

62.73

STOKES
GROWING SINCE 1879
SEEDS

112 SUPERB VARIETIES

*** FOR ***

MARKET GARDENERS

SEASON OF 1926

FRANCIS C. STOKES & CO.
VEGETABLE SEEDS
WASHINGTON SQUARE, PHILADELPHIA

A CLEAR PROFIT DEPENDS ON A CLEAR PLAN

YEAR in and year out, through good times and bad, there is usually one group of vegetable growers from whom we never hear a complaint. Analyzing their success, we find that almost invariably it is due to their ability to separate themselves as far as possible from the heavy competition. In some instances this has been through opening direct contacts with their customers, for it takes a particularly good grower to make money on the wholesale markets, but in nearly all cases it is their ability to grow a better vegetable. These successful men plan out their year several months ahead, as far as possible covering every detail, altering this plan only to accommodate special situations as they develop.

It takes an experienced grower to produce a superior product, but he knows that if his seed stocks are not superior he has no chance of keeping a step ahead of his competition. These men recognize the fact that it is now possible to buy a strain of almost any kind of seed which is distinctly ahead of the average in one particular or another, whether it be in flavor, in earliness, in size, in tonnage per acre, in appearance, or in resistance to disease. It is possible to buy seed at prices a great deal lower than those quoted in this catalogue. Generally speaking, we have no interest in trying to do business with the grower who is looking for the cheapest seed, for we have none of that kind to offer. We prefer to retain the good will of those who trade with us rather than taking a possible profit on an article which from its very nature will not make a dollar for our customer. You may dance, but you must always pay the fiddler. Never forget that. The inexorable law of reaping the whirlwind is bound to hold. Plan ahead this year. Work out a clear plan.

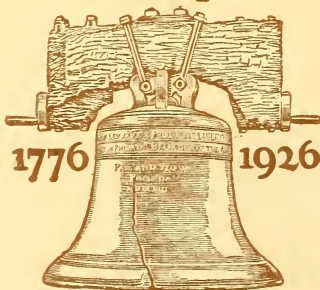
COME TO PHILADELPHIA IN 1926

Philadelphia, the birthplace of American Liberty, is moving to celebrate the middle mark of our second century with the Sesqui-Centennial International Exposition from June 1 to December 1, 1926. The Mayor and citizens of Philadelphia invite you to make a pilgrimage to the city of Independence Hall and the Liberty Bell during the period of the Exposition and to visit the scenes which played such an important part in the birth and early history of the nation.

Our office, situated at 235 East Washington Square, is just three-minutes' walk from Independence Hall, the finest example of Colonial architecture in America. The beauty of this building and its historic tradition annually draw great throngs from all over the country. Being situated as we are in the old part of Philadelphia, where George Washington, Benjamin Franklin, Thomas Jefferson, and their great contemporaries lived, we are in close proximity to many of the old historic buildings.

We feel sure that the Exposition itself will be thoroughly worth while. In connection with this, if we can be of any service to our customers, we hope you will freely call on us along such lines as hotel reservations, advice as to automobile routes, the best time to see the Exposition, and the like. As customers of ours, we want you to know that we will give you a friendly greeting and be of any assistance possible. We will do everything possible to make your stay in our city enjoyable and worth while. In addition to all this, you will no doubt be interested in seeing our seed-growing work in New Jersey, which is always open to public inspection. We shall consider it an honor to have you call on us in any way.

The Sesqui-Centennial Philadelphia



150 Years
of
American Independence

OUR STOCKS ARE AT YOUR SERVICE

THIS catalogue is the spokesman of a firm specializing in a few chosen stocks of fine vegetable seeds for market gardeners, and we have tried to make this emissary of ours faithfully picture our modest effort. We have discovered unexpected strength in concentration, for we can now apportion adequate time to the development of each of our 112 varieties, our program being spread over as much as four years in some cases. It is this analytical work that is producing results, *and results count*. If you are an old customer, you no doubt are sharing in the successes we hear of from many sources, such unusual successes that we have reason to believe we are helping to make real money for our customers. To all of our old customers, we extend greeting, a grateful word for your patronage, and the assurance of continued vigilance.

If you are reading a Stokes catalogue for the first time, you at least recognize the old names and thus feel that you are on familiar ground. Our forty-eight years as seedsmen have given us a certain respect for these names, and we cannot approve of marching them out under strange titles. If you are shocked at being asked to pay \$8 for a pound of Cabbage seed, at least take time to read the description and then figure out whether \$3 seed is more profitable than \$8 seed. Remember that profits lie in that extra yield after cost of production is paid for.

And just a word about these descriptions. First of all, we have tried sincerely to make them really say something, to be precise and informative. If Earliana Tomato does not perform well on heavy soil, or if Golden Plume Celery must be handled promptly after blanching, we try to summon up the courage to say so. If, on the other hand, we have the honor of offering a new tomato like Marglobe, which is resistant to a very serious disease, we take time enough to explain precisely just how it all came about, giving credit where credit is due.

Briefly, we offer:

1. Vegetable seeds only.
2. Simplicity of variety.
3. Germination on every package.
4. Twenty-four-hour delivery service, all charges paid.
5. A really illuminating catalogue—the truth, even though it hurts.

If this kind of business appeals to your shrewd instincts as a market gardener, we are yours to command.

FRANCIS C. STOKES & CO.

235 East Washington Square
 Philadelphia, Pennsylvania

DECEMBER 1, 1925



The Meaning of the Appendage (Stokes)

THE day a new varietal name is offered the public, it is, in a sense, public property and can be used by anyone by fair means or foul. A seedsman has no means whatever of protecting himself against others taking that name and using it in connection with the most abominable lot of seed in existence. On numerous occasions, we have felt that varieties introduced and sponsored by this house were later seriously jeopardized, if not definitely injured. Because of the situation, which is one entirely beyond our control, we are forced to adopt the custom of appending our own name to the varietal name, thus—Tomato, Marglobe (Stokes). By this we mean that seed thus identified is the product of this house and is sold with its endorsement. It does not necessarily mean that our firm was the breeder of the strain or the introducer of the stock. Neither does it carry any other warranty. It does, however, distinctly identify the stock in question as a product of Francis C. Stokes & Co. By this means we hope to more fully protect those who place confidence in us.

Special Chemical Treatment Eliminates Much Disease

Last season we subjected practically all of our seed to chemical treatment. In some instances we met with almost startling results and we are convinced that there is a field for broader study. Almost every vegetable is an individual problem in itself. We are prepared to state definitely that in some form or other we are subjecting the following seed to special treatment; viz., cabbage, cauliflower, cucumber, muskmelon, watermelon, pepper, radish and tomato. In a general way, this treatment may be described as disinfecting the seed against surface-borne disease spores. We have found that this in turn accelerates germination besides greatly stimulating subsequent plant growth. In many cases this advances the date of maturity as well as increases the crop yield. These treatments are accomplished at a considerable expense, but our results and reports from our customers so thoroughly convince us that we are working along the right lines, we have definitely decided to continue. Naturally we shall be very glad to coordinate our activities with Experiment Station men, especially Pathological Departments.

The Significance of Our Super-Standards

Out of our 112 varieties, 32 are distinguished as Super-Standard strains. Such stocks are distinctly superior to the average commercial type sold under that name. In the minds of our customers, this designation now carries with it a real distinction, for we have set up a very severe criterion, and a strain must very definitely win its place before it is worthy of the Super-Standard designation. Our ideal, as seedsmen, is to achieve a point where all of our stocks are so designated. We have not yet been able to estimate the necessary time required to achieve this.

We Pay All Delivery Charges

We really mean this. Any individual item in our catalogue, without extra charge of any kind, will be delivered anywhere in the United States or Canada. There is no if or but in this offer, which, combined with a strict twenty-four hour delivery service, makes our position as concrete as possible. When a customer orders radish seed quoted at \$1 per pound, this means \$1, delivered right to his front door.

Please Use the Front Door

Quite naturally, some of our Super-Standard stocks have attracted the attention of our fellow seedsmen. These stocks, as all others that we catalogue, are open to the entire public, including competitive seedsmen, all of whom we like to think of as being friendly to us. Such being the case, we want to make one request of our contemporaries in the craft; namely, that if you want any of these stocks, you ask for them in your own name and not through some intermediary. The same principle applies to our catalogue, copies of which will be gladly sent to any of our competitors for the asking. The chances are we will return the courtesy in some form or other ourselves some day, so let's use the front door.

The Germination Figures for 1926

THE vitality of seed is very largely dependent on weather conditions at the time of harvest. If the curing process is a normal one, the chance of strong germination is greatly improved. For 1926, the figures quoted below should hold with some degree of accuracy. We are one of the few firms that actually stamp the germination on the seed package, and we do this because the planter is entitled to know the vitality of the seed according to the latest test. This information certainly reacts to the planter's advantage.

Weather conditions at the time of planting may materially reduce the germination as indicated on our latest test. In this regard we have found the fair-minded planter, as a rule, takes this element into consideration. If, under normal conditions, and especially with the added evidence of a check test, our stocks do not come up to specifications, we hope you will notify us promptly. We are often asked whether seed carried over from one season to another will germinate. Providing it has been stored in a dry place, generally speaking, we should say that it will. The following are the exceptions to this rule: Eggplant, Okra, Onion, Parsley, Parsnip, Pepper, and Salsify. These seven items have a tendency to lose their germination after one year. The approximate germination figures for 1926 are as follows:

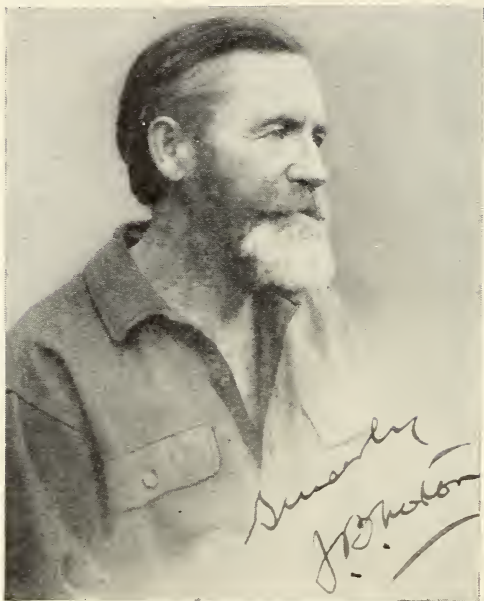
	Per Cent		Per Cent		Per Cent
Asparagus.....	90	Eggplant.....	80	Parsnip.....	75
Beans, Dwarf.....	90	Endive.....	80	Peas.....	90
Beans, Lima.....	90	Kale.....	85	Pepper.....	80
Beet.....	80	Kohlrabi.....	85	Pumpkin.....	90
Brussels Sprouts.....	85	Leek.....	70	Radish.....	85
Cabbage.....	85	Lettuce.....	80	Salsify.....	75
Carrot.....	75	Muskmelon.....	90	Spinach.....	85
Cauliflower.....	80	Watermelon.....	90	Squash.....	90
Celery.....	80	Okra.....	85	Tomato.....	90
Corn, Sweet.....	90	Onion.....	70	Turnip.....	90
Cucumber.....	85	Parsley.....	75		

PLANTING TABLE

Kind of Vegetable	Seed required for		Seed required for		
	100 feet of drill	One acre	100 feet of drill		
Asparagus Seed.....	1 oz.	5 lbs.	Parsnip.....	1/4 oz.	3 lbs.
Asparagus Roots.....	60 to 80 roots.	5,000 roots	Parsley.....	1/4 oz.	3 lbs.
Beans.....	1 lb.	50 lbs.	Onion.....	1/2 oz.	4 lbs.
Beet.....	1 oz.	7 lbs.	Pepper.....	1 oz. produces about	2,500 plants; 4
Cabbage.....	1 oz. produces about	5,000 plants.		ozs. an acre of plants.	
Carrot.....	1/2 oz.	2 1/2 lbs.	Pumpkin.....	1 oz.	4 lbs.
Cauliflower.....	1 oz. produces about	8,000 plants.	Squash.....	1 oz. will plant 100 hills; 4 lbs.	an acre.
Celery.....	1 oz. produces about	20,000 plants.	Peas.....	1 lb., 100 lbs. of dwarf varieties,	or 50 pounds of the tall
Corn, Sweet.....	1/4 lb.	12 lbs.		varieties, will plant an acre.	
Cucumber.....	1 oz.	2 lbs.	Radish.....	1 oz.	10-12 lbs.
Brussels Sprouts.....	1/4 oz.	2 ozs.	Spinach.....	1/2 oz., 8 lbs., drilled, plants an	acre; if seed is broadcasted,
Chicory.....	1/4 oz.			sow 25 pounds to the acre	
Eggplant.....	1/8 oz.	1/4 lb.	Salsify.....	1 oz.; 2 lbs. will plant 1/4 acre.	
Endive.....	1 oz.	2 lbs.	Tomato.....	1 oz. of seed will produce over	3,000 plants, which, if
Kale.....	1/4 oz.	1 lb.		planted 4 by 4 feet, will	cover an acre.
Kohlrabi.....	1/4 oz.	1 lb.	Turnip.....	1/2 oz.; 2 lbs., drilled, will plant	an acre; if broadcasted,
Leek.....	1/2 oz.	4 lbs.		allow 3 pounds.	
Okra.....	2 ozs.	8 lbs.			
Lettuce.....	1/4 oz.	3 lbs.			
Muskmelon.....	1 oz.	2 lbs.			
Watermelon.....	1 oz.	2 lbs.			

PLANTS PER ACRE TABLE

Distance Apart	No. Plants	Distance Apart	No. Plants
12 x 3 inches.....	174,240	2 x 2 feet.....	10,890
18 x 3 inches.....	116,160	3 x 1 feet.....	14,520
12 x 18 inches.....	29,040	3 x 2 feet.....	7,260
1 x 1 feet.....	43,560	3 x 3 feet.....	4,840
		4 x 1 feet.....	10,890
		4 x 2 feet.....	5,445
		4 x 4 feet.....	2,723
		8 x 8 feet.....	680



Our friend, Dr. Jesse B. Norton, a great horticulturist and plant breeder. The man largely responsible for Mary Washington Asparagus and Virginia Savoy Spinach.

Cultural Suggestions on Asparagus

ASPARAGUS is of comparatively easy culture once a bed is established. It should, with moderate care, produce for upward of twenty years. In the matter of soil, a sandy loam is preferable, although not a necessity, for Asparagus is very adaptable to variable soil conditions. The bed must be well drained, however, for it will not thrive under extreme moisture. Preparation of the soil by thorough subsoiling and deep plowing is a necessary step. Go down at least 15 inches. Assuming that green Asparagus is preferable over the white or blanched variety, we recommend that trenches be dug $4\frac{1}{2}$ feet apart. These trenches should be a foot deep, with the earth thoroughly loosened and liberally dressed with well-decomposed stable manure, and a layer of at least 2 inches of fresh earth put over this. This allows a depth of about 8 inches for the planting of the Asparagus root. Very often the trench is left open, with only about 2 inches of soil over the roots or crowns, fresh soil being applied as the root develops, until, by the close of the first season, the surface is practically level. We recommend

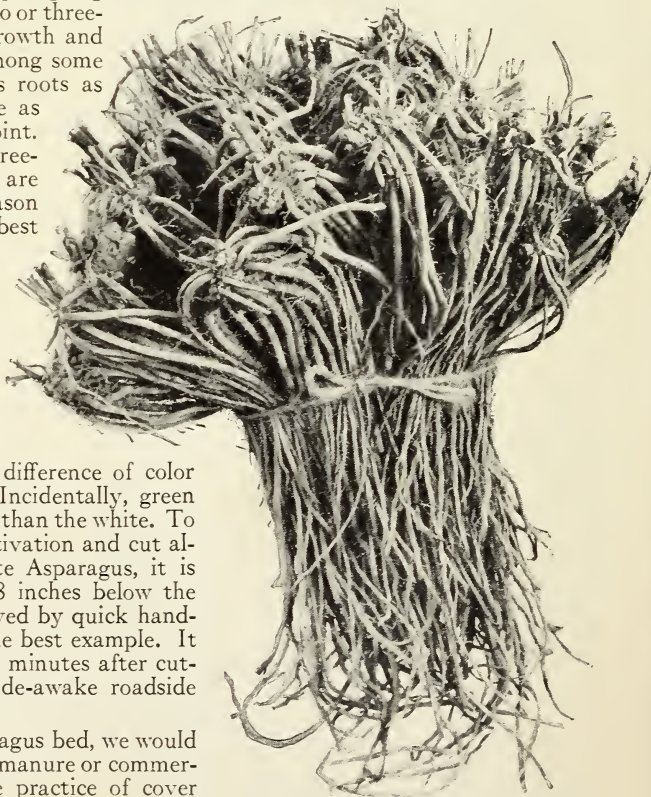
that roots be set 20 inches apart in the row. Thus, approximately 5,000 roots are required per acre. This is about the number of roots that can be produced from one pound of seed.

