HINTS FROM AN OLD MAID’S GARDEN FOR HOME GARDENERS.

Beans. Home gardeners are usually limited as to space and time, and therefore will find bush beans and dwarf peas more economical in brush, poles, wire netting, ground space, and cultivation as to area, than the tall growing sorts.

Those who have not tried the bush lima beans miss one of the chief delicacies of the garden. Many suppose that the limas will not ripen here because our season is too short, but I get here in Madison, a good long season of them.

The Fordhook Bush Lima is comparatively new, is prolific although not equal in that respect to Wood’s Prolific, early, rich, buttery, and delicious, belonging to the potato lima class.

The Thorburn (or Dreer) Bush Lima is similar to the foregoing, but much later, bearing until the garden is entirely frozen up. It has been my stand-by for several years, and the beans are delicious cooked fresh or canned.

The Wood’s Prolific Bush Lima, an improved edition of Henderson’s Bush, belongs to a different class of bean, the sieva bean, and to my taste is not as nice as the two first named, but it is useful as coming between the two first in point of time, as affording a change of variety, and also and chiefly because of its ability to withstand drouth. In my garden last year the Fordhook matured for picking before the drouth, the Wood’s Prolific furnished good picking during the drouth, while my favorite Thorburn’s were laden with pods which shrivelled and dried up. As soon as the rain came the Thorburn’s blossomed and would have had a good crop again, but were frozen down just before the beans were ready to pick.

I plant them all in well manured ground, sprinkling in addition artificial fertilizer over the row at the time of sowing and two or three times more between the time the plants come up and pods are formed.

Last year one of the pleasant surprises the garden gave was the fine crop obtained from a twenty-five foot row of Early Valentine beans in September and October. During the drouth when the ground was baked so hard in the hard clay forming my soil that I had to chop out the furrow with the point of a potato-hoe I sowed my Early Valentines. After digging the
furrow, I watered it thoroughly, then put in the beans and covered them half the depth of the furrow, about two inches with earth, which I watered thoroughly again, and then filled up the rest of the furrow with dry earth. The plants came up in the usual time without further watering and bore a fine crop, assisted by the cheese-cloth screen, until well into October.

CANNING VEGETABLES FROM THE HOME GARDEN—SUPPLEMENTARY NOTES.

BLANCHARD HARPER, Madison, Wis.

(See Vol. XXXIX, p. 214.)

Everyone interested in the canning of vegetables as described in my notes in the Report for 1909, should procure from the Agricultural Dept. at Washington, Farmer’s Free Bulletin No. 359, "Canning Vegetables in the Home." Naturally I prefer my own methods, but the bulletin contains so much that is valuable that every one interested in the subject should secure a copy.

One fact stated there solved for me a problem that had long puzzled me; namely that peas gathered from the same vines within a day of one another should taste so differently when canned. A farmer grew for me two bushels of "Advancer" peas picked them in the evening and drove six miles the next day to deliver them. They seemed in good condition. I canned some that day and the remainder the next. Those cans of peas kept perfectly—there was no sign of spoiling, but they were as flat and tasteless as sawdust. I find the explanation in the following statement the author of the bulletin Mr. J. I. Breazeale, makes in regard to corn, one which I believe holds true in regard to all sweet vegetables, and on which too much stress cannot be put. After stating that vegetables should be gathered fresh, if possible with the dew on them, and kept damp of corn the amount of sugar diminishes very rapidly after the