form, purplish crimson color. Oz., 25c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.50.

Livingston's Magnus. A new variety. It is very distinct, having the color of Livingston's Beauty and Acme, but thicker, heavier and more solid than either. The form is uniformly perfect, large and attractive, very deep from blossom to stem end, and almost globe shaped. Fruit in clusters, ripening evenly and maturing quickly enough for early market. Flesh is firm and flavor most desirable. Oz., 30c.; $\frac{1}{4}$ lb., \$1.00.

THE NEW IMPERIAL. Without doubt, this is the best main crop tomato now in cultivation. It is large, solid and smooth; has the right color for the Chicago market, and makes the evenest, handsomest show in the tomato box of any we have. We think it better than Acme, Essex Hybrid or Beauty; and that is as much as we need say of any tomato. Pkt., 5c.; $\frac{1}{2}$ oz., 10c.; oz., 20c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.50.

Livingston's Favorite. A well known red variety, smooth and solid. Oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.

Livingston's Perfection. A splendid red variety, hardy, productive, and good bearer. Oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.

Atlantic Prize. A very early variety, fairly smooth, good for first crop. Oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.

Trophy. A good main crop sort. Color, red; fruit, large. Oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.

Ponderosa. A very large, fairly smooth. Oz., 25c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.50.

New Peach. A distinct sort; skin like a peach; fruit medium sized; quality good. Oz., 25c.; $\frac{1}{4}$ lb., 75c.

New Stone. A fine new, red variety, very solid and smooth; a splendid main crop sort. Oz., 20c.; $\frac{1}{4}$ lb., 65c.; lb., \$2.00.

Matchless. A good canning and all-purpose tomato; splendid for kitchen. Oz., 20c.; $\frac{1}{4}$ lb., 65c.; lb., \$2.00.

Royal Red. A new sort, of considerable merit. vines vigorous; fruit, smooth. Very productive. Oz., 20c.; $\frac{1}{4}$ lb., 65c.; lb., \$2.00.

Yellow Plum. A small, yellow variety, of handsome appearance and fair quality. Oz., 25c.; $\frac{1}{4}$ lb., 75c.

TOMATO.

This is a very important vegetable for a market gardener. Each Market demands its own special favorite, and market gardeners must look out and get the proper kind, which the market they supply needs. Unless you are sure that a new variety is all right, stick to the old one.

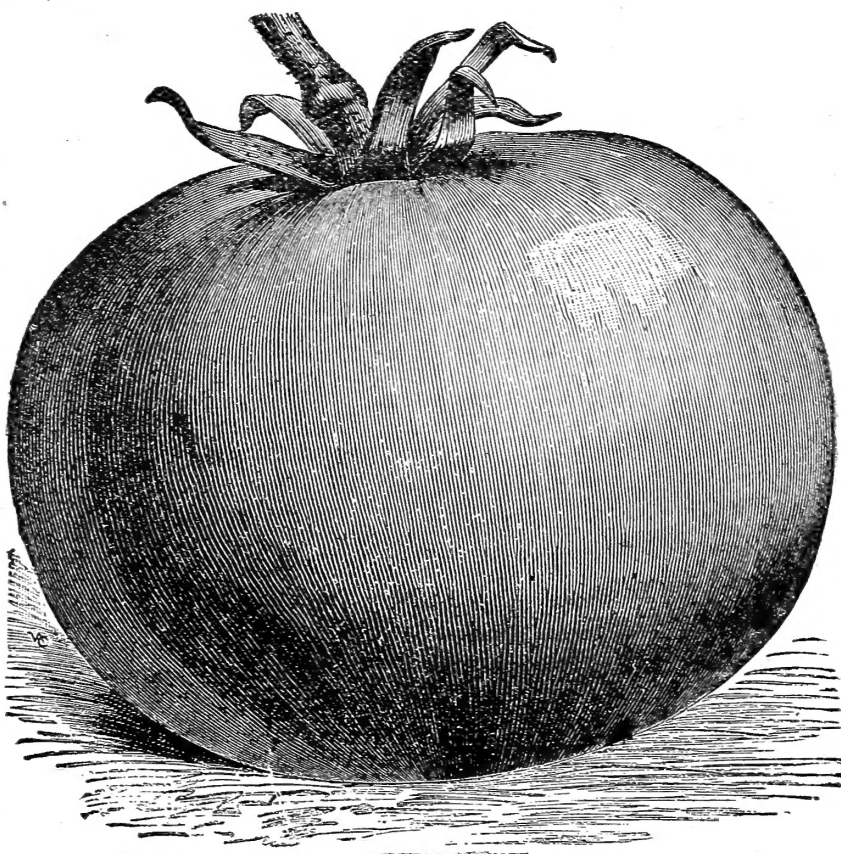
LIVINGSTON'S BEAUTY. A decided favorite for either home market or shipping purposes, being early, hardy, a strong grower, productive, large size, always smooth, perfect in shape, and excellent in quality. The color is a very glossy crimson, with a tinge of purple. It grows in clusters of four to six large fruits, retaining its large size late in the season. It ripens with Acme and Perfection, and is entirely free from ribbed and elongated fruit. Oz., 20c.; lb., \$2.00.

