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1850

1911

*Livingston's*

Special Wholesale Price List

OF

"True Blue" Seeds for Southern Planters

Season of 1911

*Livingston's Globe Tomatoes  
"Best for the South"*



The Livingston Seed Company

"Famous for Tomatoes"

Columbus,

Ohio





Drilling fertilizer, dising and planting tomatoes by machine at our Kirkersville Farms.

## Livingston's Famous Tomatoes

New Varieties and the Growing of Large Quantities of Seed Our Specialty  
**We Grow More Tomato Seed than any Other Establishment in the World**

We may add that we produce the best Tomato seeds that can be grown. In extensive comparative trials at our True Blue Seed Farms, it is demonstrated year after year that our stocks of Tomatoes are the most thoroughbred strains that human intelligence and observation can produce. Nowhere else are as close studies being made of the habits and characteristics of this important fruit, and nowhere is greater care exercised in saving the seeds as with us.

These studies, carried on through two generations (and the third generation is at it now) are largely responsible for the evolution of the Tomato from a mere weed to its present state of perfection. Forty years ago we introduced the first smooth red Tomato ever brought out—the Paragon. Since then twenty-six (26) of the most distinct and best standard sorts have originated with us, and the fame of Livingston's Tomatoes has penetrated every civilized country on earth.

It is needless to assure our friends that we are constantly keeping at it, improving and reselecting all the sorts introduced by us. The standard of quality of our Tomatoes is higher today than it has been at any time, and it will be improved as long as Livingston's have anything to do with it. We take great pride in giving herewith a list of varieties introduced by us and the years in which they were sent out. No doubt you'll find some old, familiar sorts that have "made good" with you among these varieties.

Livingston's Paragon	.....in 1870
Livingston's Acme	.....in 1875
Livingston's Perfection	.....in 1880
Livingston's Golden Queen	.....in 1882
Livingston's Favorite	.....in 1883
Livingston's Beauty	.....in 1886
Livingston's Potato Leaf	.....in 1887
Livingston's Stone	.....in 1889
Livingston's Royal Red	.....in 1892
Livingston's Gold Ball	.....in 1892
Livingston's Buckeye State	.....in 1893
Livingston's Aristocrat	.....in 1893
Livingston's Large Rose Peach	.....in 1893



Livingston's Honor Bright	.....in 1897
Livingston's Dwarf Yellow Prince	.....in 1898
Livingston's Magnus	.....in 1900
Livingston's Aristobright	.....in 1901
Livingston's Royal Colors	.....in 1901
Livingston's Dandy Dwarf	.....in 1901
Livingston's Multicolor	.....in 1901
Livingston's Princess	.....in 1901
Livingston's Grandus	.....in 1901
Livingston's Dwarf Stone	.....in 1902
Livingston's Purple Dwarf	.....in 1903
Livingston's Globe	.....in 1905
Livingston's Hummer	.....in 1907
Livingston's New Coreless	.....in 1908



### Warning:

Not all Tomato seed called "Livingston's Globe" is Livingston's Globe grown by Livingstons. This applies to all of Livingston's Famous Tomatoes. To be sure of genuine seed grown by us, look for our "true blue" seal on every bag. See page 2 for more information.



### Suggestions to Customers

#### Order Sheets and Addressed Envelopes.

We send Order Sheets and Envelopes with each Price List, and it greatly facilitates matters if customers will use same in sending orders. When out of them, please ask for more. Kindly write any correspondence not directly connected with the order on a separate sheet. Please be particular to give name, Full Address and Shipping Directions.

#### Cash With Order.

Customers will please remit when ordering. We are frequently asked to send small lots where cash is not sent with order. Keeping account of such items entails upon us a good deal of labor, and after all is no real convenience to our friends.

#### No Risk in Remitting.

We are responsible for the safe receipt of remittances in any of the following ways: Postoffice Order, Express Order, Bank Draft or Check, Registered Letter, or Cash by Express.

#### On Receipt of Order.

When your order reaches us, it is immediately inspected, and shipment made at once. If not, we advise you promptly.

#### Packing and Shipping.

We make no charge for Bags, Boxes, Packing or Hauling to Freight or Express Offices. Columbus is a fine shipping point, having seventeen (17) railroads and all the express companies. We advise customers who live at places where there is an express office to have lots of from 1 to 10 pounds sent by EXPRESS PREPAID, rather than by mail. The cost is the same (8 cents per pound),

but express is quickest and surest. This rate (8 cents per pound) applies to the most distant express office in the United States.

#### Large Orders.

Any Market Gardener, Institution or individual wishing seeds in large quantities, is requested to mail us a list of their wants, and we will promptly return it with the very lowest prices marked. A letter of inquiry may save you dollars if you want to buy in quantities.

#### Seeds by Mail.

OUR PRICES are based on customers paying transportation charges. When Packets, Ounces and Quarter Pounds are wanted by mail, we pay the postage. When larger lots, such as Pounds or Quarts are wanted by mail or express, prepaid, customers must remit 8 cents per pound and 15 cents per quart extra. When not ordered by mail or express, prepaid, as above directed, we ship by express or freight at buyers' expense. We supply half pounds at pound rates, and half bushels at bushel rates.

While we exercise great care to have all seeds, bulbs and plants pure and reliable, we do not give any warranty, express or implied. If the purchaser does not accept the seeds on these terms and conditions, they must be returned at once, and the money that has been paid for the same will be returned. We cannot afford knowingly to sell seeds doubtful as to vitality or purity. We test our seeds before sending out, and should they prove defective in germination or purity when properly planted and cultivated we will refill the order free or refund the price paid.



## To Our Truck-Growing Friends in the South:



Other line of human endeavor demands more extreme care and conscientious work than the seed business. We deal in "live" merchandise. Every little seed we sell is plant-life in embryo. The product of the plants grown from our seeds will either be a recommendation or a detriment to our business.

The full realization of these facts prompts us to be everlastingly on the watch-out. From the time we sow the seeds to produce the plants which will bear the seeds for others' use, to the minute these seeds are shipped to the customer, the keynote to every day's efforts is "attention." To watch the insects, the wind, the weather and other natural influences which could easily upset our well laid plans; to take proper care of the seeds finally harvested and to handle these seeds in the most scrupulous manner for our mutual benefit,—these and many more are our daily duties.

Our life's work has been "breeding" Tomatoes. Still, even to us all tomato seeds look alike. Nobody can tell the difference between Livingston's Globe Tomato seed and seed of Livingston's Dwarf Aristocrat. Yet any Southern Grower is familiar with the difference in value of the resulting crops.

We aim to supply you seeds that do best in your section of the country. By furnishing dependable culture directions, we try to help you get the best out of the seeds supplied. The suggestion of improved sorts which will produce more vegetables of better quality than some of the old standbys you are using is one of our pleasing duties. These and many more things we consider our mission in connection with our trucking friends in the South.

Let us help you to get better rewards for every effort you make in your business.

Sincerely yours,

True Blue Seed Farms, Trial Gardens and Greenhouses Near this City  
Kirkersville Seed Farms, Kirkersville, Ohio  
Retail Store, 114 N. High and 15-17 E. Long Streets } Columbus, Ohio  
Seed Warehouse, 59-61 East Chestnut Street }

AUGUST 1, 1911

*The Livingston Seed Co.*





## 960 Livingston's Globe Tomato

### The Greatest Shipping Tomato for the South

(Originated by Us and Introduced in 1905)

**The Finest Early Purple Tomato in Existence—Very Distinct in Shape, Firm Fleshed, Blight Proof**

**Livingston's Globe Tomato** is an extra good all-around sort, of a distinct globe shape, with quite a large percentage of elongated fruits. It is a very beautiful variety (see illustration), and on account of its shape one that permits of a greater average number of slices to be taken from each fruit than any other sort, with the exception of our new "Coreless."

**Livingston's Globe Tomato** is early. In time of ripening we class it with the first earlies, being among the first to ripen fruit, both in our greenhouses as well as our field trials, along with many other varieties. The fruits are of large size, and a good marketable size is retained throughout the season. It is always smooth, of firm flesh, and few seeds; ripens evenly; color, a fine glossy rose, tinged with purple, and without the slightest tinge of yellow at any stage of ripening.

**Livingston's Globe Tomato** is an exceedingly productive variety, having plants with many short joints, at which large clusters containing three to seven fruits are almost invariably formed, so that it can be truthfully stated the plants are literally loaded with fruit. It is a remarkably good keeper, none of the many varieties we grow surpassing it in this respect—not even the everlasting-keeping Peach varieties.

### Tomato Facts

Is the title of an interesting 24-page booklet which should be in the hands of every Southern Planter. It describes in detail all of Livingston's Famous Tomatoes, tells how we grow TONS of Tomato Seeds and how the most perfect Tomatoes in cultivation today were evolved by us. After you read this booklet you know "the reason why" you should get your Tomato Seeds of Livingston's.

We'll send "Tomato Facts" free to every trucker who is interested enough to write for it. Let us send YOU a copy!

**Effie Steele of Ottawa County, Kansas, writes:**

"We had better success with Livingston's "True Blue" seeds last year than any others that we planted."

**Livingston's Globe Tomato** is delicious. In qualities there is nothing more to be desired, being mild, pleasant and of delicious flavor; unsurpassed for slicing or to eat from the hand.

**Livingston's Globe Tomato** is unexcelled for greenhouse growing or for early growing on stakes or trellises, which is now so much in vogue. It is second to none of the purple sorts with which we are acquainted, and we aim to try all promising varieties as they are offered.

**Livingston's Globe Tomato** is first class as a general field cropper. It is so firmly fixed in its characteristic features that it was difficult to detect any variation in our crops of the past five seasons. Its blight proof qualities are remarkable. May be picked quite green, will carry to Northern markets in excellent shape and ripen up uniformly to meet quick and profitable sales. **Livingston's Globe** is without doubt the greatest tomato ever evolved for the South. Get our seeds and make sure of the "true Globe." Read "Warning" below.

**Price:** (Pkt., 10c.; oz., 30c.; 1-4 lb., 90c.; 1 lb., \$3.25; 5 lbs., \$15.75; 10 lbs., \$30)

**Warning:** We do not sell Tomato Seeds to dealers in bulk. All our Tomato seed is put up in packages bearing our registered "true blue" seal. When you walk into a store and see Livingston's Stone, Livingston's Globe, Livingston's Beauty, etc., displayed on the counter in a bag without our blue seal, that packet does not contain Livingston's Tomato seed. Every year we receive complaints that seeds bought at stores do not turn out as well as what we supplied.

The reason: **Livingston's Tomato seeds** can only be bought from Livingston's or from a few reliable dealers who handle our seeds in original bags with the "true blue" seal.

**E. H. Jones, of Leonia, Bergen County, N. J., writes:**

"Our tomatoes, all Livings on's, are the pride of all."



# Livingston's Globe Tomato

## As Grown and Spoken of by Successful Southern Growers

### How It Is Grown:

**T. H. Chapman, one of our best customers in Florida, writes:**

"Planters here use exclusively Livingston's Globe Tomato seed. We plant on Everglade Prairie land, some in sand and muck. We generally plant from seed from September to January to catch the early and late markets. October planting in seed beds means we ship tomatoes to market in February, and January seed beds we catch the later market here in Florida from April 15th to May 15th, but later planting don't yield as many as early planting in winter. We first cut the grass and burn off the land. Then plow four furrows and clean out last furrow to get loose sand.

Set the plants about 2½ ft. apart in drills 7 to 9 ft. apart to make loose beds, also to keep out of water. A small handful of stable manure is put over each tomato plant root to enable it to take root again at once. Put dirt on top of stable manure, and then about 200 lbs. of Commercial fertilizer to the acre directly or a little below the stable manure. In two weeks time we fertilize the plants with say 500 to 600 lbs. to acre, throw out another furrow and clean out. In two more weeks or so put on another 1000 lbs. or so and throw out balance of middle. Our crop is made then excepting to treat it with bran and Paris Green, also Paris Green and syrup for cut worms; two teaspoonful of Paris Green to one pt. of bran or shorts. We generally spray with Arsenate of Lead three lbs. to 50 gallons of water to catch leaf eating insects. If the crop looks diseased, in shape of rust, we add four lbs. of Blue Stone to four lbs. of Rock Lime dissolved in the same 50 gallons of water the lead is in.

**O. L. Richardson, Sanibel, Florida, writes as follows:**

I have been planting your seeds for the past four or five years and have certainly had good luck with my crops. I prepare my land early in the summer for a fall crop. I plant 20 acres every year in Tomatoes, Peppers and Egg plants. I break my land with two-horse plow six inches deep the last of June, and then keep the grass and weeds down with cutaway harrow until the first of September; then I lay off my rows six ft. apart, and drill in 800 lbs. of low grade fertilizer to the acre, then cover the fertilizer with small plow with two furrows. Set plants three feet apart in drill and don't do anything more to them except rake around them with potato rake until plants start to bloom, then I put 1000 lbs. more fertilizer, high grade, per acre. I drill fertilizer on both sides of the row in the same furrows that I covered my low grade fertilizer, then I plow out the middles with small plow and harrow down level, which leaves them in fine shape.

**Another Florida customer gives the following directions:**

I prepare a loose and loamy soil, fertilize moderately and sow seed about the 1st or 15th of January in rows about 4 or 5 inches apart. Cover about ¼ inch deep and keep soil moist until seed is up. Then fertilize lightly and cultivate often. Plants are ready in 3 to 4 weeks to transplant in the field.

### What Growers Think of It:

**Fred A. T. Griffith of Monongalia County, Fla., writes:**  
"I gave you only a small order last season and I thought I would try your seed again as they gave great satisfaction and the Globe Tomatoes kept until Christmas, which is all any one can ask."

**J. W. Bradford of Ft. Lauderdale, Fla., writes:**

"Allow me to thank you for the good seed you furnished me last season. I ordered the Globe and I got the Globe and I made a good crop."

**Mr. L. I. Rahn of Terra Ceia, Florida, writes:**

Your Globe Tomatoes are the nearest we can get in this section that are blight proof.

**Mr. E. Kinnear of Albany County, N. Y., writes:**

"I have grown your Globe Tomato for several years and my friends all say it is the best Tomato they ever saw."

**J. W. Newton, Keosho County, Kansas, writes:**

"There has been \$2800.00 of Globe Tomatoes shipped to Colorado from this point by two men. I have promised to get seed for a number of planters around here. Please send prices."

**Wm. B. Morton, Dade County, Mo., writes:**

"Have grown your strain of Tomatoes since 1885, and have purchased my seed of you since the introduction of Globe. As to Globe they are the best of all."

### What Shippers Think of Livingston's Globe:

**Denny & Co., Chicago, Ill., writes as follows:**

"We are in receipt of your favor in reference to Globe Tomatoes. This variety is unquestionably the best grown in the South, both as to appearance, carrying quality, etc., and at all times commands the very highest market price. If this variety can be grown to as good advantage as the others, we cannot understand why the growers think of using any other variety, as there is no question about the prices they would realize on markets."

**The Snyder & Blackford Co., 220 S. Charles St., Baltimore, Md., writes:**

"We have handled some Tomatoes from The Globe Packing Co. of Pompano, Fla., which goods gave very good satisfaction. They were packed right and put up in good packages, and the Tomatoes were of the Globe variety and sold at top market price, and we would advise all shippers to plant them, as it certainly gives the best satisfaction at the selling end."





Livingston's Hummer Tomato.

## Two Other Sorts of the New Globe-Shaped Type 934 Livingston's Hummer

Introduced by us in 1907.

(See illustration of fruit alongside.)

**Livingston's Hummer** is round as a ball, smooth as an apple, a good variety for forcing, also very prolific, and has very little indenture about the stem end. The color of the fruit is a very attractive bright-scarlet. The flesh is a rich crimson-scarlet, and of the very best quality. In size, not so large as Livingston's Stone, but nevertheless a most excellent variety for canners' use, as a large percentage of the fruits can be put into the can whole; quite an early tomato, is especially desirable also for canners' use in those latitudes where the crop must be produced in a short time.

**Livingston's Hummer** is hard to beat for market and home-garden, especially when grown on stakes or trellises of some kind. Free from cracks, always smooth, of desirable size, and a great producer of beautiful clusters of fruit. It is a healthy, vigorous grower of medium-sized vines. The fruit itself is firm and solid; in fact, a rotten tomato is very seldom found. If picked when "just turning" to ripen, it will carry to a distant market in excellent shape, color up nicely, and meet with ready sales.

Price: Pkt., 10c.; oz., 25c.; 1-4 lb., 75c.; lb., \$2.50

### What a Successful Trucker and Author Says About Our "Globe-Shaped" Tomatoes:

"In the introduction of new varieties, we owe considerable to the Livingston Seed Company, of Columbus, Ohio, for having produced a number of varieties of great merit. Among their latest and most promising introduction are the Globe varieties; these have everything that is desirable in quality, carrying capacity, size and shape.

Reprinted from "Truck Farming in the Everglades" by W. Waldin. Price \$1. Postpaid.

## 932 Livingston's Coreless

Originated by us and Introduced in 1908.

