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The Story of Our Cover Painting

It's a warm wind, the west wind, full of birds' cries;
I never hear the west wind but tears are in my eyes,
For it comes from the west lands, the old brown hills,
And April's in the west wind, and daffodils.—JOHN MASEFIELD.

There is something immortal in boyhood memories of the hills. They are a compelling force, even in one's later life, and invariably there will be a returning, if for only a short holiday. Halcyon days when nothing mattered; when white clouds cast huge moving shadows over the Valley; when there were long tramps over mountains; trout streams to wander down; clear, cold lakes to swim in; camp fires at the end of long days of exploration, and, finally, nights of starlight and moonlight, with their music of far-away cowbells and the muffled roar from the overland freights as they struggled up the grades. The all-day excursions into the "wilderness" beyond Bear Mountain made, perhaps, the deepest impressions. Our favorite trail lay down the Sullivan Road to the Big Mountain, for it held much romance. Here it was that an American army cut its way through the forests to Cherry Valley to fight Indians. This was back in 1779. (The tragic results of the expedition were all unknown to us.) Here were the deserted camp grounds; White Oak Run with its thunder storms; the winding W. & E. Road with its friendly handcars; Hungry Hill, where we always stood in youthful awe and pity before a lone grave of one of Sullivan's men; Cool-Moor with its gloriously cold spring-water, and, finally, the ascent of the mountain itself, the conquest of which always filled us with manly pride, for we would attack it fully armed with stones and clubs in preparation for bears and rattlesnakes which never appeared. But that was long, long ago, and years have passed, bringing their own responsibilities and perspectives.

One glorious morning this past August the call came once more, and again we were rolling along the dream roads. This time, there were only two days to wander, so it had to be by motor. So much to see and so little time in which to see it. But they are all the same—the mountains, the streams, the cool lake where we swim on summer afternoons, and far below us, Paradise Valley, just as in by-gone days. Many old friends are there to give us greeting. Try as we may, we find it quite impossible to drink too deeply of the charms of this, our one-time playground. The hours pass all too quickly, and soon we must start home. But a short time more and we are once again rolling down the Valley. Our car rounds a bend, gains the top of a little knoll, and there before us is the Great Mountain. The old call is on—we must climb. So up we go, Cadillac and all, making the trip in ten minutes from Cool-Moor. In the old days, with good luck and an early start, we could sometimes be home by sun-down. Beneath us lies the Great Valley, and in the background the long-remembered ranges extending away off into the mysterious distance. At the foot of the mountain are fields of golden grain and green pastures and orchards, with here and there a sapphire lake reflecting the blue of the sky. Farther away are miles and miles of virgin forests, and on beyond the long Blue Ridge and the Gap. Here truly is a superb panorama. Can we not share this with our friends? But how? We must make the effort.

Only a few days passed before our friend, Martin Lewis, started up the Lackawanna Road with his sketch-book. Our cover is what he saw, and how superbly he has caught the spirit of the Valley, and how happy we are that we can share at least this part of it with you, our friends. Perhaps, if you study it long enough you will find something back in your own memory which will respond. There is little to indicate that tomatoes, beets, or cabbages are spoken of inside the cover. Our old friends may miss the scarlet Bonny Best, which has held the place of honor for thirteen years. But, then, perhaps, the spirit of the Valley is so fine and wholesome as to be a representative spokesman for the fair-minded business methods which our company stands for. We do mean at all times to be open and aboveboard, to do our full part, and to take on our honest share of productive work. Further, we hold little doubt that something of beauty—a quiet valley, perhaps, or a far mountain, or a sea storm—is the foster-mother of such ideals as are not inherited.—F. C. S.
By Way of Greeting

Important Announcement to Old Friends and New

For some time past our company has held to a one-line policy—vegetable seeds only. Our services have thus been restricted to a part of the requirements of the vegetable grower. Believing there is a growing demand on the part of the country dweller for a central source of supply of dependable farm and garden equipment, we have broadened our activities in order to include other branches of agricultural endeavor, such as grain farming, fruit farming, stock raising, etc. The successful farmer not only manages efficiently, but he buys efficiently, which means that he buys the best at fair prices. Stokes Seed Farms Company has built a reputation for dependability in vegetable seeds. This has been accomplished only by constant vigilance and a desire to trade honorably. We now offer the services of our organization along broader lines, taking this step only after a searching investigation into the most reliable sources of supply, sources which will prove the strongest permanent investment over a period of years. Our friends will also note that we have enlarged our facilities for beautifying the home grounds, this by reopening our flower seed department which was closed for the period of the war, as well as adding complete lines of ornamental trees, shrubs, perennial plants, etc.

In order to concentrate our efforts more specifically on seed improvement work here at Windermoor Farm, we have permanently closed our Philadelphia store which for years served the seed buyers in the vicinity of Philadelphia. Our sales from now on will be entirely through this catalog, for we felt that we could thus express more clearly to our trade the ideals which we were working toward. This catalog has, therefore, been entirely rewritten. In preparing it, our first consideration was that all descriptions, illustrations and other information should be honestly and simply presented. When anything is suited for one purpose and not for another, we have endeavored to make that fact plain. The vegetable varieties as offered have been revised and we believe now represent all of the necessary sorts for the successful operation of farm or garden.

AGRICULTURAL HEADQUARTERS

HONEST INFORMATION AND CONSISTENT SERVICE

There is no duplication of names covering the same variety, and our aim has been to adhere to the original name as given by the introducer. Our customers will also be interested to know that a brief history of the principal vegetables, together with information covering varietal introductions, will be found throughout the vegetable seed department. Pen drawings showing vegetable types will also, no doubt, be of value to the seed buyer. These represent our interpretation of the ideal type, and our stocks will compare favorably. Our friends will also notice that the number of days to maturity for all vegetables is given in the description. We call special attention to page 8, on which there are suggested vegetable varieties both for home gardening and commercial use. Different tables to be found on this page should also prove of value. The garden plan on page 12 will, no doubt, be of great assistance to amateur gardeners. Finally, a personal guarantee from the president of our company for satisfaction on all purchases will be found on page 3. We are here to serve you consistently and to give full value for money received, whether it be for vegetable seeds, guernsey cattle, a car of limestone, or anything listed in this catalog.

With sincere thanks for your past patronage, and anticipating the pleasure of serving you further, we remain,

Faithfully yours,

Windermoor House, October 1, 1919.

Stokes Seed Farms Company
FORTY-TWO YEARS IN RETROSPECT

"THE OLD GUARD DIES BUT NEVER SURRENDERS"

Be well assured, gentle reader, that although time's changes bring new names and new personalities into our endeavors as seedsmen, we are not forgetting the splendid past and the traditions we inherit. The quarter century of seed history as left us by Johnson & Stokes, our honored forbears, covers perhaps the most interesting period of the development of the industry in this country. They were days when the rapid introduction of European varieties and the development and introduction of American varieties were at their height. Agriculture in America was still new. Planters were ready and anxious to try out anything that was offered. Offerings were perhaps too frequently made without thorough knowledge as to adaptability or before types were fixed. Descriptions were frequently very general and unscientific. There was much re-naming of old varieties. But with it all there was a liberality of spirit, a friendly competition in each new adventure, and a warm personal contact that is rarely found in these days of strife and strikes.

Certain well-remembered pictures in the J. and S. Farm and Garden Manuals in the early eighties and nineties are well within the range of abiding memory. It is a far call back to the days of Garfield, Harrison and Grover Cleveland. We do not doubt, however, that many of you can recall ordering Kolb's Gem Watermelon from the old woodcut picturing the melon being rushed to market on a locomotive, or King of the Mammoths Pumpkin, which was pictured "still holding the fort," or Flat Dutch Cabbage (forty-eight pounds of it!) more than filling a wheelbarrow. You may even remember a familiar slogan, "Care, Promptness and Reliability," proclaimed on a banner upheld by two baby angels. (Of course, they are grown up by now.)

The splendid partnership came to a tragic close by dissolution in 1906, and it was not until nine years later that the two independent factors were again merged as Stokes Seed Farms Company. During the five years we have been here on Windermoor Farm, we have been constantly developing an organization along lines in keeping with the old ideals and with present-day progress. We have cheerfully taken up the work where the Old Guard left it—confident of the future—for back of our every move is that inherited consciousness of right and wrong which carries with it a strong sense of honor and fair play. Our well-remembered masters are gone, but their spirit is all pervading and shall ever be our stoutest convoy. May this always be apparent to those trading with us, for this is the greatest heritage we have.

"Old Days! The wild geese are flying,
Head to the storm as they faced it before!"—R. K.

Andrew McCuen, the oldest living member of the Windermoor family. He holds a record of over fifty years' faithful service in the seed business and gives us a vital connection with the Old Johnson and Stokes days. This photograph, taken last summer, shows Mr. McCuen examining our cabbage trial.
The Buyer-be-pleased Policy Is Placed On An Intimate Personal Basis

It Is Your Guarantee of Fair Trading

ORDERING seeds, tractors, bulldogs, or anything else purely on what the other fellow says about it, is taking some risk when you are too far away to see the finished product yourself. There must be a connecting link of confidence, and therein are my services offered. There are many contributory factors for trouble either inside our own organization or entirely outside the province of either buyer or seller. The point is the world is not perfectly run as yet. The machinery does break down in the best managed organizations. However, in dealing with this company, I want it plainly understood that it is our business to make every purchase a satisfactory purchase. I, therefore, hold myself responsible for safe delivery and satisfaction on delivery. I will personally see that matters are made right, either by replacement or by a return of the money expended on all cases of complaint which are reported within ten days of receipt of the package. The purpose of inserting this crude photograph is purely to let you know who stands responsible, and who it is you can always communicate with personally on any matters. I want you to know there is a personal element to this business, which is your guarantee of fair dealing—this from a policy firmly grounded on the principle that the buyer be pleased. My desire is that every customer shall receive more for his money than he anticipates.

Yours for fair trading,

President and Manager.

Photograph natural size ounce package showing full information given on all seed packages.
Come to Windermoor Farm!

The road is not long, the days are mostly fine and the pleasure will be ours. We want it very clearly understood by all our friends that Windermoor Farm and everything on it is open six days in the week for public inspection. Besides the twenty or more seed crops, which we are growing here, there will be the most extensive trial ground in New Jersey. We shall also be very pleased to show you our physical equipment for seed saving, as well as the various offices and departments in Windermoor House. We feel very sure that we can learn something from you, and there is a possibility that we will have something here which will be of value to you. At any rate, it is always well for people who do business together to know each other personally, and we can assure you of a cordial welcome. We are well equipped to care for over-the-counter sales.

The distance of ten miles from Philadelphia to Moorestown is easily accessible by Pennsylvania Railroad trains, Public Service trolley or by automobile. In coming by railroad, cross the river at Market Street Ferry and take train for West Moorestown in the Camden Terminal. In coming by trolley, cross the same ferry to Camden and the Moorestown trolley will be found just outside of the ferry house. These leave eight minutes after the hour and half-hour according to present schedule. A request to the conductor will be sufficient to have you put off at the end of our farm lane. Should you be coming by automobile from Philadelphia, cross Market Street Ferry and continue on Market Street, Camden, following the double track directly to Moorestown. The run is approximately nine miles to the south entrance farm lane, which opens onto this road. Should you be motoring from Atlantic City, leave the White Horse Pike at Berlin and come to Moorestown by Marlton. Should you be coming from North Jersey, your best route is via New Brunswick, Hightstown, Bordentown, Columbus, Mt. Holly to Moorestown. Windermoor Farm lies directly west of the town, about one-half mile from West Moorestown and a quarter mile from the Camden Road. We should be pleased to send a car to meet any of our friends on receipt of due notice. Our telephone is Moorestown 234. The Western Union office handles all telegrams promptly. For the information of our customers in foreign countries, our registered cable address is “Stokes-Moorestown.”
Three Windermoor Farm Views

Drying Tomato Seed on Racks

A Section of the Flower Trial

The Windermoor Trial Ground in September, 1919
The Ancient Origin of Vegetables and Its Relation to Present Day Standards

FULL appreciation of historic background is the foundation for true proportions and for deepened respect. Even a cursory knowledge of a subject will bring with it a keener interest which in turn increases one’s possibilities for larger success. Vegetables have been cultivated and eaten by man for about ten thousand years. Undoubtedly many of them have been developing in their wild state far back into Geologic Time, thousands, and perhaps hundreds of thousands of years before the Glacial Period. Apparently the first cultivation of the products of the soil can be credited to the ancient tribes of Persia and of India—the first of the world’s people to establish any pretense of civilization. Further evidence is at hand to show that at least a number of our commoner vegetables were well known before the Aryan Migration eight or ten centuries B.C. Melons, onions and garlic are mentioned by Moses 1400 B.C.

Historic realities of the past twenty-five centuries, beginning with Hellenic Culture, give us our first accurate knowledge on the subject. The Greek and especially the Roman Civilization, advanced the art of horticulture far beyond all past effort of man. With the conquering of new lands, the culture of edible plants was passed on to new tribes and races, they in turn very often exchanging species entirely unknown to the Mediterranean World. Roman armies were responsible for the dissemination of many of the vegetables of Asia, Southern Europe and Africa. The fall of Rome retarded vegetable culture seriously, but it is not thought that many of the old species were lost. The work was carried on without marked development until the discovery of the New World, which brought with it several and valuable additions in vegetables, which were quickly adapted by Europeans, who in turn started varietal improvements which greatly increased their desirability for edible purposes. The work of the French and English in the past three hundred years probably surpasses the efforts of the previous fifteen hundred. Present-day varieties, with slight exceptions, are all type developments of the past three centuries. This work has largely been accomplished by scientists, gardeners and commercial seed growers. American horticulturists have made considerable progress during the past hundred years in the development of new, and in many instances, very worthy varietal introductions.

A vegetable, perishable and tender as it is, seems not a thing of great antiquity, but when we consider through its power to reproduce itself it has survived in its cultivated form through many ages, has outlived the greatest empires, has combated all the pestilence, disease and drought of the world, and has come out the better for it, surely there is cause for a deepened respect and a renewed sense of honor for the gardening profession. Plant life, as well as human life, is always seeking higher levels. There is a profound dignity in scientific plant improvement work. The American seed trade has now passed through its first hundred years of development, a period which should be ample time in which to arrive at definite standards. Unfortunately, during this time there has been no sentiment against the renaming of varieties having fixed names. As a result, there are approximately ten thousand different varietal names, covering perhaps one thousand separate and distinct varieties—a duplication of nine hundred per cent. For instance, the Earlana Tomato, as introduced by Johnson & Stokes eighteen years ago, is now probably sold by seedsmen under one hundred different names. This confusion not only is unfair to the seed buyer, but it has a tendency to lower type standards all along the line, inasmuch as there cannot be the concentrated effort which would otherwise be possible. In this catalog we are not only giving brief histories of the vegetables themselves, but we have made an effort to locate either the originator or the introducer of the individual varieties, standardizing on the name as given it by the persons responsible. Surely the sentiment of the seed buyer is against deception of any kind. He wants to know definitely what he is buying, and he does not want to pay a fabulous price for some (perhaps inferior) strain of a well-established variety. The position we take on this matter does not exclude the offering of private strains under the standard varietal name. Neither does it exclude the offerings of distinct varieties when they are proven out as such after thorough and complete investigation by responsible persons. The spirit of the times calls for clear-cut business policies. We in America too often forget our ancestors. Even a passing knowledge of the Old World arts will give us truer proportions, eliminate many crude mistakes and enable us to establish standards more in keeping with the work in hand.

### VEGETABLE HISTORY

<table>
<thead>
<tr>
<th>Name of Vegetable</th>
<th>Under Cultivation</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>2000 to 4000 years</td>
<td>Europe and West Asia</td>
</tr>
<tr>
<td>Bean, Bush Lima</td>
<td>About 100 years</td>
<td>Eastern North America</td>
</tr>
<tr>
<td>Bean, Lima</td>
<td>About 1000 years</td>
<td>South America</td>
</tr>
<tr>
<td>Bean, String</td>
<td>2000 to 4000 years</td>
<td>West South America</td>
</tr>
<tr>
<td>Beet</td>
<td>2000 to 4000 years</td>
<td>Europe</td>
</tr>
<tr>
<td>Beet, Root</td>
<td>2000 to 4000 years</td>
<td>Mediterranean Region</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>1000 to 2000 years</td>
<td>North Europe</td>
</tr>
<tr>
<td>Cabbage</td>
<td>2000 to 4000 years</td>
<td>West Europe</td>
</tr>
<tr>
<td>Cabbage, Chinese</td>
<td>2000 to 4000 years</td>
<td>China and Japan</td>
</tr>
<tr>
<td>Carrot</td>
<td>2000 to 4000 years</td>
<td>Europe and West Asia</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>2000 to 4000 years</td>
<td>Europe and West Asia</td>
</tr>
<tr>
<td>Celery</td>
<td>2000 to 4000 years</td>
<td>Europe</td>
</tr>
<tr>
<td>Celery</td>
<td>2000 to 4000 years</td>
<td>South Europe</td>
</tr>
<tr>
<td>Corn, Field</td>
<td>2000 to 4000 years</td>
<td>Tropical America</td>
</tr>
<tr>
<td>Corn, Sweet</td>
<td>About 100 years</td>
<td>New England</td>
</tr>
<tr>
<td>Cress, Garden</td>
<td>2000 to 4000 years</td>
<td>New England</td>
</tr>
<tr>
<td>Cress, Water</td>
<td>2000 to 4000 years</td>
<td>New England</td>
</tr>
<tr>
<td>Cucumber</td>
<td>4000 to 8000 years</td>
<td>Probably Persia</td>
</tr>
<tr>
<td>Cucumber, Gherkin</td>
<td>4000 to 8000 years</td>
<td>Europe and North Asia</td>
</tr>
<tr>
<td>Dandelion</td>
<td>1000 to 2000 years</td>
<td>India</td>
</tr>
<tr>
<td>Egg Plant</td>
<td>4000 to 8000 years</td>
<td>Japan</td>
</tr>
<tr>
<td>Endive</td>
<td>2000 to 4000 years</td>
<td>Europe and Asia</td>
</tr>
<tr>
<td>Endive, Curled</td>
<td>2000 to 4000 years</td>
<td>South America or East Indies</td>
</tr>
<tr>
<td>Endive, Early</td>
<td>2000 to 4000 years</td>
<td>South America or East Indies</td>
</tr>
<tr>
<td>Endive, Late</td>
<td>2000 to 4000 years</td>
<td>Europe and East Asia or East Indies</td>
</tr>
<tr>
<td>Kale</td>
<td>2000 to 4000 years</td>
<td>Europe</td>
</tr>
<tr>
<td>Kohlrabi</td>
<td>2000 to 4000 years</td>
<td>Europe</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Name of Vegetable</th>
<th>Under Cultivation</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Leek</td>
<td>2000 to 4000 years</td>
<td>Mediterranean Region</td>
</tr>
<tr>
<td>Lettuce</td>
<td>2000 to 4000 years</td>
<td>Asia</td>
</tr>
<tr>
<td>Melon, Muskmelon</td>
<td>4000 to 8000 years</td>
<td>Southern Asia</td>
</tr>
<tr>
<td>Melon, Water</td>
<td>2000 to 4000 years</td>
<td>West Africa</td>
</tr>
<tr>
<td>Mushroom</td>
<td>2000 to 4000 years</td>
<td>Northern World</td>
</tr>
<tr>
<td>Okra</td>
<td>1000 to 2000 years</td>
<td>North Africa</td>
</tr>
<tr>
<td>Onion</td>
<td>4000 to 8000 years</td>
<td>Persia or Central Asia</td>
</tr>
<tr>
<td>Parsley</td>
<td>1000 to 2000 years</td>
<td>Mexico</td>
</tr>
<tr>
<td>Parsnip</td>
<td>1000 to 2000 years</td>
<td>Europe</td>
</tr>
<tr>
<td>Pea, Garden</td>
<td>4000 to 8000 years</td>
<td>Asia</td>
</tr>
<tr>
<td>Pepper</td>
<td>1000 to 2000 years</td>
<td>South America</td>
</tr>
<tr>
<td>Potato</td>
<td>2000 to 4000 years</td>
<td>South America</td>
</tr>
<tr>
<td>Potato, Sweet</td>
<td>1000 to 2000 years</td>
<td>South America</td>
</tr>
<tr>
<td>Pumpkin</td>
<td>Probably less than 1000 years</td>
<td>tropical America</td>
</tr>
<tr>
<td>Radish</td>
<td>4000 to 8000 years</td>
<td>Asia</td>
</tr>
<tr>
<td>Rhubarb</td>
<td>2000 to 4000 years</td>
<td>Siberia (River Volga)</td>
</tr>
<tr>
<td>Rutabaga</td>
<td>2000 to 4000 years</td>
<td>Europe</td>
</tr>
<tr>
<td>Salsify</td>
<td>About 1000 years</td>
<td>Europe</td>
</tr>
<tr>
<td>Spinach</td>
<td>1000 to 2000 years</td>
<td>Persia</td>
</tr>
<tr>
<td>Spinach, New Zealand</td>
<td>100 to 2000 years</td>
<td>New Zealand</td>
</tr>
<tr>
<td>Squash, Winter</td>
<td>1000 to 2000 years</td>
<td>Asia</td>
</tr>
<tr>
<td>Squash, Summer</td>
<td>2000 to 4000 years</td>
<td>Asia</td>
</tr>
<tr>
<td>Tomato</td>
<td>1000 to 2000 years</td>
<td>China</td>
</tr>
<tr>
<td>Turnip</td>
<td>4000 to 8000 years</td>
<td>Europe</td>
</tr>
</tbody>
</table>
Are Your Vegetables Fresh When They Come To The Table?

On the following page will be found a suggested list of home garden varieties of vegetables. These have been selected because of their delicious eating qualities. However, there are two other factors necessary before this end is reached. In addition, therefore, to growing proper varieties, the plants must have an even uninterrupted growth, which may be assured by normal temperatures, regular cultivation and the proper amount of moisture. After all these, there is one vitally important factor, which is too often neglected. In fact, if it could be brought down to a minimum, the popularity of vegetables would increase manyfold. We refer to the time element between picking and cooking, as it has to do with the loss in sugar content. Messrs. Straughn & Church have published, through the Bureau of Chemistry of the U. S. Department of Agriculture, very definite data, which in part has to do with the subject relating to sweet corn. Professor Charles A. Appleman, Plant Physiologist, Maryland Agricultural Experiment Station, publishes in the July 15th issue of the "Journal of Agricultural Research" a full report of the chemical experiments of the same order. This, perhaps, is the most satisfactory report of the two and will be of the greatest importance to all who are interested in the subject. Generally speaking, the sugar content of such varieties of Sweet Corn as Stowell's Evergreen will range in the neighborhood of five per cent. Within an extremely short time after picking, when held in a normal summer temperature, even with the husks still on, the sugar content will start to fall in an almost incredibly short time; perhaps in the first thirty minutes.

This decrease in the percentage of sugar is due to condensation of polysaccharides, chiefly starch. Respiration indirectly is also a factor in the depletion of sugar, especially in warm temperatures. At the end of the first twenty-four hours, thirty per cent. of the sugar will have disappeared and the second twenty-four hours in the neighborhood of twenty-five per cent. About thirty per cent. of the sugar content remains fixed in the corn, but, even so, at the end of ninety-six hours, all evidence of the delicious corn flavor will disappear. This is true where the corn is husked or unhusked or even wrapped in oiled paper. The graphic illustration shown below is taken from Professor Appleman's report, and will illustrate more forcefully all this much overlooked detail. There is one factor in the dispatch and delivery which will help save the situation. If corn can immediately be placed in a freezing temperature, the loss of sugar will not occur so fast; thus, in the chart, it is shown that at the end of the first twenty-four hours only seven per cent. loss occurred, while a loss of forty-nine per cent. occurred in the same period in a temperature of seventy.

Generally speaking, what is true concerning sweet corn will be true to a greater or lesser degree with all vegetables, especially those which depend on their sugar content flavor for an attractive taste. The keeper of a home garden will go a long way toward full success if this matter is kept constantly in mind when the vegetables are gathered for the day and the market gardener will take a long step in attaining a reputation for quality if by some careful planning his vegetables can reach the consumer twenty-four hours before his competitor.

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**Diagram:**

This chart graphically illustrates the loss of sugar content of sweet corn after picking. The curved lines represent the varying degrees of temperature. Drawn after chart of Messrs. Appleman & Arthur.

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7
Suggested Home Garden Varieties of Vegetables

Unfortunately it is quite impossible for us to know personally more than a very small proportion of our customers. Those with whom we are privileged to come in contact personally, very often will ask our advice regarding the best varieties of vegetables to grow for the home garden. There is such a vast difference in the edible quality of certain vegetable varieties, many of which are grown largely for their selling value, that we are often led to believe that there is an imperfect acquaintance on the part of our trade with those sorts which will develop into the most delicious when grown and prepared for the table. Very often we will receive orders from home garden planters for varieties which are in no way suited for home consumption. Believing that perhaps those who grow vegetables for the purpose of selling them are more carefully in their descriptions, and feeling that it surely is our duty as seedsmen to have our customers grow only such varieties as will bring the most satisfactory results, we submit herewith the following list, which has been selected purely from the standpoint of the edible qualities of the varieties in question.

**Asparagus**—Washington.

**Beans, Green-Podded Bush**—Giant Stringless, Bountiful.

**Beans, Lima**—Fordhook Bush, Drees's Pole.

**Beans, Wax-Podded Bush**—Round-Pod Kidney Wax, Pencil Pod Black Wax.

**Beet**—Crosby's Egyptian (Early Summer), New Century (Mid-Summer and Fall).

**Brussels Sprouts**—Improved Long Island.

**Cabbage**—Early Jersey Wakefield (Summer), Danish Ballhead or Hollander (Fall), Copenhagen Market (Summer) Pe-Tsai, Chinese.

**Carrot**—Chantenay.

**Cauliflower**—Danish Dry Weather (Giant).

**Celery**—Giant Prague.

**Celery**—Golden Self-Blanching (Summer), Meisch's Easy-Blanching (Summer), Winter King (Fall), Pink Plum (Fall).

**Chicory** (French Endive).

**Cress**—Extra Curled.

**Cucumber**—Evergreen White Spine, Green Prolife.

**Eggplant**—Black Beauty.

**Endive**—White Curled.

**Kale or Borecole**—Dwarf Curled Scotch.

**Kohlrabi**—Early White Vienna.

**Leek**—Carentan.

**Lettuce**—All Seasons, May King, Unriaved, Iceberg, Triannon Cos.

**Muskmeal**—Early Knight, Salmon Tinted Pollock No. 25, Osage, Emerald Gem.

**Okra**—Perkins Long Pod.

**Onion**—Ohio Yellow Globe, Southport White and Red Globe.

**Parsley**—Champion Moss Curled (Garnishing) Hamburg Turnip Rooted (Flavoring).

**Parsnip**—Hollow Crown.

**Peas**—Alaska, Ameer, Caxtonian Dark Telephone.

**Pepper**—Chinese Giant, Pimento, Bell or Bull Nose.

**Pumpkin**—Small Sugar, Pie or Winter Luxury.

**Radish**—Sparkler White Tip, Scarlet Globe, French Breakfast, White Icicle, White Box.

**Salsify or Oyster Plant**—Mammoth Sandwich Island.

**Spinach**—Bloomshale Savoy, All Seasons, New Zealand.

**Squash**—Golden Hubbard, White Bush, Golden Summer, Crookneck.

**Sweet Corn**—Early Malcolm, Golden Bantam, Golden Giant, Stokes Double-Barreled Best, Country Gentleman.

**Swiss Chard**—Grand Marquis.

**Tomato**—Stokes' Bonny Best, Stone, Globe, Yellow Plum.

**Turnip**—Purple Top Milan, Early White Flat Dutch, Purple Top Strap Leaf.

**Watermelon**—Kleckley Sweets, Harris Earliest, Halbert Honey,

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Suggested Commercial Varieties of Vegetables

What has been said above applies equally here. The commercial grower, however, must produce with certain fundamental conditions constantly in view. We refer to such matters as the quickness of growth, tonnage of crop, shipping qualities, etc. However, we do hold that the edible qualities which have made the greatest success, have developed their markets by constantly offering articles that were good to eat and not merely good to look at. The matter of sugar content, as gone into briefly on page seven, is food for thought for every forward-looking grower. Is there not some means by which you can eliminate some of the lost time between your field and the ultimate consumer? You must remember that the more he enjoys your product, the longer he will want it repeated on his table. We cannot urge too strongly that vegetables grown merely for their appearance, with no regard to the edible qualities thereof, do not help to popularize vegetables. Make them attractive, deliver them fresh and do not forget that it is the delicious flavor when eaten that will be remembered. We have eliminated varieties from our catalog which we felt were not good advertisements for vegetables.

**Asparagus**—Washington.

**Beans, Green-Podded Bush**—Drees's Pole, Ford's Mammoth.

**Beans, Green-Podded Bush**—Black Valentine, Stringless Green-Pod.

**Beans, Wax-Podded Bush**—Currie's Rust-Proof Wax, Pencil Pod.

**Beet**—Crosby's Egyptian, Detroit Dark Red, New Century, Beet, Mangol-Warzel—Mammoth Long Red.

**Brussels Sprouts**—Improved Long Island.

**Cabbage**—Charleston, or Large Wakefield, Flat Dutch, Succession, Danish Ballhead, American Savoy, Copenhagen Market.

**Carrot**—Danners—Danvers Half-Long.

**Cauliflower**—Early Dwarf Erfurt.

**Celery**—Golden Self-Blanching, White Plume, Meisch's Easy Blanching, Winter King.

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**Cucumber**—Klendike, Davis Perfect, Evergreen White Spine.

**Eggplant**—New York Improved.

**Endive**—Green Curled, White Curled.

**Kale, or Borecole**—Siberian.

**Kohlrabi**—Early White Vienna, Purple Vienna.

**Leek**—Monstrous Carentan.


**Swiss Chard**—Grand Marquis.

**Tomato**—Stokes' Bonny Best, Stone, Globe, Yellow Plum.

**Turnip**—Purple Top Milan, Early White Flat Dutch, Purple Top Strap Leaf.

**Watermelon**—Kleckley Sweets, Harris Earliest, Halbert Honey.
Suggestions For Ordering Seeds by Mail

FOR SENDING MONEY the safest and best way is by post office money order, bank or express company draft or registered letter, for then you have a receipt in case your letter becomes lost.

