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BERTRAND'S SEED ANNUAL

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D. N. Shoemaker.

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BERTRAND SEED CO.

600 FRONT ST. COR. JACKSON ST.

SAN FRANCISCO CALIFORNIA

GALLOWAY LITHO. CO. S.F.

BERTRAND SEED CO.

SEED GROWERS AND DEALERS

600 FRONT STREET

SAN FRANCISCO, CALIFORNIA

Since our establishment it has been our constant aim to put out only seeds of the highest quality, always believing that in seeds, at least, "the best is none too good." With our trial grounds and expert field men, and our well-equipped cleaning establishment our facilities for producing high quality seeds are not excelled by any seed growing establishment on the Pacific Coast.

We do not pretend to compete in price with unreliable or careless growers or dealers, as poor seeds are dear at any price, but we are equipped to produce strictly high grade seeds at a moderate cost. We handle nothing we do not believe to be the best and intend that our prices shall be as low as is consistent with this quality. We always want to feel that the seeds which we send out are our best advertisement.

The prices in this list are those prevailing on date of issue and are subject to change without notice. We are, however, always pleased to make firm prices or special quotations on large quantities at any time.

Our prices are for delivery f. o. b. San Francisco, Cal. Bags are charged extra at value and are not returnable.

To those of our customers who use sufficient quantities and can anticipate their requirements, we are glad to quote low contract prices on stocks to be grown the coming season, provided we have their orders prior to making our plantings.

TERMS:

At the prices herein named our terms are net cash. Bills purchased on contract growing orders or on special quotations made on large quantities are always acceptance due net 30 days from date of invoice, or subject to a discount of 1½ per cent. for cash in 10 days. Cash or satisfactory reference must accompany orders from unknown correspondents.

We give no warranty, express or implied as to description, quality, productiveness or any other matter connected with the goods we send out, and we will not be in any way responsible for the crop. If the purchaser does not accept the goods on these terms, they are at once to be returned.

BERTRAND SEED CO.

"Quality Will be Remembered Long After Price is Forgotten"

ILLUSTRATED AND DESCRIPTIVE CATALOGUE OF

VEGETABLE SEEDS

With General Directions for Cultivation

ARTICHOKES

Green Globe.—The plant of this variety is of medium height with rather deep green leaves. The buds or flower-heads are green, nearly round or somewhat elongated. The scales are rather narrow and spiny, and are moderately fleshy at the base. Oz., 85c; lb., $8.00

ASPARAGUS

Columbian Mammoth White.—Shoots pure white and requires no artificial blanching.

Oz., 15c; ¼ lb., 45c; lb., $1.00

Conover's Colossal.—The best known and one of the most desirable sorts. Oz., 15c; ¼ lb., 45c; lb., $1.00

Palmetto.—Standard among the asparagus shippers of California is the Palmetto. This strain grows to mammoth proportions, and very even in size, which makes it especially popular with shippers. The shoots are a light green, slightly tinted with pink, and are tender to an unusual length. No one will be disappointed with the productiveness and fine edible qualities of the Palmetto Asparagus.

Oz., 20c, ¼ lb., 60c; lb., $1.25

BROCCOLI

Much resembles Cauliflower; cultivation the same.

ST. VALENTINE

This fine Broccoli is a winter variety coming in about the middle of January. We do not mean the end of February, as is too often the case with so-called winter Broccolis. We know of no variety which produces heads so firm and white; and these heads remain in good condition longer than any other sort we are acquainted with.

Oz., $1.00; ¼ lb., $3.00; lb., $10.00

Winter Queen.—Without exception the best variety in cultivation for winter use; produces immense snow-white heads of the finest quality. Our local market gardeners will have no other. Oz., 50c; ¼ lb., $1.50; lb., $5.00

White Cape, Lafayette.—Heads compact, good size and of a creamy white color; one of the most certain to head.

Oz., $1.00; ¼ lb., $3.00; lb., $10.00

BRUSSELS SPROUTS

(Species of Cabbage; cultivation the same.)

Dwarf Improved.—Produces excellent, compact sprouts; very sure cropper. Oz., 25c; ¼ lb., 75c; lb., $2.50

Half Dwarf Paris Market.—A most excellent variety and sure cropper. Oz., 25c; ¼ lb., 75c; lb., $2.00

BASIL

Basilico (Italian)

Sweet Large Double Green.—This variety is the favorite with Italian market gardeners, producing large broad leaves. Oz., 50c; ¼ lb., $1.50; lb., $5.00

BORAGE

Borage.—The young leaves of this annual, which smell somewhat like a cucumber, are used as a salad, or boiled like spinach. Should be sown at intervals, as the leaves are palatable only when young.

Oz., 40c; ¼ lb., $1.00; lb., $4.50

BEANS

CULTURE—Beans respond very readily to good soil and cultivation. A light rich, well-drained loam is the most desirable. The use of manure is advisable but should be used sparingly as it might make the plant run too much to vine. There is no plant more sensitive to cold and wet than the bean. We therefore advise not to plant until the ground has become dry and warm. The largest returns will result in planting in drills from 2 to 3 feet apart. Cover the seed one and one-half inches deep and thin the young plants 3 to 6 inches apart in the row. If planted in hills, about 2 feet apart each way.

DWARF BUTTER OR WAX VARIETIES

Davis White Kidney Light Yellow Wax Bush Bean—This is an early variety, maturing in from six to seven weeks from planting. The plant is very hardy and productive, bearing a good crop of long straight, waxy, white pods, six to seven inches in length, which are very attractive in appearance, and of good quality. The dried beans of this variety are pure white.

Golden Wax, Improved Rust Proof.— Lb., 25c; 10 lbs., $2.25

Golden Wax.— Lb., 25c; 10 lbs., $2.25

Black German Wax.— Lb., 25c; 10 lbs., $2.00

Pencil Pod Black Wax.—The best of the dwarf, black-seeded wax varieties. Early and very productive. Pods large, 6½ to 7 inches long, round, straight and crease-backed; strictly stringless, free from fiber, fleshy and brittle; of highest quality; color very clear yellow. Plant growth exceptionally strong and vigorous. Lb., 25c; 10 lbs., $2.25

Prolific Dwarf Black Wax. Lb., 25c; 10 lbs., $2.00

Round Pod Kidney Wax (Brittle Wax).— Lb., 30c; 10 lbs., $2.75

Wardwell's Kidney Wax. Lb., 30c; 10 lbs., $2.75

GREEN PODDED DWARF VARIETIES

Refugee, or Thousand-to-One.—A very productive, hardy, vigorous late sort, much in favor with the canning trade. Pods 5 to 5½ inches long, somewhat slender, round and slightly curved; almost stringless; fine-grained and good quality; color light green. Lb., 25c; 10 lbs., $2.25

Longfellow.— Lb., 30c; 10 lbs., $2.75

Burpee's Stringless Green Pod.—Lb., 25c; 10 lbs., $2.25

Giant Stringless Green Pod.— Lb., 25c; 10 lbs., $2.25

Bountiful.— Lb., 30c; 10 lbs., $2.75

Black Valentine.— Lb., 25c; 10 lbs., $2.25

Extra Early Refugee.— Lb., 25c; 10 lbs., $2.25

Extra Early Red Valentine.— Lb., 25c; 10 lbs., $2.25

Early Mohawk.— Lb., 30c; 10 lbs., $2.75

Long Yellow Six Weeks.— Lb., 25c; 10 lbs., $2.25

Broad Windsor.— Lb., 20c; 10 lbs., $1.75

Dwarf Horticultural— Lb., 20c; 10 lbs., $1.75

Fordhook Bush, Lima.—A most excellent variety and exceedingly popular with market gardeners. Pods about 5 inches long, containing 4 to 5 large, oval-shaped, very thick white beans. Lb., 40c; 10 lbs., $3.75

Henderson's Bush, Lima.— Lb., 25c; 10 lbs., $2.25

Burpee's Bush, Lima.— Lb., 30c; 10 lbs., $2.75

Dreer's Bush, Lima.— Lb., 35c; 10 lbs., $3.25

French Stringless Green-Pod.—This famous Bean, first named and introduced by us four years ago, is still unequaled as a first-early. It combines unusual hardiness, extreme earliness, and wonderful productiveness with handsome appearance and finest quality of pods. Extra-early plantings may be made to produce the earliest crop, and even with later plantings is the quickest to produce pods. By repeated plantings pods may be had in constant succession from spring until cut off by heavy frosts in the fall. Combined with the extra hardiness and early maturity, the pods are of a rich green, very round and straight, five inches long, broad and solidly meaty. The pods are tender, brittle, and of finest flavor, being entirely stringless, even when fully matured. Lb., 35c; 10 lbs., $3.25

BEANS (Continued)

POLE OR RUNNING VARIETIES

Kentucky Wonder.—Also known as Old Homestead. We believe this variety is the most practically useful of the green podded pole beans suitable for use as snaps. It is an early, very prolific sort, with showy pods which are of most excellent quality. The vines are vigorous, climbing well and very productive, bearing pods in large clusters. The pods are medium light green, very long, often reaching nine or ten inches, curved and twisted, nearly round and very crisp when young, becoming very irregular and spongy as the beans ripen. Seed long, oval, slightly flattened, dun colored. One of the very best early pole snap beans for the home garden or market. The quality of our stock is unsurpassed. Lb., 25c; 10 lbs., $2 25

White Seeded Kentucky Wonder.—Lb., 30c; 10 lbs., $2 75

Lazy Wife.— Lb., 30c; 10 lbs., $2.25

White Creaseback.— Lb., 25c; 10 lbs., $2 25

Dutch Caseknife.— Lb., 30c; 10 lbs., $2 25

Pole Horticultural.— Lb., 25c; 10 lbs., $2.25

Kentucky Wonder Wax.— Lb., 30c; 10 lbs., $2.75

Scarlet Runner.— Lb., 30c; 10 lbs., $2.75

King of the Garden Lima.— Lb., 25c; 10 lbs., $2.25

Large White Lima.— Lb., 25c; 10 lbs., $2 25

CRESS

CULTURE—As early in spring as the ground can be worked sow the seed in rich, well prepared soil, in shallow drills about sixteen inches apart, covering with about one-half inch of fine soil firmly pressed down. When the young plants are well started thin four to six inches apart in the row. For succession plant every two weeks, thinning out as required for use.

Curled or Pepper Grass.—The leaves of this small salad are much frilled or curled, and are used for garnishing. It is also desirable with lettuce, to the flavor of which its warm, pungent taste makes a most agreeable addition. The plant is of rapid growth, about one foot high.

Oz., 10c; 2 oz., 20c; ¼lb., 30c; lb., $1.00

True Water.—This is a distinct variety of cress with small, oval leaves. It thrives best when its roots and stems are submerged in water. A fair growth may be obtained in soil which is kept wet but does best when grown along moist banks or in tubs in water-covered soil. It is one of the most delicious of small salads and should be planted wherever a suitable place can be found. The seed is usually sown and lightly covered in gravelly, mucky lands along the borders of small, rapid streams. The plants will need no subsequent culture, as under favorable conditions they increase very rapidly by self-sown seed and extension of the roots. When gathered for the market the shoots should be cut, not broken off. In summer it is best to cut them closely, the oftener the better.

Oz., 50c; 2oz., 85c; ¼lb., $1.40; lb., $5.00

CHICORY

Large Rooted or Coffee.—The dried and prepared roots are much used as a substitute for coffee, and the young leaves may be used as a spring salad. Our stock is the improved type, with very much larger, smoother, whiter and proportionately shorter roots than the old kind.

Sow seed as early in spring as the ground can be prepared, in rather light, moderately rich soil, in drills two to two and one-half feet apart for either garden or field culture. When the plants are sufficiently large, thin to six inches apart in the row and cultivate well.

Oz., 20c; 2 oz, 35c; ¼lb., 55c; lb., $1.75

Witloof (French Endive).—The leaves and leaf-stems of this variety are blanched and used as a salad like Endive or Cos Lettuce.

Sow seed about one inch deep in the open ground in rows about eighteen inches apart. Thin plants to six inches apart in the row. In the fall the roots should be lifted, the leaves trimmed to within one and one-half inches of the crown, the side roots broken off and the roots shortened to a uniform length of about nine inches. The roots are then placed upright in a trench about eighteen inches deep, setting the roots about two inches apart and the crowns at a depth of about nine inches below the level of the top of the trench. Fill the trench with fine rich soil. If more rapid growth is desired cover the rows with a mulch of manure about one and one-half feet deep. The new tops will attain the proper size in from four to six weeks. Oz., 25c; 2 oz., 40c; ¼lb, 75c; lb., $2.50

CORN SALAD

Fetticus or Lamb's Lettuce.—This is a small, quick-growing salad plant for late fall, winter and spring use. The leaves are used as a substitute for lettuce and spinach.

Sow the seed in shallow drills about one foot apart, covering with about one-fourth inch of fine soil firmly pressed down. On the approach of severe cold weather, cover with straw or coarse litter. The plants will also do well if the seed is sown very early in spring and like most salad plants, are greatly improved if sown on very rich soil. The seed we offer is extra cleaned.

Oz., 20c; 2 oz., 35c; ¼lb., 55c; lb, $1.75

BEET

TABLE VARIETIES

CULTURE—This is one of few vegetables that can be grown the year round. A beet patch completes the garden. Seed planted at intervals of three weeks will keep beets coming in rotation. The seed should be sown in drills 15 inches apart and 1½ inches deep, and covered by hand unless following field culture. (The uses of a rake for this purpose disturbs the seed and often draws the seed out of the ground. The result will be an irregular row.) Thin out then to 9 inches apart in the row. These young beets are excellent used as spinach. Frequent cultivation is essential to produce a successful crop.

Crosby's Egyptian.—Roots are smooth and round in form; of finer quality than the regular Egyptian, combined with same extra early maturity. Oz., 15c; lb., $1.25

Detroit Dark Red.—Roots uniformly smooth, of medium size, and globe shaped; skin dark red, flesh solid vermillion red. Our special stock of this variety shows little, if any, white zones Tops are small, upright, dark green shaded red. Oz., 15c; lb., $1.25

Dewing's Early Blood Turnip.— Oz., 15c; lb., $1.00

Eclipse.— Oz., 15c; lb., $1.00

Edmand's Blood Turnip.— Oz., 15c; lb., $1.25

Early Blood Turnip, Improved.— Oz., 15c; lb., $1.00

Extra Early Egyptian — Oz., 15c; lb., $1.00

Half Long Blood.— Oz., 15c; lb., $1.00

Long Smooth Blood.—A standard, long, late variety; roots smooth, rather slender; flesh deep purplish red. Oz., 15c; lb., $1.00

Swiss Chard, Silver or Sea Kale.—Its yellow-green, large leaves are used as greens and the middle leaf-rib served like asparagus Oz., 15c; lb., $1.25

Swiss Chard, Lucullus.—An improvement on the old type. Stalks as thick and broad as rhubarb; leaf light green, much crumpled and curled. Oz., 15c; lb., $1.25

Bertrand's Improved San Francisco Market.—A superb early main-crop Beet. See illustration. Roots are of neat turnip shape, growing three to four inches in diameter, thick through, but quickly tapering in the lower portion; smooth and entirely free from small rootlets. Flesh deep blood-red, tender, and of rich flavor. The roots can be used early in the season, when only partially grown, being ready for use almost as quickly as the extra-early sorts, and of better quality. It retains its choice quality and freedom from woodiness until the beets attain their full size.

Oz., 20c; ¼ lb., 50c; lb., $1.75

CHIVES

Ciboulette (French).—Chives belong to the onion family, and being a pretty as well as useful plant, it is cultivated in many gardens. The plants attain a height of six to eight inches, growing to dense tufts of narrow, hollow leaves, which are used for flavoring soups and salads and can also be served finely chopped to be eaten with bread and butter. Oz., $1.50; ¼lb., $4.50

CARAWAY

Caraway-seed is a commercial article of some importance. For production of seed the plant requires two years of cultivation. The seeds are usually sown in spring, and the crop is taken the following year. The culture requires but little attention, and is successfully carried on on almost any soil. Oz., 15c; ¼lb., 50c; lb., $1.75

MANGEL WURZEL or Stock Beets

CULTURE—Stock Beet seed should be sown about one inch deep, in well-cultivated soil in drills eighteen inches to three feet apart (depending upon the method of cultivation). When the plants are sufficiently large, thin out to stand ten to twelve inches apart in the rows. The seed is generally sown at the rate of eight to ten pounds per acre. Beet seed is very hard and does not germinate as easily as other seeds, therefore, the soil should be very moist at the time the seed is planted. If the soil should be dry it is advisable to soak the seed in luke-warm water for twenty-four hours before planting.

