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Annual 1906.

Catalogue

OF

FIELD and GARDEN SEEDS,

Sweet Peas and Nasturtiums.



STORE AND SALES-ROOMS.

SETH WYMAN FIFE, Proprietor,

E. W. BURBANK SEED CO.,

— Oxford Street, —

FRYEBURG,

MAINE.

The "Triumph" Caponizing Set



There is no doubt in the minds of up-to-date poultrymen as to the advantages of caponizing. The operation is very simple, and with a "Triumph Caponizing Set" any boy twelve years of age can perform it with safety and thoroughness. Capons, as anyone knows, sell on the market at a rate from five to eight cents per pound higher than any other chickens. The demand for capons is always good, is steadily growing, and at this time a better market is assured the producer in this field than any other. Now is the time to get into the caponizing business, and the first thing to start right is to buy a "Triumph Caponizing Set." No more tedious, simple or more easily operated set is being offered the world today than the Triumph, and you will make no mistake by selecting the Triumph set.

PRICES

- Set in pluch-lined, cloth-covered case..... \$3.00
 - Set in japanned wood box..... 2.75
 - Set in japanned wood box..... 2.00
- We pay transportation charges within the United States.

New Extra Early Pea,—GRADUS.

A First-Early Wrinkled Pea.

The GRADUS, also called "PROSPERITY" Pea, yields an abundant supply of the most **delicious, large, wrinkled Peas much earlier** than any other wrinkled variety, and only three or four days after the small round extra earlys. It is the **earliest large podded** pea in cultivation, while the peas are most superior quality, both in size and delicious flavor. They are quite equal to such well-known favorites *Telephone, Duke of Albany* or *Burpee's Profusion*. The vine has heavy stems, with large, dark-green leaves, and grows three feet in height. It produces uniformly large pods, measuring four to four and one-half inches long, nearly round, and well filled with large handsome peas. The peas remain edible—tender and sweet—for some time,10 .35 \$2.00

New White Cap Yellow Dent.

New White Cap Yellow. This new Corn introduced in 1895 to the Seed trade for the first time by a professional Corn Grower has more genuine merit, more fine and lasting points than any corn in cultivation. It combines more solid merit than the Leaming Corn, for it grows larger ears and is a better sheller, and from 1 week to 10 days earlier, and on poor thin soil will out yield the Leaming by at least 30 per cent. The tip ends of the grains are white, the inside yellow, making it of beautiful color both on cob and when shelled. Expert corn growers pronounce it a perfect field corn, as to yield, size of ears, color, size of cob and growth of fodder. More genuine testimonials can be procured in its favor than all other sorts combined. No corn in the world will yield as well on poor thin land, and none stand the drought as well. While on strong rich land its yield is wonderful, Price per bushel shelled, \$1.75

SPECIAL OFFER.

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

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

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

Premium on Flower and Vegetable Seeds in Packages.

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

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

THIS OFFER Does Not Include SEEDS by WEIGHT or by MEASURE

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

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

— ESTABLISHED 1880. —

— 1906. —

ILLUSTRATED AND DESCRIPTIVE

CATALOGUE

— OF —

FIELD, GARDEN AND FLOWER
SEEDS

SETH WYMAN FIFE, Proprietor of

E. W. Burbank Seed Co.,

OXFORD STREET,

FRYEBURG,

MAINE.

TO THE PUBLIC.

We take pleasure in harding you our Catalogue for the year 1906, which we trust you will read carefully, and select a good line of seeds from it for trial, if you never have tried them.

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

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

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

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

Boxes, bags and barrels charged at cost.

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

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

Orders will be filled in order and promptly.

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

Yours truly,

SETH WYMAN FIFE, PROPRIETOR OF
E. W. BURBANK SEED CO.,

FRYEBURG, ME.

- - VEGETABLE SEEDS. - -



Beans—Dwarf or Bush.

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

One quart beans for one hundred feet of drill.

String Beans.

Directions for Cooking Lima Beans (Dried.)

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

Directions for Cooking String Beans.

2 qts. of beans, 1 tablespoonful of butter,
Salt and pepper to taste.

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

	Pkt.	Qt.	Pk.	Bu.
Valentine, Hopkins Improved. Early, productive tender, succulent and of excellent flavor. A good bean for the first crop.10	.25	1.50	5.00
Dwarf Black Wax. One of the best varieties; the pods when ripe are a waxy yellow, very tender and rich when cooked. Very popular,10	.30	2.00	
Wardwell's Kidney Wax. Extra early, purely wax pods, long, flat and remarkably free from rust and are of the best in cultivation, very prolific,10	.35	2.50	
Davis Kidney Wax. The best white-seeded wax bean extant,10	.30	2.00	
Low's Champion. <i>Early, hardy, thrifty and enormously productive; it also combines extreme tenderness and delicious flavor, and being absolutely without strings to the pods it excels every other variety as a snap or string bean. As a shell bean it has but few e-</i>				

quals and is of splendid flavor when cooked,10	.30	1.75	7.00
Early Long Yellow Six Weeks. Hardy and prolific, :	.10	.20	1.25	5.00
Horticultural Dwarf. Large and productive; pods showy; great favorite in New England, and fine shell variety,10	.25	1.50	6.00
Curries Rust Proof Wax. For earliness, productiveness, freedom from blight or rust and all around good points it justly belongs at the head of the list of the wax varieties. Pods long, flat, tender and fine quality,10	.30	2.00	
Henderson's Bush Lima. This is a bush variety of the small Lima, a very rich, luscious Bean, that has the advantage of not requiring poles to run on while it comes earlier into bearing. The Bush Limas are now very popular,10	.30	2.00	
Dwarf Lima Wax. A new Lima introduced by the Cleveland Seed Co., to the trade, and new to the public for the first time. A very fine bean and very desirable in the garden,10	.30	1.75	
Burpee's Bush Lima. <i>The greatest novelty ever known in beans.</i> The first and only Large Lima Bush Beans. Every garden should have them,10	.35	2.00	
The Goddard, or Boston Favorite. Particularly valuable as a shell bean, being very large, handsome, and of a delicious flavor, either green or dry. It is very productive,10	.25	1.75	6.00
Dreer's Improved Lima. An improvement on the Large Lima; very productive, and of superior quality,10	.25	2.00	
Red Kidney. A standard field sort,10	.15	1.25	4.00
Stringless Green Pod. Entirely free from strings, and one of very fine quality,10	.30	2.00	

Beans—Pole or Running.

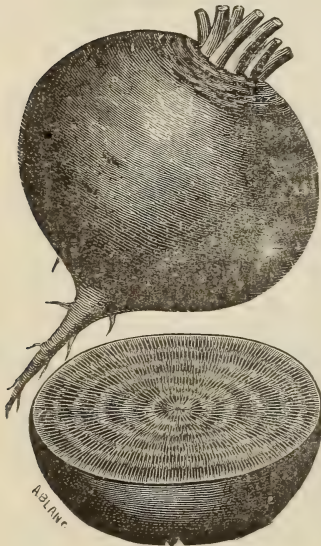
These are more tender, and require richer ground and more care in culture than the bush beans; they succeed best in sandy loam. Plant in hills three feet apart and three and one-half feet between rows, use a shovelful of old fine manure in the hill. Plant from six to eight beans in a hill.