WE GUARANTEE THE SAFE ARRIVAL of all shipments whether by mail, express or freight.

FURTHERMORE, we want it definitely understood, by all who trade with us, that it is our desire and purpose that everything we sell shall prove satisfactory. Should there be cause for complaint, we want it understood that we are here to adjust matters.

TERMS. In order that there may be no delays, we suggest that cash accompany all orders. This system also benefits our customers who are thus saved carrying a share of other people's accounts. On the matter of pre-payment of goods, we pay postage on all seeds in packet, ounce, quarter-pound, pound or five pound. For the convenience of those who order in quantity, we have made a special five-pound "by express" price on which system the customer pays the expense of transportation on arrival of goods.

Special Day Letters

TO OUR FELLOW SEEDSMEN AND OTHERS:

You will find in this book a great many historical references regarding the origin and history of vegetables and of American varieties of vegetables. We have spent several months in compiling this information and accuracy of statement has been of paramount importance. Where such a vast amount of detail is involved and because certain sources are more or less mythical and unauthentic, there is chance for error. If we have not credited the proper persons or if we have made mistakes on other points, please accept our apologies in advance and our assurance that all proven errors will be corrected next year if you will advise us.

TO MARKET GARDENERS:

Long custom of the trade has trained many market gardeners and truckers to look for a special catalog. While frankly admitting that the quantity bulk buyer should receive special price considerations, we feel (perhaps pardonably) that there is information in this book which is invaluable to every market gardener. We could not give this information in a separate publication without additional expense. Careful examination of our quantity 'by express' prices will prove that this saving has enabled us to make quotations which are consistent with the high standard maintained. For this reason we do not publish a special edition for market gardeners.

TO THOSE UNABLE TO FIND GOOD SEED:

Without making personal implication, it is nevertheless a very normal trait with people as they grow older to look with despair on new conditions and wish for the return of the good old days. This factor is no doubt partially responsible for the very general cry (especially among the older gardeners) that vegetable seeds are not as they used to be. The seed industry has suffered greatly by stress of war. One man, qualified to speak, has stated that seed stocks have gone back thirty years, and our 1919 trials do their full part to carry out the truth of this statement. In this connection let us merely state that as a result of the information which we now hold we are (so far as our own seeds are concerned) bringing to bear every possible factor to raise the fallen standards, not only to their original position, but we hope, within another twelve months, to have them even ahead of pre-war standards.

TO OLD CUSTOMERS OF JOHNSON & STOKES:

We have no doubt that there are a great many men and women ordering seed from this book who have ordered from us when the firm was Johnson & Stokes. When the tragic break in the partnership came in 1906, we lost trace of some of the old records, including certain editions of the catalog. Subject to our acceptance on receipt of your letter, we will give one dollar each for any Johnson & Stokes Catalog. In this connection we might be interested in other seedsmen's catalogs dated prior to 1900 and a similar offer will probably be made on them if you will notify us of what you have to dispose of.

TO CANNERS:

Being not oblivious to the cry for higher seed standards on the part of those connected with the canning industry and with vegetable growing generally; and having proven conclusively in several instances that we were able to render real assistance in certain rather large operations, we offer the service of our company for the work of specialized seed production along such lines as may be possible. If our organization can be of service to you, we will accept the work. If we find we cannot be, we shall be very frank in saying so at the very outset. This offer is made in all sincerity and is backed by confidence born of success in such endeavor.

TO THOSE WHO CLAIM SOMETHING NEW:

We are constantly being advised by our friends and customers that they have something new they want us to try. Although it is not customary for us to doubt this word, we, nevertheless, want to reinforce it by personal examination. To all, therefore, who wish our attention called to some new variety or to some new strain of an old variety, we would throw out the caution that in order to consummate the matter, it is desirable for us to see the specimen growing in its natural conditions of growth. As the introducers of over fifty important new varieties, our friends will recognize that we have not been slow to accept new things. Very often, however, we find that several years' work is necessary before they are offered as new varieties and sometimes we find that the stock in question is only a good selection from an old variety and not one to which a new name can be attached. Please remember that it is quite necessary for us to see the growing plant, for there are very few new things under the sun.
This table has been prepared after the most careful study. We believe it will be found accurate under normal conditions. However, there may be times and places when it will not apply without a slight adjustment and we would caution against using it without first taking cognizance of local conditions. The terms "north" and "south" apply generally to the latitudes of New Jersey and the Gulf Coast. No allowance is made for altitude.

### STOKES PLANTING TABLE

<table>
<thead>
<tr>
<th>Kind of vegetable</th>
<th>Seeds or roots required for 100 feet of drill</th>
<th>One Acre</th>
<th>Distance for plants to stand</th>
<th>Depth of planting</th>
<th>Time of planting in open ground</th>
<th>Ready for use after planting</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Horse culture</td>
<td>Hand culture</td>
<td>Plants apart in rows</td>
<td>South</td>
</tr>
<tr>
<td>Asparagus, seed</td>
<td>1 ounce</td>
<td>5 lbs.</td>
<td>30 to 36 in.</td>
<td>2 to 4 ft.</td>
<td>1 in.</td>
<td>Autumn or early spring</td>
</tr>
<tr>
<td>Asparagus, roots</td>
<td>1 ounce</td>
<td>60 lbs.</td>
<td>30 to 36 in.</td>
<td>2 to 4 ft.</td>
<td>1 in.</td>
<td>April to July</td>
</tr>
<tr>
<td>Beans, Dwarf</td>
<td>1 lb.</td>
<td>1 to 3 ft.</td>
<td>18 to 24 in.</td>
<td>1 in.</td>
<td></td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Beans, pole</td>
<td>1/2 lb.</td>
<td>30 to 36 in.</td>
<td>3 to 4 ft.</td>
<td>3 to 4 ft.</td>
<td>1 in.</td>
<td>May and June</td>
</tr>
<tr>
<td>Beets</td>
<td>1 ounce</td>
<td>6 lbs.</td>
<td>30 to 36 in.</td>
<td>3 to 4 ft.</td>
<td>3 to 4 ft.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Brussels sprouts</td>
<td>1/4 ounce</td>
<td>2 ounces</td>
<td>30 to 36 in.</td>
<td>14 to 18 in.</td>
<td>1 in.</td>
<td>Jan to July</td>
</tr>
<tr>
<td>Cabbage, early</td>
<td>1/4 ounce</td>
<td>1 lb.</td>
<td>30 to 36 in.</td>
<td>24 to 30 in.</td>
<td>1 in.</td>
<td>Oct to Dec.</td>
</tr>
<tr>
<td>Cabbage, late</td>
<td>1/4 ounce</td>
<td>1 lb.</td>
<td>30 to 36 in.</td>
<td>16 to 24 in.</td>
<td>1 in.</td>
<td>June and July</td>
</tr>
<tr>
<td>Carrot</td>
<td>1/4 ounce</td>
<td>2 lbs.</td>
<td>30 to 36 in.</td>
<td>18 to 24 in.</td>
<td>1 in.</td>
<td>March and April [Sept]</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1 ounce</td>
<td>1 ounce</td>
<td>30 to 36 in.</td>
<td>24 to 30 in.</td>
<td>1 in.</td>
<td>Jan and Feb. [June]</td>
</tr>
<tr>
<td>Celeriac</td>
<td>1/4 ounce</td>
<td>30 to 36 in.</td>
<td>18 to 24 in.</td>
<td>1 in.</td>
<td></td>
<td>Late spring</td>
</tr>
<tr>
<td>Celery</td>
<td>1/4 ounce</td>
<td>1 lb.</td>
<td>3 to 6 ft.</td>
<td>18 to 24 in.</td>
<td>3 in.</td>
<td>Aug. to Oct.</td>
</tr>
<tr>
<td>Chicory</td>
<td>1/4 ounce</td>
<td>1/2 lb.</td>
<td>36 to 42 in.</td>
<td>18 to 24 in.</td>
<td>1/2 in.</td>
<td>March and April</td>
</tr>
<tr>
<td>Collards</td>
<td>1/4 ounce</td>
<td>1 lb.</td>
<td>36 to 42 in.</td>
<td>18 to 24 in.</td>
<td>1/2 in.</td>
<td>May and June</td>
</tr>
<tr>
<td>Corn, sweet</td>
<td>1/4 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>36 to 42 in.</td>
<td>2 in.</td>
<td>May and June</td>
</tr>
<tr>
<td>Cress, water</td>
<td>1/4 ounce</td>
<td>1/2 lb.</td>
<td>30 in.</td>
<td>4 to 5 ft.</td>
<td>1/2 in.</td>
<td>May to July</td>
</tr>
<tr>
<td>Cucumber</td>
<td>1 ounce</td>
<td>2 lbs.</td>
<td>30 in.</td>
<td>4 to 6 ft.</td>
<td>1/2 in.</td>
<td>Apr. to Sept.</td>
</tr>
<tr>
<td>Dandelion</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>24 to 30 in.</td>
<td>1/2 in.</td>
<td>May and June</td>
</tr>
<tr>
<td>Eggplant</td>
<td>1/4 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>18 to 24 in.</td>
<td>1/2 in.</td>
<td>Apr. and May (Start in hotbed during March)</td>
</tr>
<tr>
<td>Endive</td>
<td>1 ounce</td>
<td>2 lbs.</td>
<td>30 in.</td>
<td>18 in.</td>
<td>2 in.</td>
<td>Febr. to April</td>
</tr>
<tr>
<td>Horse-radish</td>
<td>1 ounce</td>
<td>70 roots</td>
<td>30 to 40 in.</td>
<td>24 to 30 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Kale, or borecole</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>18 in.</td>
<td>18 in.</td>
<td>1 in.</td>
<td>June and July</td>
</tr>
<tr>
<td>Kohl-rabi</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 to 36 in.</td>
<td>18 to 24 in.</td>
<td>1 in.</td>
<td>Sept. to March</td>
</tr>
<tr>
<td>Lettuce</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>18 to 24 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Melon, muskmelon</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>12 to 18 in.</td>
<td>1 in.</td>
<td>June and July</td>
</tr>
<tr>
<td>Mustard</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>6 to 8 ft.</td>
<td>1 in.</td>
<td>April and Sept.</td>
</tr>
<tr>
<td>New Zealand spinach</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>18 in.</td>
<td>24 to 36 in.</td>
<td>1 in.</td>
<td>Sept. to May</td>
</tr>
<tr>
<td>Okra</td>
<td>2 ounce</td>
<td>8 lbs.</td>
<td>4 to 5 ft.</td>
<td>12 to 18 in.</td>
<td>1 in.</td>
<td>Sept. and Oct.</td>
</tr>
<tr>
<td>Onion, seed</td>
<td>1 ounce</td>
<td>1 quart of sets</td>
<td>24 to 36 in.</td>
<td>2 in.</td>
<td></td>
<td>Sept. to May</td>
</tr>
<tr>
<td>Onion, sets</td>
<td>1 quart of sets</td>
<td>50 lbs.</td>
<td>24 to 36 in.</td>
<td>2 in.</td>
<td></td>
<td>Sept. and Oct.</td>
</tr>
<tr>
<td>Onion seed for sets</td>
<td>1 lb.</td>
<td>3 lbs.</td>
<td>24 to 36 in.</td>
<td>12 to 18 in.</td>
<td>1 in.</td>
<td>Sept. to May</td>
</tr>
<tr>
<td>Parsley</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>24 to 36 in.</td>
<td>1 in.</td>
<td>Sept. to May</td>
</tr>
<tr>
<td>Parsnip</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>24 to 36 in.</td>
<td>1 in.</td>
<td>Sept. to May</td>
</tr>
<tr>
<td>Peas</td>
<td>1 ounce</td>
<td>60 lbs.</td>
<td>30 in.</td>
<td>18 in.</td>
<td>1 in.</td>
<td>Sept. to May</td>
</tr>
<tr>
<td>Pepper</td>
<td>1/4 ounce</td>
<td>2 ounces</td>
<td>30 in.</td>
<td>18 in.</td>
<td>1 in.</td>
<td>Sept. to May</td>
</tr>
<tr>
<td>Potatoes, Irish</td>
<td>5 lbs.</td>
<td>16 bu.</td>
<td>30 to 36 in.</td>
<td>14 in.</td>
<td>1 in.</td>
<td>Jan. to April</td>
</tr>
<tr>
<td>Potato, sweet</td>
<td>3 lbs. (or 75 slips)</td>
<td></td>
<td>3 to 5 ft.</td>
<td>14 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Pumpkin</td>
<td>1 ounce</td>
<td>4 lbs.</td>
<td>30 in.</td>
<td>14 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Radish</td>
<td>1 ounce</td>
<td>10 lbs.</td>
<td>24 to 36 in.</td>
<td>12 to 18 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Rhubarb, roots</td>
<td>1 ounce</td>
<td>3 lbs.</td>
<td>30 in.</td>
<td>3 to 4 ft.</td>
<td>2 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Rhubarb, seed</td>
<td>1 ounce</td>
<td>2 lbs.</td>
<td>30 in.</td>
<td>3 to 4 ft.</td>
<td>2 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Ruts, baga</td>
<td>1 ounce</td>
<td>2 lbs.</td>
<td>30 in.</td>
<td>18 to 24 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Salsify</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>18 to 24 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Spinach</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 in.</td>
<td>12 to 18 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Squash, summer</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 to 36 in.</td>
<td>12 to 18 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Squash, winter</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>30 to 36 in.</td>
<td>12 to 18 in.</td>
<td>1 in.</td>
<td>April and May</td>
</tr>
<tr>
<td>Turnip</td>
<td>1 ounce</td>
<td>1 lb.</td>
<td>24 to 36 in.</td>
<td>18 to 24 in.</td>
<td>2 in.</td>
<td>Aug. to Oct.</td>
</tr>
</tbody>
</table>
Vegetable Seed Table

Please note that the figures given in this table are subject to certain changes under varying conditions of growth, harvest and storage. They will also vary somewhat according to variety. In giving this table we naturally subject ourselves to certain criticism, especially on the part of the seed trade. We believe, however, that it is information which, on many occasions, will prove valuable to our customers and for this reason it is cheerfully given.

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Average Germination 1 Year Old Seed</th>
<th>Average Duration of Germinating Flower in Years</th>
<th>Average Number of Seeds Per Ounce</th>
<th>Average Weight of Quart of Seed in Ounces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>90%</td>
<td>3</td>
<td>1,000</td>
<td>32</td>
</tr>
<tr>
<td>Beans, Dwarf</td>
<td>90%</td>
<td>3</td>
<td>100</td>
<td>30</td>
</tr>
<tr>
<td>Beans, Pole</td>
<td>90%</td>
<td>3</td>
<td>100</td>
<td>30</td>
</tr>
<tr>
<td>Beet, Garden</td>
<td>80%</td>
<td>4</td>
<td>1,750</td>
<td>10</td>
</tr>
<tr>
<td>Beet, Mangel</td>
<td>80%</td>
<td>4</td>
<td>1,200</td>
<td>10</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>85%</td>
<td>4</td>
<td>6,500</td>
<td>24</td>
</tr>
<tr>
<td>Cabbage</td>
<td>85%</td>
<td>4</td>
<td>5,000</td>
<td>24</td>
</tr>
<tr>
<td>Carrot</td>
<td>75%</td>
<td>3</td>
<td>14,000</td>
<td>12</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>75%</td>
<td>4</td>
<td>14,000</td>
<td>24</td>
</tr>
<tr>
<td>Celery</td>
<td>80%</td>
<td>3</td>
<td>100,000</td>
<td>16</td>
</tr>
<tr>
<td>Collards</td>
<td>85%</td>
<td>3</td>
<td>4,500</td>
<td>24</td>
</tr>
<tr>
<td>Corn, Sweet</td>
<td>85%</td>
<td>3</td>
<td>125</td>
<td>23</td>
</tr>
<tr>
<td>Cucumber</td>
<td>85%</td>
<td>5</td>
<td>1,000</td>
<td>18</td>
</tr>
<tr>
<td>Eggplant</td>
<td>75%</td>
<td>4</td>
<td>5,000</td>
<td>18</td>
</tr>
<tr>
<td>Endive</td>
<td>80%</td>
<td>5</td>
<td>13,500</td>
<td>12</td>
</tr>
<tr>
<td>Kale</td>
<td>85%</td>
<td>4</td>
<td>7,500</td>
<td>24</td>
</tr>
<tr>
<td>Kohlrabi</td>
<td>85%</td>
<td>3</td>
<td>7,000</td>
<td>24</td>
</tr>
<tr>
<td>Leek</td>
<td>75%</td>
<td>2</td>
<td>8,000</td>
<td>18</td>
</tr>
<tr>
<td>Lettuce</td>
<td>90%</td>
<td>6</td>
<td>16,000</td>
<td>14</td>
</tr>
<tr>
<td>Melon, Musk.</td>
<td>85%</td>
<td>5</td>
<td>1,200</td>
<td>12</td>
</tr>
<tr>
<td>Melon, Water</td>
<td>85%</td>
<td>5</td>
<td>225</td>
<td>12</td>
</tr>
<tr>
<td>Mustard</td>
<td>85%</td>
<td>3</td>
<td>18,000</td>
<td>30</td>
</tr>
<tr>
<td>Okra</td>
<td>85%</td>
<td>1</td>
<td>425</td>
<td>20</td>
</tr>
<tr>
<td>Onion</td>
<td>80%</td>
<td>2</td>
<td>12,500</td>
<td>16</td>
</tr>
<tr>
<td>Parsley</td>
<td>70%</td>
<td>1</td>
<td>17,500</td>
<td>12</td>
</tr>
<tr>
<td>Parsnip</td>
<td>75%</td>
<td>1</td>
<td>2,500</td>
<td>10</td>
</tr>
<tr>
<td>Peas</td>
<td>90%</td>
<td>3</td>
<td>50 to 150</td>
<td>30</td>
</tr>
<tr>
<td>Pepper</td>
<td>75%</td>
<td>2</td>
<td>4,000</td>
<td>16</td>
</tr>
<tr>
<td>Pumpkin</td>
<td>80%</td>
<td>4</td>
<td>100</td>
<td>9</td>
</tr>
<tr>
<td>Radish</td>
<td>90%</td>
<td>4</td>
<td>5,000</td>
<td>24</td>
</tr>
<tr>
<td>Salsify</td>
<td>75%</td>
<td>1</td>
<td>4,500</td>
<td>12</td>
</tr>
<tr>
<td>Spinach</td>
<td>80%</td>
<td>3</td>
<td>3,000</td>
<td>14</td>
</tr>
<tr>
<td>Squash, Summer</td>
<td>90%</td>
<td>4</td>
<td>300</td>
<td>14</td>
</tr>
<tr>
<td>Squash, Winter</td>
<td>90%</td>
<td>4</td>
<td>125</td>
<td>14</td>
</tr>
<tr>
<td>Tomato</td>
<td>85%</td>
<td>3</td>
<td>7,500</td>
<td>10</td>
</tr>
<tr>
<td>Turnip</td>
<td>90%</td>
<td>4</td>
<td>10,000</td>
<td>24</td>
</tr>
</tbody>
</table>

Recommended Quantities of Seeds to Sow Per Acre

<table>
<thead>
<tr>
<th>Crop</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alfalfa</td>
<td>20 lbs</td>
</tr>
<tr>
<td>Alsike Clover</td>
<td>12 lbs</td>
</tr>
<tr>
<td>Barley</td>
<td>100 lbs</td>
</tr>
<tr>
<td>Buckwheat</td>
<td>48 lbs</td>
</tr>
<tr>
<td>Canada Field Peas</td>
<td>90 lbs</td>
</tr>
<tr>
<td>Corn</td>
<td>15 lbs</td>
</tr>
<tr>
<td>Cow Peas</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Crimson Clover</td>
<td>12 to 15 lbs</td>
</tr>
<tr>
<td>Millet</td>
<td>30 lbs</td>
</tr>
<tr>
<td>Oats</td>
<td>64 lbs</td>
</tr>
<tr>
<td>Pasture Grass</td>
<td>40 lbs</td>
</tr>
<tr>
<td>Potatoes</td>
<td>10 to 16 lbs</td>
</tr>
<tr>
<td>Red Clover</td>
<td>10 to 15 lbs</td>
</tr>
<tr>
<td>Rye</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Soy Beans</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Timothy</td>
<td>15 lbs</td>
</tr>
<tr>
<td>Vetch</td>
<td>25 lbs</td>
</tr>
<tr>
<td>Wheat</td>
<td>80 lbs</td>
</tr>
<tr>
<td>Hemp</td>
<td>40 lbs</td>
</tr>
<tr>
<td>Millet, Japanese</td>
<td>30 lbs</td>
</tr>
<tr>
<td>Millet, Pearl</td>
<td>50 lbs</td>
</tr>
<tr>
<td>Oats</td>
<td>32 lbs</td>
</tr>
<tr>
<td>Peas, Smooth</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Peas, Wrinkled</td>
<td>56 lbs</td>
</tr>
<tr>
<td>Potatoes</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Rape</td>
<td>50 lbs</td>
</tr>
<tr>
<td>Rye</td>
<td>56 lbs</td>
</tr>
<tr>
<td>Sugar Cane</td>
<td>56 lbs</td>
</tr>
<tr>
<td>Sunflower</td>
<td>25 lbs</td>
</tr>
<tr>
<td>Timothy</td>
<td>45 lbs</td>
</tr>
<tr>
<td>Vetch</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Wheat</td>
<td>60 lbs</td>
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</table>

Required Plants Per Acre at Various Distances

<table>
<thead>
<tr>
<th>Distance Apart</th>
<th>Number of Plants</th>
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<tbody>
<tr>
<td>12 x 1 inches</td>
<td>522,720</td>
</tr>
<tr>
<td>12 x 3 inches</td>
<td>174,210</td>
</tr>
<tr>
<td>12 x 12 inches</td>
<td>43,560</td>
</tr>
<tr>
<td>18 x 1 inches</td>
<td>348,480</td>
</tr>
<tr>
<td>18 x 3 inches</td>
<td>116,160</td>
</tr>
<tr>
<td>18 x 12 inches</td>
<td>29,040</td>
</tr>
<tr>
<td>18 x 18 inches</td>
<td>19,360</td>
</tr>
<tr>
<td>24 x 1 inches</td>
<td>261,360</td>
</tr>
<tr>
<td>24 x 18 inches</td>
<td>15,520</td>
</tr>
<tr>
<td>24 x 24 inches</td>
<td>10,590</td>
</tr>
<tr>
<td>30 x 1 inches</td>
<td>209,088</td>
</tr>
<tr>
<td>30 x 12 inches</td>
<td>17,124</td>
</tr>
<tr>
<td>30 x 30 inches</td>
<td>6,970</td>
</tr>
<tr>
<td>36 x 12 inches</td>
<td>14,620</td>
</tr>
<tr>
<td>3 x 2 feet</td>
<td>7,290</td>
</tr>
<tr>
<td>3 x 3 feet</td>
<td>4,840</td>
</tr>
<tr>
<td>4 x 1 feet</td>
<td>10,890</td>
</tr>
<tr>
<td>4 x 2 feet</td>
<td>5,445</td>
</tr>
<tr>
<td>4 x 4 feet</td>
<td>2,723</td>
</tr>
<tr>
<td>5 x 3 feet</td>
<td>2,901</td>
</tr>
<tr>
<td>5 x 4 feet</td>
<td>2,178</td>
</tr>
<tr>
<td>5 x 5 feet</td>
<td>1,743</td>
</tr>
<tr>
<td>8 x 1 feet</td>
<td>5,445</td>
</tr>
<tr>
<td>8 x 8 feet</td>
<td>680</td>
</tr>
<tr>
<td>10 x 1 feet</td>
<td>4,356</td>
</tr>
<tr>
<td>10 x 10 feet</td>
<td>436</td>
</tr>
<tr>
<td>12 x 1 foot</td>
<td>3,630</td>
</tr>
<tr>
<td>12 x 12 feet</td>
<td>2,722</td>
</tr>
<tr>
<td>16 x 16 feet</td>
<td>170</td>
</tr>
<tr>
<td>16 x 18 feet</td>
<td>135</td>
</tr>
<tr>
<td>20 x 20 feet</td>
<td>110</td>
</tr>
<tr>
<td>25 x 25 feet</td>
<td>70</td>
</tr>
<tr>
<td>30 x 30 feet</td>
<td>48</td>
</tr>
<tr>
<td>33 x 33 feet</td>
<td>40</td>
</tr>
<tr>
<td>40 x 40 feet</td>
<td>28</td>
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</tbody>
</table>

Standard Weights Per Bushel

<table>
<thead>
<tr>
<th>Crop</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alfalfa</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Barley</td>
<td>48 lbs</td>
</tr>
<tr>
<td>Beans</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Buckwheat</td>
<td>48 lbs</td>
</tr>
<tr>
<td>Clovers</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Corn, Field</td>
<td>56 lbs</td>
</tr>
<tr>
<td>Corn, Sweet</td>
<td>50 lbs</td>
</tr>
<tr>
<td>Grass, Blue</td>
<td>14 lbs</td>
</tr>
<tr>
<td>Grass, Broome</td>
<td>13 lbs</td>
</tr>
<tr>
<td>Grass, Herd.</td>
<td>10 lbs</td>
</tr>
<tr>
<td>Grass, Orchard</td>
<td>12 lbs</td>
</tr>
<tr>
<td>Grass, Perennial Rye</td>
<td>24 lbs</td>
</tr>
<tr>
<td>Grass, Tall Meadow oat</td>
<td>15 lbs</td>
</tr>
<tr>
<td>Grass, Wood Meadow</td>
<td>14 lbs</td>
</tr>
<tr>
<td>Hemp</td>
<td>40 lbs</td>
</tr>
<tr>
<td>Millet, Japanese</td>
<td>30 lbs</td>
</tr>
<tr>
<td>Millet, Pearl</td>
<td>50 lbs</td>
</tr>
<tr>
<td>Oats</td>
<td>32 lbs</td>
</tr>
<tr>
<td>Peas, Smooth</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Peas, Wrinkled</td>
<td>56 lbs</td>
</tr>
<tr>
<td>Potatoes</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Rape</td>
<td>50 lbs</td>
</tr>
<tr>
<td>Rye</td>
<td>56 lbs</td>
</tr>
<tr>
<td>Sugar Cane</td>
<td>56 lbs</td>
</tr>
<tr>
<td>Sunflower</td>
<td>25 lbs</td>
</tr>
<tr>
<td>Timothy</td>
<td>45 lbs</td>
</tr>
<tr>
<td>Vetch</td>
<td>60 lbs</td>
</tr>
<tr>
<td>Wheat</td>
<td>60 lbs</td>
</tr>
</tbody>
</table>
STOKES SEED FARMS COMPANY
MOORESTOWN
NEW JERSEY

Stokes Sunshine Gardens

We are prepared to offer the following collections of vegetable and flower seeds, which will prove attractive especially to the small planter. These are put up in advance of the season and, therefore, no variety changes can be accepted by us on customer's request. All prices as quoted are postpaid.