Contrary to former practice, the best Asparagus growers now transplant only one-year-old roots.

It appears that the shock of transplanting two or three-year-old roots greatly retards the future growth and delays cutting. There is still a practice among some firms of listing their first-grade Asparagus roots as two-year-old roots, and their second-grade as one-year-old. Do not be misled on this point. Our large, one-year-old roots will allow a three-weeks' cutting season the spring after they are set. The second season thereafter, a full season cut may be obtained. April or May are the best months for setting out an Asparagus bed. We do not recommend fall planting.

Arguments pro and con for green and for white Asparagus are now largely drifting over to the green side, so that now very few markets pay a higher price for the big, coarse white sorts. The consumer has discovered that the green product has the more delicate flavor. The two types are produced from the same variety—the difference of color being entirely due to cultural treatment. Incidentally, green Asparagus can be grown in much stiffer soil than the white. To produce green Asparagus, practice level cultivation and cut almost entirely above the ground; for white Asparagus, it is necessary to hill the rows, cutting some 8 inches below the ground. Of all vegetables which are improved by quick handling and freshness, Asparagus is, perhaps, the best example. It begins to lose its rare flavor within twenty minutes after cutting. There is a lesson in this for the wide-awake roadside marketer.

In the matter of fertilization of an Asparagus bed, we would recommend an annual application of stable manure or commercial fertilizer. We do not recommend the practice of cover cropping nor intercropping at any period during the developing of an Asparagus bed.



Our Mary Washington Asparagus roots are large and healthy. Planted in 1926 you can cut Asparagus in 1927 for at least three weeks.

Mary Washington Asparagus

SUPER-STANDARD

The Largest and Most Profitable Rust-Resistant Strain

Asparagus Rust took a heavy toll this past season. Insure against this loss by planting Mary Washington

Mary Washington, the best of the Washington strains, which were all developed by Dr. J. B. Norton, for many years on the Government staff of plant-breeders, is again offered to our trade as by all means the most profitable strain of Asparagus in existence. This is the sixth year that we have offered Washington Asparagus, and we now do not hesitate to place the Mary Washington strain ahead of all others. This decision has been reached as a result of large commercial tests in various parts of the country, showing this strain to be more profitable because of its larger size and greater productiveness.

The demand for Asparagus during the past decade has greatly increased the acreage. Although there has been some complaint of over-production, we have not heard a single instance in which Mary Washington was not showing a strong profit.

Mary Washington will produce the very highest type of green Asparagus it is possible to grow. It is earlier, larger, and longer than the Pedigree Washington and Martha Washington, and, for all commercial purposes, is equally rust-resistant. The tips are very tight and do not prematurely "sprangle out" or "blow," a feature which greatly increases its sales value. Asparagus with prematurely loose buds does not keep well on the market, and also loses its good flavor. This feature is later recognized by the high branching habit of the plant after the cutting season. In view of the prevalence of rust, it seems to us to be the greatest folly for any Asparagus grower to plant additional acreage with the old varieties such as Palmetto, Giant Argenteuil, etc., which are susceptible to rust.

Price of large, selected MARY WASHINGTON ROOTS, delivered: \$2.50 per 100; \$7.50 for 500; \$12 per 1,000; 5,000 roots or over, \$10 per 1,000.

Price of PEDIGREED MARY WASHINGTON SEED, delivered: Pkt. 10c.; oz. 30c.; 1/4 lb. \$1; lb. \$3.75; 5 lbs. or over at \$3.50 per lb.

What is Asparagus Rust?

The fact that Asparagus rust (*Puccinia Asparagi*) does not appear on the newly grown shoots has caused many growers to claim that they are immune to rust difficulties. Asparagus rust is a fungous parasite introduced into this country about 1900. Within eight years it had spread from coast to coast. It develops on the Asparagus fern during July and August, at first showing rectangular red-brown spots along the lower stem. These gradually spread into the upper parts of the fern and cause the premature browning of the tops during the period when the plant stores up its food-supply for the new spring shoots. The Mary Washington strain is almost totally immune to this rust and will form a strong, healthy top growth which insures a productive crop. All of our roots are grown directly from seed produced under Dr. Norton's supervision.



BEANS

One pound of seed plants 100 feet of drill;
 50 pounds plant an acre

Fordhook Bush.

Days to maturity, 75. This vigorous Lima is a prolific bearer, producing a large number of pods about 4 inches in length on vines growing to a height of 15 inches. The dried Beans are rather thick from side to side and are nearly white in color. For table purposes, Fordhook does not seem as desirable as the Wonder Bush. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 45 cts.; 2 lbs. 85 cts.; 5 lbs. \$2; 50 lbs. \$17.50.



Wonder Bush.

Days to maturity, 70. This is one of the later introductions, having been first offered by Dreer. From the standpoint of table quality, we believe it is one of the most desirable Limas listed. The pods attain a length of 4 inches and contain an average of 4 Beans which are flat in shape and of fine flavor. The Wonder Bush is a prolific bearer, but is not the equal of Fordhook. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 40 cts.; 2 lbs. 75 cts.; 5 lbs. \$1.75; 50 lbs. \$15.

Carpenteria Pole.

Days to maturity, 90. It produces large quantities of handsome pods and is of unsurpassed flavor when prepared for the table. The Beans themselves are not of the enormous size boasted of in some varieties, but they are exceedingly tender and hold their bright green color when prepared for the table. Do not fail to plant some Carpenteria Pole this year. It will be your best Lima. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 40 cts.; 2 lbs. 75 cts.; 5 lbs. \$1.75; 50 lbs. \$15.

Giant Stringless (Green).

[JOHNSON & STOKES, 1898.] Days to maturity, 45. After 25 years, Giant Stringless now holds a very prominent place among Green Beans. When picked young and handled promptly it is of the highest table quality and of delicious flavor. The bearing period of Giant Stringless is comparatively short, and, therefore, continuous plantings are suggested. The pods of the mature Beans are from 5 to 6 in. long. Color of dry seeds, yellow-brown. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 35 cts.; 2 lbs. 65 cts.; 5 lbs. \$1.50; 50 lbs. \$13.50.

Pencil-Pod (Wax).

[JOHNSON & STOKES, 1900.] Days to maturity, 45. This black-seeded stringless Bean is by far the most hardy of its class. Although not as well known as the Round-Pod Kidney Wax, we consider it to be of equal quality. The slender pods grow to a length of 6 inches, being slightly curved near the tip. They are round, seven-seeded, very clear yellow, absolutely stringless and brittle. Color of dried seed, black. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 35 cts.; 2 lbs. 65 cts.; 5 lbs. \$1.50; 50 lbs. \$13.50.

Round-Pod Kidney (Wax).

[JOHNSON & STOKES, 1900.] Days to maturity, 45. This is, perhaps, the best known of the Wax Beans. Round-Pod Kidney Wax is a very desirable table Bean, being of high flavor and excellent quality, but, as is the case with all Beans of this class, must be gathered when young. The pods are about 5 inches long, slightly curved, round, yellow, brittle and entirely stringless. More susceptible to cold weather than Pencil-pod. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 35 cts.; 2 lbs. 65 cts.; 5 lbs. \$1.50; 50 lbs. \$13.50.

Bountiful.

Days to maturity, 45. It is recommended for all purposes, it being very early, vigorous, and productive. The mature pods are from 6 to 7 inches long, straight, broad, flat, light green, and absolutely stringless for snaps. It is a highly flavored variety and one that can be recommended for local consumption as well as for the large markets. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 35 cts.; 2 lbs. 65 cts.; 5 lbs. \$1.50; 50 lbs. \$13.50.



Crosby Dark Egyptian Beet

10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

BEET

One ounce of seed plants 100 feet of drill; 7 pounds plant an acre

(*Beta vulgaris*.) Native of Egypt and Persia. Under cultivation at least 2,200 years. Introduced into Europe about 1600.

Crosby Bright Egyptian

SUPER-STANDARD

A bright red strain of the famous Crosby

Days to maturity, 45. Many market gardeners have found, especially in the early spring, that a bright red Beet attracts twice the attention of a dark one. To cover this requirement, we herewith offer a stock of Crosby Egyptian whose outside color is distinctly a bright red, as contrasted with the rich, dark red of the strain we have been carrying. Crosby Bright Egyptian is a stock comparable to the Crosby Dark Egyptian except that in color it is a bright vermilion-red, the outside color presenting a very fresh and attractive appearance. We believe that this strain will make a valuable addition to our list of Super-Standards. Price, delivered: Pkt.

Crosby Dark Egyptian

SUPER-STANDARD

A blood-red strain of the Crosby Egyptian

Days to maturity, 45. This is identically the same Crosby Egyptian that we have offered for the past two years with such success. In contrast of the Crosby Bright Egyptian, it is a very dark red strain. It is characterized by its great sweetness and tenderness and is remarkably smooth. In shape it is not full globe, but approaches the globe type. The outside skin is a rich deep red, while the inside is a blood-red with slightly lighter zones. Because of this color characteristic, it is especially recommended for maturity during the midsummer canning period and might very profitably follow a planting of Crosby Bright Egyptian. Crosby Dark Egyptian we hold to be a very superior product. We find our customers are coming back to us year after year for it, not once hesitating to pay the slightly higher price it is necessary to ask for a Beet of this quality. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

Early Wonder

A valuable early market Beet

Days to maturity, 42. We offer no illustration of this Beet because it is very similar in shape to Crosby Egyptian, as shown on this page. We believe this Beet has a distinct place because of its brilliant appearance. Our strain is extremely early, of uniform, bright red color, and with a small top, which makes it suitable for bunching. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.



Detroit Dark Red

ORIGINAL STOCK

Days to maturity, 50. Detroit has been a standard variety for a third of a century and is now universally planted for midseason purposes. It is especially desirable for canning, owing to the fact that it holds its rich, blood-red color through the entire process. The shape of Detroit Dark Red is almost a perfect globe. Its edible quality may be described as good. Our stock is specially selected from the true type of Detroit, and it has already proved to be extremely satisfactory. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

Detroit Dark Red Beet

The Century Beet

SUPER-STANDARD

The best quality table Beet for midsummer, fall, or winter use. Its green tops are even more delicious than spinach.

Days to maturity, 60. The popularity of this Beet is constantly increasing. For years it has been the leading variety in the gardens of Lancaster County, Pennsylvania, and of late it has been well disseminated by the seed trade under different names, such as Winter Keeper, All Seasons, Rajah, etc., so that it is now well and favorably known over a wide territory. There are three reasons for its great popularity. In the first place, the blood-red root is of very delicate texture, and even when grown for a period of three or four months, during which time it may attain a size of 6 to 8 inches in diameter, it is still practically fiberless and of very delicious eating quality. Also, it is a splendid keeper and when properly stored will carry through the entire winter. Combined with these two features is its succulent green top, which as a green is a close rival to spinach and Swiss chard. It may be prepared fresh for the table or canned for winter use. We advise two or three consecutive plantings from April until August.

This is the fourteenth season that we have carried New Century, and we might say that the demand for it is greater than ever. We recommend it to all who give any place to quality in their gardening operations. The colored photograph appearing on this page was made from an average sample taken from our trial-ground this year. **Price, delivered:** Pkt. 10 cts.; oz. 25 cts.; ¼lb. 85 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

Swiss Chard, Giant Lucullus

The first cutting may be in 60 days'

As a midsummer green, Swiss Chard has great food value. Although comparatively unknown on the commercial markets, we believe it is a vegetable that will bear more attention by market gardeners. Giant Lucullus grows to a height of 20 inches. The leaf is a rich dark green, with a yellowish green midrib. Both the ribs and leaves are eaten, the latter being boiled as a green and the former being treated very much like asparagus. Either one or a combination of both can be successfully canned. **Price, delivered:** Pkt. 10 cts.; oz. 15 cts.; ¼lb. 30 cts.; lb. \$1.

Mangel Beet, Mammoth Long Red

Days to maturity, 100. This is the most universally grown stock Beet in this country. It attains a very heavy tonnage per acre, the average of individual roots often being over 10 pounds, and we have known species to exceed 25 pounds. The average length is from 10 to 12 inches. American agriculture has never given the place to the Mangel Beet that it should have. Certainly as a stock-feed it deserves far greater consideration.

Mangel Beets are adaptable to almost any soil, but a deep loam is very desirable. The seed should be planted in the early spring in rows at least 2 feet apart. Allow more than an inch between each seed, covering with about 1½ inches of fine soil firmly pressed down. Frequent cultivation is desirable. As the roots develop, they should be thinned to at least 10 inches apart. **Price, delivered:** Oz. 10 cts.; ¼lb. 20 cts.; lb. 60 cts.; 5 lbs. or more, 50 cts. per lb.

These unusual bright green leaves are very nourishing when boiled and prepared as a green vegetable

The Century Beet

CABBAGE*

One ounce of seed
produces about 5,000 plants

We take great pride in the eight strains of Cabbage offered in this catalogue. In all modesty, we believe they will favorably compare with the stocks from any other source, for they are all the result of the most advanced growing methods. There is a vast amount of very poor Cabbage seed offered at the present time. What the good grower wants is Cabbage heads and not Cabbage leaves. He wants either earliness or tonnage per acre. The descriptions have been made up with great care and are as precise in their information as we can make them. By reading them carefully, any good Cabbage grower can decide which varieties are best for his particular situation.

These are in no sense ordinary stocks of Cabbage that we are offering, and we urge our customers not merely to glance at the varietal name and price and pass on, for our seed is of exceptional merit, such as cannot be produced for the usual commercial prices. Reports received from customers make us confident that the policy of supplying only the very best strains so far developed is the best in the long run. Cabbage will not always bring \$5 per barrel, as it did this past season, for ordinarily it is a highly competitive crop. For this reason, we cannot too strongly urge our customers to plant the very best strains available, and, as far as possible, thus step out of your severe competition. Next to tomatoes, we consider Cabbage our most important single item.

The Golden Acre SUPER-STANDARD

Days to maturity, 95. This variety matures ten days earlier than our strain of Copenhagen Market, which type it resembles. The heads average 2¾ pounds, the size most desired by the consumer, and, if desired, the weight per head can be increased by broader spacing and higher fertilization. On the other hand, Golden Acre normally can be planted 12 to 14 inches apart in the row, so that more heads per acre can be grown than of Copenhagen Market. However, it has a smaller stalk and more compact leaf-growth, and is also slightly smoother and of lighter-green color. The stock we offer comes directly from the originator's fields and is in no way comparable to some so-called stocks of Golden Acre which can be offered at a much cheaper price. Again, we would point out that the factor of earliness in a spring Cabbage crop is usually the most important. Price, delivered: Pkt. 25 cts.; oz. 65 cts.; ¼lb. \$2.50; lb. \$10.

Early Jersey Wakefield SUPER-STANDARD

Days to maturity, 90. We claim for this strain that it is the earliest, and perhaps the truest, stock of Wakefield so far developed. It will mature heads fully a week in advance of the average stocks of Wakefield, and every Cabbage grower knows the value of such performance. One customer near Piqua, Ohio, reported that his entire crop was developed, cut, and marketed before his neighbors began to cut their Wakefield. Another customer from Attleboro, Mass., reported this stock to be as near perfect as any strain he had ever seen, his entire crop being true to the perfect type. The heads will average 1½ pounds each. Even at \$8 per pound, this strain costs the planter only 25 cents per acre more than ordinary seed. It is a fact that the pointed types of Cabbage are sweeter and more tender than the rounded heads. Price, delivered: Pkt. 25c.; oz. 50c.; ¼lb. \$2; lb. \$8; 5 lbs. or more, \$7.50 per lb.

Golden
Acre

Early
Jersey
Wakefield



*Our Cabbage seed has been subjected to a chemical treatment to eliminate surface-borne disease. This also greatly stimulates germination and subsequent plant growth. We would warn against the use of infected soil in the seed bed.

Copenhagen Market Cabbage

Days to maturity, 105. Our strain of Copenhagen Market, a solid, round-headed Cabbage, will mature ten days later than our Golden Acre. The head is larger, averaging about four pounds. With this stock also, we handle only the originator's seed which is grown for us near the city of Copenhagen. Copenhagen Market can be bought for half the price we ask for it, but in line with our policy of offering only the finest stocks available, we feel that we would not be keeping faith with our customers if we handled that kind of seed. The stock as offered will prove to be uniformly true to type and a very valuable one from every point of view. Price, delivered: Pkt. 10 cts.; oz. 35 cts.; 1/4lb. \$1.25; lb. \$5; 5 lbs. or more at \$4.75 per lb.