Giant Yellow Intermediate or Gate Post.—A large ovoid-shaped beet with white flesh, zoned with yellow.
Lb., 65c; 10 lbs., $5.50

Danish Sludstrup.—The Danish Government encourages the growing of root crops by offering certificates of merit to growers who select and produce sorts which are of distinctive value. Sludstrup is considered the best of all Mangels, having been awarded first class certificate. In color it is reddish-yellow and of a distinct type. It contains the largest per cent of nutriment found in any sort. It is very hardy, grows well above ground and is easily pulled.
Lb., 75c; 10 lbs., $6.50

Mammoth Long Red.—The largest of all the mangels and the heaviest cropper. Skin is red, flesh white, zoned with red. This variety produces a larger amount of good feed than any other beet, and is recommended as superior to all others. Lb., 65c; 10 lbs., $6.00

Giant Red Eckendorf.—The roots are smooth, long and cylindrical in shape, very much like the tankard Mangels. They are very heavy, weighing up to 15 and 20 pounds each. The flesh is firm, crisp and solid, white in color and of high feeding value. This variety is easily harvested, a large proportion growing above ground.
Lb., 65c; 10 lbs., $6.00

Giant Yellow Eckendrof.—The same as the previous variety except the skin is yellow. Very desirable in all respects. Lb., 65c; 10 lbs., $6.00

Yellow Globe.—It has a very small top and few leaves, leaf stalk and blade green; root medium sized, globe-shaped, having a small tap and few side roots; skin, deep orange-yellow in color; flesh white and of excellent quality. The root grows almost entirely above ground, making it well adapted to shallow soil and very easy to harvest.
Lb., 60c; 10 lbs., $5.00

IMPROVED GOLDEN TANKARD

We have for years insisted that this was the best Mangel grown and each season strengthens us in the position we took when it was a comparatively unknown sort. We recommended it unreservedly as the best Mangel for dairy farmers. It combines apparently all the fine points possible to condense into a Mangel. The skin is a deep rich yellow. The flesh is firm and solid and a rich golden yellow in color. On account of its shape enormous crops are grown, and it is easily lifted from the ground.

Lb., 75c; 10 lbs., $6.00

SUGAR BEETS

Klein Wanzleben.—For sugar-making; containing a large percentage of sugar. Lb., 60c; 10lbs., $5.00

Lane's Improved Imperial Sugar.—Large thick, tapering variety. Yields almost as much as mangels. Is sweet and rich and very desirable for stock. Lb., 75c; 10lbs., $6.50

Vilmorin's Improved Sugar.—The best variety for growing for sugar-making. Lb., 75c; 10lbs., $7.00

White Sugar Rose Top—For feeding stock. A very hardy variety producing large crops with little care. The root is large and very rich in sugar, and while not sufficiently so for sugar purposes, it makes a remarkably fine, rich food for stock. Lb., 60c; 10lbs., $5.00

CARROT

CULTURE—Sow any time in deep, loose soil, preferably sandy loam about one-half inch deep, in rows eighteen inches apart and thin to three inches apart. Water freely at all times. The carrot is one of the most wholesome and nutritious of our garden roots, deserving to be more extensively used for culinary purposes, and we urge our readers to give some of the early table sorts a trial. For feeding stock, especially horses and milch cows, the carrot cannot be surpassed, and it should be more largely grown by farmers for this purpose. One ounce of seed will sow about 150 feet of row. Four pounds to the acre.

FRENCH FORCING CARROT

French Forcing.—This is a delicious little table carrot, round and about 1¼ inches in diameter. It is sweet and much grown by the Italian market gardeners. Color light scarlet. Oz., 15c; ¼ lb., 50c; lb., $1.56

Oxheart or Guerande Carrot.—An excellent sort for the garden, being especially valuable for spring and early summer crop. Its short, stocky character gives it great value on shallow soils, where the larger varieties will not succeed and the compact growing leaves allow close planting. The quality is excellent; it remains tender long after maturity. It is excellent for stock feeding.
Oz., 15c; ¼ lb., 40c; lb., $1.25

Chantenay.— Oz., 15c; ¼ lb., 40c; lb., $1.25

Early Scarlet Short Horn.—Oz., 15c; ¼lb., 40c; lb., $1.25

Nantes.— Oz., 15c; ¼ lb., 40c; lb., $1.25

St. Valery.— Oz., 15c; ¼ lb., 35c; lb., $1.00

Half-Long Danvers.—A handsome, half-long cylindrical stump-rooted Carrot of good size and of a rich, dark orange color; it grows to a large size; is smooth, and the flesh very close in texture with very little core. It is a first-class Carrot for all soils and has yielded 25 to 30 tons per acre, with the smallest length of root of any now grown. It is more easily harvested than the longer types and is excellent for stock or table use.
Oz., 15c; ¼ lb., 40c; lb., $1.25

Improved Long Orange.—An improved strain of this popular variety for either garden or field culture, roots averaging 12 inches in length and 3 inches in diameter at the top; an enormous yielder and a good keeper. The strain we offer is the result of painstaking selection—spread over a period of years—of the most highly colored and the most perfectly shaped roots of the old variety of Long Orange. Oz., 15c; ¼ lb., 35c; lb., $1.00

Large White Belgian.— Oz., 15c; ¼ lb., 30c; lb., 75c

Mastodon.— Oz., 15c; ¼ lb., 35c; lb., $1.00

Improved Short White.— Oz., 15c; ¼ lb., 30c; lb., 75c

CARAWAY

A well known herb, cultivated for its seeds, which are used in confectionery, cakes, etc. The leaves are sometimes used in soups, for flavoring liquors and for colic in children. Plant one and one-half to two feet high, with finely cut foliage and clusters of small, white flowers. Plants never seed till the second year.

Pkt., 10c; Oz., 15c; 2 Oz., 20c; ¼ lb., 25c; lb., 75c

CORIANDER

A hardy annual cultivated for its seed, which has an agreeable taste and is used in confectionery and to disguise the taste of medicine. Gather a dry day, bruising the stems and leaves as little as possible, for when injured they have a disagreeable odor which they impart to the seed. Plant slender, two to two and one-half feet high, strong smelling, with smooth, finely cut foliage and small white flowers. Pkt., 10c; Oz., 15c; 2 Oz., 20c; ¼lb., 25c; lb., 75c

CABBAGE

CULTURE—It is difficult to give definite cultural directions for cabbage, since it is possible to have good cabbage at all seasons of the year in some parts of the country, and seed can be planted almost any time of the year. There are three good seasons for sowing the seed, however—in September for early spring cabbage, in March for summer and fall cabbage, and in June or July for winter cabbage. The seed sprouts quickly, and it is likely to come up very thick in the seed bed. It should be thinned early, or the plants become spindly, and then do not head well. Transplanted to the field, they should be put twelve inches apart, in rows eighteen inches apart. To prevent the heads splitting open in the field before they are ready to be harvested, the plants should be loosened a little at root. Cabbages require considerable moisture, but too much water causes them to rot very readily.

Early Winnigstadt.—One of the best of the second early or medium early sorts, very hardy, with a very hard sharply pointed head and a very sure cropper. Owing to its compact and upright habit of growth and peculiar texture of its rather short and thick, dark green leaves, the variety resists cold, wet and insect pests exceptionally well. The heads are of medium size, very closely and convolutely wrapped, sharply conical, of good quality and keep very well. The leaves are dark bluish green with much bloom. The variety is very extensively used. It is sometimes planted late and then makes a desirable winter cabbage.
Oz., 40c; ¼lb., $1.25; lb., $4.00

Early Colma Cabbage.—The early cabbage of San Francisco market gardeners; pointed or conical heads; very solid. It is superior to any of the earlier cabbages of the Eastern markets; sure to head, and of the finest quality.
Oz., 50c; ¼lb., $1.50; lb., $5.00

Danish Ballhead (Short Stem).—
Oz., 35c; ¼lb., $1.00; lb., $3.50

Danish Ballhead (Tall Stem).—
Oz., 35c; ¼lb., $1.00; lb., $3.50

Early Jersey Wakefield.—Oz., 30c; ¼lb., 90c; lb., $3.00

Charleston Wakefield.— Oz., 30c; ¼lb., 90c; lb., $3.00

Extra Early Express.— Oz., 25c; ¼lb., 75c; lb., $2.50

Copenhagen Market.— Oz., 50c; ¼lb., $1.50; lb., $5.00

Enkhuizen Glory.— Oz., 40c; ¼lb., $1.20; lb., $4.00

Early Spring.— Oz., 30c; ¼lb., 90c; lb., $3.00

Early Summer.— Oz., 30c; ¼lb., 90c; lb. $3.00

All Head Early.— Oz., 25c; ¼lb., 75c; lb., $2.50

Early Dwarf Flat.— Oz., 25c; ¼lb., 75c; lb., $2.50

Early Drumhead.— Oz., 25c; ¼lb., 75c; lb., $2.50

All Seasons.— Oz., 25c; ¼lb., 75c; lb., $2.50

Lupton.— Oz., 40c; ¼lb., $1.20; lb., $4.00

Succession.— Oz., 25c; ¼lb., 75c; lb., $2.50

Autumn King.— Oz., 25c; ¼lb., 75c; lb., $2.50

Fottler's Drumhead or Brunswick.—
Oz., 25c; ¼lb., 75c; lb., $2.50

Louisville Drumhead.— Oz., 30c; ¼lb, 40c; lb., $2.50

Surehead.— Oz., 35c; ½lb., $1.00; lb., $3.50

Hollander.— Oz., 50c; ¼lb., $1.50 ;lb., $5.00

Improved American Savoy.—
Oz., 40c; ¼lb., $1.20; lb., $4.00

Mammoth Red Rock.— Oz., 40c; ¼lb., $1.20; lb., $4.00

Improved Premium Late Flat Dutch Cabbage.—This strain is the result of much care on our part to develop and maintain the good qualities which have made this sort so popular. The plants are very hardy, comparatively slow growing but very sure heading; stem rather short. The plants are exceptionally vigorous, with very large, broad, spreading outer leaves which are moderately smooth or very slightly waved and slightly blistered. The heads are uniformly large, often very large, flat but deep, distinctly flattened on the top, solid and of excellent quality. This is considered by many as the standard, very large late cabbage for home garden and market. It is an excellent keeper. Oz., 60c; ¼lb., $1.75; lb., $6.00

Cannon Ball Cabbage.—This is an early variety of the round-headed type, producing a very heavy crop. For uniformity of head, solid, compact nature, and excellent quality it is unsurpassed. The meat is tender, the very few outer leaves make it a variety in great demand. It can be placed on the market as early as any other Cabbage, thus finding an exceptionally good market, invariably. We recommend it. Oz., 75c; ¼lb., $2 25; lb., $7.50

Chinese or Celery Cabbage.—Chinese or Pe Tsai.—
Oz., 50c; ¼lb., $1.50; lb., $5.00

CELERY

CULTURE—Celery requires water, and lots of it, from the time the seed is sown in boxes in March until the crop is pulled in the autumn or winter. The seed is slow to germinate, and the soil where it is planted needs to be kept very wet. As soon as the young plants are about one and one-half inches high, they should be transplanted to get good, sturdy plants before they are finally set in the garden or field. When the plants are well grown and large the soil needs to be drawn up around the plants, first tying them at the top or wrapping with a piece of sacking to prevent the earth getting between the stems. As fast as the plants grow above the soil, the earth wants to be hilled around them again to get a full growth of well-balanced stems. The great celery growing centers are located in swampy, peat districts. Use one ounce of seed to 15,000 plants, or two ounces per acre. Set in 24-inch to 30-inch rows.

French Golden Self Blanching.—This splendid variety is without doubt the most popular Celery grown. It is a self-blanching sort, for, with a little banking or covering, even the outer ribs assume a beautiful golden yellow, while the heart or vine stalks are deliciously tender, brittle and sweet. This variety is being very extensively grown both for market and private use, not only on account of its ease of culture, but for its superior quality. It is not quite so early as the White Plume, but is of heavier and more compact growth, the stalks being thick, crisp and brittle. The hearts are large and solid, blanching a beautiful waxen yellow. It is tender and sweet and free from stringiness; flavor rich.

Our Private Stock seed is procured from a noted Celery grower in France. The American-grown seed is often as good as any produced in France, but we have sometimes been disappointed in the quality, while the seed produced in France has never failed us. For that reason we offer both strains. Oz., $1.25; ¼lb., $3.75; lb., $12.50

Golden Self Blanching, American Grown.—This is the same variety as our Private Stock seed but is American-grown. It gives good results as a rule but we do not recommend it so highly as our French-grown seed.
Oz., 50c; ¼lb., $1.50; lb., $5.00

White Plume.— Oz., 20c; ¼lb., 60c; lb., $2.00

Winter Queen.— Oz., 20c; ¼lb., 50c; lb., $1.75

Giant Pascal.— Oz., 20c; ¼lb., 60c; lb., $2.00

Dwarf Golden Heart.— Oz., 25c; ¼lb., 75c; lb., $2.50

Old Seed for Flavoring (Soup Celery).— Lb., 60c

CELERIAC

(Turnip-Rooted Celery)

Large Smooth Prague.—An improved form of turnip-rooted Celery; round, smooth roots with very few side roots. This is the largest variety and one of the very best.
Oz., 25c; ¼lb., 75c; lb., $2.50

Calif. Giant White Plume.—Best for home garden. We have now the grandest strain of White Plume Celery ever offered to the market gardener. One stalk frequently weighs above five pounds. It is solid, and crisp, with a decidedly salty flavor derived from the alkaline soil in which it was grown. Oz., 50c; ¼lb., $1.50; lb., $5.00

CARDON

Cardon resembles very much the artichoke, but it is cultivated for the thick stalks and the mid-rib of the leaves which are blanched by tying the tops of the plant together, when nearly full grown, and covering it with straw and earth. The blanching requires from two to four weeks, and may be carried on by taking up the plant and storing them in pits or cellars.

Tours.—A variety extensively cultivated in France, and generally acknowledged to be the most profitable in every respect. Oz., 35c; ¼lb., $1.00; lb., $3.00

CAULIFLOWER

CULTURE—The planting of cauliflower is easy and is much the same as that of cabbage. It does not make a good summer crop, however, as it will not head up in hot weather. Cauliflower is especially popular as a fall and winter crop, and with market gardeners proves a profitable crop, owing to the scarcity of good market vegetables when cauliflower is at its best. It is easy to grow in the garden, providing the soil is made rich and porous. Sow the seed any time from July until January. The young plants should be thinned, since they become very spindling if allowed to grow too thick and never thoroughly recover. Set in 24-inch rows, 20 inches apart.

San Francisco Market Cauliflower.—It is thoroughly adapted to our climate and is particularly suited for shipping because of the flower being completely enveloped within spiral curled leaves, which protect the flower from injurious exposure to rain, sunshine and frost, but particularly from injury in packing and in transit. This variety is a favorite from California to New York, because of its excellent shipping qualities. It retains its fresh appearance longer than any other variety. It is decidedly the shipper's favorite. It is the gardener's, the dealer's and the consumer's favorite. Thousands of carloads are shipped to the eastern markets annually. It is beyond a doubt the surest cropper of all. **Oz., $1.50; ¼lb., $4.50; lb., $15.00**

Henderson's Early Snowball.—This is undoubtedly the finest variety ever introduced; it is the earliest and produces beautiful snow-white heads of the most delicious flavor. **Oz., $2.00; ¼lb., $6.00; lb., $20.00**

Large Late Algiers.—A sure heading late variety; a favorite with market gardeners. **Oz., 75c; ¼lb., $2.50; lb., $7.50**

Veitch's Autumn Giant.—A distinct and valuable late variety; heads large and fine, well protected by foliage. **Oz., 75c; ¼lb., $2.50; lb., $7.50**

California Wonder.— **Oz., $1.00; ¼lb., $3.00; lb., $10.00**

Danish or Dry Weather.— **Oz., $3.00; ¼lb., $9.00; lb., $30.00**

Early Paris.— **Oz., $1.50; ¼lb., $4.50; lb., $15.00**

Colombo Market.— **Oz., $1.00; ¼lb., $3.00; lb., $10.00**

SAN FRANCISCO MARKET CAULIFLOWER

COLLARDS

This is a tall, loose-leaved cabbage-like or kale-like plant grown throughout the south and known in different sections as "Cole," "Colewort," or simply "Greens." It is extensively used for the table as well as for stock feeding in the south, where it continues in growth and is usable throughout the entire winter. Collards usually succeed in locations where cabbage can not be grown to perfection.

Sow the seed thickly in drills, in rich ground, transplanting when about four inches high; or sow in drills where the plants are to remain and when well started thin to two or three feet apart in the row.