One ounce will plant one hundred and fifty hills: ten to twelve quarts to the acre

Directions for cooking Shelled Beans.

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

	Pkt.	Qt.	Pk.	Bu.
Horticultural or Speckled Cranberry. A good variety for private use, a good snap or shell bean,10	.30	2.00	\$7.00
Indian Chief or Black Wax Bean. One of the best varieties; either for a snap or shell; remarkable for its fine, tender and rich colored pods. Very productive,10	.30	2.00	
Kentucky Wonder. Excellent green podded snap bean, very productive,10	.30	2.00	
Mammoth Carmin Podded. Most desirable Horticultural bean for color, quantity and productiveness, ..	.10	.30	2.00	
White Dutch or Case Knife. Used either as a snap-short when very young, shelled as the Lima when more largely developed, or for soaking when dry, ..	.10	.30	1.75	



Beets.

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

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

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

Directions for Cooking Beets.

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

	Pkt.	Oz.	¼lb.	Lb.
✓ Dirigo. It originated with a leading market garden- er, and was brought to perfection after years of careful cultivation. It is a rich, blood red-beet of fine grain and flavor, is earlier than the Egyptian or Eclipse, of smooth and rapid growth; top and tap roots being very small,05	.15	.20	.75
<i>The very best for Early Market.</i>				
✓ Egyptian Blood Turnip. Very early and of rapid growth. A good beet for early market,05	.10	.20	.60
✓ Crosby's Egyptian. As early as the original type, but thicker, smoother and of better quality,05	.15	.35	.75
✓ Early Blood Turnip. An old standard table beet flesh dark blood red, fine grained and very tender,05	.10	.20	.60
✓ Edmand's Early Blood Turnip. This fine new variety grows but very small tops, the short foliage being of a rich, bronzy red. The beets are of a handsome round shape and very smooth, the skin being of a deep blood red color; the flesh is also a very dark red, and remarkably sweet and tender. One of the finest table beets grown,05	.10	.20	.60
✓ Dewing's Blood Turnip. A large deep red beet of good quality, a good market beet,05	.10	.20	.60
✓ Lentz Extra-Early Turnip. A large, small-top, round beet; fine strain,05	.10	.25	.75
SWISS CHARD, Silver or Sea Kale. Grown exclu- sively for its leaves, the middle of the leaf can be used and served like Asparagus, the rest of the leaf like Spinach. Pick the leaves and others come out from the stock. Excellent greens,05	.10	.25	.70

Mangel-wurzels.

¼lb. Lb.

Mammoth Long Red. An improved form of the old Long Red, growing to nearly double the size. Will keep in any ordinary cellar until spring, without loosing its crispness. One of the best Mangels for general crops,10	.25
Golden Tankard. Flesh bright golden yellow, used extensively in English dairies for its nutritious and milk producing qualities. Sheep eat it in preference to all other mangels. With extra cultivation yields 75 tons per acre.10	.25

Brussels Sprouts.

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

Pkt. Oz. ¼lb. Lb.

Dwarf Imperial Paris.

The finest variety,05 .15 .50 2.00



Directions for Cooking Brussel's Sprouts.

1 qt. sprouts,	1 tablespoonful salt,
2 ounces butter,	2 tablespoonfuls flour,
	A dash of pepper.

Wash the sprouts and take off the dead leaves, throw them into boiling water, add the salt and boil with the saucepan uncovered for twenty minutes. Then drain into a colander, turn them into a heated dish.

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

Cabbage.

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

One ounce will produce 3000 plants.



Directions for Cooking Creamed Cabbage.

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

	Pkt.	Oz.	¼lb.	Lb.
Early Jersey Wakefield. An early standard cabbage in the large markets,05	.25	.60	.00
Henderson's Early Summer. It is the earliest of all the large cabbage; heads of a large size and very solid,05	.25	.60	2.00
Hollander or Danish Ball Head. An unsurpassed variety, heads round, large, very hard, and fine flavored,05	.25	.60	2.00
All Seasons. This fine variety is large, solid and sure to head. One of the best cabbages either for early or late crops as it comes to a head earlier and keeps well during the winter,05	.20	.60	1.75
Early Winningstadt. Heads large, cone-shaped and very solid; sure to head; a good kind to plant in light soil,05	.20	.60	1.75
Fottler's Improved Brunswick. One of the best drumhead cabbages in cultivation, sure to head, grows to a large size and very solid,05	.20	.50	1.75
Improved American Savoy Drumhead. Very sweet and tender; good sized, firm heads; a good cabbage for family use,05	.20	.65	2.00
Stone Mason Drumhead. Standard variety. Large solid, tender, and an excellent winter cabbage, ..	.05	.20	.60	2.00
World Beater. A new cabbage, as large or larger than Marblehead Mammoth, yet uniform in size and true to type, and very solid header,05	.20	.70	2.25
Surehead Cabbage. Produce large, round, flatten-				

ed heads of Flat Dutch type, and is remarkable for its certainty of head. It is ALL HEAD and SURE TO HEAD, even under unfavorable conditions. The heads are remarkably uniform, very hard, firm, and fine in texture, and ordinarily weigh from ten to fifteen pounds each. It is very sweet flavored, has but a few loose leaves, keeps well, is good for shipping, and is just the variety and quality to suit market gardeners, farmers, and all lovers of good winter cabbage,05 .20 .75 2.50

Mammoth Rock Red. This fine new cabbage originated with a grower for the New York market. It is the largest Red cabbage known; of a deep red color inside, as well as outside, while they are almost literally as hard and *solid as a rock*,05 .25 .75 3.50

Garrot.

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

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



Directions for cooking Carrots.

- | | |
|----------------------------|---------------------------|
| 3 good sized carrots, | 1 teaspoonful of salt, |
| 1 tablespoonful of butter, | 1 tablespoonful of flour, |
| ½ pint of milk, | salt and pepper to taste. |

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

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

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

Pkt. Oz. ¼lb. Lb.

Improved Long Orange. An improvement on the Long Orange; decidedly superior to any other sort of Orange Carrot, being larger, better flavored, and safer to produce a good crop,05 .10 .25 .75



Tomato.

This is a native of South America. Nearly all our choice varieties are of recent origin. The seed should be sown thinly, about the first week in March, in a hot-bed, green-house, or inside the window or sitting room, where the temperature is never below sixty degrees. When the plants are about two inches high, set out in boxes three inches deep, four inches apart, in the same temperature, or pot singly. If again transplanted before setting out, the plants will be still more stocky. Set out in the open ground about the first of June, four feet apart in each hill. Choose a sunny knoll and light sandy loam for early Tomatoes. If the vines are trained on a trellis, the fruit will be finer in every respect.

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

Directions for making Green Tomato Pickles.