No. 1. THE SUNSHINE—20 Delicious Vegetables for $1.00

A row by row garden, space 25 x 35 feet. An illustrated leaflet, "Joys of Sunshine Gardening." This ready-made garden includes the following:

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Variety</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beans</td>
<td>Giant Stringless Green Pod</td>
</tr>
<tr>
<td></td>
<td>Sure-Crop Stringless Wax</td>
</tr>
<tr>
<td></td>
<td>Ford's Mammoth Podded Pole Lima</td>
</tr>
<tr>
<td>Beet</td>
<td>Detroit Dark Red</td>
</tr>
<tr>
<td>Cabbage</td>
<td>Flat Dutch</td>
</tr>
<tr>
<td></td>
<td>Red Rock</td>
</tr>
<tr>
<td>Carrot</td>
<td>Chantenay</td>
</tr>
<tr>
<td>Celery</td>
<td>Golden Self-Blanching</td>
</tr>
<tr>
<td>Lettuce</td>
<td>Green Leaved Big Boston</td>
</tr>
<tr>
<td></td>
<td>Salamander</td>
</tr>
<tr>
<td></td>
<td>Onion</td>
</tr>
<tr>
<td></td>
<td>Yellow Strassburg</td>
</tr>
<tr>
<td>Parsnip</td>
<td>Hollow Crown</td>
</tr>
<tr>
<td></td>
<td>Peg</td>
</tr>
<tr>
<td>Pepper</td>
<td>Prolific Early Market</td>
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Row-by-row Plan of Sunshine Garden No. 1

<table>
<thead>
<tr>
<th>Plant after</th>
<th>25 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>May</td>
<td>fr.</td>
</tr>
<tr>
<td>15th, one</td>
<td>1/2</td>
</tr>
<tr>
<td>inch deep,</td>
<td>1/2</td>
</tr>
<tr>
<td>one and</td>
<td>1/2</td>
</tr>
<tr>
<td>every inch</td>
<td>1/2</td>
</tr>
<tr>
<td>Ready July</td>
<td>1 ft.</td>
</tr>
<tr>
<td>1st.</td>
<td>1 ft.</td>
</tr>
<tr>
<td>Plantings</td>
<td>1 ft.</td>
</tr>
<tr>
<td>may be</td>
<td>1 ft.</td>
</tr>
<tr>
<td>safely</td>
<td>1 ft.</td>
</tr>
<tr>
<td>made until</td>
<td>1 ft.</td>
</tr>
<tr>
<td>August 20th.</td>
<td>1 ft.</td>
</tr>
<tr>
<td>BEANS, Giant</td>
<td>1/2</td>
</tr>
<tr>
<td>Stringless</td>
<td>1/2</td>
</tr>
<tr>
<td>Green-Pod</td>
<td>1/2</td>
</tr>
<tr>
<td>BEANS, Sure-Crop</td>
<td>1/2</td>
</tr>
<tr>
<td>Stringless</td>
<td>1/2</td>
</tr>
<tr>
<td>Wax</td>
<td></td>
</tr>
<tr>
<td>RADISH, Scarlet</td>
<td>1/2</td>
</tr>
<tr>
<td>Globe</td>
<td></td>
</tr>
<tr>
<td>RADISH, White</td>
<td>1/2</td>
</tr>
<tr>
<td>Icecle</td>
<td></td>
</tr>
<tr>
<td>LETTUCE, Green</td>
<td>1/2</td>
</tr>
<tr>
<td>Big Boston</td>
<td></td>
</tr>
<tr>
<td>LETTUCE, Salamander</td>
<td>1/2</td>
</tr>
<tr>
<td>CELERY, Golden</td>
<td>1/2</td>
</tr>
<tr>
<td>Self-Blanching</td>
<td></td>
</tr>
<tr>
<td>ONION, Yellow</td>
<td>1/2</td>
</tr>
<tr>
<td>Strassburg</td>
<td></td>
</tr>
<tr>
<td>BEET, Detroit</td>
<td>1/2</td>
</tr>
<tr>
<td>Dark Red</td>
<td></td>
</tr>
<tr>
<td>PARSNIP, Hollow</td>
<td>1/2</td>
</tr>
<tr>
<td>Crown</td>
<td></td>
</tr>
<tr>
<td>CARROT, Chantenay</td>
<td>1/2</td>
</tr>
<tr>
<td>CABBAGE, Flat</td>
<td>1/2</td>
</tr>
<tr>
<td>Dutch</td>
<td></td>
</tr>
<tr>
<td>CABBAGE, Red Rock</td>
<td>1/2</td>
</tr>
<tr>
<td>PEAS, Prolific</td>
<td>1/2</td>
</tr>
<tr>
<td>Early Market</td>
<td></td>
</tr>
<tr>
<td>PEPPER, Ruby Giant</td>
<td>1/2</td>
</tr>
<tr>
<td>TOMATO, J. &amp; S. Earlana</td>
<td>1/2</td>
</tr>
<tr>
<td>TOMATO, Stokes Bonny Best</td>
<td>1/2</td>
</tr>
<tr>
<td>CORN, Golden Bantam</td>
<td>1/2</td>
</tr>
<tr>
<td>CORN, Double-Barreled Best</td>
<td>1/2</td>
</tr>
<tr>
<td>POLE LIMAS, Ford's Mammoth Poddod</td>
<td>1/2</td>
</tr>
</tbody>
</table>
### STOKES SEED FARMS COMPANY
#### NEW JERSEY

**Some Other Sunshine Gardens**

**No. 2 THE SUNSHINE, Jr.**
6 Valuable Vegetables for 25 cents

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beans</td>
<td>Henderson's Bush Lima</td>
</tr>
<tr>
<td>Cabbage</td>
<td>Mammoth Red Rock</td>
</tr>
<tr>
<td>Corn</td>
<td>Golden Bantam</td>
</tr>
<tr>
<td><strong>Parsnips</strong></td>
<td><strong>Pasnais</strong></td>
</tr>
<tr>
<td><strong>Peas</strong></td>
<td><strong>Pois</strong></td>
</tr>
<tr>
<td><strong>Pepper</strong></td>
<td><strong>Piment</strong></td>
</tr>
<tr>
<td><strong>Pumpkin</strong></td>
<td><strong>Potiron</strong></td>
</tr>
<tr>
<td><strong>Radish</strong></td>
<td><strong>Radis</strong></td>
</tr>
<tr>
<td><strong>Salsify</strong></td>
<td><strong>Salsifs</strong></td>
</tr>
<tr>
<td><strong>Spinach</strong></td>
<td><strong>Epinard</strong></td>
</tr>
<tr>
<td><strong>Squash</strong></td>
<td><strong>Courge</strong></td>
</tr>
<tr>
<td><strong>Swiss Chard</strong></td>
<td><strong>Poiree</strong></td>
</tr>
<tr>
<td><strong>Tomato</strong></td>
<td><strong>Tomate</strong></td>
</tr>
<tr>
<td><strong>Turnip</strong></td>
<td><strong>Navet</strong></td>
</tr>
</tbody>
</table>

#### No. 3 THE SUNSHINE FLOWERS
20 Old-Fashioned Favorites for $1.00

<table>
<thead>
<tr>
<th>Flower</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aster</td>
<td>Semples Branching Assorted</td>
</tr>
<tr>
<td>Centaurea Corn Flower</td>
<td>Cenotrea Corn Flower</td>
</tr>
<tr>
<td>Cosmos</td>
<td>Cosmos</td>
</tr>
<tr>
<td>Coreander</td>
<td>Coackomb, Celsia Plumsos</td>
</tr>
<tr>
<td>Hollyhoek</td>
<td>Hollyhoek</td>
</tr>
<tr>
<td>Kochia</td>
<td>Kochia</td>
</tr>
<tr>
<td>Mignonette</td>
<td>Mignonette</td>
</tr>
<tr>
<td>Morning Glory</td>
<td>Morning Glory</td>
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#### No. 4 THE SUNBEAM FLOWERS
6 Beautiful Old-Fashioned Annuals for 25 cents

<table>
<thead>
<tr>
<th>Flower</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burning Bush</td>
<td>Burning Bush</td>
</tr>
<tr>
<td>Dianthus</td>
<td>Dianthus</td>
</tr>
<tr>
<td>Hollyhock</td>
<td>Hollyhock</td>
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</tbody>
</table>

**No. 5 THE SUNSHINE SPACERS**
25 Lovely Varieties of Sweet Peas for $1.00

<table>
<thead>
<tr>
<th>Name</th>
<th>Variety</th>
</tr>
</thead>
<tbody>
<tr>
<td>Afterglow</td>
<td>May Unwin</td>
</tr>
<tr>
<td>Otthello Spencer</td>
<td>Mrs. C. W. Breadmore</td>
</tr>
<tr>
<td>Florence Morse</td>
<td>Dream</td>
</tr>
<tr>
<td>Loyalty</td>
<td>Assorted Colors</td>
</tr>
<tr>
<td>Blue Gem</td>
<td>Mrs. Routzhan</td>
</tr>
<tr>
<td>Senator</td>
<td>Helen Groenver</td>
</tr>
<tr>
<td>Aurora Spacer</td>
<td>Aurora Spencer</td>
</tr>
<tr>
<td>Countess Spencer</td>
<td>Countess Spencer</td>
</tr>
<tr>
<td>Lady Evelyn Eyre</td>
<td>Lady Evelyn Eyre</td>
</tr>
<tr>
<td>Blanche Ferry</td>
<td>Blanche Ferry</td>
</tr>
<tr>
<td>Dragonfly</td>
<td>Dragonfly</td>
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</table>

**No. 6 THE SUNBEAM SPACERS**
6 Favorites Spacers for 25 cents

<table>
<thead>
<tr>
<th>Name</th>
<th>Variety</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nubian</td>
<td>Aurora Spencer</td>
</tr>
<tr>
<td>Decorator</td>
<td>Ethel Roosevelt</td>
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</table>

**No. 7 THE SUNSHINE BORDER**
15 Gorgeous Nasturtiums for $1.00

<table>
<thead>
<tr>
<th>Name</th>
<th>Variety</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beauty</td>
<td>Beauty</td>
</tr>
<tr>
<td>King Theodore</td>
<td>King Theodore</td>
</tr>
<tr>
<td>Schenerianum</td>
<td>Schenerianum</td>
</tr>
<tr>
<td>Golden King</td>
<td>Golden King</td>
</tr>
<tr>
<td>Scarlet</td>
<td>Scarlet</td>
</tr>
</tbody>
</table>

**No. 8 THE SUNBEAM BORDER**
5 Superb Nasturtiums for 25 cents

<table>
<thead>
<tr>
<th>Name</th>
<th>Variety</th>
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<tbody>
<tr>
<td>Purpureum</td>
<td>Beauty</td>
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<tr>
<td>Aurora</td>
<td>King Theodore</td>
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#### NAMES OF VEGETABLES IN FOREIGN LANGUAGES

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<tr>
<th>English</th>
<th>French</th>
<th>Italian</th>
<th>Polish</th>
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<td>Weisse-Rübe</td>
<td>Nabo</td>
<td>Turpins</td>
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*Note:* The table above lists vegetable names in English, French, Italian, Polish, German, Spanish, and Scandinavian languages. Each vegetable is represented with its name in multiple languages, allowing for a broader understanding and appreciation of the diversity in naming conventions across different linguistic regions.
STOKES SEEDS *true as Sir Galahad* are accompanied by a merchandising service consistent with their quality. The business rules at Windermoor House include the following points:

¶ Prompt and courteous attention to all correspondence.
¶ Full and considered replies to requests for special information.
¶ Careful and accurate filling of orders or a prompt report stating cause for delay.
¶ Intelligent care given to orders accompanied by requests for assistance in the working out of unusual situations.
¶ The sale of seed which is sold under its true name; which is priced fairly; which is tested for germination and marked accordingly; which is packed fresh every year; which is protected by complete trial ground tests always open to the public; and which is guaranteed to arrive safely.

¶ All of the above would be unavailing were it not for the loyal organization of men and women who make up the Windermoor Family—a group interested and happy in the work at hand and constantly working to uphold the service of the company.

SEED catalogs are seldom worthy of a dedication. This one is no exception. However it may not be out of place to speak a brief word of gratitude to one who, though in the midst of overwhelming care and under great pressure of official duties, gave us unstintedly of himself and of his great experience. We came to him as children come to a master and he returned freely of his splendid spirit and of his vast knowledge of American Varieties. We refer to Doctor Will W. Tracy, Sr., of the United States Department of Agriculture—a gentleman, who by reason of long years of experience among seed producers of this country and Europe, holds a place of honor, admiration and affection in the hearts of seedsmen and horticulturists generally.
Asparagus

Asparagus officinalis

History—A native of Europe, having grown in its wild state in Great Britain, Russia and Poland. The Britons, Gauls and Germans used it merely as a medicine. Gerard states that it takes its name after the Latin, in that it signifies the first spring or sprout. The Romans introduced it as an edible food. Cato the Elder, 200 B.C., treated the subject with great care. Pliny distinguished a fine difference in the character of Asparagus grown near Ravenna and certain other outlying points from Rome. Its cultivation and use as a vegetable was made known to the people of the North by the invading Roman armies. It is spoken of as a cultivated English vegetable in the early sixteenth century; and in 1683, we have record of it in the London markets. Many of the best gardeners have contended that soil and cultivation conditions count for the apparent difference in this vegetable and that it is not a question of the distinct varieties so much as it is the parentage of the stock and the conditions under which it is produced.

No. 1. Washington Asparagus is a strain which has been produced under the direction of the Bureau of Plant Industry of the United States Department of Agriculture. The Bureau began this work at Concord, Massachusetts in 1906, rust-resistance being one of the principal features desired. From a single plant discovered at Concord in 1910, a commercial strain has been developed. In 1915 this was taken to South Carolina, which district is seriously infected with asparagus rust. The seed which we offer comes directly from the fields which were used as a guard field to protect the government seed plantation. Our supply is being grown commercially for us by a man who thoroughly appreciates the value of pedigreed stocks.

Washington Asparagus is a rust-resistant, vigorous, high yielding strain of giant Asparagus. The plants represented in its pedigree of the last three generations are the best found in a ten years' search among millions of plants tested. By best, we mean the ones that have produced offspring, uniform, rust-resistant, high yielding, of large size and rapid growth, all of which qualities indicate tenderness. A more uniform type has not been seen among other so-called varieties that were in any degree rust-resistant. Thorough investigation has been made of Argenteuil, Palmetto and Reading Giant, none of them having been found sufficiently uniform to justify their adoption as the basis for breeding work.

A bed of asparagus must be considered in the light of a permanent investment. For this reason we feel very sure that our trade will be satisfied with no other than the best obtainable. Most other seedsmen will no doubt hold to the original idea that there is such a thing as variety in asparagus. For ourselves, we are quite convinced that it is certainly no more than a difference in the strain and we are further convinced that the culture of asparagus has more to do with it than any other factor. Very often our customers specify white asparagus or green asparagus and to such inquiries we would say that at the present time there are no distinct strains of either. By keeping the light away from the young stalks, any asparagus will be white. As an economy in time, we advise our customers to buy asparagus roots. If, however, seed is used, please be advised that two or more weeks are required for germination. We would call attention to the fact that we are only listing one-year-old roots, this on the advice of experts from the United States Department of Agriculture, who have well grounded proof for their belief.

Asparagus should be planted at one end or one side of the garden, where it will interfere the least with the plowing and preparation of annual crops. Price of roots, postpaid, 1 oz. 50c, 50 lb. $1.50. By express, 100 lb $2.50, 500 lb $12.00, 1,000 lb $22.00, 2,000 or more $20.00 per 1,000. Price of seed postpaid, pkt. 25c, oz. 50c, 14 lb. $1.75, lb. $6.00. By express, 5 lb. or over at the rate of $0.00 per lb.

Write for Farmers' Bulletin No. 829, U. S. Department of Agriculture, on "Asparagus." This can be obtained free from the U. S. Department of Agriculture at Washington, D. C.

An Asparagus Bed is a Permanent Investment. Only the Best Strain Should be Planted
Lima Beans

(Phaseolus lunatus)

History—Apparently the pole lima bean was known in America long before the discovery. It is a native of Tropical America, probably Peru or Brazil. Although quite different in general form and appearance from the ordinary string bean, Phaseolus Vulgaris, it is, nevertheless, closely related. The lima bean was met with by the Spaniards on their first contact with the Indians of Florida, Mexico and Peru. Wild forms of the lima bean are known in the Upper Amazon River Valley and its seeds together with certain other vegetable seeds have been found in ancient Peruvian tombs at Ancon. The Indians of both North and South America were well acquainted with the species. The traditions of the cliff dwellers in our southwestern desert country have it that they were first gathered from the nearby canons, thousands of years previous.

The bush lima is a type of more recent discovery, having been located along a roadside in Virginia about one hundred years ago, and later introduced by Landreth. The broad bean of the old world, Vicia Faba, almost unknown in this country, is no relation to the genus Phaseolus.

No. 10. Henderson's Bush. Days to Maturity, 70. First found growing wild along the roadside in Virginia in 1875. Believed to be a dwarf form of old Carolina. Introduced in 1888 as Dwarf Carolina by Landreth and in 1889 as Henderson's Bush by Peter Henderson and Johnson & Stokes. A common synonym is Dwarf Sieva. The plant is small, attaining a height of from twelve to fifteen inches, has long runners, compact, bushy, hardy, very early and moderately productive. The pods are quite small, attaining a length of about three inches, straight, very flat, three to four seeded and dark green. The greenshell beans are very small, white and of good quality. The dried seeds are somewhat triangular, very flat and of a creamy white color. Pkt. 10¢, lb. 40¢, 5 lb. $1.75, postpaid; by express 5 lb. or more, 30¢ lb., 60 lb. (1 bu.) $18.00.

No. 12. Fordhook Bush. Days to Maturity, 75. Introduced by W. Atlee Burpee & Company, 1907. An improvement on the Dreer's Bush Lima. The plant will attain a height of about twelve inches. It is a prolific bearer. The pods will range from four to four and one-half inches in length and will contain from three to four large beans of exceptional quality. The dried beans are oval in shape, very thick and white with a greenish tinge. As is the case with all lima beans, we would warn our trade not to plant them, until the ground has become thoroughly warmed by the late spring sun, and under no circumstances should cracked beans be planted, for, although they may have the strength to germinate, they will not be able to force the sprouts through the ground. Pkt. 10¢, lb. 50¢, 5 lb. $2.25, postpaid; by express, 5 lb. or more, 40¢ per lb., 60 lb. (1 bu.) $24.00.
No. 14. Challenger or Dreer’s Improved Pole. Days to Maturity, 85. Originated with Mr. V. J. Hadden, East Orange, New Jersey. Introduced by J. M. Thorburn & Company in 1882. This variety is similar to the older Dreer’s Pole Lima, differing only in that the pods are slightly larger and more often five seeded. Because of these facts, it has entirely replaced that variety, but is frequently sold under the name of Dreer’s Improved Pole. The plant is large, throwing vigorous runners, which are of the climbing habit. It is very productive, throwing pods four inches in length, broad, straight, flat, five seeded and dark grayish green. Green-shell beans are medium in size, light green color and of excellent quality. The dried seeds are subcircular in outline, oval in cross section and greenish white in color. Pkt. 10¢, lb. 40¢, 5 lb. $1.75, postpaid; by express, 5 lb. or more, 30¢ lb., 60 lb. (1 bu.) $18.00.

No. 16. Ford’s Mammoth-Podded (Pole). Days to Maturity, 90. Result of twenty years’ selection of Large White by James Ford, Frankford, Pa. Introduced by Johnson & Stokes in 1889. Our catalog of that year states: “No novelty we have ever offered cost so much money to obtain seed stock, and even at the fabulous price offered Mr. Ford for his entire stock last spring, he hesitated about selling, but finally accepted our offer.” At that time it was sold only by the packet, price, twenty-five cents each. Ford’s Mammoth Podded is similar to King of the Garden, differing chiefly in that the pods are slightly longer, decidedly straighter, slightly narrower, better filled and averaging six beans to the pod. The dried seeds are pure white in color, large and flat. Pkt. 10¢, lb. 40¢, 5 lb. $1.75, postpaid; by express, 5 lb. or more 30¢ per lb., 60 lb. (1 bu.) $18.00.

See Page 8 for recommended varieties
Beans, Green-Podded

(Phaseolus vulgaris)

No. 20. Giant Stringless. Days to Maturity, 45. Originated by N. B. Keeney & Son, and said to be a selection of Red Valentine. Introduced in 1898 by Johnson & Stokes. From its cultivation it has been a favorite for home garden and market purposes. As shown in the illustration, this variety is a heavy bearer and can perhaps be picked in one-third the time of any other sort. The bearing period is comparatively short. The pods are about six inches in length, slightly curved, dark green in color, brittle and absolutely stringless. This variety is not recommended for low ground, inasmuch as the pods sometimes weigh down the plant and the beans rest on the ground, thus causing them to become spotted. Dry seeds are of a yellowish brown color.

Pkt. 10¢, lb. 40¢, 5 lbs. $1.75 postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

No. 22. Stringless Green-Pod. Days to Maturity, 45. Originated by N. B. Keeney & Son, and introduced by Burpee in 1894. The plant will grow to a height of from twelve to fifteen inches, is very erect and productive. The pods will average five inches in length and are somewhat curved and constricted between the beans. They are strictly stringless, tender, fine grained, of good quality and uniformly six seeded. Dry seeds are of a dark brown color. Pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

No. 24. Black Valentine. Days to Maturity, 45. Introduced in 1897 by Peter Henderson. A well-known and extensively grown bean, especially in the South. In habit of growth it closely resembles Red Valentine, except that the character of the pod is very different. Because of its general characteristics, it is excellent for shipping purposes, but we do not recommend it to truck growers desiring to develop private markets. It is not a stringless variety, and is, therefore, not recommended for home garden use. It is sometimes subject to anthracnose in rainy seasons. Pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

Note—Credit should be given Messrs. N. B. Keeney & Son for many of these bean photographs. They will be found to be accurate as to type and close to scale as noted.

Great care should be taken in the selection of varieties of beans. See Page 8
No. 26. **Bountiful. Days to Maturity.** 45. Originated in Genesee County, New York, and introduced by Peter Henderson in 1898. The plant reaches a height of about sixteen inches. The pods are over six inches long, slightly curved, flat, light green in color, stringless, seven seeded and very attractive. This variety is a universal favorite because of its general good qualities.

Pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

No. 28. **Late Refugee. Days to Maturity.** 60. Catalogued by Thorburn in 1822. A common synonym is One Thousand to One. This variety is not especially recommended for northern planting. The pods will run about five inches long. They are round, slightly curved, six seeded, light green in color and slightly stringy. It is a variety extensively used also for canning, usually under the name of Round-Pod Refugee. The Late Refugee is considered more productive than the Extra Early Refugee, which we no longer catalog. Pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

No. 29. **White Seed Kentucky Wonder (Pole). Days to Maturity.** 70. The original Kentucky Wonder was of a mottled, olive-drab. This strain was introduced by Gregory in 1877. Old Homestead was a common synonym. The White Seeded Kentucky Wonder is a later introduction, and has proven to be more satisfactory for general purposes as a green-podded climbing bean. Although somewhat susceptible to disease, the bean is early, productive and grown very extensively, especially in the Mid-West. The snap pods will average about seven inches in length, being very slender, decidedly curved, round, creased-back and eight to ten seeded. They are only slightly stringy and of a medium green color. The flesh is tender, brittle and moderately fine grained. The bean is of good quality, but is not overly attractive. In the green-shelled pod state, the pod is much constricted between each bean. The dried beans are white.

Pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

Do not plant beans for the home garden unless they are stringless. See Page 8
Beans, Wax-Podded

No. 36. **Round-Pod Kidney Wax**. DAYS TO MATURITY, 45. Originated by N. B. Keeney & Son, and introduced by Johnson & Stokes in 1900. This bean or one of great similarity was named Brittle Wax by Burpee the following year. The plant will grow to a height of about fifteen inches, producing long, curved, round, yellow pods, extremely brittle and absolutely stringless. They are borne equally above and below the foliage, as may be noted in the illustration. Excellent quality.

Pkt. 10¢, lb. 45¢, 5 lbs. $2.00, postpaid; by express, 5 lbs. or more, 35¢ per lb., 60 lbs. (1 bu.) $21.00.

No. 30. **Improved Golden Wax**. DAYS TO MATURITY, 40. Selection of Golden Wax by W. H. Grinnell, and introduced about 1884. This improved variety differs from the old Golden Wax in that the pods are slightly stouter, flatter, straighter and longer-pointed, the dry seeds being marked with brownish spots rather than purple. The season is about the same. The plant will develop to about twelve inches in height. The pods are five to six seeded, stringless and of very fair quality. The picking season is rather short. A recommended variety for home or market garden.

Pkt. 10¢, lb. 45¢, 5 lbs. $2.00, postpaid; by express, 5 lbs. or more, 35¢ per lb., 60 lbs. (1 bu.) $21.00.

**ROUND POD KIDNEY WAX**

No. 32. **Currie's Rust-Proof Wax**. DAYS TO MATURITY, 40. Originated near Milwaukee, and said to be a sport from Golden Wax, introduced by Currie Brothers in 1885. At the present time it is one of the most largely grown wax beans for all general purposes. The plant reaches a height of about fourteen inches. The pods are about six inches long, very straight, flat-oval in cross section, uniformly six-seeded, bright yellow in color, decidedly stringy, coarse-grained and of rather poor quality. As is the ease of the Wardwell's Kidney Wax, this bean is susceptible to anthracnose. For the above reasons it is not recommended for home garden planting.

Pkt. 10¢, lb. 45¢, 5 lbs. $2.00, postpaid; by express, 5 lbs. or more, 35¢ per lb., 60 lbs. (1 bu.) $21.00.

No. 34. **Davis White Wax**. DAYS TO MATURITY, 40. Originated by Mr. Eugene Davis, of Grand Rapids, and introduced to the trade generally in 1895. This bean resembles the Currie's Rust-Proof more than any other variety. The plants attain a height of about fifteen inches, and are quite susceptible to disease. Pods are seven inches long, very uniformly straight, flat, six or seven-seeded, clear, bright yellow color, stringy, fibrous and of fair quality, but very attractive. This is primarily a market variety, but if gathered while young would, no doubt, prove satisfactory for the home garden.

Pkt. 10¢, lb. 45¢, 5 lbs. $2.00, postpaid; by express, 5 lbs. or more, 35¢ per lb., 60 lbs. (1 bu.) $21.00.

No. 40. **Pencil Pod Black Wax**. DAYS TO MATURITY, 45. A selection of Black Wax improved by N. B. Keeney & Son, and introduced by Johnson & Stokes in 1900. The plant will attain a height of fourteen inches, but is a vigorous grower, and is not susceptible to disease as other wax-podded sorts. The pods attain a length of six inches, are slender, curved near the tip, rounded, seven-seeded, very clear yellow, absolutely stringless, very brittle, fine-grained and of excellent quality. This variety is highly recommended for all purposes where the quality of the edible product is a consideration.

Pkt. 10¢, lb. 45¢, 5 lbs. $2.00, postpaid; by express, 5 lbs. or more, 35¢ per lb., 60 lbs. (1 bu.) $21.00.

Never cultivate beans when the vines are wet. Anthracnose may develop.
No. 38. Wardwell's Kidney Wax. Days to Maturity, 45. Originated by Mr. Charles Wardwell, of Jefferson County, New York, listed by Thorburn in 1887, and offered by Johnson & Stokes the following year. The plants will attain a growth of about fourteen inches. The pods are about six inches long, slightly curved, flat, six-seeded, clear yellow, almost stringless and of very fair quality. As is the case of the Currie's Rust-Proof, it is, perhaps, more subject to anthracnose during wet seasons than are some of the green-pod varieties. Pkt. 10¢, lb. 45¢, 5 lbs. $2.00, postpaid; by express, 5 lbs. or more, 35¢ per lb., 60 lbs. (1 bu.) $21.00.

No. 42. Golden Cluster Wax (Pole). Days to Maturity, 72. Originated near Doylestown, Pa., and introduced by Dreer in 1886. This is the most popular wax-podded pole bean of this class. It is a good climber and the vines are very compact, vigorous and hardy, being only slightly susceptible to disease. Golden Cluster is very productive. The pods will average seven inches in length. They are very straight, flat-creased, eight-seeded, light waxy yellow, somewhat stringy, but very brittle and fine-grained. The dry seeds are ivory white, broadly oval and occasionally wrinkled. We believe this to be the best of the wax-podded pole bean class.

Pkt. 10¢, lb. 45¢, 5 lbs. $2.00, postpaid; by express, 5 lbs. or more, 35¢ per lb., 60 lbs. (1 bu.) $21.00.

Pencil Pod and Round Pod Kidney are the best wax beans for the home garden.
Beet

History.—A native of Europe, North Africa and Western Asia. It is named Beta because its seed pod resembles the shape of the Greek letter of that name. It has also been suggested that it came from the Celtic word Beta, meaning red. Beta Vulgaris, the parent of our garden varieties, is a native of Egypt, thus identifying two or three so-called Egyptian beets handled by present day seedsmen. The native parent grew wild along the southern shores of the Mediterranean, and was found as far east as the Caspian Sea and Persia. “Everything,” according to de Candolle, “shows that its cultivation does not date from more than two or three centuries before the Christian Era.” It is not known exactly when the beet root was first introduced into cultivation. The ancients were well acquainted with the plant, but we have no account from which we can have certain knowledge that they cultivated it. Certainly it has been a garden vegetable for two thousand years, as it is mentioned by most of the early writers on plants. De Serres, the seventeenth century French botanist, states that it was brought into France from Italy just prior to his time, and it no doubt was taken to England shortly afterward.

No. 60. Crosby’s Egyptian. Days to Maturity, 45. Originated by Mr. Josiah Crosby, a New England market gardener. After years of selection from the older Egyptian Beet, it was introduced in 1893 by Schlegel & Fottler and by Rawson. Four years later it was still listed as a novelty by Johnson & Stokes. Crosby’s Egyptian is, perhaps, the most largely used beet for the early season operations by all classes of planters. The top is small, the root is turnip shaped, of fine quality, deep blood-red color and develops rapidly. For all general purposes, it will prove more satisfactory than Early Flat Egyptian, inasmuch as it will be in condition for use just as early and will not become woody and tasteless so quickly. It may be sown outside as late as July. However, for late summer planting we would advise New Century.

Pkt. 5¢, 1 oz. 10¢, ½ lb. 25¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 62. Early Flat Egyptian. Days to Maturity, 45. First listed by Gregory in 1874. This is the old original type of Egyptian Beet as known in this country, and as the parent of Crosby’s Egyptian it has some similar characteristics, but must not be confused with it. Early Flat Egyptian is the best forcing beet under cultivation. The roots are flatter and smaller than the Crosby, but will not remain in an edible condition after maturity as long. The color is a very dark red, the interior dark blood-red, zoned with a lighter shade.

Pkt. 5¢, 1 oz. 10¢, ½ lb. 25¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 66. Detroit Dark Red. Days to Maturity, 45. Introduced by Ferry in 1892, and now one of the most universally planted varieties for all purposes. The shape of Detroit Dark Red is almost globe, as will be seen in the illustration. Our principal objection to this variety is that one-third of the root grows above the ground. This habit of growth has developed a rather rough texture extending down at least an inch of the surface of the beet. Even the very best stocks of Detroit are affected in this way, thus making them less attractive and less valuable. This handicap, however, does not prevent a very extensive annual planting of the variety both as a home and commercial garden sort and for use by canners.

Pkt. 5¢, oz. 10¢, ½ lb. 25¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

For early beets plant Crosby. For late plant New Century
No. 64. Early Eclipse. Days to Maturity, 50.
Introduced by Gregory in 1880. Early Eclipse is now one of the established early varieties. The root is round, slightly top-shaped, bright red in color and about two and one-quarter inches in diameter. The interior color is bright red, zoned with pinkish white. Pkt. 5¢, 1 oz. 10¢, ¼ lb. 25¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 72. Windermoor Half-Long. Days to Maturity, 60. The half-long beet was apparently first introduced by E. J. Evans in 1871. In all these years there has not been an established trade name developed. Because of the work we have done on this variety here on Windermoor Farm, we call our strain Windermoor Half-Long. As compared with New Century, this variety is not recommended for the home garden planter. For commercial growers, who question their ability to sell the New Century on account of the rougher character of the root, we recommend Windermoor Half-Long, especially as a late variety. The root is about three and one-half inches in diameter when mature, deep red color, very smooth and uniform. The interior is a rich red, zoned with a lighter red, and the quality is good. Pkt. 5¢, oz. 10¢, ¼ lb. 25¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 76. Long Smooth Blood. Days to Maturity, 60. One of the oldest English varieties, being listed in 1826 by Sinclair & Moore and by Landreth. The stock we offer is from English sources, the photograph given here having been taken on Windermoor Farm. Long Smooth Blood is recommended for fall and winter use. It will develop to at least six inches in length, and is of excellent quality. The color is a rich blood-red with no contrasting zone colors. Pkt. 5¢, oz. 10¢, ¼ lb. 25¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

For varieties suitable for commercial purpose see Page 8
No. 74. New Century. Days to Maturity, 55. It may be allowed a much longer growth, however, if time permits. Originated by Mr. I. N. Glick, of Lancaster County, Pennsylvania, about 1906, and offered by Walter P. Stokes in 1913. After careful studies of trial ground tests, we are convinced that the following varieties are merely a renaming of the original New Century: "Rajah," by Childs; "Winter Keeper," by Stumpp & Walter; "Green Top," by Holmes-Leatherman; "All Seasons," by Harris; "Green Leaved Winter Table," by Schell. "White Top Blood Turnip," by Holmes, seems quite similar, but perhaps a different strain. We claim for this beet that it is the sweetest in flavor in all stages of growth, that its top is more delicious to eat as a green than either spinach or Swiss chard, and that the root may be kept throughout the winter if properly stored as per suggestions below. Maturing two weeks after the Crosby's Egyptian, for all operations where the actual quality of the beet is the chief consideration, there is no reason why New Century should not take the place of all our later sorts once it is duly appreciated. The beet has not a woody fibre, no matter what size it attains, and our records go up to 291/2 pounds. The soft, greenish-white top distinguishes this variety from all others, and the delicious tender greens will prove to be of superior eating quality. For this purpose we recommend cutting the blade away from the stalk so as to use only the tender part of the leaf.