Georgia, Southern or Creole.—This is the white or green-stemmed variety, growing two to three feet high and forming a large, loose, open head or cluster of leaves with a rather long stem. A frost, if not too severe, will improve rather than injure the quality of the leaves.
Pkt., 10c; Oz., 15c; 2 Oz., 20c; ¼lb., 25c; lb., 80c

CHERVIL

A hardy annual with aromatic leaves somewhat resembling parsley and by many considered superior to it in flavor. The young leaves are used in soups and for flavoring and garnishing meats and vegetables. Sow in early spring in rich, well prepared soil. The seed is slow to germinate, sometimes remaining in the earth four or five weeks before the plants appear. When the plants are about two inches high, transplant or thin to about one foot apart. They are ready for use in six to ten weeks from sowing.

Curled.—This very finely curled, double sort is much superior to the plain variety, being early maturing, handsomer and having fully as fine fragrance and flavor.
Pkt., 10c; Oz., 15c; 2 Oz., 25c; ¼lb., 40c; lb., $1.50

CORN—SWEET or SUGAR

CULTURE—Sweet corn should not be planted until in the spring when all danger of frost is past. The soil preferred is one rich and moist. Corn is not a lazy man's crop, as continual cultivation is necessary. Plant in hills 18 inches apart with rows 3 feet apart. Three or four seeds may be planted in each hill but not more than two allowed to stand. As "suckers" or excess shoots appear they should be removed as they take strength from the mother plant. Whenever soil presents an appearance of drying, irrigate.

GOLDEN BANTAM CORN

It is the sweetest and most delicious corn yet introduced. No garden is complete without it. It is not a new variety, as it was introduced more than fifteen years ago and it has been planted in a small way by many of our customers. Golden Bantam is a dwarf, medium early variety. While the individual plant and ear are small, it can be planted so much closer than the larger eared sorts that the net product from a given area is about the same as from ordinary varieties. Its sweetness and reliability place it in the front ranks as the home garden corn. It is particularly adapted to the small home garden on account of its small size and to the more pretentious garden because of its excessive cropping ability on a stated area. It can be planted in the hills three feet apart each way, or in rows three feet apart and the plants standing singly at nine inch intervals. Lb., 25c; 10 lbs., $2.00

Oregon Evergreen Corn.—Is the best type to grow in California both for its quality and for its yield. We have a strain of specially selected seed that will afford you ears most palatable and delicious. There is none better than Oregon Evergreen Corn, whether you are a home gardener or a market gardener. It can be grown early or late and with ordinary care will give more than a satisfactory crop. This Corn is extra sweet and, due to the tight-folding of its shucks, is as near corn-worm proof as any.
Lb., 25c; 10 lbs., $2.00

Early Mammoth, or Alameda.—The very best variety for practically all California, and the one most generally used here. Forms very large ears, which are quite sweet and of fair quality. It withstands our dry summers well, and is usually quite free from worms, and the ears fill well. Lbs., 25c; 10 lbs., $2.00

Extra Early Adams.—	Lb., 20c; 10 lbs., $1.75
Red Cory.—	Lb., 30c; 10 lbs., $2.50
White Cob Cory.—	Lb., 30c; 10 lbs., $2.50
Premo.—	Lb., 30c; 10 lbs., $2.75
Early Crosby.—	Lb., 25c; 10 lbs., $2.25
Early Minnesota.—	Lb., 25c; 10 lbs., $2.25
Mammoth White Cory.—	Lb., 30c; 10 lbs., $2.50
Black Mexican.—	Lb., 30c; 10 lbs., $2.75
Old Colony.—	Lb., 30c; 10 lbs., $2.75
Country Gentleman.—	Lb., 25c; 10 lbs., $2.75
Perry's Hybrid.—	Lb., 30c; 10 lbs, $2.75
White Evergreen.—	Lb., 25c; 10 lbs., $2.25
Zig Zag Evergreen.—	Lb., 30c; 10 lbs., $2.75
Narrow Grain Evergreen.—	Lb., 30c; 10 lbs., $2.75
Stowell's Evergreen.—	Lb., 30c; 10 lbs., $2.50

FIELD CORN

Improved Leaming.—One of the oldest of the yellow varieties known. It is a general favorite with stock raisers on account of its large yield of grain and for fodder and ensilage. The grain is light yellow and does not become as flinty as most other yellow varieties. The cob is red and of medium size. The ears are from 9 to 11 inches in length and from 7 to 8 inches in circumference. Stalks from 10 to 12 feet high and large amount of foliage.
Lb., 15c; 100 lbs., $7.50

King Phillip.—The ears are long, and the variety is very early; grains coppery red. Lb., 15c; 100 lbs., $9.00

Early Golden Dent.—A very early dent variety, and especially valuable on account of its extreme earliness. Ears 8 to 10 inches long, with 10 to 16 rows of slender, deep yellow grain. Lb., 15c; 100 lbs., $8.50

Early Eight-Rowed Canada, also known as the **Yellow Flint.**—This may well be called the best corn to grow. It's acclimated and bears perfectly in California. The ears are solid and heavy and perfectly filled. The leaves are wide and large, making it a good silo corn. This is the best corn you ever planted and you will say so after measuring the crop. Lb., 15c; 100 lbs., $8.00

Sanford White Flint.—An early, tall variety, bearing large ears which are well filled with long, pure white kernels. The very best white corn on the market.
Lb., 15c; 100 lbs., $8.00

Wisconsin White Dent.—A tall-growing variety; large eared; 16 to 18 rowed; grains large and white.
Lb., 15c; 100 lbs., $9.00

CUCUMBERS

CULTIVATE—Cucumbers are sensitive to frost, and cannot be planted until the last of April. They require a great deal of water, and unless planted on very wet soil, will require frequent irrigation throughout the summer. Plant in hills four feet each way, dropping about twelve seeds in each hill. Later, when plants are well started, thin out, leaving only four or five of the strongest plants to each hill. Sow one-half inch deep. The soil should be made very rich with well-rotted stable manure, well spaded in.

Boston Pickling, or Green Prolific.—Fruit short, smooth, symmetrical and bright green; very productive, making a good pickle; a little shorter and thicker than most pickling sorts. Oz., 15c; ¼lb., 50c; lb., $1.25

Davis' Perfect.—An extra long, dark green type of White Spine; retains its color and good qualities long after being picked; fruit is exceptionally long, smooth, and tapering at both ends; flesh crisp, solid, with few seeds; mid-season. Oz., 15c; ¼lb., 50c; lb., $1.50

Early Cluster.—Very early; fruit short, chunky, small and borne in clusters in the center of the plant; light green in color; prolific. Oz., 15c; ¼lb., 50c; lb., $1.25

Early Frame, or Short Green.—Vigorous and productive; medium in size and earliness; good for pickling and slicing; fruit light green and is inclined to be three-cornered rather than round. Oz., 15c; ¼lb., 50c; lb., $1.25

Chicago Pickling.— Oz., 15c; ¼lb., 50c; lb., $1.25

Cool and Crisp.— Oz., 15c; ¼lb., 40c; lb., $1.25

Cumberland.— Oz., 15c; ¼lb., 40c; lb., $1.25

Fordhook Famous.— Oz., 20c; ¼lb., 60c; lb., $1.50

Giant Pera.— Oz., 20c; ¼lb., 60c; lb., $1.75

Japanese Climbing.— Oz., 25c; ¼lb., 75c; lb., $2.00

Long Green Improved. Oz., 15c; ¼lb., 50c; lb., $1.25

Nichols' Medium Green.— Oz., 15c; ¼lb., 50c; lb., $1.25

Arlington.—A medium early white spined cucumber, more slender than Early White Spine and pointed at each end. The young fruits are crisp and tender. The mature fruits are bright deep green and are about seven inches in length, sometimes longer. This variety is extensively used for the home garden and for bulk pickles.
Oz., 15c; ¼lb., 40c; lb., $1.25

DANDELION

Sow early in spring, in very warm, rich soil, in drills eighteen inches apart; thin to five inches apart and cultivate well; they will be fit for cutting the next spring.

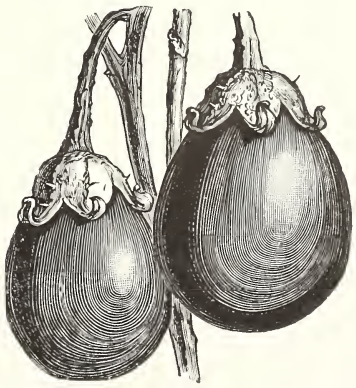
Cultivated or French Common.—A decided improvement on the wild dandelion. It is very early and vigorous.
Pkt., 10c; Oz., 35c; 2 Oz., 60c; ¼lb., $1.00; lb., $3.50

Improved Thick Leaved.—Unsurpassed in thickness of leaf and deep green color. It is compact and forms an upright regular tuft at the center. This cabbaging sort is much superior to the common or uncultivated dandelion.
Pkt., 10c; Oz., $1.00; 2 Oz., $1.75; ¼lb., $3.25; lb., $12.00

DILL

An annual of aromatic odor and warm pungent taste. Its seeds are used for seasoning. It possesses medicinal properties but its largest use is for making Dill pickles. Plant branching, two to three feet high; leaves very much cut into thread-like segments.
Pkt., 10c; Oz., 15c; 2 oz., 15c; ¼lb., 20c; lb., 50c

EGG PLANT



IMPROVED NEW YORK SPINELESS

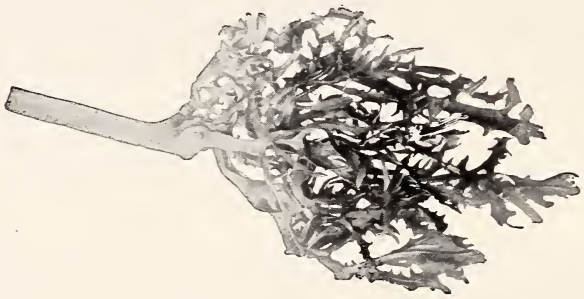
Our superior stock of this popular variety produces a large crop of shapely, purple fruits of liberal size and perfect quality. The plant is of low growth with a vigorous branching habit, strong enough to support its massive fruits and compact enough to economize space. It is very prolific, the plants usually bearing 8 to 10 immense fruits of superb quality. Oz., 75c; ¼lb., $2.25; lb., $7.50

ENDIVE

GREEN CURLED

The "Chicoree Frisee" of the French.—An excellent salad plant, available long after the season for Lettuce, and more easily grown. The flavor is pleasantly bitter, stimulating and zest-giving. Is used also boiled as greens. Green Curled is the best for general use, and is easily blanched by covering the full-grown plants with boards. The seed should be sown in rows about 2 feet apart and ½ inch deep in the drill. When sufficiently grown, thin the plants out to 8 inches apart and cultivate thoroughly while growing. Good results come from early spring sowing, and even better, when treated as a fall crop.

Oz., 15c; ¼lb., 50c; lb., $1.50



GREEN CURLED ENDIVE

BROAD-LEAVED BATAVIAN
(ESCAROLLE)

Has broad, fleshy leaves, forming a large heart; makes excellent winter salad. It is also boiled as "greens." Sow in the same way as Green Curled, but thin out the plants to 10 inches apart in the rows.

Oz., 15c; ¼lb., 50c; lb., $1.50

KALE or BORECOLE

CULTURE—A species of cabbage, forming a mass of leaves, some varieties being very beautiful and curly. The leaves are cooked as greens. The seed should be planted in September, and the plants will be ready to use in the winter. It is hardy and will withstand frost and snow.

Dwarf Green Curled Scotch.—Largely grown for supplying "greens" during the fall, winter and spring; also used small, like spinach; also useful in garnishing. The plants are hardy; frost improves the quality. The leaves are very large, deeply curled and fringed, and of that desirable rich bright green color; the plants are of very dwarf, even growth, the leaves hugging the ground, so that they are not broken off, as often happens with taller types.

Oz., 15c; ¼lb., 35c; lb., $1.00

Jersey or Cow Kale.—A robust-growing sort, often 6 to 8 feet high; grown largely for stock and chicken-feed.

Oz., 15c; ¼lb., 30c; lb., $1.00

Tall Curled Scotch.—Plants of this variety grow two to three feet in height, bearing long, plume-like, light green leaves which are much cut and deeply curled at the edge; very hardy. Oz., 15c; ¼lb., 35c; lb., $1.00

KOHL RABI

The secret of good Kohl Rabi is to keep the plants growing quickly and to use the roots when 3 to 4 inches in diameter and before fully grown. The bulb above ground and leaves come from its sides. Kohl Rabi has a flavor as much like a turnip as like cabbage. The seed should be planted in the open garden in 18-inch rows and the young plants thinned to four or six inches. It does not transplant well, unless when very small.

White Vienna Kohl-Rabi.—A singular variety of Cabbage with a Turnip-like bulb which forms immediately above the ground. It is extremely tender and partakes of the flavor of both Turnips and Cabbage. The bulb is large enough to be eaten in from 10 to 12 weeks from sowing, and as they are more tender and delicately flavored before fully matured, it is advisable to make successive sowings, rather than depend upon a standing crop. Should be in every garden. Oz., 25c; ¼lb., 75c; lb., $2.50

Large Green, or White.—Quite hardy and most productive; bulbs often weigh eight to ten pounds and are of a greenish-white color. Oz., 20; ¼lb., 60c; lb., $2.00

OKRA or GUMBO

Extra Early Dwarf Green Prolific.—An extra early maturing variety. Very productive. Plants twelve to eighteen inches high. Pods short, deep green, slightly corrugated, tender and of good quality. Oz., 10c; ¼lb., 30c; lb., $1.00

White Velvet.—The plants are about three and one-half feet high, early maturing and very productive. The pods are white, long, smooth, and are tender until nearly full sized. Oz., 10c; ¼lb., 25c; lb., 75c

Perkins' Mammoth Long Pod.—This variety is about three feet high, very early and productive. The pods are deep green, very long, slender, slightly corrugated, very tender and of good quality. This is a desirable market as well as home garden sort. Oz., 10c; ¼lb., 25c; lb., 75c

Dwarf White.—The plants are about three and one-half feet high and very productive. The pods are of medium length, greenish white, quite thick, slightly corrugated, tender and of good quality. Oz., 10c; ¼lb., 25c; lb., 75c

LETTUCE

CULTURE—A world-wide grown vegetable, because it can be quickly and easily grown, is extremely palatable and very nutritious. Every garden deserves a lettuce plot. The quickest growing types are the loose leaf varieties and we suggest for the home garden a plot of loose leaf and a bed of the heading type. The loose leaf varieties will have matured and be used up by the time the heading types are matured. The loose leaf Lettuce does not form heads, but where the plants are grown a distance apart they make a large rounded cluster of leaves. Leaves are heavily crumpled and attractive in appearance, crisp and tender. We advise the planting of two ounces of seed for a 150-foot row and if the lettuce is too thick, thin after it has attained a size which can be pulled and used for salad or it can be thinned out when young and transplanted to another section of the garden. Lettuce needs considerable moisture, applied often but not too heavily, and plenty of cultivation to obtain best results.

WHITE LOS ANGELES
or
ICEBERG LETTUCE

A splendid Head Lettuce. For summer planting—compact, tender, crisp, creamy white heads. Grows a solid head in midsummer and is highly praised by all users. Grow this large, crisp, tender and sweet summer heading lettuce when other varieties will not head. We recognized the superb qualities of this Iceberg Lettuce long ago and with our recommendation it is grown more extensively than any other lettuce during the summer.
Oz., 15c; ¼lb., 50c; lb .,$1.50

Big Boston.—Very popular. Head large and compact; leaves broad, almost smooth, but wavy at the edge; color light green, slightly tinged reddish-brown; heart greenish-white, tinged yellow; of fair quality.
Oz., 15c; ¼lb., 40c; lb., $1.25

California Cream Butter.—Heads good sized; leaves very rich cream yellow; as a summer variety has no superior.
Oz., 15c; ¼lb., 40c; lb., $1.25

Grand Rapids.—The favorite loose-leaved lettuce. Leaves short, spatulate in shape, excessively blistered and crumpled, and the border heavily fringed; color very light green with no trace of brown. A most handsome and attractive lettuce of fair quality. Our stock of Grand Rapids is unsurpassed. Oz., 15c; ¼lb., 50c; lb., $1.50

Hanson, Improved.—One of the most reliable, sure-heading sorts; heads globular, large and late; leaves large and very broad, fairly blistered and crumpled, borders finely frilled; color clear light green; quality good. A fine variety for midsummer planting, as it withstands the hot season better than most sorts and is a slow seeder.
Oz., 15c; ¼lb., 50c; lb., $1.50

Prize Head Early.—A crisp and tender loose-leaved sort and one of the most popular; leaves much crumpled and excessively frilled at the borders; color bright green and brown; quality good. Oz., 15c; ¼lb., 40c; lb., $1.25

Salamander.—Heads very solid, compact and globular in form; leaves broad and much blistered; color light green; quality fine. Oz., 15c; ¼lb., 40c; lb., $1.25

Simpson Early Curled.—A leading early sort and quite identical with Black Seeded Simpson, though smaller, somewhat darker in color, and less dense in habit of growth. Oz., 15c; ¼lb., 40c; lb., $1.25

DARK LOS ANGELES
or
NEW YORK LETTUCE

The King of Main Crop Head Lettuces.

