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GARDENERS' LIST

# STOKES SEEDS

## For the Very Best Vegetables

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JAN 5 1925  
U. S. Department of Agriculture

### GOLDEN PLUME CELERY

FOR FULL DESCRIPTION SEE PAGE 10

1925 - 47<sup>TH</sup> YEAR





# Mary Washington Rust-Resistant Asparagus

**SUPER-STANDARD**

## The Largest and Most Tender Green Asparagus

The Washington strains are now the only ones commercially profitable because of the ravage of the Asparagus Rust

This is the fifth year we have offered Washington Asparagus commercially. We were one of the first houses to adopt it, and, according to all reports, our sale of roots last year has exceeded those of any other seed-house. We now have over two million roots growing. These are of the Mary Washington strain, which we consider to be superior to the Pedigree Washington and the Martha Washington, although we hold that all of the Washington strains are very valuable, being highly resistant to Asparagus Rust. We still believe that of the three, Mary Washington will prove the most valuable commercially because of its increased size. This is also the feeling of the large growers in California—men who grow Asparagus in rows 2 miles long! (This past year we made one shipment of over 150,000 roots to California, via Panama Canal, under refrigeration.)

The Asparagus Rust is a fungous disease which has spread from coast to coast, having been introduced from Europe about 1900. The development of the Washington strains has been almost entirely due to the devoted efforts of our good friend, Prof. J. B. Norton, who, as a member of the plant-breeding staff of the United States Department of Agriculture, cooperated with the Massachusetts Asparagus Growers Association, at Concord. Until this rust-resistant variety was developed, it appeared as though the Asparagus industry in this country was to be short-lived. (Long Island completely abandoned its fields.) We consider Prof. Norton's success to be one of the high spots in horticultural annals.

Mary Washington will produce the very highest type green Asparagus it is possible to grow. It is earlier, larger, and longer than the Pedigree Washington and Martha Washington, and, for all commercial purposes, is equally rust-resistant. The tips are very tight and do not prematurely "sprangle out" or "blow," a feature which greatly increases its sales value. Asparagus with prematurely loose buds does not keep well on the market, and also loses its good flavor. This feature is later recognized by the high branching habit of the plant after the cutting season.

Price of large, selected MARY WASHINGTON ROOTS: \$2.50 per 100 (postpaid). By express f.o.b. New Jersey growing station, not prepaid, \$7.50 for 500, \$12 per 1,000; 5,000 roots or over, \$10 per 1,000.

Price of PEDIGREED MARY WASHINGTON SEED, delivered: Pkt. 10 cts.; oz. 40 cts.; ¼lb. \$1.25; lb. \$4; 5 lbs. \$19.

**WARNING.** There is a practice among some firms offering Asparagus roots to list their first-grade as two-year-old roots and their second-grade as one-year-old. Do not be misled on this point. Insist on the largest size one-year-old roots, hand selected. Horticulturists long ago discarded the theory that the older the root, the sooner the first cutting. In practice just the opposite is true; at least, so far as the size of the first cutting is concerned. Ordinarily, a three-week's cutting season is possible one year after our roots are set out. We recommend spring planting as against fall planting. Set the roots in rows 4½ feet apart and 20 inches apart in the row. The crowns should be buried about 12 inches. Approximately 5,000 roots are thus required per acre. One pound of seed will produce about 5,000 roots.





JAN 30 1925

# SAM STOKES & SON

Growers of

Ornamental and Nursery Stocks

BOX 416

Lecompte, La.

1924 PRICE LIST 1925

## ROSES, BUSH VARIETIES

Maman Cochet, Pink.	Safrano, Apricot Yellow.
Duchess de Brabant, Salmon Pink.	Souv. de Un Ami, Pink.
Princess Sagan, Dark Red.	Madam Lombard, Pink.
Marie Van Houtte, Cream.	Lamarque, White Climber.
Mrs. B. R. Cant, Deep Pink.	Creole Beauty, Light Red.

The above Roses are 25c each.

Louis Philippi, a free-blooming red rose, used for hedges, 20c each, \$1.80 per dozen, \$10.00 per hundred.

Crepe Myrtle, We have four kinds, red, white, pink and purple.

Tulip tree, or Tulip Poplar. Buddleiz, Purple bloom.

Altheas, red, white, pink and purple. Bridal Wreath.

Spirea, Anthony Waterer, pink, blooms all Summer.

Abelia Grandiflora. Cape Jasmine. Nandina.

Magnolia Fuscata. Rosa de Montana, pink flowering vine.

All the above are 25c each.

Arbor Vitaes, Rosedale, Compacta and Orientalis. These are 50c to \$1.00 each.

Pansy Plants, Finest Giant flowered. Mixed colors. 100 plants prepaid \$1.50. 500 or more at \$1.00 per hundred not prepaid.

Easter Lily bulbs are sold out. The 1925 crop will be on the market in September and October.

Send cash with order--Please do not send postage stamps.

Address: SAM STOKES & SON, Lecompte, La.







## BEANS

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

**Lima Beans** (*Phaseolus lunatus*). Native of Tropical America. Under cultivation at least 1,000 years.  
**Dwarf Beans** (*Phaseolus vulgaris*). Native of Peru. Under cultivation at least 4,000 years.

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

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

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

### Giant Stringless (Green).

[JOHNSON & STOKES, 1898.] Days to maturity, 45. After 25 years, Giant Stringless now holds a very prominent place among Green Beans. Like all Beans of this class, it must not be allowed to remain on the vines after reaching marketable size, but when picked young and handled promptly it is of the highest table quality and of delicious flavor. The bearing period of Giant Stringless is comparatively short, and, therefore, continuous plantings are suggested. The pods of the mature Beans are from 5 to 6 in. long. Color of dry seeds, yellow-brown. Price, delivered: 1/4 lb. 15 cts.; lb. 35 cts.; 2 lbs. 65 cts.; 5 lbs. \$1.50; 50 lbs. \$13.50.

### Pencil-Pod (Wax).

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

### Round-Pod Kidney (Wax).

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



Pencil-Pod and Giant Stringless Beans



# BEET

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

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

We now carry only four garden varieties of Beet. Early Wonder is reinstated to our list because of the bright red color of the root, which adds to its selling quality. We consider it a valuable early market sort. Our strain of Crosby Egyptian is a special selection, having the advantage of smoothness and depth of color. We consider this the standard variety for early-crop purposes. We have eliminated Early Flat Egyptian as not filling a place of importance—our Crosby will develop a larger root in an equal time. Detroit Dark Red, maturing a week after Crosby Egyptian, is a standard midseason variety, especially adapted to canning because of its deep color. The Century, described on the opposite page, is the best variety for late summer and fall growing. It has special qualifications, as noted in detail. Although there is a great variety of Mangel Beets, we content ourselves with offering only the Mammoth Long Red, which, as a stock-feeding Mangel, we believe to be the equal of any in food content. We have added a new Swiss Chard this year, Silver Leaf, which will make a strong running partner to Giant Lucullus. Swiss Chard is deservedly becoming more popular.



Crosby Egyptian Beet

## Crosby Egyptian

**SUPER-STANDARD**

A strain of outstanding quality

Days to maturity, 45. This must not be compared with ordinary stocks of Crosby Egyptian. It is characterized by its great sweetness and tenderness, lacking the usual tough fibrous quality so often found in Beets. The root is remarkably smooth and of a deep red color. In shape it is not full globe, but approaches the globe type. The outside skin is a rich deep red, while the inside is a blood-red with slightly lighter zones. The top is short, making it adaptable to bunching. We believe it is the best obtainable for early outdoor planting, and many of our customers are coming back to us year after year for it, not once hesitating to pay the slightly higher price it is necessary to ask for a Beet of this quality. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 40 cts.; lb. \$1.40; 5 lbs. or more, \$1.25 per lb.



Detroit Dark Red Beet

## Early Wonder

A valuable early market Beet

Days to maturity, 42. We offer no illustration of this Beet because it is very similar in shape to Crosby Egyptian, as shown on this page. We believe this Beet has a distinct place because of its brilliant appearance. Our strain is extremely early, of uniform, bright red color, and with a small top, which makes it suitable for bunching. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

## Detroit Dark Red

**PROVEN STOCK**

Days to maturity, 50. Detroit has been a standard variety for a third of a century and is now universally planted for midseason purposes. It is especially desirable for canning, owing to the fact that it holds its rich, blood-red color through the entire process. The shape of Detroit Dark Red is almost a perfect globe. Its edible quality may be described as good. Our stock is specially selected from the true type of Detroit, and it has already proved to be extremely satisfactory. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 30 cts.; lb. \$1; 5 lbs. or more, 95 cts. per lb.





# The Century Beet

or

## Green-Top Winter Keeper

**SUPER-STANDARD**

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

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

This is the thirteenth season that we have carried New Century, and we might say that the demand for it is greater than ever. We recommend it to all who give any place to quality in their gardening operations. The colored photograph appearing on this page was made from an average sample taken from our trial-ground this year. **Price, delivered:** Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 60 cts.; lb. \$2; 5 lbs. or more, \$1.75 per lb.

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

## Plant More Swiss Chard!

As a midsummer green, Swiss Chard has great food value, and this is being recognized more and more. Very little of it, so far, has been sold on the commercial markets, but, by educating your trade, a larger demand could be developed for it. Both the ribs and leaves are eaten, the leaves being boiled as a green and the ribs being treated very much like asparagus. Either one or a combination of both can be successfully canned.

### Silver Leaf

This variety grows to a height of about 16 inches. The leaf is a lighter green than Lucullus and the ribs broader. For home consumption we would recommend this above Lucullus, as it seems to be distinctly more tender and of finer grain. **Price, delivered:** Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

### Giant Lucullus

May be first cut in 60 days. This will grow to a height of over 20 inches. The color of the leaf is a rich dark green, with a yellowish green midrib. **Price, delivered:** Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

## Mammoth Long Red or Giant of Battles Mangel

Days to maturity, 100. This is the most universally grown Mangel Beet in this country. The roots can very easily be made to attain a length of 12 inches. The tonnage per acre is very heavy, the average of individual roots often being over 10 pounds and single specimens have been known to exceed 25 pounds. The value of the Mangel Beet as a stock feed has long been recognized, but it has not been widely planted in the United States. **Price, delivered:** Oz. 10 cts.; 1/4lb. 20 cts.; lb. 60 cts.; 5 lbs. or more, 50 cts. per lb.

The Century Beet







# CABBAGE\*

One ounce of seed produces about 5,000 plants



New Jersey Wakefield



Golden Acre

TWO EXTREMELY EARLY AND PROFITABLE STRAINS

## New Jersey Wakefield SUPER-STANDARD

Days to maturity, 152. This remarkably early and large strain of Wakefield came out with first honors this past summer in an exhaustive test. A number of the very best strains of Wakefield were entered in the competition. Each test-plot contained 240 plants. This strain, that we now offer under the heading New Jersey Wakefield, produced 233 marketable heads. This is equivalent to slightly over 97 per cent, which was the highest percentage reached by any strain in the test. The first two cuttings (which are invariably the most valuable) were made on July 9 and 16, respectively. This variety not only cut the greatest number of heads on those dates, but the average weight per head was heavier than any of the competing strains—the average weight of the 233 heads of the four cuttings being 1.36. These qualifications tell their own story. It is a well-known fact that the pointed types of Cabbage are sweeter, more tender, and are generally looked upon as being a better table quality than the rounded types. Price, delivered: Pkt. 10 cts.; oz. 50 cts.; 1/4 lb. \$2; lb. \$8; 5 lbs. or more, \$7.50 per lb.

## Golden Acre Madsen's New Strain SUPER-STANDARD

Days to maturity, 152. This is an extra-early Cabbage of the Copenhagen Market type, maturing a week ahead of all present strains of that variety. When Copenhagen Market was originally introduced, in 1910, it was very similar to the present stock of Golden Acre, but during the war the Danish seedsmen allowed this variety to run into later maturity. There is a distinct difference between this rediscovered type, now called Golden Acre, and the present Copenhagen Market. Golden Acre will mature a round, hard head which is somewhat smaller than Copenhagen Market. It has a smaller stalk and leaf-growth, which allows closer planting, and has a slightly smoother and perhaps greener leaf. On soil that is heavily manured, Golden Acre will grow almost as large as our present strain of Copenhagen Market. The strain we offer was grown by Thomas Madsen, the introducer of the new stock. We believe his stock is of greater value than any other, although certain growers are offering it on a much cheaper basis. Price, delivered: Pkt. 10 cts.; oz. 75 cts.; 1/4 lb. \$3; lb. \$12.