New Century should be planted two or three times during the season. The first planting in April, the next in May and the last in June. The June planting will produce roots which may be stored for winter in a pit one foot below the ground (out of danger of frost), or in a cellar covered over with soil. For either method of storing, it is best to cut off the tops.

To the market gardeners who sell their product direct to the consumer we cannot recommend this beet too highly, for buyers will return for it time after time, once its unusually fine qualities are made known. If it is grown properly, taken to market in a bright, fresh condition, there is little question that it will make its own reputation. The top is slightly large as a bunching variety, but enough of it should be kept on so that the consumer may recognize the beet. We would recommend also the sale of the beet greens. The stock which we offer is still being grown for us by the originator, thus assuring purity of stock in accordance with the ideal type as first established. Pkt. 10¢, 1 oz. 25¢, 1/2 lb. 80¢, lb. $3.00, 5 lbs. $13.75, postpaid; by express, 5 lbs. $2.60 per lb.

Horseradish

(Armoracia)

A native of Eastern temperate Europe and Western Asia, having been cultivated, probably for less than two thousand years. The root of this plant is the well-known condiment to be used with roast beef and oysters. The root is perennial, the outside being a yellowish white color and the inside a pure white. The consumption of horseradish is annually increasing and great attention is being paid to its cultivation every year. The season for fresh-grated horseradish runs almost parallel with oysters, with which the roots are frequently eaten. The ungrated roots are often kept in cold storage for summer use inasmuch as roots dug at that season have an unpleasant taste. Horseradish will do well in almost any soil, except the lightest sand and the heaviest clay. This plant rarely produces seed, therefore cuttings are made from the roots when not less than one-quarter inch thick and about five inches in length. Horseradish makes its best growth in the cool of the autumn and steadily improves after September. Light frosts do not hurt it and it is not usually stored in pits until rather late. Storage in pits for horseradish is better than in cellars. The marketable crop of horseradish varies from three to six thousand pounds per acre and may be sometimes sold as high as five cents per pound for the best roots and two and one-half cents per pound for second grade. Price 30¢ per dozen, $1.25 per 100 postpaid. By express, not prepaid, $1.00 per 100; $9.50 per 1000.

Horseradish is easily grown from our roots
Swiss Chard (Beta Cicla L.)

History.—Often regarded as a form of B. Vulgaris. Chard is of ancient cultivation, having come originally from the Canary Islands, the Mediterranean Region and Western Temperate Asia. It has been under cultivation for from two thousand to four thousand years. The broad flat-ribbed form of chard is of more modern origin.

**Giant Lucullus.** One of the most satisfactory varieties for home or commercial cultivation. As shown in the illustration it will attain a height of about fifteen inches. Cultivation of chard is quite simple under normal conditions and we highly recommend it for every home garden. The strain we offer is broad stemmed with beautiful yellowish green leaves, highly attractive and of the finest quality.

Price, pkt. 10¢, oz. 15¢, ½ lb. 35¢, lb. $1.20, 5 lbs. $5.50, postpaid; Price 5 lbs. by express at $1.00 per lb.

**Brussels Sprouts** (Brassica oleracea var. gemmifera)

No. 95. A vegetable botanically belonging to the Brassica group, which is a native of the British Isles and the west channel coast of Europe. It is a vegetable which has been under cultivation for several hundred years. It is grown for the globular buds or sprouts produced along the stout upright stem. The plant while in its seedling stage closely resembles ordinary cabbage. The axillary buds instead of remaining dormant as in the case of common cabbage, develop into miniature heads very similar to the cabbage, being about one inch in diameter. Several varieties of Brussels Sprouts are offered by the trade, but there is only one general type. It is more a matter of the perfection of the seed stock and of the culture than of actual difference in variety. The chief variations are in length of stalk and in the manner in which the sprouts are distributed along the stalk. Our strain having been grown on Long Island, is sold under the name of Improved Long Island, this being a common varietal trade name in this country. The hand labor involved in gathering the sprouts and in preparing them for market is, perhaps, partially responsible for their comparative unpopularity. They form a delicious vegetable, however, and we strongly urge all classes of our customers to consider their cultivation in a larger way. The culture of the vegetable is very similar to that of late cabbage. Care should be taken to break down the lower leaves in the early fall, in order that the small heads will have more room to grow.

Pkt. 5¢, oz. 40¢, ½ lb. $1.25, lb. $4.50, 5 lbs. $21.25, postpaid; by express, 5 lbs. or more, $4.15 per lb.

Swiss Chard and Brussels Sprouts should be in every garden
Cabbage

*(Brassica oleracea. Var. capitata)*

**History**—Undoubtedly the entire Brassica group can be traced to the wild Cabbage, *Brassica oleracea*, which grows wild on the sea cliffs of the English Channel and the Western European Coast. The Roman name *Brassica* is supposed to have come from the word *Prasseco* because it was cut off from the stalk, the word *Cabbage* referring to the firm head or ball which is formed by the leaves. The Cabbage is one of the vegetables which has been cultivated from the earliest times. To quote Vilmorin, "The ancients were well acquainted with it and certainly possessed several varieties of the head-forming kind. The great antiquity of its culture may be inferred from the immense number of varieties which are now in existence." A more wonderful example of a genus producing so many distinct forms of vegetation for the use of man is scarcely to be met with throughout the range of the vegetable kingdom. The leaves of this plant were probably eaten by the barbarous or half civilized tribes of Europe and when history begins the plant had been transferred to cultivated grounds and produced heads. It appears to have been in general use before the Aryan Migration, 1700 B.C., and in the time of Cato and Pliny many distinct varieties were known in Rome. The Roman armies have the credit for disseminating it over Northern Europe. Cromwell's soldiers introduced it into Scotland. While England is considered the real home of the Brassica family, there are many varieties which are considered peculiarly American. These, however, have only been made so after long years of selection work on the original French and English sorts.

No. 100. Early Jersey Wakefield. **Days to Maturity,** 90. Originally brought from New Jersey to Long Island by Francis Brill in 1871, and introduced by Henderson about 1870. There are certain claims that the old French variety Etampé is slightly earlier than Early Jersey Wakefield. However, the strain we offer is almost as early in season and, therefore, Etampé has been eliminated, as its very much smaller size was not in its favor commercially. The head of Jersey Wakefield is very solid, comparatively small and running to rather a small point at the top. The quality is excellent but, as is the case with most quick maturing vegetables, it will not hold long after attaining its growth and is likely to break open after about two weeks. The strain offered is highly recommended. Pkt. 50¢, oz. 40¢, ½ lb. $1.25, lb. $4.50, 5 lb. $21.25 postpaid; by express 5 lb. or more $4.15 per lb.

No. 102. Charleston or Large Wakefield. **Days to Maturity,** 95. A selection of the large heads from Early Jersey Wakefield, made by Mr. Francis Brill and Mr. J. M. Lupton in 1880. The product of this selection was sold to F. W. Bolgiano in 1880 and he offered it under the name of Large Wakefield. Henderson secured a stock very shortly after and his stock was offered as Charleston Wakefield, thus the name which is still common amongst the trade. The head of Charleston is considerably larger than Early Jersey Wakefield and for this reason is more usually grown for commercial purposes than the latter. The five extra days before it reaches maturity are in no way a handicap. Given the same number of days, Charleston Wakefield will produce a larger head than Early Jersey Wakefield. The general shape of the head is thicker through and not so sharply pointed. Pkt. 50¢, oz. 40¢, ½ lb. $1.25, lb. $4.50, 5 lb. $21.25 postpaid; by express 5 lb. or more $4.15 per lb.

No. 103. Early Winnigstadt. **Days to Maturity,** 100. Offered by Gregory in 1866. This is a compact, sharply pointed cabbage, which, because of the texture of its outer leaves, is less likely to suffer from disease and insects as some other varieties. It is sometimes planted for winter use and is especially recommended for kraut. While there is considerable demand still for this cabbage, it has been largely outplaced by Charleston Wakefield and by Copenhagen Market. Pkt. 50¢, oz. 40¢, ½ lb. $1.25, lb. $4.50, 5 lb. $21.25 postpaid; by express 5 lb. or more $4.15 per lb.

No. 108. Copenhagen Market. **Days to Maturity,** 95. A cabbage of Danish origin, being a hybrid between Danish Summer Ballhead and a North European variety, introduced by Hjalmar Hartmann & Co., of Copenhagen in 1909 and offered in America in 1912. In the few years that this cabbage has been on the market it has earned an enviable position, both commercially and privately. The head will be almost perfectly round, hard, solid, and the fact that it is as early as Charleston Wakefield almost places it in a class by itself. The tonnage per acre will be far ahead of any sorts in its class. We do not advise it for fall sowing in the North, but as a spring variety we know of no rival. Pkt. 50¢, oz. 40¢, ½ lb. $1.50, lb. $5.50, 5 lb. $25.75 postpaid; by express 5 lb. or more $5.25 per lb. Illustration on opposite page.

Copenhagen Market has a place in every garden.
COPENHAGEN MARKET (x 1/3)

No. 117. Early Flat Dutch. Days to Maturity, 110. Listed by N. M. & Co., in 1847. One of the oldest types grown in this country. Plant is short-stemmed, upright, with few outer leaves; consequently the rows can be set close together. This in itself recommends it as a home garden variety. The heads are round but flattened, very solid and uniform. Pkt. 5¢, oz. 40¢, ¼ lb. $1.25, lb. $4.50, 5 lbs. $21.25 postpaid; by express, 5 lbs. or more, $4.15 per lb.

No. 124. Henderson’s Early Summer. Days to Maturity, 110. This variety for a great many years was known as Newark Early Flat Dutch. Special selection work was done on it and it was put out by Henderson as Henderson’s Early Summer in 1874. The heads are large, solid, flat and of excellent quality. Its color is a bluish green. Pkt. 5¢, oz. 40¢, ¼ lb. $1.25, lb. $4.50, 5 lbs. $21.25 postpaid; by express, 5 lbs. or more, $4.15 per lb.

No. 133. Volga. Days to Maturity, 115. A Russian cabbage for a great many years known as Bulgarian Early Round and the name Volga was given it in later years by Mr. C. L. Allen, a Long Island grower. The heads are round, compact, light grayish green and will average ten inches in diameter. Volga is not only a successful winter keeper but as a spring cabbage for Southern planting, has been known to give excellent results. Pkt. 5¢, oz. 40¢, ¼ lb. $1.25, lb. $4.50, 5 lbs. $21.25 postpaid; by express, 5 lbs. or more, $4.15 per lb.

No. 134. Glory of Enkhuizen. Days to Maturity, 100. A Holland cabbage introduced by Messrs. Sluis & Groot, 1896 and brought to this country shortly afterward. Glory of Enkhuizen is slightly smaller than Copenhagen Market and slightly later. However, the fact that it is a very good keeper will no doubt always give it a place amongst American varieties. The head is slightly elongated, although nearly round, solid and of excellent quality. As will be seen in the illustration, the crisp tender leaves of Glory of Enkhuizen will sometimes be slightly curled and twisted and this will be found typical of all true stocks of this variety. Pkt. 10¢, oz. 50¢, ¼ lb. $1.50, lb. $5.50, 5 lbs. $26.75 postpaid; by express, 5 lbs. or more, $5.25 per lb.

HENDERSON’S EARLY SUMMER (x 1/3)

Safe delivery is guaranteed on cabbage plants. See pages 104 and 105.
No. 120. Succession. Days to Maturity, 110. Introduced by Henderson in 1888. A variety remarkable for its resistance to hot sun and dry weather. The fact that it remains two or three weeks without breaking, also recommends it as an important variety. It may be sown either as a late cabbage or for fall use. The heads are round but slightly flattened. Pkt. 50¢, oz. 40¢, 1/4 lb. $1.25, lb. $4.50, 5 lbs. $21.25 postpaid; by express, 5 lbs. or more $4.15 per lb.

No. 127. Danish Ballhead or Hollander. Days to Maturity, 120. A variety of Danish origin listed by Johnson & Stokes in 1889 as Danish Ballhead. The fact that in 1897 a cabbage known as Hollander or German Export was offered by Johnson & Stokes, seems to prove that this was a variety widely known and cultivated over Northern Europe. At the present time the names Danish Ballhead and Hollander are synonymous. This variety is now considered the standard cabbage for storage purposes and thousands of acres are grown in our northern states. The head is nearly round, solid, and of good quality. Its adaptability to soil conditions has no doubt added to its popularity. There are three different strains of Danish Ballhead, Long Stem, Medium Stem and Short Stem, the latter often being known as Danish Roundhead. In order to simplify matters with our trade, we have held to the original name of Danish Ballhead and used cabbage of the medium stem type. Pkt. 10¢, oz. 50¢, 1/4 lb. $1.50, lb. $5.50, 5 lbs. $26.75 postpaid; by express, 5 lbs. or more $5.25 per lb.

No. 139. Mammoth Rock Red. Days to Maturity, 120. Grown on Long Island prior to its introduction by Ferry in 1889. A red cabbage with a very solid head of good quality and size. It is a variety very often used for pickling purposes and may be recommended as sure-heading. Pkt. 50¢, oz. 40¢, 1/4 lb. $1.25, lb. $4.50, 5 lbs. $21.25 postpaid; by express, 5 lbs. or more $4.15 per lb.

No. 140. Red Danish Stonehead. Days to Maturity, 120. A Danish cabbage very similar to Danish Ballhead except for its red color. The Red Dutch as listed by Landreth in 1836, is not thought to have been the same cabbage. Johnson & Stokes have the credit for having been the first to introduce Red Danish Stonehead in this country. This was about 1900. This cabbage is almost identical in every respect with Danish Ballhead except in its color. The head is very solid and the rich red color extends farther into the center of the head. True seed of this variety is difficult to obtain and in price outclasses all others. However, the quality of the cabbage far more than evens up the difference in price. Pkt. 10¢, oz. 50¢, 1/4 lb. $1.75, lb. $6.50, 5 lbs. $31.75 postpaid; by express, 5 lbs. or more $6.25 per lb.

No. 135. American Savoy. Days to Maturity, 110. An extremely old type, probably originating in England. Savoy cabbage was offered by Robert Sinclair, Jr., & Co., Baltimore, in 1839, along with twenty-three other varieties. The stock we offer will prove to be true, the wrinkled savoyed leaves being uniform and of a deep green color. Market gardeners will find our stock dependable. Pkt. 50¢, oz. 40¢, 1/4 lb. $1.25, lb. $4.50, 5 lbs. $21.25 postpaid; by express 5 lbs. or more $4.15 per lb.

For good cabbage plants see Pages 104 and 105
Petsai or Chinese Cabbage

Although of the genus Brassica, petsai is not of the cabbage family. Strictly speaking, it is a mustard. Petsai has been grown in China for forty centuries, where, up until very lately, their farm labor cost $21.00 a year. Being one of the most important vegetables of that country, this in itself testifies as to economy in production. There are many varying types. Records show that it was brought to America shortly after 1850. The lamented plant explorer, Meyer, was responsible for bringing several distinct varieties of petsai to America. Thorburn was the first to introduce it commercially in 1885. For twenty years it was offered by probably less than a dozen seedsmen. At the present nearly all the seedsmen in America list it. The name petsai is not varietal. As was the case with many vegetables introduced into this country in the early days, no distinct varieties were offered. At the present time, perhaps five are known commercially. We list the two which we believe are the most desirable at the present time, viz., Shantung and Wong Bok. As a salad to be served with mayonnaise or French dressing, we emphatically urge its more general use. It may also be cooked in the same manner as spinach or Swiss chard, giving a dish which resembles cabbage in appearance, but tasting somewhat like Brussels sprouts. It is not only more nutritious than lettuce but is a better keeper and is far cheaper to grow. Mr. Charles F. Seabrook, General Manager of the Seabrook Farms Company, the largest vegetable growing organization in this country, claims that petsai can be grown and marketed for one-half the cost of lettuce. The spirit of the times in this country is surely lining up on the side of economy and there is every reason for believing that Chinese Cabbage or Petsai will be in more and more general demand by the American consumers. The last twenty years have given us the grapefruit, the avocado, the ripe olive, the casaba melon, French Endive (Chicory) and many other table dishes entirely new to this country. Petsai may be grown successfully in practically every part of the United States and it is only a question of developing the markets, and this alone is the only drawback to its more speedy adoption. To quote Dr. Fairchild in the Journal of Heredity, November, 1918, "In the Chinese Petsai we have a rival of the lettuce in so far as any vegetable can rival another. It deserves at least to be given the serious consideration of Americans as a supplement of lettuce. It can be produced for about half the money. It can be grown everywhere throughout the country. It is a better keeper than lettuce and, pound for pound, contains much more nutritious substance. Furthermore, in appearance it is more attractive."

No. 142. Petsai Shantung. 18 inches tall.
No. 144. Petsai Wong Bok. 12 inches tall. Price of either variety. Pkt. 10¢, oz. 25¢, 1/2 lb. $1.00, lb. $4.00.

A row of Petsai will be valuable in any garden.
Carrot
(Daucus Carota)

History—A native of Europe, probably the British Isles. The horticultural improvement of the species is credited to Holland; from thence it was introduced into English gardens during the reign of Queen Elizabeth. Theophrastus, the Greek, and Pliny both speak of a carrot, but there seems some question as to whether our common garden carrot was known before the Fifteenth Century.

Most American varieties of Carrot originated in France. Eastern market gardeners, however, have developed strains which now hold a prominent place in this country.

No. 150. Early Scarlet Horn. Days to Maturity, 55. First listed by Hovey & Co., Boston, in 1834. A variety long in general use as a forcing carrot and for outdoor cultivation in the early spring. As is the case with other quick-growing root crops, it quickly passes the edible stage, and, therefore, must be gathered immediately on maturity. The roots will attain a length of about three inches. They are reddish orange in color, and the tops are small.

Pkt., 5¢; oz., 10¢; ½ lb., 25¢; lb., $1.00; 5 lbs., $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 152. Chantenay. Days to Maturity, 65. This French variety was introduced by Vilmorin, Andrieux & Co., of Paris, and first listed in this country by Ferry in 1889. Chantenay may be considered the standard carrot for all general purposes. It is nearly two weeks earlier than Danvers Half-Long, and is slightly shorter and more stump-rooted than that variety. Its average length will be four and one-half inches, tapering slightly from well-set shoulders. The surface is smooth and a deep orange color, the flesh very crisp and tender, a much desired sort where quality is considered.

Pkt., 5¢; oz., 10¢; ½ lb., 25¢; lb., $1.00; 5 lbs., $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 154. Danvers Half-Long. Days to Maturity, 80. A variety developed near Danvers, Massachusetts, and first listed by Gregory in 1877. Danvers Half-Long is a second early carrot, which is adaptable to varying soil conditions. It differs from the Chantenay in that it is perhaps two weeks later in reaching maturity, and will average five and one-half inches in length, tapering to a blunt point. The average diameter of the root is slightly smaller than Chantenay. The color is a rich, deep orange, and the quality of the roots is excellent. Danvers Half-Long is a very desirable carrot for stock purposes, inasmuch as it will produce a large tonnage per acre.

Pkt., 5¢; oz., 10¢; ½ lb., 25¢; lb., $1.00; 5 lbs., $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

For the varieties best suited to your requirements see Page 8
No. 158. Improved Long Orange. Days to Maturity, 78. A selection made from the original Long Orange by Mr. Robert Nichols, a Philadelphia market gardener. Introduced as Improved Long Orange by Johnson & Stokes in 1889. The strain is slightly earlier than either Danvers Half-Long or the old Long Orange type. The color is a deep golden yellow, even in the early stages of its growth, shading to a deep orange red when fully grown. The surface of the root is very smooth over its entire length, which will average over seven inches. This variety is particularly recommended for light, well-tilled soil, and care should be taken to prepare the ground deeper than for any of the other varieties that we offer.

Pkt., 5¢; oz., 10¢; ¼ lb., 25¢; lb., $1.00; 5 lbs., $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 156. Oxheart or Guerande. Days to Maturity, 80. A variety introduced by Vilmorin, of Paris. Listed as Guerande by Ferry in 1885, and by Johnson & Stokes as Oxheart or Guerande in 1889. Apparently it was known under both names in France. The tops of this carrot are comparatively small. The roots will attain a length of about three and one-half inches, and at the thickest point will average at least three inches in diameter. It is a very desirable variety for hard, stiff soils, because of the ease with which it may be harvested. The flesh is a deep orange and of splendid quality when pulled during the earlier stages of growth. Oxheart is often grown for stock purposes, and will produce perhaps more tons to the acre than any variety we now list.

Pkt., 5¢; oz., 10¢; ¼ lb., 25¢; lb., $1.00; 5 lbs., $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.
History—A native of Europe and West Asia, having been under cultivation sometime before the Christian Era. It apparently was well known to the Greeks and Romans, at least in its cruder form. It is not until more recent times that the vegetable has been refined to its present condition. Pickering states that cauliflower was first mentioned in 540 B.C. Hehn, a German writer, states that true cauliflower is of Eastern origin and came to Europe via Venice and Antwerp. The Moors of Spain are said to have written about it in the twelfth century, having received it about that time from Syria.

On its first introduction to West Europe it was called cabbage of Cyprus, probably referring to the place where the seed was grown. Cauliflower at the present time is annually being produced in larger quantities, Long Island, Louisiana and California being the main centers of production. Our best seed comes from Denmark.

No. 172. Early Dwarf Erfurt. Days to Maturity, 100. First listed as Earliest Dwarf Erfurt in this country by B. K. Bliss in 1866. For a number of years this variety was offered under the name of Alabaster by Johnson & Stokes. This is one of the three equally popular varieties which we offer, the seed of which is imported annually from Denmark. It is quite similar to Earliest Snowball, but will mature about one week later than that variety; and where the early market is not a consideration we would, perhaps, advise it in preference to Snowball. It is of dwarf growth and when protected the inside head will develop into a pure white color. Pkt. 25¢, oz. $2.00, 1/4 lb. $6.50, lb. $25.00.

No. 174. Danish Dry Weather. Days to Maturity, 110. Introduced under this name by Burpee in 1899. Apparently there is little difference between this variety and Danish Giant, which is often used as a synonym. The name Danish Dry Weather was given it because of its adaptability to hot, dry growing conditions. It will very often prove successful in cases where all other varieties fail and we would especially recommend it for plantations inland more than two hundred miles from the seacoasts. Pkt. 25¢, oz. $2.25, 1/4 lb. $8.00, lb. $30.00.

See Pages 104-105 for strong Cauliflower plants.
No. 720. Earliest Snowball. **DAYS TO MATURITY, 95.** Introduced by Henderson in 1878. Without question, Snowball is the earliest Cauliflower under cultivation and being a sure heading variety, it is well adapted for home cultivation and commercial purposes both in the greenhouse and outdoors. A large proportion of the Cauliflower on the commercial markets today is of this variety.

The plant is very compact with few short outside leaves, thus allowing more plants to the acre than some other varieties. The heads when blanched are pure white and of standard market size, being very solid in structure. The seed of this variety, as with the others, is obtained from most reliable sources in Denmark, which years of experience have proven to be trustworthy. Pkt. 25c, oz. $2.00, ¼ lb. $6.50, lb. $25.00.

Chicory or French Endive

No. 220. Time to maturity of roots four months. A native of Europe which was introduced in America in the seventies. It was offered by Gregory as new in this country in 1877. Undoubtedly salads under cultivation. It is in great demand especially on Eastern markets. However, it is a well-known fact that the majority of the chicory offered in this country is imported from France and other European countries. If it is possible for the French gardeners to export their product with heavy ocean freights and still make a profit, there is certainly an opportunity for the skillful American market gardener to take advantage of the increasing demand. The seed is planted in May or June and in October the roots are dug, trimmed of unnecessary outer roots and laid horizontally in tiers under moist earth. Since darkness is essential, a warm vegetable cellar is the usual place selected. It requires three to four weeks to produce its fine white leaves. They are cut when about six inches long and, if undisturbed, the roots will continue to produce for several weeks. Chicory has no specific enemies in this country and is troubled by only a few of the generally feeding insects such as cutworms and wire worms. Pkt. 5c, oz. 15c, ¼ lb. 60c, lb. $2.00, 5 lbs. $9.50 postpaid; by express, 5 lbs. or more, $1.80 per lb.

Chicory can be grown in most any ordinary cellar.
Celery

(Apium Graveolens)

History—Of European origin. Ancient writers give no definite information of this vegetable, and it seems doubtful whether celery was cultivated until some time after the Middle Ages. Until long after the fall of Rome it was not freely distinguished from parsley. Homer mentions Selinon in the Odyssey, but this is thought to refer to a wild form of celery. In 1629 A. D. Parkinson states that “sellery is a rarity in England,” and apparently celery as we know it was not a common vegetable in Europe until after 1800.

No. 190. Golden Self-Blanching. Days to Maturity, 120. Originated by Vilmorin, Andrieux & Co., and introduced by Johnson & Stokes and by Burpee in 1884. A variety which for thirty-five years has held its place as one of the greatest importance to celery growers. It is an early maturing sort, with good keeping qualities, holding well after Thanksgiving Day. The stalk is vigorous, with large ribs, closely set. The general size of the plant may be described as large, and in general makeup it is stocky and robust. It is entirely self-blanching, without any banking up or covering whatever. The heart is a beautiful golden yellow, and is of splendid quality. We sell proven stock only, and our strain may be relied upon to give satisfactory results.

Pkt. 25¢, oz. $1.25, ½ lb. $5.00, lb. $20.00.

No. 192. White Plume, Nofault Strain. Days to Maturity, 120. Introduced by Henderson in 1884. The Nofault strain was first offered by Walter P. Stokes in 1911, and is considerably larger than the old standard White Plume. This celery is primarily for the early markets, but not recommended for home garden planting. It has a beautiful appearance, but is of rather poor eating qualities. It is much more slender in general growth and form than the Golden Self-Blanching. The leaves are light green, shaded to nearly white at the tips, and as the plants mature the inner stems and leaves bleach white. In order to give it the very best appearance the plants should be artificially bleached before being offered for sale.

The quick-growing habit does not add to its edible or storage qualities and it should be grown with this in view.

Pkt. 5¢, oz. 40¢, ½ lb. $1.25, lb. $4.00.
No. 194. Meisch's Easy Blanching. Days to Maturity, 120. Introduced by Henderson in 1913. Our strain was originated by Mr. Sebastian Meisch, of Secaucus, New Jersey, and offered by Stokes Seed Farms Company under the name of Meisch's Easy Blanching in 1916. So far as we know, Mr. Meisch made the first permanent selection of a celery of the green self-blanching type out of the Golden Self-Blanching. There have been a great many synonyms given the varieties, including Sanford, Newark Market, Easy Blanching, etc., etc. This again affords an excellent illustration showing the necessity for some means of standardizing varietal names. Meisch's Easy Blanching will mature just after the Golden Self-Blanching has been harvested. The general color is pale green, with a slight yellowish tinge, which gives it a blanched appearance. The inner stalk, at a very early stage of growth, blanches to a rich golden yellow, so that the usual banking work is eliminated. If stored properly, this variety will keep all winter without difficulty. Pkt. 25¢, oz. $1.25, ½ lb. $3.00, lb. $20.00.

No. 195. Columbia. Days to Maturity, 130. Introduced by Ferry in 1906. Columbia is an early maturing celery, resembling Golden Self-Blanching in many particulars. The round, thick stalks are of the Pascal type, and when properly blanched, the heart is a beautiful light golden yellow. It will mature soon after Golden Self-Blanching, and is recommended for all purposes. Pkt. 5¢, oz. 40¢, ½ lb. $1.25, lb. $4.00.

See Pages 104-105 for celery plants
No. 197. Pink Plume. Days to Maturity, 135. Listed by Henderson 1894. A standard English variety, which we recommend above all others as a home garden sort for winter storage. Without question it has the finest flavor of any celery we offer, and during the several years that we have listed it under the name of Prize Pink, our customers have been able to prove the truth of this statement. This celery is not a good shipper, but where quality alone counts, and for the home garden or for nearby markets, we know of no other variety of celery that equals Pink Plume. The stalks will blanch to almost white, but there is always a trace of red, making them highly attractive. They are long and slender, very brittle and extremely to be desired. Pkt. 5¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00.

No. 200. Winter King. Days to Maturity, 150. An improvement over the old Winter Queen, as introduced by Johnson & Stokes in 1897. It was listed as Winter King by Walter P. Stokes in 1914, this strain probably originating with Mr. W. G. Fosgate, of Santa Clara, California. As an early blanching green celery, ripening in good time for Thanksgiving and the holiday markets, we know of no better sort. If properly stored, it will keep well all during the winter. The plants are characterized by robust growth, tall stalks with high joints and rich, light golden heart. The stock offered can be relied upon by the most critical celery growers. Winter King is also recommended for home garden purposes. Pkt. 5¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00.

