

to happen if they are thinned to a single line. It is better to leave them somewhat crowded, several deep rather than in single line. It is surprising how well they do when crowded and the quantity a given space will produce. Market growers practise this method. It requires a little practice to know just how thick to leave the plants; it is certainly difficult to describe it.

Sow *cabbage*, *cauliflower*, and *lettuce* for the early spring crops. The cabbage selected should be one of the many early varieties. Among those commonly on the market are Early Etamps, Early York, Large York, Lamb's Earliest of All, and Enfield Market. As a small early I have found Lamb's the best of these, and would grow Enfield Market with it, or Large York in preference to Lamb's if size would be of more value than an earlier supply. Enfield Market will be in cut two or three weeks later, and is best for quantity. Two kinds of cauliflower are usually sown—one of the Early London type, and a giant kind. Some of the so-called earlies are not exactly early. Early Erfurt, for instance, is not a true early—that is, if the seed supplied is true. True earlies are somewhat precocious, and are frequently difficult to manage to prevent premature buttoning, but they provide the only opportunity to get early cauliflowers. Lettuce of any good cabbage variety may be sown. If ground can be spared to sow some in lines, to be thinned out in lieu of transplanting, they are pretty sure to be fit for use several months before those sown in beds for transplanting.

*Onion-seed* should be also sown about the 1st April, the time the foregoing should be sown. I will here venture a caution against sowing early in the hope of getting the produce earlier in spring. Better be a week later than a week earlier, for there is considerable danger of premature flowering if there is too much autumn weather after sowing the seed. These remarks apply to all the varieties above enumerated. Onions will mostly be harvested by now. Be sure they are thoroughly dry when stored. They keep longest when made up in strings or tied along sticks, so that they can be hung up. It is quite worth while to treat a few of the best in this way. They should be hung up where they will be dry; the cooler the place the better.

*Dried herbs* are often useful in winter for flavouring soups, &c. Mint, thyme, savoury, and marjoram are usually cut for drying while they are in flower, thus indicating maturity of foliage. Sage and parsley are chosen from well-developed leaves. The way to dry herbs is to tie them in fairly large bunches and suspend them from a ceiling in a dry room or shed, and pass the suspending string through a sheet of paper, which is to be allowed to droop over the bunch so as to catch dust, and thus keep the herbs clean. When they are thoroughly dry the bunches may be put in paper bags and laid on a shelf.