Immense heads as solid as a Cabbage. Blanches beautifully. Crisp, tender and free from bitterness. It produces immense heads, often 15 and 16 inches across, and weighing enormously. The interior is beautifully blanched, creamy-white, crisp, tender and delicious, being absolutely free from any trace of bitterness. It is a very large, robust growing variety, rooting deeply, resisting hot, dry weather, very slow to run to seed and a sure header under most trying conditions. The outer color is of a distinct apple green. We introduced this variety a number of years ago, and it has been extensively grown by our customers in almost all sections of the country and from whom we receive most gratifying reports. Oz., 20c; ¼lb., 60c; lb., $2.00

White Paris Cos.—The best of the Cos or celery varieties. Forms a large light-green plant with the head well folded and quite solid. Cos lettuce is also called Romaine, and is very popular with our foreign population, for it is highly prized in England and France, while little known to our own people. Oz., 15c; ¼ lb., 50c; lb., $1.50

MUSKMELON or CANTALOUPE

CULTURE—Plant in hills in rich, moist land, using one ounce to 100 hills, or two to three pounds per acre. Six feet each way is a good distance for the hills. Sow the seed after all danger of frost is over and do not cover deeply. Thoroughly rotted manure should be deeply dug into each hill. Muskmelons require plenty of water, and if conditions are favorable, will make a strong, vigorous growth, and most varieties bear heavily. It is best to pick off the early runners to make the plant more stocky and thick.

"MISSION BELL" CANTALOUPE

We consider ourselves very fortunate in being able to offer this splendid melon. The flesh is a full salmon color even up to the very rind, and is of unsurpassed flavor, bearing a high percentage of sugar. The rind is heavily netted and the melon is larger than medium size.

Mission Bell is a vigorous grower, early bearer, and if planted a bit late in the season is not so acutely susceptible to frost. An outstanding feature is the keeping qualities, both on the vine and after being picked. For an all round family melon, here is a crackerjack; and as for the market gardeners, we can say Mission Bell is grown by California's most extensive melon growers. You can't beat the Mission Bell. Oz., 15c; ¼lb., 50c; lb., $1.75

Rocky Ford.—We have an especially fine, improved strain of this popular melon as now grown at Rocky Ford. The fruit is small, almost round, smooth, showing no ribs, and densely covered with a heavy gray netting; flesh thick and deep green, showing a faint lining of pink of gold at the center; of the highest quality. An excellent shipping sort. Oz., 15c; ¼lb., 50c; lb., $1.25

Pollock 10-25.—(Ten-twenty-five.) This is a new main crop variety ripening at the same time as Rocky Ford. The melons are nealy round or slightly oval with no ribbing and densely netted all over the melon. Each melon is 5 to 6 inches long—a nice commercial size. The seed cavity is small and the flesh thick, and is light green with a salmon tint throughout. Flavor is excellent and sweet. This is the standard muskmelon for the market and is excellent for the home garden. It is a newer selection from Pollock 25 and is considered a slight improvement over that splendid sort. Oz., 20c; ¼lb., 60c; lb., $2.00

Emerald Gem.— Oz., 15c; ¼lb., 45c; lb., $1.25

Burrell Gem.— Oz., 15c; ¼lb., 50c; lb., $1.50

Osage, or Miller's Cream.— Oz., 15c; ¼lb., 50c; lb., $1.25

Golden Lined Rocky Ford.— Oz., 15c; ¼lb., 50c; lb., $1.50

Persian Muskmelon (Hybrid Muskmelon).—This is a large melon, from 8 to 10 inches in diameter, and is heavy for its size. The melons are heavily netted and are globular. Its color is bright orange. The flavor is different from other melons, and comes out delightfully when the melons are well ripened. Many persons prefer Persian melons before all other sorts.. Oz., 30c; ¼lb., 90c; lb., $3.00

Large Hackensack, or Turk's Cap.— Oz., 15c; ¼lb., 40c; lb., $1.25

Extra-Early Hackensack.— Oz., 15c; ¼lb., 40c; lb., $1.25

Pollock No. 25 (Pink Meat).— Oz., 15c; ¼lb., 50c; lb., $1.50

MUSTARD

CULTURE—The leaves of these varieties of mustard, as listed here, make excellent greens of sharp, pungent flavor, and are cooked the same as spinach or beet leaves. Sow seed in drills early in the spring and at frequent intervals throughout the summer to secure a constant supply of fresh greens. Mustard is hardy and is easily grown. One ounce will sow fifty feet of row.

Giant Southern Curled.—Large variety forming a great mass of beautiful leaves, which are ruffled and finely curled on the edges. Hardy, vigorous, highly recommended. Pkt., 10c; oz., 20c; ¼lb., 40c; lb., $1.00

Chinese.—A very hardy, broad-leaved variety. Leaves are thick and deeply savoyed, with broad white midrib. Pkt., 10c; oz., 20c; ¼lb., 40c; lb., $1.25

White English.—See light yellow and pungent. Oz., 10c; ¼lb., 30c

Fordhook Fancy.—The dark-green leaves of this variety are more curled on the edges than any other sort, resembling an ostrich plume, making most attractive greens. It may also be cooked and served like spinach, and is highly esteemed when used in this way. Pkt., 10c; oz., 20c; ¼lb., 45c; lb., $1.50

LEEK

LEEK—Leek is a very hardy plant with a sweet onion-like flavor. It resembles the young onion growth in the spring as it does not bulb. The neck or stems are blanched by drawing the earth up about them as the plant grows in size or they can be transplanted to trenches and the trench gradually filled as the plant grows. They should be planted in drills or rows 16 to 20 inches apart and the plants 10 to 12 inches apart.

Large American Flag.—The Leek is closely allied to the Onion. The entire lower portion of the plant is used, which is smooth, solid, and generally the same thickness throughout. It is boiled whole, or used in soups; the young plants make excellent "Scallions." The flavor is mild, and preferred by many for this reason. American Flag is the best variety for general use. We offer a very superior stock of this popular variety, so largely grown for fall and early winter use. It is of quick, strong growth, producing long stems of uniform shape and size, averaging 2 inches through by 10 inches long, blanching beautifully white and of fine, mild flavor. It makes attractive and salable bunches. **Oz., 15c; ¼lb., 50c; lb., $2.00**

Musselburgh, or Scotch Champion.—This is the best variety for winter and spring use, being very hardy; it keeps well when earthed up. It is of slower growth than American Flag, making immense, stocky stems about 3 inches through by 6 to 8 inches long. The leaves are broad and flat, and little injured by cold; they recover their fresh, green color quickly in spring.
Oz., 15c; ¼lb., 50c; lb., $1.75

CASSABAS or WINTER MUSKMELONS

CULTURE—These melons are more popular each season. Cassabas may be had in all the Eastern markets and they are on the bills of fare at the best restaurants. They may be kept as late as February, when all other fruits are rare. Cassabas have a distinct flavor, mild and hard to describe.

Armenian Melon.—This melon is in a class by itself, just as distinct as the Casaba or Muskmelon, but it is here to stay and is growing more popular each year. There is a persistent tendency to variation as to type, but all melons are good ones. Do not hesitate to plant it.
Oz., 50c; ¼lb., $1.50; lb., $5.00

Golden Beauty.—Introduced by us, it at once became popular locally. It is now grown more extensively throughout California than any other casaba because of its beautiful appearance, excellent shipping qualities and delicious flavor. It is the casaba that added much to the fame of California, as well as adding a million dollars each year to the wealth of the state.
Oz., 20c; ¼lb., 60; lb., $2.00

Winter Pineapple.—This is the first of casabas introduced into America. We have carefully maintained the purity of type so that it is now just as distinct as when introduced more than forty years ago. This and the Golden Beauty are identical in all except color, which when mature is light green. The Winter Pineapple is more profitable as a late melon, therefore we recommend to growers near the Coast that it be planted during June. Our type of Winter Pineapple is round, selected for its good shipping qualities. **Oz., 20c; ¼lb., 60c; lb., $1.75**

Honey Dew.—The melon with an appropriate name. The Honey Dew again made good last season. It exceeded other melons in popularity on the local market and was profitable to the grower. It yields enormously, and every melon is a good one.

It is ready to pull when the color shows the slightest tendency toward yellow, and ready to eat in a few days when it is slightly soft.

The picture is typical of its shape; the average size is about as large as a cocoanut, but the smaller sized melons are not inferior in flavor. Every melon is a good one. Flesh is light green and sweet as honey. The rind is light green or silvery-gray in color, smooth as an egg and hard as the rind of a winter squash. It is therefore a good shipper. **Oz., 20c; ¼lb., 60c; lb., $2.00**

WATERMELONS

CULTURE—The same culture as applied to the Muskmelon is employed in growing Watermelons. Furrows of about 8 inches depth are prepared and 6 to 8 seeds are planted about 1½ inches deep every 10 feet in the furrow; furrows about 8 feet apart. This plant assumes a more rapid growth than Muskmelons, consequently more frequent cultivation and care must be given while the plants are young. As the plants grow in the furrow, fill in the soil about them so as to establish roots well into the deeper soil and when the plants are securely established pluck out all but two of the most hardy and healthy ones. The furrows in which the plants are growing want to be filled gradually as the plants grow until level with the surface, and then in early cultivating throw the soil towards the plant until a slight knoll or hill is formed.

Angeleno Watermelon.—A combination of the unexcelled qualities of the famous angeleno and the favorite black seeded Chilian. Undoubtedly a melon of par excellence and a prime favorite for the market. The sweet meat of this melon together with its crisp, sugar crystal formation endears it upon first use.

Oz., 15c; ¼lb., 50c; lb., $1.50

Brazilian Watermelon.—You'll like this crisp, refreshing, delicious melon. Hundreds of discriminating market and home gardeners endorse this unusual watermelon.

You'll like its bright red crisp flesh of delicate granulated texture. This melon is the triumphant result of many years of careful hybridizing.

The Brazilian was originated by one of the most successful market gardeners of California. This fact insures its adaption to planting in this section. We have bought the entire seed production ever since its introduction. The melon is oval in shape with a medium thick rind and a beautiful apple green skin. We strongly recommend the Brazilian melon for home use and close-in markets.

Oz., 20c; ¼lb., 50c; lb., $1.75

Chilian Watermelon.—This fine flavored black-seeded melon possesses a rich fruity flavor. It has all the good qualities of the white-seeded melon but is a trifle sweeter and has a very thin rind. Gardeners like this variety because of its moderate size and delicious flavor. We advise you to plant this variety this season.

Oz., 15c; ¼lb., 40c; lb., $1.00

Tom Watson.—A large, oblong Melon, the skin of which is dark green, with thick netting on the entire surface, quite distinct from other varieties. It averages 18 to 24 inches long and 10 to 12 inches in diameter and weighs 50 to 60 pounds. The rind is thin but tough and flesh a bright, attractive red color, crisp, sweet and delicious. The heart is large with no core. The seeds are brown, tipped with white. The appearance and quality of this Melon make it desirable for both home and market use.

Oz., 15c; ¼lb., 40c; lb., $1.25

Peerless or Ice Cream.— Oz., 15c; ¼lb., 35c; lb., $1.00

Gipsy or Georgia Rattlesnake.—
Oz., 15c; ¼lb., 40c; lb., $1.25

Florida Favorite.— Oz., 15c; ¼lb., 35c; lb., $1.00

McIvers Sugar.— Oz., 15c; ¼lb., 35c; lb., $1.25

Kolb's Gem.— Oz., 15c; ¼lb., 35c; lb., $1.00

Cuban Queen.— Oz., 15c; ¼lb., 35c; lb., $1.00

Chilian Watermelon.—That wonderful white-seeded variety, is another unusual melon of exceptional merit. It is extra solid, extra crisp and extra sugary—a great favorite with growers because of its remarkable eating and shipping qualities. Each melon contains but few seeds and the crisp deep red flesh looks as though frozen to a crystal-like iciness.

Oz., 15c; ¼lb., 40c; lb., $1.00

Coles Early.— Oz., 15c; ¼lb., 40c; lb., $1.00

Harris Earliest.— Oz., 15c; ¼lb., 35c; lb., $1.00

Phinneys Early.— Oz., 15c; ¼lb., 35c; lb., $1.00

Fordhook Early.— Oz., 15c; ¼lb., 40c; lb., $1.25

Sweetheart.— Oz., 15c; ¼lb., 35c; lb. $1.00

Kleckley's Sweet.— Oz., 15c; ¼lb., 40c; lb., $1.25

Halbert's Honey.— Oz., 15c; ¼lb., 35c; lb., $1.00

ONION SEED

CULTURE—For general crop the seed must be sown during the month of January or before February 1st, and, if the location is a fairly dry one, it is best to sow about the middle of December. The seed should be sown with a seed drill in rows 14 inches apart, using 4 to 4½ pounds of seedper acre. In very weedy land the rows may be 18 to 20 inches apart, when less seed is required.

Yellow Globe Danvers.—Attractive, uniform shape, quick to mature; mild, but full flavored; remarkably good keeper. This is one of the oldest American varieties, which takes its name from the town near which it was first grown, and has always been a general favorite. Its keeping quality is supremely good. With this exception it cannot be said to excel greatly in any one particular, but it is so constantly good in all respects that it is fully equal to any, and is esteemed by many as the one best all-around Onion, so that the majority of those who grow only one sort choose Yellow Globe Danvers. There is a considerable variation in the shape of this variety as offered by various houses—shapes that vary from flat to deep oval. We have consistently adhered to the original type, which, but for a slight depression from top to bottom, is a perfect sphere. The matter of tops has had close attention, and are so bred that at maturity they disappear entirely, leaving the bulbs quite without neck, clean, solid and good throughout. Oz., 20c; ¼lb., 50c; lb., $1.75

White Portugal or Silver Skin.—This is beyond doubt the very best Onion for general use during the spring, summer and autumn. We do not esteem it so highly for winter use, as it is excelled by other sorts for keeping purposes. But it is so excellent in every other respect that we urge every gardener to make a liberal sowing of White Portugal for continuous use, leaving the crops intended for keeping purposes intact. There are none that yield more delicious "scallions," or young plants for salad purposes, none which are more suited to boiling during the growing season, and none so generally esteemed for their mild, delightful flavor. Oz., 30c; ¼lb., 90c; lb., $2.50

Red Wethersfield.—A leading variety in all sections—produces enormous onions clean, solid and heavy; a sure-cropper and long keeper. Those who prefer an Onion with an abundance of flavor and who consider the extremely mild varieties insipid, will be well satisfied with Wethersfield. Indeed for boiling purposes such highly flavored sorts are preferable, though they are generally considered less suitable for slicing in salads. This is a general favorite everywhere, and is largely grown both for market and private use. It shapes up very quickly, insuring a good supply during the growing season, while its keeping quality is equal to the best. The exterior color is dark glossy red, and the flesh is faintly tinged with the same color. Our stock is grown from the best bulbs, and cannot be excelled. Oz., 25c; ¼lb., 60c; lb., $1.75

Buckskin Australian Brown.—Early and very hardy variety which does especially well in California. Should be planted early, on low, wet grounds, to get large bulbs. The skin is thick and the color is a rich brown. The bulbs somewhat resemble the Danvers in size and form, but are thicker through, thus yielding a larger crop in both bulk and weight, and mature earlier, while the flesh is always white, crisp, extremely solid, and of sweet, mild flavor. Bulbs have been kept in fine condition for a year after they were harvested. Australian Brown is most popular with growers in the Middle West and West. Our stock is carefully selected, and we know there is no better seed offered on the market. Oz., 20c; ¼lb., 50c; lb., $1.75

YELLOW VARIETIES.