No. 198. Giant Pascal. Days to Maturity, 145. Introduced simultaneously in 1890 by Henderson, Maule and Dreer. A standard fall and winter variety, but not recommended for shipment, owing to its tender stalks. This fact, however, recommends it highly as a home garden variety, or as a sort which can be used to advantage in short shipments. The stalk is of medium length, and blanches to a beautiful creamy white color, very thick and nearly round at the top but flattened toward the base.

Pkt. 5¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00.

No. 204. Celeriac. Giant Prague. Days to Maturity, 140. Turnip-Rooted Celery has been known in the United States for over one hundred years, and the variety Giant Prague is a very old one, Johnson & Stokes having listed it prior to 1885. The roots are globular in shape, comparatively smooth and of the best quality, averaging about two and one-half inches in diameter. Celeriac is a most desirable vegetable, and deserves wider recognition by the planters, home garden as well as commercial. It should receive about the same culture as celery, being planted in rows two feet apart and about six inches apart in the row. When the roots attain a size of from two to two and one-half inches in diameter, they are ready for use. Giant Prague will be found a good keeper if properly packed under ground or in a dry cellar. Pkt. 5¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00.

Celeriac is a most delicious vegetable. It is the heart of the celery.
Salads

No. 213. Collards, Georgia. Days to Maturity, 80. A vegetable of the genus Brassica, and resembling kale more than any other of that family. It was offered commercially by Ferry in 1882. It has never been adopted in a large way in the North, but in the South for greens it has been in large demand. The plant will grow from two to four feet high, forming no heads, but the central leaves often form a loose rosette. As far south as the Orange Belt they are usually started in February or March, and the plants may then mature before the first hot summer days. Farther north they are started in July or August, and the plants are ready for use before cold weather. Pkt. 5¢, oz. 10¢, ¼ lb. 20¢, lb. 75¢, 5 lbs. $3.00, postpaid; by express, 5 lbs. or more, 50¢ per lb.

No. 210. Corn Salad. Days to Maturity, 65. Sometimes known as Lamb’s Lettuce or Fatticous. It is apparently of Southern European or North African origin, and known in this country for at least a century. It was listed by John B. Russell, Boston, in 1828. It is rather tasteless, but, nevertheless, quite palatable as a salad, and is often used in place of lettuce when that is not procurable. The flavor is very mild, and the quality excellent. For very early salads the seed should be planted in September, and the young plants covered with a light moss. Only one variety is commonly known and offered by American seedsmen, although several are known to European gardeners.

Pkt. 5¢, oz. 15¢, ¼ lb. 45¢, lb. $1.50, 5 lbs. $7.00, postpaid; by express, 5 lbs. or more, $1.50 per lb.

Dandelion.—A native of Europe and Asia which has been naturalized in all temperate countries. There are probably species which are indigenous to our Rocky Mountains. The origin of the name may be traced to dent de lion, which is French for lion’s tooth, referring to the teeth on the leaves. The Common Dandelion is very often collected in the spring for greens. It is the Improved Thick Leaved, however, that is most often cultivated. This is of French origin. This variety was listed by Johnson & Stokes in 1889, and is distinguished by its thick leaves and rich dark green color. Its growth is compact, forming an upright tuft in the center, and may be considered in every respect superior to the Common French. The Common French is merely a selection from the dandelion as it grows wild. However, the stock offered is a decided improvement over that commonly found on lawns and along roadsides. The seed should be sown in the spring, and the crop may be gathered the following spring. Usually the seeds are sown where the plants are to stand, although transplanting may be done satisfactorily. The plants should be placed one foot apart each way and good crop will cover the land completely when a year old. Sandy or loamy soil is preferred. The crop is harvested and marketed like spinach.

No. 340. Common or French. Pkt. 10¢, oz. 25¢, ¼ lb. $1.00, lb. $4.00.

No. 342. Improved Thick Leaved. Pkt. 10¢, oz. 25¢, ¼ lb. $1.00, lb. $4.00.

Cress

History—Garden Cress (Lepidium Sativum) probably a native of Persia, has no doubt been under cultivation from ancient times. It is widely diffused, different names for it existing in the Arabian, Persian, Albanian, Hindustani and Bengali tongues. Water Cress (Rorippa nasturtium) is a native of Great Britain. Probably not cultivated in England prior to the nineteenth century; though it had been grown previous to that time near Erfurt, Germany.

No. 226. Extra Curled. (Lepidium sativum.) Sometimes called Pepper Grass, owing to the pungent taste. One of the quickest germinating seeds in existence, the plants often showing above the ground the third day after seed is sown. If cress is wanted in the best condition, new sowings should be made every few days. Sow the seed rather thickly in rows a foot apart, selecting good garden loam. Flea beetles have a peculiar fondness for cress and it should, therefore, be grown under glass whenever possible.

Pkt. 5¢, oz. 15¢, ¼ lb. 60¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.50 per lb.

No. 228. Upland. (Barbarea praecox.) A hardy biennial. It, also, grows easily. The seed sown in the open or under glass. The root leaves are used for garnishing and seasoning, but are not of the highest quality.

Pkt. 5¢, oz. 15¢, ¼ lb. 60¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.50 per lb.

No. 230. Water Cress. (Rorippa Nasturtium.) A hardy perennial, which finds congenial conditions for development in running streams, shallow pools, etc. It will winter well when covered with water. Unless current is too strong, we would advocate sowing the seeds in the stream, being very sure that they are somewhat bedded. Care should be taken that no weeds interfere with the growth. Once the bed is established, it should develop with very little attention or care. It grows rapidly from seed or from freshly cut branches. Clear, running water is, of course, the most desirable and water cress should never be grown for edible purposes in water that is in any way contaminated, inasmuch as it has been known to carry disease germs. For this reason, sources of supply should be investigated when cress is bought on the open market.

Pkt. 5¢, oz. 10¢, ¼ lb. 60¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.50 per lb.

Okra (Hibiscus esculentus)

Sometimes called Gumbo. A native of North Africa, having been introduced in the United States about one hundred years ago, at that time under no special variety name. Thoburn in 1884 listed merely Okra. In soups and catfish it gives body to the dish, and as a vegetable, although not at first agreeable, has a taste which is easily acquired. The dry seeds are sometimes used as a coffee substitute. Okra should be sown in dry, warm soil of medium fertility after all danger of frost is past. It should be well-drained, sandy loam, thoroughly and deeply prepared. Frequent cultivation should be given with deep cutting implements. The pods should be gathered before the fiber develops in them and it is best to keep the pods cut off. In the South where there is no danger of frost they will live for years if not killed. In the North, however, it acts as an annual. The demand for the vegetable is increasing, especially in New York City. The two varieties which we offer, viz., Perkins’ Green Pod and White Velvet, should cover all requirements.

No. 630. Perkins’ Green Pod. A variety which originated in Burlington County, New Jersey, having been developed by a one-time neighbor of ours, Mr. Perkins. This variety will develop to a length of about five inches and will prove to be of considerable value either for the home garden or for commercial purposes. Price per pkt. 5¢, oz. 10¢, ¼ lb. 20¢, lb. 60¢.

No. 632. White Velvet. The plants of this variety attain a height of about three and one-half feet. It is early maturing and very productive. The color of the pods is white. They are medium in length, smooth and very tender until attaining the full growth and will be about three and one-half inches. A very desirable variety for all purposes. Price per pkt. 5¢, oz. 10¢, ¼ lb. 20¢, lb. 60¢.

WHITE VELVET OKRA

(± 1/2)
Corn

(Zea Mays var. saccharata)

History—Probably a native of Peru, Darwin having found heads of Maize embedded in the Peruvian Coast 85 feet above the present sea level. Botanists universally concede that corn originated in America and as its close relation, teosinte, is indigenous to Mexico, some have placed it there rather than farther south. In 1714 Dr. F. H. Knowlton came on a fossilized ear of corn in Kuzco, Peru, thus giving us tangible evidence of the geologic existence of the species. It is one of the first evidences of vegetables being transferred from prehistoric to geological time, possibly taking it back a hundred thousand years. The type of the fossil ear has many of the characteristics essential to the domestic varieties still being grown in Peru and Bolivia. The name corn was given it by the North American Indians. The reference to corn amongst the Egyptians of Biblical times was not corn as we know it, but some other grain, possibly wheat. Indian corn, however, was found under a comparatively high state of cultivation on the discovery of the New World. The first variety of sweet corn, under cultivation, was reported in the region of Plymouth, Mass., where it had come from the Susquehanna Indians in 1779. According to Schenck, there were two varieties of sweet corn in 1854. Stowell's Evergreen was offered by Thorburn in 1861 and Golden Bantam was listed by Gregory as Golden Sweet “several years” prior to 1873. We have the word of Dr. W. W. Tracy on these two latter points.

EARLY MALCOLM

One of the Earliest Sweet Corns. New

No. 238. 7 Days to Maturity, 55. We are indebted to Prof. Arthur J. Logsdail, of the Central Experimental Farms of the Dominion Government, Ottawa, for this new variety, Early Malcolm, which is herewith offered in the United States for the first time. We do so only after the most careful tests in our 1919 trial ground, which have thoroughly convinced us that Early Malcolm will be extremely valuable to American planters. Early Malcolm is a type bred sweet corn originating from the Early Malakoff, which was brought to Canada many years ago from Russia. There is now little similarity between the original Malakoff and Early Malcolm. The latter has been grown with excellent satisfaction for a number of years past by the various growers who produced it in an experimental way for the Dominion Government and has found considerable favor among growers in the Prairie Provinces. Early Malcolm will open the season for sweet corn two weeks ahead of any standard variety offered in this country at the present time. Many seedsmen claim that Golden Bantam will mature in sixty days, but according to our own experimental work here, it will not mature before seventy days. Even the old Extra Early Adams, which is a field corn and not a sweet corn, but which, unfortunately, is offered on the early markets, requires seventy days for maturity. In our opinion, the sooner truck growers give up such vegetables which are grown for their appearance only and not for their edible qualities, the sooner will vegetables become truly popular the country over.

Early Malcolm produces a slender stalk of three and one-half feet, the leaves are very small, the ears are borne fifteen inches from the ground and will average six and one-half inches in length. They will contain from eight to ten straight rows. Planted May 10th, the ears should be ready for table use by July 5th. The variety is high in sugar content and is delicious to the taste. The dry seed is wrinkled and transparent. For cultivation in the home garden and for market gardeners and truckers catering to a critical trade, we believe Early Malcolm will immediately find a place of its own. From the experience of others, including the experiments of the late Mr. Peter Henderson, it seems quite necessary to import this corn annually from the far North for otherwise the extreme earliness which we now are able to show would undoubtedly disappear. Our supply of Early Malcolm this year is, necessarily, somewhat limited and we would particularly advise those who are anxious to try it out to send in orders for it at an early date.

Pkt. 25¢, lb. $1.00, 5 lb. $4.50, postpaid; by express, 5 lbs. 85¢ per lb.

Note.—Along with our trials of Early Malcolm, we have experimented somewhat with Sweet Squaw, which is another of Professor Logsdail's hybrids, a cross between Dwarf Squaw, a flint corn as grown by the Mandan Indians of Dakota and Manitoba, with the Early Malcolm. We believe for all present purposes, however, that the Early Malcolm will prove more satisfactory than Dwarf Squaw here in the United States. The latter seems to be less troubled with smut and under certain conditions may mature an earlier ear. However, for the present, we do not feel that it is wise to offer it. If experiments prove that this supposition is incorrect, we will not hesitate to advise our trade to that effect.

Early Malcolm is the earliest corn in cultivation. Read what we say about it.
No. 240. Golden Bantam. Days to Maturity, 70. A type which has been in common cultivation in the United States for, perhaps, seventy years. Probably referred to by Salisbury, 1848, who says: "There is another variety of Sweet Corn made by crossing the Sweet and the Early Canada Corn." This idea of its origin was recognized by Burr, 1863, who says: "Apparently a hybrid between common Yellow or Canada Flint, and Darling's Early." It remained, however, for the late Mr. W. Atlee Burpee to popularize it under the name of Golden Bantam. For actual sugar content, it, perhaps, surpasses all other sweet corns. The stalks only attain a height of from three to four feet, the ear growing half-way up the stalk. The Golden Bantam ear is eight-rowed and will average four and one-half inches in length. During the last ten years, there have been, perhaps, over a dozen hybrids, which have been produced from crossing Golden Bantam with some of the large eared later varieties. Until at least one more year's investigation, we are not willing to offer any one of these to our trade. There is, no doubt, considerable merit in many of them, but at the present time we are not willing to put our reputation back of them. Pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb.

No. 244. Early White Cory. Days to Maturity, 70. Originated by Mr. Joseph Cory and introduced by Gregory in 1885, and offered by Johnson & Stokes in 1886. A claim was made at that time that it would be ready for table use within fifty-two days from planting. We cannot substantiate this, however, at the present time. It seems quite possible that some of the earliness has been lost. The stalks will grow to a height of about four feet, producing ears averaging five and one-half inches in length, containing from ten to twelve rows. Early White Cory will be found desirable for all early season purposes. Pkt. 10¢, lb. 35¢, 5 lbs. $1.50, postpaid; by express, 5 lbs. or more 25¢ per lb.

No. 264. Early Mammoth. Days to Maturity, 80. Introduced by Landreth in 1890. The stalk attains a height of about six and one-half feet, the ear averaging about seven inches in length and containing sixteen rows. The quality is superior to Kendel's Early Giant but not to Stokes Double-Barreled Best. This variety is recommended as a main season sort for all planters from Massachusetts south. It will not mature north of that state, however. Pkt. 5¢, lb. 35¢, 5 lbs. $1.50, postpaid; by express, 5 lbs. or more, 25¢ per lb.

Replantings of Golden Bantam will give you this delicious corn all season.
No. 159. De Lue’s Golden Giant. Days to Maturity, 78. Claimed to be a hybrid between Golden Bantam and Howling Mob, the cross being made by Dr. De Lue of Needham, Massachusetts. After several years’ selection it was offered to the public about 1916. There have been several crosses of the Golden Bantam type with larger varieties of white kernel sweet corn. Of these Golden Giant has proven to be as good, if not better, than any we have so far discovered. Coming about one week later than Golden Bantam, the ear is very much larger. However, the sugar content is almost as great and, therefore, the variety should be especially popular with all who have found Golden Bantam to their liking. The illustration will give a very accurate idea of the size of ear. The stock we have offered has been grown privately, under close supervision, and is offered with every confidence that the variety will prove a strong acquisition to our list of sweet corn. Pkt. 15¢, lb. 50¢, 5 lb. $2.25, postpaid; by express, 5 lbs. or more, 40¢ per lb.

No. 260. Double-Barreled Best. Days to Maturity, 80. Originated by Mr. Arthur H. Ritchie, a Burlington County farmer, from a cross made in 1906 between Stowell’s Evergreen and a local variety of similar type. Three years later there was a slight infusion of an earlier corn, probably Kendall’s Early Giant. After the variety had been selected for four years, so that its type was well fixed, it was introduced by Walter P. Stokes in 1913. Its name, Double-Barreled Best, is given because of its very general tendency to throw two good ears to the stalk. After five years’ selection here on Windermoor Farm, we have developed the corn to a point where it will produce double ears about sixty per cent. of the time. In this district, Double-Barreled Best is an established second early variety. Its length and general characteristics resemble Stowell’s Evergreen, except that it is slightly smaller in all proportions and two weeks earlier. The stalk will grow to a height of about six feet and the ears will average six and one-half to seven inches in length. The sugar content is very high and as an edible variety we know of no finer. It is incidentally being used in some very large canning operations. To the truck grower who looks for early money in corn and to the home gardener who desires the most delicious second early or main season corn for his table, we can recommend no better. Four or five plantings should be made for proper succession during the season and the greatest care should be taken to have the product as fresh from the growing stalk as is possible. We would refer all of our readers to page 7, of our catalog, which emphasizes the importance of this point. Is not recommended for planting in Maine, New Hampshire, Vermont or any states or provinces north of that general latitude, as there is danger of its not reaching maturity. Pkt. 10¢, lb. 40¢, 5 lbs. $1.75 postpaid; by express, 5 lbs. or more, 30¢ per lb.

No. 262. Kendall’s Early Giant. Days to Maturity, 75. Introduced by Kendall in 1896. A standard main season variety. The stalks will grow to a height of five and one-half feet, bearing an ear six and one-half inches in length, containing twelve or fourteen rows. The quality is not exceptionally good and since the introduction of Stokes Double-Barreled Best, there is no reason why Kendall’s Early Giant should be grown. Owing to the fact that there is still a considerable call for this sort, we feel it our duty to offer it. We do so, however, with the reservations as noted herewith. Pkt. 5¢, lb. 35¢, 5 lb. $1.50, postpaid; by express, 5 lbs. or more, 25¢ per lb.

De Lue’s Golden Giant and Double-Barreled Best should be in every garden
Domestic Form

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Purchaser must send order and coupon to payee.
No. 270. Country Gentleman. Days to Maturity, 88. The original broken row variety of sweet corn was the Ne Plus Ultra, as introduced by Johnson & Stokes about 1885. Shoe Peg, a narrow, deep-grained corn, of the broken row type, was a selection made near Bordentown, New Jersey, from the Ne Plus Ultra and introduced by Johnson & Stokes in 1890 as a distinct variety. Four years later Country Gentleman was originated, Peter Henderson of New York, introducing it in 1893. Inasmuch as Country Gentleman is superior to any of its predecessors, we no longer list either the Ne Plus Ultra or Shoe Peg, the latter name often being used as a synonym for Country Gentleman. Country Gentleman is similar to Shoe Peg in almost every respect except that the ear is considerably larger, very often attaining a length of about six inches, which is fully one-third larger than the average ear of the original Shoe Peg. The stalks of Country Gentleman will attain a height of about six feet, and because of its sugar content it has been a favorite during the twenty-five years since its introduction. As a main crop or late season variety, Country Gentleman is favored by all kinds of planters and is widely grown on contract for canning factories. Not advised for planting in northern latitudes. Pkt. 5¢, lb. 35¢, 5 lbs. $1.50, postpaid; by express, 5 lbs. or more, 25¢ per lb.

No. 272. Stowell’s Evergreen. Days to Maturity, 90. A variety originated by Mr. Stowell, a trucker who grew for the Philadelphia market. Introduced in 1861 by Thorburn, under its present name. After nearly sixty years, although there have been many varying ideas as to the original type, Stowell’s Evergreen is still commonly known as the standard late sweet corn for all purposes. The stalks will attain a height of over seven feet, bearing ears about eight inches long. As with Stokes Double-Barreled Best, Stowell’s Evergreen has a heavy sugar content and is, therefore, very desirable as a table or canning variety. Owing to the length of its season, however, it must not be grown in the more northerly latitudes. Pkt. 5¢, lb. 35¢, 5 lbs. $1.50, postpaid; by express, 5 lbs. or more, 25¢ per lb.

What brings stronger appreciation of the fires of our own hearthstones than to be far from the native hills? The following from an article, The American Red Cross Garden in France, by Capt. Harold L. Frost in the Market Growers’ Journal, speaks of a work our firm was privileged to cooperate in:

“No farm in America fulfills its mission without a field of Corn, and no Yankee could feel at home without an ear of Sweet Corn if he had ever lived near a farm. What could make life dearer to any of you who might be in hospital, in a foreign land, longing for home, than to have a pretty American nurse approach your cot with, ‘Hello, Jack, want some Golden Bantam Corn for dinner?’ You couldn’t help getting better. We were told that we couldn’t raise Sweet Corn, but we were like many other Yankee idiots who are always attempting all kinds of fool tricks, and we got by. Prof. H. F. Tompson learned that some of this seed was wanted, and he immediately secured a donation, which was started on its way overseas, but never arrived. After much trouble and hunting, some seed was found in Paris, and our Sweet Corn plantation was started, tilled, and brought to maturity. It graced the tables of all classes from the most humble doughboy to Secretary Baker, and all paid tribute to this king of vegetables from the homie land.”
Cucumber  
*(Cucumis Sativus)*

**History**—A native of the East, Vilmorin crediting the East Indies, while de Candolle places Northern India as point of probable origin. Vilmorin, being a close student of the subject, we are inclined to give preference to his deductions. Cucumber is one of the oldest cultivated vegetables, being under cultivation long before the Greek and Egyptian civilization, although it was well known to both. Pliny writes at length on the subject, and makes special reference to the cucumbers as supplied to the Emperor Tiberius, who wanted them available every day in the year. The cucumbers of the Scriptures were probably a wild form of melon (no doubt of Persian origin), which was common in Egypt at that time. Cucumbers have been cultivated in England for several centuries. Until within two hundred years they were known as cowcumbers. The standard variety for pickling, the West India Gherkin (*Cucumis Anguria*), is a native of Jamaica.

**No. 310. Evergreen White Spine. Days to Maturity, 60.**Introduced by Johnson & Stokes in 1886. It originated from a selection of the old White Spine, and received its name, Evergreen, owing to its habit of remaining a deep green color in all stages of growth. It is also slightly longer than the older variety. The fruits averaging seven inches in length, being blunt at both ends. The outside color is a dark green showing some white stripes. The flesh is very tender and crisp, making an excellent slicing variety for which this sort is mostly used.

Pkt. 5¢, oz. 10¢, ½ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

**WEST INDIA GHERKIN**

**No. 318. Klondike. Days to Maturity, 65.**Probably introduced by Burrell, of Rocky Ford, about 1906. Klondike is later in maturity than Evergreen White Spine, but has been selected for a darker color. It has a tendency to hold its color for a longer period which makes it a decided favorite with southern growers for their long distance northern shipment. The fruits will average seven inches in length. They will taper at the blossom end, and are rather blunt at the stem end. The white stripe is discernible, but is not objectionable.

Pkt. 5¢, oz. 10¢, ½ lb. 40¢, lb. $1.25, 5 lbs. $5.75, post-paid; by express, 5 lbs. or more, $1.10 per lb.

**No. 320. Improved Long Green. Days to Maturity, 70.**First listed by Prince in 1842. Offered by Ferry in 1882 as Improved Long Green. It is one of the original black spine varieties and is extensively used for pickling purposes. The fruits will often attain a length of from ten to twelve inches, having a uniform dark green color. The vines are very vigorous and productive and heavy yields may be expected.

Pkt. 5¢, oz. 10¢, ½ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

**EVERGREEN WHITE SPINE (× 3/4)**

See Page 8 for recommended varieties.
No. 314. Davis Perfect. Days to Maturity, 60. Originated by Mr. Eugene Davis, of Grand Rapids, Michigan. The fruits of this variety will attain a length of ten inches. They are dark green in color, tender and highly suitable as a slicing variety. The vines are hardy and vigorous, and will continue to bear for a long period.

Pkt. 5¢, oz. 10¢, ½ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 330. West India Gherkin. Days to Maturity, 50. One of the oldest varieties known in America. A native of Jamaica. Introduced by Minton Collins, of Richmond, Virginia, in 1798. It is the smallest variety of Cucumber on the market and is in considerable demand for small pickles. The fruits will average from two to two and one-half inches in length and should be picked when young and tender. We would call special attention to the fact that the seeds are rather difficult to germinate, sometimes requiring from two to three weeks, therefore, we would recommend a very carefully prepared seed bed.

Pkt. 5¢, oz. 10¢, ½ lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 317. Green Prolific or Boston Pickling. Days to Maturity, 60. First offered by Briggs in 1866 as Green Prolific. Apparently the name, Boston Pickling, was attached to this as a result of an introduction made by Johnson & Stokes in 1888. It is a black spine variety, perhaps more in use as a commercial pickling sort than any other. The fruits will average from five to six inches in length when fully developed. However, they are harvested at an earlier stage for most pickling operations. It is an early, heavy yielding variety and the stock offered is of high quality and is recommended without reservation.

Pkt. 5¢, oz. 10¢, ½ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 316. Early Fortune. Days to Maturity, 60. One of the new strains of Cucumber. We are not well informed as to its origin. The fruits will average from seven to eight inches in length, are cylindrical, rather small seed cavity and thick through. They are of excellent quality for slicing.

Pkt. 5¢, oz. 10¢, ½ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

NOTE: Owing to another failure of Windermoor Wonder, we shall be unable to offer any seed before 1921. The situation is unavoidable although very regrettable.

S. S. F. Co.

Grow your own pickles this year. Try West India Gherkin and Boston Pickling
Eggplant  
*(Solanum Melongena)*

**History**—Of tropical origin. Vilmorin definitely credits South America, Bailey, however, placing it in the East Indies. Since the reports of its use as a vegetable come after the discovery of America, and owing to its similarity to tomato and pepper, both of which are definitely traced to South America, we are inclined to give Vilmorin credit for being right. The fact that it is called Guiana Squash adds further evidence that it is a New World dish, as does the fact that it has been so well known as a vegetable amongst the West Indies since the discovery. Gerard in the first edition of his Herbal (1596) shows distinctly that, although eggplant was known in England at the time, it was not considered to have edible qualities. He states, "I rather wish Englishmen to content themselves with the mace and sauce of our own country than with fruit and sauce eaten with such peril: for doubtless these apples have a mischevous quality; the use thereof is utterly to be forsaken." To which Phillips (1822) adds: "With this caution we cannot be surprised that the eggplant should have been in our gardens for 220 years without reaching our tables." Eggplant has been cultivated in America for less than a century.

BLACK BEAUTY  (x 1/3)

There are not many distinct varieties of eggplant under cultivation. The two we list, viz., Black Beauty and New York Purple, are undoubtedly in greatest demand in this country. The Early Long Purple, the older Black Pekin, the Early Dwarf Purple, and the numerous white varieties are not in large demand. There are one or two white eggplants as used in Europe which are undoubtedly of exceptionally fine quality as table sorts, and it seems more than probable that we shall offer one of these in 1921.

No. 350. Black Beauty. Days to Maturity, 125. Introduced by Burpee in 1902, no doubt having been a selection from the earlier Black Pekin as known in this country about the time of the Civil War. Hovey, of Boston, listed it as a "new" variety in 1869. This variety is very prolific, bearing well-rounded fruits almost egg-shaped. They will average eight inches in length. The color is a rich dark purplish black.

Pkt. 10¢, oz. 30¢; ½ lb. $1.50, lb. $6.00, 5 lbs. $27.50, postpaid; by express, 5 lbs. or more, $5.40 per lb.

No. 352. New York Purple. Days to Maturity, 140. Listed by B. K. Bliss in 1890. It will produce matured fruit about two weeks after Black Beauty. The outside color is considerably lighter than the Black Beauty and the shape, as shown in the illustration, is quite different, the blossom end being much flatter and the whole effect more triangular than globe shaped.

Pkt. 10¢, oz. 30¢; ½ lb. $1.50, lb. $6.00, 5 lbs. $27.50, postpaid; by express, 5 lbs. or more, $5.40 per lb.

**Endive**  
*(Cichorium Endivia)*

**History**—Probably a native of the East Indies, placed by some, however, as indigenous to Egypt. In the latter place they are called the wild endive cichorium, hence the confusion between this and the chicory, or French endive. The vegetable is mentioned by Ovid, Columella, Horace and Pliny. The latter states the plant was eaten both as a pot herb and a salad by the Romans. It was supposed to have had strong medicinal qualities, and was used with telling effect by the ancient magicians. Endive was introduced into England apparently in 1548, during the reign of Edward the Sixth. Gerard speaks of it and tells how it was preserved for winter use in the time of Queen Elizabeth. By 1822, according to Phillips, there were eight varieties cultivated in England.

No. 360. Endive, Green Curled. Days to Maturity, 100. Listed by Booth, of Baltimore, in 1810, and catalogued now by practically every seedsmen in this country. It is sometimes called Mammoth Green Curled. The rosette head will average fifteen inches across. It is beautifully cut and divided, which, with its rich dark-green color, gives it a beautiful appearance. The center blanches very rapidly to a rich golden-white. This sort is thought highly of for home garden or market use, and is used largely for salad.

Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 364. Broad-Leaved Batavian. Days to Maturity, 100. Offered by Russell, of Boston, in 1828. Often sold under the name of Escarole. The heads of this variety will be slightly smaller in diameter than the other two which we carry. The leaves are toothed at the edges and more or less twisted, but they are not finely cut as are Green and White Curled. It is a variety which is easily blanched if tied properly at the proper time. The inner leaves are wonderfully tender and crisp, making a most delicious salad. This variety is in larger demand than any other endives cultivated in this country.

Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

See Pages 104-105 and note reasonable prices on plants of eggplant
Kale

**Brassica oleracea var. Acephala**

**History**—This plant and the so-called Georgia Collard are, apparently, more closely akin to the wild cabbage of Europe than any other forms of the cultivated Brassica. Kale is a non-heading cabbage, an annual that does best in the cool portion of autumn and the early spring for its growth. It is hardy enough to withstand the average winter in the latitude of New Jersey. Commercially, it is grown extensively only at Norfolk, Virginia, and on Long Island. It could be grown elsewhere, but the demand has not been great enough. The three varieties we list should cover all.

No. 378. Dwarf Curled Scotch. Dated to Maturity, 55. In quality, the best kale under cultivation. Listed in this country as early as 1826 by Russell, of Boston, having been spoken of as Norfolk. It is extensively grown in the Norfolk district for the large Eastern markets. A finely curled, low-growing variety of spreading heads and very hardy. This variety is sometimes used for garnishing, inasmuch as the leaves are a beautiful bright green color. Pkt. $0.50, oz. $2.50, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.50 per lb.

No. 377. Siberian. Dated to Maturity, 60. A strain which was selected from the Dwarf German and later acclimated to the Siberian climate. This kale will stand a temperature of several degrees below zero without being affected. It is extremely hardy. However, its quality is not as fine as the Dwarf Curled Scotch. The leaves are broad, finely curled, but not as closely cut as the Dwarf Curled Scotch. Color of leaf is a deep blue-green. Pkt. $0.50, oz. 100, 1/2 lb. 30, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, $0.80 per lb.