The Most Perfect Shaped Canning Variety ever Produced. Large Size, Globe Shaped, Full at Stem End, Bright Red, a Strong Grower and Big Cropper.

All markets requiring a bright-red sort will be pleased with Livingston's Coreless. In shape it is almost round, being of about the same diameter each way. The depression at the stem end has been almost eliminated, making it the most profitable variety for canning owing to a very small amount of loss in material and labor.

**Livingston's Coreless** is immensely productive, clusters of four to seven fruits are produced at six to eight inches apart along the stem. All of the fruits are of marketable size, and many of them are quite large, twelve to fifteen ounces. Always free from green core. A grand, good slicing variety, the seed cells being surrounded by bright-red, heavy, meaty and delicious flesh, which is slightly more acid than the Livingston's Globe. Its color is that bright, rich red so important to all packers of high-grade goods.

**Livingston's Coreless** has strong outside and inner walls of flesh which render it a firm fruit and one of the best for long-distance hauling and shipping. Ripens all over and through and right up under the stem, all at the same time.

Price: Pkt., 10c.; oz., 25c.; 1-4 lb., 85c.; lb., \$3.00.

J. W. Stubenrauch, of Limestone County, Texas, writes:

"The past season again I found cause to congratulate you on your Dwarf Stone Tomatoes (offered on page 8). The plant is all that could be wished for—stout and able to hold up the heavy load of fruit it sets. Then, the blossoms can endure a temperature of 100 degrees in the shade and yet set fruit, something no other variety that I have ever tried will do under the same conditions. In 1900 about ½ acre Magnus alongside of Dwarf Stone yielded practically nothing, while the Dwarf Stone did well. Last year, 1910, your three globe-shaped varieties along side shed every bloom as long as the hot weather lasted, while the Dwarf Stone set and made a fine crop that paid handsomely.

You see we plant for a fall crop, setting plants out in June, and they will have to set fruit during the heat of August and the first half of September in order to mature before killing frosts that usually come during November. It will pay you to give especial attention to this tomato. I am willing at any time to pay you a Dollar an ounce for the seeds if you can still further improve them."



Livingston's Coreless Tomato.





LIVINGSTON'S  
STONE TOMATOES GROWN ON STAKES  
KIRKERSVILLE FARMS

## The Greatest Canning Tomato in the World 936 Livingston's Stone

(Introduced by Us in 1889)

The Largest, Bright Red, Perfectly Smooth, Highest Yielding, Best Keeping,  
Finest Flavored Main-Crop Variety in Existence.



The most highly complimented Tomato we have sent out, for it has received more renames than anything we have introduced. Dealers and planters everywhere instantly recognized the merit of the Stone, and Livingston's STONE can be bought at many sources under different names, although comparative trials always reveal the real nature of the "new name" sort.

Livingston's Stone is always of good size, deep through from stem to blossom end and very firm. Skin is bright scarlet, perfectly smooth and strong enough to stand shipping and long distance hauling to perfection. Flesh is very solid, of finest flavor. Seed cells are small and few.

Livingston's Stone is now recognized by all as the greatest canning Tomato. We alone supply enough seed to the leading Tomato growers every year to produce 80 million plants, and large quantities of Stone Tomato seeds are sold by others, but—seed of Livingston's Stone, as evolved by us, can only be bought from LIVINGSTON'S.

Price—Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

### We Breed Tomatoes

The picture above shows a patch of Livingston's Stone Tomatoes at our Kirkersville Farms. These are mother plants from which stock seed is saved. The plants are given every possible chance to develop in an ideal way. Each has to show marked and valuable characteristics in order to prove worthy of its place in this breeding patch. Supported by wire trellisses the plants bear handsome, well-developed fruits which will have to come up to our idea of a perfect Stone Tomato. The very choicest of these fruits are saved for the seeds which will be the planting stock of our crops the next season. This work is carried on with all our Tomatoes. Constantly we are striving after the best that soil and climate are willing to produce. Planters of "True Blue" seeds will realize why our Tomato seeds are worth more than the common commercial grades.



Cluster of  
Livingston's Acme  
Tomatoes.

## 962 Livingston's Acme

Introduced by Us in 1875.

One of the best, earliest purple-fruited Tomatoes in existence. As a shipping sort for growing in Southern States it is unsurpassed. This was the first perfectly smooth large purple Tomato introduced by our firm. Today, after thirty-five years, it is still the leading standard sort with many extensive growers in the South, particularly in Texas. Could anything prove the merits of a sort better?

Critical selection and constant improvements on our part have preserved the high standard of this remarkable variety. Livingston's Acme is a very prolific sort. Fruits are produced in clusters of four or five, are large and free from cracks. They are remarkably solid and stand long distance shipment to perfection. The quality of the flesh is beyond criticism.

Here is a typical letter about Livingston's Acme from one of our old Texas customers. Mr. M. L. Sanders of Waco, Texas, writes us as follows: "I am sending you photo of a cluster of Early Acme Tomatoes, all of which were ripened at the same time, and were of good size, shape and quality. Sold about \$125.00 worth of them from a small patch.

Price, oz., 20c.; ¼ lb., 65c.; lb., \$2.00.

## 961 Livingston's Beauty

(Introduced by us in 1886)

Although introduced by us twenty-four years ago, this is still the greatest of all purple colored market Tomatoes. Hosts of "new" sorts have been brought before the public since, but **not one** has in any sense become a real rival of Livingston's Beauty, although our "Globe" is rapidly gaining in favor among Southern growers. The plants make a strong growth, are hardy and bear plentifully. The fruit is produced in clusters of four to six, is large, of perfect shape, and retains its size until late in the season.

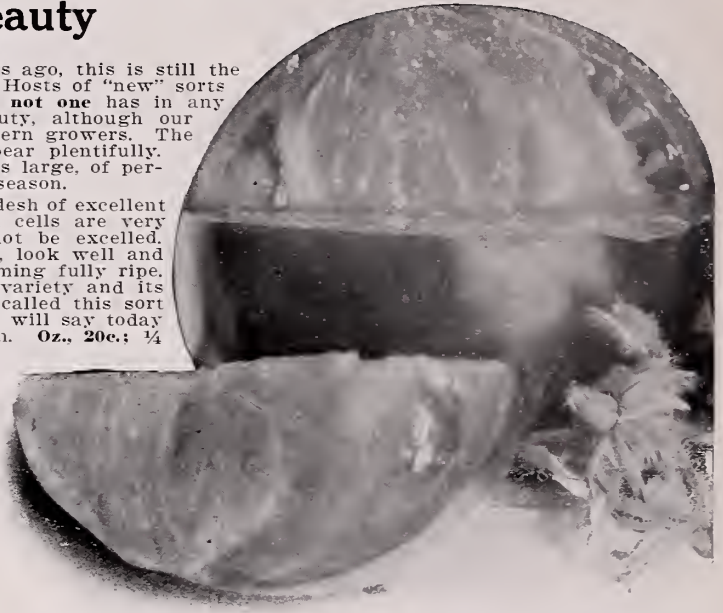
**Livingston's Beauty** ripens early, has firm flesh of excellent quality, and the seed cells are very small. For shipping and early market it cannot be excelled. May be picked quite green; will ripen up nicely, look well and keep in perfect condition for a week after becoming fully ripe. As far back as 1892 we sold 2½ tons of this variety and its popularity has not decreased since. Our father called this sort "the Crown Jewel of them all," and many people will say today that he was perfectly justified in his enthusiasm. Oz., 20c.; ¼ lb., 65c.; lb., \$2.00.

## 964 Livingston's Magnus

One of the Finest for Growing on Stakes

Introduced by us in 1900. This distinct variety, of the color of Livingston's Beauty and Livingston's Early Acme, is perhaps one of the most valuable additions to the Tomato family. It is fully as early, thicker, heavier and more solid than either of the above, making it easily one of the most handsome varieties in cultivation. **Livingston's Magnus** is unsurpassed in quality and in the production of fine, large fruits. While well adapted to main-crop planting, it matures so quickly that it also takes first rank for early market purposes.

**Livingston's Magnus** is a robust grower, with short joints, setting its clusters together than most varieties, and it therefore follows is a very heavy cropper. The fruits are usually very deep from stem to blossom end, uniform and large. Ripens evenly, does not crack about the stem, flesh is firm and the flavor is all that can be desired.



Livingston's Beauty

**Livingston's Magnus** has been tested for several years staked up in the field, as well as for forcing in greenhouses, and we believe it to be entirely unequaled for such purposes. There is more money in growing it for early market than any other variety, as it has about 4 clusters of fruit where others have 3. Fruit and clusters are also larger. Comes early while prices are fancy. Oz., 25c.; ¼ lb., 80c.; lb., \$2.75.

### Read Below What Others Say About Our Tomatoes:

Mr. S. A. McCormick, of Baltimore, Md., writes as follows:

"I have had your Tomatoes for 2 years and they are certainly superior to anything that I had ever been able to get before using them."

G. R. Hickman, of Jackson County, Ohio, writes:

"I have been cultivating Tomatoes for twenty years; have tried many different kinds but never found anything that came up to Chalk's Early Jewel I got from you. Last year they had the largest yield and the most perfect fruit and continued to bear until frost."

W. C. Thompson, Brown County, Tenn., writes Jan. 17, 1911, as follows:

"I had more compliments on Livingston's Beauty Tomato than any other grower of Tomatoes. Sold about \$100.00 from 600 plants. I grew them in hot bed and cold frame and had Tomatoes three weeks earlier than anywhere else."

Livingston's Magnus Tomatoes





Improved Dwarf Champion.

## 968 Livingston's Improved Dwarf Champion

Critical selection and careful breeding have completely eliminated in our strain the two principal objections to the old Dwarf Champion—small-sized fruits and short season of bearing. Its fruit is fully one-third larger than the original in all kinds of soils. Bear in mind that all dwarf varieties do their best on well-riched soil. It continues bearing desirable sized fruits until frosts. Fruits are produced in clusters of three to five specimens. The plants are close-jointed, each bearing a large number of fruits of a beautiful glossy-purple, invariably "as smooth as an apple," firm, solid, thick flesh, large meaty center, which is devoid of any hard or green core so prevalent in some sorts. Quality the best.

Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

S. M. Leslie, Lyndon, Kansas, writes as follows:

"For twelve years I have used your seeds more or less and have always found them true to name and of first quality. We plant your Tomatoes exclusively. We know of none equal."

## 940 Livingston's Perfection

Originated by Us and Introduced in 1880.

The demand for a first class shipping Tomato brought about the introduction of Livingston's Perfection, which may fittingly be described as an improved Aeme with red skin. This skin is sufficiently tough and the fruits are so remarkably solid that they may be shipped long distances and are sure to arrive in good condition.

Price—Oz., 20c.; ¼ lb., 50c.; lb., \$1.75.

Livingston's Perfection is a large, invariably smooth, bright red sort of excellent quality. It ripens about ten days before Livingston's Stone, keeps its good size to the end of the season and is unexcelled for either market or home use. Many canners, prefer Perfection to all others.

## 993 Chalk's Early Jewel

(See illustration below.)

Within a week to ten days as early as Sparks' Earliana, it is even a heavier cropper with Tomatoes of larger size and sweeter flavor. Large, handsome fruits, very solid, deep through. Color brightest scarlet, ripening up to the stem without any cracks or green core. The foliage is rather open, admitting the sunlight to the center of each plant, so that all the fruits are thoroughly ripened. Flesh thick, bright scarlet, solid, with comparatively few seeds and of sweet flavor; skin thin, but strong enough to make it a good shipper.

Price, oz., 20c.; ¼ lb., 50c.; lb., \$1.75.

Chalk's  
Early  
Jewel

## 991 Spark's Earliana

The earliest smooth, bright red Tomato of good size. It has been developed in the light, warm soil of southern New Jersey, where effort is made to market Tomatoes at the earliest possible date. The plants are compact in growth, with short, close-jointed branches, setting fruits very freely. Foliage very small and finely cut, giving the sun free access to the fruits which are formed in compact clusters. The Tomatoes are quite uniform in size and of smooth, regular form, averaging 3 inches in diameter and from 2 to 2½ inches in depth. They are fleshy, solid and excellent for shipping purposes.

Price, Oz., 25c.; ¼ lb., 70c.; lb., \$2.25.



Dwarf Stone



## 942 Livingston's Dwarf Stone (Introduced by Us in 1902)

One of the Largest Fruited Upright Growing Varieties in Existence.

The merits of the dwarf-growing sorts are being more and more appreciated, especially by the man who has only a small piece of ground at his disposal. The advent of Dwarf Stone marked a new epoch in Dwarf Tomatoes, for in that sort we bred many desirable characteristics lacking in other dwarfs.

**Livingston's Dwarf Stone has size!** The fruits are larger than those of Dwarf Champion and nearly as large as those of our original Stone, the most famous canning Tomato.

**Livingston's Dwarf Stone is prolific!** Vines have produced as high as ten marketable fruits which weighed 5 pounds 3 ounces. Single fruits often weigh 1 pound, are very meaty and solid.

You may set the plants of Livingston's Dwarf Stone as close as 12x24 inches and still produce an abundant crop. It is the variety "par excellence" where ground and space are valuable, and it is on a fair way to become a great favorite. Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

## 944 Livingston's Favorite

(Introduced by us in 1883.)

The canners' Favorite, and one of the best and largest perfect-shaped red tomatoes in cultivation. Ripens evenly and early, holding its size to the end of the season; free from cracks, very prolific, good flavor, few seeds, flesh solid, bears shipping long distances. Has been generally grown for the canners' grade throughout the United States. Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

## 946 Livingston's Dwarf Aristocrat

(Introduced by us in 1893.) Has a beautiful, rich, glossy red fruit. The size, solidity, productiveness, smoothness, flavor of its fruit and its other splendid qualities are remarkable. Very desirable for forcing. Oz., 25c.; ¼ lb., 70c.; lb., \$2.25.

## 948 Livingston's Honor Bright

(Introduced by us in 1897.) The distinctive features of this sort are its solidity, long-keeping qualities after being picked and the remarkable changes of color the fruit undergoes during growth and ripening. A rich red. Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

## 966 Livingston's Buckeye State

(Introduced by us in 1893.) Extra large fruits are borne in clusters of three to six. Buckeye State is at all times of the largest size and has a smooth skin of dark purple color. The fruit is very meaty, solid; flesh of most excellent quality. Oz., 35c.; ¼ lb., \$1.00; lb., \$3.50.

## 950 Livingston's Royal Red

(Introduced by us in 1892.) A first class main crop variety; beautiful red; handsome. Desirable for canning and catsup. Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

## 938 Livingston's Paragon

(Introduced by us in 1870.) First introduction; have kept it up to its original standard. Large scarlet, keeping size late. Flesh solid, well colored. Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

**Livingston's Dwarf Stone is handsome!** The shape of the fruit is perfect, the skin is free from cracks at stem end. The color is bright red, a shade that catches the eye.

**Livingston's Dwarf Stone is of exquisite flavor!** It is an exceedingly "tasty" sort, and, whether eaten raw from the hand or prepared in any way, it gives and creates that degree of satisfaction which "longs for more."

## Other Good Standard Tomatoes

**1003 Comet Tomato**—Unsurpassed for forcing under glass. Fruits solid, round, smooth, of good size, and rich scarlet color, heavy cropper, good flavor. Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

**1011 Truckers' Favorite**—Large, solid, purple-fruited sort. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

**1001 Atlantic Prize**—Strong grower; bright-red; smooth and solid; fine market sort. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

**980 Livingston's Golden Queen**—Beautiful sliced with red varieties; large, fine. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

**1007 Ponderosa**—Enormous in size; very solid; glowing-crimson; fine flavor. Oz., 35c.; ¼ lb., 95c.; lb., \$3.50.

**999 Magnificent**—Large, productive; smooth, scarlet fruits of desirable quality. Oz., 20c.; ¼ lb., 50c.; lb., \$1.75.

**995 Matchless**—Cardinal-red, large, solid, smooth and handsome; fine keeper. Oz., 25c. ¼ lb., 75c.; lb., \$2.50.

**1005 June Pink**—Similar in habit to Earliana and just as early; pink color. Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

**Trophy**—One of the oldest sorts, and still a good one. Bright red. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

**Enormous**—Large, smooth, of fine quality and with few seeds. Oz., 30c.; ¼ lb., 90c.; lb., \$3.25.

**Duke of York**—Extra large, purple. Very popular in the South. Oz., 35c.; ¼ lb., 95c.; lb., \$3.50.

**Success**—A good, bright red, solid and productive variety. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

Packets of the above Tomatoes in two sizes at 5c and 10c.



## Read Remarks on Page 5

about our "breeding-patches" of tomatoes. Illustration along side shows another section. Read the letter of Mr. Stubenrauch about Dwarf Stone Tomatoes on Page 4.

# Special Wholesale Price List of Livingston's "True Blue" Garden Seeds for the South

**Please Note:** Prices in this catalogue do not include delivery charges (except for pkts., ozs., and ¼ lbs., which we deliver at catalogue price.) When larger quantities are wanted sent by mail or express with delivery charges prepaid, add to the catalogue price at the rate of 8c. per pound and 15c. per quart. Where extra money is not sent, we ship by express, purchaser to pay transportation charges.