## Copenhagen Market Hartmann's Strain

Days to maturity, 160. Hjalmar Hartmann & Company, the great firm of Danish seed-growers, were, in 1910, the originators of Copenhagen Market and we look to them for our best supply. The present strain of Copenhagen Market will mature large, uniformly round heads one week after Golden Acre. The heads are remarkably solid, of fine quality, and with small core. We look on this as being the standard strain of the present Copenhagen variety. It appears to be larger than the original Copenhagen. In some instances it has proven a valuable kraut variety. In this connection we would point out that there are a great number of badly run out strains of Copenhagen which are not only off-type, but which are from two to three weeks later in maturity than our present strain. Price, delivered: Pkt. 10 cts.; oz. 35 cts.; 1/4 lb. \$1.25; lb. \$5; 5 lbs. or more, \$4.75 per lb.

## Henderson Succession.

 Days to maturity, 180. For 35 years this variety has been the standard mid-season, large, round but slightly flattened Cabbage. Succession year in and year out will come as near being true to the original type as any variety ever introduced. It is noted for its resistance to heat and dry weather. Price, delivered: Pkt. 10 cts.; oz. 25 cts.; 1/4 lb. 80 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

## Mammoth Red Rock.

 Days to maturity, 190. We offer this as the most satisfactory, all-round red Cabbage for conditions in the Middle Atlantic states. The market for red Cabbage is limited, but over a series of years, the price paid for it is considerably above that of green Cabbage. For pickling purposes there will always be a constant demand for this brilliant purple type. Price, delivered: Pkt. 10 cts.; oz. 25 cts.; 1/4 lb. 80 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

\*All of our Cabbage seed has been treated with corrosive sublimate, as a protection against seed infection. A three- or four-year crop rotation is suggested. We would warn against the use of infected soil in the seed-bed.





# Reed Bros. Danish Ballhead

## SUPER-STANDARD

The most profitable late Cabbage. Has averaged 22½ tons per acre over a 14-year period. New York State average is 8 tons



Reed's Danish is hard and compact



Ordinary Danish averages 30 per cent lighter

Days to maturity, 190. We are thoroughly satisfied that this is the most profitable Cabbage of the short-stem Danish type that has so far been offered. It is identified by the tinge of purple in the central veins. The Reed Bros., practical New York State Cabbage-growers, for fourteen years have been producing seed from selected, mature heads. During this time, their fields have never gone below 20 tons per acre, and they have produced as high as 30 tons per acre. The secret of the increased tonnage lies in the selection for hard, tight heads which weigh one-third more than ordinary heads of equal size. (See sketch.) This also means far better keeping quality, for such solidity of head means that they do not crack. These heads are distinct in that they have an unusual lap of leaf, a very desirable feature for late storage when, ordinarily, trimming is necessary. Owing to the compactness of this head, we recommend that it be planted in rows 3 feet apart and 21 inches apart in the row (7,500 plants per acre). This will produce a head of from 4 to 6 pounds, which is the usual market requirement. For larger heads, of course, set farther apart.

The germination of this seed after treatment is about 85 per cent. Although, theoretically, one ounce contains 5,000 seeds, large Cabbage-growers have come to allow one-half pound per acre. This will give a generous plant supply, both for the original and any necessary replanting, and, in addition, you will have extra plants for your neighbor, the sale of which will cover your seed-cost. Seed of this character cannot be produced for the price of ordinary seed, but it is far more profitable in the end—your return being perhaps ten times greater than the slight additional cost. Price, delivered: Pkt. 10 cts.; oz. 65 cts.; ¼lb. \$2.50; lb. \$10.

# Pocono Mountain Savoy

A handsome, solid, curled type

## SUPER-STANDARD

Days to maturity, 180. We offer, this year, Pocono Mountain Savoy as probably the finest strain of curled Cabbage. Ordinarily, the Savoy's are soft, but in this strain we have a hard-headed Cabbage which is excellent for storage late into the winter. The heavily curled, dark green heads, which are uniformly well-formed and solid, will give this Cabbage first consideration on any market, and we recommend it unreservedly. The photograph in natural colors below will give a good idea of the type. This strain cost, perhaps, \$2 more per acre than ordinary seed, but, as we have often repeated, what is \$2 between a profitable crop and the kind that is ordinarily grown.

Price, delivered: Pkt. 10 cts.; oz. 50 cts.; ¼lb. \$2; lb. \$8.

## Cabbage or Cabbage Worms?

You must take your choice. You can't have both, although a great many farmers seem to have tried it this past year. The following combination of spray is recommended: 50 gals. water, 4 lbs. soap, and 4 lbs. arsenate of lead paste or 2 lbs. arsenate of lead powder. Repeat this spray with every brood of white butterflies. Danger from Black Leg, a destructive cabbage disease, has been practically eliminated by chemical treatment of our seed.

Pocono Mountain Savoy

## Note on "Yellows"-Resistant Strains:

In the Middle Atlantic States there is little or no difficulty at present from Cabbage "Yellows." Where this disease does not exist it has been found to be impracticable to use the "Yellows"-Resistant varieties that have been developed (mostly in Wisconsin), for all of these strains are much rougher and less productive than the originals. Should our customers in the infected area be troubled with Cabbage "Yellows," we would suggest that they go to Vaughan of Chicago, or some other strong middle western house.







# CARROT

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

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



Danvers  
Half-  
Long



Chantenay

## Chantenay SUPER-STANDARD

Days to maturity, 65. We consider this among the very finest seed stock that we offer. The outstanding characteristic of this strain is its brilliant orange-red color and the fine texture of its flesh. It is free from fiber and has a remarkably smooth exterior. (Pale color distinctly affects the market value of the Carrot.)



Coreless

## Coreless

Days to maturity, 60. This delicately flavored, tender Carrot is a valuable addition to our list. It is a comparatively quick grower and the rich orange flesh will prove a positive delight, even to people who have never enjoyed Carrots before. The delicate texture of the root assures complete freedom from the rather hard core sometimes found in the larger varieties. Our illustration is characteristic of the contour of the Coreless. In length it will run from 4 to 6 inches. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 45 cts.; lb. \$1.50; 5 lbs. or more, \$1.45 per lb.

In shape, this Super-Standard strain of Chantenay is well matched in the colored illustration herewith. The root has finely cut shoulders, tapers but slightly, cutting in sharply at the bottom. The mature Carrot is about 5 inches in length. In season it is midway between Coreless and Danvers. The top is small, making it a desirable variety for bunching. This great French variety is now grown privately for us. We take no chances with ordinary commercial stocks. We believe that the expense of an extra dollar per acre is a profitable investment, and one which any careful market gardener is willing to invest, for with this stock he will be able to produce a very superior product. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 45 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.

**Danvers Half-Long.** Days to maturity, 75. This variety will not mature for nearly two weeks after Chantenay, which it resembles very strikingly in general characteristics, except that it is not so stump-rooted and that in general proportions it is slightly larger. Its great advantage over Chantenay is that it is not so likely to throw out side roots after reaching maturity. Price, delivered: Pkt. 10 cts.; ¼lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.





# White Mountain Erfürt Cauliflower<sup>★</sup>

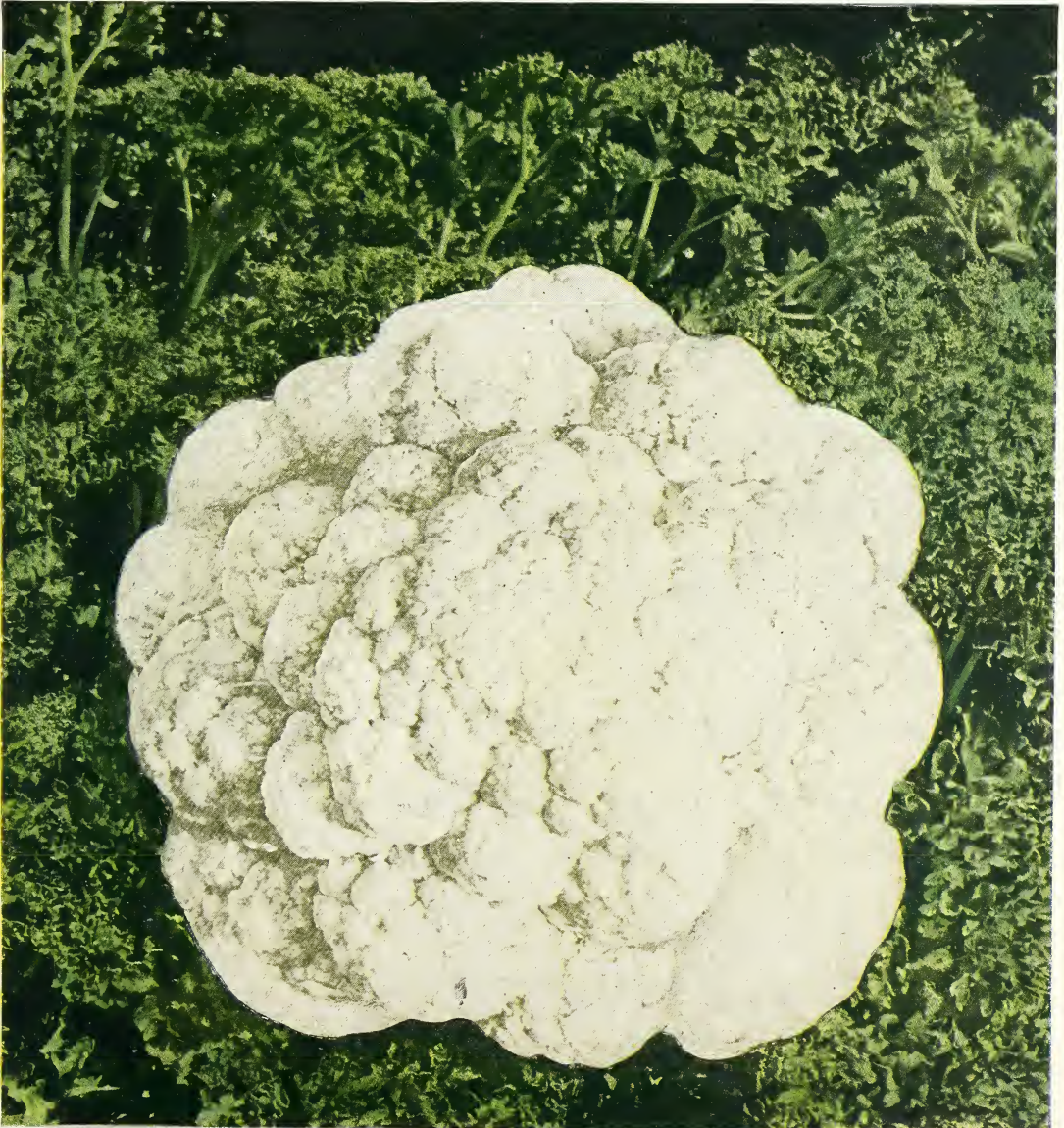
**SUPER-STANDARD**

**Extremely early, smooth-headed, Snowball-Erfürt type**

Days to maturity, 180. We consider that this is an exceptionally fine stock of Cauliflower. It has been consistently profitable for those who have grown it, and in competitive trials it has always given a good account of itself. In a recent strain-test, held in Erie County, N. Y., this variety was given first place among thirty-five commercial competitors. This we consider a very high honor, for the best strains in the country were in competition with it. It not only showed earliness, but uniformity of type and perfect heading ability. The name, White Mountain Erfürt, is merely used to distinguish it from the other strains of Erfürt. The names Erfürt and Snowball, as applied to Cauliflower, are now largely synonymous and mean very little, except when amplified by strain names. The name Erfürt was given to the variety by a firm in Erfürt, Germany, some twenty years ago. Shortly after this, Henderson introduced the variety into the United States under the name Snowball. This general type of Cauliflower is the only one of any commercial importance in the United States. You will find that our White Mountain strain, technically known as "Madsen No. 3," will be a splendid money-maker. You cannot fail to profit by a trial. **Price, delivered: Pkt. 25 cts.; oz. \$1.50; ¼lb. \$6; lb. \$24.**

**One ounce of seed produces about 8,000 plants**

**★This seed has all been treated with corrosive sublimate to eliminate danger of Black-Leg. It is also partially effective against Black-Rot, another Cauliflower disease which is serious in some sections. Be sure that the soil of your seedbed is not infected with the fungus of either of these diseases.**







# CELERY

One ounce of seed produces  
about 20,000 plants

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

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

## Golden Plume Celery The very best early Celery

### SUPER-STANDARD

See front cover for prize-winning stalk in natural colors

Days to maturity, 115. It is seldom that we can so whole-heartedly recommend a new variety as we do Golden Plume Celery. It will not only mature a week earlier, is larger, and blanches more easily, but it is distinctly more blight-resistant than Golden Self-Blanching, to which it is very similar in color and flavor. There are already several strains of Golden Plume. Ours has been selected especially for large, solid hearts. Although Golden Plume will probably not ever entirely take the place of Golden Self-Blanching, we predict that within two more seasons it will be the more important of the two. This Celery will blanch within 5 days, but when ready for market it should be handled promptly.