Kohl-rabi

**Brassica Oleracea Var. Caulo-Rapa**

**Kohl-rabi.** (Brassica Oleracea Var. Caulo-Rapa.) A member of the cabbage group, and perhaps one of the oddest vegetables in form of growth under cultivation. It is like a turnip produced in a cabbage root, if that were possible. The flesh of the thickened stem is more delicate both in texture and flavor than the turnip. It is a plant deserving of a place in every home garden, as well as one which is grown on a large scale by certain market gardeners. Save for cauliflower, it is superior in quality to any of the cabbage group. It is naturally a cool-weather plant, and should be grown either in the spring or fall, and gathered while still young and tender. According to Vilmorin, certain large coarse varieties are grown in Europe for stock feed, but as the yielding power is not equal to turnips, cabbage, etc., they probably will not be grown commercially for that purpose in this country. The two varieties offered should cover all normal requirements for American planting.

No. 375. Early White Vienna. Dated to Maturity, 50. An old variety, no doubt originating in Austria. Listed by R. K. Bliss in 1866. The color is a beautiful light green, and as will be noted, this variety is much earlier in season than the Purple Vienna. It should be pulled for the table when about two and one-half inches in diameter. Pkt. 100, oz. 20, 1/2 lb. 75, lb. $2.50, 5 lbs. $12.00, postpaid; by express, 5 lbs. or more, $2.30 per lb.

No. 377. Purple Vienna. Dated to Maturity, 70. A variety of newer introduction than the Early White Vienna. It was offered by Johnson & Stokes in the eighties. Purple Vienna will take two to three weeks longer in maturing, and it is a larger growing variety. The color is a bluish purple. Plants are taller and generally larger, thus requiring more room between each one. Pkt. 100, oz. 20, 1/2 lb. 75, lb. $2.50, 5 lbs. $12.00, postpaid; by express, 5 lbs. or more, $2.30 per lb.

**Leek**

**Allium Porrum**

**History**—Of uncertain origin, some authorities saying that it is a native of the East, others of the Mediterranean, and Vilmorin mentioning the possibility of Switzerland. It was commonly cultivated in Egypt from the time of the Pharaohs, and is up to the present day. Pliny, who says the best leeks were brought from Egypt, speaks of Nero eating them several days in every month. The Hortus Kewenias states positively, regardless of all other theories, that Switzerland is the native home of the leek. It was first cultivated in England before 1506, Tusser and Gerard both speaking of it. It appears to have been used by the Welsh as far back as their history extends, and they continue to wear leeks on St. David’s Day in commemoration of a victory which they obtained over the Saxons in the Sixth Century, at which time leeks were worn by their order to distinguish themselves in battle. Leek has apparently been cultivated in America during most of the Nineteenth Century.

No. 390. Monstrous Carentan. The root of this sort often attains a diameter of two inches, and will blanch to a pure white. The quality is mild and tender. It is a flat-leaved bulbous, hardy perennial. The blanched stems and leaves are used as a flavoring for soups, boiled and served as asparagus or eaten in the raw state. Except for certain commercial purposes and for our large city markets, leek is not used in this country extensively, except by our foreign population. Pkt. 100, oz. 20, 1/2 lb. 75, lb. $2.50, 5 lbs. $12.00, postpaid; by express, 5 lbs. or more, $2.30 per lb.

Kohl-rabi is a delicious vegetable and should be found in every garden.
Lettuce

(Lactuca Sativa)

History—A native of Asia. The exact country of origin is not certain, neither the date when it was introduced into Europe, but scientists agree that it has no doubt been under cultivation from very remote times. The name "lettuce" is no doubt a corruption of a Latin word Lactium. (Lactium, in account of the milky juice known to the vegetable. Herodotus tells us that lettuce was served in its natural state at the royal tables of the Persian King over five hundred years before the Christian Era. According to Pliny, the Romans were not acquainted with much of a variety of this vegetable; however, it was known to have marvelous cooling qualities and was often used to reduce fever. There was no attempt to cultivate lettuce in England until the fourth year of Queen Elizabeth's reign (1602). Thirty-seven years after this, however, Gerard speaks of eight distinct varieties. Since that time a great many variations have been made.

No. 440. Black Seed Tennis Ball. Synonyms: All Year Round (1876), Salamander (Henderson, 1882), Bloomsdale Butter (Landreth, prior to 1884), Sensation (Johnson & Stokes, 1892), All Heart (Dreer, 1900).

Days to Maturity, 71. It will hold eleven days before shooting to seed. It is a very old European variety, the first grown in America being offered by Booth in 1810, and by Sinclair & Moore and by Landreth in 1826. Its great age, as well as its wonderful quality, is no doubt responsible for the many synonyms which have been attached to it. It is a butter variety, strictly cabbage heading, large to medium in size, early-intermediate in season, standing well before shooting to seed. The color of the head is light green, but is not spotted or brownish as is the case with certain other heading varieties. The quality is excellent and highly recommends itself for both private and market gardeners. It is a sure and reliable header and excellent shipper. The seed is a grayish black.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

CALIFORNIA CREAM BUTTER (x 1/4)

No. 444. California Cream Butter. Days to Maturity, 77. Will hold seventeen days before shooting to seed. Named and introduced by Burpee in 1888. It seems probable, however, that it is merely a renaming of the older Royal Summer Cabbage. Mammoth Black Seed Butter (Thorburn) and Mammoth Salamander (Johnson & Stokes) are varieties so similar that they are now considered practically synonymous. The foreign name for California Cream Butter is Winter Tremont. One of the desirable features of this variety is its long standing habit after maturity, holding almost twice the time of the Black Seed Tennis Ball. It is a cabbage butter head, with thick leaves, dark green, tinged with brown and spotted. The inside of the head is a rich golden yellow. The quality is excellent and, under satisfactory conditions, will form a solid head. California Cream Butter or Mammoth Salamander has made splendid easy money for large lettuce growers in many parts of the country. It is a highly recommended variety both for commercial and private planting, and our strain will run up to a high standard of purity. The seed is a very dark brownish color. This variety will prove especially valuable if brought to maturity as the warmer days advance.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

BLACK SEED TENNIS BALL OR SALAMANDER (x 1/4)

No. 448. Unrivaled. Green-Headed Big Boston strain. Days to Maturity, 78. It will hold eighteen days before shooting to seed. The original of this was offered by Vilmenin, Andrieux & Co., of France, as Sans Rival, and first introduced on this continent by two Canadian seed firms, Messrs. John A. Bruce & Co. and Mr. J. A. Simmers in 1902, and listed by seedsmen generally in this country the year following. This variety closely resembles Big Boston, and in order to emphasize this fact, we offered the variety under the name Green-Headed Big Boston in 1917. No doubt Vilminin secured his original stock from a sport of the Troedadero, and this fact, no doubt, accounts for its being difficult to secure a true stock thereof, even after sixteen years of constant effort. We believe the seed we offer now to be as true, however, as we have ever been privileged to offer. Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

See Tables on Page 8 and read these descriptions carefully before ordering.
No. 450. **Big Boston. Days to Maturity, 78.** It will hold eighteen days before shooting to seed. Probably the most generally grown variety under cultivation, and listed by practically every American and European seedman. In Europe it is usually called Trocadéro Cabbage. A lettuce, under the latter name, was being grown by Morse for Henderson in 1887, and Mr. Henderson, comparing it with Boston Market, but contrasting it as much larger and finer, suggested the name Big Boston, and as such it was named and introduced by him in 1890. The name proved to be at once attractive and popular. 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 a golden yellow. The mature plant will form a compact, well-defined head, hard, the quality is very fair. However, it lacks the delicacy, sweetness and tenderness of the strictly butter varieties, and for this reason is not recommended for home garden purposes as strongly as Black-Seed Tennis Ball or May King.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 60¢ per lb.

No. 446. **All Seasons. Days to Maturity, 77.** Holds twenty days before shooting to seed. Named and introduced by Mr. J. C. Vaughan in 1897, who states that the variety was imported from France about three years previous under the name of Denai. This lettuce is quite similar to Deacon, as introduced by Joseph Harris about 1878, being a little larger and later, the name originating from a neighbor of Mr. Harris, who was known as Deacon Bushnell. Mr. Bushnell having found it in the garden of a German woman who had been raising it many years before. Apparently, therefore, from the two original sources of origin, we take it that the general type was of European origin. All Seasons is decidedly a butter variety, strictly cabbage-headed, large intermediate in season and, as noted above, slow to shoot to seed. Its ability to stand midsummer heat places it in a class by itself, and it is recommended for main-season planting in the place of all other varieties. Color is a light greenish, never spotted or brownish in any part. The quality is excellent, very sweet and soft, seeds black.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 60¢ per lb.

No. 442. **May King. Days to Maturity, 75.** It is one of the more recent introductions from Europe, a good heading sort of the butter type, medium small, light green and tinged slightly with brown at the edges. In general appearance it resembles White-Seed Tennis Ball, but is distinct in being earlier and is especially good for outdoor culture. As compared with that variety, it is slightly smaller, lighter green and has less of the brown tinge.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 60¢ per lb.

No. 464. **Iceberg. Days to Maturity, 82.** Will hold twenty-one days before shooting to seed. A variety of European origin, introduced into this country under the name of Iceberg by W. Ailes Burpee & Co., 1894. Apparently, it is a selection of the dark-green type of Marblehead Mammoth and India Head, the latter being a very old sort. Except that it is smaller and lighter in color, it is very much like Hanson. It is a very crisp variety, loose cabbage heading, late and, as noted above, very slow to shoot to seed. The head is extremely hard and well blanched, the leaves very completely and tightly overlapping each other. The color is light green, excepting for the faint brown tinge along the extreme border. It is never spotted and the inner head leaves never colored. The quality is good, crisp and firm, very sweet but not buttery in flavor. Seed large white.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 60¢ per lb.

No. 452. **New York or Wonderful. Days to Maturity, 87.** It will hold twenty-four days before shooting to seed. This is the old Chou de Naples or Neapolitan, and introduced, under the name of New York, by Henderson in 1896. The synonyms Los Angeles and Wonderful have been attached to it since its introduction. In England the variety is better known under the name of Webb's Wonderful. It is one of the largest of the heading varieties, curled and crisp, dark green, and slightly curled at the edges. The head at first is pointed or conical, but at maturity becomes globular. Although of good quality, being exceedingly crisp and sweet, we do not advise this lettuce for home garden purposes, as some of the more buttery sorts are desirable. However, to those who have had difficulty in growing well-formed heads, New York might be tried with success, providing plenty of room is allowed between the individual plants. Seed is white.

Pkt. 10¢, oz. 20¢, ¼ lb. 50¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, $1.80 per lb.

Big Boston Lettuce Plants are offered. See Pages 104-105. However, it is not difficult to grow your own
No. 460. Grand Rapids, Days to Maturity, 69. Will hold ten days before shooting to seed. It was originated after fifteen years' selection of Black Seeded Simpson by Eugene Days, of Grand Rapids, Michigan. It was known in Grand Rapids ten or more years prior to 1890, when it was formally introduced by D. M. Ferry & Company under the name of Grand Rapids. A variety of very wide popularity, but of very poor quality. It is early-intermediate in season and will shoot to seed quickly. The plant is very spreading when young, but becomes very compact when mature, forming a loosely rounded cluster of leaves, growing close enough for only slight blanching, but when fully matured, they never spread out at the center. The leaves are excessively blistered and crumpled and slightly twisted, very thick and heavy with coarse veins and protruding mid-ribs. Color is a very light green, never spotted or brownish in any part. Quality is very poor, being coarse and rank in flavor, at least to the extent of lacking in sweetness and delicacy. Seeds black, slow to germinate.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 462. Black Seed Simpson, Days to Maturity, 78. Will hold twenty-two days before shooting to seed. Introduced by Peter Henderson & Company in 1880. One of the most largely planted varieties in this country, and it is a loose-leaved lettuce, late-intermediate in attaining full development and, as noted above, slow to shoot to seed. The plant is fairly compact and consists of firm, well-blanched V-shaped clusters of leaves, the innermost heart curving inward and showing a tendency to form a head. The leaves are very much blistered, crumpled and twisted with large, protruding mid-ribs and color is a very light green, never spotted or brownish. The quality is very fair, being sweet but somewhat firm in texture. Seeds are black. This variety must not be confused with the Early Curled Simpson, which is a white-seeded Simpson. The Morse is a white-seeded selection out of it, but rather thicker-leaved.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 466. Trianon Cos, Days to Maturity, 82. Will hold twenty days before shooting to seed. Paris White Cos is a synonym for this variety. This class of lettuce has been grown in America for nearly one hundred and twenty-five years. It was offered in 1793 by Minton Collins, of Richmond, Virginia, and by B. K. Bliss in 1860. It was a typical cos variety, strictly self-closing, comparatively late and very slow to shoot to seed. The plant is compact, blanched, firm head, round at the top with leaves not tightly overlapping one another. The color is a very dark green on the outside and well blanched on the inside. They are never spotted or brownish in any part. The quality is excellent. It is very hard in texture, but is exceedingly crisp and sweet, and is especially desirable for long distance shipping or for prompt table use. Trianon Cos will make a delicious Romaine salad, and is a pleasing change from the soft, buttery varieties. Seed white.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 470. Hanson, Days to Maturity, 80. Will hold twenty-four days before shooting to seed. Introduced by Deere about 1871, who has claimed that the seed came from Col. Hanson, of Maryland, after having been in the family for three generations, having originally come from Europe. This variety is unquestionably the best loose-leaved sort for either home or market garden. In quality it outclasses all other loose-leaved sorts. It is a decidedly crisp, loose-heading variety, medium in size, light green in color on the outside and white within. It is never spotted or brownish in any part. The quality is excellent, being exceedingly crisp and firm in texture and very sweet. This variety cannot be recommended too highly. Seeds are white.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.
MUSHROOM Spawn

We offer our trade the American Spore Culture Spawn which is produced from the original spores of the best varieties, gathered, germinated in an introduction by DuFrain under the famous French process. We believe these are the most vigorous and prolific strain on the market at the present time. Although mushrooms are essentially a fall and winter crop, there is no reason why they should not be purchased in the spring. The American Spore Culture Spawn brick weighs from 1½ to 1¾ pounds and will spawn eight to ten square feet of beds. We keep on hand the white variety, which is generally preferred, but should be pleased to secure the cream or brown varieties if wanted in large quantity.

Mushroom spawn is a term used commercially and includes the spawn proper or mycelium, a felt or thread-like growth of greyish white color, the brick being the carrying medium in which it is developed or preserved. In nature, mushrooms of the Agaricus type are primarily reproduced by means of spores which drop from their gills at maturity. When germinated, these spores produce the thread-like growth above referred to as mycelium or spawn. In its further development under certain conditions, mycelium forms pin-heads and finally fully expanded mushrooms. Until quite recently the natural method of germinating the spores of the mushroom had remained an unknown secret.

Price: Per brick 40¢, 5 bricks, $1.00 postpaid; by express, 10 bricks, $2.50; 25 bricks, $6.00; 100 bricks, $22.50; in case lots of 160 bricks $32.00.

MUSHROOM GROWING

By Prof. C. W. Wald, Michigan Agricultural College, in the Market Grower's Journal

Mushroom culture assumed large proportions in the United States during the last few years. It is estimated that some seasons as high as 5,000,000 pounds are produced. The high price at which this choice article of food has been selling would seem to indicate that the supply has not met the demand.

The bulk of this crop is grown in houses built for the purpose, or in caves, cellars, tunnels, etc. In many greenhouses are beds, which are used for plant growing and other purposes. In most instances the space underneath these benches is not utilized. There is no reason why with the proper attention to details this area could not be made to produce a good return from mushroom culture.

Some of the essentials for success in mushroom culture are:
1. That the soil be thoroughly drained.
2. That the manure be carefully prepared.
3. That the spawn be of good quality and in good condition.
4. That the moisture and temperature conditions be right.

In preparing the manure for the bed it should be carefully composted and should never be allowed to heat nor to receive too large an amount of moisture. From eight to ten inches of manure, after it has been well firmed, is the most common depth used. Sometimes it is necessary to give light sprinklings during the time the manure is being composted. The proper condition of the manure, so far as moisture is concerned, is that it should be sufficiently moist to leave the hand damp when it is squeezed in the hand, but not so moist that water is squeezed out.

Since the introduction by DuFrain of the pure culture spawn it has been much easier to get better spawn than it was before. Great care should be exercised to get good spawn. It is a good plan to test it out in a small way before it is purchased and used in large quantities. The spawn is sold as a rule in bricks 5½ x 9½ x 1½ inches in size. Fresh spawn should always be used. It should not be over six or eight months old.

When the temperature of the bed is 70 to 80 degrees as determined by a thermometer, the spawning should be done. If it is done when the temperature is lower than 70 the growth will be much less rapid. The spawn bricks are broken into ten or a dozen pieces, each piece being sufficient for about one square foot of bed space. A little manure is raised and the spawn placed underneath.

About ten days or two weeks after the spawn is in place an inch or two of fine, rich loamy soil is placed over the manure. This is what is called casing the beds. The purpose of this soil is to conserve the moisture in the manure and give support to the mushrooms. It is also claimed that it gives quality to the product.

The moisture conditions of the soil and manure are of great importance. Overwatering should be avoided, but light sprinklings, whenever the casing indicates a dry condition, will be an advantage. Frequent, but light watering should be the rule. Only enough water should be applied to moisten the soil. It should not be allowed to penetrate the manure.

The temperature of 55 degrees is considered ideal for growing mushrooms. The growth is more rapid at higher temperatures but the period of production correspondingly is reduced. The maintaining of proper temperature is one of the chief ways of controlling insects and diseases.

There is no objection to light reaching the beds, although mushrooms can be grown where it is quite dark. The principal objection to sunlight striking the beds is that it may cause the soil to dry out too much.

There are several small insects which are more or less injurious in mushroom culture. Small flies or gnats which infest manure and the mushroom mite may do some damage. An insect known as springtails may also do harm to the crop. This pest is most likely to be troublesome in damp, poorly ventilated houses. The common sow-bug is also an enemy of the mushroom. Poisoned slices of raw potato placed over the beds will usually control this enemy.

Mushrooms are constantly in greater demand. They are not difficult to produce.
History—A native of Southern Asia, cultivated from a very remote period of antiquity, perhaps having come from the oblong fruit of the Persian melon, the date of its first culture being unknown. It is considered to be as old as any of the alimentary vegetables. The Romans and Greeks knew and grew melons, and it would be well established by certain well-known verses in the eleventh chapter of the Book of Numbers of the Bible. The Romans and Greeks were familiar with it in its cultivated form, as it appears to have been brought from Persia at least before the first century. Pliny speaks of it at length, describing the difficulties of obtaining melons for the Emperor Tiberius all months of the year. There are many and various classes of melons, one of the oldest and best being the cantaloupe, which, according to M. Jacquin, derives its name from Cantaloupe, a seat belonging to the Pope near Rome, where this sort, brought from Armenia by the missionaries, was first cultivated. De Serres and Gerard describe melons in their respective countries in the sixteenth and seventeenth centuries. Although perhaps grown at their best in Egypt and in the warm sunshine of the Orient, they are now known the world over. American varieties have developed rapidly in the past forty years, New Jersey, Michigan, and Colorado offering perhaps more new varieties of merit than any other states.

No. 514. Netted Gem or Rocky Ford. (Green) Days to Maturity, 110. Offered by Burpee in 1891 under the name of Netted Gem. There are a number of distinct strains of the Netted Gem type offered under such names as Watter’s Solid Net, Eden Gem, Netted Rock, Rust-resistant Rocky Ford, etc., etc. This melon has now become the standard shipping variety for the United States. Thousand of carloads annually being filled either with Netted Gem or with varieties which have been selected from or hybridized with the old original. In 1893 Mr. William S. Ross of Alma, Illinois, started an industry in his district which within fifteen years developed into one of considerable importance. In 1900 two hundred and fifty-three carloads were shipped from there. To Dr. W. W. Tracy, now of the Department of Agriculture, the credit belongs for having really established the industry in the now world-famous Rocky Ford district in Colorado. Because of the vast proportions which the industry assumed within a few years, the name Rocky Ford Cantaloupe in some districts superseded the original name Netted Gem. It is, therefore, offered in the double form at present. In 1905 the Imperial Valley of Southern California came into prominence as a melon growing region, this through the introduction of irrigation water. In the year 1914 alone 4,446 carloads of melons were shipped from the Imperial Valley alone, the warm climate making it possible to commence shipments as early as May. This does not conflict in any way with the season of the Rocky Ford growers, which is much later.

The stock of Netted Gem or Rocky Ford which we offer is the result of several years’ experimental work, leading toward a type which was previously netted, the cross sections having been entirely eliminated. The flesh is light green, the seed cavity small and the quality superb. Rust-resistance has also been a factor in the selection of our stock and it will be found to be as near blight-proof as is possible. It is the standard crating melon, running from forty-five to thirty-six to the crate. For growers whose markets demand a green-fleshed crating melon this variety is highly recommended. Pkt. 52, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express 5 lbs. or more, 80¢ per lb.

No. 516. Montreal Market. (Green) Days to Maturity, 110. This is the largest green-fleshed melon under cultivation. It is quite well netted, very shallow ribbed and in all general appearances highly attractive. It is grown probably near Montreal, P. Q., under a most interesting method. The seed is sown in greenhouses or hot beds and the plants are later set in sash-covered frames which offer attractive shelter until the crop is nearly grown, glass being removed as the temperature allows and the fruit then develops in the open. Montreal Market Melons are shipped in large wicker baskets, holding one dozen each and commanding high prices on some of the eastern markets. This method of melon growing might be tried with success on the Honey Dew, which scarcely ever develops to maturity in the latitudes of New Jersey. See special suggestions under that variety. Pkt. 52, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express 5 lbs. or more, 80¢ per lb.

No. 522. Salmon-Tinted Pollock No. 25. Days to Maturity, 115. As noted above the Netted Gem was the original variety used to develop the Rocky Ford Cantaloupe industry. From this variety, as also noted, there have been a number of important types developed by selection and by hybridization. This includes the Pollock which has been renamed the Eden Gem, Netted Rock, Rust-Resistant, Rocky Ford, etc. From the original Pollock, which was the result of hybridization, there ran two fundamental colors, green and salmon-tinted, with their various combinations. By individual plant selection on the part of the Rocky Ford Cantaloupe Seed Breeders Association, offered about 1909, the Salmon-Tinted strain has been well isolated and the stock that we offer will be found uniform, well netted and almost solidly salmon-fleshed. The flavor is distinctly better than the green-fleshed type. The stock has been also selected for disease resistance. Melons will average four and three-quarters in length by three and one-quarter in breadth. It will mature one week after the earliest varieties. As a shipping sort our stock is highly recommended. Pkt. 52, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express 5 lbs. or more, 80¢ per lb.

The Tables on Page 8 should be of special value in making variety selections of melons.
No. 510. Extra Early Hackensack. (Green) Days to Maturity, 85. The old Hackensack originated about 1870 amongst the growers near Hackensack, New Jersey, thus its name. The Extra Early Hackensack is a selection of that variety, maturing two weeks earlier. Extra Early Hackensack is a green-fleshed variety, medium to large in size, nearly round, somewhat flattened, and will stand stem end upwards. The flesh is of medium fine texture but of good flavor. This melon is used either as an early market variety or as a home garden sort. Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 512. Early Knight or Sugar Sweet. (Green) Days to Maturity, 90. A variety developed by a Mr. Knight of Anne Arundel County, Maryland. Introduced about 1908 by Geo. Tatum & Sons of Norfolk. Walter P. Stokes offered it as Sugar Sweet in 1909. It is a melon of excellent flavor, of convenient and attractive size and of beautiful interior color—green edged with light golden yellow. The length will average seven inches. It is thus not only larger but is slightly earlier than the Netted Gem and usually brings a considerably better price on the markets. However, because of its cross-sectors, it is not recommended as a crating and shipping variety. For nearby markets it is ideal. The seed offered has been grown in New Jersey and can be highly recommended. Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 526. Paul Rose. (Orange) Days to Maturity, 100. A melon originated in Michigan from a specially selected stock of Mr. Morrill’s Osage. Introduced by Vaughan, about 1896. The name Petoskey is often used as a synonym and refers to the locality in which it was first grown. The originator was Mr. Paul Rose, thus the name. It has been on the market about thirty years and is a well-known orange-fleshed variety suitable for either home or market purposes. The vines are strong and productive. Fruits are quite similar to the Netted Gem but will average considerably larger. The bright orange flesh is very thick, firm and of delicious flavor. Paul Rose will prove a good investment to any grower. Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

Early Knight or Sugar Sweet (x 2/3)

No. 528. Defender. (Orange) Days to Maturity, 100. A variety which originated in Michigan. Introduced by Ferry in 1901. It was renamed Burrell’s Gem shortly after its introduction and as such is, perhaps, better known in the Rocky Ford district. The fruits are medium in size, shallow ribbed and covered with a light netting. The flesh is tender and of a delightful flavor. The color is a bright orange which extends clear to the rind. It is a very vigorous variety and may be recommended for commercial purposes. Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

Need of Quality

“No one can deny the fact that products which are poorly grown, poorly harvested, and poorly packed and shipped, are a direct loss to the grower and a serious drawback to the market. The consumer today insists on quality, and the grower and processor cannot ignore this demand. Cantaloupes today are grown more extensively than formerly. Competition therefore is more keen, and growers in the West are more handicapped, because their products must travel longer distances, and therefore require more care in handling. By selecting fruit which matures early and at the same time possesses better edible and shipping qualities the difficulty will be at least partly solved.”

No. 520. Emerald Gem. (Orange) Days to Maturity, 100. Introduced by Burpee in 1886. The name applies only to the appearance of the outside skin, which is dark green with a very light netting. The interior flesh is bright orange. As a home garden melon, we know no other variety which is more desirable. Unquestionably, it is the sweetest muskmelon cultivated in this country. The vines are vigorous and productive. The fruits are nearly round, perhaps slightly flattened, ribbed and, as stated above, slightly netted. The skin, although green when young, becomes tinged with yellow as the fruit matures. The general size and appearance is convenient and attractive for table use. It is not a shipping variety, but for its edible qualities we know of no finer. Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 524. Fordhook. (Orange) Days to Maturity, 95. Introduced by Burpee in 1906. A melon somewhat similar to the old Jenny Lind type, being flat on the ends, having deep cut sectors and being covered with a light netting. This is not a shipping variety, but as a variety for local markets or for home garden purposes Fordhook is highly recommended. It is in especial favor with the New Jersey growers. The size will average five and one-half inches across and three and one-half inches from top to bottom. The flesh is solid, of a delightful flavor and holds firm for some days after maturity. Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 530. Osage. (Orange) Days to Maturity, 100. Originated by Mr. Rowland Morrill of Benton Harbor, Michigan and sold to Mr. J. C. Vaughan of Chicago for $1500.00, the highest price ever paid for a new variety. It was introduced by Mr. Vaughan about 1885. Mr. Morrill claims that the Osage is the result of hybridizing Orange Christiana and a melon known as Black Swedish. After thirty-seven years this melon still holds a firm position amongst the best American varieties. This fact in itself attests to its wonderful qualities. The flesh is a brilliant orange, and for markets where this color is demanded it is especially recommended. The vines bear profusely, setting fruits close to the hill and will continue to bear melons for a long growing season. Our stock will produce uniform melons weighing about two pounds apiece. In shape, the melon is slightly elongated and is covered with a light netting over a dark green skin. The flesh is thick and the delicious golden color extends right to the rind. The synonym, Miller’s Cream, is sometimes used in connection with Osage, this having been a melon of similar type, but of a different origin. Miller’s Cream was listed by Johnson & Stokes about 1888. Although there may have been a slight difference in type originally, the terms are now used synonymously. The Osage Melon is still a leader in Michigan after 35 years. We strongly recommend it to all who desire a high flavored orange-fleshed melon of attractive appearance. Our stock can be depended upon for type and uniformity.

Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

Emerald Gem is perhaps the most delicious of muskmelons
White Antibes Winter or Honey Dew Melon

No. 518. DATES TO MATURITY, 150. A variety, the origin of which has been erroneously described by almost the entire American seed trade. The story would be interesting if true, but has been conclusively proven otherwise by Dr. D. N. Shoemaker, of the Bureau of Plant Industry of the U. S. Department of Agriculture. The well-known French seedsmen, Vilmorin, Andrieux & Co., have listed the melon, White Antibes Winter, for a number of years, and it might have been purchased long ago by any American seedsmen. It is a variety which has been grown extensively for years in the south of France and more recently in Algeria for foreign shipment. The original fable started with one of these melons, which was eaten in a New York restaurant. The seed was saved and finally reached Mr. John Gauger, of Swink, Colo., who planted it in 1911 alongside of the Netted Gem, thinking that the two would hybridize. The seed was saved and the following year was planted beside a Casawba, and it was Mr. Gauger's belief that this also hybridized. Dr. Shoemaker has proven conclusively that there was no hybridization and that the melon which Mr. Gauger successfully raised and marketed a car of in 1915 and was sold as the Honey Dew Melon was nothing but the pure original strain of White Antibes Winter. This melon was popularized by Charles Weaver, a Chicago broker, and in the short time it has been on the market it has found an exceptionally quick popularity. Mr. Gauger is undoubtedly the man who is responsible for popularizing the melon in America, but he is not the first man to grow it here, inasmuch as there are several records of its having been grown experimentally on several occasions in the United States.

The Honey Dew Melon develops to a length averaging nine inches and a width of seven inches. It is a light greenish white until dead-ripe when it will turn to a pale yellow. The length of season required for its maturity almost excludes it from culture here in the latitude of New Jersey. However, the melon has such an excellent flavor and has found such a rich sale that we urge all who can do so to make arrangements for starting the growth in pots under glass, later transferring to cold frames, which can be removed after danger of frost is over. Unless this precaution is practiced, we do not believe it will come to maturity on average years. The Montreal Melon growers have had such unqualified success in producing the Montreal Market Melon under a similar plan that we are led to believe that growers in our own latitude would have unqualified success if similar plans were adopted. The seed offered has been grown for us in Colorado, where this melon annually attains its most perfect growth. California is also producing immense quantities of Honey Dew Melons. Generally speaking, all melons of this type do better in a commercial way when grown west of the Mississippi River.

Pkt. 10¢, oz. 15¢, ½ lb. 60¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.80.

"CARE IN PACKING"

"Good shipping also depends on careful packing. Only standard containers for shipping should be used. The crate has become the standard container for shipping melons. Crates should be made of clean, smooth, strong lumber, with all knotty and cross-grained slats discarded. Dirty and second-hand crates should not be used. Crates used in the field in harvesting should not be used for shipping.