Does It Pay to Plant Golden Acre?

The following figures, taken from a New England Experiment Station trial this past summer, are illuminating:

Cutting Date	GOLDEN ACRE				COPENHAGEN MARKET			
	No. of Heads	Ave. Wt. per Head	Weight	Total Weight	No. of Heads	Ave. Wt. per Head	Weight	Total Weight
July 7	41	Lbs. 2.75	Lbs. 113	Lbs.				
8	7	2.43	17	130				
10	63	2.73	172	302	19	3.08	59	
13	47	2.80	131	433	33	3	98	157
20	98	2.80	275	708	114	4.10	468	625
22					55	5.24	298	923

The seed used in this test was supplied by our firm and the strains are identically the same as those offered in this catalogue. The seed was planted March 27. These figures will answer a question which has puzzled many market gardeners.

The Houser

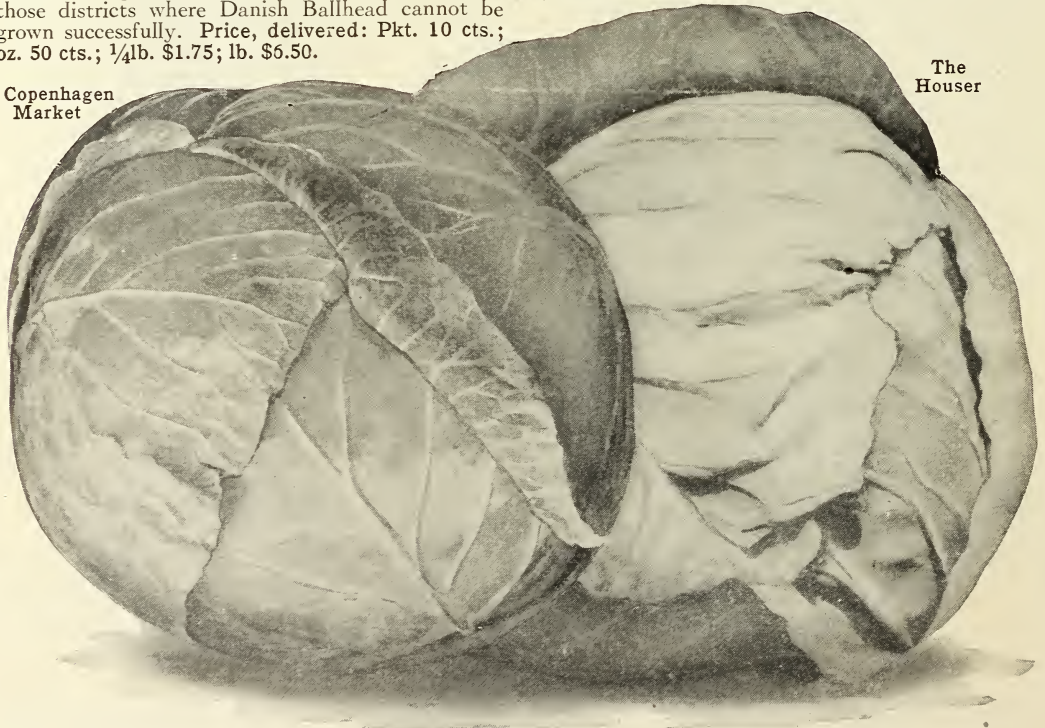
Days to maturity, 145. This variety has proved to be one of the most popular Cabbages for the state of Pennsylvania, and we recommend it generally for our customers as a sort of exceptional merit. It will take fully 145 days for it to reach maturity. Planters will, therefore, set their fields of this variety earlier than for Danish Ballhead. Houser is a rather large-leaved Cabbage, with a solid, round-conical head. It is of most excellent quality, has a very small core, and will prove a good keeper. Houser is especially recommended for planters in those districts where Danish Ballhead cannot be grown successfully. Price, delivered: Pkt. 10 cts.; oz. 50 cts.; 1/4lb. \$1.75; lb. \$6.50.

Mammoth Red Rock

Days to maturity, 130. Red Cabbage usually commands a higher market price than white Cabbage, and although the demand is limited, it usually pays to have some of the red. Our strain of Mammoth Red Rock is offered as one of the most satisfactory all-round red Cabbages for conditions in the Middle Atlantic States. It will be found uniform, hard-headed, and of brilliant, attractive market appearance. We can recommend this seed very highly. Price delivered: Pkt. 10 cts.; oz. 25 cts.; 1/4lb. \$1; lb. \$4.

Copenhagen Market

The Houser



Two Superb Stocks of Danish Ballhead

We offered, last year, Reed Bros.' strain, grown by practical New York State Cabbage-growers who for fourteen years have produced an average of 22½ tons per acre. This year we are offering, in addition, Penn State Ballhead, a stock developed by Dr. C. E. Myers of the Department of Plant Breeding, Pennsylvania State College. We consider both strains very superior from every point of view. It is a fact that better results seem to be obtained with the Ballhead types in the more northerly districts, such as Central Pennsylvania, New York, and New England. We have seen almost total failures of the variety in some parts of New Jersey, which indicates that it thrives best in a more rigorous climate.

Reed Bros.' Ballhead SUPER-STANDARD

Days to maturity, 130. The secret of the increased tonnage of this strain lies in the selection for hard, tight heads which weigh one-third more than ordinary heads of equal size. It has unusual keeping qualities, due partly to an unusual lap-over of the leaf, a very desirable feature for late storage, when, ordinarily, trimming is necessary. The head is very compact and for this reason the plants may be set in rows 3 feet apart and 21 inches apart in the row (7,500 plants per acre). This will produce a head of from 4 to 6 pounds, which, for winter Cabbage, is the usual market requirement. For larger heads, set farther apart. Price, delivered: Pkt. 25 cts.; oz. 65 cts.; ¼lb. \$2.50; lb. \$10.

Penn State Ballhead SUPER-STANDARD

Days to maturity, 130. According to the records at Pennsylvania State College, this variety has proved even better than the splendid Reed Bros.' strain. The two stocks have been developed very much along parallel lines, and each is offered herewith with every confidence that it will turn out a most successful crop. The recent experimental plots of this strain have shown it to be of very superior caliber. That Dr. Myers has accomplished a real triumph with his new strain will be very apparent to any cabbage grower who tries his strain. If you grow Ballhead, be sure to plant at least a part of your acreage to Penn State. Price, delivered: Pkt. 25 cts.; oz. 65 cts.; ¼lb. \$2.50; lb. \$10.

Note on Cabbage Yellows

This disease is making greater inroads toward the Middle Atlantic States. It is very serious in Wisconsin. So far we are not prepared to recommend any of the Yellows Resistant stocks to our eastern customers for the reason that all of those so far produced are not equal in quality, productiveness, or uniformity with the strains offered herewith. By a three or four-year crop rotation, we find that cabbage Yellows, in districts where the disease is not deeply entrenched, will almost eliminate the difficulty. It is the repeated plantings of Cabbage on the same field, year after year, that causes the spread of the disease. In cases where the disease is very severe, we, of course, would recommend planting only the Yellows Resistant strains which can be secured from a number of sources in the Middle West, including Vaughan's Seed Store, Chicago, Ill., which carries very reliable stocks.

Pocono Mountain Savoy SUPER-STANDARD

Days to maturity, 125. We consider this to be one of the finest strains of curled Cabbage so far developed.

Pocono Mountain Savoy will prove a real hard-headed sort, satisfactory for storage late into the winter. The heavily curled, dark green heads, which are uniformly well-formed and solid, will give this Cabbage first consideration on any market. The photograph in natural colors below is a fair sample of the type. Price, delivered: Pkt. 25 cts.; oz. 65 cts.; ¼lb. \$2.50; lb. \$10.

Pocono
Mountain
Savoy





Chantenay
Carrot

CARROT

One-half ounce of seed plants 100 feet of drill;
2½ pounds plant an acre

(*Daucus carota.*) Native of Europe, probably the British Isles. Our common garden Carrot has probably not been under cultivation for more than 500 years.

Chantenay

Days to maturity, 65. Our strain of Chantenay is exceptionally fine and has a brilliant color, fine-textured flesh, is free from fiber, and has a remarkably smooth exterior. It is accurately illustrated in color on this page. There has been some complaint that Chantenay splits in wet weather, and for those who have had that experience we would recommend Danvers Half-Long. For a standard midseason Carrot, however, maturing midway between Coreless and Danvers, Chantenay is recommended very highly. Our strain has a small top, finely cut shoulders, and tapers but slightly. The uniformity of shape and color of this stock will be a satisfaction to all who plant it. **Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.**

Coreless

Days to maturity, 60. This, perhaps, is the most delicately flavored Carrot that we offer. It is a comparatively quick grower, so that the texture of the root is more delicate, the good feature of it being that it is almost completely free from the rather hard core usually found in the other varieties. In length it will run from 4 to 6 inches. We firmly

believe that the Coreless type will become increasingly popular, especially with the development of roadside markets, for there is little comparison between the table quality of this Carrot and Chantenay or Danvers. Commercially, it may not have the classic lines of Chantenay, but it is the quality of the flesh and the flavor which is served to the public.

Eventually, buyers on the produce markets will become aware of this fact and not buy solely on appearances. **Price, delivered: Pkt.**

10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

Danvers Half-Long

Days to maturity, 75. This variety shares almost equal popularity with Chantenay in the commercial field. Its real place is as a late fall Carrot, very often sold, with the tops removed, in barrels. The advantage of Danvers over Chantenay is that it is slightly larger, does not throw side roots after reaching maturity, which is a tendency of Chantenay, and will not split in wet weather. In shape it is quite similar to Chantenay except that it is more pointed at the root and has a larger shoulder. **Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.**



Coreless
Carrots

Dear Mr. Stokes:

I want to thank you personally for the very prompt manner in which you handled our order. I am sure this service will be greatly appreciated by the majority of your patrons.

—From a Mid-Western Experiment Station.

February 28, 1925.

White Mountain Erfurt Cauliflower*

SUPER-STANDARD

Days to maturity, 130. We offer this stock as being, probably, the most satisfactory for general commercial production. This strain has made a strong place for itself in some of the most important Cauliflower districts, and in numerous competitive trials it has come out with very high honors. White Mountain Erfurt is at least a week later than the Early Snowball, also offered on this page. It is, however, slightly more vigorous, and for general-crop purposes, where earliness is not the only factor, it is recommended in preference to it. The names Erfurt and Snowball, as applied to Cauliflower, are now largely synonymous and mean very little, except when amplified by strain names. In again offering this same stock of White Mountain Erfurt, our trade can depend upon it as being thoroughly reliable from every point of view. **Price, delivered:** Pkt. 25 cts.; 1/2oz. 80 cts.; oz. \$1.50; 1/4lb. \$6; lb. \$24.

Early Snowball SUPER-STANDARD

Days to maturity, 125. We offer this strain as the best extra-early Cauliflower available. It will mature fully a week earlier than White Mountain Erfurt, developing a head from 8 to 10 inches across. It has a compact habit of growth, permitting close planting which is an important factor for greenhouse production. This stock is grown for us by a Danish Cauliflower expert near the city of Copenhagen. It is offered with every confidence that it will produce a superior product. **Price, delivered:** Pkt. 25 cts.; 1/2oz. 80 cts.; oz. \$1.50; 1/4lb. \$6; lb. \$24.

★This seed has been treated chemically to eliminate all surface-borne disease. This treatment also greatly stimulates germination and subsequent plant growth. Make sure that your seedbed is not infected. If in doubt, treat it with corrosive sublimate.



White Mountain Erfurt Cauliflower with background of curled Parsley. A good exhibition suggestion

CELERY

One ounce of seed produces about 20,000 plants

(*Apium graveolens*.) Native of Europe. Selinon is referred to by Homer in his Odyssey. This, however, is thought to be a wild form of Celery. It has, probably, not been cultivated in this present form more than 300 years, if that long.

Golden Plume is the newest acquisition to the list of American varieties of Celery. We believe it is the best early Celery ever introduced. Our stocks of Easy-Blanching and Golden Self-Blanching are up to their usual standard, both having been proven. Columbia is medium early in maturity. This we consider the best-flavored of all the earlier types. The Frost strain of Giant Pascal is added to our list. Pascal has the finest flavor of any Celery, and the Frost strain we consider to have great commercial value.

Golden Plume SUPER-STANDARD

Days to maturity, 115. This Celery also is sold under the synonym Wonderful. During the comparatively



Golden Plume Celery

short time it has been available, it has made a deep impression among all who have tried it. Perhaps its almost unanimous reception on the part of the market gardeners is due to the fact that it will mature a week earlier, is larger, and blanches more easily than Golden Self-Blanching. It is also distinctly more blight-resistant. In other characteristics it is very similar, including color and flavor. Golden Plume will blanch within five days. When ready for market it should be handled promptly. In Golden Plume we have an excellent example of the crying need for a board of registration to cover new varietal names. This Celery is already being sold under six different titles, which is very confusing. If you have not tried it, be sure and give it a place in 1926. We feel positive that this variety will give you the largest return per acre of any Celery you have ever planted. Price, delivered: Pkt. 50 cts.; oz. \$1.75; 1/4 lb. \$6.50; 1 lb. \$25.

Golden Self-Blanching SUPER-STANDARD

[PROVEN STOCK.] Days to maturity, 120. This celebrated early market variety was listed by Johnson & Stokes in 1894. It was originated by Vilmorin, of Paris, a short time previously. The plant is large, stocky, and robust and of very fair eating quality. (We do not consider any of the early maturing Celeries equal in flavor to the late varieties.) Golden Self-Blanching, because of its early maturing and long-keeping qualities, has gained great popularity as a fall Celery and is widely used during the Thanksgiving season. Our strain has been grown with great care, and inasmuch as it is tried and proven a year in advance of its sale to our customers, it may be purchased with the full assurance that the stock is true to name and up to our usual Super-Standard requirements. Price, delivered: Pkt. 25 cts.; oz. 75 cts.; 1/4 lb. \$3; 1 lb. \$12.

Easy-Blanching SUPER-STANDARD

Days to maturity, 120. This variety, which is a selection of the green Celery of the Golden Self-Blanching type, is now one of the most important in the operations of the northern market gardener. As with many other good things, there are numerous strains of Easy-Blanching, some of great merit and some of very little importance. Our strain of Easy-Blanching is entered under the Super-Standard classification, which means that we have great confidence in it, believing it to be superior to the average commercial run. It's easier to grow, has a delicious flavor and that much desired crisp, brittle quality. Easy-Blanching will mature just after Golden Self-Blanching has been harvested, and if properly stored will keep well into the winter. Price, delivered: Pkt. 25 cts.; oz. 75 cts.; $\frac{1}{4}$ lb. \$3; lb. \$12.

Columbia

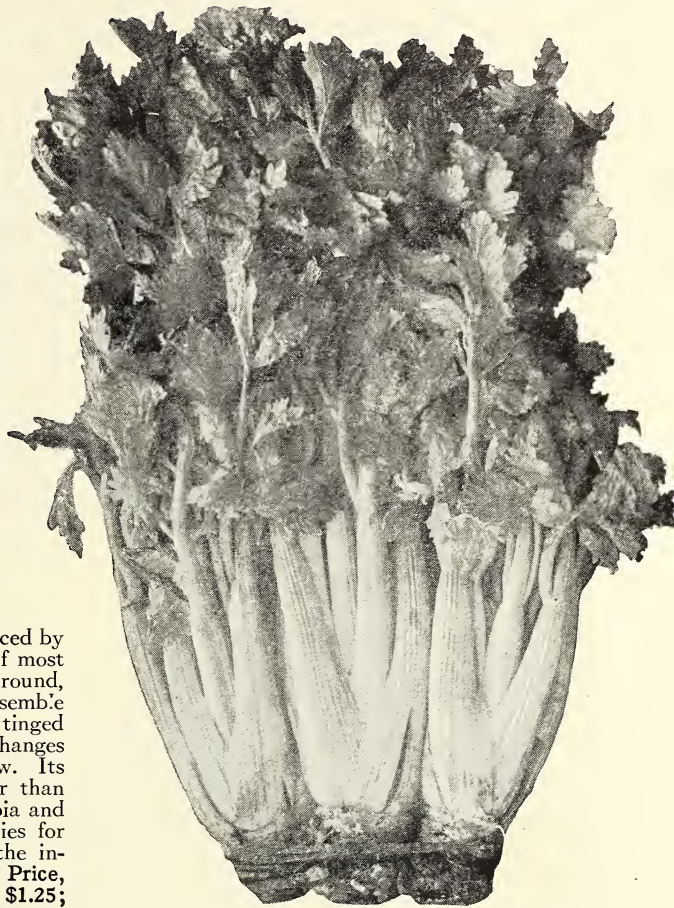
ORIGINATOR'S STRAIN

Days to maturity, 130. Columbia, introduced by Ferry in 1906, is an early-maturing Celery of most excellent flavor. The stalks are thick, almost round, and in general characteristics very much resemble Giant Pascal. The leaves are a light green, tinged with yellow, and when blanched the heart changes from a green-yellow to a light golden yellow. Its time to maturity, as noted, is slightly later than Golden Self-Blanching. We consider Columbia and Giant Pascal the two most desirable varieties for the table. Our stock is grown for us by the introducer and can be thoroughly relied upon. Price, delivered: Pkt. 10 cts.; oz. 35 cts.; $\frac{1}{4}$ lb. \$1.25; lb. \$5.