Ailsa Craig.—	Oz., 35c; ¼lb., $1.00; lb., $3.50
Southport Yellow Globe.—	Oz., 20c; ¼lb., 60c; lb., $1.75
Ohio Yellow Globe.—	Oz., 20c; ¼lb., 60c; lb., $1.75
Michigan Yellow Globe.—	Oz., 20c; ¼lb., 60c; lb., $1.75
Prizetaker.—	Oz., 15c; ¼lb., 50c; lb., $1.50
Yellow Strasburg.—	Oz., 15c; ¼lb., 50c; lb., $1.50
Yellow Flat Danvers.—	Oz., 15c; ¼lb., 50c; lb., $1.50
Yellow Cracker.—	Oz., 20c; ¼lb., 60c; lb., $1.75
Australian Brown.—	Oz., 15c; ¼lb., 50c; lb., $1.25

WHITE VARIETIES

White Queen.—	Oz., 25c; ¼lb., 75c; lb., $2.50
Southport White Globe.—	Oz., 20c; ¼lb., 60c; lb., $2.00
White Welsh.—	Oz., 20c; ¼lb., 60c; lb., $1.75
Mammoth White Silver King—	Oz., 25c; ¼lb., 75c; lb., $2.50

RED VARIETIES

Extra Early Flat Red.—	Oz., 20c; ¼lb., 60c; lb., $1.75
Southport Red Globe.—	Oz., 20c; ¼lb., 60c; lb., $1.75
California Early Red.—	Oz., 20c; ¼lb., 60c; lb., $1.75
Torpedo Shaped Red.—	Oz., 30c; ¼lb., 90c; lb., $3.00

PEAS

CULTURE—Peas are quite hardy and for early markets can be planted in the fall in protected places, and ripe peas can be had in February. They require moderately rich soil, but not excessively rich or wet, or they will run too much to vine and do not bear heavily. The seed needs to be planted thick, using from 80 to 150 pounds per acre for seed or vegetable crop, or one pound for 100 feet of row. The dwarf varieties can be planted in rows 18 to 24 inches apart, and the tall ones three feet. By using the various classes of peas, and by making several sowings of each, good peas can be had for a long season. In the garden the pods should be kept picked, as the plants will then continue to bear.

Improved Alderman.—This is a very large podded Pea, very robust and vigorous, producing pods of the largest size. The pods are even larger and longer than the average large podded sorts, and are well filled with large Peas of most excellent flavor. In habit, the vines are strong and branching, bearing rich, deep-green, straight, handsome pods averaging 4½ to 5 inches in length, pointed at the end. This variety belongs to the tall growing main crop of Peas. The vines are from 3½ to 4 feet in height. A point of superiority which must not be overlooked is the unusual flavor and quality of the Peas. As is true of most wrinkled varieties they are delicious, but the Alderman is of a quality surpassing many of the others. Also a good sort for shipping. **Lb., 20c; 10lbs., $1 75**

Blue Bantam.—This grand Pea has given greatest satisfaction to many of our customers. Blue Bantam is a medium dwarf vine pea, early in bearing and having very long peas of a splendid deep-green color. Add to this productiveness the fact that Blue Bantam has the highest quality, and is tender and unusually sweet when cooked, and you see why this pea is such a favorite.

Oz., 20c; 10lb., $1.75

Carter's Daisy (Early Dwarf Telephone).—Dwarf, large podded, needs no brush. The striking features of the Daisy Pea are its large pods and the way in which they are heaped up in ridges on the short, strong vines. The pods are nearly double the size of American Wonder or Little Gem, and are always well filled with large peas of most excellent quality. The vines are 16 to 18 inches high, and being strong and thrifty require no support, making it an ideal variety for use where brush or stakes are not available. This pea is desirable on account of the fine appearance of the pods, and always finds a ready sale.

Lb., 25c; 10lbs., $2.00

Gradus (Prosperity).—The earliest wrinkled variety. This grand, large podded, early, prolific variety has won the hearts of market gardeners everywhere. The vines are very vigorous and robust, growing to a height of about 3 feet. It is not only an abundant producer, but bears continually throughout the season. It is exceedingly early for a wrinkled variety, being only a day or two later than the earliest, small, smooth sorts. The pods are very large and are invariably well filled with from six to nine sweet, luscious, tender, wrinkled peas of large size and delicious flavor. The peas remain tender for some time after they are large enough to use. **Lb., 25c; 10lbs., $2.00**

Laxtonian.—A first early Pea of unexcelled value. It is not only early but is of splendid quality and unusually productive. Although it is a dwarf sort, growing only 15 to 18 inches in height, it excels in yield and equals in size of pod, the Gradus. The pods are deep bluish-green, pointed at the end, generally borne singly and measure 4 to 4½ inches in length. The peas number 7 to 10 to the pod, are large in size and of delicious flavor. The vines are vigorous in growth, deep green in color and require no support.

Lb., 20c; 10lbs., $1.75

Thomas Laxton.—Large podded, extra early Pea. This fine early Pea was raised by crossing Gradus with the Alaska. In earliness the Thomas Laxton is only two or three days behind the Alaska, but the pods are very much larger, containing on the average seven or eight large, sweet, wrinkled Peas of the very richest flavor. The vines attain a height of from three to three and one-half feet. It is of hardier constitution than the Gradus, and is earlier and of darker colored pod. In flavor this Pea is unsurpassed. **Lb., 25c; 10 lbs., $2.00**

Stratagem.—Height 20 inches. The foliage is large and the vines strong and robust, requiring no support. It is very prolific and bears many very large, well-filled pods containing large, dark green, wrinkled Peas of rich, sweet flavor. Our stock is very fine and of first-class quality.

Lb., 20c; 10lbs., $1.50

Senator.—Hardy, branching, second early, with long pale curved pods, immense cropper; 2½ feet.

Lb., 20c; 10lbs., $1.75

PEAS (Continued)

Telephone Dark Podded.—One of the best of the large podded, semi-dwarf main crop varieties. The vines are very sturdy, about two to two and one-half feet high, with medium dark green foliage. The pods are very large, often four and one-quarter to four and one-half inches long, pointed, dark green, and uniformly filled with very large, dark green peas of the finest quality. **Lb., 20c; 10lbs., $1.75**

Telephone Light Podded.—The vines grow about 3½ to 4 feet in height, are vigorous and strong and have large, coarse, light colored leaves. Each vine bears on an average seven to ten pods, which are ready for picking in about 65 days. The immense pods are straight, and of fine appearance and contain eight to nine large, wrinkled Peas, closely packed, tender, sweet and of exquisite flavor. The seed we offer has been carefully selected and is very prolific and will please all who grow this variety this season.
Lb., 20c; 10lbs., $1.75

PEAS—SMOOTH VARIETIES

Alaska.—	Lb., 15c; 10lbs., $1.25
First and Best.—	Lb., 15c, 10lbs., $1.25
Mammoth Melting Sugar.—	Lb., 35c; 10lbs., $3.00
Large White Marrowfat.—	Lb., 15c; 10lbs., $1.25
Black Eye Marrowfat.—	Lb., 15c; 10lbs., $1.25

WRINKLED VARIETIES

American Wonder.—	Lb., 20c; 10lbs., $1.75
Little Marvel.—	Lb., 20c; 10lbs., $1.75
Sutton's Excelsior.—	Lb., 20c; 10lbs., $1.75
McLean's Little Gem.—	Lb., 20c; 10lbs., $1.75
Premium Gem.—	Lb., 20c; 10lbs., $1.75
Nott's Excelsior.—	Lb., 20c; 10lbs., $1.75
Pride of the Market.—	Lb., 20c; 10lbs., $1.50
Abundance.—	Lb., 20c; 10lbs., $1.50
Duke of Albany or American Champion.—	Lb., 25c; 10lbs., $2.00
Horsford's Market Garden.—	Lb., 20c; 10lbs., $1.75
Advancer.—	Lb., 20c; 10lbs., $1.75
Champion of England.—	Lb., 20c; 10lbs., $1.50
Yorkshire Hero.—	Lb., 20c; 10lbs., $1.75
Everbearing.—	Lb., 20c; 10lbs., $1.75
Snowdrop's New.—	Lb., 25c; 10lbs., $2.00

PARSLEY

DOUBLE CURLED PARSLEY

CULTURE—Every garden should include parsley, as its demands and uses are constant by the housewife. Being ornamental, it makes a very attractive border plant for the flower garden. It may be planted as such if you have not room in the vegetable plot.

Champion Moss Curled.—The leaves are a uniform deep green color, very finely cut and so closely curled as to resemble bunches of moss; one of the most useful and decorative sorts. **Oz., 15c; ¼lb., 50c; lb., $1.25**

Fine Double Curled.—A standard dwarf variety with finely crimped leaves. **Oz., 15c; ¼lb., 50c; lb., $1.25**

Large Rooted Hamburg.—The edible roots of this variety resemble a small, thick parsnip in shape and color, and are extensively used for flavoring soups and stews.
Oz., 20c; ¼lb., 50c; lb., $1.50

Plain.—The leaves are flat, deeply cut, but not curled and very dark green in color. **Oz., 20c; ¼lb., 60c; lb., $1.75**

PARSNIP

CULTURE—Sow any month in the year in drills of rich soil one and one-half inches apart, and cultivate the same as carrots; thin to four inches apart. One ounce of seed will sow about 100 feet of row.

Guernsey.—Our stock of this variety is not quite as long as Hollow Crowned, but of greater diameter.
Oz., 15c; ¼lb., 25c; lb., 75c

Hollow Crowned (Large Sugar).—Better known and more generally grown than any other sort; roots smooth, large, tender and sugary. Oz., 15c; ¼lb., 25c; lb., 75c

Long Smooth White.—A very hardy and productive sort with long, smooth, white roots of fine quality.
Oz., 15c; ¼lb., 25c; lb., 75c

PEPPER

CULTURE—There are varied uses for Peppers, and while they are more popular in the South among the Spanish and Mexican people, they are used very largely by all who like strong, hot condiments. The several varieties are used for stuffing when green for pickles, for pulverizing when dry, and for soups, etc. Our selection of varieties includes all of the very best. Peppers do best in hot climates, but can be grown quite successfully in most places on any ordinary soil. The seed germinates slowly and should be started in boxes, and the young plants transplanted after all danger of frost is over. Set in 18-inch rows.

Chinese Giant.—One of the very largest of the mild red varieties; fruits thick and blocky, 4 to 5 inches in diameter and of equal length; color brilliant glossy scarlet.
Oz., 60c; ¼lb., $2.00; lb., $7.50

Anaheim Chili.—This Pepper is largely grown, and is used dried and for canning. It is long, 7 inches or so, medium sized in width, and is thick fleshed. The flavor is mild for a Chili Pepper, and one liked by Mexicans and Americans alike. Oz., 60c; ¼lb., $1.75; lb., $6.00

Large Bell, or Bull Nose.—A standard early variety and popular as a pickling sort; the scarlet fruits are two inches in diameter, three inches long and blunt ended; mild and sweet. Oz., 50c; ¼lb., $1.50; lb., $5.00

Long Red Cayenne.—Fruits about four inches long and three-fourth inch in diameter, bright red, hot and pungent.
Oz., 50c; ¼lb., $1.50; lb., $4.00

Long Red Narrow Cayenne.—Fruit more slender and not quite so long as the old type Cayenne.
Oz., 35c; ¼lb., $1.00; lb., $3.50

Pimento.—A very thick fleshed, heart-shaped, smooth, mild, crimson variety, much used for salads.
Oz., 50c; ¼lb., $1.75; lb., $6.00

Ruby King.—One of the most profitable and satisfactory varieties for the home or market garden; plants are early and productive; fruits large, often 4 to 6 inches long by 3 to 4 inches thick and of a bright ruby-red color; flesh is thick, sweet and mild. Oz., 40c; ¼lb., $1.25; lb., $4.00

Red Chili.—Fruit about one and a half inches long, cone-shaped, bright red and very hot; used for pepper sauce.
Oz., 35c; ¼lb., $1.00; lb., $3.50

PUMPKINS

CULTURE—Pumpkins grow and thrive in most any soil. A well-drained soil subject to irrigation is best. Pumpkins like other vine crops, should be irrigated carefully, not allowing the water too close to the main stock. As the roots are long, irrigation can be made at the ends of the vine. When the fields are covered by vine, irrigate midway between the rows. Too much water is very detrimental to the vines. Plant hills 8 to 10 feet apart each way, placing 4 seeds to a hill and after established pull out all but the one healthiest plant.

California Field.—The well known, ordinary pumpkin, largely used for stock feeding. The fruit is variously colored, in yellow, drab, red and orange, and varies also in size, but is usually very large. Is a heavy cropper and very easily grown. Oz., 10c; ¼lb., 25c; lb., 75c

Connecticut Field.—A fine, large, orange-colored variety used for field culture and stock feeding. The skin is smooth and ribbed and the flesh is brittle and sweet. Oz., 10c; ¼lb., 25c; lb., 75c

Large Cheese, or Kentucky Field.—Large, round, flattened fruits, much ribbed and creamy-buff in color; flesh yellow and very deep; of fine quality and one of the best canning sorts. Oz., 10c; ¼lb., 25c; lb., 75c

Mammoth King or Potiron.—The best large pumpkin in use. Forms immense globular melons, flattened a little at the end. Skin reddish yellow in color, and flesh rich orange. This is unquestionably the very best mammoth pumpkin we have. It runs very uniform in shape and color, and all are of immense size. Oz., 15c; ¼lb., 40c; lb., $1.00

Sweet or Sugar (New England Pie).—Fruits small, round, flattened at the ends, and slightly ribbed; skin and flesh deep orange-yellow; flesh very thick and of high quality. Oz., 15c; ¼lb., 40c; lb., $1.00

SPINACH

CULTURE—An easily grown plant, the seed of which may be planted in the fall to secure good spinach early in the spring or even throughout the winter. The better and richer the soil, the larger and more tender the leaves will be. As a field crop for the market garden use 8 pounds of seed per acre. For the home garden use one ounce for 100 feet of row.

Prickly.—The variety commonly used for market in California. Is very hardy and easily grown; bears large, smooth leaves, which are shaped like an arrow point. Color bright green. Seed irregular, with three or four sharp points. A fine winter and spring variety. Oz., 15c; ¼lb., 20c; lb., 60c

Bloomsdale Savoy.—The variety most generally used in the East and especially throughout the South for shipping. Leaves large, round and thick, very much savoyed and rich deep green. One of the earliest varieties. Seed round. Oz., 15c; ¼lb., 25c; lb., 75c

Broad Flanders.—An early and vigorous growing round seeded variety. The leaves are bright green, broad and thick with long petiole, usually broad arrow-shaped but sometimes rounded. The surface is fairly smooth or sometimes slightly crumpled. It is a most desirable bunching sort for market gardeners. Oz., 15c; ¼lb., 25c; lb., 85c

Long Standing Thick Leaved.—A late maturing, very long standing variety; plant very large with broad, arrow-shaped, nearly smooth, dark green leaves. Oz., 15c; ¼lb., 25c; lb., 75c

Thick Leaved Round.—Resembles Viroflay in many respects. Leaves very large and arrow-shaped with 5-inch petiole and showing a double lobe at base of leaf. Plant of upright growth and dark green. Oz., 15c; ¼lb., 25c; lb., 75c

Victoria.—A long-standing variety with round, slightly savoyed leaves. Deep green and hardy. Forms good edible leaves early, and continues to produce leaves for a long period. Oz., 15c; ¼lb., 25c; lb., 80c

RADISHES

CULTURE—Sow any month of the year; will succeed in any good garden soil not over-moist or too heavy. For early and late crops a warm, sheltered situation should be chosen; for those sown in summer, a rather shady spot must be selected. For a succession, sow every two weeks. The ground where the sowing is to be made should be dug deep and raked fine. The seed is generally sown thinly broadcast, in beds four to five feet wide, with one-foot alleys between. One ounce of seed will sow about 100 feet of drill, or a bed forty square feet.