- | | |
|----------------------------|--------------------------|
| 1 peck green tomatoes, | 1½ ounces of pepper, |
| 1 ounce of whole allspice, | 1 ounce of mustard seed, |
| 1 dozen onions, | 1 ounce of whole cloves, |

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

	Pkt.	Oz.	Lb.
Livingston's Perfection. Early, large, smooth and solid; blood red color,05	.20	\$2.00
Acme. Smooth, large, and very fine solid fruit, splendid sort,05	.20	2.00
Ignotum. Of good size, rich color, nearly round, very solid; keeps its good flavor later in the season than most varieties. Not so liable to crack as the average tomatoes, very productive,05	.20	2.00
Canada Victor. A very early, prolific and popular variety, bearing medium sized, solid, round, smooth, scarlet fruit,05	.20	2.00

five inches long.

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

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

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

	Pkt.	Oz.	¼lb.	Lb.
Boston Market. It is large and a vigorous grower, blanches easily, pure white, solid, crisp, tender, and excellent in all other respects,05	.20	.60	2.25
Henderson's White Plume. Crisp and possessing a sweet nutty flavor; a valuable sort for family use,05	.20	.60	2.25
		2 oz.	½lb.	Lb.
Soup Celery. Seeds for flavoring soups, pickles, etc.10		.25	.40

Ghervil.

A plant resembling Parsley. Grown for salads or for garnishing. Seed should be sown in succession, in shallow drills.

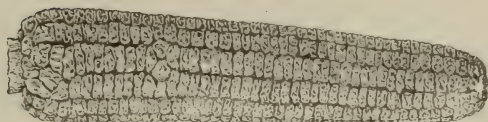
	Pkt.	Oz.	¼lb.	Lb.
Curled. Beautiful foliage, used in garnishing,05	.15	.40	\$1.00

Gress or Peppergrass.

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

	Pkt.	Oz.	¼lb.	Lb.
Cress.05	.10	.15	.50





Corn—Sweet.

Directions for making Corn Chowder.

- | | |
|----------------------------------|-----------------------------------|
| 1 quart grated corn, | 3 tablespoonfuls of flour, |
| 4 good sized potatoes, | 1 pint of milk, |
| 2 medium sized onions, | 6 water crackers, |
| 1 large tablespoonful of butter, | $\frac{1}{2}$ pint boiling water. |

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

Directions for making Corn Pudding.

- | | |
|--|------------------------|
| 1 dozen large ears of young corn, | 1 pint milk, |
| 4 eggs, | 1 teaspoonful of salt, |
| $\frac{1}{4}$ teaspoonful of black pepper. | |

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

Pkt. Qt. Pk. Bu.

✓ **Early White Corey.** An early dwarf variety, good
for first crop in the kitchen garden,10 .25 1.50 4.00

	Pkt.	Qt.	Pk.	Bu.
✓ Crosby's Early. An excellent variety, a great favorite in the market in all the large cities, largely grown in Maine for canning,10	.25	\$1.25	\$4.00
✓ Burbank's Early Maine. The earliest and best Sweet Corn in cultivation. Has a pure white cob with a rich, cream white kernel, sweet and juicy. Looks nice on the table; has no objectionable look like the Cory and Marblehead corn with a red kernel and cob. Ears grows to be a good size, uniform in shape,10	.25	1.25	4.00
✓ Stowell's Evergreen. A late variety of excellent quality remaining longer in the green state than any other kind,10	.25	1.00	3.50
✓ Black Mexican. Grain bluish black, but is especially rich in sugar qualities,10	.25	1.25	4.00
✓ Potter's Excelsior, or Squantum Sugar. Twelve-rowed, ears of good size; one of the sweetest and best main-crop varieties; very tender quality,10	.25	1.25	4.00
✓ Country Gentleman. A medium late variety, having irregular rows. Has a very small cob and deep kernel, is tender and sweet; very desirable for the home garden,10	.25	1.25	4.50
✓ Perry's Hybrid. Dwarf, twelve-rowed; large ears; very sweet,10	.25	1.25	4.50

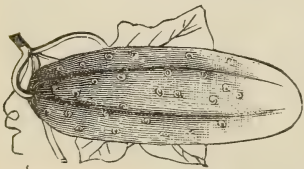
CORN—SWEET FODDER.

Sanford's White Flint50	1.75
White Cap Yellow Dent,75	2.00

POP CORN.

Rice. Yellow color and a good producer and popper,	Ear.	Lb.
	\$.03	\$1.10

Gucumber.



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

Directions for making Cucumber Pickles.

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

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

One ounce to fifty hills.

Pkt. Oz. ¼lb. Lb.

- ✓ **Early Russian.** The earliest variety in cultivation. .05 .20 .65
- ✓ **Arlington White Spine.** This variety of cucumbers is one of the finest we have seen, being remarkable for evenness of size, fine form and dark green color. .05 .10 .25
- ✓ **Chicago Pickling.** Good size, and a good pickler, .. .05 .10 .25
- ✓ **White Wonder.** This variety surpasses the famous white Pearl in quality and productiveness, and is hardier; fruit is ivory white from time of forming until fully ripened,05 .20 .50
- ✓ **Boston Pickling.** An early table variety, producing its fruit in clusters near the root of the plant. Skin green, prickly; flesh white, tender and well flavored,05 .10 .25 .75
- ✓ **Early White Spine.** One of the best table sorts, and popular with market men on account of its color which is light green, turning white instead of yellow when ripe. It is of uniform shape, medium size, tender, crisp and well flavored. Good for forcing, .05 .10 .25 .75
- ✓ **Improved Long Green.** About one foot long, tapering at the ends. Very dark green in color. Flesh crisp, and of good flavor, and less-seedy, than many other sorts. One of the best kinds for pickling, .. .05 .10 .25 .75
- ✓ **Early Green Cluster.** An early table variety, producing its fruit in clusters near the root of the plant. Very productive, and in earliness next to Russian. Skin green, prickly; flesh white, tender and well flavored,05 .15 .50 1.50
- ✓ **New Japanese Climbing Cucumber.** *See Special*
- ✓ **Everbearing.** Small size, very early and very productive; reliable as a green pickler,05 .20 .50
- ✓ **Early Frame.** Early and productive; about 5 inches long,05 .20 .50

Dandelions.

Improved Large Leaved. Used for greens and considered very wholesome. Sow in May or June in drills one-half inch deep and 12 inches apart. The plant will be ready for use the following spring, Pkt. Oz. ¼lb. Lb.
 .10 .50 \$1.75 \$5.50
One ounce to 100 feet of drill'

Endive.

For early use, sow in May, scattering the seed thinly, in drills ten inches apart, covering it lightly, and for succession every two or three weeks until mid-summer. The plants must be blanched before using, which is accomplished by gathering the large outer leaves to a point at the top, and tying them together: Pkt. Oz.

Moss Curled. For early use,05 .20

Kale.

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

Directions for cooking Kale.

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

Pkt. Oz.

Dwarf Green Curled Scotch. Leaves of a bright green and very tender and closely curled. This variety should be sown in the spring. The quality is improved if the plants are touched by frost before being used,05 .15

Leek.

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

One ounce will produce about 1,000 plants.