Giant Pascal

MR. FROST'S STRAIN

Days to maturity, 150. This variety we consider to have the most delightful table quality. It may be classed as a fall or winter Celery. Its medium-height stalks are very thick, the upper portion being rounded. It blanches to a beautiful yellow-white color, is very solid, crisp, and of a fine nutty flavor. There has been a general feeling among Celery growers that Pascal was not a variety that could be grown successfully commercially. We believe that this Frost strain, however, is a definite improvement over the original type, and we highly recommend it to all growers who have a home market. Price, delivered: Pkt. 10 cts.; oz. 35 cts.; $\frac{1}{4}$ lb. \$1.25; lb. \$5.



Easy-Blanching Celery

Celeriac, Giant Prague

Days to maturity, 140. In Celeriac the roots have been developed by cultivation. Its culture is very similar to Celery. After the roots have obtained a diameter of 2 inches they are fit for use. They may be stored for winter use in similar manner as carrots, beets, etc. Celeriac is a very desirable vegetable and deserves wider recognition. It is excellent for soups and stews and also as a salad. Plant in rows 2 feet apart and set plants 6 inches apart in the row. Price delivered: Pkt. 10 cts.; oz. 25 cts.; $\frac{1}{4}$ lb. 75 cts.; lb. \$3.

Minden, Iowa, February 9, 1925.

Please send me your latest catalogue. Your seeds are as dependable as the sunrise. (Signed) B. R. BAUMAN.

Guard Against Celery Blight

Golden Plume is less subject to blight than some other varieties, but no celery is free from it. Commence spraying with a strong solution of Bordeaux Mixture soon after transplanting, repeating the application every week during the growing season. When the blight is severe, spray twice a week. The following mixture is recommended: 4 lbs. Blue Stone, 4 lbs. Lime in 50 gals. water, applied under at least 250 pounds pressure.

Schwenksville, Pa., April 22, 1925.

I want to express my thanks for the flower seeds you sent us. I think your vegetable seeds are not to be beaten. I recommend you wherever I can, as I was always pleased with your way of treating your customers and the quality of your seeds. My family calls your Bonny Best Tomatoes, "gold bricks." (Signed) MRS. THEO. MESSERSCHMIDT.

SWEET CORN

(*Zea mays* var. *saccharata*.) Probably native of Peru. Recent discoveries indicate that it was growing much in its present form far back into geological time—perhaps 100,000 years. The first reference to Sweet Corn was reported near Plymouth, Mass., as having come from the Susquehanna Indians in 1779.

One-fourth pound of seed plants 100 hills; 12 pounds plant an acre

We again limit our Corn varieties to six. The earliest of these is Early Malcolm, a very good variety considering its extreme earliness. We recommend it in a restricted way, for it opens the Corn season ten days ahead of any other variety we offer. Following Early Malcolm, The New Vanguard will prove very popular. It undoubtedly will make a solid place for itself on account of its extreme earliness. Golden Bantam, maturing one week later than The Vanguard, is coming more and more into public favor every year, many districts positively refusing to buy anything else. We don't mind admitting that our sales of Bantam have outreached that of all other varieties. Double-Barreled Best is no longer listed, for we feel that Sunny Slope Special has definitely taken its place. This Corn will mature in almost parallel time with Golden Bantam. Our strain of Kendel's Early Giant continues to be very popular. This is a large-eared white Corn which will prove invaluable except on the very early markets. Country Gentleman concludes our list. This Shoe-Peg type is a great favorite on local markets. The fact that the ears average only 6 to 7 inches in length has kept this variety from becoming very popular on a large commercial scale. We have discontinued listing the large Stowell's Evergreen as we do not consider it a desirable table size. In addition to that, it usually matures for the mid-August markets which generally are very unprofitable. Of the six varieties offered, any astute Corn-grower can choose one or more which will fit in with his local conditions.

Early Malcolm

The great 55-day Sweet Corn from the Far North.
Of Russian-Canadian origin

Days to maturity, 55. We were the first to introduce this valuable variety in the United States, four years ago. One of its parents was Early Malakoff, a Russian variety. It is one of the earliest Sweet Corns in existence, maturing some two weeks ahead of Bantam. Its stalk is only 3½ feet high, and many of our customers have been greatly surprised to find that it produces a well-filled ear 6 inches in length. By planting in the latitude of Philadelphia, May 10, marketable ears are ready by July 4. This variety is high in sugar content and is delicious to the taste. Vegetable growers who cater to home markets are advised to put in part of their acreage to Early Malcolm. Experience has shown that it is difficult for it to make a place in large city markets which are so often swamped with white Field Corn during the early days of the season. The place of Early Malcolm may be limited, but it has a very definite one, for by planting it, it is possible to open the corn season two weeks earlier. Price, delivered: ¼lb. 15 cts.; lb. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.35; 50 lbs. \$12.

The Vanguard (New) ^{SUPER} STANDARD

Definition: "The troops who march in front of an army; the van"

Days to maturity, 65. This is another origination of Mr. A. L. Ritchie, the propagator of Double-Barreled Best and Sunny Slope Special, and one of the most successful Corn-growers in New Jersey. Mr. Ritchie has sold The Vanguard locally under the name Earliest Ever, but because of the misleading nature of this name, we have taken the liberty of renaming this Corn, The Vanguard. The fact that this Corn will develop a handsome, marketable ear a week in advance of Golden Bantam will give it a place of unusual prominence, for invariably the early market on Sweet Corn has been a very profitable one. With the introduction of this variety, we feel that there is no further place for Corn of the Early Adams and other field types. Vanguard is distinctly a Sweet Corn, developing a beautiful white ear of the 12-rowed type and approximately 8 inches in length. This seed has been grown in Burlington County, New Jersey, and is fully acclimated to the Middle Atlantic climate. Price, delivered: ¼lb. 20 cts.; lb. 40 cts.; 2 lbs. 75 cts.; 5 lbs. \$1.75; 50 lbs. \$14.



The Vanguard
Sweet Corn



Golden Bantam Sweet Corn

Golden Bantam ^{SUPER} STANDARD

BURLINGTON COUNTY STRAIN

Acclimated to the Middle Atlantic States. A true type of this very popular variety

Days to maturity, 70. Year by year we have noted the increasing popularity of Golden Bantam. It now stands out in the public's mind, perhaps, as the best table variety so far developed. This bears out our contention that real quality does count and that the consuming public is not so stupid as many vegetable growers have assumed. If all Corn sold under the name of Sweet Corn were as good as Golden Bantam, we predict that the consumption of Corn would double over night. Golden Bantam is very high in sugar content and possesses a flavor of its own. Incidentally, the kernel is more tender than in other varieties. To all these points may be added the attractive size of the ear, which is much more easily handled at the table than such giant ears as Stowell's Evergreen. There are a number of crosses of Golden Bantam with larger types, but we have resisted the tendency in this direction, believing that the 8-rowed type is the most desirable from every point of view. We have found that when these other factors are introduced, earliness and tenderness are immediately sacrificed. We, therefore, are contenting ourselves with an ear 6 to 7 inches in length. Our stock is of a deep orange color and high flavor. It will be found to be an extremely satisfactory stock from all points of view. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; 1 lb. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.35; 50 lbs. \$12.

Country Gentleman

Days to maturity, 85. This well-known broken-row type has been on the market for over thirty years. It was developed from the older Shoe-Peg as introduced by Johnson & Stokes in 1890. The depth of the grain is one of its most desirable characteristics. The ears are about 6 inches long. Because of their small circumference, however, this variety is grown on a large commercial scale only for canning purposes, but for gardeners having a home market it is very desirable and it will be found in strong demand, for the consuming public knows Country Gentleman equally as well as Golden Bantam. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; 1 lb. 30 cts.; 2 lbs. 50 cts.; 5 lbs. \$1.20; 50 lbs. \$10.

Kendel's Early Giant

Early and large. Cut 8,000 ears per acre

Days to maturity, 75. We want to call particular attention to our strain of Kendel's Early Giant and to its performance this past season. A section of the same field from which our seed selection was made was cut for market and it averaged 8,000 ears per acre. The New Jersey state average is between 5,000 and 6,000 ears per acre. A neighboring piece of Howling Mob went 7,250 ears per acre. Howling Mob is a variety we have not listed, and, ordinarily, it is claimed to be a higher yielder than Kendel's Early Giant, but in a large field-test this year it did not prove so, although it was one week earlier. This selection will run 50 per cent double-earred; the ear has 14 rows and will average 10 inches. This stock is an eight-year selection for size, earliness, and uniformity. It should not be confused with ordinary strains of Kendel's Early Giant, for we consider it far superior. It was one week earlier in maturing than Double-Barreled Best. Compared to Sunny Slope Special, it is about the same, maturing perhaps three days later. We feel that it is fully as valuable as Sunny Slope and perhaps slightly more uniform. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; 1 lb. 30 cts.; 2 lbs. 50 cts.; 5 lbs. \$1.20; 50 lbs. \$10.

Sunny Slope Special (1924)

A very profitable Corn for truckers

Days to maturity, 72. Sunny Slope Special is another origination of Mr. A. L. Ritchie, the title coming from the name of his farm. It has been developed to meet the requirement for an early-maturing Corn of good table quality and size. Under ordinary conditions, Sunny Slope will mature a day or so after Golden Bantam, and will equal the well-known Howling Mob, a variety with a much smaller ear, and therefore a less profitable sort for the basket market. Sunny Slope Special will be found to have remarkably thick ears—a marked point in its favor where Corn is sold by either weight or measure. We do not believe that Sunny Slope is the last word in Sweet Corn development, for Corn is one of the most pliable of vegetables. We are still working on further improvements for earliness, size, etc., realizing the value of the early market. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; 1 lb. 30 cts.; 2 lbs. 50 cts.; 5 lbs. \$1.20; 50 lbs. \$10.

For Flavor in Sweet Corn. It has been found that the kernel of a grain of Corn is most tender 22 days after silking. It is also higher in sugar content at that time. Study this out for yourself and always remember that Corn begins to lose its flavor 20 minutes after cutting.

CUCUMBER*

One ounce of seed plants 100 hills; 2 pounds plant an acre

(*Cucumis sativus*.) A native probably of the East Indies. Under cultivation from the most remote times—at least 10,000 years.

Windermoor Wonder

SUPER-STANDARD

A very profitable emerald-green Cucumber for greenhouse forcing or field cultivation

Days to maturity, 65. Our Company had the honor of introducing this Cucumber in 1917. It is the product of a cross between English Telegraph and Davis Perfect, and combines the valuable characteristics of both. The type achieved is faithfully represented in natural colors on this page. Beside its length, which averages fully 12 inches, perhaps its most valuable feature is its brilliant dark green color. In place of the usual white stripes at the end, Windermoor has the most alluring emerald-green stripes which definitely add to its attractiveness. The seed cavity is very small, a factor distinctly in its favor as a slicing variety, but one which makes seed production much more expensive. It is the lightest seeding Cucumber we know of.

Windermoor Wonder finds a ready sale on any market. It is usually packed in crates rather than in baskets, which adds to its attractive appearance. We have noted several instances where Windermoor Wonder brought more than double the price paid for the shorter varieties. We have recently seen several splendid crops of Windermoor, both under greenhouse cultivation and in the open field.

We unhesitatingly recommend it for either purpose, feeling that it is one of the most profitable varieties that can be grown. This is almost the first year since we originally introduced this Cucumber that we feel we have an adequate supply of seed. We deplore the fact that it is necessary to ask \$5 per pound for this variety. Even at that price we will make a loss of quite a proportion of our stock this year, for, as stated above, its seeding qualities are remarkably poor. Don't fail to put in part of your crop with Windermoor. Price, delivered: Pkt. 10 cts.; oz. 35 cts.; ¼lb. \$1.25; lb. \$5; 5 lbs. or more, \$4.75 per lb.

*Our Cucumber Seed is Chemically Treated

Our customers have reported exceptional results from all our cucumber seed this past season. Part of this success is no doubt due to the chemical treatment which all of our cucumber seed was subjected to. There seems to be little question but that a much stronger stand as well as a more vigorous and productive crop has resulted. We, therefore, have decided again to treat all of our cucumber seed. The same results occurred with muskmelon which will be likewise treated. Apparently when seed is thus freed from its many enemy diseases, it attains much freer growth. Our customers will find very interesting comparisons between treated seed and untreated seed.

Indoor Cucumbers Should Be Pollinated by Bees

It is difficult to try to grow Cucumbers in the greenhouse without supplying some means of artificial fertilization. We recommend a hive of honey-bees for every 200 lineal feet. Place this hive on the outside of the house so that it fronts on an open pane of glass. If your house is over 200 feet long, we would advise having a hive near each end, on opposite sides of the house.

Early Fortune Cucumber

Days to maturity, 60. Experience has shown us that color in a Cucumber is one of its most important factors. Early Fortune is one of the best White Spine types. Its fruits will average 8 to 9 inches in length and the color is almost comparable to the rich emerald-green of Windermoor Wonder. It tapers slightly at the ends, as indicated in the photograph. Our old customers know this Cucumber under the name of Hybrid White Spine, which for some time has been a synonym for Early Fortune. To those who do not know this variety, we can say that we consider it the best of its class. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.40; 5 lbs. or more, \$1.25 per lb.



Early Fortune Cucumber

Improved Long Green

Days to maturity, 75. Our Cucumber list was never complete without this variety—a very vigorous, productive, Black Spine type, developing fruits fully 12 inches long when matured, uniformly slender and of a rich dark green color. The warts and spines are well distributed over the surface, which is not the case with inferior stocks. Generally speaking, the variety develops rather late. Improved Long Green is not recommended for greenhouse purposes, but will be found one of the most profitable for field cultivation. The small fruits are often used for sweet pickles while the fully matured fruits will find a profitable sale on any market. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 40 cts.; lb. \$1.60; 5 lbs. or more, \$1.50 per lb.

Snow's Chicago Pickle

Days to maturity, 55. We consider this the best of the pickling Cucumbers. It has a rich dark green color, is uniformly cylindrical in shape, and is early maturing. With careful cultivation and the usual spraying of Bordeaux Mixture, this variety should have a picking from midsummer until frost. As a pickling type which is perfectly formed, of miniature size, rather coarsely spined, crisp and of excellent quality, Snow's Chicago Pickle is recommended for all general purposes. We believe it is very much superior to the old Green Prolific or Boston Pickling which we have carried for a number of years. Price, delivered: Pkt. 10 cts., oz. 15 cts.; ¼lb. 40 cts.; lb. \$1.40; 5 lbs. or more, \$1.25 per lb.

Brussels Sprouts

CAMBRIDGE CHAMPION (Extra Select). Days to maturity, 125. Four ounces plant an acre. The stalk of this variety grows about 2 feet high, bearing a generous supply of firm, well-rounded Sprouts. In the fall, break down the lower leaves and let the small Sprouts properly develop. A great delicacy which is finding a broader market every season. Price, delivered: Pkt. 10 cts.; oz. 40 cts.; ¼lb. \$1.25.

Kale

DWARF CURLED SCOTCH. Days to maturity, 55. One pound plants an acre. In quality this is the best Kale under cultivation. It is extensively grown for the large eastern markets. Our stock is beautifully curled, low growing, spreading, and remarkably hardy. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 30 cts.; lb. \$1; 5 lbs. or more, 90 cts. per lb.