Our stock of Golden Plume has been grown privately for us in Philadelphia County. Seed has only been saved from stalks which have been carefully selected as being true to type, with all of the desirable features. In Golden Plume we have another example of the necessity of a central board for the registration of new varietal names. This Celery is already being sold under five or six different titles, the commonest of which is Wonderful. With the present listing of our Golden Plume we believe we are offering our customers the very finest strain of early Celery under cultivation. We believe it will give you the largest return per acre of any Celery you have ever planted. Price, delivered: Pkt. \$1; oz. \$4; 1/4lb. \$10; lb. \$40.

**Our Front Cover Picture.** The photograph of the stalk of Golden Plume Celery shown in natural colors on our front cover was taken in Louisville, Ky., on September 17, at the time of the meeting of the Vegetable Growers Association of America. This stalk of Celery was grown by Mr. M. B. McGinnis, of Troutdale, Ore., and his exhibit, from which this stalk was taken, was the winner of the 1924 Celery King contest, as staged by the *Market Growers Journal*. Not only first prize, but the first three prizes in this contest, were awarded to growers exhibiting Golden Plume. Prof. E. G. B. Bouquet, of the Oregon Agricultural College, very kindly chose the stalk to be photographed for our cover out of the prize exhibit, as representing the very highest type. You may have even greater respect for Golden Plume when you know that the specimen was photographed nine days after it was cut. This stalk was 25 inches tall, 12 1/2 inches in circumference, and 4 1/4 inches thick. Out of fairness to a competitor, we want to state that we did not supply the seed from which this Celery was grown, this being the first year we have offered Golden Plume. Nevertheless, we consider this specimen a very fair sample of the kind of Celery our strain will produce.

## Golden Self-Blanching

### SUPER-STANDARD

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

## Easy-Blanching

### SUPER-STANDARD

[**PROVEN STOCK.**] Days to maturity, 120. This variety, which is a selection of the green Celery of the Golden Self-Blanching type, is now one of the most important in the operations of the northern market gardener. As with many other good things, there are numerous strains of Easy-Blanching, some of great merit and some of very little importance. Our strain of Easy-Blanching is entered under the Super-Standard classification, which means that we have great confidence in it, believing it to be superior to the average commercial run. It's easier to grow, has a delicious flavor and that much desired crisp, brittle quality. Easy-Blanching will mature just after Golden Self-Blanching has been harvested, and if properly stored will keep well into the winter. Price, delivered: Pkt. 25 cts.; oz. \$1; 1/4lb. \$4; lb. \$15.

**Columbia.** [**ORIGINATOR'S STRAIN.**] Days to maturity, 130. Columbia, introduced by Ferry in 1906, is an early-maturing Celery of most excellent flavor. The stalks are thick, almost round, and in general characteristics very much resemble Giant Pascal. The leaves are a light green, tinged with yellow, and when blanched the heart changes from a green-yellow to a light golden yellow. Its time to maturity, as noted, is slightly later than Golden Self-Blanching. We consider Columbia and Giant Pascal the two most desirable varieties for the table. Our stock is grown for us by the introducer and can be thoroughly relied upon. Price, delivered: Pkt. 15 cts.; oz. 40 cts.; 1/4lb. \$1.50; lb. \$6.

**Giant Pascal.** [**FROST STRAIN.**] Days to maturity, 150. This variety we consider to have the most delightful table quality. It may be classed as a fall or winter Celery. Its medium-height stalks are very thick, the upper portion being rounded. It blanches to a beautiful yellow-white color, is very solid, crisp, and of a fine nutty flavor. There has been a general feeling among Celery growers that Pascal was not a variety that could be grown successfully commercially. We believe that this Frost strain, however, is a definite improvement over the original type, and we highly recommend it to all growers who have a home market. Price, delivered: Pkt. 15 cts.; oz. 40 cts.; 1/4lb. \$1.50; lb. \$6.





## Winter Queen Celery

Days to maturity, 150. This is one of the old standard winter Celeries, ripening in good time for Thanksgiving and the holiday markets. Its quality may be described as very good, but we do not consider it the equal of Giant Pascal. It will keep very well during the winter and is especially recommended as a commercial sort. The plants are characterized by robust growth, tall stalks with high joints, and rich, light golden heart. This is a very dependable winter type. Price, delivered: Pkt. 10 cts.; oz. 25 cts.; 1/4lb. 75 cts.; lb. \$2.50.

## Celeriac, Giant Prague

Days to maturity, 140. In Celeriac the roots have been developed by cultivation. Its culture is very similar to Celery. After the roots have obtained a diameter of 2 inches they are fit for use. They may be stored for winter use in similar manner as carrots, beets, etc. Celeriac is a very desirable vegetable and deserves wider recognition. It is excellent for soups and stews and also as a salad. Plant in rows 2 feet apart and set plants 6 inches apart in the row. Price, delivered: Pkt. 10 cts.; oz. 25 cts.; 1/4lb. 75 cts.; lb. \$2.50.

### *Guard Against Celery Blight*

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



Golden Self-Blanching Celery





# SWEET CORN

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

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

We limit our Corn varieties this year to six. The earliest of these is Early Malcolm, a very creditable variety for such an early one. This is followed by a special selection of Golden Bantam which will prove a valuable one. The next two in point of earliness are an improved strain of Kendel's Early Giant and Sunny Slope Special, which are about equal in earliness and general characteristics. These are followed closely by Double-barreled Best, an old Stokes variety which we now offer for the last time. We have discontinued listing Stowell's Evergreen largely because we do not consider it a desirable table size. Our list is concluded by a good stock of Country Gentleman, an old standard which in table quality is always desirable. Keep in mind the fact that flavor in Sweet Corn is possible only before the starch period develops; also that its flavor in average summer temperature starts to go within 20 minutes after Corn is cut.

## Early Malcolm

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

Days to maturity, 55. We were the first to introduce this valuable variety in the United States, four years ago. One of its parents was Early Malakoff, a Russian variety. It is one of the earliest Sweet Corns in existence, maturing some ten days ahead of Bantam. Its stalk is only 3½ feet high, and many of our customers have been greatly surprised to find that it produces a well-filled ear 6 inches in length. By planting in the latitude of Philadelphia, May 10, marketable ears are ready by July 4. This variety is high in sugar content and is delicious to the taste. Vegetable growers who cater to home markets are recommended to put in part of their acreage to Early Malcolm. Experience has shown that it is difficult for it to make a place in large city markets which are so often swamped with White Field Corn during the early days of the season. The place of Early Malcolm may be limited, but it has a very definite one. Price, delivered: ¼lb. 15 cts.; 1b. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.35; 50 lbs. \$12.50.

## Golden Bantam

**SUPER-STANDARD**

Acclimated to the Middle Atlantic States. A very true type. The result of a five-year selection

[*BURLINGTON COUNTY STRAIN.*] Days to maturity, 70. Golden Bantam never held a more firm position than it does today. We believe its delicious flavor is surpassed by none, and the consuming public, often slow to accept anything new, now really knows the quality of Golden Bantam and is willing to pay for it. There have been a number of crosses of Golden Bantam with larger types and selections for larger ears. We have resisted this tendency, believing that the 8-rowed type is the most desirable from every point of view. The selection we now have is between 6 and 7 inches in length. It is of deep orange color and high flavor. This seed is grown privately for us in our own Burlington County, N. J. farm, and we offer it to our trade with no small degree of enthusiasm. It will hold its own against Bantam from any other part of the United States. Price, delivered: ¼lb. 15 cts.; 1b. 30 cts.; 2 lbs. 50 cts.; 5 lbs. \$1.20; 50 lbs. \$11.50.

## Stokes Double-Barreled Best (1912)

An early evergreen type. 60 per cent double-eared

Days to maturity, 80. This variety was introduced by the late Walter P. Stokes twelve years ago, and in that period it has made a great deal of money for New Jersey truckers. As its name implies, it has a marked tendency to produce two ears to the stalk, this holding about 60 per cent true. The ears are 7 inches in length, and are high in sugar content. We expect that 1925 will be the last year that we will offer Double-barreled Best. By that time we expect to have one or more strains developed which will fill its place to better advantage. This, then, is the last opportunity our customers will have of securing Double-barreled Best from the introducers. Price, delivered: ¼lb. 15 cts.; 1b. 30 cts.; 2 lbs. 50 cts.; 5 lbs. \$1.20; 50 lbs. \$10.



Golden Bantam, Burlington Co. Strain



# Fees for Money Orders drawn on Domestic Form

Payable in the United States, including Hawaii, Porto Rico, and Virgin Islands, U. S. (late Danish West Indies), or in its possessions, embracing the Canal Zone, Guam, the Philippine Islands, and Tutuila (Samoa), or at the United States Postal Agency at Shanghai (China); also for orders payable in Bermuda, British Guiana, British Honduras, Canada, Cuba, and Newfoundland, and the following islands in the West Indies: Antigua, Bahamas, Barbados, Dominica, Grenada, Jamaica, Martinique, Montserrat, Nevis, St. Kitts, St. Lucia, St. Vincent, Trinidad and Tobago, and Virgin Islands (British).

For Orders From \$ 0.01 to \$ 2.50	.....	3 cents.
From \$ 2.51 to \$ 5.00	.....	5 cents.
From \$ 5.01 to \$ 10.00	.....	8 cents.
From \$10.01 to \$ 20.00	.....	10 cents.
From \$20.01 to \$ 30.00	.....	12 cents.
From \$30.01 to \$ 40.00	.....	15 cents.
From \$40.01 to \$ 50.00	.....	18 cents.
From \$50.01 to \$ 60.00	.....	20 cents.
From \$60.01 to \$ 75.00	.....	25 cents.
From \$75.01 to \$100.00	.....	30 cents.

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## Memoranda of Issuing Postmaster:

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NOTE.—The maximum amount for which a single Money Order may be issued is \$100. When a larger sum is to be sent additional Orders must be obtained. Any number of Orders may be drawn on any Money Order office on any one day.

Applications must be preserved at the office of issue for three years from date of issue.

(Edition Feb., 1920)

(Form No. 6001)

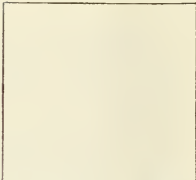
# Post Office Department

No. ....

THIRD ASSISTANT POSTMASTER GENERAL

Stamp of Issuing Office

DIVISION OF MONEY ORDERS



The Postmaster  
will insert

here .....  
the office drawn on, when the office named by  
the remitter in the body of this application is not a Money Order Office.

Spaces above this line are for the Postmaster's record, to be filled in by him.

## Application for Domestic Money Order

Spaces below to be filled in by purchaser, or, if necessary,  
by another person for him

Amount

..... Dollars ..... Cents

Pay to } FRANCIS C. STOKES & CO.,  
Order of }  
(Name of person or firm for whom order is intended)

Whose }  
Address } No. 235 East Washington Square, ..... Street  
is }

Post } PHILADELPHIA,  
Office }

State PENNSYLVANIA.