Esparagos

## Asparagus

Spargel

### Seeds

**7 Early Giant Argenteuil**—Famous Parisian sort of unsurpassed quality. Oz. 10c.; ¼ lb., 20c.; lb., 50c.

**6 Columbian Mammoth White**—The well known white-stalked standard sort. Oz., 10c.; ¼ lb., 20c.; lb., 50c.

**9 Donald's Elmira**—Thick, tender, green stalks, of finest quality. Oz., 10c.; ¼ lb., 20c.; lb., 50c.

**4 Palmetto**—Large, thick, dark-green shoots. Very hardy and almost blight proof. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

**5 Conover's Colossal**—Standard variety. Large, green stalks of fine quality. Oz., 5c.; ¼ lb., 10c.; lb., 35c.

### Roots

We have for many years made a specialty of Asparagus Roots. Splendid soil, together with the finest strains of seed obtainable, of the various standard varieties enable us to produce enormous quantities of Asparagus Roots of the very best quality. Note favorable prices:

**500 Asparagus Roots at 1,000 rates.** Special prices quoted by letter on larger quantities.

**Palmetto**—One-year-old roots, per 100, 50c.; per 1,000, \$3.50; 2-year-roots, per 100, 60c.; per 1,000, \$4.50.

**Conover's Colossal**—One-year-old roots, per 100, 40c.; per 1,000, \$3.00; 2-year-old roots, per 100, 50c.; per 1,000, \$4.00.

**Columbian Mammoth White**—Strong 1-year-old roots, per 100, 50c.; per 1,000 \$3.75; 2-year-old roots, 100, 60c.; 1,000, \$4.75.

**Early Giant Argenteuil**—One-year-old roots, per 100, 50c.; per 1,000, \$4.00; 2-year-old roots, per 100, 60c.; per 1,000, \$5.00.

**Price:** 3-year roots one-half more than 2-year roots. All varieties.



### 8 Carolina Queen

One of the oldest and largest Asparagus growers in the Carolinas has developed this strain from a cross between the old Palmetto and an imported French variety. He has been selecting and breeding it up for the past 15 years, and has thoroughly fixed the following very desirable points: **Earliness, Great Productive Power, Immense Stalks when sprouting, Rust Resistance, Superb Quality, Handsome Appearance.** The stalks are very pretty, bearing a creamy white with pink heads. The flavor is delightful.

**Carolina Queen** is the result of hybridizing two splendid sorts and of years of careful selection by an expert who has spent his life in growing asparagus for the market. It is the result of a practical grower's experience, one who knows the desirable money-making points in Asparagus, and has developed them.

**Gardeners who want THE BEST should plant Carolina Queen.** We have secured a limited supply of choice stock seed: Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.00.

**Roots of Carolina Queen**—One-year-old Selected Roots by express, not prepaid, 50 for 75c.; 100 for \$1.00; 500 for \$4.00.

### Artichoke Artichoke Alcachofa

**1 Large Green Globe**—Grown for its flower heads, which are cooked like Asparagus. Hardy, easily cultivated. The seed can be sown early in a rich seed bed in drills one inch deep and 12 inches apart, thinning, when up, to 4 inches apart. The second season they form heads. Will continue bearing for years. Pkt., 5c.; oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

Habas nanas

## Dwarf or Bush Beans

Buschbohnen

We are proud of our strains of Beans. They have been evolved by the best growers of the country, are critically rogued year after year, are always hand-picked, and we are satisfied that better Beans cannot be bought anywhere at any price.

### 47 Hodson "Green Podded"

Unquestionably one of the best Green-podded sorts for Southern growers who ship to Northern markets. Entirely unaffected by rust or blight; an exceptionally strong and robust grower; enormous yielder, often producing 50 to 60 pods to the plant, and withstanding adverse weather conditions to a remarkable degree. A little later than Refugee, or Thousand to One. Excellent shipping sort. See illustration below. **Price, qt., 20c.; 4 qts., 65c.; peck, \$1.10; bushel, \$4.00.**



**Other Green Podded Beans**

**38 Refugee or 1000 to 1.** Our strain of this market-gardener's favorite is exceptionally fine. It is true and pure, producing plants of true bush form with typical long, round pods of attractive light-green color. **Qt., 20c.; 4 qts., 65c.; pk., \$1.15; bu., \$4.25.**

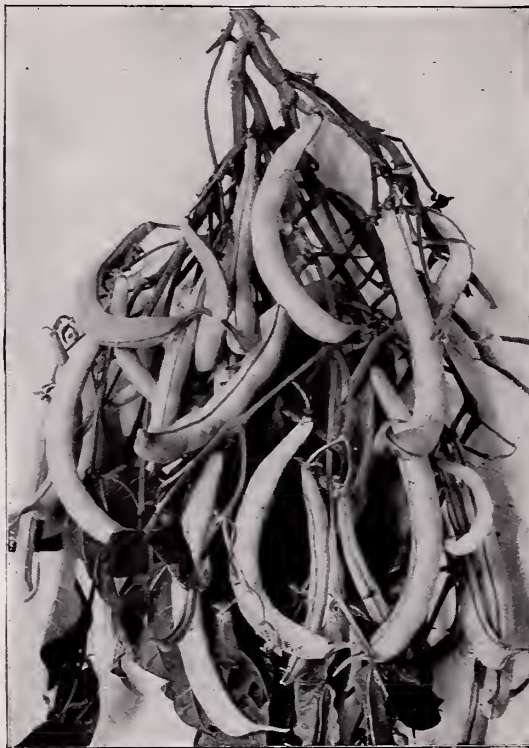
**45 Burpee's Stringless Green Podded**—The pods are of rich green color, very round, deeply saddle-backed, and straight as a pencil. They average about 5 inches long, are brittle at all stages of growth, entirely stringless, tender and of finest flavor. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$4.50.**

**44 New Bountiful**—Pods beautiful rich green, flat, but thick through, broad, long and uniform; meaty, tender, fine quality; absolutely stringless. Good shell bean for winter use. A splendid market variety. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$5.50.**

**48 Keeney's Green - Podded Stringless Refugee** — Of the same type as Refugee 1000 to 1, but entirely stringless. See illustration. **Qt., 50c.; 4 qts., \$1.75; pk., \$2.50; bu., \$8.00.**

**41 Extra Early Round Pod Red Valentine**—Prolific, thick, round, tender pods of fine flavor. **Qt., 20c.; 4 qts., 60c.; pk., \$1.00; bu., \$4.00.**

**46 Giant Stringless Green Podded**—Round and fleshy, extremely crisp and absolutely stringless. **Qt., 25c.; 4 qts., 85c.; pk., \$1.65; bu., \$6.00.**



Livingston's Hardy Wax

**43 Longfellow** — Semi-round, straight, brittle pods. Prolific and of good quality. **Qt., 20c.; 4 qts., 60c.; pk., \$1.00; bu. \$4.00.**

**39 Livingston's Round Six Weeks**—Extra early; stringless, fleshy, flat pods of good quality. **Qt., 25c.; 4 qts., 70c.; pk., \$1.25; bu., \$4.50.**

**37 Long Yellow Six Weeks**—Flat pods; light green color. **Pkt., 10c.; qt., 20c.; 4 qts., 60c.; pk., \$1.00; bu., \$3.75.**

**35 Black Valentine** — Long, straight, round, green pods. **Qt., 25c.; 4 qts., 70c.; pk., \$1.25; bu., \$4.50.**

**42 Full Measure** — Straight, round, brittle and stringless pods. **Qt., 25c.; 4 qts., 75c.; pk., \$1.40; bu., \$5.25.**

**40 Extra-Early Refugee**—Ten days earlier than Refugee or 1000 to 1. **Pkt., 10c.; qt., 20c.; 4 qts., 65c.; pk., \$1.15; bu., \$4.25.**

**31 Early Mohawk**—Productive; very hardy. Very early. Large flat, dark green pods. **Pkt., 10c.; qt., 20c.; 4 qts., 60c.; pk., \$1.00; bu., \$3.50.**

**13 Improved Golden Wax, Grenell's** — Very early; long; flat pods; stringless. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$5.25.**

**18 Prolific German Black Wax.** —Long, round pods; fine quality; productive. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$5.25.**

**16 Keeney's Rustless Golden Wax** — Free from rust; semi-round, meaty pods; stringless, prolific. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$5.25.**

**14 Davis White Wax** — Long, handsome waxy-white flat pods; hardy. **Qt., 25c.; 4 qts., 80c.; pk., 1.50; bu., \$5.25.**

**15 Currie's Rust-Proof Wax**—Rust-proof, large flat pods; early, productive. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$5.00.**

**21 Burpee's White Wax**—Handsome, flat pods. Perfectly stringless; a dandy. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$6.00.**

**22 Round Pod Kidney Wax**—Very early. Long, round, tender pods; stringless. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$6.00.**

**Wax Podded Bush Beans  
24 Livingston's Hardy Wax**

Handsome, waxy, golden-yellow pods about 4 to 5 inches long. It is remarkably early for so large a sort, and its reliability for producing a big crop will make it pre-eminently a market-gardener's favorite. It is a good shipper, and its great beauty makes it saleable anywhere. Pods are round, solid, stringless and tender. **Pkt., 10c.; qt., 25c.; 4 qts., 85c.; pk., \$1.60; bu., \$6.00.**

**19 Wardwell's Kidney Wax**

**Rust Proof, Enormously Productive. Very Early. Stringless.**

It is enormously productive, yielding long pods of superior quality. A dark golden yellow color, flat pods. Shows no string or coarseness even when past its best, but is of tender melting flavor at all stages of its growth. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$5.00.**

**20 Livingston's Penell Pod Wax. (Introduced by us in 1899.)** Hardy, stringless, tender and of luscious quality; pods smooth, round and straight. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$6.00.**

**23 Burpee's Brittle Wax.** The earliest of all wax beans; superb quality. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$6.00.**

**12 Scarlet Flageolet Wax.** Handsome, long, stringless, flat pods; prolific. **Qt., 25c.; 4 qts., 80c.; pk., \$1.50; bu., \$5.00.**

**Bush Lima Beans**

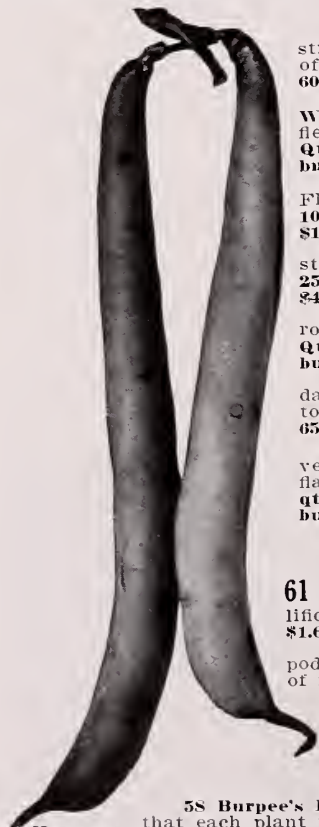
**61 Fordhook Bush Lima** Stiffly erect plants bear large pods with 4 tender fat green beans. Prolific and of finest quality. See illustration. **Pt., 30c.; qt., 50c.; 4 qts., \$1.60; pk., \$2.75; bu., \$8.50.**

**60 Burpee-Improved Bush Lima**—Largest sort of this type. Bears pods in clusters of 5 to 6. Beans run 6 to a pod, are thick, green and of fine flavor. **Pt., 30c.; qt., 50c.; 4 qts., \$1.60; pk., \$2.75; bu., \$8.50.**

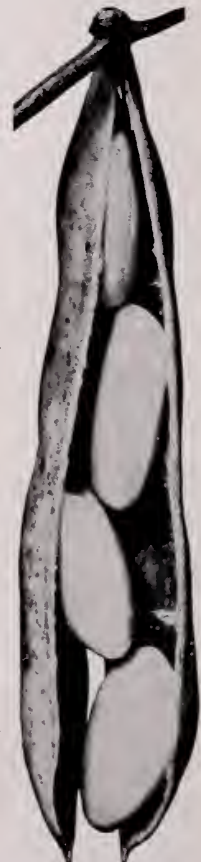
**59 New Wonder or Quarter Century**—Pods about the same as Burpee's Bush Lima; beans slightly smaller; a few days earlier and fully as productive. A sure cropper. Very true to bush form. An immense yielder. **Pkt., 10c.; qt., 25c.; ½ pk., 80c.; pk., \$1.55; bu., \$6.00.**

**58 Burpee's Bush Lima**—Bushes are of stout growth, branching so vigorously that each plant makes a large bush. Immense yielder of well-filled pods of large beans of luscious flavor. **Pkt., 10c.; qt., 25c.; ½ pk., 80c.; pk., \$1.55; bu., \$6.00.**

**56 Thorburn, or Dreer's Bush Lima**—Very productive; thick, sweet, tender, succulent. A fine sort. **Pkt., 10c.; qt., 25c.; ½ pk., 85c.; pk., \$1.70; bu., \$6.50.**



Keeney's Stringless Refugee Bush



Fordhook Bush Lima

Leviathan  
Pole  
Lima

**Pole Lima Beans**

**82 Leviathan Pole Lima**—Earliest in existence. A prolific bearer of tender beans. Qt., 30c.; 4 q., 90c.; pk., \$1.70; bu., \$6.25.  
**79 Siebert's Early Lima**—Hardy, vigorous, productive; excels in earliness and fine quality. Qt., 25c.; 4 qt., 85c.; pk., \$1.60; bu., \$5.50.  
**80 Dreer's Improved**—Beans thick, sweet and tender. Enormously productive. Qt., 25c.; 4 qt., 75c.; pk., \$1.60; bu., \$5.50.  
**78 King of the Garden**—Vigorous grower and yields heavily. Qt., 25c.; 4 qt., 85c.; pk., \$1.60; bu., \$5.50.  
**77 Large White**—The old favorite for market. Pods and beans very large. Qt., 25c.; 4 qt., 85c.; pk., \$1.60; bu., \$5.50.

**Pole Beans  
Green Podded**

**Frijoles Stangenbohnen**  
**65 Kentucky Wonder**—(Old Homestead)—Very prolific, long green-podded, snap Bean. Qt., 25c.; 4 qt., 85c.; pk., \$1.55; bu., \$3.75.  
**66 White Creaseback**—(Fat Horse)—Very early, productive; round, meaty pods. Qt., 25c.; 4 qt., 70c.; pk., \$1.25; bu., \$4.50.  
**72 Red Speckled Cut Short, or Corn Hill**—Best for planting amongst corn; pod green. Qt., 25c.; 4 q., 85c.; pk., \$1.55; bu., \$5.75.

Each of the above Beans 10 cents per packet.

**Rote Rubeen Garden Beets Remolachas**

**90 Crosby's Improved Egyptian**

Of handsome form, good size, few small tops, very small tap root, fine quality, and, above all, quick, rapid growth. Not quite so fat as the ordinary Egyptian, nor so round as the Eclipse. Looks well, even in the early stages of its growth. Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.

**99 Detroit Dark Red Turnip**

Top small, upright growing, so that the rows may be close together; root globular and very smooth, color of skin dark blood red; flesh deep bright red, zoned with a darker shade, very crisp, tender and sweet. Uniform in shape, color and quality. Price—Oz., 10c.; ¼ lb., 30c.; lb., \$1.00

**98 Crimson Globe**—Smooth, regular deep-crimson flesh; tender. Oz., 10c.; ¼ lb., 25c.; lb., 75c.

**88 Extra Early Eclipse**—Very early, bright red, round, rapid grower, small top. Oz., 10c.; ¼ lb., 25c.; lb., 75c.

**87 Extra-Early Dark Red Egyptian**

One of the earliest; dark-blood color small top, fine forcer. Oz., 10c.; ¼ lb., 25c.; lb., 75c.

**86 Early Bassano**—Light red; early and of good quality. Oz., 5c.; ¼ lb., 15c.; lb., 35c.

**93 Dewing's Improved Blood Turnip**—Red, smooth, fine. Oz., 10c.; ¼ lb., 25c.; lb., 75c.

**94 Bastian's Early Blood Turnip**—Early, fine turnip form; bright red color; good flavor. Oz., 10c.; ¼ lb., 20c.; lb., 60c.

**97 Long Dark Blood Red**—Very dark red; sweet, tender; good winter keeper; stands drought. Oz., 10c.; ¼ lb., 20c.; lb., 60c.

**89 Edmund's Early Turnip**—Standard turnip blood beet, very tender and sweet; keeps well. Oz., 10c.; ¼ lb., 25c.; lb., 75c.

**92 Lentz Early Blood Turnip**—Very early, large, round, fine flavored; for late planting. Oz., 10c.; ¼ lb., 25c.; lb., 75c.

**96 Half-Long Blood Red**—Fine dark colored variety. Oz., 10c.; ¼ lb., 20c.; lb., 60c.

**105 Swiss Chard or Silver Greens**—(Acelgas.)—Fine for greens. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**106 Swiss Chard, Lucullus**—Finest summer greens. Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.