Half Long Deep Scarlet (Red Rocket).—Roots are half long, somewhat tapering at the point, and of a deep, rich red color; of quick growth and seldom pithy.
Oz., 15c; ¼lb., 35c; lb., 90c

Early Scarlet Turnip.—A well-known variety; very quick grower. Oz., 15c; ¼lb., 35c; lb., 90c

Early Scarlet Turnip, White Tipped.—Round, deep scarlet, shading to a white tip on the bottom; very early; used extensively both as a forcing and outdoor sort. We have a very superior strain of this radish.
Oz., 15c; ¼lb., 40c; lb., $1.00

French Breakfast.—A splendid variety, medium-sized, olive-shaped, very crisp and tender; of a beautiful scarlet color. Oz., 15c; ¼lb., 35c; lb., 90c

Icicle.—The leading long white radish and one of the earliest; roots are somewhat shorter and broader at the top than Lady Finger and mature a little earlier; about 6 inches long and white throughout.
Oz., 15c; ¼lb., 40c; lb., $1.00

Long Brightest Scarlet.—One of the best colored and most handsome of the long scarlet radishes; very early, crisp and tender until full grown; roots not quite as long as Long Scarlet, and of a bright, vivid scarlet color, tipped white; a good forcing sort with a small top.
Oz., 15c; ¼lb., 35c; lb., 90c

Round Black Spanish.—Roots are round, inclined to top-shape, and 3 to 4 inches in diameter; skin almost black, flesh white, crisp and pungent. Oz., 15c; ¼lb., 35c; lb., $1.00

Scarlet Globe.—We have an exceptionally fine stock of this superb variety. It is one of the very earliest of the forcing radishes and does equally well outside; roots are of fair size, globe-shaped and with a small top; always crisp and tender; color a bright scarlet.
Oz., 15c; ¼lb., 40c; lb., $1.00

Cincinnati Market.— Oz., 15c; ¼lb., 35c; lb., 90c

Woods Early Frame.— Oz., 15c; ¼lb., 35c; lb., 90c

China Rose Long.— Oz., 15c; ¼lb., 35c; lb., 90c

White China or Celestial.— Oz., 15c; ¼lb., 40c; lb., $1.00

White Strassburg.— Oz., 15c; ¼lb., 40c; lb., $1.00

White Stuttgart.— Oz., 15c; ¼lb., 40c; lb., $1.00

Perfection Red, White Tipped.—As will be seen from the accompanying illustration, this Radish is a remarkably attractive variety. The white tip extends nearly half way up the root, and the brilliant color of the top shows up in strong contrast. Excellent for market work.
Oz., 20c; ¼lb., 50c; lb., $1.50

Early White Turnip or White Box.—
Oz., 15c; ¼lb., 40c; lb., $1.00

White Tip Scarlet Ball.— Oz., 15c; ¼lb., 35c; lb., 90c

Non Plus Ultra.— Oz., 15c; ¼lb., 35c; lb., 90c

White Summer Turnip.— Oz., 15c; ¼lb., 40c; lb., $1.00

Long White Vienna or Lady Finger.—
Oz., 15c; ¼lb., 40c; lb., $1.00

SQUASHES

CULTURE—Sow after danger of frost is past. Light, warm soil is best. Plant in hills prepared the same as for pumpkins and melons, the bush kinds about four feet apart, and the running varieties from six to nine feet apart, according to their nature, as some will run more than others. Plant about one-half dozen seeds in each hill and thin to three best plants. The earth about the plants should be kept loose and clear from weeds until runners are well started. Cutting off the leading shoots of the running varieties is recommended as having a tendency to promote growth and early maturity of the fruit. One ounce of seed will plant from thirty to fifty hills.

Italian Vegetable Marrow.—The vines are of bush habit and produce large, much elongated fruits, dark green at first but as they mature becoming marbled with yellow and lighter green in stripes. The fruits are in best condition for the table when six to eight inches long but can be used when somewhat larger. The young fruits when sliced and fried in oil constitute a vegetable delicacy that is very tender and marrowy. **Oz., 20c; 2 Oz., 35c; ¼lb., 55c; Lb., $1.75**

Giant Yellow Crookneck.— Oz., 15c; ¼lb., 40c; lb., $1.25

Fordhook Bush.— Oz., 15c; ¼lb., 40c; lb., $1.25

Warted Hubbard Squash.—Grow Warted Hubbard and Keep the Best Till Last. Everyone knows that Hubbard Squash is a good keeper. Warted Hubbard keeps even better, and is larger. It is named on account of its greater size, and the excessive rough "warty" surface of the fruits. This is of no value in itself, but heavy warts indicate a hard shell, and the harder the shell, so much the better will the Squash keep. The plant is vigorous, and bears a heavy crop. The quality is superb and the rich, fine-grained yellow flesh almost fills the fruit.
Oz., 15c; ¼lb., 50c; lb., $1.50

Early White Bush Scallop.—This is the well known, very early, somewhat flattened scalloped bush squash of medium size. The color is creamy white with comparatively smooth surface. The vines are vigorous and very productive. This variety is also known as Patty Pan.
Oz., 15c; ¼lb., 30c; lb., $1.00

Boston Marrow.—This is a very productive fall and winter variety of medium to large size, oval shape, and thin skin. It is much used for canning and making pies. The fruits when ripe are bright orange with a shading of light cream color. The flesh is of rich salmon-yellow color, fine grained and of excellent flavor, but not as dry as the Hubbard. **Oz., 15c; ¼lb., 30; lb., $1.00**

Golden Hubbard.— Oz., 15c; ¼lb., 50c; lb., $1.50

Delicious.— Oz., 15c; ¼lb., 40c; lb , $1.25

Mammoth Chili. Oz., 15c; ¼lb., 40c; lb., $1.25

Perfect Gem or Cream.— Oz., 15c; ¼lb., 40c; lb., $1.25

Mammoth White Bush Scalloped.—
Oz., 15c; ¼lb., 35c; lb., $1.00

Early Yellow Bush Scalloped.
Oz., 15c; ¼lb., 35c; lb., $1.00

SALSIFY

A loose, light soil, especially sandy loam, is desirable for a long, smooth root. In stiff soils the roots are usually uneven and hard to dig. Use one ounce for 100 feet of row, and thin to two inches to prevent crowding. Plant in 12-inch to 15-inch rows.

Mammoth Sandwich Island.—Roots three times the size of ordinary Salsify, and of more agreeable flavor. Pure white. **Oz., 20c; ¼lb., 50c; lb., $1.75**

Common White French.—The well-known standard variety. **Oz., 20c; ¼lb., 50c; lb., $1.75**

SAGE

One of the most extensively used herbs for seasoning. It is also believed to possess medicinal properties. Hardy perennial, about fifteen to eighteen inches high. Plant very branching; flowers usually blue, sometimes pink or white; leaves grayish green, oval, wrinkled. Cut the leaves and tender shoots just as the plant is coming into flower and dry quickly in the shade. The plants will survive the winter and may be divided. If this is done they will give a second crop superior in quality.

TOMATO

CULTURE—As tomatoes are very sensitive to frost they cannot be set in the open field until about May 1st. The seed must be sown in well-protected hotbeds, sowing same about March 1st. A hardy and stocky plant is had by transplanting the small plants in the bed a few weeks before transplanting to the field. Or when about four inches high the top may be pinched off and the plant grows stockier. Sow the seed broadcast in a prepared bed, using one ounce to about 30 square feet of area. In the field set tall varieties six feet apart and dwarf varieties four feet apart.

San Jose Canner.—For several years growers in the San Joaquin Valley have recommended this tomato. We are slow to offer our trade any new thing that we are not thoroughly familiar with. Therefore, we tried this tomato and can say it is far superior to the Stone for the market gardener's main crop, because it is just the tomato for the table. It is not sour, but a delicious meaty tomato. Just the thing that will sell ahead of the other fellow's at the market. It is large, prolific and deep red.
Oz., 50c; ¼lb. ,$1.50; lb., $5.00

Chalk's Early Jewel.—Excellent early tomato for home or nearby market; very prolific, red, smooth and desirable size. Its mild flavor makes it desirable as a salad.
Oz., 25c; ¼lb., 75c; lb., $2.75

Earliana.—The plants are quite hardy, with rather slender branches and moderate growth, well set with fruits, nearly all of which ripen very early in the season. The tomatoes are bright red and close together in clusters of five to eight; all of medium size, averaging 2½ inches in diameter. Oz., 30c; ¼lb., 90c; lb., $3.00

Bonny Best.— Oz., 25c; ¼lb., 75c; lb., $2.50

Acme.— Oz., 25c; ¼lb., 75c; lb., $2.50

John Baer.— Oz., 30c; ¼lb., 90c; lb., $2.75

Beauty.— Oz., 25c; ¼lb., 75c; lb., $2.50

Dwarf Champion.— Oz., 30c; ¼lb., 90c; lb., $3.00

Crimson Cushion.— Oz., 30c; ¼lb., 90c; lb., $2.75

Ponderosa.— Oz., 40c; ¼lb., $1.25; lb., $4.00

Paragon.— Oz., 25c; ¼lb., 75c; lb., $2.50

Perfection.— Oz., 25c; ¼lb., 75c; lb., $2.50

Livingston's Globe.— Oz., 30c; ¼lb., 90c; lb., $3.00

Matchless.— Oz., 25c; ¼lb., 75c; lb., $2.50

Golden Queen.— Oz., 35c; ¼lb., $1.00; lb., $3 50

Stone Tomato.—Large, Regularly Shaped Fruit, Flesh firm; skin scarlet; a good shipper.—This is one of the best and most popular main crop varieties. The plant is a strong grower, is very prolific, and produces a crop of large, smooth fruits almost round in shape, being very deep and slightly flattened at base and top. The color is an attractive, vivid scarlet. The skin is tough and the flesh unusually solid and firm, making it one of the best keeping and shipping varieties. The quality is unsurpassed for either cooking, canning or slicing, being meaty, firm and of excellent flavor. Stone Tomato is one of the very best large fruited sorts grown for main crop.
Oz., 30c; ¼lb., $1.00; lb., $3.50

Red Plum.— Oz., 35c; ¼lb., $1.00; lb., $3.50

Red Pear.— Oz., 40c; ¼lb , $1.25; lb., $4.00

Yellow Pear.— Oz., 50c; ¼lb., $1.50; lb., $5.00

Yellow Plum.— Oz., 50c; ¼lb., $1.50; lb. $5 00

Husk or Ground Cherry.— Oz., 35c; ¼lb., $1.00; lb., $3.50

SWEET FENNELL

A hardy perennial. The seeds of this aromatic herb have a pleasant taste, and are sometimes used in confectionery, also in various medicinal preparations. The young shoots are sometimes eaten raw and are used in salads, soups and fish sauces. Plant very branching, two to four feet high, with dense thread-like foliage; flowers light yellow in large loose umbels. Seed oval.
Pkt., 10c; Oz., 15c; 2 oz., 20c; ¼lb., 30c; lb., $1.00

THYME

An aromatic perennial herb, eight to ten inches high, used principally for seasoning. Plant very branching with wiry foliage and small lilac flowers. Sometimes the leaves are used to make a tea for the purpose of relieving nervous headache. Sow as early as the ground will permit. Pkt., 10c

TURNIPS

CULTURE—Turnips grown quickly so that they are tender, make a delicious vegetable. The home gardener can give them easily that extra care needed to bring them to perfection. The requirements are for a rapid, uninterrupted growth, and for moist, well-worked soil. In Alaska turnips reach perfection, and all over our coast they are excellent. Sow in early spring and again in August. This latter gives roots for winter.

Improved Purple Top White Globe.—This excellent table variety is globular in shape, of good size and very attractive appearance. The roots are large, purple or dark red above ground, white below. The flesh is white, fine grained and tender. The roots when in best condition for the table are about three inches in diameter, but can be grown much larger for stock feeding. This sort keeps well for so early a variety and is one of the best for market use. It is also known as Red Top White Globe.
Oz., 15c; ¼lb., 30c; lb., $1.00

Early White Flat Dutch.—A very early flat, white turnip of medium size and fine quality.
Oz., 15c; ¼lb., 25c; lb., 90c

Extra Early Purple Top Milan.—Extremely early and of splendid quality; bulbs of medium size, flat and white, with a bright purple top. Oz., 15c; ¼lb., 30c; lb., $1.50

Purple Top Strap Leaved.—The most widely cultivated and best known variety; a very early, productive sort; roots are flat, medium sized, purple or dark red above ground, white below; flesh white, tender and fine grained.
Oz., 15c; ¼lb., 30c; lb., $1.00

Improved Golden Ball.—The best of the yellow-fleshed turnips; the tops are small, roots medium size, round, smooth and deep yellow; flesh firm, crisp and of most excellent quality. Oz., 15c; ¼lb., 30c; lb., $1.00

Amber or Yellow Globe.— Oz., 15c; ¼lb., 25c; lb., 90c

Early Snowball.— Oz., 15c; ¼lb., 30c; lb., $1.00

Pomeranian White Globe.—Oz., 15c; ¼lb., 30c; lb., $1.00

Cowhorn.— Oz., 15c; ¼lb., 30c; lb., $1.00

Seven Top.— Oz., 15c; ¼lb., 25c; lb., 90c

White Egg.— Oz., 15c; ¼lb., 30c; lb., $1.00

RUTABAGA or Swedish Turnip

Long Island Improved Rutabaga.—This is undoubtedly the finest variety of purple-top Rutabaga and originated by one of our Long Island growers. It is twice the size of ordinary American stocks, and although size is usually got at the expense of quality, the quality is superior to any that we have tested, and it is perfectly hardy. In a fair test on several farms, alongside some of the best European and American varieties, it produced almost twice the weight per acre of any other variety.

Long Island Improved has been bred from the American Purple Top, over which it is a great improvement. It is very much larger, has no neck, and is a remarkably good keeper; the flesh is rich yellow, and of fine quality.
Oz., 15c; ¼lb., 40c; lb., $1.25

Yellow Purple Top Swede.—The well-known and most commonly used variety. Roots, globular; skin, yellow under ground and purple above. Flesh of fine flavor. Valuable for either table use or stock feeding.
Oz., 15c; ¼lb., 30c; lb., $1.00

American Purple Top.— Oz., 15c; ¼lb., 25c; lb., 90c

Large White, or Sweet German.—
Oz., 15c; ¼lb., 25c; lb., 90c

Monarch, or Tankard.— Oz., 15c; ¼lb., 25c; lb., 90c

VEGETABLE PLANTS AND ROOTS

We carry the following plants in the season shown and pack them very carefully for shipping. The purchaser takes the risk of their wilting or being damaged in transit. Postal charges at parcels post rates must be added if wanted by mail.

Artichoke Plants.—January to May. **Doz., $1.25.** Weight 5 lbs. per dozen, really too heavy to mail.

Asparagus Roots.—Two year old. January to April. **Doz., 25c;** (weight 4 lbs. per 100); **100, $1.10; $6.00 per 1000**

Cabbage Plants.—Dwarf Flat Dutch variety only is carried, October to June. **Doz., 15c; 100, 85c; 1000, $7.00** (Weight 1 lb. per dozen; 4 lbs. per 100.)

Cauliflower Plants.—California Wonder variety only is carried, November to June. **Doz., 20c; 100, $1.00; 1000, $7.50** (Weight, 1 lb., per dozen.)

Celery Plants.—March to May. **Doz., 25c; 100, $1.75** (Weight 1 lb. per dozen; 4 lbs. per 100.)

Egg Plant.—March 15th to May 15th. **Doz., 30c** (Weight, 1 lb. per dozen.)

Garlic.—November to May. **40c per lb.** Postpaid to Fourth Zone.

Hop Roots.—April to May only. Place your order in advance. **Each 5c; doz., 50c; (postpaid, 55c doz.); 100, $3.00**

Horse Radish Roots.—January to May. Cut and eat the tops. **Doz., 50c, postpaid; 100, $1.50**

Onion Plants.—April and May. Young plants will make more good onion bulbs than sets. **40c per 100; $3.50 per 1000** (Weight, per 1000, 3 lbs.)

Pepper, Large Bell,—March 15th to May. (Weight, 1lb. per dozen.) **Doz., 30c; 100, $1.75**

Pepper, Cayenne.—March 15th to May. (Weight, 1lb. per dozen.) **Doz., 30c; 100, $1.75**

Rhubarb, Roots Strawberry.—(Weight 1lb. each root; 12 lbs. per doz.) **Each, 25c; 5 for $1.00; per 100, $12.00**

Shallots.—Until May 1st or sold out. **Lb., 30c** Postponed to Fourth Zone.

Sweet Potatoes.—May and June. (Weight 1 lb. per dozen; 2 lbs. per 100.) Plants are not ready until about May 10th. Don't expect them too early. **Doz., 20c; 100, $1.00; $6.00 per 1000**

Tomato, Extra Early Plants.—March. **Doz., 30c**

Tomato, Stone, etc.—April to June. **Doz., 25c; 100, $1.75** (Weight, 1 lb., per dozen; 3 lbs. per 100 taken from flats.)

Herbs, Chives Mint, Sage, Sweet Majoram, Thyme.—From January 1 to June 1. Two plants of any kind or assorted for **25c; postpaid, 35c. Tarragon** until May 1, **25c each.**

SEED POTATOES

The State of California is the banner potato-raising State of the Union, for the largest yield of white potatoes on record in the U. S. Department of Agriculture was from California—790 bushels on one acre. The yield per acre for the entire State was less, of course, but this marvelous crop proves that California is a potato-growing State and that his is a profitable industry and one that should be fostered in every way possible.

CULTURE—From five to seven hundred pounds of seed potatoes are required to plant an acre. Cut to two or three eyes and plant in rows 3 feet apart and drop a foot apart in the rows. Cultivate constantly and thoroughly.

Prices.—Owing to the fluctuating market and the impossibility of accurately estimating future values at time of going to press with this catalog, we are unable herein to list prices. Therefore, we ask our customers to make special request for prices.