	Pkt.	Oz.	Lb.
London Flag. Hardy, useful sort for general use.	.05	.25	\$2.00

Lettuce.

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



One ounce to 120 feet of drill.

	Pkt.	Oz.	¼lb.	Lb.
*Tennis Ball. The best Lettuce in cultivation for family use. Early, extremely tender and crisp, and remains in head a long time before running to seed,05	.15	.35	\$1.00
*Boston Market. An improved variety of quick growth, one of the best for forcing,.....	.05	.15	.35	1.00
Boston Curled. A variety of great beauty and of very superior quality. The fine elegant frills of the leaves render it highly ornamental,05	.15	.35	1.00
*Hanson. Heads very large, solid, tender and crisp, of fine flavor,05	.15	.35	1.00
*The Deacon. A splendid cabbage Lettuce; very large, crisp, tender and of fine quality; it stands the heat of summer well,05	.15	.35	1.00
Prize Head. Leaves green and red, very thin, crisp and tender. One of the very best for private use,05	.15	.35	1.00
Salamander. Fine, compact heads, which resist <i>summer heat</i> admirably; very popular, and heads large and well bleached,05	.15	.35	1.00
*Big Boston. A fine strain for forcing; very large, heads solid,05	.15	.35	1.00
*Black-seeded Simpson. A superior variety; large and compact heads,05	.15	.35	1.00
*Cabbage or head lettuce.				

Muskmelon.

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

One ounce for 60 hills.

	Pkt.	Oz.	¼lb.	Lb.
Christiana. Fair size; netted; orange color, very delicate flavor,05	.10	.25	.80
Long Yellow. An early variety; one of the best where the season is short,05	.10	.25	.80
Vick's Prolific Nutmeg. Fruit medium to small; shallow ribbed and thickly netted; very early and productive; flesh green, rich and juicy,05	.10	.25	.80
Nutmeg. Very early, not large but very sweet and juicy; fine for early garden,05	.10	.25	.85
Early Jennie Lind. A popular, small, early variety, flattened at each end; ribbed and closely netted; flesh light green, and generally of fine flavor,05	.10	.25	.85

Watermelon.

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

One ounce for thirty hills.

	Pkt.	Oz.	¼lb.	Lb.
Phinney's Early. A large oval variety; skin striped and marbled with different shades of green; rind thin; flesh fine scarlet and quite solid to the center. Hardy, productive and of good quality,05	.10	.25	.75
Mountain Sweet. A long striped variety, red flesh crisp and sweet; hardy, productive and of good quality,05	.10	.25	.75
Vick's Early. A fine early melon; grows to a good size, flesh bright red and very sweet,05	.10	.25	.75
Citron. A round, handsome fruit, of small size; used in making sweet meats and preserves,05	.10	.25	.75

Mustard.

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

<i>One ounce to forty feet of drill.</i>	Pkt.	¼lb.	Lb.
Brown or Black Seeded. The best for all uses,05	.10	.25
White London. Considered the best for Salads and Spinach; leaves light green, is best when about four inches high,05	.10	.30

Onion.

One of the most extensively grown vegetables in cultivation. The soil for onions should be very rich, the ground should be highly manured in the fall. No manure should be used in the spring as it tends to make the onions grow a big stiff neck. They do best sown on the same ground year after year. Sow in drills 14 inches apart, as early in spring as the ground can be worked, use at the rate of five pounds to the acre.



Directions for Stuffing Onions.

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

<i>One ounce to one hundred feet of drill.</i>	Pkt.	Oz.	¼lb.	Lb.
Danver's Yellow Globe. An early, very productive sort of globular form, mild flavor and is an excellent keeper. Very early, popular, being extensively cultivated,05	.20	.50	\$1.75
Early Red Globe. Skin deep purplish red, form round flat; flesh moderately fine grained and strong				

	flavored. Very productive. The best keeper, and the standard sort for shipping purposes,05	.25	.65	\$1.75
✓	Large Red Wethersfield. Deep-red color, immense yielder and excellent keeper,05	.25	.65	2.00
✓	Extra Early Red. Flat in shape and fully two weeks earlier than the Wethersfield,10	.30	.75	2.50
✓	Prize Taker. A very large yellow globe onion, very handsome, fine flavor, and grand sort for market. Immensely productive, producing 700 bushels to the acre, and is claimed by the introducer to be the largest, handsomest, finest flavored, yellow globe Onion ever introduced. It is a good keeper, remaining hard and firm until spring,10	.35	.75	2.50
✓	New White Barletta. The earliest and one of the handsomest and smallest onions grown; one of the best for pickling and also valuable for early bunching,10	.35	.75	2.50

Top or Bottom Onions.

Add ten cents per quart if sent by mail.

	Qt.	Pk.	Bu.
Yellow Denver's Sets,15	\$1.25	\$4.00
Red Wethersfield Sets,	2.00	1.25	5.00



Parsnips.

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

One ounce to 200 feet of drill, five pounds to the acre.

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

Directions for Baking Parsnips.

6 good sized parsnips, 1 tablespoonful of butter,
 1 tablespoonful of flour, ½teaspoonful of salt.
 dash of pepper.

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

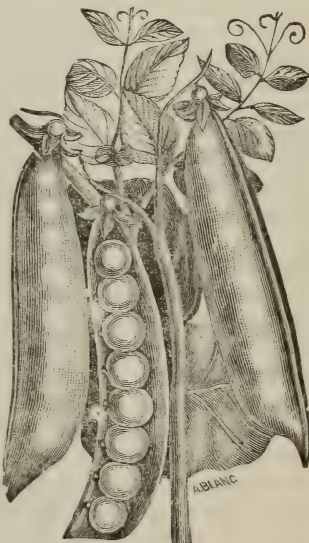
	Pkt.	Oz.	¼lb.	Lb.
Abbott's Improved Long Smooth. Best for general use,05	.10	.20	.05
Hollow Crown. The standard variety,05	.10	.20	.50

Peas.

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

The soil for their reception should be light, dry and well sheltered. Mild manure, such as leaf mould, has a beneficial effect; but for many of the varieties, the soil cannot be too rich. For general crops the ground should be well manured the previous year, which causes them to yield more abundantly.

When grown as a market crop, peas are never staked, and are sown in single rows, two or three inches deep and from two to three feet apart, according to the variety or strength of the soil. When grown in small quantities for private use they are generally sown in double rows, six inches apart, and the tall varieties staked up by brush.



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

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

Pints furnished at quart rates.

*Indicates wrinkled sorts.

Directions for Sugaring Pea Pods.

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

Extra Early.

Pkt. Qt. Pk. Bu.