**Zucker Rubeen Sugar Beets Remolachas para azugar**

(Write for prices on large lots)

**109 Lane's Imperial**—Especially good for stock feeding; large, smooth. Oz., 5c.; ¼ lb., 10c.; lb., 25c.

**110 Klein Wanzenleben**—A white beet; contains a large amount of sugar. Oz., 5c.; ¼ lb., 10c.; lb., 30.

**112 Vilmorin's Improved Sugar**—Very rich in sugar; fine for stock feeding. Oz., 5c.; ¼ lb., 10c.; lb., 20c.

**111 French Red Top**—Early, rich in percentage of sugar, large yielder per acre. Oz., 5c.; ¼ lb., 10c.; lb., 25c.

Runkelrueben

**Mangel Wurzels**

(Write for prices on large lots)

**121 Champion Yellow Globe**—Very heavy cropper; succeeds finely on light land. Oz., 5c.; ¼ lb., 10c.; lb., 30c.

**119 Mammoth Long Red**—Very select. Enormously productive, for deep soils. Oz., 5c.; ¼ lb., 15c.; lb., 25c.

**117 Golden Tankard**—Large, fine yellow variety; very sweet and nutritious. Oz., 5c.; ¼ lb., 15c.; lb., 35c.

**116 Golden Giant Intermediate.** (Yellow Leviathan)—Skin yellow. Oz., 5c.; ¼ lb., 10c.; lb., 30.

**120 Giant Half Sugar**—Oz., 5c.; ¼ lb., 10c.; lb., 30c.



Selecting Planting Stock of Crosby's Egyptian Beets on the "True Blue" Farms Early in the Spring

**Brocoli Broccoli Spargelkohl**

- 127 **Early Large White**—Heads medium size, close and compact. One of the most certain to head. Pkt., 10c.; oz., 30c.; ¼ lb., 90c.; lb., \$3.50.
- 128 **Early Purple Cape**—Rather hardier sort; greenish purple heads; good flavor. Pkt., 10c.; oz., 30c.; ¼ lb., 90c.; lb., \$3.50.

**Col de Bruselas Brussels Sprouts Rosenkohl**

- 131 **Improved Dwarf**—Yields compact sprouts of the finest quality. Pkt., 5c.; oz., 20c.; ¼ lb., 45c.; lb., \$1.25.
- 132 **Pride of Denmark**. Produces fine crops of tightly folded "sprouts." One of the best for market. Pkt., 10c.; oz., 30c.; ¼ lb., \$1.00.

**Livingston's Thoroughbred Cabbages**

**Col repollo**

**Weisskraut**

Cabbage is more largely grown for the market than any other vegetable, excepting the potato. All growers recognize the importance of planting only the finest seed. We offer only the best seed it is possible to raise, seed that may be depended on, and will, with proper care, give excellent results. One ounce of seed produces about 2,500 plants. Four ounces will grow enough plants to set an acre.

**Earliest Pointed-Headed Sorts**

- 137 **Large Wakefield, or Charleston Wakefield** A selection from Early Jersey Wakefield, only it is about one week later, grows much larger heads averaging 8 to 10 lbs. Pkt., 5c.; oz., 15c.; ¼ lb., 40c.; lb., \$1.50.

135 **Early Jersey Wakefield**—Many market-gardeners consider this the very best Early Cabbage in cultivation. Grown extensively for market and shipping. Its merits are large heads for an early sort, small outside foliage and uniformity of crop. Pyramidal in shape, having a blunted or rounded peak; very solid. Pkt., 5c.; oz., 15c.; ¼ lb., 50c.; lb., \$1.75.

136 **Early Winingstadt, The Old Standby**—In season very close to Early Jersey Wakefield. Heads large, decidedly conical. A very sure header. Pkt., 5c.; oz., 15c.; ¼ lb., 40c.; lb., \$1.50.

**Early Flat or Round-Headed Sorts**

- 145 **Glory of Enkhousen** A splendid new cabbage from Holland. It is very early and large, always solid, fine-ribbed, tender and of good quality. Planted side by side with Early Jersey Wakefield, under the same conditions, it produces heads of marketable size five to six days earlier and fully double the size of those of Early Jersey Wakefield. Glory of Enkhousen is more solid and better flavored, and keeps in fine condition much longer. Head ball-shaped, with very few outside leaves. Size ideal for marketing. Pkt., 5c.; ½ oz., 20c.; oz., 35c.; ¼ lb., 90c.; lb., \$3.25.

141 **All-Head Early** A thoroughbred sort of remarkably uniform size and shape; sure heading. Deep, flat heads, solid and uniform in color. Tenderness unsurpassed. Grows so compactly that it yields more heads per acre than many other good sorts. Pkt., 5c.; oz., 20c.; ¼ lb., 65c.; lb., \$2.25.

158 **Henderson's Succession**—Superior, second early sort of excellent keeping qualities. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

143 **Volga**—Round as a ball; solid; uniformly of best quality. Pkt., 10c.; oz., 30c.; ¼ lb., 80c.; lb., \$2.75.

148 **All Seasons, (Vandergav.)**—Early large-headed sort; well adapted for dry sections. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

**Late Cabbages for Fall and Winter Use**

151 **Livingston's Selected Premium Flat Dutch**—A very superior strain, producing large, solid heads; an exceedingly handsome white sort, very tender and crisp. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

153 **Danish Ballhead**—Fine for cool locations; hard as a rock and of superb quality. Oz., 30c.; ¼ lb., 80c.; lb., \$3.00.

155 **Surehead**—The most popular strain of Flat Dutch; good keeper and shipper. Oz., 20c.; ¼ lb., 50c.; lb., \$1.75.

152 **Livingston's Ideal Winter**—Large, uniformly solid heads of the Flat Dutch type. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

163 **Autumn King, or World Beater**—One of the best late sorts; heads of enormous size. Oz., 23c.; ¼ lb., 60c.; lb., \$2.00.

156 **Early Louisville Drumhead**—Grown largely around Cincinnati and Louisville; choice stock. Oz., 15c.; ¼ lb., 50c.; lb., \$1.75.

161 **Large American Drumhead**—A very superior large-headed fall and winter sort. Oz., 15c.; ¼ lb., 40c.; lb., \$1.50.

**Savoy and Red Cabbages**

175 **Improved American Savoy**—Large, finely curled heads; quality extra fine. Oz., 15c.; ¼ lb., 50c.; lb., \$1.75.

171 **Mammoth Rock Red**—A deep-red cabbage, as large as Flat Dutch; hard. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

172 **Danish Ironball**—Large and very solid. Most profitable for market. Pkt., 10c.; oz., 40c.; ¼ lb., \$1.40.

Any of the above Cabbage, except where noted, 5c per pkt.



Charleston Wakefield Cabbage.





**Improved Danvers Half-Long Carrot.**

**181 Improved Long Orange**—Selected stock, standard carrot for main crop; fine for stock feeding. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.

Zanahorias **Carrots** Moehren

One Ounce Sows 100 Feet of Drill, 4 Pounds Sow One Acre

**180 Improved Danvers Half-Long**

(See illustration from our own photo.)

The best for general crop. Will yield the most per acre. Most profitable for market-gardeners; stump-rooted. Tops medium size, roots deep orange, large but of medium length, tapering uniformly to a blunt point. Smooth and handsome flesh; sweet, crisp and tender. Gives the largest yield per acre of any Carrot. Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.

**185 Improved Chantenay**

A popular and profitable sort to raise for city markets. It is about 6 inches long, thick through and decidedly stump-rooted. In size it is between the Oxheart and Danvers. The flesh is a deep orange red, fine-grained and of a splendid flavor. It is very early and always produces smooth, shapely roots. Its fine appearance finds for it a ready market. Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.

**184 Livingston's Early Market**

(Introduced by us in 1890.) The tops are very small; the roots cylindrical, with remarkably small neck, stump-rooted and very smooth. They have scarcely any core. The quality is unsurpassed. In color, a deep orange. They can be sown very thick and are well adapted for forcing. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.



**187 Nantes Half - Long (Stump-Rooted)**—Sweet, fine flavored; almost without a core; very fine grained; excellent for the home garden or market. One of the finest in quality and handsomeness in shape of the medium sized sorts. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.

**182 Early Scarlet Horn**—The old standard, and favorite early, stump-rooted. Pkt., 5c.; oz., 10c.; ¼ lb., 15c.; lb., 50c.

**186 Ox-Heart, or Guerande**—Thick and short; good quality; fine in shallow soils. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.

**188 Earliest French Forcing**—Small, round variety; used for earliest forcing. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.

**183 Saint Valery, or Intermediate**—Thick intermediate, smooth variety; orange-red. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.

**196 Large White Belgian**—For stock; green top, roots large, fine quality. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

**195 Improved Short White**—For stock; very large, half-long; heaviest cropper. Oz., 5c.; ¼ lb., 15c.; lb., 45c.

Coliflor **Cauliflower** Blumenkohl

1 Ounce of Seed Produces About 2,000 Plants

**200 Livingston's Earliest**

Unquestionably the finest strain of Early Cauliflower in existence. It is the result of skillful selection and careful cultivation by our private grower who is an expert in his line. The seed is produced for us on special contract, in Denmark, where the best cauliflower seed in the world is grown. In earliness no sort surpasses it. In weight and solidity for a given head, it stands without an equal.

The quick growth, the compact habit, the pure solid white color and reliability for heading, are qualities which will commend it to the market gardener. Pkt., 25c.; ¼ oz., 75c.; oz., \$2.50; ¼ lb., \$8.00; lb., \$30.00.

**203 Henderson's Early Snowball**

One of the best types of Cauliflower on the market. Its compact habit of growth renders it a very profitable variety to force under glass, and it does well for late planting, as well as for early crops. It is a sure header. Our stock cannot be excelled in quality. Pkt., 25c.; ¼ oz., 65c.; oz., \$2.25; ¼ lb., \$7.50; lb., \$28.00.

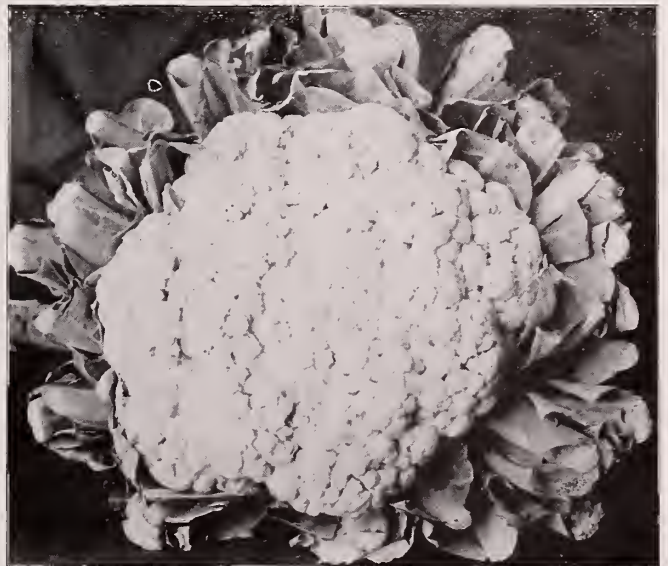
**205 Veitch's Autumn Giant**—The heads are beautifully white, large, compact, and, being thoroughly protected by the foliage, remain for a long time fit for use. Pkt., 10c.; ¼ oz., 20c.; oz., 45c.; ¼ lb., \$1.50; lb., \$5.00.

**206 Extra-Early Dwarf Erfurt**—Dwarf habit, compact growth; short outside leaves. Can be planted 20 inches apart. A sure header. Pkt., 15c.; ¼ oz., 50c.; oz., \$1.75; ¼ lb., \$6.00; lb., \$20.00.

**207 Large Late Algiers**—Popular with canners and market-gardeners. Pkt., 10c.; ¼ oz., 20c.; oz., 50c.; ¼ lb., \$1.75; lb., \$6.50.

**202 Dry Weather Cauliflower**

This new Danish strain produces large, solid, pure white heads, maturing a little later than Livingston's Earliest. It is in all respects a first-class cauliflower, but is especially adapted to dry situations and to resist effects of drouths. It will succeed with less rainfall than any other variety we have tested while it will do as well as any other variety in moist or wet seasons, making heads equal to the best; in dry seasons its merits appear best. Pkt., 25c.; ¼ oz., 75c.; oz., \$2.50; ¼ lb., \$8.00; lb., \$30.00.



**Livingston's Earliest.**

L. P. Watsen, Holt County, Mo., writes as follows: "We never buy Tomato seed of any one but the original tomato seedsmen and that is The Livingston Seed Co. I have used your seed for nearly thirty years. My neighbors, The Oregon Canning Company, in 1909 and 1910, used the \* \* \* \* \* Tomato, paying \$10.00 per lb. in 1909, \$6.00 per lb. in 1910. I used the old reliable Livingston Favorite, paying \$2.50 per lb. Commenced to pack tomatoes two days later than my neighbor. Was packing tomatoes three weeks after he was through."

Apio

# Choice Celery Seed

One Ounce of Seed Produces 2000 Plants.

Sellerie

**Culture Directions:** In the plants need not be started under glass. In April, prepare a bed of good, loamy soil made rich by liberal quantities of well-rotted manure. Drill seeds in rows 10 to 12 inches apart and cover lightly as seeds are small. Keep surface of soil moist during germination period. As soon as plants appear stir soil freely between rows to conserve moisture. July-August are the months for transplanting celery. Set out stocky plants only. Trim tap root before transplanting. In dry weather open holes four inches deep and supply a pint of water to each. Set your plants and draw dry fine soil around roots until all moist earth is covered. If no water is used when setting plants, be sure to press soil in firm contact with roots. Set plants 6 inches apart in the row, 4 feet between the rows. Cultivate freely and blanch plants by drawing soil up around them or use boards on both sides of row. In earthing up plants be careful that no soil gets between the leaves as it is apt to cause rot. Do not hill when soil is wet. Give shallow cultivation only. Water regularly if possible. Marketing of crop starts in September.

## Self-Blanching Sorts

Bleichsellerie Apio blanco lleno

### 212 Livingston's Snowwhite

Our best Celery! It is without a rival in purity of color; crisp, tender and of good size. In vigor of growth, ease of blanching, richness of flavor and beauty of stalk, "Snowwhite" is ideal. Our picture, made from a portion of a photograph of one dozen stalks, gives some idea of the beauty of this variety, but not of the size. The dozen stalks weighed 20 pounds. Single stalks sometimes weigh 2½ pounds and quite frequently 2 pounds. It grows solid on all kinds of soil and keeps better than a great many of the best standard varieties. Pkt., 10c.; ½ oz., 20c.; oz., 30c.; ¼ lb., 90c.; lb., \$3.25.

**213 Golden Self-Blanching** (French Grown)—Our stock of this was exhausted early in February.

**216 American Grown Self-Blanching**—Gives excellent results. Grown direct from French seed by the most careful celery grower in this country. Pkt., 10c.; ½ oz., 25c.; oz., 40c.; ¼ lb., \$1.25.

### 214 Selected White Plume

Stalks and portions of the inner leaves and heart are so nearly white naturally that tying or simply drawing the soil up against the plants will complete the work of blanching. It is very ornamental. Early, of good flavor and fine texture; adapted to fall and early winter use; a good keeper up to the holiday season. Pkt., 5c.; ½ oz., 20c.; oz., 35c.; ¼ lb., 85c.; lb., \$3.00.

## Winter Varieties

Of firmer texture than preceding sorts and consequently better keepers. The stalks grow uniformly larger and are very fine and crisp if treated properly.

**222 Dwarf Golden Heart**—Solid, an excellent keeper and of fine, nutty flavor. Heart, which is large and full, is a light yellow. A showy and desirable variety for market. Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.



Winter Varieties (Continued)

### 220 Giant Pascal

The best of this class. Forms solid, crisp stalks of incomparable flavor. Of strong growth, producing perfectly blanched stalks when hilled up properly. Of rich, nutty flavor. Blanches very easily and is very brittle. A fine keeper, an excellent shipper, retaining color and fresh appearance as long as any other. A favorite with Southern growers. For mid-winter and early spring use it is excellent. Pkt., 5c.; ½ oz., 15c.; oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

**219 Boston Market**—Excellent keeper; remarkably tender, crisp, solid. Best for light soils. Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.

**221 Evans' Triumph**—A splendid long keeper of extra fine flavor. Healthy, strong grower, crisp and tender. Pkt., 5c.; oz., 15c.; ¼ lb., 40c.; lb., \$1.50.

**223 Giant Golden Heart**—In quality, appearance and large size it is unsurpassed. One of the best late varieties for market gardeners. Pkt., 5c.; oz., 15c.; ¼ lb., 40c.; lb., \$1.50.

**224 Perle Le Grand**—A good early Celery. Handsome, stocky, robust; rich, nutty flavor; a long keeper. Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.

We can also supply Giant White solid, Perfection Heartwell, and New Rose at uniform price—Pkt., 5c.; ½ oz., 10c.; oz., 20c.; ¼ lb., 50c.