American Wonder—This early white potato is becoming more popular each year; it is a good size, smooth, and a splendid keeper. As a producer it has no equal among early potatoes. We have excellent strains of both Oregon and California seed of this variety.

Early Rose.—An extremely early variety and one of the most popular sorts planted on the Pacific Coast.

Early Sunrise.—An early pink variety earlier than Rose, about the same depth of color, not so flat and a smoother potato. Extremely hardy variety, blight-proof, and the best yielder of its type.

Garnet Chili.—Popular in Pacific Coast Markets. The most mealy potato we know of. Potatoes are nearly round, with deep eyes, and, as its name implies, has an almost red skin. Stock has been scarce during the last few years and is likely to be again. We urge to order early, so that stock may be reserved and shipped at the proper time.

Burbank.—An excellent late variety, continues in good demand and is more largely used than any other. Good size, fine form and excellent yielder. Flesh white, mealy; fine flavor and quality. Well adapted to heavy soils. A variety raised by large commercial growers.

CLOVER SEEDS

Alfalfa or Lucerne.—This may well be called the King of Forage Plants; all stock relish it; may be grown in nearly every state in the Union and it is essential to the best interests of every rancher, small or large. To the "Little Lander" with a few chickens and rabbits, as well as to the large rancher with hundreds of cattle, horses and hogs. It may be cut and fed green; judicious grazing does not injure it. If mixed with sorghum in the silo, it improves the ensilage and as dry hay it is unexcelled. It is leguminous and, therefore, a soil renovator.

Cultivation is very simple, the essentials being well drained soil, good grading, thorough sub-soiling, thorough watering and judicious harrowing; also proper fertilizing, especially on new ground.

Choice Recleaned Alfalfa.—Known also as Chilian Alfalfa. This variety has proven so entirely satisfactory to everyone for more than forty years that nothing better was looked for and is indeed now so thoroughly satisfactory that many will hesitate to believe that any variety of alfalfa can be better, therefore we have an ample supply of the Chilian seed. **Lb., 40c; 10lbs., $3.50**

Smooth Peruvian.—Our claim to superiority over the Chilian was in the fact that it was harder, yielding one more cutting each year and more each cutting.

Being hollow stemmed, it is softer and eaten entirely by stock. The leaves adhere to the stem after it is dry, adding greatly to its merit.

All of these claims held good and the smooth Peruvian rapidly grew in popularity and is now preferred by many satisfied growers. **Lb., 40c; 10lbs., $3.50**

Hairy Peruvian.—Recommended by the Department of Agriculture as being more hardy than the smooth Peruvian and because it is more hardy, it has a longer growing season and will yield more tonnage per acre per year, and on that account is more valuable in some localities than in others. **Lb., 45c; 10lbs., $4.00**

Alsike or Swedish.—This perennial is the most hardy of all clovers. On rich, moist soil it yields an enormous quantity of hay or pasturage but its greatest value is for sowing with other clovers and grasses, as it forms a thick bottom and greatly increases the yield of hay. The heads are globular, fragrant and much liked by bees. Sow the seed in spring or fall, at the rate of six pounds per acre, when used alone. **Lb., 50c; 10lbs., $4.50**

Mammoth or Large Red.—This sort grows nearly twice the size of the Common Red Clover, often making a stand when the other clovers fail. Sow about eight to twelve pounds per acre. **Lb., 45c; 10lbs., $4.00**

Medium Red or June.—This is by far the most important of all the varieties for practical purposes. Sow in spring or fall and if no other grasses are used, at the rate of eight to twelve pounds per acre; more is required on old, stiff soils than on new and lighter ones.
(For larger lots inquire for prices.) **Lb., 45c; 10lbs., $4.00**

White Dutch.—A small, creeping perennial variety valuable for pasturage and for lawns. It accommodates itself to a variety of soils, but prefers moist ground. Sow in spring at the rate of six pounds per acre, or when used with other grasses, half that amount. **Lb., 90c; 10lbs., $8.50**

SEEDS SUITABLE FOR COVER or GREEN MANURE CROPS

Cow Peas (Black Eyes).—Specially adapted to warm countries; extensively grown in our Southern States; also valuable in this latitude as a fodder plant; their chief value, however, is as a green crop to plow under. The seed should not be sown till the ground has become well warmed. Sow in drills 60 lbs. to the acre, 100 lbs. broadcast. **Lb., 15c; 10lbs., $1.00**

Sweet Clover or Bokhara (Melilotus Alba).—Grows well on the poorest soil and improves all soils. Does not get started so quickly as the Melilotus Indica, but is probably better for a summer growth. Sow 10lbs. per acre.
Lb., 40c; 10lbs., $3.50

Melilotus Indica (Bitter Clover).—The crown of the plant has many stalks leading out from it. Sow shallow. Flowers yellow. **Lb., 20c; 10lbs., $1.50**

White Canadian and Blue Peas.—These excellent soil renovators are probably the best suited to our local conditions. They are hardy enough to withstand our severest winters, therefore can be grown during the rainy season without artificial and expensive irrigation. They absorb alkali if not too excessive. A luxuriant crop can be grown when planted after January 1st. **Lb., 15c; 10lbs., $1.25**

Vetch (Spring).—This is the variety used by the Orchardists as a cover crop, and large quantities are handled by us. The name "Spring" as applied to this sort is misleading, for it should be planted in the Fall to obtain the best results. The best time to plant is from the first of August to the first of January. **Lb., 15c; 10lbs., $1.25**

Vetches, Winter (Vicla Dasycarpa, or Woolly Podded).—New winter vetch somewhat similar to Hairy or Sandy Vetch. Very valuable for a cover crop. **Lb., 35c; 10lbs., $3.00**

GRASS SEEDS

(Prices on Grass Seeds subject to change.)

Kentucky Blue Grass.—Kentucky Blue Grass is the most nutritious, hardy and valuable of all northern grasses. Sown with White Clover, it forms a splendid lawn; for this purpose use not less than fifty-four pounds of Blue Grass and six pounds of White Clover per acre. If sown by itself for meadow or pasturage use about twenty-eight pounds per acre. Lb., 45c; 10lbs., $4.00

Perennial Rye Grass.—A very valuable variety for permanent pasture. Succeeds well on almost any soil, but is particularly adapted to moderately moist or irrigated lands. Sow thirty to forty pounds per acre in spring. (For larger lots inquire for prices.) Lb., 25c; 10lbs., $2.00

Italian Rye Grass.—An extremely rapid growing annual for spring and summer sowing. As a forage and pasture grass it thrives on almost any soil but does best on heavy loam, clay or land of a somewhat damp character. After cutting it is the quickest grass to start again, making a new growth more rapidly than any other sort with which we are acquainted. Lb., 25c; 10lbs., $2.00

Timothy.—The most valuable of all the grasses for hay, especially in the north. Thrives best on moist, loamy soils of medium tenacity. It should be cut just when the blossom falls. Sow early in the spring or fall, twelve pounds per acre, if alone, but less if mixed with other grasses. Lb., 20c; 10lbs., $2.00

Chewing's Fescue (Festuca Duriuscula).—A variety of **Hard Fescue,** and used by most of the golf clubs in their mixtures. Forms a compact mat, stems are hard, the grass succeeds well even under poor conditions. A good pasture grass for dry lands. Lb., 60c; 10lbs., $5.50

Creeping Bent Grass (Agrostis Stolonifera).—Being of fine texture, this grass is most valuable for lawns, and ideal for putting greens. It is of rapid growth and spreading habit, and makes a strong, enduring turf. Sow 40lbs. per acre. Lb., 75c. Write for prices.

Crested Dog's Tail (Cynosurus Cristatus).—Should enter in moderate quantity in permanent pasture and lawn mixtures. It does well in the shade, roots deeply, is stoloniferous and perennial. Valuable in mixture for lawns, putting greens and for pastures. If sown alone, 30lbs. should be used per acre. Lb., 55c; 10lbs., $4.80

Meadow Foxtail (Alopecurus Pratensis).—One of the best grasses for permanent pasture, early and of rapid growth. Is never sown alone, but always in mixtures, using about four lbs. per acre. Lb., 60c; 10lbs., $5.50

Mosquite (Holcus Lanatus).—Valuable on the cleared redwood and pine lands of California and Oregon, giving large crops of hay and good pasture. Sow 35lbs. per acre. Lb., 30c; 10lbs., $2.40; 100lbs., $20.00

Orchard Grass.—Desirable on account of its quick growth and valuable aftermath. It is palatable and nutritious and stock eat it greedily when green. A tendency to grow in tufts unfits it for lawns. It does better if sown with clover, and, as it ripens at the same time, the mixed hay is of the best quality. If sown alone, about twenty-eight pounds are required per acre; if sown with clover, half that quantity. Lb., 40c; 10lbs., $3.50

Red Top.—Fancy (Cleaned from Chaff). In Pennsylvania and states farther south this is known as Herd's Grass, a name applied in New England and New York to Timothy. It is valuable for low, wet meadows, producing a large return in good hay. Sow in spring or fall at the rate of eight to ten pounds per acre. Lb., 35c; 10lbs., $3.00

Sudan Grass.—A wonderful drought-resisting grass for the South and Southwest, becoming popular in all sections. It much resembles the Johnson Grass. It is not a perennial and does not spread from the roots and become a pest. Sudan is an annual grass and must be reseeded every year. Lb., 35c; 10lbs. $3.00

Bermuda Grass (Cynodon Dactylon).—Is a dwarf perennial plant and spreads by means of its long and many-jointed root stalks, and for this reason is hard to eradicate once it has secured a foothold; thrives during the hottest part of the year, and will live under water for a long time. Makes a durable lawn and is also used to hold embankments. This grass is much used for lawns about Sacramento. The seed is very slow to germinate and requires heat and moisture. Sow 10lbs. per acre. Lb., 75c; 10lbs., $6.70

Australian Rye Grass.—Especially selected and recleaned for lawns; does especially well on sandy soils. Sow five lbs. per 1000 square feet. Lb., 25c; 10lbs., $2.30; 100lbs., $18.00

Rough-Stalk Meadow Grass (Poa Trivialis).—Excellent for pastures and meadows, particularly on damp soils. As a lawn grass it forms a fine turf and does well in shaded locations. Sow 20lbs. per acre. Lb., 75c; 10lbs., $7.00

Sheep's Fescue (Festuca Ovina).—Short and dense in growth, excellent for sheep pasture, because it will thrive on poor, gravelly, shallow or hilly soils where other grasses fail. Not recommended for lawns under ordinary conditions because it bunches. Sow 35lbs. per acre. Lb., 60c. Write; seed very scarce.

Sweet Vernal, True Perennial (Anthoxanthum Odoratum).—Emits an agreeable odor, which it imparts to hay or to the lawn when being cut. Sow only in mixtures, using two or three lbs. per acre. Lb., 80c; 10lbs., $7.50

Tall Meadow Oat Grass (Avena Blatior).—Of rapid luxuriant growth, recommended for soiling and in permanent hay mixtures, also for winter grazing. This variety is not a lawn grass. Sow 50lbs. per acre. Lb., 50c; 10lbs., $4.60

MISCELLANEOUS FARM SEEDS

Australian Salt Bush (Atriplex semi-bacata).—A valuable forage plant for poor soils, especially those containing alkali. Sow seed in the fall to get the benefit of early rains, using one to two lbs. per acre. After the plant gets a good start it will grow with very little moisture. In cutting fodder be careful not to injure the crown of the plants. **Oz., 10c; lb., 75c; 10lbs. $7.00**

Broom Corn (Improved Dwarf Evergreen).—Used for making brooms, and extensively used on account of its green color and fine long straight brush. It grows about seven feet high. Sow 10 lbs. per acre.
Per lb., 20c. Write for prices

Egyptian or Jerusalem Corn.—Belongs to non-saccharine sorghums. It is considered a good grain for dry sections and seasons. It produces several small heads on side shoots, often as many as eight heads on a stalk. The seed makes excellent chicken feed. Plant eight lbs. per acre. **Lb., 15c; 10lbs., $1.00. Write for prices per 100lbs.**

Honey Sorghum (Saccharine)—For Forage and Silage.—Anywhere that Indian Corn can grow this crop can be successfully raised and will stand more drought and heat. Honey Sorghum is the new heavy yielding forage crop, and the sure one to fill the silo. It grows from 8 to 12 feet high and produces rather slender leafy stalks. In tonnage this new Honey Sorghum gave 27 tons per acre without irrigation, outyielding its nearest competitor by a third, or, to put it another way, Honey Sorghum yielded one-half more. **Lb., 15c. Write for prices.**

Dwarf White Milo.—Succeeds under a wider range of conditions than others of its class. Yields very heavily in grain and also heavily in fodder or silage. Our seed is specially grown and selected for heavy yield.
Lb., 15c. Wire for prices.

Feterita.—Birds do not eat this grain Sorghum to the same extent that they do others, and this is a great advantage in some localities. Feterita yields heavily in grain. Plant in May. **Lb., 15c; 10lbs., $1.00. Write for prices.**

Hemp.—We carry Oriental Hemp for use as bird seed. Kentucky Hemp for fibre purposes we can quote on request for delivery at 45 days. **Lb., 15c. Write for prices.**

Kaffir Corn, White.—Grows from 6 to 10 feet high and thrives in hot, dry climates. Makes good fodder for cattle and the seed is used for stock and chicken food. Sown in rows three feet apart, using three to five lbs. per acre.
Lb., 20c; 10lbs., $1.50. Write for prices.

Shallu or Egyptian Wheat.—A tall-growing sorghum which has many stalks from one root. Sow in rows for grain, using 3 to 5lbs. per acre or broadcast, using 30lbs. for fodder. **Lb., 20c. Write for prices.**

Millet, German (Panicum Germanicum; Var).—Will grow on any good land and yields heavily when artificially watered; yields from 40 to 60 bushels of seed per acre, which is excellent food for stock or poultry. A good, green fodder plant. Sow 30 lbs. per acre.
Lb., 20c. Write for prices.

Millet, Hog Millet.—The seed is large for a millet and makes a rich food. Good for hogs or chickens. The seed ripens while the stem is yet green, so that if cut promptly you can get a crop of seed and also one of fodder or ensilage. **Lb., 20c; 10lbs., $1.20; 100lbs., $7.00**

Rape (Dwarf Essex).—A biennial crop, used principally for sheep and hog pasture, of which it yields an aboundance of the best quality. Is usually sown broadcast, using 4 to 5 lbs. per acre. **Lb., 25c; 10lbs., $1.80; 100lbs., $12.00**

Soja Bean.—Valuable as a forage crop or green manure. Also as a green fodder and silo plant. Sow 30 pounds per acre after danger from frost is past. **Lb., 20c; 10lbs., $1.70**

Sunflower (Large Russian).—This bears large heads, frequently 12 to 20 inches in diameter and sometimes yielding 1000 pounds of seed per acre. The seed is used for feeding chickens and parrots. Sow in the open field as soon as danger from frost is over, using 3lbs. of seed per acre, sowing in rows 5 feet apart and thinning to 1 foot.
Lb., 20c. Write for prices.

Sugar Cane Sorghum, Early Amber.—A good fodder if cut when the heads form, or good silage if cut when full grown. Early Amber is quick maturing and therefore best for late sowing. Several cuttings may be had if the season is long enough. Is nutritious and yields a heavy crop. Syrup can be made from this variety. Sow late in April or after, using five lbs. of seed per acre in drills or 25 lbs. broadcast. **Lb., 15c. Write for prices.**

ALFILARIA

Alfilaria (Erodium cicutarium).—One of the most nutritious of plants; cattle, sheep, horses and hogs alike prefer it to any other natural product of the plains. Sow 20lbs to the acre. **Lb., 85c**

ARTICHOKE

Artichoke, Jerusalem (roots).—The greatest hog food known, yielding over one thousand bushels to the acre. It can be grown without a great deal of cultivation and no harvesting is necessary. When the roots are full-grown, turn the hogs into the field and they will help themselves by rooting. We can supply the tubers from February until May. Write for prices.

BROOM CORN

Sterling Dwarf.— **Lb., 30c**

Standard Tall.— **Lb., 30c**

FLAX

Flax.—When grown for seed, plant forty lbs. to the acre. One of the principal things to attend to when growing flax is to see that the ground is well cultivated. **Lb., 40c**

LENTILS

Lentils.—Used for the table; growth and habits similar to the pea. Quite a favorite in California. **Lb., 45c**

GRAINS

Write for Quantity Prices.

In past years we have been obliged to depend more or less upon reliable growers for our grains for seed, and after comparing the results from year to year we have contracted with the very best growers in order to offer you quality and purity of the highest standard. Prices are influenced by market conditions, and we ask that you write for figures stating quantity desired, so that we can give you the benefit of the lowest prices in effect at the time.