- ✓ **Cleveland's Alaska.** The earliest pea known, being very uniform in growth and ripening two days earlier than Rural New Yorker, and 90 per cent, of the pods can be gathered at the first picking. The dark green color of the pods makes it extremely desirable, as it can be carried a long distance without losing color, which quality, combined with its earliness and uniformity of ripening makes it the most desirable extra early pea for market gardeners ever offered. Seed round, green, resembling Kentish Invicta; height two feet,10 .15 1.25 4.50
- ✓ **Maud S.** Very early, productive, round, white pea 2½ feet,10 .15 1.25 5.00
- ***Cleveland's Eclipse.** *See Special on Colored Page.*
- ✓ **Improved Daniel O'Rourke.** A favorite early variety, and a good bearer; 3 feet,10 .20 1.25 4.50
- ✓ **Bliss American Wonder.** One of the earliest wrinkled sort; grows about 9 inches high, and is covered with well filled pods, often containing 7 or 8 tender, sweet peas,10 .25 1.75 6.50
- ✓ ***Nott's Excelsior.** Robust and vigorous in growth, inclined to throw out laterals from the base of the stock, producing in profusion long handsome pods closely packed with large peas of excellent flavor. An improvement on American Wonder, being more vigorous and prolific with large pods with more peas than either the "Wonder" or "Premium Gem" A decided acquisition. Height 15 inches,10 .25 1.75 6.50
- ✓ ***McLean's Little Gem.** A very dwarf and green wrinkled variety. When in a green state it is very large and of delicious flavor, being full of rich

sacharine matter. It is one of the earliest varieties, bears well, grows about one foot high, requiring

✓ ing no sticks,10 .25 1.50 5.00

✓ **Premium Gem.** An improvement on the Little Gem, .10 .30 1.75 6.00

Second Early.

✓ **Heroine.** A medium early, green wrinkled pea of recent introduction, pods large, long; slightly curved, containing eight or nine peas of fine quality, possessing a rich, buttery, marrow-like flavor, An extremely heavy cropper. Two and one-half feet high,10 .25 1.50 5.00

✓ **Horseford's Market Garden.** A grand, new, early wrinkled variety, which grows about two feet high very stocky and requires no bushing. It is of a remarkably fine quality and exceedingly productive, having yielded at the rate of over fifty bushels per acre. The seeds can be planted from three to six inches apart in the drill,10 .25 1.50 5.00

✓ **Letting Sugar.** An edible podded variety, growing from 2 to 3 feet high; pods very large, 4 to 5 inches long, and one or more broad, each usually containing from five to eight large peas. Being edible podded, it should be used the same way as a wax bean; very sweet,10 .20 1.00 4.00

✓ **Gradus.** See special offer on colored page.

For General Crops.

✓ **Champion of England.** One of the best and most popular peas in cultivation; five feet,10 .20 1.00 3.50

Royal Dwarf White Marrowfat. A favorite variety for canning and field cultivation; three feet,10 .15 .75 2.75

✓ **Black-eyed Marrowfat** This as well as the preceding is extensively grown as a field pea, hardy and productive; four feet. (Hand picked),10 .15 .75 2.75

✓ **Dwarf Champion.** This pea gives universal satisfac-

tion everywhere; very productive, large peas, fine flavor, pods good size and well filled with peas, ..	.10	.25	1.50	5.50
✓ Bliss Everbearing. The vines attain a height of from eighteen inches to two feet; foliage large, These peas are very large, being half an inch and over in diameter, and in quality unsurpassed. For a continuance of bearing this variety is unexcelled if equalled, a characteristic which gives it especial value for late summer and autumn use,10	.20	1.25	4.00
✓ Improved Stratagem. Heavy cropper of delicious flavor, large handsome pods well filled, two feet, ..	.10	.25	1.50	5.50
✓ Telephones. A wrinkled variety of superior quality the foliage is luxuriant and of light green color, bearing in great abundance, large, handsome pods from five to seven inches in length; three feet,10	.20	1.50	5.00
✓ Yorkshire Hero. A grand wrinkled variety of branching habits and fine flavor,10	.25	1.50	5.00
✓ Paragon. Height three feet, double podded; medium late, long, straight pods; six to nine peas. Stubbed, stalky vine with luxuriant foliage; pods light green. Quality superb, not excelled by any pea, and the largest producer known,10	.25	1.50	5.25
✓ Sharp's Queen. One of the most desirable of the late varieties that have been recently introduced. Of vigorous branching habit it needs to be sown thinly. Pods long, slightly curved and well filled with large peas of most delicious flavor. Its beauty, productiveness and fine quality combined makes it exceedingly popular. Height two and one-half feet,10	.30	1.50	

Parsley.

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

<i>One ounce to 150 feet of drill.</i>	Pkt.	Oz.	¼lb.	Lb.
Extra or Double Curled.05	.10	.25	.75
Fern Leaved.05	.10	.25	.75

Pepper.

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

One ounce will produce 2000 plants.

	Pkt.	Oz.	¼lb.
Bell or Bull Nose. This is a very productive sort. The flesh is thick, mild and pleasant to the taste. It is a good sort for family use,05	.25	.75
Squash or Tomato Shape. The sort most generally grown for pickling; very productive, the leading market variety,05	.25	.75

Potato.



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

ty it is unequalled by any other early potato. It grows a large, dark green leaf with a stout healthy stock which all potato growers know as indication of a good yielding potato,	Pk.	Bu.	Bbl.
	.25	\$1.25	\$4.00

Directions for Creaming Potatoes.

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

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

of fine table size, with shallow eyes; splendid form; flesh white, dry and of finest quality,25	\$1.50	\$4.00
Early Rose. The pioneer of all improved varieties, and still highly esteemed,25	1.50	4.00
New Queen. A very early variety of excellent quality; pure white, produces a very few small tubers, ..	.25	1.50	4.00
Early Albino. Is a new variety of great promise, first catalogued 1887. Wherever it has been tested it has done extra well; and it seems from the report received, to be the earliest and best variety now on the market. Everyone should get a few and try them, as they seem to be the coming early potato, .30	.30	1.50	4.00
Burbank's Seedling. This medium early white introduced in 1876 has acquired a national reputation. Long, smooth, handsome, standard field variety,25	1.25	3.50



SACO VALLEY. This new potato was originated by E. W. BURBANK, of FRYEBURG, MAINE, and is named from the Valley of the Saco, in which Fryeburg is situated. This fertile valley is one of the best potato growing sections in Maine, and annually produces enormous crops

The seed ball from which this potato was originated, was taken from the "BURBANK SEEDLING" and is a cross between the "BURBANK" and the "BEAUTY OF HEBRON," and is the seventh year from the seed ball.

While it resembles the "BURBANK" in shape, and is an enormous yielder, outyielding the "BURBANK" by nearly one-third, when planted side by side with it, yet it has the fine qualities of the "Hebron" being white, floury,

and an excellent table variety.

It is a medium late variety, tops grow stout and stocky, and on good soil quickly covers the ground.