## Celeriac, or Turnip-Rooted Celery

Apio nabo Knollen Sellerie

Sow seed the same way as for Celery. Transplant into rows 2 feet apart and 9 inches in the row. Thorough cultivation is necessary to secure good roots.

**230 Apple-Shaped**—Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.

**231 Giant Smooth Prague**—A large and smooth variety. Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.

**Collards** A plant of the Cabbage family. Extensively grown in the South, as it endures extreme heat; excellent for greens.

**235 True Southern or Georgia**—Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.

## Corn Salad or Feticcus

Macha o Valerianilla Rabinschen

A vegetable used as a salad. Sow in September, cover with straw or hay as soon as cold weather sets in. Can be grown in cold frames covered with straw mats or shutters.

**238 Large Leaved**—oz., 5c.; ¼ lb., 15c.; lb., 50c.

## Cress or Pepper-Grass

Berro Kresse

**280 Extra Curled** (Pepper-Grass)—May be cut two or three times. Oz., 5c.; ¼ lb., 15c.; lb., 30c.

**281 Upland Cress**—A hardy perennial; stays green nearly the whole year; ready for use in the spring before any other salad. Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.

## Water Cress

Berro de fuente Brunnenkresse

Well-known hardy perennial aquatic plant.

**282 Water Cress**—Oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

# Livingston's Select Cucumber Seeds

## Cohombros o Pepinos

We produce on our own farms every year large quantities of the best cucumber seeds that can be grown. Ideal soil, correct climate and intelligent human effort combined give our strains qualities not commonly met with. Give "true blue" cucumber seeds a trial.

All sorts in lots of 5 lb. or more 5c. per lb. less.

One ounce of seed will plant about 50 hills; one to two pounds to the acre.

## 290 Livingston's Select Extra-Early White Spine

This private strain we have had over thirty years, and it is the most thoroughbred, uniform and shapely variety known, not only for first early, but for general crop as well. Excels in earliness, often ready for slicing when other sorts are only pickles. In purity it is unequalled. Vines are vigorous growers. The very best for slicing, and make choice pickles, straight and smooth; a great bearer; keeps green much longer than the yellow varieties; no sort excels it in crispness and flavor. Every market-gardener knows how difficult it is to secure pure cucumber seed, and as this sort is absolutely without mixture, we are sure it will be highly appreciated. **Selected Seed—Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**



## Three Fine New Cucumbers

**298 Davis' Perfect** (See illustration) By using this variety gardeners can produce out-of-doors cucumbers that will sell in the market for hot-house forcing varieties; and, as well known, these always bring fancy prices. The shape of Davis' Perfect is ideal; it is seedless almost one-third of its length from the stem, and the few seeds that are contained in the blossom end when in eating condition, are so small and tender that they are hardly noticeable. Most important of all, it does not lose its rich, dark color when grown out-doors, and dealers pay as high prices for it as for the product of the green-house. **Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.**

**317 Rawson's Hothouse** A very fine strain of cucumbers for forcing or out-door planting. It is an improvement on the White Spine, the fruit being two inches longer and much darker green in color. It is a very handsome variety, and we recommend it to market gardeners who want a strictly first-class article. **Pkt., 10c.; oz., 45c.; ¼ lb., \$1.25; lb., \$4.50.**

## 300 Vickery's Forcing

A very fine strain of White Spine type, is longer than the ordinary White Spine, and holds its rich, dark-green color well down to the blossom end; an immense cropper, and sells readily in any market. We find this one of the choicest varieties for hot-house growers and hard to excel for out-door cultivation. **Pkt., 10c.; oz., 35c.; ¼ lb., \$1.10; lb., \$4.00.**

Mr. W. E. Duvall, of Boyd County, Kentucky, writes:

"I wish to say I have tried your Coreless Tomato for two years and find it to be excellent in every respect, and can cheerfully recommend it."

Davis' Perfect



Improved Long Green



## Cucumbers (Continued)

Gurken

**292 Improved Long Green** (See illustration.) Long and crisp; one of the very best for market or the family garden; also popular and reliable for pickles. Extra choice stock grown on our own farms. **Pkt., 5c.; oz., 10c.; ¼ lb., 20c.; lb., 65c.**

**296 Cool and Crisp**—An elegant strain of White Spine. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 85c.**

**295 Hill's Forcing White Spine**—Large, straight, well-formed, full ends. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 85c.**

**294 Arlington Improved White Spine**—An improved market cucumber; perfect shape. **Pkt., 5c.; oz., 10c.; ¼ lb., 20c.; lb., 65c.**

**293 Extra Long, or Evergreen White Spine**—Much grown under glass. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

## 301 Livingston's Emerald

Introduced by us in 1897. We were eight years in perfecting this variety to produce a dark-green cucumber that would hold its color. It is strictly an evergreen, retaining its color until quite ripe, making it an attractive variety. The fruit sets early. Vines abound in long, straight, handsome fruits. As a slicer the flesh is perfectly crisp and tender, and the flavor most pleasing. The young dark green and almost spineless fruits make excellent pickle. For those who grow under glass, or for long-distance shipping, it will prove a boon. **Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**



## 302 Livingston's

### Evergreen Pickling

Introduced by us in 1890. Generally admitted to possess every qualification required in a perfect pickling cucumber. Exceptionally productive. It is a very strong grower, extra-early, and bears firm, crisp fruits which are excellent for slicing also. We devote the greatest care to the selection of this seed stock. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**



**286 Extra Early Russian**—Short and very early, hardy and prolific. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**287 Early Frame, or Short Green**—Early, productive, medium size, good shape. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**288 Nichol's Medium Green**—Our own headquarters stock. Color dark green. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**289 Early Green Cluster**—Slim fruits. Highly desirable for pickles. Very prolific. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**291 Green Prolific, or Boston Pickling**—A well-known, uniform, small, pickling variety. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**304 Jersey Pickle**—Splendid pickling sort. Makes long, slender, cylindrical pickle. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

Gilbert Bros., of Streator, LaSalle County, Illinois, writes:

"We have received your shipment of seeds and found everything alright. We want to thank you for your kindness to us. We like your goods and hope to be able to continue our business with you."

Mr. Robert C. Elckhoff, of Wannamaker, Marion County, Indiana, writes: "Received seed in good condition. Thanks for your promptness."

## Berenjena **Egg Plant** Eierpflanze



Livingston's  
Mammoth Purple  
Egg Plant.

### Endibia **Endive** Endivien Salat

**343 Fine Green Curled Winter**—Hardest variety; very desirable for home use or market garden. Deep-green leaves beautifully cut and curled; easily blanched and becomes very crisp, tender and very fine flavored (see illustration). **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**344 Ever White Curled**—Leaves coarser than above; mid-rib yellow, leaves white. **Oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**346 Broad-Leaved Batavian (Escarolle)**—Leaves light-green. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

### Col rizada **Kale** Kraus-oder Blaetterkohl

Kale, Borecole, or German Greens, are general terms applied to these classes of Cabbage, which do not form heads, but furnish an abundance of pretty curled leaves that are very ornamental and highly prized as food.

**378 Dwarf Green Curled or German Greens**—Very dwarf and spreading. The leaves are beautifully curled and of a bright-green color. Quite hardy and will remain green all winter, where the temperature does not fall below zero. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**379 Siberian**—Dwarf, bluish-green. Extensively grown as winter greens; sow in September in rows a foot apart, and cultivate the same as Spinach; very hardy and makes excellent spring greens. We offer a very choice strain of this variety. **Oz., 5c.; ¼ lb., 15c.; lb., 40c.**

### **Kohlrabi** (Turnip Rooted Cabbages)

#### Nabicol o Col rabano

#### Kohlrabi

While they are young and tender they are fine for table use; when matured they keep splendidly and are excellent for feeding stock. For early use sow in hot-bed, transplant and cultivate like Early Cabbage. For winter plant the middle of June or first of July outdoors in rows 18 inches apart, transplanting or thinning out to 8 inches apart in the rows. **One oz. of seed sows 200 feet of drill.**

**382 Earliest White Vienna**—Greenish-white outside, with clear-white flesh within. Smooth, short leaf; good for forcing; fine quality. **Oz., 15c.; ¼ lb., 40c.; lb., \$1.25.**

**383 Earliest Purple Vienna**—Same in every respect as the Earliest White Vienna, except in the outside color. **Oz., 15c.; ¼ lb., 45c.; lb., \$1.35.**

### Puerro **Leeks** Porree oder Lauch

**387 Broad Scotch, or London Flag**—Hardy; large, strong plants with broad leaves. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**388 Large Musselburg (Carentan, or Scotch Champion)**—Favorite market sort; large. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**389 Large Rouen**—One of the standard varieties; a very fine keeper. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**Egg Plant Culture in the South** Mr. L. I. Rahn, one of our most successful customers in Florida, writes us, upon inquiry, the following **Culture Directions:**

Your Mammoth Purple Egg plants just can't be beat. I sowed 1 lb. last winter. Prepare as for tomatoes (consult p. 3), but prefer more sandy soil, if you have the choice. Work plenty stable manure in the soil 2 to 4 weeks before sowing the seed; then sprout the seed, and sow thick in drills and cover. Keep moist until plants come up, then cultivate well and often and spray once a week until 2 inches high. Then transplant in separate beds that you have prepared as carefully as a seed bed. Keep worked well and sprayed with Bordeaux mixture and every time bed is worked and fertilized I dust dry Sulphur all over the ground to prevent insects from eating or destroying the plants.

When the plants are about 4 to 5 inches tall, I streak off my rows 4 or 5 ft. apart. Fertilize high about 12 to 15 hundred pound per acre. Mix in drill, then when plants are 6 to 8 inches tall transplant into the field with hand or trowel and muck the roots or water well. Have your plants about level with the surface. Cultivate shallow with a sweep or a light harrow. Keep the soil moist and fertilize as often as necessary, using your own judgment. Spray with Bordeaux mixture and use about 400 to 600 lbs. of Nitrate of Soda. When forms begin to set and when fruit are nearly ready to cut the first time, fertilize with a high percentage of Potash. I have grown some magnificent crops from your seed and expect to plant yours as long as you will keep up your strain.

### 330 Livingston's Mammoth Purple

This splendid variety we obtained by very careful selection and cultivation. We now have the finest strain of Mammoth Egg Plant of which we have any knowledge. While immense size was one of the main objects kept in view, we did not lose sight of other valuable points essential in a first-class market variety. It is quite early for such a large sort, and is a sure cropper. The plants are large, vigorous and productive. Fruit very uniform in color and shape; very large, usually seven to nine inches in diameter, but sometimes specimens are grown that measure ten inches. Skin a very handsome dark purple, smooth and glossy. Flesh white, of superb quality. We pronounce it **the best Egg Plant in cultivation—no exception.** It is very important that growers have the best seed and variety obtainable, for if irregular in shape, or green in color, Egg Plants are quite unsaleable. **Selected Seed—Pkt., 10c.; oz., 30.; ¼ lb., \$1.00; lb., \$3.50.**

### Other Sorts of Egg Plant

**332 New York Improved Purple Spineless**—Standard oval; deep purple; early, productive. **Pkt., 10c.; oz., 25c.; ¼ lb., 90c.; lb., \$3.25.**

**334 New Black Beauty**—Extra early; very rich color to stem; unusually productive. Seed crop of Black Beauty was almost a failure, and stock is very low. **Pkt., 10c.; oz., 25c.; ¼ lb., 90c.; lb., \$3.25.**

**340 Florida High Bush**—A large fruited, purple sort; very popular with Southern growers. **Pkt., 10c.; oz., 25c.; ¼ lb., 90c.; lb., \$3.25.**



Fine Green Curled Endive.

Big Boston



## Livingston's Superior Lettuce Seed

All our Lettuce Seed is selected with the greatest care by the most experienced growers in this country. During the different stages of development the fields are critically rogued and great pains are taken to have types uniform.

### Lettuce Growing in the South

Lettuce is usually planted in Florida about the first week in September. This time of sowing has three advantages; the plants have enough warm weather to grow to a large size; cool nights come just in time to make them head-up with a cabbage-like hardness; and the crop is ready to ship after all lettuce grown north of Florida has been killed by frost. The seed, planted in beds either broadcast or in drills five inches apart, sprouts in two days if well watered and shaded, and is ready to set in the field in twenty or thirty days from planting. Lettuce sown September first should be ready to harvest in November.

At the time of sowing the seed, the field, which has been plowed and harrowed, receives an application of Canada hardwood ashes broadcast, about one ton to the acre. This thoroughly sweetens the land which has become water-logged and soured by the heavy summer rains, and hastens the decomposition of the sod that has been turned under. Besides their potash contents, ashes possess other beneficial substances which lime, though cheaper, does not. Ten days after, or about a week before setting out the plants, one to two tons of commercial fertilizer are spread on the field as evenly as possible and harrowed in.

A popular lettuce formula is a 6-6-6 containing nitrate, blood, bone, acid phosphate, sulphate and muriate of potash. The 4 to 5 per cent, potash in the ashes supplies the necessary rations of this element sufficient to harden the lettuce and make it carry well to distant markets.

When the plants are ready to set out the field is again

harrowed, then smoothed and leveled with a board, and marked off in 15 inch checks or squares. Plants left in the seed-bed too long show a tendency to run to seed. If the field is sub-irrigated, the water is turned on until the moisture shows on the surface, and then the plants are set. In two days the lettuce begins to grow, and the water is turned off, not to be used again, as too much moisture on lettuce induces damping-off and "black-heart."

From now on until harvest the only labor involved is frequent cultivation and perhaps one spraying of Paris Green for the green lettuce worms. A broadcast sowing before planting of bran and Paris green sweetened with syrup generally prevents the ravages of cutworms. Some farmers make a second application of fertilizer between the rows after planting, but it is of questionable benefit to this quick-growing crop. Shipping should begin five weeks from setting.

Lettuce is usually packed in half-barrel hampers, averaging thirty heads to the hamper. The heads often attain such a size that a hamper can hold only eighteen or twenty. It is shipped in refrigerator cars to northern and western markets. The average cost of production with an average yield of 500 hampers per acre is about forty cents per hamper, including the cost of crate material. A net profit of \$500 per acre is not unusual with prices ranging around \$1.50 here.

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### The Best Standard Sorts

#### 395 Selected Big Boston

(See illustration above.)

One of the most popular sorts in the South for shipment to Northern markets. It forms good-sized heads and does particularly well during the cool fall and spring months. Heads of a pleasing light-green color, firm and of superior quality. When grown in cold-frames, the heads are not as tight as when grown outside. One of the best market varieties we know. Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25; 5 lbs., or more at \$1.20 per lb.

**397 May King** Extra fine for forcing as well as growing in open ground early in the spring. May King will not form heads during the hot summer months. But for extra-early spring planting we know of no better sort. It makes a quick growth, forming attractive heads 6 to 7 inches in diameter. The heads are tightly folded, practically all head, light-green outside and beautiful light-yellow towards the center. Quality extra fine. Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.

**408 California Cream Butter** Extra fine sort of this type, forming splendid large, compact heads in cool weather. Heads round and solid; outside green; within the leaves are a rich, creamy yellow color; most delicious and buttery in taste. Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.

#### Loosehead or Cutting Varieties

**396 Selected Grand Rapids** Especially adapted for green-house culture in winter; also a good Lettuce to sow outside early in the spring for family use. Does not form a head, but makes large, compact bunches of light, attractively curled and fringed leaves. It grows very rapidly and keeps in good condition for a long time after cutting. Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.



**400 Livingston's "Bon Ton"** A beautiful light green outer head, changing to a rich cream shade at the heart. The leaves are just enough wrinkled to make them beautiful, yet not enough so as to render it difficult to prepare them for the table. Pkt., 10c.; oz., 20c.; ¼ lb., 55c.; lb., \$1.85.

**401 Black-Seeded Simpson (Curled)**—Very popular among market-gardeners, and fine for the home table. Forms a large, loose head. White curly leaves. Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.

**402 Early Curled Simpson**—Matures early; generally grown in cold-frames and as an early crop. Very tender and crisp. Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.

**403 Prize Head**—Light green, tinged with brownish red. Superb flavor; very hardy; fine for home use; too tender to ship any distance. Grows to large size. Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.



Improved Hanson.

Deacon.

May King.

Iceberg.

Denver Market.

