

method is particularly suitable for shallots held over for planting another season. All bulbs of this class deteriorate very quickly in a close atmosphere.

Vegetable marrows are best used in a green state when of a suitable size, but pumpkins, and what are known in America as winter-squash—such as the Hubbard varieties—should not be harvested until thoroughly ripe, but before they have been frosted. They are cut with a portion of the stem attached and left in the field to mature before carting. They must be handled and carted with care, as it is easy to injure them seriously at this stage. When they are stored in a warm, dry, airy place for a few weeks their shells harden and they then can stand somewhat lower temperatures and rougher handling if that is necessary.

In the warmer districts, especially where there is also a heavy annual rainfall, the ordinary late potato crop is rather difficult, but the sweet potato, or kumara, generally grows well. For this and other reasons it is increasing in popularity in such areas. While the crop is best left growing as late as possible, it must be lifted before there is any frost, or the tubers immediately under the crown are liable to injury. If frost kills the vines the kumaras should be dug immediately, as decay sets in on the dead vines and may pass down to the tubers. Digging must be done with the greatest care, as the slightest damage at this stage prevents the tubers keeping, and storage losses are due chiefly to faulty handling before curing. Curing, which occupies about a week, is usually done by gathering the tubers into heaps and covering them with sacks every night, to dry them thoroughly before storage in a warm dry, chamber that can be ventilated in warm weather. Small quantities may be kept successfully by storing in sand provided it is perfectly dry.

In the southern States of America, where sweet potatoes are grown on a commercial scale, the tubers are stored in crates, stacked to allow ample ventilation and to enable the air to circulate through them, in chambers that are heated to a temperature of about 80° F. for the first fortnight or so of the storage period. When the roots are well dried the temperature is allowed to drop to 55°, and is held there for the rest of the storage period, giving ventilation freely when the weather permits.

To provide young spring onions at that season, when salads are so much in demand, a sowing should be made during the month of March—towards the end in the warmer districts. For this purpose the Rocca or Tripoli types are most suitable, owing to their mild flavour and tender flesh. In warm districts with a considerable annual rainfall the sowing should be extended to also provide young plants for setting out in early spring that ripen their bulbs about the month of January, which is more satisfactory under such conditions than sowing the main crop in early spring as is done in the drier districts. The land selected for the seed-bed should be well drained and thoroughly cleaned of weeds by shallow cultivation for some time before sowing.

Where the tomato crop is of considerable importance it sometimes is advisable to select the seed under local conditions, so that while the fruit is of a type suited to one's requirements the plants are thoroughly acclimatized. Time and careful consideration should be given to the selection of plants from which seed is to be taken; they should be free from serious disease, of good constitution, and carrying crops that are as satisfactory as possible in regard to quantity and quality. Fruit that is likely to be coarse or small should be removed from the bunches and the remainder allowed to ripen naturally on the plants, which should be flagged to enable them to be readily recognized. When the tomatoes are ripe they should be cut open and the pulp dropped into a little water. The water containing this pulp should be placed in a warm place, and as soon as it commences to ferment it should be poured into a gravy-strainer and washed well under a tap of running water until clean seed only remains. The clean seed should be placed in a position where it dries quickly and well stirred frequently to