

We use a windmill, tank and piping, applying the water directly to the plants through a garden hose. This is a job the boys delight in doing.

In preparing for market, a sharp stiff knife is used for cutting. The plant is stripped down to the edible portion and the butt end neatly trimmed. It is then tied in one fourth dozen bunches and washed. As all our celery is disposed of in the local market no boxing is necessary.

When storing the celery, the outer stalks are stripped off and the longer leaves trimmed in somewhat. It is then packed closely in pits, which are made by making a frame of ten inch boards fifty inches wide and sixteen feet long with two cross pieces. This is placed on level ground and the dirt within removed to a depth of eight inches and banked about the outside. After the pit is filled, water is run to a depth of four or five inches to thoroughly moisten the roots and prevent wilting. A double covering of boards is then placed over the pits. This will keep out considerable frost and if an extra covering of coarse litter is given, celery may be safely kept here until well after Thanksgiving. In our section it is not considered safe in the ground after the twentieth of October. In cellar storage the plants are not packed so closely, some earth being placed about the roots when setting down.

As to varieties, we use mostly the self-blanching. For the general market we still prefer a good strain of White Plume to any of the various sorts of that variety. Golden Self Blanching is much superior in quality to White Plume but is of slower growth and more susceptible to blight and rust. It also requires a richer soil. For keeping qualities the green celeries excel. Evans Triumph Giant Pascal, Winter Queen, Noll's Magnificent are all good varieties. The green celeries require hilling with earth to blanch properly.

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### MY EXPERIENCE IN RAISING MUSK MELONS.

WM. NELSON, Oshkosh.

I have had about 14 years experience in raising musk-melons, raising about 6 acres each year. I have tried several varieties, but have dropped all except the Emerald Gem, Osage and Honey Dew, as I raise them only for home market.

I have only had one year experience with the Honey Dew, but I find it a very good yielder, also a good seller, owing to its large size and fine quality; and quality is what we want.

These three varieties each have a deep yellow flesh, fine grain and are very sweet. The Osage and Honey Dew are large sized melons, and we sell them by the dozen while the Emerald Gem is a small melon, which we sell by the basket.

The land upon which I raise melons is mostly sand. I plant the Emerald Gem on the lightest sand, which is very high land and faces the south, while the Osage and Honey Dew seem to do better on a lower and heavier sand.

I have not had good success with the Osage on the high light sand where I plant my Emerald Gem, because in a dry time or dry season they become tough and leathery, also somewhat one-sided. I usually plant about 4 acres of the Emerald Gems, putting about half of them in the same ground where I raise radishes. This land upon which I raise my radishes, I fertilize very heavily with well rotted horse manure, spread broadcast; then plow very deep, plowing clear to the beam, this being the secret of raising good radishes; because the radish requires a deep soil, and the deeper the soil is loosened the longer the radishes will be. I usually get about \$300.00 worth of radishes from this 2 acres.

Now the other 2 acres where I plant Emerald Gems, I fertilize in hills. I plow as you would ordinary ground, harrow it, then make deep furrows with the plow about 5 feet apart. Then I mark across these furrows with a light 3 foot marker, going across the ground where I already have my radishes sown. This furrowing with the plow is far ahead of the old fashioned way of making hills with a shovel, it being much quicker and better.

These furrows are the same width apart as the wheels on a lumber wagon, thus making it convenient in driving through with the fertilizers, as one wheel can run in each furrow.

Now in filling these hills, I have two men on the wagon, the man in front can throw the fertilizer, in the furrow, on each side of the wagon, while the man behind can fill the two furrows, in which the wheels run, putting a good fork-full in each hill.

Next using a spade-fork I mix the fertilizer with the sand; thus,—forming a hill, in the furrow, of course making sure to get the hill in line with the cross-mark; mix thoroughly and have at least 3 inches of clear sand on top of the hill to prevent the

young and tender plant from drying up, in a dry time, as it is apt to do, should you have the fertilizer too near the top.

I get these hills prepared as early in the spring as possible, then they are all ready to plant, as soon as the weather permits. I usually begin planting about the 15th of May, and have planted as late as the 15th of June. I always plant plenty of seeds, having from 8 to 10 plants in each hill; because the bugs are apt to destroy part of them, planting the seeds from 1 inch to 1½ deep. As soon as I finish planting the ground that is in hills, I mark the ground where I have my radishes, the other way and plant that. The radishes make these melons about two weeks later than those in the hills, so that I do not rush them all onto the market at the same time.

Now the land where I plant my Osage and Honey Dew, I plow in narrow lands about 16 feet wide, so as to drain it well in a wet time; as this land is somewhat springy, and the Osage and Honey Dew seem to do much better on this kind of land, since they will not dry out and so grow much larger.

I also furrow this as I did for the Gems, putting 3 furrows on each land, mark it crossways and mix the hills in the same way, only I mark the rows 4 feet apart crossways instead of 3 feet as I did with the Emerald Gems. As soon as I finished planting, I begin cultivating crossways, to fill up the furrows between the hills. If we happen to have a hard rain that forms a crust before the seeds are up I have men rake over each hill with a common garden rake, this kills all the little weeds, just starting around the hills and gives the tender plant a better chance to come through.

As soon as the plants are through the ground, we must watch very carefully for the striped bugs and little black fleas, also for the cut worms, for these are our worst enemies in raising melons. The striped bugs and little black fleas can be kept off the young plants by keeping them well dusted with land plaster and ashes, but I have found no remedy for the cut worm.

As soon as the danger from bugs is over, we thin out the weaker plants and the last time we hoe thin down to two or three plants in each hill.

Of course we all know the more we cultivate the faster and more thrifty the plant grows and it also prevents the soil from drying out. I always cultivate my melons as long as it is pos-

sible to get through the vines, the last two or three times I have them turned ahead of the cultivator.

Now being through cultivating, we can begin to look for the ripe melons. The Emerald Gem ripens first, and we pack in baskets and sell as peaches are sold.

When we first began packing in this way, we used common market baskets, putting 16 melons in each basket and selling them to the stores for 40c to 50c per basket, but we discovered that these baskets were too large for the dealer to sell to private families by the basket, so we now order baskets from a factory to be made half the size of a market basket. This basket holds 8 melons instead of 16 and we get the same price for the 8 melons in the small basket that we did for the 16 melons in the market basket.

The Osage and Honey Dew I sell by the dozen, usually sorting them into 3 grades, according to their size and quality, ranging in price from 60 cents to \$1.50 per dozen.

My melons usually bring me about \$200.00 per acre.

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## THE TOMATO.

N. A. RASMUSSEN, Oshkosh.

I am pleased to have the honor of addressing you this afternoon in behalf of the much neglected fruit, the tomato. We have heard discussions of all kinds on apples and berries, and, in fact, almost every kind of fruit grown in our climate, but not one word has been said about the most wonderful fruit of all, the Tomato.

Why do I call it the most wonderful fruit of all? Because it can be grown in more climates, on more kinds of soil, in a shorter period of time, on a smaller space of ground, bring larger returns for what has been given and, after it has been grown, be put to more uses than any other fruit grown.

The tomato is one of the few garden vegetables of American origin holding high rank as a commercial crop which has come into general cultivation within the last century. This plant, because of its relation to the night shade family, was for a long time held in disrepute by gardeners and people generally. For