### "Butterhead" Lettuces

**409 Deacon** (See head 2.) While this lettuce does not grow so large as some sorts, it has few outside leaves, grows very solid and is of delicious buttery flavor. The center blanches to a bright yellow and is very crisp and tender, remaining so even in hot weather. One of the finest sure heading summer sorts. **Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**410 Early White Cabbage, or Philadelphia Butter**—This old reliable variety is very tender, has large, solid, greenish white heads, and stands the heat extremely well. **Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**411 Defiance Summer (Perpignan)**—Large, solid heads that are slow in running to seed. Leaves a beautiful bright green. **Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.**

**412 Mammoth Black-Seeded Butter**—Heads large, solid, blanching to white at center; leaves smooth, brittle and fine flavored. **Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.**

**415 Salamander Improved**—Fine, compact heads, resists summer heat. **Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**414 Mammoth Salamander**—Large, compact heads; color light green, shading to white at the center; leaves thick and tender. **Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.**

**413 Silver Ball**—Excellent quality; heads silver-white, compact curled leaves. **Pkt., 5c.; oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

### Best "Crisp-Head" Lettuces

**418 Livingston's Crisp-as-Ice** (Introduced by us in 1895.) The heads are solid and exceedingly crisp. The glossy outside leaves are nicely crimped, of dark bronze and green color. Rich, creamy yellow heart. **Pkt., 5c.; oz., 15c.; ¼ lb., 40c.; lb., \$1.50.**

**419 Wonderful (New York)**—Frequently weighs two or three pounds; heart solid; light green, sweet, tender, long standing. **Pkt., 5c.; oz., 15c.; ¼ lb., 45c.; lb., \$1.75.**

**420 Denver Market, or Savoy Lettuce**—(See head 5.) Heads large and solid, crisp, tender and delicious. **Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.**

**421 Iceberg** (See head 4.) Large, curly leaves of bright, light green, with a very slight reddish tinge at edges; handsome heads, unusually solid, crisp and tender. **Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.**

**422 Improved Hanson**—(See head 1.) Heads grow to a remarkable size, resembling that of a flat cabbage. Outer leaves are bright green, tender and crisp. **Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.**

**427 Celery Lettuce, Trianon Cos**—Finest of the Cos or blanching sorts. The long, narrow leaves, which form solid heads, blanch and become snowy white. Excels in quality. **Pkt., 5c.; oz., 10c.; ¼ lb., 35c.; lb., \$1.25.**

### Zucker Melonen

## Musk Melons

### Melon Almizcleno

**448 Livingston's New Ohio Sugar**—A green fleshed Tip Top; very fine. **(Pkt., 10c.) Oz., 30c.; ¼ lb., 90c.; lb., \$3.25.**

**430 Livingston's Tip Top**—Superior stock. Large, attractive; bright salmon flesh; nearly round, ribbed, netted, very productive. **Oz., 10c.; ¼ lb., 35c.; lb., \$1.25. (5 lbs., \$4.75; 10 lbs., \$8.50; 50 lbs., \$40.00.)**

**449 Livingston's Rose Gem**—Excellent green-fleshed shipping melon. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**439 Paul Rose**—Fine yellow-fleshed shipping melon; great producer. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**450 Livingston's Market**—Green fleshed sort of fair quality; very prolific and hardy. **Oz., 10c.; ½ lb., 25c.; lb., 75c.**

**438 Improved Osage, or Miller's Cream**—Dark green. Round, salmon fleshed. **Oz., 10c.; ¼ lb., 35c.; lb., \$1.25.**

**436 Burrell Gem**—Oval shaped, beautifully netted; rich, fine quality; salmon flesh. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**473 Champion Market**—Large, slightly elongated, early, netted, light green flesh. **Oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**456 Extra-Early Hackensack**—Select stock. Reliable, round, ribbed sort. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**433 The Davis Grand**—Very early; excellent quality; salmon flesh. **(Pkt., 10c.) Oz., 20c.; ¼ lb., 45c.; lb., \$1.50.**

**470 Early Green Nutmeg**—Early, medium sized, of fine flavor; sure cropper. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**457 Hackensack, or Turk's Cap**—Good; much grown for main crop; green flesh. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**437 Emerald Gem**—Early, salmon fleshed sort of rare quality. **(Pkt., 10c.) Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.**

**471 Jenny Lind**—One of the sweetest green flesh varieties; productive. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**458 Acme of Baltimore Nutmeg**—Form is oblong, green fleshed; quality the best. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**455 Burpee's Netted Gem**—Improved strain Rocky Ford melon; green flesh. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**459 Long Island Beauty**—The best of the Hackensack type; green fleshed. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**454 Rocky Ford**—A small nutmeg melon; flesh green, very sweet and delicious. **Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.**

**431 Hoodoo**—Ideal orange fleshed sort for shipping purposes. **Oz., 15c.; ¼ lb., 35c.; lb., \$1.25.**

All sorts 5c per packet except where noted otherwise.



Livingston's "Ohio Sugar" Musk Melon.



Livingston's "Ohio Sugar" Musk Melon.



Livingston's Strains of Water-Melons Excel in Uniformity of Product.

Sandias **Water Melons** Wasser Melonen**542 Tom Watson**

(See illustration below.)

An extra long melon of attractive appearance, uniform in shape and quality. The luscious crimson flesh is "as sweet as honey," melting, and of superb flavor. The average melon will weigh 35 to 40 lbs. and measure about 28 inches long and about 12 inches in diameter. It is very prolific, producing in greatest abundance the large delicious fruits. We have great faith in the **Tom Watson** and believe it is one of the very best Water-Melons ever offered. Sure to take a leading place with large melon growers and shippers. **Pkt., 5c.; oz., 15c.; ¼ lb., 35c.; lb., \$1.25.**

**485 Alabama Sweets**—Long, dark-green fruits of best quality. **Oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**487 Black Diamond**—Large, round; dark green; flesh bright red. **Oz., 5c.; ¼ lb., 10c.; lb., 35c.**

**489 Blue Gem, or Iceberg**—A blue Kolb's Gem; flesh bright red, delicious and crisp. **Oz., 5c.; ¼ lb., 10c.; lb., 25c.**

**491 Cole's Early**—Deep red flesh of finest flavor. Very early. **Oz., 10c.; ¼ lb., 20c.; lb., 60c.**

**493 Preserving Citron (Red Seeded)**—Makes beautiful preserves of unsurpassed quality. **Oz., 10c.; ¼ lb., 20c.; lb., 60c.**

**495 Cuban Queen**—Large, oblong sort, striped light and dark green. Flesh red. **Oz., 10c.; ¼ lb., 20c.; lb., 45c.**

**497 Duke Jones**—Large, dark-green melons; flesh bright red, of extra quality. **Oz., 5c.; ¼ lb., 15c.; lb., 35c.**

**499 Florida Favorite**—Striped light and dark green; delicious. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**501 Fordhook Early**—Earliest melon of good size. Dark green. Flesh bright red. **Oz., 10c.; ¼ lb., 20c.; lb., 60c.**

**503 Georgia Rattlesnake, or Gypsy**—True stock, oblong, striped. Crimson flesh. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**505 Girardeau's Triumph**—Thick, short melons; dark-red flesh; finest quality. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**507 Gray Monarch, or Long White Icing**—Large, light green; crimson flesh. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**508 Halbert Honey**—Oblong, dark-green skin; delicious. Finest for home markets. **Oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**510 Harris Earliest**—Large, oval sort, with mottled skin. Sweet, tender flesh. **Oz., 5c.; ¼ lb., 15c.; lb., 60c.**

Packets of all sorts 5c. except where otherwise noted.

**516 Kleckley Sweets**

This splendid and very sweet Water-Melon has certainly become very popular wherever it has been thoroughly tested. It is of superb, luscious flavor. While the skin is perhaps too thin to admit of the melons being shipped very great distance to market, it is most desirable to plant for home use or local markets. The melons themselves are very large, oblong in form, with dark green skin, thin rind, which is very brittle. Flesh bright scarlet, with solid heart, deliciously crisp, sugary and splendid in every way. The melons average 18 to 20 inches in length by 10 to 12 inches in diameter; of handsome appearance; ripens early, and is most desirable for the home garden. **Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.**

**512 Ice Cream, True White Seeded**—Mottled gray skin; flesh deep pink; delicious. **Oz., 10c.; ¼ lb., 20c.; lb., 60c.**

**514 Improved Dixie**—Fruit beautifully striped; flesh very red and juicy; solid. **Oz., 5c.; ¼ lb., 15c.; lb., 35c.**

**518 Kolb's Gem**—A good shipper. Large, oval; flesh bright red and very firm. **Oz., 5c.; ¼ lb., 15c.; lb., 35c.**

**520 Livingston's Nabob**—Fine early shipper. Large, heavy, flesh deepest scarlet. **Oz., 10c.; ¼ lb., 20c.; lb., 60c.**

**524 McIver's Wonderful Sugar**—Large, oblong, beautifully striped. Pink, crisp. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**526 Mountain Sweet**—Long, dark green, solid; sweet, sure cropper. **Oz., 5c.; ¼ lb., 15c.; lb., 35c.**

**528 Peerless—Rounder than Ice Cream.** Medium size, most delicious, pink flesh. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**530 Phinney's Early**—Choice early market sort. Medium, oblong; flesh red. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**532 Pride of Georgia**—Large, round; flesh bright red, crisp, of delicious flavor. **Oz., 5c.; ¼ lb., 15c.; lb., 35c.**

**534 Round Dark Icing**—Fine market sort, dark green. Early, solid, very sweet. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**536 Round Light Icing**—Very prolific; of the same flavor as preceding sort. **Oz., 5c.; ¼ lb., 15c.; lb., 40c.**

**538 Seminole**—Splendid sort. Large, early, oblong. Flesh vivid crimson, sweet. **Oz., 10c.; ¼ lb., 20c.; lb., 60c.**

**540 Sweetheart**—Bright red, crisp flesh. **Oz., 5c.; ¼ lb., 15c.; lb., 50c.**

**Tom Watson.**

Mostaza

**Mustard**

Senf

Highly prized by some as greens. Others plant it to trap the Harlequin cabbage bug, which is attracted by the mustard's more pungent taste. For salads and greens, No. 554 White English is preferred.

**550 Southern Giant Curled**—Leaves very large; used like Spinach. Oz., 5c.; ¼ lb., 15c.; lb., 35c.

**552 Chinese**—This variety has most agreeable flavor, when cooked like Spinach. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**554 White English, or London**—Leaves while young are used for salads; grows rapid. Oz., 5c.; ¼ lb., 10c.; lb., 25c.

Quimbombo

**Okra**

Safran

Plant in rows, four feet apart, plants 3 feet apart in the row. Let pods grow until seeds develop. Then gather those of proper size every day. May be used in soups or stewed; boiled and seasoned with butter, pepper and salt, it is delicious. Any surplus may be rolled in flour and fried like fish.

**620 White Velvet**—Extra fine. Large pods, velvety-white, of superior tenderness and prolific character. Oz., 5c.; ¼ lb., 15c.; lb., 35c.

**621 Perkin's Mammoth**—Dwarf and productive; beautiful, long, deep-green pods. Nearly twice the size of White Velvet. Oz., 5c.; ¼ lb., 15c.; lb., 40c.



Planting Ohio Yellow Globe for Seed Production, True Blue Farm.

Cebollas

**Livingston's Superior Onion Seed**

Zwiebeln

Our strains of Onion Seeds are the most thoroughbred. Being extensive growers of select bulbs ourselves, we know the importance of strictly high-grade seeds. Our product in this line enjoys an enviable reputation. Many planters assure us that, if they cannot get our own, home-saved seed, they prefer not to plant any.

**Bermuda Onions**

Genuine seed imported direct from the Island of Tenerife. Very early sorts, grown extensively in the Bermudas and Southern parts of the United States for early shipping to Northern markets.

**Culture**—For early crop sow last of September thinly in rows, covering from half to one inch deep with finely pulverized soil. For large bulbs thin plants to stand 4 inches apart in drill. Let no crust form on seed bed. Stir soil freely. When stalks shrink just above neck of bulb, pull and expose to sun until dry. Turn occasionally and store after four or five days.

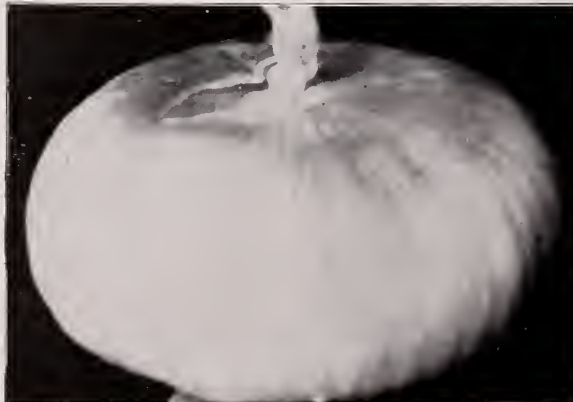
**600 Bermuda Island Red**—Pale-red, grown extensively for Northern markets. Oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

**602 Bermuda Island White**—Mild flavor, of straw-yellow color; fine sort. Oz., 25c.; ¼ lb., 70c.; lb., \$2.25.

**598 Crystal White Wax**—Large, pure white, very mild and sweet. Pkt., 10c.; oz., 30c.; ¼ lb., 90c.; lb., \$3.25.

**"Profitable Onions"**

Is the title of our new onion booklet. It tells all about the old and new method of growing large onions from seeds, describes the finest strains of American onions procurable and shows how we produce them. Ohio-grown onion seed is the finest that can be grown. Rich soil, ideal climate, constant selection and careful methods in seed production give our onion strains characteristics not found in the common article. Whether you raise onions for profit or for home use, you should plant Livingston's Ohio-grown Onion Seeds for best results with this crop. Read "Profitable Onions" and learn some of "the reasons why." Free to all onion growers.



Mammoth Silver King—One-half Natural Size.

**Other Foreign Varieties**

**604 Extra-Early White Barletta Onions**—The very earliest Onion in cultivation. One of the best for pickling. Pure white, mild and delicate; adapted for table use; makes an extremely pretty bunch Onion. Pkt., 5c.; oz., 15c.; ¼ lb., 40c.; lb., \$1.50.

**605 Hard Round White Silver Skin**—For pickling only. Small, round, handsome; an opaque white skin; very hard and crisp. Pkt., 5c.; ½ oz., 10c.; oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

**606 Mammoth Silver King**

Of attractive shape, with silver-white skin and flesh of most agreeable, mild flavor. It matures quite early, coming in just after the Onions grown from sets are gone. Matures to extra large size. Pkt., 5c.; oz., 20c.; ¼ lb., 50c.; lb., \$1.75.

**603 Earliest White Queen**—A very early pure white, small, flat Onion, 1 or 2 inches in diameter; when sown early in the spring will ripen in July. Very mild flavored. Fine for pickling. Pkt., 5c.; ½ oz., 10c.; oz., 15c.; ¼ lb., 40c.; lb., \$1.50.

**608 Neapolitan Maggiajola (Italian May Onion)**—A large, flat, beautiful silver-white skinned variety; one of the earliest of all and of very mild flavor. A large and handsome sort. Sells very readily in the South. Pkt., 5c.; oz., 15c.; ¼ lb., 45c.; lb., \$1.50.

**609 Giant Rocca**—A light brown skin, globular in form; flesh tender and mild. This variety will produce an immense Onion from the seed the first season. Pkt., 5c.; oz., 20c.; ¼ lb., 50c.; lb., \$1.75.

W. C. Mordock of Charlton County, Mo., writes:

"Your seeds last year proved a grand success. They are all that you claim for them."



## Yellow Varieties of American Onions 570 Mammoth Yellow Prize Taker

This is the large, beautiful Spanish variety so often seen in the fruit stores and markets of all large cities. Enormous size—14 to 16 inches in circumference. Although of such great size, it is very hardy and a good winter keeper, as it ripens up hard and firm; very fine grained and of mild, delicate flavor. The outside skin is rich yellow, while the flesh is white. *Oz.*, 15c.;  $\frac{1}{4}$  lb., 40c.; lb., \$1.50.

**562 Flat Yellow Danvers**—The earliest sort. A standard variety round, small neck, mild-flavored, prolific. Our strain is unsurpassed. *Oz.*, 10c.;  $\frac{1}{4}$  lb., 35c.; lb., \$1.25.

**560 Ohio Yellow Globe**—Our own growing. Perfect globe-shaped. *Oz.*, 15c.;  $\frac{1}{4}$  lb., 40c.; lb., \$1.50.

**566 Select Yellow Globe Danvers**—Of more globular shape than Flat Yellow Danvers, splendid mild flavor, excellent keeper and prolific yielder. *Oz.*, 15c.;  $\frac{1}{4}$  lb., 40c.; lb., \$1.50.

**574 Yellow Dutch, or Strasburg**—Very fine keeper, flat, yellow skin, white flesh. *Oz.*, 10c.;  $\frac{1}{4}$  lb., 35c.; lb., \$1.25.

**564 Southport Large Yellow Globe**—The finest large yellow sort for some sections; handsome and mild in flavor. *Oz.*, 15c.;  $\frac{1}{4}$  lb., 40c.; lb., \$1.50.

### White Sorts

**580 Southport Large White Globe**—Choicest home grown. Very large and handsome, flesh firm, fine grained, and mild. *Oz.*, 30c.;  $\frac{1}{4}$  lb., 85c.; lb., \$3.00.

**583 Philadelphia White Silver Skin**—Full-grown, a fine round onion; the best for sets. *Oz.*, 15c.;  $\frac{1}{4}$  lb., 50c.; lb., \$1.75.

**582 Indiana White Silver-Skin**—Makes fine flat onions; but round, hard, splendid sets. *Oz.*, 15c.;  $\frac{1}{4}$  lb., 50c.; lb., \$1.75.