"NEED OF GRADING"

"Up-to-date growers take pains to grade their product carefully before packing. A careful grading excludes melons which are poorly netted, also known as "Slickers." It is also essential to exclude melons which are cracked, bruised, diseased, ill-shaped, overripe, as well as those that are immature and those with soft stems. In packing, melons of the same size and grade only should be put in the same container."—U. S. Dept. of Agr. Farm. Bull. No. 707."
Watermelon  
(*Citrullus Vulgaris*)

**History**—This vegetable is a native of Africa, and has been known from a very remote period. It thrives wonderfully well around the warm shores of the Mediterranean. However, there is probably no country in which it is more popular than America. With us the melon-growing industry has reached enormous proportions. The ancients classed muskmelons, watermelons and all others of this family under the name of melon, and for this reason we do not have many of the ancient references to the modern name watermelon as we do to most of the other vegetables which have been under cultivation for fifty centuries. The watermelon is very easily hybridized, and for this reason there are a great many varying sorts. American varieties have mostly developed in New Jersey, Georgia and Florida.

**No. 600. Harris' Earliest.** Days to Maturity, 100. This melon was introduced about 1900. The fruits are quite large for a variety maturing so early. They are oval in shape with irregular, mottled stripes of light and dark green. The quality of the flesh is excellent and recommends itself as a home garden sort. It is especially suited to culture in the more northerly latitudes. This type of melon is sometimes sold under the name of Cole's Early, which is a smaller melon and is not of value. For a number of years a melon Harris' Earliest, however, we believe to be standard. Seed black.

**No. 508. Kleckley Sweet or Monte Cristo.** Days to Maturity, 120. Introduced by Trumbell & Beebee, San Francisco, Cal., 1898. A melon of thin rind. Its flesh is of the most delicious quality. In 1908 Walter P. Stokes offered a hard-shelled strain of Kleckley, which allowed it to be used for shipping purposes, but we still do not advocate Kleckley for shipment from the South or from Texas, as it will not hold like the Tom Watson. Melons will average about twenty inches in length and about twelve inches in diameter. The rind is a deep dark green and the flesh a bright scarlet. Highly recommended for home consumption.

**No. 602. Peerless or Icecream.** Days to Maturity, 100. Introduced as Peerless by Ferry about 1885. The name Icecream was added later. This is one of the best early sorts for the home garden or for truckers having nearby markets. The rind is rather tender and will not stand long distance shipping. The fruits are of medium size, oval but medium long, bright green and veined with a darker shade. The flesh is a bright scarlet, crisp and sweet. Seed white.

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**HARRIS' EARLIEST (x 1/5)**

grown by the late Aaron Paul was sold as Paul's Earliest. The name,

Pkt. 5¢, oz. 10¢, 1/4 lb. 30¢, lb. $1.00.

**No. 604. Dark Icing.** Days to Maturity, 100. A variety of New Jersey origin, having been grown there prior to 1880. It has a thin rind and, therefore, will not be a good shipping variety, but for home garden purposes and for nearby markets it is especially recommended. The fruits are oval in shape. The skin is a very dark green and the flesh a deep pink and of excellent quality.

Pkt. 5¢, oz. 10¢, 1/4 lb. 30¢, lb. $1.00.

**No. 606. Halbert Honey.** Days to Maturity, 110. A melon of Texas origin, having been offered by Burpee in 1902. Halbert Honey is strongly recommended for general home garden purposes. It has a thin rind, which will not stand long distance shipping, but the quality of the flesh surpasses all other varieties with the possible exception of Kleckley Sweet. The fruits will run from twenty to twenty-five inches in length. Seed creamy white.

Pkt. 5¢, oz. 10¢, 1/4 lb. 30¢, lb. $1.00.

**No. 608. Kleckley Sweet or Monte Cristo.** Days to Maturity, 120. Introduced by Trumbell & Beebee, San Francisco, Cal., 1898. A melon of thin rind. Its flesh is of the most delicious quality. In 1908 Walter P. Stokes offered a hard-shelled strain of Kleckley, which allowed it to be used for shipping purposes, but we still do not advocate Kleckley for shipment from the South or from Texas, as it will not hold like the Tom Watson. Melons will average about twenty inches in length and about twelve inches in diameter. The rind is a deep dark green and the flesh a bright scarlet. Highly recommended for home consumption.

Pkt. 5¢, oz. 10¢, 1/4 lb. 30¢, lb. $1.00.

**No. 602. Peerless or Icecream.** Days to Maturity, 100. Introduced as Peerless by Ferry about 1885. The name Icecream was added later. This is one of the best early sorts for the home garden or for truckers having nearby markets. The rind is rather tender and will not stand long distance shipping. The fruits are of medium size, oval but medium long, bright green and veined with a darker shade. The flesh is a bright scarlet, crisp and sweet. Seed white.

Pkt. 5¢, oz. 10¢, 1/4 lb. 30¢, lb. $1.00.

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Read descriptions carefully before ordering watermelon. Some are suited to eat and some to ship.
No. 612. Tom Watson. Days to Maturity, 130. A comparatively new melon from Georgia, named for the Hon. Tom Watson. Exact date of introduction unknown. It was first listed by Walter P. Stokes in 1912. In the comparatively short time this melon has been on the market, it has earned a well-deserved position as a shipping variety, and from many viewpoints is considered to outclass all other watermelons for shipping purposes. The fruit of Tom Watson is extra long, running from eighteen to twenty-four inches in length. Diameter will be from ten to twelve inches. The melons have been known to run up to fifty or sixty pounds in weight. The rind is tough and withstands long distance shipment well. Seed brown.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00.

No. 614. Kolb Gem. Days to Maturity, 130. Originated in the eighties by Mr. R. F. Kolb, an Alabama watermelon grower. It is a hybrid from Scaly Bark and Rattle Snake. A large oval melon, slightly flattened on the ends, mottled with irregular stripes of light and dark green. The rind, although comparatively thin, is hard and firm, and thus insures shipping qualities. The flavor is attractive, but this variety is not recommended for home garden purposes. Seed black.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00.

No. 616. Gypsy or Rattlesnake. Days to Maturity, 140. A variety of over thirty years’ introduction, having been originated in Georgia. A very large home garden and shipping melon. It is especially successful in the South. The fruits are light green in color with mottled stripes of a darker shade. The flesh is tender and sweet. In the North this variety must be planted early, in order to mature properly and thus have the delicious flavor that has made it famous in the South.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00.

No. 610. Dixie. Days to Maturity, 125. Originated by Mr. George Collins, of North Carolina, during the late eighties. It is a hybrid from Kolb Gem and Cuban Queen. It was introduced by Johnson & Stokes in 1890 and immediately came into a place of prominence. It is claimed that it will mature five days earlier than Kolb Gem and has excellent keeping qualities. It is now listed by over one hundred seedsmen, and, although the variety has been on the market for thirty years, it still holds a place of its own. The outside is a dark green, faintly traced with lighter stripes. It will be found extremely sweet, juicy and tender, and sometimes will develop to a tremendous size. Seed white. Although the flavor is of very good quality, it is not equal to Kleckley Sweet, Halbert Honey, etc., and is thus not recommended for a home garden sort.

Pkt. 5¢, oz. 10¢, ¼ lb. 30¢, lb. $1.00.

The Tom Watson is now the great shipping melon of the South.
**Onion** *(Allium Cepa)*

**SOUTHPORT YELLOW GLOBE** (x 2/3)

**History**—A native of Western Asia, having been cultivated from the most remote period, from the references to it in Sanskrit and Hebrew. It is also represented on Egyptian monuments. Numerous references to it in Biblical history speak of the remarkable sweetness of the onions from Egypt. The name onion is no doubt derived from the Latin word Unio, meaning a single root. The Greeks and Romans, according to Pliny, name the different sorts after the countries or cities from which they came, such as Scallion which no doubt is responsible for our common word scallion. We are told that the Cyprus Onion “drew the most tears.” Although ancient scientists were never able to locate the onion in its wild form, Vilmorin states that a Frenchman, M. Regale, discovered a plant in Turkistan which has the appearance of being a wild form. A similar discovery has also been made in recent years in the Himalayas. Unquestionably, the onion is one of the oldest vegetables known to man. Even in England it has been cultivated for many centuries and was no doubt brought to America by the early settlers. Our common White Silverskin was introduced about 1792.

**No. 644. Yellow Globe Danvers. Days to Maturity, 110.** Originating near Boston prior to 1850, and during the seventy years in which this onion has been under cultivation through the original strain or those from which they have been selected, it has established a leading place among the large onion growers. Yellow Globe Danvers is globe-shaped, being just as high as it is broad. The globes will average three inches through, the outside skin being a rich yellow color, and the inside flesh a creamy white, crisp, mild and sweet. It will produce well from seed grown in the open ground. The stock we offer has been grown from selected bulbs. The neck is small, and the onion in every particular will be found to be uniform. Pkt. 5c, oz. 1½ lb. 50c, lb. $1.50, 5 lbs. $8.50, postpaid; by express, 5 lbs. or more, $1.60 per lb.

**No. 648. Southport Yellow Globe. Days to Maturity, 110.** An onion originated in Connecticut, apparently near the town of Southport, which is on Long Island Sound just west of Bridgeport. A globe-shaped bulb averaging from three to three and one-half inches in diameter. Its color is a rich, golden yellow, the inside flesh being creamy white, mild, tender and sweet. It is slightly larger than Yellow Globe Danvers, and is a variety that is held in high esteem by commercial growers. Pkt. 5c, oz. 1½ lb. 60c, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.80 per lb.

**No. 654. Ohio Yellow Globe. Days to Maturity, 120.** This variety is a selection from the older Yellow Globe Danvers, the type being fixed by certain growers in Lake County, Ohio. The bulb of Ohio Yellow will be considerably flatter than the Yellow Globe Danvers. The skin will be a light, yellowish copper, and the flesh a creamy white, which is crisp, mild and sweet. The keeping qualities of Ohio Yellow Globe have been proven highly satisfactory, and as a variety to be produced in large onion-growing operations it can be relied upon. Our strain is from selected bulbs only. Pkt. 5c, oz. 1½ lb. 50c, lb. $1.80, 5 lbs. $8.50, postpaid; by express, 5 lbs. or more, $1.60 per lb.

**YELLOW GLOBE DANVERS** (Natural Size)
No. 646. Yellow Dutch, or Strassburg. Days to Maturity, 110. A very old variety, listed under the name of Large Yellow Strassburg by Landreth in 1826. Apparently the first introduction by the name of Yellow Dutch was about 1848, when it was listed as such by Comstock, Ferre & Company. The bulbs of this onion are much flatter than any of the other yellow-skinned varieties. They will average about three inches in diameter and from one and one-half to two inches from top to bottom. The outside skin is straw-colored, the flesh creamy white, mild and sweet. The tops ripen down comparatively early, and the variety is of fair keeping qualities. Yellow Dutch, or Strassburg, is used for the production of the finest grade onion sets. They will make by all means the handsomest sample of any of the yellow varieties. Pkt. 5¢, oz. 15¢, ¼ lb. 50¢, lb. $1.50, 5 lbs. $6.50, postpaid; by express, 5 lbs. or more, $1.00 per lb.

No. 652. Southport Red Globe. Days to Maturity, 110. This variety originated in the Southport, Conn., onion district. Listed by Johnson & Stokes in 1889. The shape of the globe is similar to the Southport White and Yellow Globe. The color is a rich red, and the skin has a glossy appearance. The neck is very small. The inside flesh is white, tinged with purple. Shipping and storing qualities are excellent. Pkt. 10¢, oz. 20¢, ¼ lb. 75¢, lb. $2.50, 5 lbs. $12.00, postpaid; by express, 5 lbs. or more, $2.20 per lb.

No. 642. Large Red Wethersfield. Days to Maturity, 100. Another American variety which originated in the Connecticut onion-growing district prior to 1863, and named from the town of Wethersfield, Conn. The general shape of the Large Red Wethersfield is spherical, being flattened at the ends. In some respects it resembles the shape of the Ohio Yellow Globe. The neck is very small. The tops when grown are long, slender and clear-green colored. The outside skin is a beautiful red, and the inside flesh tinged with red. The flesh is more pungent than any other variety. Pkt. 5¢, oz. 15¢, ¼ lb. 60¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.80 per lb.

No. 650. Mammoth Yellow Prizetaker. Days to Maturity, 110. Introduced by Johnson & Stokes in 1887 as Spanish King Prizetaker. The name Spanish is still retained by some seedsmen, but for the sake of simplicity we have discontinued its use. This onion, during the first years of its introduction, was imported annually from near Barcelona, Spain. It is a type of the famous Spanish onion, as will be remembered by those of a generation ago. When fully matured it will average four 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 five pounds apiece. As an onion for fall and early winter use, Mammoth Yellow Prizetaker is very highly recommended. It will not prove, however, to be a good winter keeper, such as the Southports or the Yellow Globe Danvers. In many respects it rivals the well-known and justly famous Bermuda onions, which are so largely grown in Texas along the Mexican frontier. Pkt. 5¢, oz. 15¢, ¼ lb. 60¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.80 per lb.

No. 656. Southport White Globe. Days to Maturity, 120. A variety originating in the Southport, Conn., onion district. It was listed by Ferry in 1888. As a standard commercial white onion, Southport White Globe holds a position of its own. The bulb is globular in shape, being slightly flattened at the shoulder and rounded at the base. Crystal white in color and with pure, white flesh, which is mild in flavor and most productive as a table variety. It is an excellent shipping and storing onion, and will keep longer than the Bermudas. Pkt. 10¢, oz. 20¢, ¼ lb. 75¢, lb. $2.50, 5 lbs. $12.00, postpaid; by express, 5 lbs. or more, $2.20 per lb.

No. 658. Australian Yellow Globe. Days to Maturity, 120. This variety is a selection from the older Australian Brown, which was a native of Australia. Australian Yellow Globe resembles, in many respects, the Yellow Globe Danvers, differing from that variety in its general appearance and manner of growth. Essentially it is the best storage onion under cultivation, and is more highly recommended for this purpose than any other variety we catalog. Pkt. 5¢, oz. 15¢, ¼ lb. 50¢, lb. $1.50, 5 lbs. $8.50, postpaid; by express, 5 lbs. or more, $1.00 per lb.
No. 640. White Portuguese, or Silverskin. Days to Maturity, 95. A very old variety of European origin, probably Portuguese. Introduced into this country from England as early as 1793 by Minton Collins, of Richmond, Virginia. At that time he carried not only the Portugal Onion, but the White Silverskin Onion. This variety is slightly larger in diameter, but very flat compared to the Southport White Globe. The bulb will be about three and one-half inches through, is a pure, white color, having an especially clear, white skin. It is quite popular among growers of fancy onion sets. In order to preserve the pure, white effect, care must be taken not to expose the sets to the sun. This can be prevented by always having them covered with soil. Pkt. 5¢, oz. 15¢, 1/4 lb. 60¢, lb. $2.00, 5 lbs. $9.50, postpaid. By express, 5 lbs. or more, $1.80 per lb.

Onion Sets

**Bottom Sets**

There is such a vast difference between the ordinary commercial onion set and the so-called Philadelphia onion set, that we would call the special attention of our trade to the fact that we handle only local grown sets. These have been produced from seed of the best grade, and have been grown and harvested with the greatest care. The result is a handsome, uniform, solid onion set, of far greater value than the regular commercial grades. The latter are very often soft, and have long tops and necks and otherwise are unsatisfactory. There are three kinds: yellow bottom sets, white bottom sets, and red bottom sets. They are sold by the pound. Price, any color, 25¢ per lb.; $2.50 10 pounds, postpaid. By express, in 10 lb. quantities, 20¢ per lb., 100 lbs. $15.00.

**Multiplier Sets**

These are formed through the division of the bulbs into many small ones. They are not grown from seed. Color either white or yellow. They are preferred on account of their earliness. Price, 35¢ per lb.; $3.50 per 10 lbs., postpaid. By express, 30¢ per 10 lbs.; $28.00 per 100 lbs.

**The Egyptian or Perennial Tree Sets**

These are distinct from any other sets in that they are hardy, and may be planted in September or October and left in the ground all winter. These sets never form large bulbs, but produce the earliest green onions ready for home or market use several weeks in advance of the other varieties. Orders may be placed now and filled in September. Price, 35¢ per lb.; $3.50 per 10 lbs., postpaid. By express, 30¢ per 10 lbs.; $28.00 per 100 lbs.

On one hundred pound quantities, a charge for containers is made on a basis of cost of package.
STOKES SEED FARMS COMPANY
MOORESTOWN, NEW JERSEY

Potato
(Solanum Tuberosum)

History—Native of the high valleys of the Andes; Chile, Peru and Mexico. The name has evidently been given it from the word Batata, the Indian name for sweet potato. It was also called Papas. Apparently the first specimens to be brought from the New World came from Quito, and from Spain they were gradually disseminated through Europe, first to Italy, then to Mons, Belgium. The governor of Mons, recognizing the great possibilities of the new genus, sent specimens to the celebrated botanist Clusius in Vienna in 1598. During this time, however, the English had also discovered the great value of potatoes as a vegetable. Sir Walter Raleigh has credit for bringing the potato to Ireland in 1586. They were planted in Sir Walter’s estate in Cork and soon had a reputation throughout all of Ireland, where it was known many years in advance of England. This fact no doubt accounts for the common expression Irish potato. Credit seems also due to two English admirals, Drake and Hawkins, who claim to have brought the potato from Quito within a year of Raleigh’s bringing the potato from Virginia. Ten years later Gerard speaks of growing potatoes in his famous garden in Holburn, London. The cultivation of the potato as a field crop did not become common throughout the continent for 75 years. At the present time, however, it is one of the most important world crops. Vilmorin places the number of so-called varieties of potatoes at many thousand. In his book “The Vegetable Garden,” however, he is able to classify these under 40 principal types, and this number certainly should be sufficient for all distinct American varieties.

EARLY ROSE (x 4/3)

This is about a week to ten days later than Early Rose and the tubers are more prolific and of higher quality. It appears on the market shortly after Early Rose and is grown more extensively. The tubers are round or oblong while the skin is flesh colored to light pink with numerous small russet dots and the sprouts are diffused with carmine or magenta. The flower is white. While not as high in quality as the Irish Cobbler, it finds ready sale on the market.

GREEN MOUNTAIN

This is a standard main crop variety extensively used in New Jersey and vicinity. It is of exceptionally high quality and usually sells at a premium on the Eastern markets. The tubers are oblong and broad in shape with the skin a dull cream or light russet color, frequently having brown splashes toward the skin end. The sprouts are usually creamy white in color while the flowers are also white.

IRISH COBBLER (x 4/5)

IRISH COBBLER
This is a standard early variety and is the first white skinned potato which appears on the market. Thousands of acres are annually grown and the yields usually run as high as with the main crop varieties. The tubers are roundish in shape, while the skin is creamy white. The sprouts are tinged with magenta but sometimes this color is absent. The flowers are usually a light rose-purple, but in hot weather are sometimes white. The quality of the tuber is very high, and in the opinion of many consumers there is none superior as a baking potato.

AMERICAN GIANT

This variety is elongated in shape, slightly flat with a bright cream color skin and considered suitable for cooking and baking purposes. It is slightly later than Irish Cobbler, but not quite so late as Green Mountain. This variety originated in Washington County, New York. The acreage spread from the place of its origin into Clinton County, where there is a large acreage grown for seed purposes.

EARLY ROSE

This is usually the first variety which appears on the early market and is widely grown for this purpose. Its tubers are roundish, oblong and somewhat flat, while the skin is flesh colored or pink. The sprouts are a deep rose-like in color while the flowers are usually white. This one is not as prolific as some of the later sorts, but is extremely early.

AMERICAN GIANT (Natural Size)

Prices of all Potatoes—1 lb. 30c, 3 lbs. 75c, postpaid. By express or freight at purchasers’ expense, pk. 60c, bu. $2.50, bbl. sack (2½ bu.) $6.50.
History—Apparently a native of the Island of Sardinia. Pliny, however, states that the Sardinian parsley was of a venomous quality. However, M. de Candolle considered it to be wild in the Mediterranean region. From time immemorial it has been served at funeral feasts. Parsley was introduced into England in 1542, the second year of the reign of Edward Sixth. Gerard speaks of it as being "delightful to the taste and agreeable the stomacke. Our best parsley still comes from England.

No. 700. Champion Moss Curled. 
Days to Maturity, 65. 
Known in this country at least from the time of Minton Collins in 1793 as Curled Parsley. The other prefixes have apparently been added during the last thirty or forty years. This variety grows to a height of about eight inches. The color is a rich dark green and the leaves are very finely cut. The compact curled leaves are excellent for garnishing, and, although sometimes used for flavoring, we do not recommend them for this purpose as highly as either Hamburg Turnip Rooted or Plain. For all general purposes, however, Champion Moss Curled is, perhaps, the leading variety.

Pkt. 5¢, oz. 10¢, $1 lb. 30¢, $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 704. Plain. Days to Maturity, 70. Cultivated in this country since the early days, Booth having listed it in 1810. This variety is not as compact as the Champion Moss Curled, and the leaves are flat and deeply cut. Plain parsley is very desirable for flavoring and for drying. It is not used extensively for garnishing. Because of its pungent flavor and because of its general hardy qualities, it is considered very valuable.

Pkt. 5¢, oz. 10¢, $1 lb. 30¢, $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 710. Hamburg Turnip Rooted. Days to Maturity 90. No doubt this variety originated in Northern Europe. It has been grown in this country for about one hundred years, Sinclair and Moore having offered it in 1826. The root is the edible part of this variety, resembling in color and shape the root of the parsnip. The leaves are very similar to those of Plain parsley, and are especially desirable for flavoring and drying. The roots may be stored for winter use very profitably. This is not a garnishing variety, but for the purposes desired Hamburg is a very valuable sort.

Pkt. 5¢, oz. 10¢, $1 lb. 30¢, $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

Moss Curled for garnishing; Plain and Hamburg for flavoring. Plant some of each
Pumpkin

(Cucurbita Pepo)

History—Botanists have placed its origin in Tropical America, although no wild forms have been located with a certainty. At the time of the Discovery pumpkin and squash appear to have been grown by the Indians in their corn fields along the Atlantic Seacoast. The Island of Nantucket had a very early variety which gave rise to our common field pumpkin. During Revolutionary days in this country, a crude form of syrup was obtained from pumpkin and used as a sugar substitute. See history of Squash.

No. 850. Small Sugar. Days to Maturity, 70. An old standard variety, especially popular in New England, where it is sometimes spoken of as New England Pie. It is especially desirable for pie purposes, and is a close rival to Pie or Winter Luxury, which it resembles. The size will average between eight and ten inches in diameter. The fruits are deep orange colored, slightly ribbed. The flesh is a rich yellow of the very highest quality.

Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 852. Pie or Winter Luxury. Days to Maturity, 75. A variety known in this country about thirty years. The name Winter Luxury was given to a special strain of it by Johnson & Stokes in 1893. This is the very best quality pumpkin for pie purposes that is cultivated. The skin is light yellow, comparatively smooth and covered with a very light gray netting. The flesh is tender and has all the qualities desired for cooking purposes. These pumpkins will average between ten and twelve inches in diameter and eight inches from top to bottom. They will grow very uniform and their general field appearance is most attractive. This variety is highly recommended for home gardeners and for truckers who sell direct to the consumer.

Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 854. Golden Crookneck Cushaw. Days to Maturity, 80. A standard American variety offered by B. K. Bliss as early as 1844. As its name indicates, it is a golden fleshed crookneck variety. The quality is very good, and it is recommended for pie purposes. Its curved length from one end to the other will average two feet. The general shape will vary somewhat. The seed cavity is small.

Pkt. 5¢, oz. 10¢, ½ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 856. Green-Striped Cushaw. Days to Maturity, 80. A standard American variety. The name of this sort is also descriptive. The color is a creamy white, irregularly striped with green. The fruits are very large, globular at one end and slightly crooked and smaller at the other. A productive sort, it is in strong favor amongst a great many planters.

Pkt. 5¢, oz. 10¢, ½ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 858. Kentucky Field or Sweet Cheese. Days to Maturity, 90. One of the oldest varieties cultivated in America, listed by Sinclair and Moore in 1826. The fruits are large, round, flattened, having a cream-colored surface, mottled with green when fully ripe. The flesh is yellow, tender and of good quality. It is a good keeper. Not recommended for the more northerly latitudes.

Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $3.00, postpaid; by express, 5 lbs. or more, 50¢ per lb.

No. 860. Connecticut Field or Big Tom. Days to Maturity, 90. The Connecticut Field is an old American variety. The name Big Tom was given to a special selection of it by Johnson & Stokes several years ago. The names are now considered synonymous. This pumpkin will attain a size of about twenty inches in diameter. It is a strong, vigorous grower. The outside color of the pumpkin is reddish orange and the inside flesh is an orange yellow. It is very solid, fine-grained and slightly ribbed. This pumpkin is grown extensively for canning purposes, and it is not advised for home consumption, as its quality is not equal to Pie or Winter Luxury or Small Sugar.

Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

No. 862. King of the Mammoths. Days to Maturity, 90. A pumpkin of French origin offered by Johnson & Stokes as King of the Mammoths in 1885, the heaviest specimen, according to our records, being two hundred forty-five pounds. They will often be three feet in diameter. They are rounded in shape and flattened at the top and bottom. The outside color is a light salmon-orange and the inside a bright yellow. We do not recommend King of the Mammoths for home consumption, but as a show pumpkin it has no peer.

Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ per lb.

Study descriptions for the best pumpkins for pies
History—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 time. They take their name from the Greek word Pisa, a town of Elis, where peas grew very plentifully. In 1596, they were spelled Pea in England, thence the present spelling. Pliny, in the first century, refers to ancient writers having spoken of peas and we have numerous references to them in Biblical history, especially amongst the Hebrews. We are told that at Damascus there were many shops where people did nothing else but fry peas, as they were considered to be especially fine for travelers. Dioscorides, the physician to Anthony and Cleopatra, recommended them very highly. A. de Candolle is of the opinion that peas were known to the Aryans 2000 years before Christ, and that they, perhaps, brought them into Greece and Italy. Peas have also been found in the Swiss Lake dwellings of the Bronze Period. Peas were further introduced in England during the reign of Henry VIII. However, they were very rare until at least the time of Gerard in Elizabeth’s reign. The industry in America has assumed vast proportions. Several new varieties of merit have been developed by American seed pea growers. In the earlier days most of these came out of New York state and Michigan, but of late the bulk of all seed pea operations has been located in the Northwest.

No. 750. Alaska, or Earliest of All. Days to Maturity, 45. Introduced about 1881 as Laxton’s Earliest of All by Mr. Thomas Laxton, of Bedford, England. Offered in America as Earliest of All by Thorburn in 1882. Later renamed by Cleveland and called Cleveland’s Alaska. It was listed as such by Johnson & Stokes prior to 1889, and commercially the name Alaska is now the more common of the two. This variety is the earliest in existence. The plant attains a height of two feet. The foliage is a light green color. The pods are slightly lighter than the foliage, and will average from two to two and one-half inches in length, being blunt at the apex when fully developed. There will be from four to six peas to the pod. The dry seeds are pale bluish green. The crop will mature promptly, and one picking is sufficient. This variety is in very large use amongst the commercial canners, and is also grown for general market and home garden purposes.

2 oz. pkt. 10¢, lb. 35¢, 5 lbs. $1.50, postpaid; by express, 5 lbs. or more, 25¢ per lb., 60 lbs. (1 bu.) $15.00.

No. 752. Pedigree Extra Early. Days to Maturity, 47. A very old variety. Named by Lamphrey in 1825. Dr. Sturtivant (1885) states that it is quite probable that the present Extra Early originated from a selection of Daniel O’Rourke (1853), which was preceded by Early Kent and Early Frame, two very old English sorts. The name, First and Best, was given it by Cleveland, although this name had been attached rather loosely to other varieties. “Pedigree Extra Early” is a strain developed by Messrs. N. B. Keeney & Son, Loray, New York, after several years’ work of selection for size, earliness and quality. The plant will attain a height of twenty inches. It is slightly darker, more plump and bearing pods sweeter than the Alaska. These pods are slightly darker in color and will attain a length of about two and one-half inches. Pedigree Extra Early is a variety especially recommended where the actual edible quality is a consideration.

2 oz. pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

No. 758. Amear. Days to Maturity, 55. Sometimes known as Large-Podded Alaska. The vines of this variety grow to a height of three feet, producing pods two and three-quarter inches long, blunt at the end, slightly curved. They are borne along the vine frequently in pairs. The seed is slightly larger than Alaska, somewhat more dentd and a bluish-green color.

2 oz. pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢, 60 lbs. (1 bu.) $18.00.

No. 765. Prolific Early Market. Days to Maturity, 55. The vines will average two feet in height, and will produce pods two and three-quarter inches in length, blunt at the end, light green in color. They will be found considerably larger in general proportions than Pedigree Extra Early. A highly recommended pea for home or market garden purposes.

2 oz. pkt. 10¢, lb. 50¢, 5 lbs. $2.25, postpaid; by express, 5 lbs. or more, 40¢ per lb., 60 lbs. (1 bu.) $24.00.

No. 766. Pilot. Days to Maturity, 60. A pea of English origin, originally being a selection from the Gradus. Walter P. Stokes was one of the first seedsmen in America to recognize the value which this pea held for the commercial grower. He offered it in 1913. The seeds are hard and round and thus may be planted earlier than such tender varieties as Gradus and Thomas Laxton. It will not mature in a less number of days, but because it may be planted earlier in the season, it will mature earlier in the season. Pilot is not recommended for home garden purposes, inasmuch as the sugar content is very much lower than the more wrinkled varieties from which it came. The height of the vine will reach nearly three feet when mature. The pea will be four inches long. The seed is round and hard, varying from light green to creamy white.