Dwarf Champion. One of the best main crop sorts. Vines dwarf and upright. Oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$2.00.

Essex Hybrid. This variety we consider the best market sort. It is like Acme in color and general appearance, but runs larger, smoother, and, as a rule, better. Oz., 20c.; $\frac{1}{4}$ lb., 65c.; lb., \$2.50.

Mikado, or Turner's Hybrid. One of the largest of the good market varieties. The vines are very distinct. Have a potato leaf appearance. In color, this sort is like the Acme, fine, large, smooth fruits. Oz., 20c.; $\frac{1}{4}$ lb., 65c.; lb., \$2.00.

Acme. The old standard market sort. Early, hardy, productive. Color, purplish crimson. Oz., 20c.; $\frac{1}{4}$ lb., 60c.; lb., \$1.75.



The Imperial Tomato.

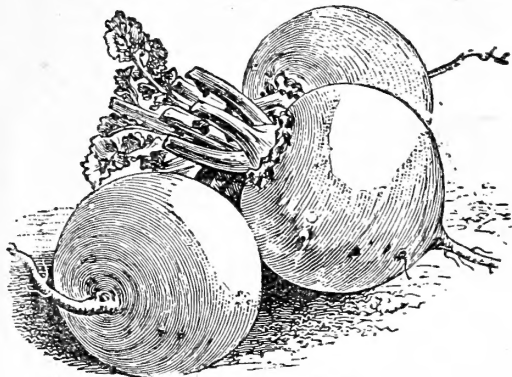
The Honor Bright. This is a remarkable red variety. The color of the fruit, when fully ripe, is a rich, bright red; but, before reaching this stage, it undergoes several interesting changes. First, it is a light green; then an attractive, waxy white; then lemon, changing to red. Oz., 25c.; $\frac{1}{4}$ lb., 75c.

Golden Queen. The best yellow skinned variety. Splendid for slicing; fruit fine and large. Oz., 25c.; $\frac{1}{4}$ lb., 75c.; lb., \$2.50.

**Extra Early Purple Top Milan.**

EXTRA EARLY WHITE MILAN TURNIP. The Purple Top Milan is one of our most popular turnips for spring sowing, but in this new sort we have a splendid extra early turnip in which the extreme earliness, small top and tap root of the Purple Top Milan is united with clear white skin and flesh. It will undoubtedly find a welcome in our markets, as, in addition to the heavy crop assured by its adaptability for close planting, it will be found to be fit for use at least a week earlier than any other pure white variety in cultivation. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 60c.