	Pkt.	Bu.	Bbl.
	\$.50	\$1.50	\$4.00

The Early Fortune. Is one of the strongest growers among early varieties of potatoes. It has made such unusual developments, both as to early ripening qualities, enormously productive and strong vigorous growth, that no praise is too strong for its merits. It is handsome in form, and color resembles the Early Rose. If you have not already planted Early Fortune you should do so this year without fail,50 \$2.00 \$5.00

Peach Blow. This variety has been highly recommended for several years, and in some sections has become a standard variety for extra early market. It is of the rose family, and a good yielder of large smooth tubers and the quality is one of the best,50 1.50 4.00

Green Mountain. This wonderful late potato originated in Vermont. Its handsome form, white skin and large size recommend it everywhere. The flesh is white and fine grained, cooks dry and is of superior flavor. This is the case when first dug and they retain their good cooking qualities and keep sound and perfect until the new crop comes again. As a variety to keep for spring use, it has no superior. Vines grow vigorously; foliage deep green; the tubers grow compactly in the hill, which is completely crowded with fine, large potatoes,50 1.50 3.00

Lady Fingers. The genuine old-fashioned New England baking variety, Lb. 20 cts. post-paid. .30 1.00 3.00

Pumpkin.

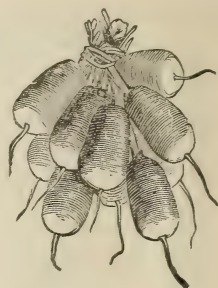
Chiefly used for agricultural purposes. Same cultivation as cucumbers and melons.

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

	Oz.	Lb.
Large Cheese or Kentucky Field. Medium size, best for cooking	.10	.50
Sugar. Fine grained, sweet and prolific,10	.50
Connecticut Field. Large, best for stock,05	.25
Cucumber. A long, yellow, not large, with the shape of the cucumber from which it derives its name. Very thick meated and excellent for pies. One of the best,15	1.00
Golden Oblong. Very fine,10	.75

Radish.

For early use sow in hot bed about the first of March, and for open air culture, sow as early in the spring as the ground can be worked and for a succession of every two weeks thereafter as long as required, in rich, warm sandy, loam, in rows or drills six to eight inches apart, covering one-half inch deep. Thin the plants to two inches apart in the row. *One ounce to 100 feet of drill.*



	Pkt.	Oz.	¼lb.	Lb.
French Breakfast. A medium sized, oval shaped Radish of a very thick growth; very tender and crisp of a beautiful scarlet color,05	.15	.35	.80
Long Scarlet Short Top. The standard variety for market and private gardens,05	.10	.30	.75
White Tipped Scarlet Turnip. An early variety of medium size, crisp and tender,05	.10	.30	.75
Vick's Round Scarlet. Very fine and crisp when grown quick,05	.10	.25	.75
Strasburg. It is one of the best of the summer sorts roots long, handsome and tapering, and both skin and flesh pure white; flesh firm, brittle and tender, retaining these qualities even when roots have become old and large,05	.10	.35	.80
White Pearl. One of the earliest and finest flavored radishes we have ever had. From seed to table in 18 days,05	.15	.30	1.00

Spinach.

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

One ounce to 100 feet of drill.

	Pkt.	Oz.	¼lb.	Lb.
Long Standing. Round thick leaved. Dark green; the longest standing before running to seed,05	.10	.15	.40



Salsify.

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

	Pkt.	Oz.	¼lb.	Lb.
Salsify, Sandwich Island,05	.15	.50	\$1.50

Boiled Salsify or Oyster Plant.

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

Squash.

Any good rich soil is adapted to the growth of the squash. They only thrive well in warm temperature, as all the varieties are tender annuals; and the seed should not be sown in spring until all danger from frost is past, and the ground is warm and thoroughly settled. The hills should be made from eight to ten inches in depth manured well, and covered about three-fourths of an inch deep. Keep the earth about the plants loose and clean, removing the surplus vines from time to time, allowing not more than three or four to a hill.

One ounce to fifty hills.

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



	Pkt.	Oz.	$\frac{1}{4}$ lb.	Lb.
Summer Crook-neck. Early, productive, and of good quality; fruit orange yellow,05	.15	.30	.80
Early Mammoth White Bush. The best early scalloped summer sort,05	.15	.30	1.00
Boston Marrow. A much esteemed variety; a good keeper, and of unsurpassed flavor,05	.15	.30	1.00
Early Prolific Marrow. For fall and winter use this is a very desirable sort. It is of excellent quality and keeps well,05	.15	.30	1.00
Essex Hybrid or Hard-Shell Turban. A cross between the Hubbard and American Turban, having the color, shape, and fine quality of the Turban with the dryness and hard shell of the Hubbard. Flesh thick, fine-grained and solid. A good keeper. Very productive, early, and of rapid growth,05	.15	.40	1.50
Hubbard. A general favorite and more largely grown as a late sort, than any other, flesh fine grained, dry and excellent flavor,05	.15	.50	1.25
Warty Hubbard. A heavy cropper, unsurpassed quality, good winter sort,05	.15	.50	1.50
Sibley. The shell is of pale green color, very hard and so very thin and smooth as to occasion little or no waste in baking. The flesh is solid, thick, and of a bright orange color; dry and it has a most rich and delicate flavor, quite distinct from other varieties. The squashes range in weight from eight to eleven pounds. The vines are vigorous, very productive and ripen the fruit evenly. In keeping qualities it excels all, remaining perfectly sound until the last of April,05	.15	.35	1.25
Faxon. Medium size, very early, and productive. It varies in color of skin from green to orange, but uniform in shape. The flesh for sweetness and dryness, is unexcelled. There is no better variety for making squash pies,05	.15	.50	1.75

Danver's 1-2 Long. A new variety; grows shorter than Long Orange; much easier to pull and grows very handsome,05	.10	.25	.75
Oxheart. Very thick and short, fine grained and sweet,05	.10	.30	.80

Gauliflower.

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

One ounce of seed, will produce 3000 plants.

Directions for Cooking Cauliflower.

1 cauliflower,	1 tablespoonful of butter,
1 tablespoonful of flour,	$\frac{1}{2}$ pint of milk,
$\frac{1}{3}$ teaspoonful of salt,	4 tablespoonfuls of grated cheese.

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

Pour this over the cauliflower and serve at once.

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

Celery.

Sow early in hot-bed or in boxes in a warm room. When plants are two inches high transplant into open ground four inches apart, when six or eight inches high, transplant again into trenches four feet apart and eight inches apart in row. Dig the trenches ten inches deep, fill in six inches of old fine manure and mix thoroughly with the soil in bottom of trench. Earth up to blanch three or four times during their growth; no earth should be thrown into the center of the plants. Water freely.

One ounce of seed, produces some 4000 plants.

Directions for Frying Celery.

Remove the green leaves from the celery and cut the stalks into pieces

Essex Hybred. Very early, solid, rich flavored, large size, and very productive,05	.20	2.00
Fordhook First. An extremely early new variety; color deep rich red tinted with purple, it is perfectly smooth and of finest quality,05	.35	3.00
The New Imperial. <i>See special offer on colored page.</i>			
New Stone. Very large and of bright scarlet color; very smooth; ripening evenly to the stem without a crack; exceedingly solid and firm fleshed; is an excellent shipper; quality is of the best; fine for canning, a good keeper; without hard core; not subject to rot, its appearance on the market is remarkably attractive; a heavy variety, its vines and foliage rank and robust. heavily loaded with uniform specimen of fruit,05	.20	2.00
Ponderosa. This monster tomato, so largely advertised, is described by the introducer as follows: "It is all solid meat, so free from seeds that we have had to pay our growers five times as much to raise seed of this as of the ordinary sorts. It is a very handsome variety, being uniformly large, smooth, and of a dark, rich crimson color and a delicious sub-acid flavor,10	.30	4.00
Cleveland's Advancer. Very early, and of very fine form. A rich red color and of medium size, exceedingly fine,10	.30	4.00

Turnip.