Chicory

WITLOOF. Time for maturity of roots, 4 months. Also known as French Endive. This makes a very desirable salad. Plant seed in May or June. Dig roots in October. Place them horizontally in warm vegetable cellar. Within three or four weeks tender white stalks will develop. Cutting season lasts over several weeks. Price, delivered: Pkt. 10 cts.; oz. 30 cts.; ¼lb. \$1; lb. \$3.50.

Dandelion

BROAD-LEAVED. Time for maturity, one year. This variety is far superior to the common or uncultivated Dandelion. It has a broad, thick leaf which is of a deep green color. It is compact and tufted at the center. Price, delivered: Pkt. 10 cts.; oz. 50 cts.; ¼lb. \$2; lb. \$8.

Vine Crop Enemies. Cucumbers, melons, squashes, etc., are subject to a number of insect and disease enemies. The first of these is the Aphid or Green Plant-Lice which feed on the under side of young leaves. For control, spray with nicotine sulphate, ¼ pint in 100 gallons of water, with 5 pounds of soap added. Sprayer must be fitted with an upturn nozzle. The Striped Cucumber Beetle is dangerous because it not only eats the young vines, but it also spreads bacterial disease known as wilt. Control: Spray carefully with Bordeaux Mixture and Arsenate of Lead, keeping the plants constantly covered thereafter and promptly destroying any diseased plants. Downy Mildew or Blight is the most serious fungous disease of Cucumbers and melons. The leaves become mottled, yellow, and later dry up. For control: A Bordeaux Mixture of 5 pounds copper sulphate, 5 pounds lime in 50 gallons of water should be applied every week or ten days with no let-up throughout the entire season.

Eggplant

BLACK BEAUTY. Days to maturity, 125. This is the most desirable variety for cultivation in the Middle Atlantic States; very prolific, bearing brilliant purple-black fruits, almost egg-shaped, and averaging 8 inches. Eggplant suffers severely from fungus diseases, and, so far, no blight-resistant strain has been developed. Regular spraying with Bordeaux will partially control this. Moisture conservation is important. Price, delivered: Pkt. 10 cts.; oz. 45 cts.; ¼lb. \$1.50; lb. \$5.

Endive

GREEN CURLED. Days to maturity, 100. Sometimes called Mammoth Green Curled. The rosette head will average 15 inches across. It is of a rich dark green color and is finely cut and divided. The center blanches easily to a rich yellow gold. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 40 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

BROAD-LEAVED BATAVIAN, or ESCAROLLE. Days to maturity, 100. This variety has smaller heads than the Green Curled. The leaves are coarser and more or less twisted and although toothed at the edges are not as finely cut as our other variety. It is a variety which is easily blanched if tied. The inner leaves are extremely tender and crisp, making a delicious salad. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 40 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

Black Beauty
Eggplant



Green
Curled
Endive



Herbs

DILL. An annual growing to a height of 2½ feet. The flowers are bright yellow. The dried seeds are used as a condiment and also for pickling and flavoring. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 25 cts.; lb. 75 cts.

THYME, BROAD-LEAVED ENGLISH. A perennial herb usually planted in permanent beds. The seed is sown in the early spring. The leaves and young shoots are used for seasoning, either while green or when dried. Price, delivered: Pkt. 10 cts.; oz. 50c.; ¼lb. \$1.70; lb. \$6.

Kohlrabi

EARLY WHITE VIENNA. Days to maturity, 50. Four pounds plant an acre. This is the most desirable variety for extra-early forcing or for field cultivation. It has small tops and the bulbs are of the best quality, being of a very light green-white color. Best when 2 inches in diameter. White Vienna is considerably earlier than Purple Vienna or Large Green. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 60 cts.; lb. \$2; 5 lbs. or more, \$1.75 per lb.

Leek

MONSTROUS CARENTAN. Four pounds plant an acre. This is the largest variety of Leek, which may be classed as a desirable fall or winter substitute for green onion. Carentan grows to a diameter of from 2 to 3 inches. The quality is mild and tender. For the development of white, tender transparent Leek, gradually earth up like Celery. Makes a very valuable flavoring for soup or may be boiled and served as asparagus. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 60 cts.; lb. \$2.

Okra

EXTRA-EARLY DWARF GREEN PROLIFIC. Eight pounds plant an acre. This is a very productive and very early Okra, developing deep green, short pods somewhat corrugated, tender, and of delicious quality. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 25 cts.; lb. 75 cts.; 5 lbs. or more, 70 cts. per lb.

Green-Leaved Big Boston Lettuce

SUPER-STANDARD

[PROVEN STOCK.] Days to maturity, 75. This strain is the result of very careful personal selection, and must in no way be confused with the ordinary strains of Unrivaled, etc. Green-leaved Big Boston Lettuce was introduced as such by us in 1916, and it proved at once to be profitable and popular. It is very similar to Big Boston in all but one of its general characteristics, and therein lies its great advantage—it does not have the usual red tinge on the edge of the leaves. The time required for its maturity is slightly less than that for Big Boston. Its heads are large, uniform, and of brilliant green color. They will hold two weeks before shooting to seed. In offering this strain of Lettuce, we do so, sincerely believing it is as near perfect as any Lettuce we have ever had under our observation. Color of seed, white. Price, delivered: Pkt. 10c.; oz. 20c.; ¼lb. 50c.; lb. \$1.75; 5 lbs. or more, \$1.50 per lb.

Grand Rapids SUPER STANDARD

[PROVEN STOCK.] Days to maturity, 69. We consider this to be one of the most valuable strains of Grand Rapids Lettuce, either for indoor forcing or field cultivation. We realize that this is an important greenhouse crop and are taking no chances. All of the seed we offer was grown in 1924 and has been given thorough trials. Forms a loosely rounded cluster of leaves, blistered and slightly twisted, very thick and heavy with coarse veins, very light green, never spotted or brownish. Table quality not so good as Simpson or Salamander. Seeds black, slow to germinate. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 40 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.

Black-Seeded Simpson. Days to maturity, 78. This is one of the most desirable loose-leaved varieties of Lettuce. The leaves are very much blistered, crumpled, and twisted, with large midribs. The color is very light green, never spotted or brownish. The table quality is excellent. Color of seed black. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 40 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.

New York or Wonderful. Days to maturity, 85. This variety has achieved great popularity during the past five seasons. It is now the standard shipping lettuce in the country from important points such as the Imperial Valley and Rocky Mountain points. It is also an important variety for late maturity in the east as it resists heat and develops large white heads almost resembling cabbage in their solidity. Considering their size and texture the quality is very fair. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 75 cts.; lb. \$2.50; 5 lbs. or more, \$2.35 per lb.

Big Boston SUPER STANDARD

[PROVEN STOCK.] Days to maturity, 78. In our Super-Standard strain we offer a stock of seed against which we challenge comparison to any stocks that are available. Big Boston is a white-seeded, cabbage-heading Lettuce of the butter type, medium large, globular, medium light green, with slight tinge of brown on margin of outer leaves. It is early and hardy and stands long-distance shipping. The head itself is brittle, buttery, and the interior almost golden yellow. The mature plant will form a compact, well-defined hard head. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 50 cts.; lb. \$1.75; 5 lbs. or more, \$1.50 per lb.

Salamander. (Synonyms: Black-seeded Ten-nis B. ll, All-Year-Round, Bloomsdale Butter, Sensation, etc.) Days to maturity, 71. Grown in America for 115 years. It is a butter variety, strictly cabbage heading, large to medium in size, early-intermediate in season, standing well before shooting to seed. Head light green, but not spotted or brownish. The quality is excellent. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 40 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.

Trianon Cos. One-fourth ounce sows 100 feet of drill; 3 pounds an acre. Days to maturity, 82. We believe this to be the best strain of the most satisfactory Cos variety. Its uniformity of type may be unquestioned by the most particular growers. The Trianon forms a compact, blanched, firm head, round at the top. Color very dark green on the outside but well blanched on the inside. Exceedingly crisp and sweet. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 40 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.



Green-Leaved
Big Boston
Lettuce

The Bender Muskmelon

SUPER-STANDARD

Days to maturity, 90. The Bender, up to this time, has been a New York State melon. Developed by Mr. Bender, a market gardener near Schenectady, N. Y., from the old Bender Surprise, it is now grown by perhaps 90 per cent of the commercial growers in that state. The Bender is a large, round melon, averaging 10 inches in diameter. Because of its size there is a natural tendency to give the individual melons more care than is the case with the smaller basket melons. Its highly flavored, deep orange flesh is of very fine texture and has come to be looked upon by melon-buyers as one of the most reliable on the market. When well-grown and properly harvested and cared for, it is consistently delicious. The fact that the melon is ten-lobed makes it very convenient for hotels and restaurants to sell in individual slices. Well-grown Benders retail at from 30 to 40 cents each; restaurants usually ask 15 to 25 cents for each of the ten portions. On this basis it is profitable all around. The Bender is usually planted under glass, in pots or in bands, and transplanted. The seed is planted about May 25, and the melons are ready about August 20, exact dates depending on seasonal conditions. Conscientious melon-growers now know that it does not pay to pick melons from dead or diseased vines, for the flavor is entirely gone from them. Don't fail to give it a trial. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 50 cts.; 1b. \$2; 5 lbs. or more, \$1.85 per lb.

Stokes Sugar Sweet

Days to maturity, 95. Also known as Early Knight, Maryland, Sweet Air, etc. We believe this is the most satisfactory of the green-fleshed melons now available, when properly grown. Sugar Sweet is a melon about 7 inches in diameter, well netted, and very productive. On the Philadelphia markets, the Sugar Sweet type shares an almost equal popularity with Fordhook. It is highly recommended for any grower desiring a melon of the green-fleshed type. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 45 cts.; 1b. \$1.50; 5 lbs. or more, \$1.40 per lb.

The Fordhook

Days to maturity, 95. This orange-fleshed melon has now been on the market about sixteen years and is well known to the truckers of the Middle Atlantic States. It is not a large melon, averaging but 5½ inches across and 3½ inches deep. This is distinctly a basket melon and when well-grown from selected seed will prove profitable to the grower and a delight to the consumer for it is highly flavored. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 35 cts.; 1b. \$1.25; 5 lbs. or more, \$1.15 per lb.



Stokes Sugar Sweet Muskmelon



Hearts of
Gold

Hearts of Gold A highly rust-resistant and very profitable Melon

SUPER-STANDARD

Days to maturity, 95. This highly flavored Cantaloupe was developed by the late Roland Morrill, a famous Michigan melon-grower. It is called, by some, Improved Hoodoo, but was considered entirely distinct by Mr. Morrill, who claimed that it is the result of an accidental cross between Osage and Netted Gem. It combines the thick, golden flesh of the Osage with the heavy netting and thin rind of the Netted Gem type of Rocky Ford. It is about 25 per cent larger than the standard Rocky Ford type. One of the strongest features which we claim for Hearts of Gold is its very high rust-resistant quality. In our trial-ground this past season it showed far greater resistance than any other variety, and this has been the experience of many others. It is also remarkably hardy and withstands heavier frosts than other varieties. From the standpoint of flavor it is among the most delightful ever produced. As a commercial melon, especially for home markets—private homes and hotels—we most enthusiastically recommend Hearts of Gold. With proper cultivation it should maintain a picking season for from four to eight weeks. We thoroughly recommend it as a melon which should have a prominent place in the Middle Atlantic States. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; $\frac{1}{4}$ lb. 40 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.

Muskmelons for the Roadside Market

Many melon growers who sell their own product by the roadside utterly fail in their opportunity by offering Muskmelons of little or no flavor. This often overlooked matter of flavor is of greater importance with Muskmelons than with almost any other vegetable. Incidentally, it is a factor that can usually be controlled. We take this space to mention the two or three important points which must not be overlooked. In the first place, the variety must be considered. The four varieties in our restricted list are all of reasonably high flavor when properly grown. Muskmelons require sweet soil—sandy loam is preferable. If your soil has a tendency to be at all sour, give it an application of lime, as you would for beets, carrots, or lettuce. Apply 125 to 150 pounds of potash and 160 pounds or more of phosphoric acid per acre. Keep the vines healthy and green by an application of Bordeaux Mixture about once a week. Begin these applications before there is any sign of blight.

Half the battle for flavor in Muskmelons is in keeping the disease away from your vines. A Muskmelon taken from a dead vine positively is not worth eating, even though it may look to be in perfect condition. As far as possible, let your melons ripen on the stem. As in most crops, we recommend a rotation. You may find it laborious and a little expensive to keep the flavor in your melons, but you will be fully repaid in the good-will of your customers.

ONION

One-half ounce of seed plants 100 feet of row;
 4 pounds plant an acre

(*Allium Cepa*.) Native of western Asia. One of the vegetables which has been under cultivation from the most remote times.

Our Position in the Onion Seed Shortage

Many of our customers have, no doubt, already heard of the near failure of the Onion seed crop in both the East and West, perhaps the most serious in the history of the trade. In a situation of this kind there are always two undesirable features: First, the immediate sky-rocketing of prices, and, second, the indiscriminate offering of anything that even looks like Onion seed. Our firm is not adequately covered in any sense. We have a small supply of Prizetaker and of Ebenezer, or Japanese. These we offer in very limited quantities at prices which at this time we consider reasonable. We feel sure that our supply is very inadequate to meet our demand. Under the circumstances, we believe that it is more fair to our customers to restrict ourselves to this small allowance of seed, which we have reason to believe is up to our usual standard, rather than shop around for seed of unknown origin, germination, and performance. That there will be a vast amount of Onion seed of low germination on the market is very apparent. Our firm has already received an offer of over 6,000 pounds of seed of practically zero germination. Much seed of European origin will also be offered. Some of this, under proper conditions, may bulb up satisfactorily, but we don't want our customers to take this risk at our hands. We prefer to forego a possible profit on that kind of seed rather than be the direct cause of a loss to any of our customers.

In these circumstances, we advise extreme caution on the part of our customers. We urge you to cover your requirements as early as possible and to buy with the utmost care, for we feel that there will be regrets before the next Onion crop is gathered. We do not handle Onion sets and are not in position to do so, but, fortunately, the Onion-set crop appears to be a normal one, and that will relieve the situation to some extent. Of the two varieties we offer, Prizetaker is the larger but is not suitable for muck-land cultivation as it will not make solid bulbs under muck conditions. Ebenezer, or Japanese, is more of the Yellow Danvers type and will prove a good substitute. In any case, please do not look to us to supply quantities of either variety exceeding 2 pounds.

Mammoth Yellow Prizetaker

The best of the old
 Spanish types

Days to maturity, 110. Except on muck soils, which have a tendency to produce a soft bulb, Prizetaker, in the present Onion shortage, may be considered a very valuable variety. This sort was introduced back in 1887 by Johnson & Stokes as Spanish King Prizetaker. At that time it was of European origin. When fully matured this variety will normally reach a diameter of 4 inches, and, under special cultivation, will weigh as much as 5 pounds. For fall and early winter use, it is highly recommended. The color of the outside skin is a rich yellow while the inside flesh is white, mild, and sweet. As a winter keeper it may be classed with the Southport types which we are unable to offer this season. Two pounds is the maximum we can offer to any one person this year. Price, delivered: Pkt. 15 cts.; oz. 50 cts.; 1/4lb. \$2; 1lb. \$7.50.

Mammoth Yellow
 Prizetaker



Ebenezer, or Japanese



Days to maturity, 98. In the present shortage, we offer this variety as a good substitute for Danvers. It is, perhaps, slightly flatter than that sort. Its excellent keeping qualities are in its favor, the bulb being remarkably firm and solid, the quality being mild and tender. This Onion has had a renewal of life under its renaming of Japanese five years ago. The variety, however, has been known in western New York under the name of Ebenezer for a number of years. Our present supply is extremely limited. Price, delivered: Pkt. 10 cts.; oz. 40 cts.; 1/4lb. \$1.50; 1lb. \$6.

PUMPKIN

One ounce will plant 100 hills;
 4 pounds plant an acre

(*Cucurbita Pepo*.) Probably native of tropical America. Under cultivation less than 1,000 years.

Winter Luxury. The best pie Pumpkin. Days to maturity, 100. The tender quality of this Pumpkin makes it highly desirable for pie purposes. It is not grown on a large scale commercially, however, averaging only about 1 foot in diameter. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 40 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

Kentucky Field, or SWEET CHEESE. Days to maturity, 120. This is the standard field Pumpkin. Especially good for stock-feeding, although it is also used for pie purposes to some extent. The fruits are elongated and of a golden color. Flesh is light yellow. It is a good keeper. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 30 cts.; lb. \$1; 5 lbs. or more, 90 cts. per lb.