**578 White Portugal**—Produces large, flat bulbs. Very early, mild-flavored. *Oz.*, 15c.; lb., 50c.; lb., \$1.75.

### Red and Brown Sorts

**586 Extra Early Red**—Earliest red sort. Smaller than next sort good keeper, productive. *Oz.*, 10c.;  $\frac{1}{4}$  lb., 35c.; lb., \$1.25.

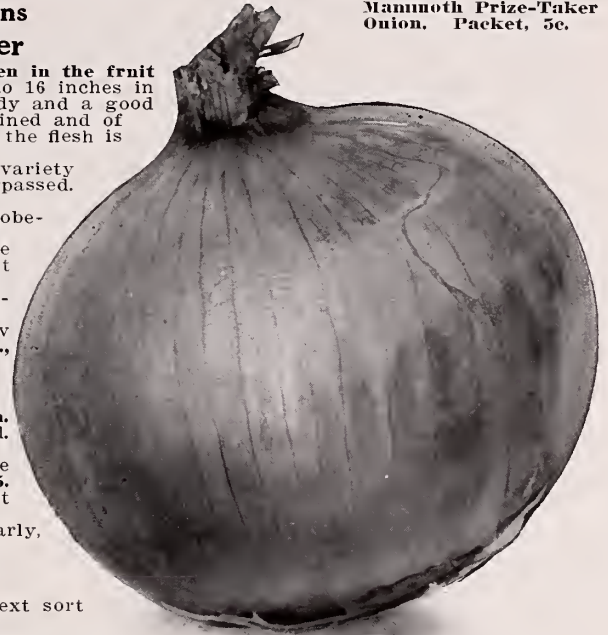
**588 Extra Large Red Wethersfield**—Large and flat, does well on poor land; keeps well. *Oz.*, 15c.;  $\frac{1}{4}$  lb., 40c.; lb., \$1.50.

**590 Southport Large Red Globe**—Fine shaped onion, splendid quality. *Oz.*, 15c.;  $\frac{1}{4}$  lb., 40c.; lb., \$1.50.

**572 Australian Brown**—Early, medium-sized; amber-brown. *Oz.*, 10c.;  $\frac{1}{4}$  lb., 35c.; lb., \$1.25.

**568 Livingston's Brown Beauty**—Best for sets. *Oz.*, 15c.;  $\frac{1}{4}$  lb., 50c.; lb., \$1.85.

All Onions listed above 5c. per packet.



Mammoth Prize-Taker Onion. Packet, 5c.

### Parsley

Perejil

Petersilie

Five pounds or more at 5c. per pound less.

**629 Plain or Single**—Dark color, very hardy, much used for flavoring; strong flavor. *Oz.*, 5c.;  $\frac{1}{4}$  lb., 10c.; lb., 25c.

**627 Fine Double Curled**—Fine, crimped leaves, dwarf, beautifully curled; a very fine variety. *Oz.*, 5c.;  $\frac{1}{4}$  lb., 20c.; lb., 55c.

**628 Champion Moss Curled**—Dense foliage, fine, more densely crimped and curled than others. *Oz.*, 5c.;  $\frac{1}{4}$  lb., 20c.; lb., 60c.

**625 Livingston's Exquisite**—Elegant; closely curled leaves of beautiful dark green. *Pkt.*, 5c.; *oz.*, 15c.;  $\frac{1}{4}$  lb., 40c.; lb., \$1.50.

## Erbsen Early Early Peas Chicaros o Guisantes

If wanted by Mail or Express prepaid, add 15c. per quart. All sorts 10c. per pkt.

**662 Early Prize**—One of the best extra dwarf wrinkled sorts. *Qt.*, 35c.; 4 qts., \$1.15; *pk.*, \$2.20; *bu.*, \$8.50.

**640 Livingston's Prolific Early Market**—Largest-podded of all Extra-Earlies. *Qt.*, 35c.; 4 qts., \$1.20; *pk.*, \$2.30; *bu.*, \$9.00.

**648 First and Best**—Very early and productive; ripens evenly; pods of good size and quality. *Qt.*, 30c.; 4 qts., \$1.15; *pk.*, \$2.20; *bu.*, \$8.50.

**644 Extra-Early Alaska**—Earliest blue pea. Standard extra early, fine quality, largely grown. *Qt.*, 25c.; 4 qts., 85c.; *pk.*, \$1.60; *bu.*, \$6.00.

**660 American Wonder**—Choice stock. One of the earliest and best; very dwarf; wrinkled peas. *Qt.*, 35c.; 4 qts., \$1.15; *pk.*, \$2.20; *bu.*, \$8.50.

**658 Nott's Excelsior**—Splendid, early wrinkled; grows one foot high; strong vines, large pods. *Qt.*, 35c.; 4 qts., \$1.15; *pk.*, \$2.20; *bu.*, \$8.50.

**650 Improved Tom Thumb**—An old standard. Early, dwarf; strong grower; good quality. *Qt.*, 30c.; 4 qts., \$1.10; *pk.*, \$2.00; *bu.*, \$7.50.

**666 Sutton's Excelsior**—Large, tender peas of superior quality, grows 15 inches tall. *Oz.*, 40c.; 4 qts., \$1.40; *pk.*, \$2.65; *bu.*, \$10.00.

## 668 Premium Gem

Extra-early sort of the "Little Gem" type. Vines grow from 12 to 15 inches tall and mature pods about three days later than "American Wonder." Pods average  $2\frac{1}{2}$  to 3 inches long and are well filled with 4 to 6 deliciously flavored peas. *Qt.*, 35c.; 4 qts., \$1.10; *pk.*, \$2.00; *bu.*, \$7.50.



Premium Gem Peas.

## 642 Livingston's First-in-Market

Excellent variety, very profitable for the gardener and shipper because it ripens uniformly, so that almost every pod may be gathered at one picking. The pods are handsome, straight and full of medium sized round peas of superior quality; it is immensely productive for such an early sort. *Qt.*, 35c.;  $\frac{1}{2}$  *pk.*, \$1.20; *pk.*, \$2.30; *bu.*, \$9.00.

**Most Popular Pepper in cultivation. Unexcelled for mangoes or for slicing.**

**Livingston's Mammoth Ruby King Peppers. Large Pkt., 10c.**



**Pimiento Peppers Pfeffer**

**Culture** Pepper seeds require very much the same treatment as Egg Plants, for which culture directions are given on page 15. For very early crops sow seeds in hotbed, greenhouse or boxes early in February. When seedlings are large enough to be handled, transplant into cold frame, setting them 3 to 4 inches apart each way. As soon as soil has become thoroughly warm, set out into the open ground in rows, 3 to 4 feet apart, plants 2 feet apart in the row. Pepper seeds may also be sown in the open ground as soon as weather becomes settled—say by April first. Prepare soil very carefully, incorporating lots of well-rotted manure. Cover seeds not more than half-inch with finely pulverized soil. Thin seedling to proper distance apart. Cultivate freely, pulling soil up around the plants.

One of our customers in Roseland, La., writes about the growing of Peppers as follows:

I usually sow the seeds in December and January under glass, greenhouse preferred. When seedlings are 6 inches high in February, I transplant to cold frame, setting 4 inches apart each way. Let them grow there until all danger of frost is past, then transplant to open fields, setting them 2 feet apart in four foot rows. When plants are taken from cold frame, soil should be thoroughly wet down the day before. With a sharp knife cut out blocks 4 inches square of dirt with plants, so as not to disturb the roots. Fertilize heavy and cultivate often.—C. A. T.

**725 Livingston's Mammoth Ruby King**

One of the largest and finest mild Red Peppers in Cultivation. Not only is it very productive for so large a pepper, but its splendid size and handsome appearance make it sell most readily in any market. The plants are vigorous, stocky and dwarf. They are well branched, and thickly set with enormous fruits—some four to six inches long by three to four inches thick. When ripe they are of a beautiful bright, glossy ruby-red color, remarkably mild, pleasant to the taste, if not grown too close to the hot varieties. They can even be sliced and eaten with sal. and vinegar (like tomatoes or cucumbers) and are most appetizing. Each plant produces from six to twelve handsome fruits. Our Special Selected Seed—Large Pkt., 10c.; oz., 20c.; ¼lb., 60c.; lb., \$2.00.

**733 Livingston's Improved Thick Long Red**

A great improvement on the ordinary Long Red Cayenne, being of about the same length but much thicker and has two to three times as much meat; averaging about 1 inch in diameter at the stem end. Grown almost exclusively for some markets. Exceedingly prolific; very hot and handsome. Pkt., 5c.; oz., 15c.; ¼ lb., 60c.; lb., \$2.00.

**727 Livingston's New Ohio Crimson**

This grand Pepper was introduced by us in 1906.

Habit of growth robust and stocky, with no tendency to grow an immense plant with little or no fruit. The fruit is fully as large as Chinese Giant; in shape not quite so blocky, yet not so long as Ruby King. In weight, Livingston's Ohio Crimson is much heavier than a Ruby King of same size. In flavor it is the mildest we have ever known. Preferable to all others for making mangoes. New crop seed will be ready in October. Pkt., 10c.; oz., 40c.; ¼lb., \$1.25; lb., \$4.50.



**731 Chinese Giant**

Without doubt one of the very best and largest Mango Peppers that was ever introduced. Its mammoth size, splendid shape, beautiful, rich, glossy flesh and mild flavor all lead us to speak of it in words of commendation. Very popular with all. Its large bushy plants which are loaded with splendid large fruits, begin bearing early and continue throughout the season. Has few seeds; hence the genuine is necessarily high in price. Pkt., 10c.; ½ oz., 20c.; oz., 35c.; ¼lb., \$1.10; lb., \$4.00.

**729 New Sweet Upright** Fully twice as productive as any large sweet Pepper. The fruits are just the right size, not too large, blocky in shape and about 3 inches long, 2½ inches to 3 inches across stem end and about two inches at the blossom end. The average weight is from 6 to 8 ounces. The flesh is extremely thick, mild and sweet, and the skin very tender; in fact, so very mild, sweet and crisp that it may be eaten like an apple. The color of the ripe fruit, both skin and flesh, is a rich, brilliant scarlet. A grand market Pepper. Pkt., 10c.; ½ oz., 20c.; oz., 35c.; ¼ lb., \$1.10; lb., \$4.00.

**735 Sweet Mountain**

One of the large sorts. Very thin skinned, sweet and mild flavored; much used for stuffed pickles. Pkt., 5c.; oz., 15c.; ¼ lb., 40c.; lb., \$1.50.

**734 Large Bell, or Bull Nose**—An early variety of mild flavor; skin quite thick and fleshy; medium size; very popular. Pkt., 5c.; oz., 15c.; ¼ lb., 40c.; lb., \$1.50.

**739 Long Red Cayenne**—Four inches long and one-half to three-quarters inches in diameter; flesh thick and hot. Pkt., 5c.; oz., 20c.; ¼ lb., 60c.; lb., \$2.00.

**741 Red Chili (Small Cayenne)**—Pods 1½ to 2 inches long, very hot; used for making pepper sauce. Pkt., 5c.; oz., 20c.; ¼ lb., 70c.; lb., \$2.25.



Gathering One of Our Pepper Crops.

## CINCINNATI MARKET

Rabanitos **The Best Radishes** Radieschen

Our Radish Seed is extra choice! We realize the importance of radishes as an early market crop and know the requirements necessary to make radishes ready sellers. Our strains enjoy the enviable reputation among extensive market growers for the evenness in size and shape of the finished product and its bright, attractive color. Radishes produced from Livingston's choice seed sell as fast as the land produces them. One ounce of seed will plant 100 feet of drill; 8 to 10 pounds for an acre.

**Early Round and Olive-Shaped Sorts**

**790 Scarlet Globe** This splendid globe Radish is the very finest early strain of the round, bright red Radishes. Nothing can surpass its table excellence or its beauty. The skin is bright scarlet; flesh pure white, crisp, tender and of delicious quality. Pkt., 5c.; oz., 10c.; ¼ lb., 20c.; lb., 60c.

**792 Rosy Gem** One of the earliest; perfectly globular; rich deep brilliant scarlet at top, blending into pure white at the bottom; exceedingly tender and crisp; most delicious. Oz., 5c.; ¼ lb., 15c.; lb., 45c.; 5 lbs., \$2.00; 10 lbs., \$3.50.

**794 Non Plus Ultra** or **Fireball** The earliest forcing Radish in cultivation; a pretty round Radish, deep rich scarlet in color; tops very small; crisp, tender, white flesh; a little earlier than Scarlet Globe, but not so large. Oz., 5c.; ¼ lb., 15c.; lb., 45c.; 5 lbs., \$2.00; 10 lbs., \$3.50.

**796 Early Snowball** — One of the quickest growing, besides being one of the prettiest round varieties in the whole list; white as snow, very crisp and extremely tender. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**798 Scarlet Turnip, White-Tip** — Handsome bright scarlet, with white tip; most attractive; quality splendid. Oz., 5c.; ¼ lb., 15c.; lb., 45c.;

**799 Early Scarlet Turnip Forcing** — Selected strain for forcing or early outdoor planting. Oz., 5c.; ¼ lb., 15c.; lb., 45c.

**800 Crimson Giant** A variety combining earliness and great size. It grows much larger than other extra-early varieties, but does not become pithy, even when fully twice as large in diameter and a week older; beautiful crimson-carmine; turnip shaped; flesh firm, crisp and tender. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 75c.

**806 French Breakfast** Of quick growth; very mild and tender; of an oval form, scarlet tipped with white. One of the best for greenhouse. Oz., 5c.; ¼ lb., 15c.; lb., 35c.

**802 Early Scarlet Turnip** — A very early, small, round Radish; entire Radish is a rich scarlet color. Has always been a great favorite with market-gardeners. Pkt., 5c.; oz., 10c.; ¼ lb., 20c.; lb., 40c.

**803 Early Deep-Scarlet Turnip** — Round dark-red. Very quick grower; finest quality. Its attractive shape makes it a ready seller. Oz., 5c.; ¼ lb., 15c.; lb., 45c.

**804 Model White Box** — Short top, rapid growth; perfect turnip shape, extra fine quality, remaining solid a long time. Especially recommended for growing under glass. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**808 Golden Dresden** — Tops very small; perfectly round, smooth, early, uniform in shape. Skin light golden brown; flesh white, brittle, tender. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**Early Long Varieties**

**814 Cincinnati Market** Originated in the vicinity of Cincinnati, O., with the "Glass Gardeners." We introduced it to our trade in the spring of 1895, and it at once became so deservedly popular that we have had to grow it ever since by the thousands of pounds to supply the demand. The tops are so small that the radishes may stand touching each other in the rows. Grows perfectly straight and smooth, 6 to 7 inches in length. (See illustration.) Skin scarlet colored, very thin, the flesh crisp, brittle and of delightful flavor. Oz., 5c.; ¼ lb., 15c.; lb., 45c.

**816 Early Long Scarlet Short-Top** — Admirable for forcing; leading outdoor quick-growing variety, both for private and market gardens; the average length is 6 to 8 inches; grows about half out of the ground, straight, uniform; tops small; bright scarlet in color, brittle and crisp. Oz., 5c.; ¼ lb., 15c.; lb., 45c.

**818 Wood's Early Frame** — Ten days earlier than the Early Long Scarlet Short-Top, which it resembles; excellent for forcing and for first sowing outside, being very hardy; half-long. Oz., 5c.; ¼ lb., 15c.; lb., 35c.

**824 Livingston's Pearl** This variety might be called half stump-rooted. It is a most beautiful pearly white, of waxy appearance, very firm and solid. After it has reached its best condition, it remains eatable fully two weeks before showing signs of going to seed or becoming woody. When properly grown in greenhouse or hotbed, this Radish has a smaller top than when grown in the open field. (See illustration.) Pkt., 5c.; oz., 10c.; ¼ lb., 20c.; lb., 60c.

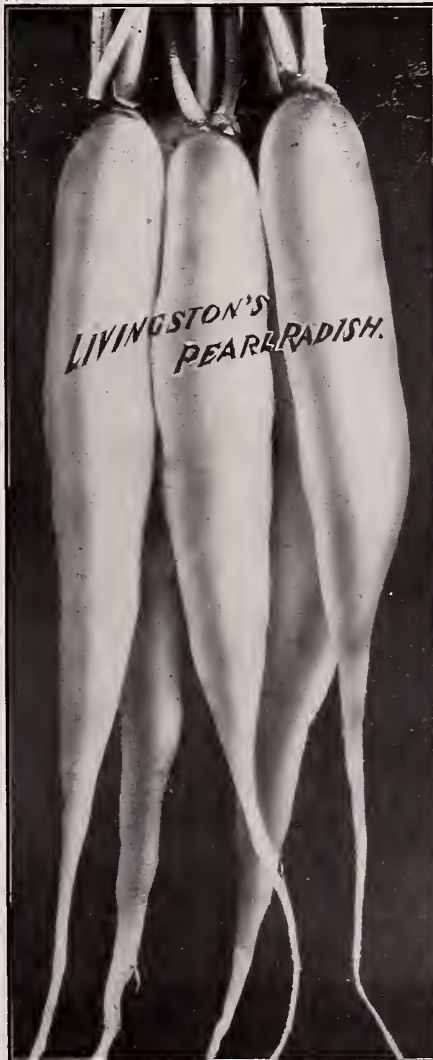
**822 Brightest Long Scarlet (Cardinal White-Tipped)** — Resembles Early Scarlet Short-Top in shape and size; extra-early, bright scarlet. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**820 Half-Long Deep Scarlet** — Color deep rich red. Shape, half-long, tapering. Flesh pure white, crisp, tender. Oz., 5c.; ¼ lb., 15c.; lb., 35c.