Sent by .....  
(Name of Sender)

Address }  
of } No. .... Street  
sender }

**PURCHASER MUST SEND ORDER AND COUPON TO PAYEE**





## Kendel's Early Giant

### SUPER-STANDARD

Extra-early and large strain. Cutting 8,000 ears per acre in 1924

Days to maturity, 75. We want to call particular attention to our strain of Kendel's Early Giant and to its performance this past season. A section of the same field from which our seed selection was made was cut for market and it averaged 8,000 ears per acre. The New Jersey state average is between 5,000 and 6,000 ears per acre. A neighboring piece of Howling Mob went 7,250 ears per acre. Howling Mob is a variety we have not listed, and, ordinarily, it is claimed to be a higher yielder than Kendel's Early Giant, but in a large field-test this year it did not prove so, although it was one week earlier. This selection will run 50 per cent double-eared; the ear has 14 rows and will average 10 inches. This stock is an eight-year selection for size, earliness, and uniformity. It should not be confused with ordinary strains of Kendel's Early Giant, for we consider it far superior. It was one week earlier in maturing than Double-Barreled Best. Compared to Sunny Slope Special, it is about the same, maturing perhaps three days later. We feel that it is fully as valuable as Sunny Slope and perhaps slightly more uniform. **Price, delivered:** 1/4 lb. 15 cts.; 1 lb. 30 cts.; 2 lbs. 50 cts.; 5 lbs. \$1.20; 50 lbs. \$11.50.

## Sunny Slope Special

(1924)

A very profitable Corn for truckers

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



Sunny Slope Special

## Country Gentleman or Improved Shoe-Peg

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

### Note on Control of the Corn-Ear Worm

Dr. T. J. Headlee, of the New Jersey Experiment Station, has very kindly supplied us with data for control of Corn-ear Worm, certainly the most serious pest of Sweet Corn in the northeastern states. This pest has many aliases, the most common of which is Boll Weevil, the great plague of the Southern cotton-growers. Early planting tends to bring about the silking of the Corn before the insect has developed its most injurious brood, but with subsequent replantings, as are necessary with Sweet Corn, this is out of the question. Although there is no method by which all injury of Corn-ear Worm can be prevented, 80 or more per cent of the injury can be eliminated by the following treatment: As soon as the snow-white, globular eggs make their appearance on the silk, treatment with sulfo-arsenical dust should begin immediately. This dust should consist of 50 parts finely ground sulphur (200 mesh) and 50 parts powdered lead arsenate. The application should be made to the upturned portion of the silk by using a tin sifter or cheese cloth bag, and should be continued until the silk turns brown or the ears are cut for market. In applying this dust, be sure that any untreated blocks of Corn are not adjacent, for the partly grown worm, in some cases, will migrate to them, penetrating the husk and doing great damage to the ear. Great vigilance is necessary for the success of this operation, examination of Corn-blocks being necessary every day or two in order to determine the first deposition of eggs upon the silk, which may happen immediately after the silk first appears. These globular eggs are stuck to the silk by the parent moth and are easily detected with a reading-glass. The above treatment will also give partial control against damage by the Japanese Beetle.



# CUCUMBER <sup>\*</sup> One ounce of seed plants 100 hills; 2 pounds plant an acre

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

This year we have reduced our Cucumber list to three varieties. Our leader is Windermoor Wonder, the handsome, long, dark green Cucumber which is fast making a place for itself commercially in all markets. This has now been very profitably grown both under glass and in the field. Of the White Spine type, we now offer the Hybrid White Spine which we believe is the best of its class. The market value of a slicing Cucumber is in proportion to its brilliant dark green appearance—therefore our choice. In the pickling type, we have chosen Snow's Chicago Pickle as being the most satisfactory of its class.

## Stokes Windermoor Wonder (1917)

### SUPER-STANDARD

The very best long, emerald-green Cucumber for greenhouse forcing or field cultivation

Days to maturity, 65. Our Company had the honor of introducing this Cucumber eight years ago. It has steadily gained in popularity and now is considered by everyone who knows it to be the most attractive variety grown in this country. It also has proven to be one of the most profitable commercially, for there is no more handsome Cucumber on the market. It is a hybrid between the English Telegraph and the Davis Perfect, the result being the type which is faithfully represented in natural colors on the opposite page. Its most striking feature is its rich, dark green color, which extends its full length. In place of the usual white stripes at the end, Windermoor Wonder has the most alluring bright green stripes which definitely add to its brilliant appearance. Its yield is at least 50 per cent greater than Davis Perfect and its average length is between 10 and 12 inches. Remarkably straight and thin for such a long Cucumber and its keeping quality under midsummer conditions is remarkable. The seed cavity is very small, which is in its favor as a slicing variety, but this naturally makes the seed more expensive.

Windermoor Wonder will find a place on any market. We suggest that it be sold in crates rather than in baskets, as its attractive appearance can thus be better appreciated. Some of the most careful growers have individually wrapped the fruits in tissue paper, as is done in England with some of the greenhouse types. The nearest variety to Windermoor Wonder that we know of is Abundance, which is grown in the Irondequoit (New York) district. As we understand it, this is a cross between Telegraph and White Spine, but the result is not so satisfactory, especially from the point of view of the deep color of the fruit, Windermoor being a distinctly richer green. This past season we have seen splendid crops of Windermoor Wonder, both under greenhouse cultivation and under open-field cultivation. We unhesitatingly recommend it for either, feeling that it will prove the most profitable Cucumber that can be grown. **Price, delivered: Pkt. 10 cts.; oz. 50 cts.; 1/4lb. \$1; lb. \$4; 5 lbs. or more, \$3.75 per lb.**

## Hybrid White Spine

### SUPER-STANDARD

Days to maturity, 60. We are satisfied that Hybrid White Spine is the best of the medium-length White Spine types. The value of this Cucumber over ordinary strains is in its brilliant green color, which holds for several days after the fruits are gathered. In length the fruits will average 7 inches, being about 2 3/4 inches in diameter in the middle and tapering slightly toward the ends. We consider this the best Cucumber of the basket sort for shipment and is of excellent quality for slicing. The slight additional cost of this seed over the usual strains of White Spine is very quickly overcome when the harvest begins. **Price, delivered: Pkt. 10c.; oz. 15 cts.; 1/4lb. 50 cts.; lb. \$2.**

## Snow's Chicago Pickle

Days to maturity, 55. We consider this the best of the pickling Cucumbers. It has a rich dark green color, is uniformly cylindrical in shape, and is early maturing. With careful cultivation and the usual spraying of Bordeaux Mixture, this variety should have a picking from midsummer until frost. As a pickling type which is a perfectly formed, of miniature size, rather coarsely spined, crisp and of excellent quality, Snow's Chicago Pickle is recommended for all general purposes. We believe it is very much superior to the old Green Prolific or Boston Pickling which we have carried for a number of years. **Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 35 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.**

## Our Windermoor Wonder Cucumber Photograph

The reproduction on the opposite page has been made from a photograph of a fruit grown by a loyal customer of ours, Wesley U. Herr & Son, of Salona, Clinton County, Pa. This specimen was grown in their greenhouse and forwarded to the J. Horace McFarland Co., who photographed it and gave it its natural colors. We recommend that Windermoor Wonder be sold in crates rather than in baskets.

## Indoor Cucumbers Should Be Pollinated by Bees

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

**\*Vine Crop Enemies.** Cucumbers, melons, squashes, etc., are subject to a number of insect and disease enemies. The first of these is the Aphid or Green Plant-Lice which feed on the under side of young leaves. For control, spray with nicotine sulphate, 3/4 pint in 100 gallons of water, with 5 pounds of soap added. Sprayer must be fitted with an upturn nozzle. The Striped Cucumber Beetle is dangerous because it not only eats the young vines, but it also spreads bacterial disease known as wilt. Control: Spray carefully with Bordeaux Mixture and Arsenate of Lead, keeping the plants constantly covered thereafter and promptly destroying any diseased plants. Downy Mildew or Blight is the most serious fungous disease of Cucumbers and melons. The leaves become mottled, yellow, and later dry up. For control: A Bordeaux Mixture of 5 pounds copper sulphate, 5 pounds lime in 50 gallons of water should be applied every week or ten days with no let-up throughout the entire season.





**STOKES WINDERMOOR WONDER**

This famous Cucumber, introduced by our firm in 1917 and named in honor of our old seed farm, is one of the most valuable varieties that can be grown





## Brussels Sprouts

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

## Chicory

**WITLOOF.** Time for maturity of roots, 4 months. Also known as French Endive. This makes a very desirable salad. Plant seed in May or June. Dig roots in October. Place them horizontally in warm vegetable cellar. Within three or four weeks tender white stalks will develop. Cutting season lasts over several weeks. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 60 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.

## Dandelion

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

## Eggplant

**BLACK BEAUTY.** Days to maturity, 125. This is the most desirable variety for cultivation in the Middle Atlantic States; very prolific, bearing brilliant purple-black fruits, almost egg-shaped, and averaging 8 inches. Eggplant suffers severely from fungous diseases, and, so far, no blight-resistant strain has been developed, all claims to the contrary notwithstanding. Regular spraying with Bordeaux will partially control this. Moisture conservation is important and care should be taken not to injure the fruits by horse-drawn cultivators. Price, delivered: Pkt. 10 cts.; oz. 45 cts.; ¼lb. \$1.50; lb. \$5.



Black Beauty Eggplant

## Endive

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

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

## Herbs

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

**SWEET MARJORAM.** A perennial grown as an annual. The flowers are small and white. The leaves and shoots are used for seasoning purposes. Price, delivered: Pkt. 10c.; oz. 25c.; ¼lb. 75c.; lb. \$2.50.

**SUMMER SAVORY.** A highly fragrant annual plant. Height 10 inches. The leaves and young shoots are used for flavoring. Price, delivered: Pkt. 10 cts.; oz. 25 cts.; ¼lb. 75 cts.; lb. \$2.50.

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

## Kale

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

## Kohlrabi

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

## Leek

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

## Okra

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





## Green-Leaved Big Boston Lettuce

**SUPER-STANDARD**

[**PROVEN STOCK.**] Days to maturity, 75. This strain is the result of very careful personal selection, and must in no way be confused with the ordinary strains of Unrivaled, etc. Green-leaved Big Boston Lettuce was introduced as such by us in 1916, and it proved at once to be profitable and popular. It is very similar to Big Boston in all but one of its general characteristics, and therein lies its great advantage—it does not have the usual red tinge on the edge of the leaves. The time required for its maturity is slightly less than that for Big Boston. Its heads are large, uniform, and of brilliant green color. They will hold two weeks before shooting to seed. In offering this strain of Lettuce, we do so, sincerely believing it is as near perfect as any Lettuce we have ever had under our observation. Color of seed, white. Price, delivered: Pkt. 10c.; oz. 40c.; 1/4lb. \$1.25; lb. \$4.50; 5 lbs. or more, \$4 per lb.

## Grand Rapids

**SUPER-STANDARD**

[**PROVEN STOCK.**] Days to maturity, 69. We consider this to be one of the most valuable strains of Grand Rapids Lettuce, either for indoor forcing or field cultivation. We realize that this is an important greenhouse crop and are taking no chances. All of the seed we offer was grown in 1923 and has been given thorough trials. Forms a loosely rounded cluster of leaves, blistered and slightly twisted, very thick and heavy with coarse veins, very light green, never spotted or brownish. Table quality not so good as Simpson or Salamander. Seeds black, slow to germinate. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 75 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

## Black-Seeded Simpson.

Days to maturity, 78. This is one of the most desirable loose-leaved varieties of Lettuce. The leaves are very much blistered, crumpled, and twisted, with large midribs. The color is very light green, never spotted or brownish. The table quality is excellent. Color of seed black. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 75 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

Green-  
Leaved  
Big  
Boston

## Big Boston

**SUPER-STANDARD**

[**PROVEN STOCK.**] Days to maturity, 78. In our Super-Standard strain we offer a stock of seed against which we challenge comparison to any stocks that are available. Big Boston is a white-seeded, cabbage-heading Lettuce of the butter type, medium large, globular, medium light green, with slight tinge of brown on margin of outer leaves. It is early and hardy and stands long-distance shipping. The head itself is brittle, buttery, and the interior almost golden yellow. The mature plant will form a compact, well-defined hard head. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 75 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

## Salamander.

(Synonyms: Black-seeded Tennesse Ball, All-Year-Round, Bloomsdale Butter, Sensation, etc.) Days to maturity, 71. Grown in America for 115 years. It is a butter variety, strictly cabbage heading, large to medium in size, early-intermediate in season, standing well before shooting to seed. Head light green, but not spotted or brownish. The quality is excellent.