SQUASH

One ounce will plant 25 hills;
 4 pounds plant an acre

(*Cucurbita maxima*.) *Cucurbita maxima*, the Winter Squash, is native to tropical America; *Cucurbita Pepo*, the Summer Squash, to the more temperate climates of America. The name "squash" and "pumpkin" are loosely used interchangeably, either variety being used in making the so-called "pumpkin pie."

White Bush Scallop. Days to maturity, 55. A quick-growing summer variety, averaging from 8 to 10 inches in diameter. Sometimes known as "Patty Pan." Color cream-white. Price, delivered: Pkt. 10 cts.; oz. 15c.; 1/4lb. 30c.; lb. \$1; 5 lbs. or more, 90c. per lb.

Boston Marrow. Days to maturity, 100. This Winter Squash is more important than all other varieties for commercial purposes. Its good qualities are well known to the canners and large pie-bakers, and there is almost invariably a good market for it. Its color is a rich bright orange and it is oval in shape. Its cultivation is very simple. We highly recommend it for all general purposes. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 30 cts.; lb. \$1; 5 lbs. or more, 90 cts. per lb.

Golden Summer Crookneck.

Days to maturity, 55. The most desirable of the Summer Squashes. About 15 inches in length, when mature; rich golden yellow, thickly warted, and of the Crookneck type. Well known to the consuming public and will ordinarily find very ready sale. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 35 cts.; lb. \$1.25.

Cocozella. Days to maturity, 60. Also known as Italian Vegetable Marrow. This Squash attains a length of about 12 inches and a diameter of about 5 inches. It is best for table use when 6 to 8 inches long. The color is a beautifully mottled dark green on yellow. When sliced and fried in oil, is extremely palatable. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 35 cts.; lb. \$1.25.

SALSIFY, Mammoth Sandwich Island

Days to maturity, 150. The seed of this standard variety should be sown in the early spring, thinning to 4 inches apart in the row. The roots should stay in the ground until late fall or through the winter, if desired.

One ounce plants 100 feet of drill;
 2 pounds plant 1/4acre

(*Tragopogon porrifolius*.) Native of the Mediterranean region. Under cultivation about 1,000 years.

If stored, put in a cool, moist place. As a root plant, it is very desirable when properly served with a cream dressing. The flavor of Salsify is similar to Oysters, and thus its synonym, Oyster Plant. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 60 cts.; lb. \$2.25.



Ebenezer Onions. Described on opposite page



Hollow Crown
 Parsnip

PARSNIP One-fourth ounce of seed plants 100 feet of drill;
 3 pounds plant an acre

(*Pastinaca sativa*.) Native of Europe. Under cultivation 2,000 years.

Hollow Crown

Days to maturity, 130. This variety has been grown in America for over sixty years and is the one in general use for both table purposes and stock-feeding. The root will attain a length of from 8 to 10 inches. Color is pure white, uniformly smooth, and of good quality. The name is derived from the depression out of which the leaves grow at the crown of the root. For the best results, care should be taken in the preparation of the soil so that it is loosened to a depth of at least 10 inches. The Parsnip, as a vegetable, was well-known to the Romans. Pliny gives a detailed account of how they were brought from Germany by the Emperor Tiberius, and even in that time, those from the Rhine Valley were considered very superior. The use of Parsnips in this country is not very universal. Our stock of Hollow Crown will prove a very satisfactory one. It should be remembered that Parsnips never have the right flavor until after the first hard frost. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 30 cts.; lb. \$1; 5 lbs. or more, 90 cts. per lb.

PARSLEY

One-fourth ounce of seed plants 100 feet of drill; 3 pounds plant an acre

Parsley succeeds well on rich, mellow soil. The seed is slow in germinating and we recommend early spring sowing. After the plant has reached a height of about 3 inches, the leaves should be cut off. This practice starts a new leaf-growth which is brighter and more finely curled than the first growth. Subsequent cuttings will improve as the season advances.

Champion Moss Curled

Days to maturity, 60. Curled Parsley has been grown in this country from the earliest Colonial days. It is a native, probably, of the Island of Sardinia. In the ancient days, Parsley was invariably served at funeral feasts but the modern uses are for flavoring soup and stews and for garnishing. The leaves may be dried crisp, rubbed to a powder, and bottled until needed. Champion Moss Curled is a rich dark green, very finely curled, and is one of the best of its class. It will grow to a height of about 6 inches. Because of the above characteristics it is the popular sort among market gardeners. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 30 cts.; lb. \$1; 5 lbs. or more, 90 cts. per lb.

Hamburg Turnip-Rooted

Days to maturity, 90. Both the root and the leaves of this variety are used to advantage. The root resembles the rooted parsnip in color and shape, although usually not as heavy, and may be stored for winter use. The leaves are very similar to plain Parsley and are especially good for flavoring, being much more desirable for this purpose than the curled type. Price, delivered: Pkt. 10c.; oz. 20 cts.; 1/4lb. 40c.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.



Champion Moss Curled Parsley in row

PEPPER or MANGO

One ounce produces 2,500 plants;
4 ounces for an acre of plants

Schell's Quality Pepper

SUPER-STANDARD

Very large, very prolific, very quick to color

Days to maturity, 120. Again, through the courtesy of Mr. Walter S. Schell, we are able to offer this very valuable sweet Pepper to our customers. This remarkable variety combines in a very unusual way, early maturity with quick coloring and unusually large size. It is a very desirable table quality, and, perhaps, what is most striking, is its unusually heavy yield. Year after year, market gardeners who have grown it have been amazed at its productiveness. The early Pepper usually brings the most substantial profits. Individual plants have been known to produce as high as 75 fruits. The history of this Pepper is not clearly known, but apparently it was brought to Pennsylvania several years ago by a German physician who grew it for a number of seasons before it was found by Mr. Schell, who introduced it in 1912. Since that time it has had wide notice and has shown strong profits for those who planted it. If you do not know it, be sure to give it a trial this season. You will not be disappointed. **Price, delivered:** Pkt. 15 cts.; oz. 75 cts.; 1/4lb. \$2.50; lb. \$10.



Schell's
Quality
Pepper

World-Beater Pepper

SUPER-STANDARD

Days to maturity, 140. As we understand it, this sweet Pepper is a selection from the older Ruby King. Just as Schell's Quality Pepper is valued for the earlier market, we consider World Beater equally valuable as a later type. World Beater is as early as Ruby King and is nearly as large as Chinese Giant, a variety we have discarded because of its low yielding qualities. World Beater has a thick wall which enables it to hold a long time after ripening, also making it an excellent shipper. Twenty or more fruits have often been found on a single plant. These fruits are sometimes twice the size of Schell's Quality. A combination of these two varieties should prove extremely profitable in any farming operation. **Price, delivered:** Pkt. 10 cts.; oz. 30 cts.; 1/4lb. \$1; lb. \$4.



World-Beater
Pepper

Sussex, N. J., June 5, 1925

I was much pleased with the small order I received from you a few days ago. This was one of several little orders that I sent to "new people"—firms I had never dealt with—just to see what they would supply . . .

You were the most prompt of the lot. Your seeds were put up nice in generous-sized packets, and, above all, they were very nice, clean, fresh-looking seeds. I have grown vegetables for years, but I think the Golden Bantam Corn you sent me was the nicest Bantam Seed Corn I have ever had. Another year, I think you will bear from me with a much larger order.—J. C. AYERS.



The Marchioness Peas

PEAS One pound of seed plants 100 feet of drill; 100 pounds of the dwarf varieties, or 50 pounds of the tall varieties, plant an acre

Pisum sativum. Of uncertain origin, but probably a native of central Europe or the mountains of central Asia. They have been cultivated by man from a very remote period—probably 10,000 years.



Little Marvel

Pedigree Extra-Early

Days to maturity, 50. This variety, also known as First and Best, Morning Star, etc., has been offered in this country for over one hundred years. The modern type has been considerably improved upon. We offer it in preference to Alaska, which is two or three days earlier, because of its larger pod, higher sugar content, and more prolific bearing qualities. These features make it a more desirable variety for the general planter. In quality, Pedigree Extra-Early when gathered young in the early spring is hardly surpassed. This variety does not need brushing as the vines only grow to a height of 20 inches. The pods average 2½ inches. The dry seed is small, smooth, yellowish white. Price, delivered: ¼lb. 15 cts.; 1b. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.40; 50 lbs. \$12.

The Marchioness

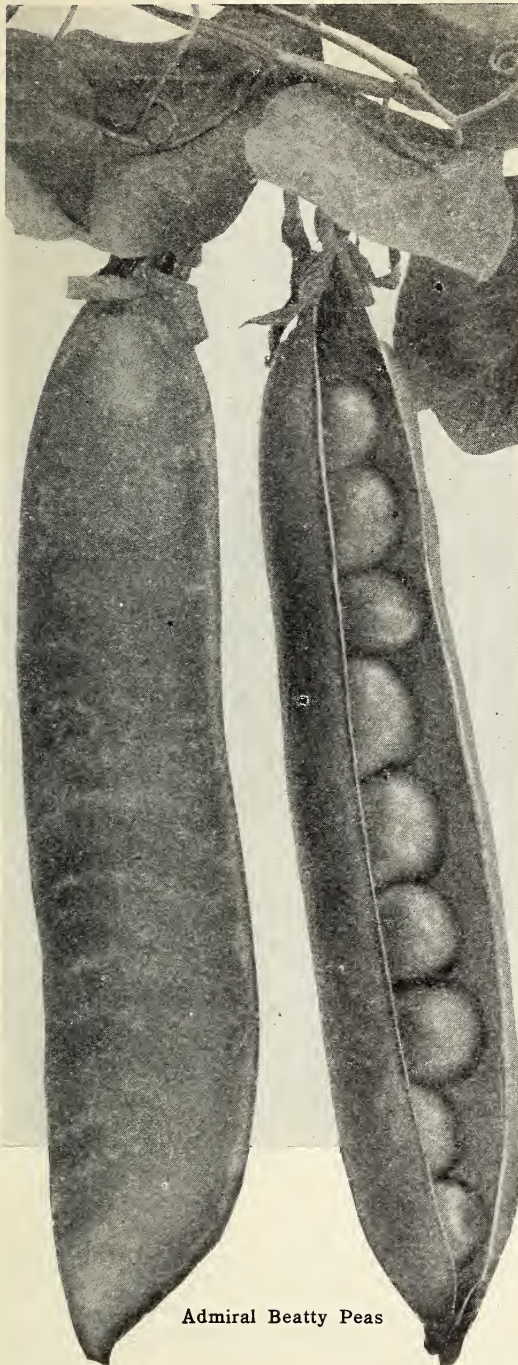
Days to maturity, 56. World's Record is a synonym for this variety. Marchioness resembles Gradus, but is earlier and much more productive. Because of these points of superiority, we have eliminated the time-honored Gradus from our list. The vine of Marchioness is 6 inches shorter and the Peas will be ready for market four to five days earlier. The pods are nearly 4 inches long, quite broad, pointed, and well filled. The dry seed is of a fresh green color which indicates rich flavor. We particularly recommend this variety because of its delicious quality. Price, delivered: ¼lb. 15 cts.; 1b. 40 cts.; 2 lbs. 75 cts.; 5 lbs. \$1.75; 50 lbs. \$14.

Little Marvel

Days to maturity, 60. An excellent dwarf sort for the market or home-garden, growing but 15 inches high, and no brushing is necessary. Marvel resembles Nott's Excelsior in the habit of growth and quality. The pods are considerably longer (3 inches), and often produced in pairs. They are straight and slightly broader than Nott's Excelsior, but not so broad as Sutton's Excelsior. The seed is large, green, and wrinkled. Price, delivered: ¼lb. 15 cts.; 1b. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.40; 50 lbs. \$12.

Laxtonian

Days to maturity, 57. This is the largest-podded of the dwarf wrinkled sorts. The dark green pods are much like Gradus in shape, of splendid quality, nearly as large, and very often mature earlier. Laxtonian is a very productive sort, producing pods about 4 inches in length. The vines are vigorous but dwarf, seldom over 18 inches high. Brushing is not necessary. Seed is light green, large, wrinkled and irregular in shape. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 40 cts.; 2 lbs. 75 cts.; 5 lbs. \$1.75; 50 lbs. \$14.



Admiral Beatty Peas



Laxtonian Peas

Thomas Laxton

Days to maturity, 57. A variety originated in England by Thomas Laxton, of Bedford, a noted English horticulturist. This Pea is slightly earlier than Gradus and a more abundant yielder. The pods resemble Gradus in shape, excepting that they are blunt-ended, attain a length of $3\frac{1}{4}$ inches, are straight, inclined toward roundness, and are well filled. Vines grow to a height of $2\frac{1}{2}$ feet. The seed is large, wrinkled, cream color, blended with pale green. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.40; 50 lbs. \$12.

Admiral Beatty

Days to maturity, 70. This comparatively new English variety is offered to our trade in place of the older Telephone. Admiral Beatty has been described as the Improved Duke of Albany, a pea of the Telephone type, but with darker foliage and pods. The vines of Admiral Beatty grow to nearly 4 feet and must be brushed for the best results. The long green pods sometimes reach a length of 5 inches and contain from eight to ten Peas of the most delicious quality. For a main or late season sort, we recommend Admiral Beatty. Price, delivered: $\frac{1}{4}$ lb. 15 cts.; lb. 40 cts.; 2 lbs. 75 cts.; 5 lbs. \$1.75; 50 lbs. \$14.

Sioux Falls, S. Dak., June 14, 1925

Received my melon seed in fine shape. It is the very best seed I ever planted. I have 10 acres of melons this year, and your seed beat all the rest. It came up quicker, made much larger plants, and a perfect stand. I certainly will buy all my seed from you after this.—H. M. FISK.

Early Scarlet Globe Radish

SUPER-STANDARD

Days to maturity, 25. The natural color photograph on this page is representative of our Super-Standard strain of Early Scarlet Globe Radish. It is true that Radish seed is an item that is sometimes offered at a remarkably low figure, and to the price-minded buyer we would point out that the stock offered herewith is costing us three

times more than we would have to pay for ordinary seed. Our stock has been developed by long, tedious work on the part of our grower.

The experienced Radish-grower who really knows stocks will go a long way to secure a more perfect strain than this one. As a greenhouse forcing type, or as a field type, we believe it is without a peer and we willingly challenge comparison with any others.

Our stock will be found uniformly true to the globe shape and of a rich, scarlet color. This type of Radish has proved to be more valuable on the market than the round type. The average size of the root at maturity is $1\frac{1}{4}$ by $\frac{3}{4}$ inches. The top is remarkably small, which is a necessary feature for bunching. It will grow quickly and evenly, maturing in just over three weeks under normal conditions. Prices of all Radish Seed, delivered: Pkt. 10 cts.; oz. 15 cts.; $\frac{1}{4}$ lb. 30 cts.; lb. \$1; 5 lbs. or over, 90 cts. per lb.

Radish Notes

An application of salt to a field infested with maggots will give almost complete control against them. With this, we recommend the usual crop rotation. During some seasons aphids are particularly bad in radish.

Generally speaking, we recommend early planting to escape aphid trouble. A dressing of nitrate of soda will greatly stimulate growth and insure tender, brittle roots. Our radish seed is chemically treated to eliminate surface-borne disease. This greatly stimulates germination and subsequent growth.

Long Scarlet. Days to maturity, 30. The bright scarlet root will attain a length of from 5 to 6 inches, having a diameter of 1 inch. The flesh is crisp and tender. Care must be taken not to allow this variety to remain too long after attaining its full growth.

White Strasburg. (1885.) Days to maturity, 40. Introduced in the United States by Johnson & Stokes in 1885. A large summer Radish desirable for late planting. The maximum size of root before becoming pithy is about 5 inches in length and $1\frac{1}{2}$ inches in diameter. One-fifth of the root usually grows above the ground.

Chartier, or SHEPHERD. Days to maturity, 45. A summer Radish, dull pink for two-thirds of its length, shading to a pure white at the tip. Average length 5 inches. It is not recommended for spring planting.

Half-long Black Spanish. Days to maturity, 70. This is a winter Radish. Its roots are a gray-black color on the surface, having a white interior, which is very crisp and pungent. Length $3\frac{1}{2}$ inches.

One ounce of seed plants 100 feet of drill; 10 to 12 pounds plant an acre.

Early
Scarlet
Globe
Radishes

Philadelphia White Box (1883)

Days to maturity, 35. This variety was introduced by Johnson & Stokes in 1888. This superb, ivory-white strain is probably the best of the round, white class. We have spared no pains in developing the stock which would meet the critical requirements of the large field-Radish men. Owing to prohibition and the passing of the free-lunch counter, we do not recommend as large plantings as formerly, but there is still a place for it.