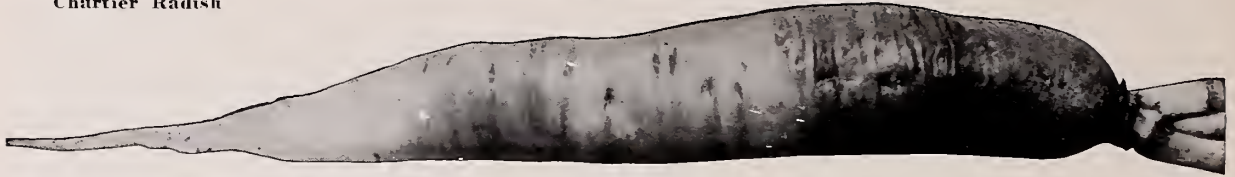
**826 Long White Icicle** — Grows about 4 inches long; slightly stump-rooted, and of transparent whiteness; short leaves, matures quickly; most excellent flavor. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**New Summer Radish****854 White Delicious**

Roots are of distinct half long form, tapering to a point. They grow to good size, are of handsome appearance, and the pure white flesh is of elegant, mild flavor until the radishes become too old to eat. Does not grow as quickly as White Vienna, but remains in good condition much longer. Pkt., 5c.; oz., 10c.; ¼ lb., 25c.; lb., 80c.



Chartier Radish



Summer Radishes

- 842 White Strasburg — Handsome, oblong, tapering shape; excellent, crisp. Oz., 5c.; ¼ lb., 20c.; lb., 60c.
- 852 Gray Summer Turnip—A fine heat resister; crisp, and of good quality. Oz., 5c.; ¼ lb., 15c.; lb., 60c.
- 810 Early Golden Yellow Oval—Very attractive and of good quality. Oz., 10c.; ¼ lb., 20c.; lb., 60c.
- 844 Large White Summer Turnip—Large, turnip-shaped; very white, brittle. Oz., 5c.; ¼ lb., 15c.; lb., 50c.
- 850 Golden Globe—Later than Yellow Summer—A popular, white-fleshed sort. Oz., 10c.; ¼ lb., 20c.; lb., 60c.
- 840 Improved Chartier (Shepherd) —Long, rose-colored; white at tip. Oz., 5c.; ¼ lb., 15c.; lb., 45c.
- 838 Giant White Stuttgart—Large, favorite, German sort; top shape. Oz., 10c.; ¼ lb., 20c.; lb., 60c.
- 836 Lady Finger, or Long White Vienna—Beautiful shape, rapid grower, fine. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

Winter Radishes

- 870 Long White Spanish—A fine winter sort; its flavor is especially delicious. Oz., 5c.; ¼ lb., 15c.; lb., 40c.
- 864 Long Black Spanish—One of the oldest and best winter radishes; flesh white. Oz., 5c.; ¼ lb., 15c.; lb., 40c.
- 868 Round Black Spanish. A very attractive winter sort; skin black; flesh white, crisp. Oz., 5c.; ¼ lb., 15c.; lb., 35c.
- 860 White Chinese (New Celestial)—Large stump-rooted sort; mild, brittle and never woody. Oz., 10c.; ¼ lb., 30c.; lb., \$1.00.
- 862 Chinese Rose Winter—A very beautiful, oblong, rose-colored radish; flesh firm and crisp. Oz., 5c.; ¼ lb., 15c.; lb., 45c.
- 858 California Mammoth White—Ten inches long, and three inches thick; white, solid, fine. Oz., 10c.; ¼ lb., 20c.; lb., 60c.

Improved Thick-Leaved Spinach



Salsifi Salsify or Oyster Plant Haferwurzeln

875 Mammoth Sandwich Island This splendid variety will average nearly twice the size of the White French Salsify. Grows very uniform. Mild and delicious in flavor. A popular sort with all growers. Pkt., 5c.; oz., 15c.; ¼ lb., 35c.; lb., \$1.10.

Espinaca Spinach Spinat

Special Prices on Spinach Seed in Large Quantities.

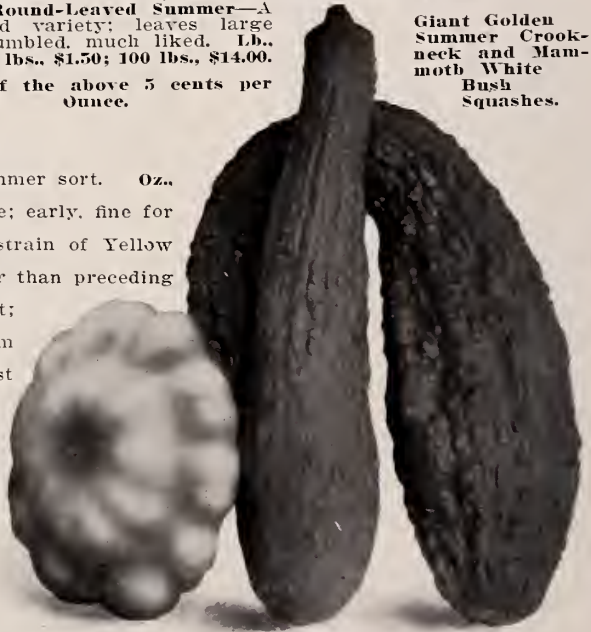
- 881 Prickly-Seeded Winter—With arrow-shaped leaves, very hardy. Lb., 16c.; 10 lbs., \$1.35; 100 lbs., \$12.00.
- 878 Improved Thick Leaf, Viroflay—The market-gardeners' favorite for fall or spring sowing. Lb., 18c.; 10 lbs., \$1.60; 100 lbs., \$15.00.
- 883 Long Standing—Does not run to seed as quickly as some sorts. Lb., 18c.; 10 lbs., \$1.50; 100 lbs., \$14.00.
- 884 Broad-Leaved Flanders—Very broad and large leaves. Lb., 18c.; 10 lbs., \$1.50; 100 lbs., \$14.00.
- 880 Bloomsdale Savoy — Large wrinkled leaves; upright growth, fine quality. Lb., 15c.; 10 lbs., \$1.40; 100 lbs., \$13.00.
- 879 Victoria—Very dark-green leaves, grows quickly; a very popular sort. Lb., 18c.; 10 lbs., \$1.60; 100 lbs., \$15.00.
- 882 Round-Leaved Summer—A standard variety; leaves large and crumbled, much liked. Lb., 18c.; 10 lbs., \$1.50; 100 lbs., \$14.00.

Each of the above 5 cents per Ounce.

Giant Golden Summer Crookneck and Mammoth White Bush Squashes.

Calabaza Squashes Kuerbisse

- 893 Early White Bush Scallop. (Patty Pan.)—Early Summer sort. Oz., 5c.; ¼ lb., 15c.; lb., 35c.
- 892 Mammoth White Bush Scallop—Large strain of above; early, fine for market. Oz., 10c.; ¼ lb., 20c.; lb., 60c.
- 894 Mammoth Yellow Scallop. (Golden Custard)—Best strain of Yellow Scalloped. Oz., 10c.; ¼ lb., 20c.; lb., 60c.
- 895 Early Yellow Bush Scallop—Not as large, but earlier than preceding sort. Oz., 5c.; ¼ lb., 20c.; lb., 55c.
- 891 Early Golden Summer Crookneck — One of the best; bright-yellow, prolific. Oz., 5c.; ¼ lb., 15c.; lb., 45c.
- 890 Giant Golden Summer Crookneck—Very large form of above; bears early. Oz., 5c.; ¼ lb., 15c.; lb., 50c.
- 906 Hubbard—Choice stock. Standard winter squash, finest quality. Oz., 10c.; ¼ lb., 25c.; lb., 85c.
- 908 Chicago Warted Hubbard—Large size, dark-green, very warted, thick flesh, splendid quality. Oz., 10c.; ¼ lb., 25c.; lb., 85c.
- 910 Golden, or Red Hubbard—Shell hard, warty; flesh deep, golden-yellow. Oz., 10c.; ¼ lb., 20c.; lb., 60c.
- 902 Livingston's Pie—Fine for market. Rich, sweet flavor; perfect size. Oz., 10c.; ¼ lb., 20c.; lb., 60c.
- 896 Livingston's Improved Cushaw—Fine. Genuine Cushaw; distinct mottled-green. Oz., 5c.; ¼ lb., 15c.; lb., 50c.
- 918 Mammoth Chili—Largest Squash grown. Rich orange flesh. Oz., 10c.; ¼ lb., 25c.; lb., 75c.
- 916 Essex Hybrid—Fine winter Squash; hard shell, rich orange flesh. Oz., 5c.; ¼ lb., 15c.; lb., 50c.
- 915 Boston Marrow—Early sort; thin skin, orange color, good size, keeps well. Oz., 5c.; ¼ lb., 15c.; lb., 50c.
- 921 American Turbau—Orange-yellow flesh, dry, rich and sweet; fine winter variety. Oz., 5c.; ¼ lb., 15c.; lb., 35c.
- 917 Marblehead—Good winter sort; bluish color, fine quality, oval shape. Oz., 10c.; ¼ lb., 20c.; lb., 60c.
- 912 Gregory's Delicious—A superior Fall and Winter variety; dry, sweet, and rich. Oz., 10c.; ¼ lb., 25c.; lb., 75c.



- 914 Dunlap's Orange Prolific Marrow—One of the best; orange-red; finest quality. Oz., 5c.; ¼ lb., 15c.; lb., 50c.
- 904 Ohio Giant Squash—Grows as big as a barrel. Fine for fairs and shows. Oz., 15c.; ¼ lb., 50c.
- 920 Canada Winter Crookneck—Fine keeping standard winter variety. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

Each of the above Squashes 5 cents per packet.





## Nabos Turnips Rueben

**1044 Early Snowball**—Very fine early, ball shaped, white flesh and skin, tender, sweet. Oz., 5c.; ¼ lb., 15c.; lb., 50.

**1045 Extra Early White Milan**—Earliest of the flat turnips; pure white skin and flesh. Oz., 10c.; ¼ lb., 20c.; lb., 60c.

**1046 Extra-Early Purple-Top Milan**—Similar to the above; beautiful purple top, flesh white. Oz., 5c.; ¼ lb., 15c.; lb., 50.

**1042 Purple-Top Strap Leaf**—The standard flat variety; good for early or late planting. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**1040 Purple-Top White Globe**—A very valuable sort; handsome and productive. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**1052 Early White Flat Dutch**—Popular, white, flat sort. Of good size and quality. Oz., 5c.; ¼ lb., 15c.; lb., 45c.

**1054 Early White Egg**—Very early. Flesh white, firm, fine grained, mild and sweet. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**1062 Seven Top**—Cultivated extensively in the South for tops, which are used as greens. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

**1060 Long White, or Cow Horn**—Flesh white, fine grained of sweet, fine quality. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**1050 Large White Globe**—A fine, pure white, firm, finest quality turnip; productive. Oz., 5c.; ¼ lb., 15c.; lb., 45c.

**1056 Yellow, or Amber Globe**—Flesh firm and sweet; large size; excellent variety. Oz., 5c.; ¼ lb., 15c.; lb., 50c.

**1058 Golden Ball, or Orange Jelly**—Flesh golden yellow, sweet, early, globe shaped. Oz., 5c.; ¼ lb., 15c.; lb., 45c.



Purple Top Strap Leaved Turnips.

## Ruta-Bagas

(Swedish or Russian Turnips.)

**106S Improved American (Purple-Top)**—Flesh yellow, solid, sweet, and fine flavored. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

**1070 White Russian, or Large White**—Very large; flesh firm, white, solid; good keeper. Oz., 5c.; ¼ lb., 15c.; lb., 40c.

**1072 Sweet German**—Flesh pure white; solid, sweet, and mild-flavored; market sort. Oz., 5c.; ¼ lb., 15c.; lb., 45c.



Our Grower in his "White Burley" Tobacco Field.

## Tobacco Tobacco Seed Tabak

The importance of this crop in many sections of the South makes the use of the very best seed an urgent necessity. Not until we found the right kind of seed, did we offer it. We now feel safe in stating that the quality of seed offered below is absolutely unsurpassed.

### 1094 Improved White Burley

Well known sort of great merit. Our strain is grown on the famous limestone fields of Tennessee.

For many years our grower has made selections of this variety and has it now at a stage of perfection rarely attained in tobacco. The fields on which he grows the seeds receive special preparation and extra manuring. Plants are set further apart than those grown for a tobacco crop. Only the choicest plants are set in the seed plats and special care and cultivation insures well matured seed of highest vitality. Careful handling, cleaning and curing of seeds as well as special attention to the crop throughout the season make this strain and seed unsurpassed.

Pkt., 10c.; ½ oz., 20c.; oz., 30.; ¼ lb., 75c.; lb., \$2.75.

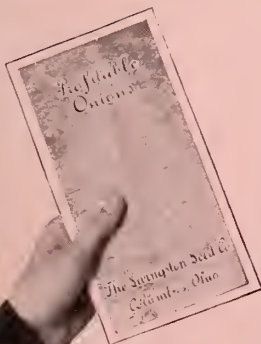
**1092 Big Havana**—Heavy cropper; one of the earliest. Pkt., 5c.; oz., 25c.; ¼ lb., 75c.; lb., \$2.50.

**1090 Connecticut Seed Leaf**—One of the oldest and best. Pkt., 5c.; oz., 20c.; ¼ lb., 65c.; lb., \$2.40.

## Two Booklets You Should Have

So proud are we of our Tomato and Onion strains that we consider a special effort in their behalf appropriate. Livingston's Famous Tomatoes are a household word with planters who know and grow tomatoes. There are reasons for this fact. It is only logical that a house which has made a specialty of tomatoes for over half a century should know what is good and meritorious in that line. As the result, every Dollar spent for Livingston's Tomato Seeds buys 100 cents worth of the best tomato seed that can be grown. How we evolved 25 of the most distinct sorts in cultivation today, how we improved and selected and re-selected until we gave the tomato the new globe shape, how we grow tons of tomato seeds every year on our own farms—these and many other points are treated in "Tomato Facts." If you grow Tomatoes for exhibition or market, you'll want this booklet. Ask for your free copy!

Our Selected Onions rival the finest strains produced in this country and abroad. We started years ago with the best strains we could get. On the best onion land in the world we applied the most thorough methods in growing and cultivation. The results are shown in words, figures and pictures in our new Onion Booklet, "Profitable Onions." Whether you grow Onions for home use or profit it'll pay you to get this booklet.



PARTIAL VIEW TRUE BLUE NURSERIES

FARM BUILDINGS AND GREENHOUSES IN BACKGROUND

LILY POND, TRUE BLUE SEED FARMS

PARTIAL VIEW OF PLANTY FIELD TRUE BLUE SEED FARMS

## The Guiding Principles of Our Business

"Always give the customer more than he expects," was the motto impressed upon us by the founder of our establishment. The strict exercise of this rule to this day in all departments of our business has made us many friends. Whether an order calls for a 5-cent packet of Radish seed or for 100 pounds of Tomato seed worth \$5.00 per pound, it is treated with the same care. We not only watch that the order is filled correctly and promptly, but we also see that the seeds sent out are of the very best quality procurable. The "Golden Rule" is always in our mind.

Only that business can hope to endure which renders service of benefit to its customers. Dependable seeds are the "service" expected of us. Extensive annual trials keep us posted as to the vitality and purity of the stocks we sell. Each lot of seed must come up to a certain standard or it is not sold. The best seed growers of America and Europe spare neither expense nor labor to make "True Blue" seeds just as reliable as they can be made. On our own farms we produce the finest strains of Tomatoes, Peppers, Cucumbers, Onions, Etc. All our efforts are toward producing seeds that do what is expected of them. Modern methods and machinery, careful men in the fields and conscientious clerks at the warehouses, all these factors stand back of every packet of "True Blue" seeds.

We want every customer to feel that it is OUR business to help HIS business. Whether this help comes in the form of pedigree seeds or through culture directions, or through advice given by correspondence—all have the same purpose. Business deals with us must in every case satisfy the customer or we want to know it. "To err is human" and mistakes may happen in spite of all precaution. We consider those, who give us a chance to do the right thing at all times, the true friends of our business.

BEAN TRIALS TRUE BLUE SEED FARM

GLIMPSE IN THE TRUE BLUE NURSERY

PARTIAL VIEW OF TRUE BLUE SEED FARMS

TRIAL GROUNDS, 1909, TRUE BLUE SEED FARMS

FIELD OF LIVINGSTON'S PRIVATE STRAIN SOUTHPORT WHITE GLOBE ONION