EARLY SNOWBALL. A perfectly globe shaped, white skinned turnip. It is exceedingly productive. The flesh is fine grained, firm, and of very delicate flavor. It is one of the best keeping of the white fleshed sorts. Very early, and particularly adapted for family or market use. We recommend it to market gardeners because its earliness and fine appearance makes it a very profitable variety of turnip. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

**Early Snowball.**

Yellow Aberdeen. Very hardy and productive, good keeper, globe shaped. Color pale yellow, with purple top. Very firm in texture, and closely resembling the Rutabagas in good keeping qualities. Good either for table or stock. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

Large White Norfolk. The standard variety for field culture for feeding stock. Very large size. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 20c.; lb., 40c.

RUTABAGA,

OR SWEDISH TURNIP.

White Rutabaga. This variety is now very extensively cultivated, and preferred in many sections for its white flesh. It is very hardy and productive, keeps well until late in the spring, and is highly esteemed for its sweet, delicate flavor. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

Improved American. The best yellow fleshed, purple top variety grown for stock or table. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

Carter's Imperial Hardy. An English variety resembling the preceding. Very productive and of fine quality. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

Sweet German. A superior variety for table or stock. Flesh firm, sweet and juicy. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

Laing's Improved. One of the earliest of the Rutabagas. Forms a handsome bulb of good quality. Keeps well; good for table use. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

Long White French. A very delicate flavored variety. An excellent keeper and fine for table. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

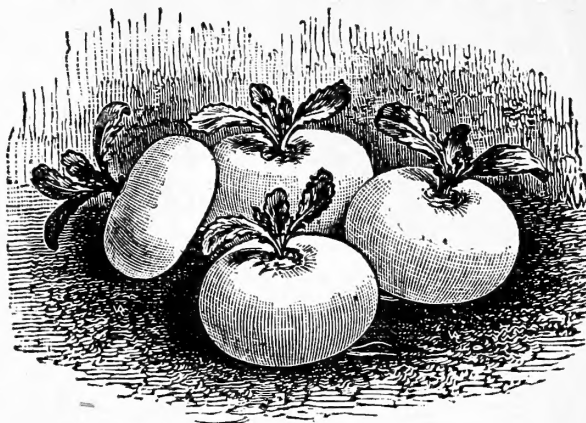
Skirving's Purple Top. A very heavy cropper. One of the best for field culture. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

TURNIP.

Extra Early Red Top Milan. The earliest in cultivation, two weeks earlier than Purple Top Strap Leaf. The bulb is flat, of medium size, quite smooth, with a purple top. Flesh white, hard and of finest quality; it is an extra good keeper. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

Purple Top Munich. The earliest variety after the Red Top Milan. Color white, with purplish-white top. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 50c.

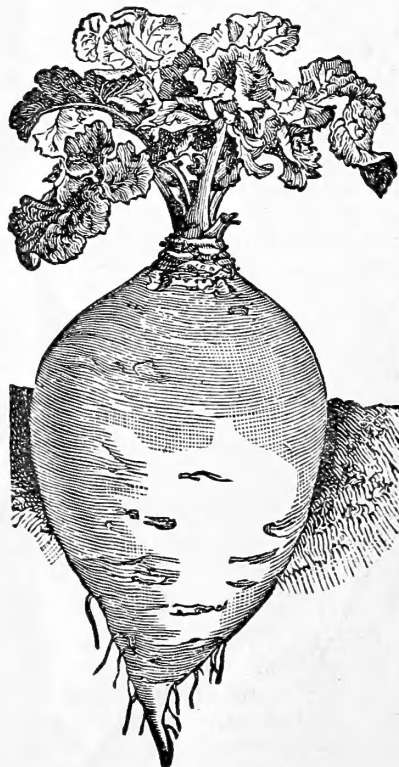
Red-Top Strap Leaf. Rapid grower and mild flavor, the most popular variety for early use, either for the table or stock. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