Price, delivered:  
Pkt. 10 cts.; oz.  
20 cts.; 1/4lb.  
75 cts.; lb. \$3;  
5 lbs. or more,  
\$2.75 per lb.



**Early White Self-Folding** or **TRIANON COS.** Days to maturity, 82. We believe this to be the best strain of the most satisfactory Cos variety. Its uniformity of type may be unquestioned by the most particular growers. The Trianon forms a compact, blanched, firm head, round at the top. Color very dark green on the outside but well blanched on the inside. Exceedingly crisp and sweet. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 75 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

One-fourth ounce of Lettuce seed sows 100 feet of drill; 3 pounds sow an acre





One ounce of Musk-melon seed plants 100 hills; 2 pounds plant an acre.

See page 14 for control of insect and disease enemies on vine crops.



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

**SUPER-STANDARD**

Days to maturity, 95. This highly flavored Cantaloupe was developed by the late Roland Morrill, a famous Michigan melon-grower. It is called, by some, Improved Hocdoo, but was considered entirely distinct by Mr. Morrill, who claimed that it is the result of an accidental cross between Osage and Netted Gem. It combines the thick, golden flesh of the Osage with the heavy netting and thin rind of the Netted Gem type of Rocky Ford. It is about 25 per cent larger than the standard Rocky Ford type. One of the strongest features which we claim for Hearts of Gold is its very high rust-resistant quality. In our trial-ground this past season it showed far greater resistance than any other variety, and this has been the experience of many others. It is also remarkably hardy and withstands heavier frosts than other varieties. From the standpoint of flavor it is among the most delightful ever produced. As a commercial melon, especially for home markets—private homes and hotels—we most enthusiastically recommend Hearts of Gold. With proper cultivation it should maintain a picking season for from four to eight weeks. We thoroughly recommend it as a melon which should have a prominent place in the Middle Atlantic States. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 60 cts.; lb. \$2; 5 lbs. or more, \$1.85 per lb.

**Stokes Sugar-Sweet.** Days to maturity, 95. (Also known as Early Knight, Maryland, Sweet Air, etc.) This is the only green-fleshed melon that we list. The trend seems to be definitely toward melons with orange flesh, and we are quite sure that the public knows what it wants, for the orange-fleshed melon is ordinarily of higher flavor. Stokes Sugar-Sweet is a melon about 7 inches in diameter, well netted, and very productive. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 45 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.

**Fordhook.** Days to maturity, 95. This orange-fleshed melon has now been on the market about sixteen years and is well known to the truckers of the Middle Atlantic States. It is not a large melon, averaging but 5 1/2 inches across and 3 1/2 inches deep. This is distinctly a basket melon and when well-grown from selected seed will prove profitable to the grower and a delight to the consumer for it is highly flavored. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 40 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.





## The Bender Muskmelon

A large, early, high-flavored variety

### SUPER-STANDARD

Days to maturity, 90. The Bender, up to this time, has been a New York State melon. Developed by Mr. Bender, a market gardener near Schenectady, N. Y., from the old Bender Surprise, it is now grown by perhaps 90 per cent of the commercial growers in that state. The Bender is a large, round melon, averaging 10 inches in diameter. Because of its size there is a natural tendency to give the individual melons more care than is the case with the smaller basket melons. Its highly flavored, deep orange flesh is of very fine texture and has come to be looked upon by melon-buyers as one of the most reliable on the market. When well-grown and properly harvested and cared for, it is consistently delicious. The fact that the melon is ten-lobed makes it very convenient for hotels and restaurants to sell in individual slices. Well-grown Benders retail at from 30 to 40 cents each; restaurants usually ask 15 to 25 cents for each of the ten portions. On this basis it is profitable all around. The Bender is usually planted under glass, in pots or in bands, and transplanted. The seed is planted about May 25, and the melons are ready about August 20, exact dates depending on seasonal conditions. Conscientious melon-growers now know that it does not pay to pick melons from dead or diseased vines, for the flavor is entirely gone from them. Don't fail to give it a trial. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 75 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

## Fordhook Early Watermelon

This remarkable melon, maturing in 95 days, is the earliest that we know. It will grow to a length of about 18 inches and a thickness of 10 inches. In quality we consider it is better than the Harris Earliest, which we have carried for a number of years, but which is now discontinued. Fordhook Early will mature farther north than any other Watermelon in the latitude of central Pennsylvania. It will produce fine marketable melons three weeks ahead of Kleckley Sweet. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 45 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.

## The Angeleno (White-seeded)

A very attractive Watermelon with a rare flavor

Days to maturity, 100. The Angeleno is a melon which, until now, has not been grown in this country in a large way outside of California, where it is looked on as a great delicacy. One of its most unusual features is its green-black rind, which develops gold stripes as the melon ripens, this having a tendency to stand out beyond the surface of the fruit. The Angeleno is globular in shape, resembling somewhat the old Kolb's Gem. Under good conditions it will grow to a large size. No other variety can compare with the bright red Angeleno. The seed of this melon has a tendency to split. We, therefore, advise soaking it in water a few hours just before planting. By thus preparing the seed it will quickly germinate, but if planted before soaking the seed is likely to decay. This is an important point and must not be overlooked. Angeleno melons need never be picked green if you wait for the full development of the gold vein. This is well worth a trial in any melon patch. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 60 cts.; lb. \$2; 5 lbs. or more, \$1.85 per lb.

## Improved Kleckley Sweet

A much larger strain than the old Kleckley Watermelon

### SUPER-STANDARD

Days to maturity, 120. This new strain is a decided advance over the old Kleckley Sweet introduced twenty-five years ago. The old type had a tendency to run somewhat small and met considerable criticisms on this account. In our Improved Kleckley Sweet this objection is completely overcome. This has been accomplished without any loss in quality. The Improved Kleckley will average about 24 inches in length. The rind is a rich green and the flesh bright scarlet. Seeds white. We recommend this Improved stock to all truckers catering to home markets. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 60 cts.; lb. \$2; 5 lbs. or more, \$1.85 per lb.

One ounce of Watermelon seed plants 100 feet of drill; 2 pounds plant an acre







# PARSNIP

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

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

Champion  
Moss  
Curled  
Parsley



## Model Hollow Crown

**SUPER-STANDARD**

Extra-selected strain from transplanted roots

The stock we offer this year is the result of several years' selection. It has been graded to an average length of about 8 inches. The roots are smooth, pure white, and are extremely free from side rootlets. The pure white luster of this Super-Standard strain is one of its most valuable assets.

Almost all commercial Parsnip seed is grown from roots which are not transplanted, so that little or no selection is possible. By using our seed you will at once notice a vast difference. The slight increase in the cost of seed from transplanted roots is well worth it. Try this strain once and you will be amazed at the results, not only in the brilliant, uniform appearance, but in the fine texture of the root itself. Be sure that your soil is well prepared to a depth of 10 inches before planting. Parsnips never have the right flavor until after the first hard frost. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 45 cts.; lb. \$1.50; 5 lbs. or more, \$1.40 per lb.

## PARSLEY

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

### Champion Moss Curled

Days to maturity, 60. The rich, dark green and the very finely curled and cut leaves make this a very excellent sort for garnishing. It is best for this purpose when about 6 inches tall. Our strain is highly recommended. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 35 cts.; lb. \$1; 5 lbs. or more, 90 cts. per lb.

### Hamburg Turnip-Rooted

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



Prizetaker  
Onion





# ONION

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

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

## Mammoth Yellow Prizetaker 1887

The best of the old Spanish types

Days to maturity, 110. Introduced by Johnson & Stokes in 1887 as Spanish King Prizetaker. When fully matured it will average 4 inches in diameter. The color of the outside skin is a rich yellow, while the flesh inside is white, mild, and sweet. Under special cultivation these bulbs have been known to weigh as much as 5 pounds apiece. As an Onion for fall and early winter use, Mammoth Yellow Prizetaker is very highly recommended. It will prove, however, to be a good winter keeper, such as the Southports or as Yellow Globe Danvers. On muck soil Prizetaker has a tendency to become soft, and we would warn against its use as a muck crop. See colored photograph opposite. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 50 cts.; lb. \$1.75; 5 lbs. or more, \$1.65 per lb.

**Southport White Globe.** Days to maturity, 110. The standard type grown in large quantities for commercial purposes. In size and shape it is similar to the Yellow Globe and in color it is crystal white, the inside flesh also being pure white. This is, perhaps, the most desirable table variety as its flavor is extremely mild. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 75 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

## Southport Yellow Globe.

Days to maturity, 110. This is one of the most popular varieties for winter storage. It is grown on a largescale. Our strain will produce a symmetrical, globe-shaped bulb, averaging about 3 inches in diameter. The neck is very small. In color it is a rich golden yellow, and inside flesh is creamy white, mild, tender and sweet. Price, delivered: Pkt. 10c.; oz. 20c.; ¼lb. 50c.; lb. \$1.75; 5 lbs. or more, \$1.65 per lb.

**Southport Red Globe.** Days to maturity, 110. The red Onion is grown in very large quantities, especially in some of our mid-western districts. Our strain will prove to be a very uniform one, the shape of the bulb being similar to Yellow and White Globe. The color is deep crimson, the inside flesh being slightly tinged with purple. Price, delivered: Pkt. 10 cts., oz. 20 cts.; ¼lb. 50 cts.; lb. \$1.75; 5 lbs. or more, \$1.65 per lb.

**White Portugal** or SILVERSKIN. Days to maturity, 95. This very old European variety develops an Onion slightly over 3 inches in diameter, with a depth of about 1½ inches. Its pure white flesh has a delightful flavor. It is certainly milder than any other Onion we offer. This variety also makes a very desirable set Onion. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 75 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

## Ebenezer or Japanese

Days to maturity, 98. This Onion has had a renewal of life by its reintroduction under the name of Japanese four years ago. As a matter of fact, it has been known in New York state under the name of Ebenezer for a number of years, being especially popular in the western part of the State. There are several reasons for its popularity: It has great keeping qualities and is mild and tender for table purposes; the Onions are remarkably firm and solid; in shape they are very similar to the older Round Yellow Danvers which were medium flat. Full size Onions may be grown from either seed or sets. Ebenezer sets are available in some quarters. We do not handle anything, however, but Onion seed. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; ¼lb. 75 cts.; lb. \$3; 5 lbs. or more, \$2.75 per lb.

Southport  
Globe Types





# PEPPER or MANGO

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

Improved  
Ruby Giant Pepper

## Improved Ruby Giant or World Beater

**SUPER-STANDARD**



Days to maturity, 140. This Pepper is a selection from the older Ruby King. The type has been bred toward a four-lobed fruit rather than three. Improved Ruby Giant is infinitely more productive than Ruby King, which is a notoriously poor bearer. Improved Ruby Giant is nearly as large as Chinese Giant, but has a thicker wall and is much more productive. (Chinese Giant has never been a successful commercial type.) The Improved Ruby Giant has been a great money-maker and has again proven so this past season. We recommend it as probably the most profitable main-season commercial Pepper for anyone desiring a mild-flavored variety. Price, delivered: Pkt. 10 cts.; oz. 40 cts.; 1/4lb. \$1.25; lb. \$5.

## Schell's Quality Pepper

**SUPER-STANDARD**

Combines earliness, size, yield, and quality

Days to maturity, 120. Through the courtesy of Mr. Walter S. Schell, we are able to offer our customers this very desirable variety, which may not be the earliest Pepper under cultivation, but we believe it is the earliest Pepper of desirable market size and shape. When matured it will be approximately 4 inches long, tapering down to a three-lobed blunt point. Its surface is smooth and its ability to color quickly after reaching maturity adds greatly to its market value. It will also be found very prolific, sometimes producing more

than 30 fruits on one plant. We believe we cannot be too enthusiastic over this desirable variety, for it is sure to bring you unusual satisfaction. The history of this Pepper is not clearly known, but apparently it was brought to Pennsylvania several years ago by a German physician who grew it for a number of seasons before it was found by Mr. Schell, who introduced it in 1912. Since that time it has had wide notice and has reaped large profits for those who have planted it. It will prove of most delightful table quality, being very sweet and of delicate texture. Do not fail to give it a trial this season. We know you will not be disappointed. Price, delivered: Pkt. 20 cts., oz. 75 cts.; 1/4lb. \$2.50; lb. \$10.