White Icicle. Days to maturity, 30. The root will attain a length of about $5\frac{1}{2}$ inches, tapering regularly from near the shoulder to the tip, holding this thickness for nearly its entire length, the thickest part being about 1 inch from the top. It will hold a week to ten days before becoming pithy. The color is a pure transparent white.

Sparkler White Tip. Days to maturity, 28. This is grown very extensively commercially, especially for the mid-West markets. The color is a very deep scarlet, with a distinct white tip covering about one-third of the lower diameter of the root. Its shape is nearly round, slightly flattened on the under side.

PRICES OF ALL RADISHES, DELIVERED: Pkt. 10 cts.; oz. 20 cts.; $\frac{1}{4}$ lb. 30 cts.; lb. \$1; 10 lbs. and over, 95 cts. per lb.; 100 lbs. and over, 90 cts. per lb.

TOMATO*

One ounce of seed will produce over 3,000 plants, which, if planted 4 by 4 feet, will cover an acre

(*Lycopersicum esculentum* var. *vulgare*.) In all probability a native of Peru. The name is derived from the Aztec word *Xitomate*, the vegetable having been prized and extensively cultivated by the natives long before the discovery of America. It has probably been under a high state of cultivation for at least 2,000 years.



Greater Baltimore **SUPER-STANDARD**

Increased size, greater productiveness, splendid appearance—these are the qualities of this superior strain

Days to maturity, 150. This strain is the result of eight years' selection for the above-mentioned characteristics. It is a recognized fact that the prevailing canners' stocks of Greater Baltimore are running to a very small size. They are flat and the yield per acre has been seriously reduced. We can conscientiously offer this variety as a stock which has not weakened on those points. A return of from twelve to fifteen tons per acre is not unusual with this strain. We feel that we are conservative in estimating that the possible net profits of Super-Standard Greater Baltimore are double those of the prevailing stocks of Greater Baltimore that are available in the various canning districts. This variety is not wilt-resistant and, therefore, is not recommended for planting in the wilt area on a line through Maryland, Indiana, and southward thereof. Marglobe or Norton are the varieties for that district. Anyone desiring a late Tomato, maturing some three weeks after Bonny Best, which under normal conditions in the latitude of Philadelphia means about August 10, will find this vigorous stock of Greater Baltimore very satisfactory. Greater Baltimore is a Tomato of the older Stone type. The two names in many cases are practically synonymous at present. Price, delivered: Pkt. 15 cts.; oz. 40 cts.; 1/4 lb. \$1.50; lb. \$6; 5 lbs. or more, \$5 per lb.

Stokes Bonny Best **STANDARD STRAIN**

Days to maturity, 130. The canning-house Tomato crop of the northern states is about equally divided between Bonny Best and Greater Baltimore. Bonny Best, as introduced by the late Walter P. Stokes in 1908, is second-early in season, following Earliana within one week. The Standard Strain offered herewith has been grown on our own seed-farm under the most careful methods. It is not as pure as our Super-Standard strain and is not as productive, but compared to the general run of Bonny Best now on the market, we consider it vastly superior. In the latitude of Philadelphia, it will ordinarily ripen about July 15, continuing to bear for six weeks. To canners looking for a high-grade stock of Bonny Best we offer our Standard Strain with no apologies. It will undoubtedly prove very profitable for we have grown it ourselves and know what its performance is. This crop was looked upon by all visitors on our farm as a heavy-yielding strain. Price, delivered: Pkt. 15 cts.; oz. 40 cts.; 1/4 lb. \$1.50; lb. \$6; 5 lbs. or more, \$5 per lb.

***Our Tomato Seed is Chemically Treated.** Largely through the interest of Dr. W. A. Orton, Pathologist on the Faculty of the Penna. State College, we started off on a seed treatment program last year. Of all the results obtained, the most marked were with tomato, and very naturally we propose to continue our treatment of tomato seed as well as the experimental work along this general line. We found that this treatment disinfects the seed against surface-borne disease spores, which in turn accelerates germination and consequent plant growth—all of which has a very definite bearing on increased yields.

The New Marglobe Tomato

The most important introduction since Bonny Best. An unusually productive hybrid of great promise; resistant to Nail-Head Rust and Fusarium Wilt

Days to maturity, 140. We have the great honor, this year, of introducing to our trade the Marglobe Tomato, a new variety which we believe is destined for great prominence within the next decade. Marglobe is another triumph of the plant-breeders. In this instance, the honors go to Dr. Fred J. Pritchard, of the Bureau of Plant Industry, United States Department of Agriculture. Dr. Pritchard, in his quiet, unassuming way, has accomplished very definite results in developing wilt-resistant strains of Tomato. We believe the Marglobe to be his outstanding achievement. It is a hybrid from Marvel, a Government strain developed from Vilmorin's Marvel of the Market, and Livingston Globe, a pink-fleshed Tomato. The stock we offer this year for the first time is the ninth generation from the original cross. This stock has been selected for a pure scarlet, globe-shaped type, having the fine characteristics of the Globe. Being a hybrid, however, it has far more vigor than the Globe, is a much heavier producer, and is slightly earlier. Under the most exhaustive tests it has proven practically immune to Nail-Head Rust and Fusarium Wilt.

We offer Marglobe Tomato as an unusually valuable variety over a wide field of activities. While Nail-Head Rust is comparatively unknown, north of Georgia, there is always some danger of it in Mississippi and Tennessee. Its most vital attacks seem to be on the east coast of Georgia and Florida and on the west coast of Mexico. The fact that Marglobe is resistant to wilt makes it a valuable variety for all states from Maryland and Indiana south; that it is very productive and has such a rich, scarlet color makes it a valuable canning Tomato; that it is of magnificent appearance makes it a valuable market Tomato; that it is very sweet flavored, makes it a popular Tomato for home consumption. With all of these qualities, is it any wonder that we are enthusiastic? We predict that long after the land boom in Florida is a memory, the name Marglobe will be a household word in the homes of the farmers of that remarkable state. Our first pound of stock seed has cost us nearly \$2,000 to produce. Our quoted price of \$12 per pound we consider to be a very moderate one. Price, delivered: Pkt. 25 cts.; oz. 75 cts.; 1/4 lb. \$3; lb. \$12; 5 lbs. or more, \$11 per lb.

Marglobe

SUPER-STANDARD STRAIN FOR GREENHOUSE FORCING

Days to maturity, 140. This strain has been produced from our four most perfect type stock seed plants. We have isolated this strain from the larger lot because we were so impressed with the possibilities of Marglobe as a greenhouse Tomato and for this work only the most perfect type should be used. Marglobe sets very easily. This characteristic makes it especially desirable for greenhouse work where the factor of pollination is so important. This Super-Standard strain is recommended to all greenhouse men. It may not prove as satisfactory as our Super-Standard Bonny Best for it is a week later in maturing, but its handsome appearance will find a ready market and its fine globe shape depth makes it a splendid slicing type. This strain is in every way worthy of the Super-Standard designation. Price, delivered: Pkt. \$1; 1/2 oz. \$3; oz. \$5.

The Story of Marglobe

Our part in the commercial development of Marglobe is briefly as follows: In the early spring of 1924, our Francis C. Stokes was in Florida making a survey of the Tomato industry which, with increasing severity, has been damaged by Nail-Head Rust (a fungous disease, *Alternaria Solani*). It soon became evident that this disease would have to be attacked from the same angle that mosaic on spinach, rust on asparagus, and other similar diseases have been attacked; viz., by producing a stock that had resistant qualities. The disease was so deeply entrenched that all efforts of control in other directions seemed futile. Thereupon we set about to find a single plant, in all the thousands of acres of Globe, that might seem immune. We soon gave up this task and started searching for a variety that was immune. The result of this led us to two separate varieties which had that quality. One was the Wild Cherry; the other was the Marvel. The latter was found, through the able assistance of Mr. Alfred Warren, County Agent for St. Lucie County, in a Tomato trial near Vero, which was being conducted by the Florida Experiment Station. Immediate plans were made for making crosses of these two varieties with the Globe type, the commonly accepted commercial strain for south Florida.

A few days later, this program of hybridization was presented for criticism and assistance at the Bureau of Plant Industry, in Washington. The Bureau, in the meantime, had been receiving calls for assistance on the Nail-Head difficulty from all over Florida. The gentlemen in question were keenly interested, especially on the report of the Marvel, which up to that time was not known to be resistant to Nail-Head Rust. We were immediately informed that our program of hybridization was not necessary in view of the fact that Dr. Pritchard had already made a cross between Marvel and Globe and that the stock of the seventh generation would be available at the Arlington Farm in the fall.

Before we left Washington that day, a conference was held with the Chief of the Bureau, and tentative plans were made to hold formal tests of this new hybrid, now known as Marglobe, at several points in Florida, so that the crops would mature at the height of the Nail-Head season. In September, 1924, the 3 acres of Marglobe on the Arlington Farm made one of the most impressive crops we had ever seen. Having great confidence that this factor of resistance would hold, we made immediate arrangements for growing a supply of stock seed. Dr. Pritchard sent us only part of an ounce of seed from selected plants. This was divided in three, part being sent to Bermuda, part to Florida, and part was sown under glass in our greenhouse at Moorestown, N. J. The Bermuda seed failed to germinate on account of cold nights and the Florida seed was lost in a flood. About 300 plants were saved for greenhouse cultivation, and from these we secured enough stock seed for 30 acres of the Tomato—10 in New Jersey, 10 in California, and 10 in South Carolina. The South Carolina, crop has been totally lost on account of the

Note to Seedsmen: Marglobe Tomato is in its first year commercially. It is, undoubtedly, going to prove an outstanding variety during the next decade. Marglobe, as a name, is clear and distinct. May we not respectfully suggest to our fellow seedsmen at this juncture that there be no renaming of this Tomato? We as seedsmen owe it to our customers and to ourselves not to confuse the issue further. Two introductions of ours, Earliana and Bonny Best, now are offered under more than two hundred different names. Isn't it time to call a halt on all this? Let's call Marglobe, Marglobe.

THE NEW MARGLOBE TOMATO



unprecedented drought; the New Jersey crop has been shortened by early frosts; but the California crop promises to give us a full return.

In the meantime, the official tests were held in Florida this spring and careful records were kept by the Government men in charge. These trials were a great triumph for the Mendelian Law. The factor of resistance to Nail-Head held just as we had hoped. One of the principal trials was in the form of five rows of Marglobe in the midst of a 50-acre field of Cooper Special, a Globe type. This field was almost completely ruined with Nail-Head Rust, whereas the test-rows of Marglobe, which had received the same treatment and cultivation, were almost entirely free of any sign of the disease. The seed business is generally looked on as a drab, uninteresting, dusty kind of affair by those who know it only on the outside, but there is a bit of romance in a story of this kind.

Part of our stock seed was taken from these selected fruits. There were originally six tomatoes in this cluster. They weighed 2 lbs., 15 oz.

Norton or Wilt-Resistant
Stone Tomatoes



Norton or Wilt-Resistant Stone

Days to maturity, 150. This Tomato is the product of Dr. Pritchard's work in the U. S. Department of Agriculture. Our home-grown crop this year was one of the most productive on our farm, indicating that if planted early enough, Norton will yield very heavily. Norton is a late-maturing sort, but it is also a prolific sort. As a canning and garden Tomato for districts in Maryland to Indiana and south thereof, we recommend it very highly. Norton has most characteristics of the Stone. The

fact that it is highly resistant to Fusarium Wilt, of course, gives it special importance. We believe it should have special consideration on the part of canners in Maryland, Virginia, Indiana, and Kentucky. Price, delivered: Pkt. 10 cts.; oz. 40 cts.; 1/4 lb. \$1.50; lb. \$6; 5 lbs. or more, \$5.75 per lb.

Our Tomato Department Is Our Strongest Arm

To those who consider the price of our Tomato seed excessive, we want merely to state that it is not out of proportion to the value of the crop it will produce. It is the net profit, after the cost of production is paid for, that really counts. Production costs with cheap seed are practically the same as those of more expensive seed. The outstanding successes among Tomato-growers are, in most cases, founded on highly bred seed. Our firm has a proud record in the introduction of new Tomatoes. Earliana was contributed by Johnson & Stokes some twenty-five years ago. The late Walter P. Stokes introduced Bonny Best in 1908. Very naturally, we take a modest pride in helping to introduce the new Marglobe commercially. We predict that this Tomato will have great influence on the industry during the next decade. Our strains of Penn State Earliana and Super-Standard Bonny Best will distinguish themselves in any competition. The six strains listed in this catalogue are offered with no apologies, and each variety has a definite place of its own. We have tried to make our descriptions concise and illuminating, as we have tried to make our individual strains worthy of the house that sells them. They have been produced under constant, personal vigilance. Reports from our customers indicate that they are proving to be astonishingly profitable.

Pittsfield, Mass., July 20, 1925

I want to tell you that I am well pleased with your seeds. The Beet and Carrot are the best that I have planted in several years. I had stocks from other sources of supply, but your strains are more uniform in shape and color. Good Sweet Corn seed has been scarce and high, but stocks obtained from you showed strong germination and vigorous growth. I am enclosing a small order for seeds with money order. I am glad to see one seedsman progressive enough to reduce his list of varieties. You are blazing the trail that others in the trade will do well to follow. Wishing you a prosperous season, I am,

(Signed) ALBERT L. NORTHRUP.



Penn State Earliana

SUPER-STANDARD

Very early, large, and smooth. A heavy producer—
 the best Earliana we have ever seen

Grown from stock seed supplied by Pennsylvania State College

Days to maturity, 125. We are indebted to Dr. C. E. Myers, of the Department of Plant Breeding, Pennsylvania State College, for this very advanced strain of Earliana. That Dr. Myers' work has been thoroughly conscientious and worth while is evidenced by the results he has attained on this very important variety. Earliana was introduced some twenty-five years ago by Johnson & Stokes. In those days, the old Sparks' strain which our predecessors offered was a very superior product, but by comparison with the Penn State strain, we now offer a greatly advanced type. Without question, this is the most impressive stock of Earliana it has been our pleasure to grow. Various Tomato experts who examined our seed-crop in New Jersey were astounded by the vigor and productivity of the vine, coupled with the large size and remarkable smoothness of the fruit. Until they were shown the finely cut Earliana leaf, many of them actually thought they were looking at a crop of Bonny Best.

Dr. Myers very kindly came down from State College and made a plant-by-plant inspection of our crop just before it was gathered for seed. Having taken this extra precaution, we can offer the stock with even greater assurance, for we have thus combined the type ideas of the originator with our own. The Tomato department of our business for some time has been our strongest arm. In adding Penn State Earliana to our list, we have definitely strengthened it. This strain will be found as good as its name. The product of twelve years' scientific selection is offered herewith with great assurance. It cannot fail to prove surprisingly profitable under any conditions which are suitable to the production of the Earliana strain.

We want to make it very plain, to those who may not have so discovered, that Earliana is not suited for heavy soils and will not perform well on them. A warm, sandy loam is the proper place for Earliana. If you have this, and if you want splendid, salable, extra-early Tomatoes, try part of your land with Penn State Earliana. This crop cannot fail to very deeply impress anyone who sees it. **Price, delivered:** Pkt. 50 cts.; 1/2oz. \$1; oz. \$2; 1/4lb. \$7.50; lb. \$28.

Note on Pollinating Indoor Tomatoes:

Because of the stillness of the air inside a greenhouse, it is necessary to hand-pollinate Tomato blossoms in order to secure a full set. In this connection we would call attention to the work done by Prof. A. G. B. Bouquet of the Oregon Agricultural College. He estimates that 10 cents covers the cost of pollination for an entire plant. By such methods he secured an average of 11 pounds 6 ounces per plant with our Super-Standard Bonny Best. The highest yielding plant was 16 pounds. All greenhouse men will recognize this as a phenomenal yield. It is known that an ample supply of pollen is of the greatest assistance in all pollinating work. Inasmuch as no pollen is formed where there is an excess of nitrogen, it may be found best to cut down the water-supply during the ten days or two weeks when the main set is being made, waiting until after this before applying nitrate of soda. Hand-pollinating should be done with the first two fingers of the left hand. This kind of work is most effective when done on clear, dry days.



Super-Standard Bonny Best

A heavy producer of large, handsome Tomatoes of delicious flavor. Probably the most profitable strain grown in 1925, either under glass or in the open field.

For full description see
opposite page

SUPER-STANDARD BONNY BEST

Profitable Under Glass Because:

1. It will bear from 5 to 15 pounds of fruit per plant.
2. It usually ripens at a time when fruit sells for at least 25 cents per pound.
3. Its delicious flavor is known to the consumer.