**Extra Early White Milan.**

Early White Flat Dutch. An excellent garden variety. The best for spring sowing. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

White Egg. Belongs to the class of quick growing fall turnips, and for this purpose should be sown, in this latitude, between August 10th and 25th. Its shape is nearly oval or egg, as its name would indicate. Flesh very firm and fine grained; thin and perfectly smooth skin, and both flesh and skin are of snowy whiteness. Its flavor is of the very best, mild and sweet, making it particularly desirable for table use, while its attractive appearance is certain to make it one of the most salable turnips that can be cultivated for market purposes. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 40c.

Purple Top White Globe. An early variety, globe shaped. Heavy cropper. In other respects similar to the Red Top Strap Leaf. A handsome looking bulb, and is rapidly taking the lead of all other varieties of early turnips for market garden purposes. Pkt., 5c.; oz., 10c.; $\frac{1}{4}$ lb., 15c.; lb., 35c.

**Rutabaga.**

FERTILIZERS.

It is unnecessary to tell our customers that Chicago is recognized as headquarters for Commercial Fertilizer. Here is to be had material for the manufacturing of Fertilizer in large quantities and of highest grade. We have made special arrangements with the factory, by which we are able to offer this article at the lowest wholesale price, and solicit correspondence from parties wishing large quantities. We can save you money if you buy by the sack, ton or carload. Every bag and barrel has a guaranteed analysis.

VEGETABLE AND LAWN FERTILIZER.

Guaranteed analysis: Ammonia, 4 to 5 per cent.; available phosphoric acid, 7 to 9 per cent.; total phosphoric acid, 8 to 11 per cent.; actual potash, 7 to 9 per cent. This is positively the best article on the market for use as a complete manure for all purposes. It is the best lawn fertilizer ever prepared. Note the large amount of actual potash in this brand. 10-lb. package, 50c.; 25 lbs., \$1.00; bag of 100 lbs., \$2.00; 200 lbs., \$3.50; ton, \$30.00.

CHICAGO BRAND.

Guaranteed analysis: Ammonia, $2\frac{1}{2}$ to 3 per cent.; available phosphoric acid, 7 to 9 per cent.; total phosphoric acid, 11 to 14 per cent.; actual potash, 1 to 2 per cent.

This brand gives you a combination of nitrogen and phosphoric acid, with very little potash, and where potash is not needed gives very good results. 10-lb. package, 40c.; 25 lbs., 75c.; bag of 100 lbs., \$1.25; 200 lbs., \$2.50; ton, \$23.00.

FARMERS' FAVORITE BRAND.

Guaranteed analysis: Ammonia, $3\frac{1}{2}$ to $4\frac{1}{2}$ per cent.; available phosphoric acid, 8 to 9 per cent.; total phosphoric acid, 13 to 14 per cent.; actual potash, 4 to 5 per cent.

Two hundred pounds of this will go as far as 600 pounds of almost any other brand on the market. It is available for spring crops and also lasting in the soil. It will build up your land, and is the most economical all-around fertilizer on the market. It is the best brand on the market for fruit trees, vines and small fruits. When wanted for fruit growing, if requested will use muriate instead of sulphate of potash, as it gives better results on fruit. 10-lb. package, 50c.; 25 lbs., \$1.00; bag of 100 lbs., \$1.90; 200 lbs., \$3.00; ton, \$27.50.

SURE WINNER BRAND.

Guaranteed analysis: Ammonia, $1\frac{1}{2}$ to $2\frac{1}{2}$ per cent.; available phosphoric acid, 7 to 9 per cent.; total phosphoric acid, 12 to 14 per cent.; actual potash, 3 to 4 per cent.

For land and crops requiring minerals (phosphoric acid and potash) and very little ammonia, this brand fills the bill. 10-lb. package, 50c.; 25 lbs., \$1.00; bag of 100 lbs., \$1.50; 200 lbs., \$2.75; ton, \$26.00.