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

One ounce to 100 feet of drill.

Directions for serving Turnips with Cream Sauce.

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

	Pkt.	Oz.	Lb.
Golden Ball. A rapid grower, excellent flavor, bright yellow, a good keeper and superior table variety,.....	.05	.15	.65
Purple Top Munich. Early, flat smooth, medium sized variety of handsome appearance; flesh white,.....	.05	.15	.65
Purple Top White Strap Leaf. Best variety for main crop, sure cropper of excellent quality; equally good for spring or fall sowings; white flesh,05	.15	.65
White Egg. Perfectly smooth, medium large, almost egg shaped; fine quality; excellent fall variety,05	.15	.65
Yellow Globe. A splendid sort for general crops; grows to a large size, a good keeper with bright yellow flesh; and one of the best table varieties,05	.15	.65

Ruta Baga or Swede Turnip.

	Pkt.	Oz.	¼lb.	Lb.
Carter's Improved Hardy Swede. This variety is an improvement upon the other varieties, being larger, the flesh firmer, an excellent keeper,05	.10	.15	.50
Skirving's Purple Top. A standard variety, hard and productive,05	.10	.15	.50
Sweet German. White, sweet, and a good keeper, ..	.05	.10	.15	.50
Long Island Ruta Baga. Fine form, purple top yellow flesh, tender and sweet. A heavy cropper and excellent keeper,05	.10	.15	.50

Sweet Peas.

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

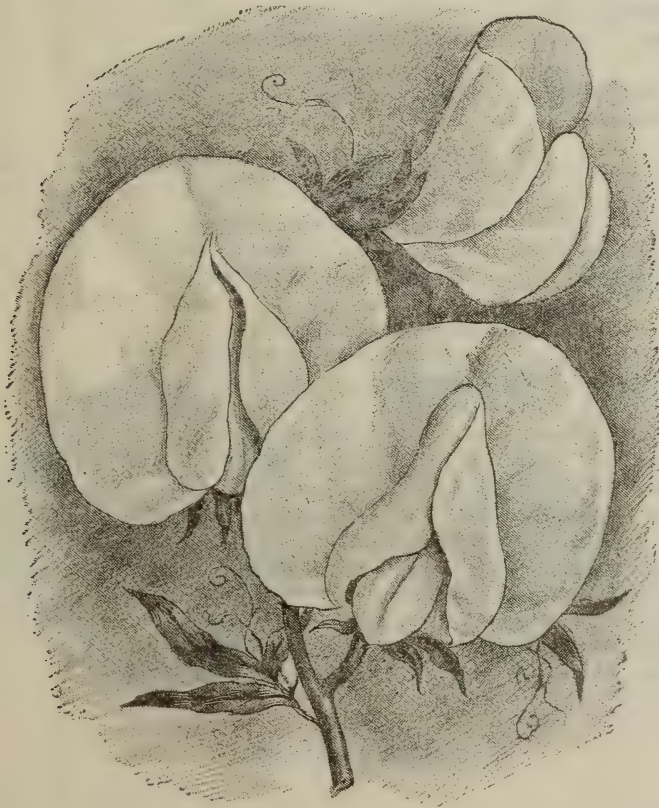
	Pkt.	Oz.	¼lb.	Lb.
Bronze King. Very novel and unique. Standard of a curious terra cotta tint supposed to be bronze; ivory white. Very attractive,.....	.05	.10	.15	.75

Blanche Ferry. It bears large pink and white flowers like the beautiful and ever popular Painted Lady Sweet Pea, but is <i>very much more free flowering</i> and at <i>least ten days early in blooming</i> . The beautiful flowers are richly fragrant,05	.10	.20	.50
Blushing Beauty. Very fine, delicate, flesh pink, hooded form,05	.10	.25	.80
Blanche Burpee. A white seeded, pure white of exquisite form and immense size, having a bold, rigid, upright, shell-shaped standard of great substance; is a wonderful profuse bloomer and the best of all, ..	.05	.10	.20	.65
Captain of the Blues. Three large flowers on a stem light claret-colored standards, wings attractive blue, cast with purple,05	.10	.20	.75
Countess of Randor. Pale mauve or lavender,05	.10	.25	.80
Crown Princess of Russia. Flesh colored and salmon buff,05	.10	.20	.75



NEW DWARF SWEET "CUPID" Flower White.
 (Shown at the Meeting of the Royal Horticultural Society
 on Tuesday, Jan. 25, 1895.)

	Pkt.	Oz.	¼lb.	Lb.
Cupid. This dwarf variety of the Sweet Pea is quite an acquisition both to the flower garden and the greenhouse. Its pure white flowers are of the full size of those of the ordinary Sweet Pea freely produced, ..	.10	.15	.35	\$1.00
Emily Henderson. A fine new absolutely pure white. As early and as free-flowering as Miss Blanche Ferry; popular with Florists for forcing.05	.10	.25	.60



BLANCHE BURPEE.

Extra Early Blanche Ferry. Same as Blanche Ferry. only about two weeks earlier,05	.10	.25	1.00
Firefly. A deep brilliant scarlet; truly a fiery shade,05	.10	.22	.80
Lemon Queen. One of the most beautiful flowers of the largest size, always three on a stem; the coloring is white, tinted softly with lemon blush,05	.10	.25	.75
Lottie Eckford. Three flowers on a stem, large wings and standards of white with lavender,05	.15	.25	.75
Mrs. Eckford. Primrose; very fine,05	.15	.25	.75
Mrs. Gladstone. Pink; wings blush,05	.15	.25	.75
Mrs. Sankey. Very large; pure white of most perfect form,05	.15	.25	.75
Painted Lady. Rose and white,05	.10	.15	.60
Peach Blossom. Standard salmon pink; wings soft pink,05	.10	.25	.80
Primrose. Distinct as the nearest approach to yellow in Sweet Peas; of pale primrose color,05	.10	.20	.75
Purple Prince. Maroon standard, shaded with bronze and purple-blue wings,05	.10	.20	.60
Queen of England. Grand pure white and extra large size,05	.10	.15	.50
Splendor. Most appropriately named. Superb rose- colored blossoms, richly shaded with crimson. Splen- did large flowers, finely formed and of bright, clear colorings,05	.10	.15	.50
Stanley. Rich maroon, darker than Boreation and of larger size,05	.10	.20	.75
Venus. Buff and pink; fine,05	.10	.20	.75
The Senator. Splendid, finely formed, large flowers, shaded chocolate and bright brown, and striped on a creamy white ground-color mottled and blotched in every conceivable manner. In strong light its mark- ings take on almost reddish hue,05	.10	.15	.50
All New Sweet Peas Mixed. Choice and fine strains,25
Fife's Extra Choice mixture,05	.10	.20	.55

Nasturtium.