# PUMPKIN

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

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

**Winter Luxury.** The best pie Pumpkin. Days to maturity, 75. The tender quality of this Pumpkin makes it highly desirable for pie purposes. It is not grown on a large scale commercially, however, averaging only about 1 foot in diameter. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 40 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

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

# SQUASH

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

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

**White Bush Scallop.** Days to maturity, 65. A quick-growing summer variety, averaging from 8 to 10 inches in diameter. Sometimes known as "Patty Pan." Color cream-white. Price, delivered: Pkt. 10 cts.; oz. 15c.; 1/4lb. 30c.; lb. \$1; 5 lbs. or more, 90c. per lb.

**Boston Marrow.** Days to maturity, 125. This Winter Squash is more important than all other varieties for commercial purposes. Its good qualities are well known to the canners and large pie-bakers, and there is almost invariably a good market for it. Its color is a rich bright

orange and it is oval in shape. Its cultivation is very simple. We highly recommend it for all general purposes. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 30 cts.; lb. \$1; 5 lbs. or more, 90 cts. per lb.

**Golden Summer Crookneck.** Days to maturity, 70. The most desirable of the Summer Squashes. About 15 inches in length, when mature; rich golden yellow, thickly warted, and of the Crookneck type. Well known to the consuming public and will ordinarily find very ready sale. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4lb. 35 cts.; lb. \$1.25.





# PEAS

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

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

**Pedigree Extra-Early.** Days to maturity, 70. This variety has been offered for just 100 years, during which time the type has been considerably improved upon. Although it follows Alaska by two or three days, its larger pod, higher sugar content, and its more prolific bearing qualities make it a more desirable variety for the general planter. The vine attains a height of 20 inches, and the pods will grow to 2½ inches. Price, delivered: ¼lb. 15 cts.; lb. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.40; 50 lbs. \$13.50.

**Thomas Laxton.** Days to maturity, 57. A variety originated in England by Thomas Laxton, of Bedford, a noted English horticulturist. This Pea is slightly earlier than Gradus and a more abundant yielder. The pods resemble Gradus in shape, excepting that they are blunted. They will attain a length of 3¼ inches. They are straight, inclined toward roundness, and are well filled. The vine will grow to a height of 2½ feet. The seed is large, wrinkled, cream color, blended with pale green. Price, delivered: ¼lb. 15 cts.; lb. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.40; 50 lbs. \$13.50.

**Gradus.** Days to maturity, 60. Also called Prosperity. The vines reach a height of 30 to 36 inches. Gradus is a variety with a pod nearly as large as Telephone. It is quick to germinate, maturing splendidly under good conditions, but very disappointing under adverse ones. The foliage is large and luxuriant. The pods will attain a length of 4 inches, straight, slightly rounded at the point. Price, delivered: ¼lb. 15 cts.; lb. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.40; 50 lbs. \$13.50.

**Little Marvel.** Days to maturity, 60. The vines of this variety will grow to a height of 15 inches, producing pods 2¾ to 3 inches in length. It resembles the Nott's Excelsior in vines, habit of growth, and quality. The pods are considerably longer, very often being produced in pairs. They are straight, slightly broader than Nott's Excelsior, but not so broad as Sutton's Excelsior. The seed is green, wrinkled, and of medium size. Price, delivered: ¼lb. 15 cts.; lb. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.40; 50 lbs. \$13.50.

**Dark Telephone.** Days to maturity, 70. An English variety introduced into this country about 1880. The plant attains a height of about 4 feet, and its heavy foliage protects the newly forming pods against intense heat. Although in the original type the pod was a light green, by introducing Alderman blood it is now a rich dark green. The pods will grow from 3½ to 4 inches long and ¾ inch wide. There will be from five to ten Peas in the pod. Price, delivered: ¼lb. 15 cts.; lb. 35 cts.; 2 lbs. 60 cts.; 5 lbs. \$1.40; 50 lbs. \$13.50.

**The Marchioness.** Days to maturity, 56. Also called World's Record. We recommend this variety particularly because of its delicious quality. The dry seeds are of a fresh green color which indicates richer flavor. In many respects The Marchioness resembles Gradus. The vine, however, is 6 inches shorter and the Peas will be ready for market four to five days earlier. The pods grow to 3½ to 4 inches, are quite broad, pointed, and well filled. Price, delivered: ¼lb. 15 cts.; lb. 40 cts.; 2 lbs. 70 cts.; 5 lbs. \$1.60; 50 lbs. \$15.



The Marchioness, four days earlier than Gradus





Early Scarlet  
Globe Radish

PRICES OF ALL  
RADISHES, DE-  
LIVERED: Pkt. 10  
cts.; oz. 20 cts.; 1/4 lb.  
30 cts.; lb. \$1; 10 lbs.  
and over, 95 cts. per  
lb.; 100 lbs. and over,  
90 cts. per lb.

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

## Early Scarlet Globe Radish

**SUPER-STANDARD**

Days to maturity, 25. The old-time Radish-grower will go a long way to secure a more perfect strain of Scarlet Globe than this. As a greenhouse forcing type, or as a field type, we believe it is without a peer, and willingly challenge comparison with any others. Our stock is the result of very careful work on the part of our grower. The roots will be found uniformly true to shape and of a rich scarlet color. The top is remarkably small, which is a desirable feature for bunching. The average size of this strain is 1 1/4 by 3/4 inches. You cannot go wrong on it. It will grow quickly and evenly, maturing in just over three weeks' time under good conditions. The colored photograph on this page is a true reproduction of the strain.

### Philadelphia White Box (1888)

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

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

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

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

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

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

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





## Virginia Savoy Spinach

A very hardy "yellows"-resistant strain for fall planting

### SUPER-STANDARD

Days to maturity, 45. This new variety has a very interesting history. The original seed was collected near Liaoyang, in northern Manchuria, by the late lamented Frank N. Meyer, one of the greatest agricultural explorers ever sent out by our Government. This stock was a wild Asiatic plant, resembling dandelion. It underwent natural selection, resulting in a strain which was extremely hardy and which has proven to be resistant to mosaic. Our old friend, Prof. J. B. Norton, of Washington Asparagus fame (at that time in the Government service), had grown some of this original Manchurian stock at Concord, Mass., securing natural crosses with Bloomsdale and other types. The enterprise thus begun was brought to a conclusion at Norfolk, Va., after several years' painstaking work on the part of the scientists at the Virginia Truck Experiment Station. Although resembling Bloomsdale in its mature appearance, it differs from it in habit of growth. The fact that it is highly resistant to mosaic, commonly known as blight or Spinach "yellows," gives it outstanding prominence. This disease is becoming more serious in the northeastern states. The crop starts off somewhat slower than Bloomsdale, but will stand much lower temperatures. Virginia Savoy is recommended solely for fall planting. It is not recommended as a spring Spinach, owing to its tendency to run to seed in warm weather. Our seed is only one generation removed from the stock seed grown by the Virginia Truck Experiment Station which is constantly working on the variety to keep it true. In offering Virginia Savoy we wish to pay our compliments to the scientists who have been responsible for its development. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4 lb. 20 cts.; lb. 50 cts.; 5 lbs., 45 cts. per lb.; 50 lbs., 40 cts. per lb.; 100 lbs., 35 cts. per lb.

Note.—Although we can supply small quantities immediately, our main stocks have already been exhausted, owing to large demands. We shall be pleased to book orders against the 1925 crop for delivery about August 15, 1925.

**King of Denmark** or **ANTVORSKOV.** A new, long-standing Spinach. Days to maturity, 55. This is a valuable new addition to the Spinach list. By a succession of plantings in April and May, you will be able to continue your cutting season two weeks after even Long Season has bolted to seed. The leaves grow on slightly longer stalks than Bloomsdale, but they are large, round, well-blistered, and stocky. The color is a rich deep green, which it holds even under July sun. By thus adding two weeks to the season, especially at a time when there is little Spinach on the market, King of Denmark has a valuable place. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4 lb. 20 cts.; lb. 50 cts.; 5 lbs. or more, 45 cts. per lb.; 50 lbs. or more, 40 cts. per lb.; 100 lbs. or more, 35 cts. per lb.

**Bloomsdale Savoy.** Days to maturity, 45. There has never been a Spinach found to take the place of Bloomsdale Savoy for February and March planting. As a variety for early spring cutting, Bloomsdale will continue to hold its own. However, it is not recommended as a warm-season type and neither do we recommend it for fall sowing, Virginia Savoy being much more effective. Bloomsdale is distinguished by its upright growth and thick, dark green leaves which are beautifully crumpled and blistered. Price, delivered: Pkt. 10 cts.; oz. 15 cts.; 1/4 lb. 20 cts.; lb. 40 cts.; 5 lbs. or more, 35 cts. per lb.; 50 lbs. or more, 28 cts. per lb.; 100 lbs. or more, 25 cts. per lb.

**Long Season.** Days to maturity, 50. Long Season is recommended for April planting, although it is not comparable to King of Denmark. It, nevertheless, will hold in condition for two weeks after Bloomsdale. Our strain of Long Season

is beautifully crumpled and of a rich green color, being very compact and spreading in a large rosette. Price, delivered: Pkt. 10c.; oz. 15c.; 1/4 lb. 20c.; lb. 45c.; 5 lbs. or more, 40c. per lb.; 50 lbs. or more, 35 cts. per lb.; 100 lbs. or more, 30 cts. per lb.

**New Zealand** (*Tetragonia expansa*). Days to maturity, 60. This plant, although not generically of the Spinach family, is commonly classed with it. As a hot-weather substitute, it is unparalleled. The plant will grow to a height of about 1 foot, spreading to a radius of 2 feet. The leaves are small, broad, and pointed, but they are of excellent quality and may be cut throughout the summer. We recommend that three or four seeds be placed in each hill 3 feet apart. The seeds of New Zealand are very large, hard, and prickly. Their germination will be helped by a day's soaking in lukewarm water. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4 lb. 30 cts.; lb. \$1; 5 lbs. or more, 90 cts. per lb.

One-half ounce of Spinach seed plants 100 feet of drill; 8 pounds, drilled, plant an acre; if seed is broadcasted, sow 25 pounds to the acre.



Bloomsdale Savoy Spinach

## SALSIFY

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

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

## Mammoth Sandwich Island.

Days to maturity, 150. The seed of this standard variety should be sown in the early spring, thinning to 4 inches apart in the row. The roots should stay in the ground until late fall or through the winter, if desired. If stored, put in a cool, moist place. As a root plant, it is very desirable when properly served with a cream dressing. Price, delivered: Pkt. 10 cts.; oz. 20 cts.; 1/4 lb. 60 cts.; lb. \$2.25.





***Super-Standard  
Bonny Best  
Tomato***

The safest and most profitable Tomato for greenhouse or field cultivation. Seed costs, \$3 per acre. Returns per acre—what you make them. (They have been over \$500.) Several customers cleared over \$5,000 from this seed in 1924.

For full description see  
page 27

**SUPER-STANDARD BONNY BEST**

***Safe Because:***

1. Seed crop grown from our own stock seed on virgin Tomato soil.
2. Seed saved only from specially designated plants.
3. Seed-saving machinery not used for any other variety.
4. Seed treated with corrosive sublimate.
5. Seed crop certified by New Jersey State Inspector.

***Profitable Because:***

1. It is more disease free.
2. It is more productive.
3. Its brilliant deep fruits are best suited for slicing.
4. Its large thick-celled fruit gives heavy tonnage.
5. It is well known for its table quality. Always sell it as Bonny Best. Its name is well known by most buyers.





# Stokes Bonny Best (1908)

THE FAMOUS SUPER-STANDARD STRAIN ★

**Germination 97%** (About 5,000 seeds per ounce)

Days to maturity, 130. Stokes seeds have been better advertised by the Bonny Best Tomato and the friends it has made than by any other one factor. This is the third year we have offered this now-famous Super-Standard Strain, and we are pleased to announce that our 1924 crop has been brought to its full development and gathered to our entire satisfaction. In fact, we are more enthusiastic about it now than ever. It is distinctly superior, we believe, to the 1923 seed which, during 1924, has netted hundreds of thousands of dollars for those who planted it. All of the Super-Standard Bonny Best to be sold this year will be from the 1924 crop. We consider it a high honor to have the responsibility of disseminating it.