BARLEY

Hulless or Bald.—This grain is sown about the same as wheat, in the fall of the year. The Hulless or Bald sort thrashes entirely clear of the hull, and is therefore a very valuable grain for the feeding of stock and poultry.

Beardless.—We have a perfect strain of this variety, produced from a single head of superlative type. The present crop is the sixth successive re-production from the original planting from the selected head, and is now producing perfectly without a single head of bearded type.

Common.—This seed is selected from good, average-weight grain, free from foreign grain and weed seeds.

Mariout.—This variety of barley is one that has just been introduced by the University of California after experiments conducted at their experiment station. It yields more prolifically than any other variety which has ever been tried on California soils; and will no doubt assume a predominating position within a very few years. It is sown the same as other barleys.

BUCKWHEAT

Japanese.—The most prolific variety with large grains, brown to dark brown in color. Sow after danger of frost is over either in drill or broadcast. The plant ripens early and stands well in the field. **Lb., 25c**

OATS

Red Rust-Proof.—California grown. These are the Texas lected Texas stock, thoroughly recleaned, giving you a higher percentage of plump oats than you can ordinarily buy from the mills. It is all graded according to the State standards of Texas, and we are so situated that we obtain the best seed which that great State is able to produce.

Red Rust-Proof.—California grown. These are theTexas oats after they have been grown in California two years, thoroughly acclimated, somewhat lighter in color than the Texas-grown, but in every way satisfactory for re-planting in California.

MILLET

Egyptian Pearl (Penicillaria spicata).—Is an excellent fodder plant, attaining a height of five feet and over. Highly relished by cattle. **Lb., 40c**

Liberty.—Few other grasses or forage plants have been able to produce the enormous yield of this plant; it has produced 4 to 5 tons of hay to the acre, and from 70 to 80 bushels of seed. It can be sown on newly broken ground in the spring, and as late as July leaves the ground in excellent condition for following crops. **Lb., 25c**

Japanese.—Great claims are made for it as to productiveness and value as a forage plant. Superior to corn fodder in feeding for milk. Grows six to eight feet high. Sow forty lbs. per ace. **Lb., 25c**

RYE

Common or Winter.—Our seed is obtained from Utah fields, as this produces better in California than that which has been grown here, and yields larger kernels. It is used extensively for cover crop purposes.

Rosen.—This is a large variety of rye propagated by the University of Michigan, being larger than common, and produces a heavy yield of green fertilizer for cover crop purposes. Met with splendid success last season and increased demand expected.

SPELTZ

Speltz or Emmer.—This is of the same family as wheat. For semi-arid regions this species is very hardy and drought-resisting. It is valuable for stock feeding, both as grain and forage, and produces well on soils of poor character and little moisture. It is sown here in the fall or winter, in the same manner as wheat and barley.

WHEAT

It is not good practice to grow many different varieties and we have therefore selected only those most successfully grown in this section.

Defiance.—A rust-proof variety, a heavy yielder, hard and splendid for milling purposes; large heads, plump kernels.

Sonora.—A popular variety in California, especially in the southern counties; matures early and yields heavily; will stand more drought than most; soft; suitable for blending in the manufacture of flour.

Turkey Red.—A hard red wheat, very high in glutten, valued for milling purposes.

Durum or Macaroni.—A hard wheat which does especially well in semi-arid regions; is drought-resistant and a heavy producer; large kernel.

Early Baart.—This is a bearded variety of spring wheat, large white grain, of exceptional milling quality; will average two or three weeks ahead of ordinary sorts of white wheat; and produces a larger crop. Was planted extensively last season, and is continually increasing in popularity.

Shallu or Egyptian Wheat.—Is one of the most drought-resisting grain crops known. Especially suited to dry land farming operations and localities where the normal rainfall is limited. Under irrigated conditions it grows to best advantage. The grain is claimed to possess all the feeding values of wheat, and is especially valuable as a feed for hogs, chickens and cattle.

RICE

Rice.—Very few people probably are aware of the fact that California is coming to the front as a rice-producing State. We have secured a quantity of Japanese Rice Seed which has been grown in California for one year, and which makes it especially adapted to California conditions. We are especially posted on Rice Growing and shall be very glad to give you any special information and tell you whether your land is adapted to Rice growing.

HIGH GRADE FERTILIZER AND LAWN DRESSING

WE ARE DISTRIBUTERS OF

GAVIOTA FERTILIZER

The Favorite of the Market Gardeners

Put up in 100-lb. Sack—$4.00 per 100 lbs.

WRITE FOR PRICES ON LARGER QUANTITIES

GROZ-IT

Brand

PULVERIZED SHEEP MANURE

THE FERTILIZER FOR LAWNS, GOLF GREENS, FLOWER BEDS, WINDOW BOXES, HOUSE PLANTS, TREES, SEED BEDS IN NURSERIES AND THE GARDEN

Guaranteed Minimum Plant Food

Nitrogen 1.84	As Ammonia	2.25
Water Soluble Potash K2O		3.00
Available Phosphoric Acid		0.75
Total Phosphoric Acid		1.25

Packed 100 lbs. each—$3.00 per 100 lbs.

WRITE FOR PRICES ON LARGER QUANTITIES

HOW TO ORDER BY MAIL

YOUR NAME AND ADDRESS.—Be sure that your name and address in full are written very plainly.

CASH WITH ORDER.—The proper way is to send remittance in full to cover order and postage. We send orders C. O. D. only if 25 per cent of the amount of order is enclosed. Plants we never send out C. O. D.

REMITTANCES should be made by Post-office Money Order, Express Money Order, or by Bank Draft on San Francisco. For amounts up to one dollar, clean, unused postage stamps will be accepted. Coin should not be sent by mail. Checks on local banks may be sent, which will be a great convenience to many customers. We do not accept responsibility for orders which never reach us.

SHIPPING.—We will use our best judgement as to the best way of sending orders when specific directions are not given. If special directions in shipping are needed, send them explicitly, and where express or freight office is different from post-office, so state in space on our order sheet.

Seeds do not pack well with nursery stock, because they are liable to get damp and become spoiled; it is better to have them shipped separately.

ZONE RATES may be had by application to your postmaster, who will tell you the zone which you are in with reference to San Francisco, or we will tell you as nearly as we can if you write us.

DOMESTIC PARCEL POST RATES On Seeds, Plants, Bulbs, Roots within the U. S. and Possessions	First Pound or fraction	Each additional pound or fraction
First Zone—San Francisco and within 50 miles of San Francisco.....	5c.	1c.
Second Zone —within 50 to 150 miles of San Francisco.....	5c.	1c.
Third Zone —within 150 to 300 miles of San Francisco.....	6c.	2c.
Fourth Zone —within 300 to 600 miles of San Francisco.....	7c.	4c.
Fifth Zone —within 600 to 1000 miles of San Francisco.....	8c.	6c.
Sixth Zone —within 1000 to 1400 miles of San Francisco.....	9c.	8c.
Seventh Zone —within 1400 to 1800 miles of San Francisco.....	11c.	10c.
Eighth Zone —all over 1800 miles of San Francisco.....	12c.	12c.

INSECT DESTROYERS

NOTE—All insecticides and fungicides marked * can be sent by parcels post at purchaser's expense. Weights when packages are: ½ pt., 1 lb.; 1 pt., 2 lbs.; 1 qt., 3 lbs. Poisonous insecticides cannot be sent by parcels post.

Arsenate of Lead (Dry Powder).—An arsenical insecticide in its most commonly used form for fruit trees, truck crops, etc. The percentage of arsenate oxide of active ingredient is very high and the product is of unusual quality throughout. ½ lb., 25c; 1lb., 45c; 5 lbs., $2.00; 10 lbs., $3.25

Arsenate of Lead (Paste)—For all insects, coddling moth, curculio, and rose bugs.
1 lb., 40c; 5 lbs., $1.50; 10 lbs., $2.75; 25 lbs., $6.00; 50 lbs., $11.00; 100 lbs., $20.00.

Bordeaux Mixture (Paste)—The supreme remedy against fungus, rust and rot. Five ounces to 1 gallon of water is standard strength. Use half strength for peach and plum trees. 1 lb., 35c; 5 lbs., $1.50; 10 lbs., $2.75; 25 lbs., $6.40; 50 lbs., $12.00.

Bordeaux Mixture (Dry Powder)—Is a well known fungicide in a form which is convenient to use, economical and absolutely uniform in strength and consistency. Its use is recommended in preference to home made Bordeaux Mixtures.
½ lb., 25c; 1 lb., 40c; 5 lbs., $1.65; 10 lbs., $2.80; 25 lbs., $6.00.

Slug Shot—Excellent for destroying cabbage, turnip and beet fly, potato bugs, currant worms, etc.
1 lb., 20c; 5 lbs., 60c; 10 lbs., $1.00; 100 lbs., $8.75.

Black Leaf 40—A concentrated nicotine solution for spraying.
1 oz., 25c; ½ lb., $1.00; 2 lbs., $3.25; 10 lbs., $13.75.

Lime Sulphur (Dry)—A most effective remedy for scale or fungus troubles; used in fall and winter; dilute with water.
1 lb., 30c; 5 lbs., $1.40; 10 lbs., $2.50; 25 lbs., $4.75; 50 lbs., $9.00; 100 lbs., $15.00.

Lime Sulphur Solution.—A very efficient insecticide for San Jose scale. Must be applied before the buds break in the spring or after the foliage has dropped in the fall.
Qt., 30c; ½ gal., 50c; 1 gal., 90c; 5 gals., $3.00.

Kerosene Emulsion (Liquid)—Used as a summer wash against scale, plant lice, and aphis. Ready for use by simply adding water. Qt., 55c; ½ gal., $1.00; 1 gal., $1.50.

Grape Dust—For mildew, aphis, black flies, and other insects and fungous diseases. Good for grape vines.
1 lb., 20c; 5 lbs., 85c; 10 lbs., $1.85.

Kerosene Emulsion (Paste)—Ready for use by simply adding water.
1 lb. can, 30c; 5 lb. cans, $1.25; 25 lb. can, $5.00.

Nico Fume (Tobacco Paper)—For fumigating. Does not injure blooms. In tins, 24 sheets $1.25; 144 sheets, $5.00; 288 sheets, $9.50.

Nico Fume (Liquid)—An effective vaporizing liquid.
¼ lb., 65c; 1 lb., $2.00; 4 lbs., $7.50; 8 lbs., $14.50

Nikoteen—An economical and powerful nicotine extract. Effective remedy against aphis and fly insects.
Bottle, 40c; ½ lb., 90c; 1 lb., $1.75; 4 lbs., $6.00; 8 lbs., $11.00.

Paris Green.—Pure, poisonous. Kills caterpillars, and all bugs which chew the leaves.
¼ lb., 25c; ½ lb., 40c; 1 lb., 70c.

Sulphur (Powdered)—For mildew.
1 lb., 12c; 5 lbs., 50c; 25 lbs., $2.00; 50 lbs., $3.75; 100 lbs., $6.50.

Tobacco Dust—Pure ground tobacco (not ground stems). For fumigating or dusting to destroy insects.
1 lb., 10c; 10 lbs., 90c; 25 lbs., $2.00; 100 lbs., $5.00.

Tobacco Stems—For fumigating, also for covering lawns in winter. It not only acts as a protector, but imparts large quantities of ammonia and drives away insects and moles.
Small bale, $1.25; large bale, $3.00.

Tobacco Soap—One of the best insecticides for general use for washing and spraying plants.
Pkg., 25c; 10 lb. can, $2.50.

Whale or Fish Oil Soap.—An excellent plant, tree and shrub wash for destroying lice, and other soft bodied insects. 1 lb. of soap to 8 gallons of water.
1 lb., 35c; 2 lbs., 60c; 5 lbs., $1.50.

QUANTITY OF SEED REQUIRED TO PRODUCE A GIVEN NUMBER OF PLANTS AND TO SOW AN ACRE

Artichoke, 1 oz. to 500 plants	6 oz.
Asparagus, 1 oz. to 300 plants	
" Roots, 5,000 to 7,250	
Barley	120 lbs.
Beans, Dwarf, 8 oz. to 100 ft. of drill	50 "
" Pole, 8 oz. to 100 hills	25 "
Beet, Garden, 1 oz. to 100 ft. of drill	7 "
" Mangel, 1 oz. to 100 ft. of drill	5 "
Broccoli, 1 oz. to 5,000 plants	2 oz.
Brussels Sprouts, 1 oz. to 5,000 plants	2 "
Buckwheat	25 lbs.
Cabbage, 1 oz. to 5,000 plants	2 oz.
Carrot, ¼ oz. to 100 ft. of drill	2½ lbs.
Cauliflower, 1 oz. to 5,000 plants	2 oz.
Celery, 1 oz. to 15,000 plants	2 "
Chicory	4 lbs.
Clover, Alsyke and White Dutch	8 to 10 "
" Alfalfa or Lucerne	15 to 25 "
" Crimson, Mammoth, Red and Medium	10 to 15 "
Collards, 1 oz. to 5,000 plants	2 oz.
Corn, Broom	6 lbs.
" Kaffir and Egyptian	8 to 10 "
" Sweet, 1½ lbs. per 100 hills	15 "
" Field	15 "
Cress, ¾ oz. to 100 ft.	12 "
Cucumber, 1 oz. to 100 hills	3 "
Dill, 1-3 oz. to 100 ft. of drill	5 "
Egg Plant, 1 oz. for 2,000 plants	4 oz.
Endive, ¼oz. to 100 ft.	4 lbs.
Flax, broadcast	30 "
Garlic Bulbs, 1 lb. to 10 ft. of drill	
Grass, Kentucky Blue	30 "
" English Blue	35 "
" Hungarian and Millet	25 "
" Mixed Lawn	50 "
" Red Top, clean	10 "
" Red Top, in chaff	28 "
" Timothy	25 "
" Orchard	30 "
" Perennial Rye	40 "
Hemp	25 "
Horse Radish Roots, 10,000 to 15,000	
Kale, 1 oz. to 5,000 plants, or 200 ft. of drill	2 oz.
Kohl Rabi, 1-3 oz. to 100 ft. of drill	4 lbs.
Leek 1-3 oz. to 100 ft. of drill	4 "
Lettuce, ¼ oz. to 100 ft. of drill (1 oz. to 1,000 plants)	3 "
Melon, Musk, 1 oz. to 100 hills	3 "
" Water, 4 oz. to 100 hills	4 "
Okra, 1 oz. to 100 ft. of drill	8 "
Onion Seed, 1-3 oz. to 100 ft. of drill	4 to 5 "
" Seed for sets	50 to 75 "
" Sets, 1 lb. to 40 ft. of drill	250 "
Parsnip, ¼ oz. to 100 ft. of drill	3 "
Parsley, ¼ oz. to 100 ft. of drill	3 "
Peas, Garden, 1 lb. to 100 ft. of drill	125 "
" Field, 8 oz. to 100 ft. of drill	150 "
Pepper, 1 oz. to 1,000 plants	3 oz.
Pumpkin, ¼ lb. to 100 hills	4 lbs.
Radish, 2-3 oz. to 100 ft. of drill	10 "
Rye, Grain	80 "
Sage, 1 oz. to 1,000 plants	4 lbs.
Salsify, ¾ oz. to 100 ft. of drill	8 "
Spinach, ½ oz. to 100 ft. of drill	8 "
Savory, 1 oz. to 2,000 plants	5¼ "
Sunflower	8 "
Squash, Summer, 4 oz. to 100 hills	2 "
" Winter, 8 oz. to 100 hills	3 "
Tomato, 1 oz. to 4,500 plants	2 oz.
Turnip, 1 oz. to 250 ft.	2 to 3 lbs.
Vetches	100 to 120 "
Wheat	100 to 120 "

ON NOVEMBER 1st, 1918, THE BERTRAND SEED COMPANY PURCHASED THE NORTH-EAST CORNER OF FRONT AND JACKSON STREETS, (SHOWN IN THE UPPER PICTURE), ADJACENT TO THE SAN FRANCISCO MARKET GARDENERS' MARKET AND ALSO THE WHOLESALE PRODUCE MARKET, WHICH IS A LOGICAL AND CONVENIENT LOCATION, NOT ONLY FOR THE GARDENERS AND PRODUCE MERCHANTS, BUT ALSO FOR OUR SUBURBAN CUSTOMERS, AS WE ARE LOCATED WITHIN THREE MINUTES WALK OF THE FERRY BUILDING.

OUR SPACIOUS WAREHOUSE, WHERE ALL OUR STOCKS ARE RECLEANED AND PACKED FOR SHIPMENT TO OUR WHOLESALE CUSTOMERS THROUGHOUT THE UNITED STATES AND EUROPE.