	Pkt.	Oz.	Lb.
Dwarf Mixed. A superb collection of the different dwarf varieties and colors; a fine mixture,05	.10	.75

Tall Mixed. A collection of the very finest strains and colors of the tall or running sort. This mixture is unexcelled,05 .10 .75

Pot, Sweet or Medicinal Herbs.

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

	Pkt.	Oz.
Sage. A culinary herb, used in medicine, ..	.05	.20
Summer Savory. Used as a culinary herb,50	.20



Planet Jr. Cultivators, for the garden and field; Known the world over.

Cambridge Steel Plows, Disc Harrows and Spike tooth Cultivators. ✻ Wagon Jacks.

Cahoon Seed Sowers at \$3.00.

Diamond Seed Sower to attach to cart.

Wheel barrows at low prices, made for me.

Lawn Mowers. ✻ Baldwin Ensilage Cutters.

Blocks, Grapples, Etc.

CON=AN=INE.

The greatest COW OIL obtainable in the world at a cost of only six cents per gallon—We guarantee CON-AN-INE to keep flies off from Horses and Cattle if used as directed.

CON-AN-INE is unsurpassed for general stable use—Cost only one tenth, what inferior articles cost.

Owners of Horses and Cattle cannot afford to be without it.

It is also a good disinfectant everywhere—about the house as well as the stable, it is put up in large bottles, and retails at \$1.00 each—and will make 16 gallons.

Death to Mosquitoes.

Seth Wyman Fife,

Fryeburg, Maine.

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

The Worcester Buckeye Mowing Machine and a full line of repairs. Kemp's Imp. Manure Spreader.

The Bullard Hay Tedder and Hay Tedder Teeth.

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

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

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

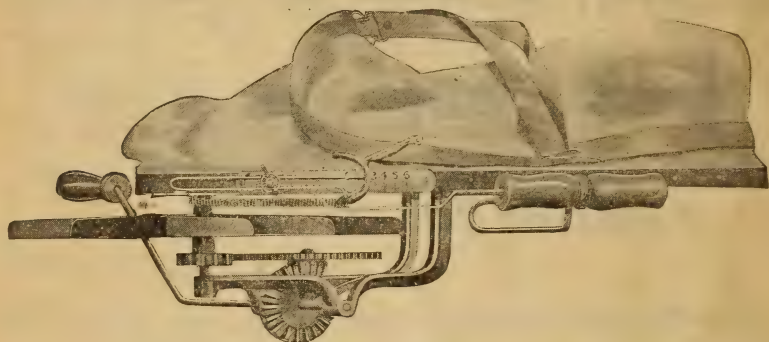
Pratt's Food for Animals and Hens.

Wiard Plows and Repairs.

We Sell

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

The COLUMBIA Broadcast Seed Sower



A PRACTICAL MACHINE FOR SOWING CORRECTLY ALL VARIETIES OF FARM SEEDS.

Perfect in Distribution. Mechanically Constructed, Neatest and Most Simple. Has Automatic Cut Off and Regulator. The Lightest Running of all Seed Sowers. Strongest in Construction. The Lowest Priced Standard Machine Manufactured.

Each machine packed separately. The many advantages of this sower should appeal to every shrewd buyer.

Price \$1.25.



LUXURIANT HOUSE PLANTS

Produced by using

Sulpho-Tobacco Soap,

The application is simple. Dissolve two ounces of Soap in a gallon of warm or cold water. For plants, apply the liquid when cold, using garden syringe, atomizer, a common sprinkler, or the plant may be gently sponged. Care must be taken that the liquid reaches insects underneath the leaves. One or two thorough applications will generally rid plants of the pest for the entire season. For animals, use the solution, or make a good lather and apply with hand or a sponge.

The Cost is trifling.

10 Cents.—3 oz. Cake makes 1½ gallons prepared solution. Mailed, post-paid for 13 cents.

Canada Field Corn.

The best yellow field Corn for this part
of New England.

Eight rowed, and good length of ears, and nearly all have two ears to the stock; a very small cob, and yields a large number of bushels per acre of shelled corn. Will mature in about 75 days.

Pk., \$1.25. Bush., \$4.00

Japanese Climbing Cucumber.

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

Pkt.	Oz.
.15	.25

Tomato.

NEW IMPERIAL.

New Imperial is the earliest, largest, perfectly smooth, most solid, most productive, longest keeping, and in every respect the very best Tomato known to-day. Vines continue to grow and produce wonderfully until killed by frost, and then there are more green fruit than most varieties bear in a whole season.

It's a good one. It ripens from two to three weeks earlier than the dwarf Champion, and will produce more fruit of better color, larger size and far better quality before a single specimen of Dwarf Champion is ripe than the latter will produce in a whole season. Pkt., 10 cts. Oz., 25 cts.

Cleveland's Eclipse Pea.

Cleveland's Eclipse. This has been named the "Eclipse" for the simple reason that it eclipses the well known American Wonder, Alaska, Rural New Yorker, or any other known pea on record in point of earliness. Vine two feet high and vigorous. Seed green, wrinkled, smaller than American Wonder, and most delicious flavor. Pods true American Wonder in shape and size. Owing to earliness, productiveness, size, quality, and height of vine, this is destined to be the coming canning pea of America, as well as the truck and kitchen garden. Don't fail to try it. Pkt. 25 cts., Qt., 30 cts. Pk., \$1.50.

Albert's Plant=Food

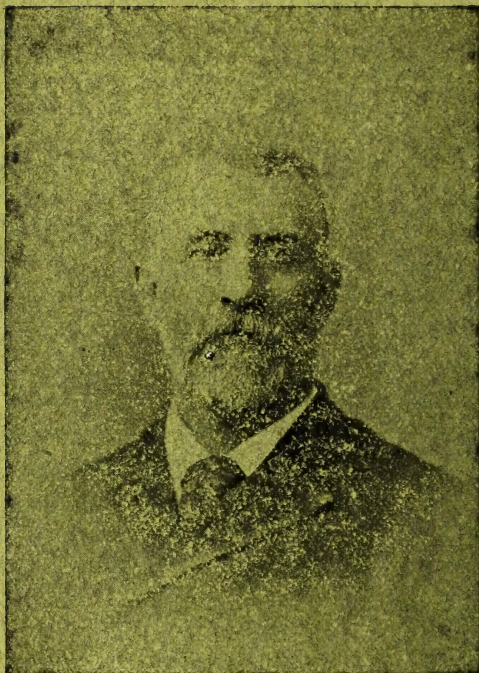
The Best Fertilizer for House Plants



The style of the very handsome tins in which this celebrated German Plant-food is put up is shown by our cut. Full directions for application are given on the outside of each tin.

It is a scientific preparation containing in a highly concentrated and easily soluble form the food elements required by plants. It is odorless, clean to handle, quick in its action, and unequalled in its effects. Inside each tin is a small spoon holding the exact quantity required for dissolving in a quart of water.

Price 15 cts. per can or by mail 8 cts. extra.



SETH WYMAN FIFE.