## As a Strain for Greenhouse Forcing

Super-Standard Bonny Best has come to be considered of outstanding importance in the minds of the largest greenhouse men, experiment station experts, and even by our competitors in the seed trade. Under good conditions, it should produce fruits weighing from 6 to 8 ounces each, with plants giving a total pick of 5 pounds and upward. In our stock seed selections we have made a great effort to increase the depth of the Tomato from crown to blossom, and we are glad to say we are meeting with success on this point. In fact, the present crop shows distinctly the advantage of an additional year's breeding over 1923 crop. As a standard greenhouse Tomato, we are convinced that Super-Standard Bonny Best will prove superior to any other strain we know of, providing your market will take a brilliant, scarlet Tomato, uniformly smooth, of good depth, and just under the half-pound size. You are taking no chances in putting down your whole greenhouse range to this stock, for all of it was gathered under the personal direction of Francis C. Stokes.

## As a Strain for Field Cultivation

The breeding which this Tomato has received at the hands of our Company is a strong enough factor in itself to warrant giving it first consideration as a more profitable strain for field cultivation. This breeding was easily noticeable in comparing our 1924 crop with any other Tomato crop we inspected this year. Several customers who inspected our seed crop in September also confirmed this point. The selection work has tended toward a heavier-producing, larger-fruited, and more disease-free type. Grown, as it was, in an isolated corner of Burlington County, New Jersey, 35 miles from Philadelphia, on ground which had never grown Tomatoes before, we have a feeling of confidence about it that would not be possible otherwise. Much Tomato seed is now being produced on disease-infested soils. This being the case, it is no wonder that the average Tomato crops tend to go to pieces so quickly. Our field of Super-Standard Bonny Best had the official inspection of an officer of the Bureau of Inspection (New Jersey), who has certified the crop as being true to type, highly productive, and unusually free from the usual Tomato diseases. We place our own safeguards around this crop, but the state certification gives additional protection to the buyer. Hundreds of our customers who used our stock last year will testify to the quality of the fruit. In actual dollars and cents

you will be far ahead of your competitors if you use Super-Standard Bonny Best. The original cost of \$3 per acre for this strain as against perhaps \$1 per acre for ordinary seed, will prove of no consideration whatever. If you have not tried our Super-Standard Bonny Best in the past, don't put it off another season. You are distinctly the loser by delaying it.



A well-bred type



A run-out type

Price, delivered: Pkt. \$1; 1/2oz. \$3; oz. \$5; 1/4lb. \$18.50

### Examine the Record:

In the final analysis, this Tomato will be judged by its performance, and before making your purchase we would have you examine its record. This past season Francis C. Stokes inspected many greenhouse crops that were planted from our Super-Standard Bonny Best seed. The results were most gratifying. Probably the best example of indoor propagation was in the range of Wesley U. Herr & Son, Salona, Pa. This may not have been the most profitable crop visited, but it seemed to be as perfectly taken care of as any. On September 13, Mr. Herr sent us the final plant return, this being \$1.32. This was sent in with the notation "very gratifying." This figure may have been surpassed by several customers, but we hold that it is a representative result. Naturally the plant return of \$1.32 is not reached in field cultivation, for although the tonnage is far heavier outside, the prevailing market price is never equal to the price of greenhouse Tomatoes. The figure, nevertheless, should be of interest to all Tomato growers for comparative purposes. M. T. Nixon, Sec., Marietta (O.) Truck Growers' Association can give some interesting data on our Super-Standard Bonny yields in field cultivation.

### Note on Pollinating Indoor Tomatoes:

Because of the stillness of the air inside a greenhouse, it is necessary to hand-pollinate Tomato blossoms in order to secure a full set. In this connection we would call attention to the work done by Prof. E. G. B. Bouquet, of the Oregon Agricultural College. His method of emasculating the blossom is fully described in Station Bulletin No. 158, as published by the Oregon Agricultural College. Prof. Bouquet estimates that 10 cents covers the cost of pollination for an entire plant. By such methods he secured an average of 11 pounds 6 ounces per plant with our Super-Standard Bonny Best. The highest yielding plant was 16 pounds. All greenhouse men will recognize this as a phenomenal yield. It is known that an ample supply of pollen is of the greatest assistance in all pollinating work. Inasmuch as no pollen is formed where there is an excess of nitrogen, it may be found best to cut down the water-supply during the ten days or two weeks when the main set is being made, waiting until after this before applying nitrate of soda. Hand-pollinating should be done with the first two fingers of the left hand. This kind of work is most effective when done on clear, dry days.

★ This seed has been treated with corrosive sublimate for your protection. Do not plant it in a disease-infected seedbed



FRANCIS C. STOKES & CO., 235 EAST WASHINGTON SQ., PHILADELPHIA

# TOMATO

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

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

Although we have been conducting some very interesting investigations and plant-breeding programs in the Tomato, as yet we are not ready to offer any new strains this year. Our Super-Standard strain of Bonny Best continues to have the place of honor as our most important individual item. Certainly, from point of time and money expended on it, it outranks everything else in our catalogue. Our Standard strains of Bonny Best and Greater Baltimore are recommended for canning purposes. The Super-Standard strain of Greater Baltimore is designed especially for growers catering to home markets. The stock of Earliana which we offer this year, we believe to be among the very best available. It is the result of years' selection for earliness, size, and quality of fruit.



## Langdon's Adirondack Earliana

**SUPER-STANDARD**

Grown for us by Messrs. H. P. Langdon & Son, 330 miles north of Philadelphia

Days to maturity, 125. The old firm of Johnson & Stokes, in offering Spark's Earliana twenty-five years ago, contributed a variety of far-reaching importance. Since that time it has become well known all over the world and has been honored by more than a hundred different names. Realizing that earliness is the strongest characteristic of the variety, and knowing that good breeding and latitude both have a great deal to do with earliness, we have been led to believe that Langdon's Adirondack Earliana is among the best, if not the best, strain of this Tomato now available. We are pleased to announce that we have made arrangements with H. P. Langdon & Son, so that we might supply our trade with seed of their own growing. This represents a twenty-year selection for earliness, smoothness, size of fruit, and firmness of texture. The seed we offer is saved from Grade No. 2, which means that it is from crown and selected fruit only.

The combination of earliness, size, and smoothness which is found in the Adirondack Earliana makes it very valuable for a Tomato of its class. No one can ever say that Earliana has the fine table quality of Bonny Best or Greater Baltimore, for it is much stronger in acidity and the fruit never has the fine appearance of the later varieties, but there is a definite place for it. Many growers find that it has been one of their most profitable varieties. The Langdon strain has been grown with great success by growers in all parts of the country. In line with our practice of handling only the very finest stocks, we are much gratified to be able to offer the genuine Langdon's Adirondack Earliana. You will find even an ounce of seed a very profitable investment. Price, delivered: Pkt. 25 cts.; 1/2oz. 75 cts.; oz. \$1.25; 1/4lb. \$5.

**Note on Staking Earliana Tomatoes:** Training Tomatoes to a 4-foot stake is considered good practice by certain Tomato-growers. Staking ripens fruit earlier and brings it to maturity in better condition than fruit grown on unstaked plants. One drawback that must be considered in this practice is that it reduces yield about 25 per cent. This reduction, plus the additional cost of staking and tying the plants, is usually more than overcome, however, by the higher price obtained for the fruit. We recommend the practice.



QUALITY OF PRODUCT IS OUR FIRST AND ONLY CONSIDERATION



"Play it safe, neighbor; plant Stokes Seeds"

## THE TWO LEADING CANNERS' TYPES

*Certified New Jersey Seed*

**Stokes Bonny Best (1908)** Begins to ripen about July 15, bearing until Sept. 1

### STANDARD STRAIN

Days to maturity, 130. The vast Tomato crop of New Jersey is about equally divided between Bonny Best and Greater Baltimore. Some counties are stronger in one and some in another. Bonny Best, as introduced by the late Walter P. Stokes in 1908, is second-early in season, following Earliana within one week. The Standard Strain offered herewith is seed saved from certified fields and under methods passed upon by the State Bureau of Inspection in New Jersey. All of this seed is from the 1924 crop. Although we do not consider the Standard Strain of Bonny Best to be at all comparable with our Super-Standard strain—for this is a matter of quantity production and the other of quality production—we, nevertheless, want to make it very plain that for what it is this Standard Strain will be found to give excellent results. This holds especially true as a canning type, for this particular strain has been specially bred with canning requirements in mind. It is of a bright red color, exceedingly solid, and very productive, the tonnage per acre reaching a high point. This strain will not produce as large fruits as the Super-Standard strain, and they will not be as thick through from stem to blossom. For its purpose, however, it is a very desirable type. In the latitude of Philadelphia it will ordinarily ripen about July 15, continuing to bear for six weeks. Price, delivered: Pkt. 10 cts.; oz. 40 cts.; ¼lb. \$1.25; lb. \$5; 5 lbs. or more, \$4.50 per lb.

## Greater Baltimore

Begins to ripen August 10, bearing until October 1

### STANDARD STRAIN

Days to maturity, 150. Greater Baltimore as a main-crop Tomato makes a valuable companion variety to Bonny Best, the second-early type. Greater Baltimore is a selection from Livingston Stone, Baltimore being slightly earlier than Stone. It is now more generally used for canning purposes than the older Stone, this being due to the more careful breeding it has received at the hands of Mr. H. F. Hall of the Campbell Soup Co., who use Bonny Best and Baltimore almost exclusively in their immense operations. Greater Baltimore has a much more vigorous vine development than any second-early strain. It is thus able to stand torrid August weather, ripening its fruit normally and evenly until the end of the season. This strain of Greater Baltimore has been developed especially for canning purposes, interior color and thickness of the walls being primary factors. Actual tests show this Tomato to be comparatively high in solidity. Seed planted April 1 will produce bearing plants by August 10. Our Standard Strain of Greater Baltimore, as is the case with the Bonny Best, has been certified as to purity of type, etc. Price, delivered: Pkt. 10 cts.; oz. 40 cts.; ¼lb. \$1; lb. \$4; 5 lbs. or more, \$3.50 per lb.

### Note to Florida Tomato-Growers:

Within the next few months we hope to give you the benefit of investigational work looking to the control of the "Nail Head Rust." Due notice will be given in Florida of such demonstrations as we are able to conduct on both the East and West Coast during April or May, 1925.



We supply large quantities of Tomato seed for canning-house crops





## Greater Baltimore

### **SUPER-STANDARD**

A special selection for greater size and productiveness. This is especially recommended for home-market trade

Days to maturity, 150. This strain is offered now for the second season. It is the result of eight years' selection for increased size and productiveness. When well-grown and highly fertilized it will produce a very handsome Tomato. It is considerably larger than our Standard Strain of Baltimore, with a tendency toward a slightly angular shoulder, a feature which indicates sturdy shipping qualities. Super-Standard Greater Baltimore will prove a very profitable Tomato, especially so if you have a home market which appreciates handsome fruits. Price, delivered: Pkt. 25 cts.; oz. 50 cts.;  $\frac{1}{4}$ lb. \$2; lb. \$8; 5 lbs. \$35.

### *Note on the variety, "Livingston Stone"*

In the process of simplification of varieties we have eliminated Stone, owing to its great similarity to Greater Baltimore. In this district the name Greater Baltimore is now far better known than Stone, although it takes an expert to tell the two apart. We hold to Greater Baltimore, owing to its having received more careful breeding work during the past ten years. Canners and Tomato growers who know Stone as a family word and wonder why we do not list it are respectfully referred to Greater Baltimore. You will thus have the same type Tomato and at the same time a strain far superior to the usual run of Tomatoes now sold under the name of Stone.