PURE GROUND BONE, STEAMED.

Guaranteed analysis: Ammonia, 3 to 4 per cent., bone phosphate, 50 to 60 per cent.; equal to phosphoric acid, 24 to 28 per cent.

In this article we give you a finely ground steamed

bone, pure and in the best possible condition. Users of bone alone can find no better article. It will analyze nearer the highest per cent. given in our guarantee than it will the lowest. It gives great big results on fall crops, and we will give you the bone for nothing if you find that it contains any adulteration whatever, as shipped from our factory. 10 lbs., 50c.; 25 lbs., \$1.00; bag of 100 lbs., \$1.60; 200 lbs., \$2.85; ton, \$27.00.

GROUND RAW BONE.

Guaranteed analysis: Ammonia, 4 to 5 per cent.; bone phosphate, 45 to 55 per cent.; equal to phosphoric acid, 21 to 25 per cent.

This is a pure ground raw bone—no rock is put in to cheapen it. These goods also will analyze nearer the highest limit of our guarantee. 10 lbs., 50c.; 25 lbs., \$1.00; bag of 100 lbs., \$1.90; 200 lbs., \$3.00; ton, \$29.00.

BLOOD AND BONE FERTILIZER.

Manufactured of pure blood and bone. The quantity we use of this fertilizer when applied broadcast for such crops as spinach, cabbage, beets, onions or celery, is from 1 to 2 tons per acre, according to the condition of the soil. For seed beds of cabbage, lettuce, etc., the same ratio of quantity is used. When this fertilizer is used in rows or in hills for such crops as celery, cabbage or early corn from 100 to 200 lbs. per acre will be enough. 200 lbs., \$3.00; ton, \$25.00.

NITRATE OF SODA.

Should be sown broadcast, and it is very important to sow it evenly. Two or three pounds on a square rod will be beneficial. 25 lbs., \$1.50; 50 lbs., \$2.00; 100 lbs., \$3.25; 200 lbs., \$6.50; 500 lbs., \$15.00.

FLORISTS' PLANT FOOD.

This article has been made at the suggestion of florists who desired to obtain an inexpensive, effective and odorless preparation that would act quickly on plants and furnish food for flower and leaf. An application of this plant food will be observed in the vigorous growth of the flowers and a deep green foliage. 5 lbs., 50c.; 10 lbs., \$1.00; 25 lbs., \$1.75; 50 lbs., \$2.00; 100 lbs., \$4.00.

BOWKERS' PLANT FOOD.

An excellent fertilizer for house plants. Clean to handle, without odor, produces rich green growth and profusion of flowers. Directions for use accompany each package. Small package, 15c.; by mail, 20c. Large package, 25c.; by mail, 40c.

INSECTICIDES.

HAMMOND'S SLUG SHOT.

It kills potato bugs, currant worms, cabbage worms, lice, caterpillars—in fact every pest known to the gardener—while the mixture is in itself entirely harmless. 5-lb. package, 30c.; 10-lb. package, 50c.; bbl. (225-260 lbs.), 4c. per lb.

PARIS GREEN.

Warranted pure. Write for special quotations in larger lots. $\frac{1}{4}$ lb., 15c.; $\frac{1}{2}$ lb., 25c.; lb., 40c.

TOBACCO STEMS.

For smoking plants infested with green fly. Lb., 15c.; bbl., \$1.00.

TOBACCO SOAP.

This soap is a most valuable article for shrubs, trees and animals. A single application will in most cases prove sufficient. In case of rose slugs, oleander

bugs and red spiders, however, a second application is sometimes necessary. $\frac{1}{2}$ lb. box, 25c.

WHALE OIL SOAP.

Dissolve 1 pound in 5 gallons of water, and sprinkle the stems and foliage, using a syringe or force pump. 2 lbs., not prepaid, 25c.; 5-lb. box, 50c.