Profitable in the Open Because:

1. It will yield from 12 to 18 tons per acre.
2. It ripens before the midsummer glut.
3. Its large, smooth fruit attracts the best buyers.



A run-out type

Stokes Bonny Best

THE FAMOUS SUPER-STANDARD STRAIN

CROP 1925



A well-bred type

Days to maturity, 130. We take genuine satisfaction in offering this much-heralded strain of Tomato for the fifth year. With the 1925 crop, we have developed a purity of type which we have never before achieved. We consider it the finest stock of Bonny Best so far produced. Combined with this factor of purity, and perhaps a matter of even greater importance, is its **unusual productiveness**. Never have we received such astonishing reports from customers in every district on the actual profits which our Super-Standard Bonny Best has developed for practically everyone who has grown it, all of which is very encouraging, for we don't mind admitting having spent more time and effort in the development of this strain than any other individual stock that we offer. Naturally, it is a great satisfaction to know that this effort has been expended to good purpose.

Profit figures are often misleading, but we have heard so many instances in which our customers took in between \$500 and \$1,000 from the produce of an ounce of this seed, that we feel entirely justified in speaking of it. One customer, from near Black Hall, Conn., reports a return of \$400 from a \$1 package of seed, which planted one-quarter acre of ground! This figure has been repeated, and in some cases more than doubled, on the same quantity of seed grown under glass.

We recommend Super-Standard Bonny Best for field cultivation or for greenhouse forcing. Under glass it will produce fruits weighing from 6 to 8 ounces each, with plants giving a total pick of five pounds and upward. Some of the largest greenhouse crops of Tomato in the United States and Canada are being grown with this strain, all of which has been produced on our seed-farm in New Jersey.

We attribute our success in developing this strain to our practice of single-plant line-breeding. The entire 1925 crop was the product of four plants which averaged 54.5 fruits each. The first third of the fruits gathered weighed just under 8 ounces; the average width was 3 inches and depth 2 3/8 inches. The color is an intense scarlet.

Our Tomato crops were inspected by many customers, as well as Experiment Station men, and the unanimous opinion was that our Super-Standard Bonny Best was one of the finest crops ever grown. Perhaps of all this praise, that which we value the most highly has come from our own neighbors—farmers who have grown Tomatoes as a life-time job. They unanimously pronounced this crop the finest they have ever seen, and all of them have made arrangements for a seed-supply from it for their own fields next year. Another instance has come to us from the Secretary of the Marietta Truck Growers Association, an organization which uses large quantities of this strain. He told us that the prevailing opinion was that our strain of Bonny Best was by far the most profitable of any their members had planted. One man planted part of his crop with our strain and part with seed from another source. His statement was that if he had planted his entire crop with our seed he would have been \$400 better off.

If you in the past have hesitated to pay \$5 an ounce for Tomato seed, perhaps you can learn a lesson from those who have. To all such, we can only say that this first cost in many cases has proven to be less than 1 per cent of the value of the crop.

In the final analysis, this Tomato will be judged by its performance. If you are still in doubt, we shall be glad to send you the names and addresses of growers near you who know what this strain can produce. You can then examine their record for your own satisfaction. If you are interested in securing a yield of from 15 to 20 tons per acre or a return of \$1.30 to \$1.60 per plant under glass, give Super-Standard Bonny Best a trial. **Price, delivered: Pkt. \$1; 1/2oz. \$3; oz. \$5; 1/4lb. \$18.50.**

"In securing Tomato seed, the grower cannot exercise too much care. Price should not be the controlling factor, providing the right sort of seed can be purchased."—Taken from "The Culture of Early and Late Outdoor Tomatoes," by MacLennan and Present.

East Setauket, L. I., N. Y., February 21, 1925
GENTLEMEN:
We feel that your Super-Standard strain of Golden Bantam Sweet Corn should be good, having had such wonderful success with your Super-Standard Bonny Best Tomatoes. Took \$630 off half an acre last summer, and oh, what a bad year it was, with the cold spring followed by the long drought!

Please quote us price of 75 pounds of Golden Bantam seed, delivered.
(Signed) DONALD V. FERGUSON

Suffield, Conn., July 20, 1925
GENTLEMEN:
I am compelled to write to you of the wonderful success I have had with your seeds, the best of anything I ever had in a forty-year experience. I am, and have been, selling your Bonny Best Tomatoes for two weeks at \$6.50 and \$7.50 a basket of 20 pounds. The plants are loaded with wonderful Tomatoes and I expect to get far over \$1,000 per acre for them.

The melons (Bender) are also excellent; not a missing

bill in 7 acres of them, and some of them are 9 inches in diameter already. The best of all, they seem to be all true to name. From seed last year which I bought from another seed firm, I raised melons and when we delivered them I was asked how many different melon patches I had to get the 57 varieties. No more of that!

(Signed) HERMAN UDE

Bettendorf, Iowa, February 21, 1925
GENTLEMEN:
This will be my third season for your seeds, and I must say that I think your policy of handling a few but good and true-to-name varieties, and also the germination test, gives a person confidence in your seeds. Was glad to see you add New Zealand Spinach to your list this season as it is a good one.

I sure had extra good luck with your Super-Standard Bonny Best last year, selling about \$300 worth of Tomatoes from one packet of seed. Even when Tomatoes got plentiful, they brought from 25 to 50 cents a bushel more than other varieties.
(Signed) G. F. KUEHL

Long-Standing Bloomsdale Spinach, New

SUPER-STANDARD

Will stand from two to three weeks longer than ordinary Bloomsdale

Days to maturity, 45. This new variety, together with Princess Juliana listed below, is a new hermaphrodite or bi-sexual sort which has been produced by an entirely new principle applied to Spinach-breeding. Spinach-growers have known for some time that male plants are always the first to bolt, beside producing small-leaved plants. If a large percentage are present in a crop undergoing a few days of hot weather, the whole crop is usually worthless. Using this point as a premise, our Holland grower has isolated four different types, three of which, if not pure female plants are of the female habit of growth. The photograph was taken on June 20, 1925, and we understand it is the identical field from which our present seed was taken. On the same day, the ordinary Bloomsdale on adjoining properties had entirely run to seed. Photographs at best are not very satisfactory, but this one, taken near The Hague, Holland, very clearly shows two things: First, the success of the new breeding principle in its long-standing feature, and, secondly, the almost perfectly formed plants. These will bear close examination. Any grower who had a field of that kind to cut three weeks after all competitors' fields of Bloomsdale were off the market can appreciate the value of such a strain. Our supply of seed this year of this variety is quite limited. Anyone really interested will, therefore, order promptly. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 20 cts.; lb. 40 cts.; 5 lbs. \$1.75; 50 lbs. \$15; 100 lbs. \$28.

Princess Juliana, New

SUPER-STANDARD

A second-early, long-standing Spinach

Days to maturity, 50. This variety was developed through the same principles described above. We consider it a great improvement over both our Long Season and King of Denmark, and have allowed it to supersede both our varieties, which we have discontinued. Princess Juliana, named in honor of the daughter of the Queen of the Netherlands, will prove a very valuable sort of its class. It is second-early, grows close to the ground, develops crumpled, dark green leaves which have a way of retaining their crisp freshness long after being cut. This variety, also a hermaphrodite strain, will stand a remarkably long time, even in warm weather, before bolting to seed. We recommend that it be planted a few days after Long Standing Bloomsdale. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 20 cts.; lb. 35 cts.; 5 lbs. \$1.50; 50 lbs. \$12.50; 100 lbs. \$24.

New Zealand (*Tetragonia expansa*)

Days to maturity, 60. Unlike true Spinach, this one thrives during hot weather and in soil which is rich or poor. It is the best hot weather substitute that we know of. The plant is bush-like in form, growing to a height of 12 inches and spreading to about 18 inches. The leaves are small, broad and pointed, and of excellent quality. They may be cut throughout the summer, thus the name Cut-and-Come Again. The germination of this seed is hastened by soaking the seed in luke warm water for twenty-four hours before planting. Plant three or four seeds in hills 3 feet apart each way. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 20 cts.; lb. 75 cts.; 5 lbs. or more, 70 cts. per lb.



Long-Standing Bloomsdale Spinach

Virginia Savoy

SUPER-STANDARD

A yellows resistant stock for fall planting only

Days to maturity, 40. This variety has a very different, although equally interesting, history from the two sorts described above. It has been developed primarily to resist Mosaic, commonly known as yellows, a disease which is getting more and more severe in certain Middle Atlantic districts during the fall season. Virginia Savoy contains about 70 per cent male plants. It will, therefore, shoot to seed very quickly in warm weather. For this reason it must not be planted in the latitude of Philadelphia until about August 20. This seed is only one generation removed from the stock seed grown by the Virginia Truck Experiment Station, which was responsible for the final development of this strain.

Virginia Savoy is a cross between Bloomsdale and a Manchurian dandelion collected by the late lamented plant explorer, Mr. Frank N. Meyer, near Liaoyang. Our friend, Dr. J. B. Norton, secured natural crosses of this plant with Bloomsdale, thus in fusing into Bloomsdale a resistance to Mosaic and a hardiness against cold weather, as carried through into the present variety. In offering Virginia Savoy, we wish to pay our compliments to the scientists who have been responsible for its development. We still have this variety in limited supply of the 1925 crop. Our principal offerings of it came from the new crop which is usually delivered about August 25. Orders against this crop may be booked at any time. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 20 cts.; lb. 35 cts.; 5 lbs. \$1.50; 50 lbs. \$12.50; 100 lbs. \$24.



Top left, Red-Top White Globe; top right, Purple-Top Milan; beneath, Yellow Globe Rutabaga

Purple-Top Milan Turnip

Days to maturity, 45. This small, tender, flat Turnip is a garden variety, as distinct from a farmer's variety. In table quality it is far ahead of the Purple-Top White Globe, and because of its more delicate texture should be harvested soon after reaching its mature size of about 2½ inches. The Milan types are very often used for forcing. In all cases where extra-earliness, fine quality, and bright, attractive ap-

pearance are concerned, Purple-Top Milan should be given consideration. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 30 cts.; lb. \$1; 5 lbs. or more, 90 cts. per lb.

Red-Top White Globe

Days to maturity, 70. In this stock we offer an excellent type of the standard commercial variety. Red-Top White Globe is usually broadcasted with a grass mixture or alone during the month of August. Our stock will be found a good type, of fine texture, and has reasonably good keeping qualities. We recommend, however, that Red-Top White Globe be disposed of ahead of Rutabaga. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 20 cts.; lb. 60 cts.; 5 lbs. or more, 50 cts. per lb.

Yellow Globe Rutabaga

(*Brassica campestris*.) Days to maturity, 125. The Rutabaga, as compared to the turnip, requires a longer season for development and is more highly esteemed as a real winter vegetable. The turnip is better adapted to the early market. Its flesh is not as firm as Rutabaga, and generally speaking, the Rutabaga has a rougher surface than the turnip and is not so symmetrical. This feature is brought out in the above illustration. They are, however, better keepers and are more highly prized for stock-feeding. Our stock of Yellow Globe Rutabaga has a small top and is practically neckless. It will grow to a large size and will be found of excellent table quality. The color is a rich golden yellow with a definite fringe of purple around the upper edge. The Rutabaga is usually planted in rows, not later than June. We recommend that they be thinned to at least 6 inches in the row. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 25 cts.; lb. 75 cts.; 5 lbs. or more, 65 cts. per lb.



Improved Kleckley Sweet Watermelon

SUPER-STANDARD

This very large Kleckley is proving to be extremely profitable

Days to maturity, 87. When the original Kleckley Sweet was introduced, some twenty-five years ago, it was looked on as an excellent eating melon, but one which had a tendency to run to the smaller sizes. Tom Watson, a great shipping melon for northern markets, we have always considered of distinctly inferior quality. This new strain of Improved Kleckley Sweet combines the good features of each. It produces uniformly large, long melons, resembling Tom Watson, with thin rind, but tough enough for reasonable shipping distances and the inside flesh is fully up to the quality of the original Kleckley and free from hard centers. The outside of the melon is a dark, rich green and the larger sizes have small crease-like markings, making it most attractive. It is very prolific. See photograph. The seed is pure white.

Mr. Arthur Royer, from Greenville, Ills., writes of our Improved Kleckley Sweet as follows, under date of October 17, 1925: "Hail ruined all of our early melons. We had a late patch to ripen in September and October, and I wish to say they were very sweet and fine in spite of their late ripening. I have raised melons for several years—in fact, all my life—and I can truthfully say that Stokes has the best and truest Kleckley Sweet Melons I have ever tried out." Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 40 cts.; lb. \$1.35; 5 lbs. or over, \$1.25 per lb.

Fordhook Early

Days to maturity, 85. This, probably, is the earliest variety of Watermelon grown in this country, and, of its class, we consider it very worthy of consideration. Harris Earliest, a melon of the same group, not only matures later, but is not of equal quality, and we have now discontinued it. Fordhook Early will mature in the more northerly districts where Kleckley Sweet will not, and in the latitude of Philadelphia it will produce melons three weeks ahead of Kleckley. The skin is dark green, flesh bright red, and seed dark brown. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

Success

Days to maturity, 95. This large, main-season variety has consistently proved to be a money-maker for the New Jersey growers. The flesh is of coarser texture than the Kleckley Sweet, but the flavor is very fine and its solid, dark green melons find a ready market. It very often runs 40 to 50 pounds per melon. Although not a round melon, it is not as long as Kleckley Sweet, averaging about 15 inches in length and 10 inches in width. This variety can be highly recommended to our trade. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

FLAVOR—UNMINED GOLD FOR THE MARKET GARDENER*

THERE are very few market gardeners who appreciate their greatest asset, the surpassing flavor of a well-grown, quickly handled, and finely prepared vegetable. Flavor has been largely lost sight of by the commercial grower and is almost unknown to the public, except that fortunate part of it which has been able to maintain home gardens. Truck farming in a broad sense has been in shoal water for the past five years. Regardless of heroic efforts on the part of the best men in the business, it is likely to remain there unless more attention is paid to the matter of freshness, a feature which can only be accomplished through direct contact with the customer. Market gardening, as differentiated from truck farming, is in a much stronger position to capitalize on Flavor.

Some day an enterprising group of market gardeners will handle their vegetables as the products of the dairies and bakeries are now handled. Produce will come to the dinner table as fresh and far more alluring than the morning paper comes to the breakfast table. My own ideal for this problem is for an association having its own packing-house in a central point to organize a fleet of clean, white-painted trucks offering fresh vegetables at the housewife's door of an excellence never before dreamed of.

It takes a very keen grower to make money on the wholesale market. Generally speaking, the grower receives only one-third of the ultimate sales price. A further and perhaps stronger reason why market gardeners should make direct contacts with the consumer is the necessity of identification of their fresh-gathered, stringless, full-of-the-flavor-of-the-soil vegetables.

The great oil companies found it was not beneath their dignity to make direct contacts with their customers. On the other hand, thousands of vegetable growers regularly haul

their loads to the great city markets, dump them mountain high on the curbstones, and at the end of the week wonder why their returns are so low. They consistently fail to appreciate the necessity of completing the cycle through their own agencies. Instead they leave it to an army of push cart men who have not brought honor to the industry. Their margin of profit is out of all proportion to the service rendered.

In bringing out these points, I do not mean to imply that every grower should become a huckster, for his time is far too valuable, and no one man can ordinarily furnish a complete service. On the other hand, a few by co-ordinating their service (as for instance the Monroe County, Pa., Vegetable Growers Association has, in serving the Pocono Mountain trade) can offer a complete service at a minimum expense, and at the same time control the evils of both over and under-production.

The great success of the roadside market has plainly shown the value of direct contacts. It must be remembered, however, that everybody does not motor to the country every day, and that the enthusiasm of those who have has cooled a bit by having to pay city prices for often very flavorless products. The success of the whole roadside effort has been severely tested by the great preponderance of hot-dog and pop stands which have largely taken away the beauty of the open road. The fact that the legitimate roadside marketer has not only survived but is emerging stronger than ever is very significant.

You may serve a large city, a series of suburban towns, or a summer resort, but the same principle applies to every one. The original flavor in a fresh-gathered vegetable is your greatest asset. Concentrate your energies on it, and fight to save it. Make it your business to see that the town-dweller renews his acquaintance with it, by a regular and thoroughly dependable service.

*From an address delivered by Francis C. Stokes at the Annual Field Day Meeting at the Market Garden Field Station, Waltham, Mass., August 5, 1925.

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