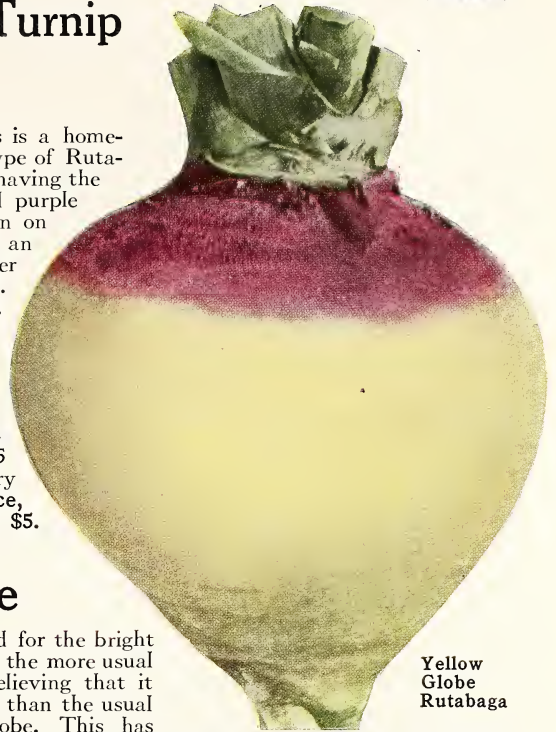


# Yellow Globe Rutabaga Turnip

**SUPER-STANDARD**

**Philadelphia County Strain**

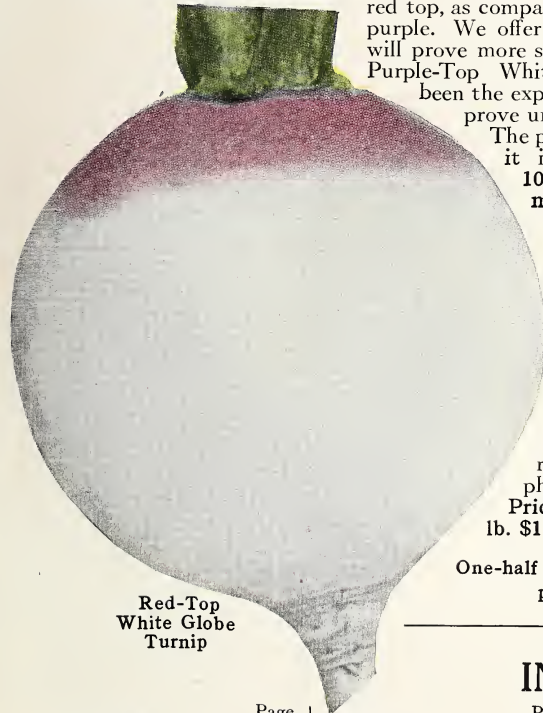
(*Brassica campestris*.) Days to maturity, 125. This is a home-grown stock of the true globe Rutabaga. It is the type of Rutabaga known to the market gardeners of Philadelphia, it having the true globe shape and deep yellow flesh with the usual purple tinge over the shoulder. The colored photograph shown on this page is not adequate and must not be taken as an exact replica of this stock. Rutabaga requires a longer time for development than the quicker-growing turnip. It is usually planted in rows during May or June. We recommend that they be thinned to at least 6 inches in the row, for otherwise they will not reach their full development. The stock we offer, although much higher in price than the ordinary commercial grades, will prove proportionately more valuable. The experienced market gardener knows that it is impossible to buy the best stocks of Rutabaga for less than \$5 per pound. This present strain is offered with every assurance that it will give you the desired results. **Price, delivered:** Pkt. 10 cts.; oz. 40 cts.; 1/4lb. \$1.25; lb. \$5.



**Yellow  
Globe  
Rutabaga**

# Red-Top White Globe

Days to maturity, 70. This strain has been selected for the bright red top, as compared to the more usual purple. We offer it, believing that it will prove more salable than the usual Purple-Top White Globe. This has been the experience of many New England gardeners. Our stock will prove uniform, of good texture, and have good keeping qualities.



**Red-Top  
White Globe  
Turnip**

The price asked for it is slightly higher than for the purple, but it is quite worth the difference. **Price, delivered:** Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 40 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

# Purple-Top Milan

Days to maturity, 45. This small, rather flattened Turnip, is distinctly for home market purposes. It is not a farmer's Turnip in the common acceptance of the term. In quality, Purple-Top Milan is ahead of the Purple-Top White Globe. This variety, however, should be harvested soon after reaching its mature size of about 2 1/2 inches. Purple-Top Milan is also recommended for forcing under glass, although this phase is not often of much commercial importance. **Price, delivered:** Pkt. 10 cts.; oz. 20 cts.; 1/4lb. 40 cts.; lb. \$1.25; 5 lbs. or more, \$1.15 per lb.

One-half ounce of seed plants 100 feet of drill; 2 pounds, drilled, plant an acre; if broadcasted, allow 3 pounds

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# STOKES SEEDS

*For the Very Best Vegetables*

FRANCIS C. STOKES & CO., 235 East Washington Sq., PHILADELPHIA, P.

Date _____	AMOUNT ENCLOSED
Name _____	Postal Money Order .....
Street _____	Express Money Order .....
Post Office _____	Check or Bank Draft .....
State _____	Currency .....
County _____	Postage Stamps .....
Express or Freight Office _____	Total .....
Fill in only if order weighs over 20 lbs.	C. O. D.'s are discouraged on account of the extra collection charge which must be assumed by the purchaser.

Although practically all shipments will go forward by Parcel Post, we reserve the right to ship by Express or Freight when the weight and distance make the mail rate prohibitive. All prices listed in this Market Gardeners' Catalogue, except those on Asparagus Roots (over 100), include cost of delivery.

**☛ SUPER-STANDARD STRAINS ARE PRINTED IN BOLD FACE TYPE**

Quantity	VARIETIES	Price	Quantity	VARIETIES	Price
		\$    cts.			\$    cts.
	<b>ASPARAGUS</b>			<i>Brought forward</i> .....	
.....	Mary Washington Roots .....			<b>CARROT</b>	
.....	Mary Washington Seed .....		.....	Coreless .....	
	<b>BEANS, Lima</b>		.....	Chantenay .....	
.....	Fordhook Bush .....		.....	Danvers Half-Long .....	
.....	Wonder Bush .....			<b>CAULIFLOWER</b>	
.....	Carpinteria Pole .....		.....	White Mountain Erfurt .....	
	<b>BEANS, Stringless</b>			<b>CELERY</b>	
.....	Giant Stringless (Green) .....		.....	Golden Plume .....	
.....	Pencil-Pod (Wax) .....		.....	Golden Self-Blanching .....	
.....	Round-Pod Kidney (Wax) .....		.....	Easy Blanching .....	
	<b>BEEF</b>		.....	Columbia .....	
.....	Crosby's Egyptian .....		.....	Giant Pascal (Frost Strain) .....	
.....	Early Wonder .....		.....	Winter Queen .....	
.....	Detroit Dark Red .....			<b>CELERIAC</b>	
.....	The Century Beet .....		.....	Giant Prague .....	
	<b>CHARD, Swiss</b>			<b>CORN, SWEET</b>	
.....	Silver Leaf .....		.....	Early Malcolm .....	
.....	Giant Lucullus .....		.....	Golden Bantam .....	
	<b>BEEF, Mangel</b>		.....	Stokes Double-barreled Best .....	
.....	Mammoth Long Red .....		.....	Kendel's Early Giant .....	
	<b>CABBAGE</b>		.....	Sunny Slope Special .....	
.....	New Jersey Wakefield .....		.....	Country Gentleman .....	
.....	Golden Acre .....			<b>CUCUMBER</b>	
.....	Copenhagen Market .....		.....	Windermoor Wonder .....	
.....	Henderson's Succession .....		.....	Hybrid White Spine .....	
.....	Mammoth Red Rock .....		.....	Snow's Chicago Pickle .....	
.....	Reed Bros.' Danish Ballhead .....			<b>BRUSSELS SPROUTS</b>	
.....	Pocono Mountain Savoy .....		.....	Cambridge Champion .....	
	<i>Forward</i> .....			<i>Forward</i> .....	





Quantity	VARIETIES	Price		Quantity	VARIETIES	Price	
		\$	cts.			\$	cts.
	<i>Brought forward</i> .....				<i>Brought forward</i> .....		
	<b>CHICORY</b>				<b>ONION</b> , continued		
	Witloof.....				White Portugal, or Silverskin.....		
	<b>DANDELION</b>				Ebenezer, or Japanese.....		
	Broad-leaved.....				<b>PEPPER or MANGO</b>		
	<b>EGGPLANT</b>				Improved Ruby Giant, or World		
	Black Beauty.....				Beater.....		
	<b>ENDIVE</b>				Schell's Quality Pepper.....		
	Green Curled.....				<b>PUMPKIN</b>		
	Broad-leaved Batavian.....				Winter Luxury.....		
	<b>HERBS</b>				Kentucky Field.....		
	Dill.....				<b>SQUASH</b>		
	Sweet Marjoram.....				White Bush Scallop.....		
	Summer Savory.....				Boston Marrow.....		
	Thyme, Broad-leaf English.....				Golden Summer Crookneck.....		
	<b>KALE</b>				<b>PEAS</b>		
	Dwarf Curled Scotch.....				Pedigree Extra-Early.....		
	<b>KOHLRABI</b>				Thomas Laxton.....		
	Early White Vienna.....				Gradus.....		
	<b>LEEK</b>				Little Marvel.....		
	Monstrous Carentan.....				Dark Telephone.....		
	<b>OKRA</b>				The Marchioness.....		
	Extra-Early Dwarf Prolific.....				<b>RADISH</b>		
	<b>LETTUCE</b>				Early Scarlet Globe.....		
	Green-leaved Big Boston.....				Philadelphia White Box.....		
	Grand Rapids.....				White Icicle.....		
	Big Boston.....				Sparkler White Tip.....		
	Black-seeded Simpson.....				Long Scarlet.....		
	Salamander.....				White Strasburg.....		
	Early White Self-folding Cos.....				Chartier.....		
	<b>MUSKMELON</b>				Half-Long Black Spanish.....		
	Hearts of Gold.....				<b>SPINACH</b>		
	Stokes Sugar Sweet.....				Virginia Savoy.....		
	Fordhook.....				King of Denmark.....		
	The Bender.....				Bloomsdale Savoy.....		
	<b>WATERMELON</b>				Long Season.....		
	Fordhook Early.....				New Zealand.....		
	The Angeleno.....				<b>SALSIFY</b>		
	Improved Kleckley Sweet.....				Mammoth Sandwich Island.....		
	<b>PARSNIP</b>				<b>TOMATO</b>		
	Model Hollow Crown.....				Super-Standard Bonny Best.....		
	<b>PARSLEY</b>				Langdon's Adirondack Earliana.....		
	Champion Moss Curled.....				Stokes Bonny Best (Standard).....		
	Hamburg Turnip-rooted.....				Greater Baltimore (Standard).....		
	<b>ONION</b>				Super-Standard Greater Baltimore.....		
	Mammoth Yellow Prizetaker.....				<b>TURNIP</b>		
	Southport White Globe.....				Yellow Globe Rutabaga.....		
	Southport Red Globe.....				Red-Top White Globe.....		
	Southport Yellow Globe.....				Purple-Top Milan.....		
	<i>Forward</i> .....				<i>Total</i> .....		

## You May Expect Delivery of Your Order by Return Mail

**WE** ARE now so organized that all seed orders which come to us by two o'clock in the afternoon will be filled and in the mails the same day. This prompt delivery is aided by the fact that we are operating a simplified business. As pointed out elsewhere, we are concentrating our whole efforts on 112 varieties. These are now in stock and are waiting for you. As usual, all of our stocks have been thoroughly tested for germination and the latest tests will be found on every package—F. C. S.

# STOKES SEEDS

Early  
White Self-Folding  
Cos Lettuce  
See page 17

Francis C. Stokes & Co.

235 EAST WASHINGTON SQUARE

PHILADELPHIA

Bell Phone . . . Lombard 5375  
Cable Address . . . Stokes, Phila.

## *Our Rule of Seven*

1. Vegetable Seeds only.
2. A restricted variety list.
3. Very best strains available.
4. True varietal name and, where possible, identification of the particular strain.
5. Germination on every package.
6. A fair price for services rendered: "How profitable, not how expensive."
7. Keep the creative spirit alive. Stand abreast of changing requirements.

*On these terms we solicit your business*

Black-Seeded  
Simpson Lettuce  
See page 17

White  
Portugal  
Onion  
See  
page 21