PERSIAN INSECT POWDER.

Sure death to all kinds of insects. $\frac{1}{4}$ lb., 25c.; $\frac{1}{2}$ lb., 40c.; lb., \$1.00.

FLOUR OF SULPHUR.

For destruction of mildew on roses, etc. Blow it over the plants with a sulphur bellows. Lb., 10c.; 10 lbs., 65c.; 25 lbs., \$1.50.

WHITE HELLEBORE.

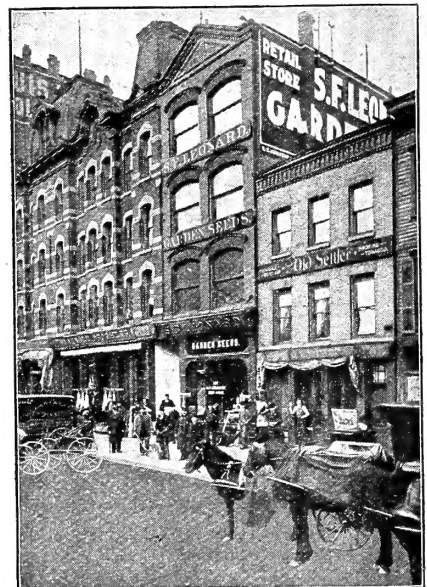
Excellent for destroying rose slugs, currant worms, etc. Lb., 50c.

LEONARD'S RETAIL STORE.

Our retail store is a landmark in the locality known as the Haymarket Square. It is well known to all of the Chicago market gardeners. No seed store in Chicago catering to the market garden trade is more conveniently located.

For eighteen years we have made a specialty of supplying seeds to market gardeners, and each year has added to the popularity of our seeds and to the number of our customers. Every year we get a firmer hold upon the good will of the market gardeners of Chicago, because Leonard's seeds, one year with another, taken as a whole, are the best in quality and the most reasonable in price. They are the safest seeds for a gardener to plant. This is why **WE SELL MORE SEEDS TO MARKET GARDENERS THAN ANY OTHER SEED STORE IN CHICAGO.**

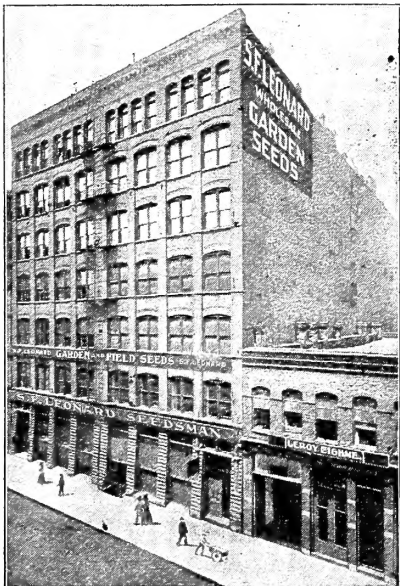
RETAIL STORE
143 W.
RANDOLPH STREET.



HAYMARKET SQUARE.

Leonard's Wholesale Warehouse.

Many of our retail customers are not aware that our headquarters are at No. 71 and 73 West Monroe St. For this reason we deem it well to call attention to our warehouse. Our shipping business grew to such large proportions four years ago that the corner building which we then occupied on the Haymarket became too small for us, and made it necessary to get larger quarters. This out-of-town business has kept right on increasing, and at the present time we occupy at 71 and 73 West Monroe St. the large seven-story building shown on the front of this list, a reduced photograph of which is shown at the left hand bottom corner of this page. Here we have our general office and headquarters, and from this warehouse **WE SELL AND DISTRIBUTE TO ALL PARTS OF THE COUNTRY MORE GARDEN SEEDS THAN DOES ANY OTHER SEED ESTABLISHMENT IN CHICAGO.**



WAREHOUSE
AND OFFICE
71-73 W.
MONROE
STREET.