2 oz. pkt. 10¢, lb. 50¢, 5 lbs. $2.25, postpaid; by express, 5 lbs. or more, 40¢ per lb., 60 lbs. (1 bu.) $24.00.
No. 770. Sutton's Excelsior. Days to Maturity, 60. Introduced originally by Sutton, of England, and listed in this country by Farquhar & Company, of Boston, in 1902. It has largely taken the place of the Nott's Excelsior and the American Wonder, its great merit being its handsome, large pods, which grow on such dwarf vines, the vines attaining a height of fifteen inches. The pods will average three inches in length. The seed is a pale green, wrinkled, medium large.

2 oz. pkt. 10¢, lb. 50¢, 5 lbs. $2.25, postpaid; by express, 5 lbs. or more, 40¢ per lb., 60 lbs. (1 bu.) $24.00.

No. 772. Bliss Everbearing. Days to Maturity, 65. Introduced by B. K. Bliss at least forty years ago. Height of vine, twenty-four to thirty inches. It is vigorous and branching in habit, many stalks sometimes growing from a single root. The pods will average three inches in length, broad, blunt, light green in color. Dried seeds, large, green and wrinkled.

2 oz. pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

No. 774. Pride of the Market. Days to Maturity, 70. Probably a selection out of the older Stratagem, which originated with Carter, of England, one of whose parents is said to be the Telephone. The vine will attain a height of about eighteen inches. It is prolific, bearing pods four inches long, broad, round at end point, usually straight and well filled. As a variety to use this year in view of the serious seed crop shortages, we believe Pride of the Market will hold an important place. The seed is bluish green, irregular in shape and dent led.

2 oz. pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

No. 754. American Wonder. Days to Maturity, 55. One of the earliest wrinkled peas under cultivation. It originated with Mr. Charles Arnold, of Canada, about 1878, from a claimed cross between Champion of England and McLean's Little Gem. The vines will average between twelve and fifteen inches, producing pods two and one-half inches in length, round and crowded to the end with peas. This crowding often makes the peas appear almost square. It is a variety which responds quickly to high cultivation. It has the peculiarity of producing leaves on the side of the stalk. Dried seeds green, wrinkled, medium in size, often square at ends.

2 oz. pkt. 10¢, lb. 40¢, 5 lbs. $1.75, postpaid; by express, 5 lbs. or more, 30¢ per lb., 60 lbs. (1 bu.) $18.00.

Do not allow your peas to grow too old before gathering. Make frequent plantings instead.
No. 760. Laxtonian. Days to Maturity, 57. Dwarf pea with large, handsome Gradus pods. It will mature slightly earlier than Gradus and about the same time as Thomas Laxton. The height of the vines will average fifteen inches and the pods three and one-half inches. They are slightly curved, making a broad sweep to the point. The pods are inclined to be more abundantly along the top of the vine and less along the stalk, making it easy to pick and heavy yielding. One of the best peas for private or commercial growing. The seed is light-cream color, tinged with pale green, large and wrinkled.

2 oz. pkt. 10¢, lb. 50¢, 5 lbs. $2.25, postpaid; by express, 5 lbs. or more, 40¢ per lb., 60 lbs. (1 bu.) $24.00.

No. 764. Gradus. Days to Maturity, 60. The height of the vines will reach from thirty to thirty-six 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 conditions. The foliage is large and luxuriant. The pods will attain a length of four inches, straight, slightly rounded at the point. Seed is large, wrinkled, cream colored, tinged with green.

Crop failed; substitute Thomas Laxton, No. 762.

Laxtonian and Thos. Laxton are two very highly recommended varieties. They do not require brushing.
LONG ISLAND MAMMOTH
(Natural Size)

No. 777. Mammoth Potted Sugar. Days to Maturity, 70. An edible pod variety which has been under cultivation for a great many years. The pods are picked when half grown and prepared for the table very much the same as snap beans. The pods will attain a length of about four and one half inches and a width of about one inch. However, they will be comparatively thin from side to side. The dry seed is purple-brown and the blossom is blue-purple. This variety we believe to be the same as Mammoth Melting Sugar. It is very prolific and will attain a height of from four to five feet.

We would strongly advocate the more general planting of edible podded peas. A trial will very often give them a permanent place in the garden. Sow the same as other sorts. Brushing is desirable.

2 oz. packet 10¢, lb. 50¢, 5 lbs. $2.25, postpaid; by express 5 lbs. or more, 40¢ per lb., 60 lbs. (1 bu.) $24.00.

No. 780. Long Island Mammoth or Telegraph. Days to Maturity, 75. Originated about 1868 by Mr. William Culverwell, an Englishman who claimed a cross between Veitch's Perfection and Laxton's Prolific. The name Long Island Mammoth is of American origin. The plant will grow to a height of from four to five feet, with heavy light-green foliage. The pods, about the same color as the foliage, will average from three to three and one-half inches in length, assuming a ribbed appearance as they approach maturity, tapering gradually to the apex. There will be five to eight peas to the pod, somewhat compressed when fully grown. The dried seeds are pale, dull green, shading to creamy white, slightly indented. This variety is very prolific, rather late, and maturing its crop gradually, so that there may be several pickings. It is a pea which will come on the market four or five days after most other varieties have gone, and its drought-resistant qualities recommend it for late growing purposes. When grown for the home garden, brushing is desirable.

2 oz. pkt. 10¢, lb. 50¢, 5 lbs. $2.25, postpaid; by express, 5 lbs. or more, 40¢ per lb., 60 lbs. (1 bu.) $24.00.

Note—Credit should be given Messrs. N. B. Keeney & Son for many of these pea photographs. They will be found accurate as to type and close to scale as noted.

See page 8 for variety tables
Pepper
(Capsicum)

History—A native of South America, the generic name of this plant being derived from the Greek word signifying to bite. This plant was first mentioned by Martyr in 1493, according to Irving’s Life of Columbus. His book states that Columbus “brought back pepper more pungent than that from Caucasus,” apparently having compared it with the black pepper of commerce from the oriental countries. There is evidence to show that it was cultivated by the natives in Tropical and South America, long before Columbus’ discovery. According to Gerard it was brought into European gardens about 1600. First reference of pepper to be used as a condiment is apparently by Chaucer, physician to the fleet of Columbus. Henderson claims that our common garden pepper (Capsicum Annum) is a native of India, but this statement is not substantiated, and inasmuch as the evidence is so strongly in favor of South American origin, we do not believe he is correct. Vilmorin states definitely South America, and Phillips gives it the name of Guinea pepper, which goes to show the prevailing opinion of France and England during the nineteenth century.

No. 830. Neapolitan (Hot). Days to Maturity, 125. An upright variety of quite recent introduction. This pepper is very prolific, producing well-formed, upright fruits thickly amongst the upper leaves of the plant. They are a beautiful light green in color until they are ripe, when they change to a beautiful glowing red. They will average about three inches in length.

Pkt. 10¢, oz. 45¢, ¼ lb. $1.40, lb. $5.00, 5 lbs. $24.25, postpaid; by express, 5 lbs. or more, $4.75 per lb.

No. 832. Pimiento (Mild). Days to Maturity, 130. A pepper originating in Georgia within the last ten years, being of medium size, absolutely uniform, spherical at the top and tapering down to the point. Having a most delicious flavor, it is one of the most desirable varieties for the home garden. The beautiful olive-green color turns to a brilliant scarlet when it is ripe. The flesh is thick, but the skin may be easily peeled off by scalding the pepper. It is especially desirable for stuffing.

Pkt. 10¢, oz. 45¢, ¼ lb. $1.40, lb. $5.00, 5 lbs. $24.25, postpaid; by express, 5 lbs. or more, $4.75 per lb.

No. 834. Ruby King (Mild). Days to Maturity, 140. Introduced by Burpee in 1884. For thirty-five years this pepper has held a leading place amongst all varieties. The plant will grow to a height of about two feet. It is vigorous and productive. Fruits will run from four to four and one-half inches in length, and are usually three lobed. The flesh is thick and mild; very desirable for slicing. Fruits are deep-green, turning to a ruby red when ripe.

Pkt. 10¢, oz. 50¢, ¼ lb. $1.50, lb. $6.00, 5 lbs. $27.50, postpaid; by express, 5 lbs. or more, $5.40 per lb.

No. 836. Bell or Bull Nose (Hot). Days to Maturity, 140. Probably of French origin. Listed by Sinclair and Moore 1826. This variety is extremely pungent and must not be used for the same purposes as the mild varieties. In shape it is slightly thicker through at the stem end than Ruby King, but it is shorter, going to more of a point. The deep green color of the flesh turns to a brilliant red on ripening.

Pkt. 10¢, oz. 45¢, ¼ lb. $1.40, lb. $5.00, 5 lbs. $24.25, postpaid; by express, 5 lbs. or more, $4.75 per lb.

No. 838. Red Chili (Hot). Days to Maturity, 145. Offered by Henderson in 1877. No doubt of South American origin. A very pungent variety, whose fruits are about two inches long and from one-third to one-half inch in diameter. Color, green to scarlet.

Pkt. 10¢, oz. 45¢, ¼ lb. $1.40, lb. $5.00, 5 lbs. $24.25, postpaid; by express, 5 lbs. or more, $4.75 per lb.

No. 839. Long Red Cayenne (Hot). Days to Maturity, 145. A very old variety listed by Landreth in 1826. This pepper attains a length of about four inches, tapering irregularly to a point. At the top, it will be about one and one-half inch in diameter. Color, green to scarlet. Extremely pungent. Care must be taken in handling.

Pkt. 10¢, oz. 45¢, ¼ lb. $1.40, lb. $5.00, 5 lbs. $24.25, postpaid; by express, 5 lbs. or more, $4.75 per lb.

LARGE BELL OR BULL NOSE (x 2/3)

Be sure not to confuse hot and mild sorts. Read descriptions carefully.
Pepper

No. 840. Chinese Giant (Mild).  **DAYS TO MATURITY,** 150. A variety introduced by Burpee in 1900. It is the largest and latest of the peppers known in this country. The fruits will average four and one-half inches in length, which usually are divided into four or five lobes. They are about four inches in diameter. The flesh is thick, mild, of a rich dark green, turning to red at maturity.

Pkt. 10¢, oz. 50¢, ½ lb. $1.85, lb. $7.00, 5 lbs. $34.25, postpaid; by express, 5 lbs. or more, $6.75 per lb.

No. 841. Ruby Giant (Mild).  **DAYS TO MATURITY,** 150. Supposed to be a hybrid of Ruby King and Chinese Giant, the cross having been made about 1912 by a New Jersey grower. This variety will run almost uniformly four lobes to each fruit. The length of the peppers will vary often run about five inches. Side walls are thick, and the quality excellent. The deep-green color turns to a rich ruby red on maturity.

Pkt. 10¢, oz. 50¢, ½ lb. $1.50, lb. $6.00, 5 lbs. $27.50, postpaid; by express, 5 lbs. or more, $5.40 per lb.

Parsnip

(*Pastinaca Sativa*)

**History**—A native of Europe, well known to the Romans, but probably not long before the Christian Era. Apparently parsnip developed in the more northerly parts of Europe. Pliny gives a detailed account of how parsnips were brought from Germany for the Emperor Tiberius, as it was considered that the parsnips from certain parts of the Rhine valley were superior to all others. Gerard speaks of parsnips, showing that they were well known in England during the sixteenth century.

No. 725. Hollow Crown or Guernsey.  **DAYS TO MATURITY,** 130. A variety known in this country for over half a century. Gregory listed it in 1866. A variety in very general use for table purposes or for stock feed. The root will attain a length of from eight to ten inches. The color is pure white, uniformly smooth and of excellent quality. The name, Hollow Crown, is derived from the depression, out of which the leaves grow, at the crown of the root. For the best results, care should be taken in the preparation of the soil, so that it may be loosened to a depth of about ten inches.

Pkt. 5¢, oz. 10¢, ½ lb. 25¢, lb. 80¢, 5 lbs. $3.50, postpaid; by express, 5 lbs. or more, 60¢ per lb.

Stokes Seed Farms Co.,
Moorestown, N. J.

**GENTLEMEN:**

I write to say that your Bonny Best Tomato was way ahead of anything that I had this summer. I had in the same patch Ferry’s Earlana, Vick’s Earlana, Field’s Early June, June Pink, Livingstone’s Beauty and Trophy, New Magnus, Ponderosa, Ferry’s Early Detroit, Jewel and a few others, but all in all, the Bonny Best was by all odds the most valuable. The New Magnus (Potato Leaf) is a very fine second early.

Next year I shall order your highest priced Bonny Best and shall cut out nearly all other varieties.

Your Halbert Honey Watermelon was not the Halbert Honey. It looked like the Florida Favorite, but it was about as early as Harris’ Earliest and Cole’s Early and was a very fine large melon. Your Early Knight Muskumelon also did not come true to your description of the melon. It was a small round melon, green fleshed, well netted and early and prolific. It was like a good variety of the Rocky Ford.

I have a muskmelon of my own that is about a week earlier than Emerald Gem, twice as large and as fine flavored. It is the best muskmelon I know of. Burpee is testing it this summer.

With best wishes,

Most sincerely yours,

GEO. MICHAEL.

Walker, Minn., October 12, 1919.

HOLLOW CROWN OR GUERNSEY
PARSNIP (4 4/5)

Parsnip root is more delicious if left outside for the early frosts

67
Radish
(Raphanus Sativus)

History—Probably a native of Asia. Although the original wild plant has never been identified, there seems to be some question whether our cultivated radish has developed from the wild radish as we now know it. Phillip, in his History of Cultivated Vegetables, 1822, places China as the origin. In any event, because of the accounts left by ancient naturalists, its culture apparently has come down from the most remote times. The Greeks were especially fond of them, and in their sacred offerings to Apollo in the Temple of Delphi, radishes were always served on beaten gold, whereas turnips were served on lead and beets on silver. An ancient Greek writer thought so highly of the radish that he devoted an entire book to the subject. Pliny speaks at length on radish, referring especially to those from Egypt. He states that salt grounds no doubt produced the sweetest sorts. Pliny speaks of single radishes weighing as high as forty pounds apiece, while we are assured by other authors that they were known to grow to weigh one hundred pounds. Radishes were introduced into France and England about 1500. During Queen Elizabeth’s reign, Gerard cultivated four different varieties, the direct descendants of which we are, no doubt, enjoying at the present time. I refer particularly to the Long Scarlet, Black Spanish and Long White, all of which are well and favorably known today. The former was introduced in America by Collins in 1795, and thirty-one years afterward was listed by Landreth.

No. 875. Earliest Scarlet Forcing. Days to Maturity, 20. Listed by Gregory as Early Scarlet Olive as early as 1800. A variety suited to early forcing work or for home garden culture, where the greatest care may be given it. The root is olive-shaped, of a brilliant color, attaining a maximum size before becoming pithy, of one and one-quarter inches in length and five-eighths inches in diameter. It must be pulled immediately on attaining full size, otherwise it will become pithy within a very few days. The flesh is white, crisp and of excellent flavor. This is the earliest radish under cultivation, and should not be grown except as mentioned above.

Pkt. 5 oz., 10¢; 1/2 lb. 35¢, lb. $1.25, 5 lbs. $6.00, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 877. Early Scarlet Globe. Days to Maturity, 25, under favorable conditions, and under unfavorable conditions, 30 days. A variety in larger general use for all purposes than any other radish. The root is rich bright scarlet, short olive-shaped or short oval, and the top is smaller. It will mature five days after Earliest Scarlet Forcing. Maximum size before becoming pithy is one and one-quarter inches long by three-quarters inch in diameter. As compared with Scarlet Olive-Shaped, it is shorter, slightly lighter in color and two days earlier in maturing. The interior of the root is pure white, mild, crisp and fine grained. Its season is rather short, and it must be pulled reasonably soon after maturity. Recommended for the home garden, for the market garden or for greenhouse forcing.

Pkt. 5 oz., 10¢; 1/2 lb. 35¢, lb. $1.25, 5 lbs. $6.00, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 880. French Breakfast. Days to Maturity, 28. Offered by B. K. Bliss in 1896 as a new "variety." An olive-shaped radish, deep scarlet in color, except for a very slight white tip at the base of the root. It resembles Sparkler White Tip, except that it is slightly darker in color and is olive-shaped instead of round. Its season is shorter than the latter variety, and, therefore, must be pulled soon after reaching its maximum size of one inch in diameter. The strain of French Breakfast as offered now is much improved over the old type.

Pkt. 5 oz., 10¢; 1/2 lb. 35¢, lb. $1.25, 5 lbs. $6.00, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 882. Sparkler White Tip. Days to Maturity, 28. This type of radish has been grown in America for a great many years, originating under the name of Scarlet Turnip White-Tip. As such it was listed by Johnson & Stokes in the eighties. A very desirable variety for home garden purposes, and grown very extensively commercially, especially for the Mid-West markets. The color is a deep scarlet, with a distinct white tip covering about one-third of the lower diameter of the root. Its maximum size, before becoming pithy, is about one and one-quarter inches in diameter. Its shape is nearly round, slightly flattened on the under side. It is one of the most attractive and desirable radishes in our list, inasmuch as it holds longer before becoming pithy than most of the other sorts maturing in the same class.

Pkt. 5 oz., 10¢; 1/2 lb. 35¢, lb. $1.25, 5 lbs. $6.00, postpaid; by express, 5 lbs. or more, $1.10 per lb.

All varieties described on this page are good home garden varieties.
No. 884. Long Scarlet White Tip. Days to Maturity, 28. A variety introduced by Ferry in 1801 under the name of Early Long Brightest Scarlet. Owing to the similarity in this name to Long Scarlet, and to a very general tendency to be white-tipped, the name, Long Scarlet White Tip, has come into general use. It is a variety with the root four and one-half inches long, cylindrical, smooth and uniform. The color is a brilliant scarlet within, perhaps one inch from the bottom of the root, which will be white. It is slightly earlier than Iceicle, and will become pithy in a correspondingly shorter time. For all general purposes, this variety is more desirable than Long Scarlet.

Pkt. 5¢, oz. 10¢, ¼ lb. 35¢, lb. $1.25; 5 lbs. $6.00, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 886. White Icicle. Days to Maturity, 30. An old American variety. The root will attain a length of about five and one-half inches, tapering regularly from near the shoulder to the tip. Holding this thickness for nearly its entire length, the thickest part being about one inch from the top. It will hold a week to ten days before becoming pithy. The color is a pure white, almost transparent, maturing five days later than Scarlet Globe and five days earlier than White Box. Having an attractive appearance and fine eating qualities, this variety is widely popular.

Pkt. 5¢, oz. 10¢, ¼ lb. 35¢, lb. $1.25, 5 lbs. $6.00, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 888. Long Scarlet. Days to Maturity, 30. One of the oldest varieties known in this country, having been listed by Minton Collins in 1788. The bright scarlet root will attain a length of from five to six inches, having a diameter of one inch. The flesh is crisp and tender. Care must be taken not to allow this variety to remain too long after attaining it full growth, for it is likely to become pithy after a week’s time.

Pkt. 5¢, oz. 10¢, ¼ lb. 35¢, lb. $1.25, 5 lbs. $6.00, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 890. Crimson Giant. Days to Maturity, 32. A comparatively new variety, having been offered by Breek in 1905. Maturing as it does, one week after Scarlet Globe, it will hold proportionately longer before becoming pithy. It is a radish nearly twice the size of Scarlet Globe. It is round, bright crimson, attaining a maximum size, before becoming pithy, of one and three-quarters inches long by one and one-quarter inches in diameter. Crimson Giant is highly recommended for all general purposes.

Pkt. 5¢, oz. 10¢, ¼ lb. 35¢, lb. $1.25, 5 lbs. $6.00, postpaid; by express 5 lbs. or more, $1.10 per lb.

No. 892. White Box. Days to Maturity, 35. A variety introduced by Johnson & Stokes in 1888. Owing to its short tip and rapid growth, it is a variety especially suited for growing under glass in frames or boxes. This radish will attain a size of two and one-half inches in diameter before becoming pithy. It is one of the most largely

Study descriptions on these pages, also Tables on Page 8, before ordering.
Radishes for Winter Use

The varieties which we offer herewith should, in the latitude of New Jersey, be sown in August and September for the best results. If sown earlier, they are likely to shoot to seed before attaining their full development. The varieties are two distinct types: the Chinese, of extra large size, but extremely tender and sweet, and the Spanish varieties, which are smaller, but have a much harder surface, making them, perhaps, the best sorts for storage purposes.

No. 898. Round Scarlet China. Days to Maturity, 55. A variety of Chinese origin, which has been listed in this country for a number of years. It is sometimes spoken of as All Seasons. It is primarily a fall and winter radish, however. This variety resembles China Rose in some respects, but the fact that the root matures quicker is of a more rounded shape gives it a distinctive place of its own. This variety is a good keeper, and is highly recommended.

Pkt. 5¢, oz. 15¢, ½ lb. 50¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.80 per lb.

No. 900. China Rose. Days to Maturity, 60. A variety of Chinese origin, having been listed in B. K. Bliss in 1850. It is recommended only for fall and winter use. The root will attain a length of about five inches by two inches in diameter. The outside skin is a bright rose color, the flesh white, solid and crisp and pungent. Its keeping qualities are comparatively good, and it is a variety highly recommended.

Pkt. 5¢, oz. 15¢, ½ lb. 50¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.80 per lb.

No. 902. White Chinese or Celestial. Days to Maturity, 70. A variety of Chinese origin, having been listed in this country by B. K. Bliss in 1866. It is one of the largest radishes under cultivation, often attaining a length of twelve inches and a diameter of six inches. It is oblong in shape, tapering to a small tap-root. The fact that it is desirable for table use at any period in its growth is strongly in its favor. The color is pure white outside and in, and the quality of the flesh is extremely fine, especially if it is pulled before it attains its full growth.

Pkt. 5¢, oz. 15¢, ½ lb. 50¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.80 per lb.

No. 904. Half-Long Black Spanish. Days to Maturity, 70. Of Spanish origin, having been cultivated in this country for a great many years. The roots are a grayish black color on the surface, having a white interior, which is very crisp and pungent. Half-Long Black Spanish will attain a length of about three and one-half inches. It is one of the best radishes for storage purposes which is cultivated in this country.

Pkt. 5¢, oz. 15¢, ½ lb. 50¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.80 per lb.

No. 906. Long Black Spanish. Days to Maturity, 75. Of Spanish origin and cultivated in the United States for at least forty years. It was listed by Johnson & Stokes in the eighties. The roots when mature will attain a length of five inches and a diameter of two inches. One of the best late varieties we know of.

Pkt. 5¢, oz. 15¢, ½ lb. 50¢, lb. $2.00, 5 lbs. $9.50, postpaid; by express, 5 lbs. or more, $1.80 per lb.

Spinach

(\textit{Spinacia Oleracea})

History—Probably of Persian origin. The works of the early Arabian physicians speak of the medical properties only. It does not seem to have been introduced as a vegetable until about the Fifteenth Century. The fact that Spain was perhaps the first European country to introduce it as a vegetable was no doubt responsible for its being known to the older botanists as \\textit{Hispanach}. Beckmann, who wrote about 1790, says the first use of spinach as a vegetable was in 1321, at that time being eaten by the monks on fast days. Turner, an English botanist, writing in 1538, states that it was known in England at that time. By that time the name had developed into spinage and spinach, both of which terms were used. In America spinach has grown quite common. There are perhaps a dozen distinct, but not all necessary, varieties. However, they are listed under 113 names. The variety Bloomdale Savoy was introduced by Landreth in 1828. Holland is now the source of the world's best seed supply. New Zealand spinach, Tetragonia expansa, is quite a different species and is a native of New Zealand.

Radishes on this page are for late planting only
STOKES SEED FARMS COMPANY
MOORESTOWN
NEW JERSEY

No. 940. Bloomsdale Savoy. Days to Maturity, 45. Named and introduced by Landreth in 1828. The word Bloomsdale was added about 1874 after the variety had been greatly improved. It is probably in more general use than any other variety of spinach known in this country. It is sometimes called Norfolk Savoy. It is very early, and it will prove to be one of the best to plant in the autumn for spring use. Plantings may be made as late as November. The plant is distinguished by its upright growth and thick dark green leaves, which are thoroughly crumpled and blistered, something like Savoy Cabbage. It will run quickly to seed in warm weather, and therefore, is advised for cool season cropping only. Long Standing and Long Season being suitable for summer work. Pkt. 5¢, oz. 8¢, ½ lb. 15¢, lb. 50¢, 5 lbs. $2.25, postpaid; by express, 5 lbs. or more, 40¢ per lb. Write for 100 lb. prices.

No. 942. Thick-Leaved Viroflay. Days to Maturity, 45. A variety offered by Henderson in 1882. It is distinguished by its heavy, thick leaves, which are of excellent quality. The heads are larger than any variety we list, and are held in high esteem by a great many planters. Although recommended especially for commercial growers, it will prove to be highly satisfactory for the home garden. Pkt. 5¢, oz. 8¢, ½ lb. 15¢, lb. 50¢, 5 lbs. $2.25, postpaid; by express, 5 lbs. or more, 40¢ per lb. Write for 100 lb. prices.

No. 944. Long Season. Days to Maturity, 50. A savoy-leaved variety introduced by Henderson in 1903. It is especially well adapted to cultivation in hot weather, as it will not shoot to seed as will the Bloomsdale Savoy. It is beautifully curled, of a dark green color, very compact, and spreading in a large rosette. The leaves are beautifully crumpled, which adds much to their attractiveness. Long Standing may be classed with Long Season as both of them are hot weather varieties. Pkt. 5¢, oz. 8¢, ½ lb. 15¢, lb. 50¢, 5 lbs. $2.75, postpaid; by express, 5 lbs. or more, 50¢ per lb. Write for 100 lb. prices.

No. 946. Long Standing. Days to Maturity, 50. A Holland variety offered by Bliss 1866. Offered under the name of Enkhuizen Long Standing by Johnson & Stokes in 1883. It is a straight-leaved spinach, which will stand midsummer heat without bolting to seed. Its quality is very good, but because it is not savoy-leaved it has not earned the popularity of Long Season. Pkt. 5¢, oz. 8¢, ½ lb. 15¢, lb. 50¢, 5 lbs. $2.25, postpaid; by express, 5 lbs. or more, 35¢ per lb. Write for 100 lb. prices.

No. 948. New Zealand (Tetragonia expansa). Days to Maturity, 60. The origin of this plant is New Zealand, hence its name. It is not strictly of the spinach family. As a sort which will thrive in hot weather and on any kind of soil, this is unparalleled. The tender shoots are of excellent quality, and may be cut throughout the summer. The plant will spread over two feet. The leaves are quite small, broad and pointed. We recommend planting three to four seeds in hills, three feet apart each way. The germination of New Zealand Spinach, which is a prickly seeded variety, may be helped along by soaking in lukewarm water for a day before planting. Pkt. 5¢, oz. 10¢, ½ lb. 30¢, lb. $1.00, 5 lbs. $4.50, postpaid; by express, 5 lbs. or more, 80¢ lb.

BLOOMSDALE SAVOY (x 2/3)

FIELD VIEW OF SPINACH FOR MARKET

Study these descriptions, also Tables on Page 8, before ordering.
Squash
(Cucurbita Maxima)

VARIOUS TYPES OF SQUASH

History—The origin of winter squash is placed in Tropical America and summer squash in the more temperate climates of America. Grown and cultivated on this continent before the discovery. The word squash is obtained from the American Indians and is applied in an indefinite way to various members of the genus Cucurbita. The summer squashes are mostly classed under Cucurbita Pepo and the winter squashes are mostly classed under Cucurbita Maxima. The words "squash" and "pumpkin" are often applied interchangeably. Most of the squash types, however, belong to the species C. Maxima. The Cucurbita Pepo group comprises warm-season frost-sensitive plants. They are very easy to grow providing they are given a warm quick soil. Both squash and pumpkin are now used in very large quantities in canning operations in this country, this development being largely due to the popularity of so-called pumpkin pie.

No. 960. Early White Bush. Days to Maturity, 65. An American variety, having been offered for the past thirty years. It is early in maturity, somewhat flattened, scalloped along the edge and of medium size. The smooth surface is of a creamy white color. Average size, eight inches. This variety is also offered under the name of Patty Pan.

Pkt. 5¢, oz. 10¢, ¼ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 962. Mammoth White Bush. Days to Maturity, 70. An American variety offered by Livingston in 1891. It will reach its mature size a few days after White Bush, and is otherwise very similar, excepting that the flesh is quite uniformly warty instead of being smooth. Average size is ten to twelve inches.

Pkt. 5¢, oz. 10¢, ¼ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

No. 670. Hubbard. Days to Maturity, 125. Introduced by Gregory in 1856. This is, perhaps, the best known of the winter squashes. The vines are of vigorous, trailing growth, bearing large, oval fruits of a rich, dark green color. They are usually slightly curved at the stem end. Its flesh is fine grained and tender. Hubbard Squash is one of the best keeping varieties on the market.

Pkt. 5¢, oz. 15¢, ¼ lb. 50¢, lb. $1.80, 5 lbs. $8.50, postpaid; by express, 5 lbs. or more, $1.60 per lb.

No. 672. Golden Hubbard. Days to Maturity, 125. This variety came on the market about 1898. It is very similar to Hubbard, except in outside color, being a brilliant golden orange, making it, perhaps, one of the most attractive squashes under cultivation. The flesh is a deeper golden yellow. Golden Hubbard will, unquestionably, take the place of the older Hubbard eventually.

Pkt. 5¢, oz. 15¢, ¼ lb. 50¢, lb. $1.80, 5 lbs. $8.50, postpaid; by express, 5 lbs. or more, $1.60 per lb.

No. 674. Boston Marrow. Days to Maturity, 125. A very old variety listed by B. K. Bliss in 1850. Boston Marrow is, perhaps, grown more by the general farmer than any other variety. It is bright orange color, oval shaped and of very good quality for pies and canning purposes. The flesh is tender, fine grained and of excellent flavor. The sturdy vines are very productive. The hard rind of Boston Marrow makes it not only an excellent squash for winter keeping, but gives it special merit as a shipping sort. Unquestionably the best known and most popular squash.

Pkt. 5¢, oz. 10¢, ¼ lb. 40¢, lb. $1.25, 5 lbs. $5.75, postpaid; by express, 5 lbs. or more, $1.10 per lb.

Study descriptions and know what kinds are best for winter storage
Salsify (Tragopogon porrifolius)

The origin of salsify is somewhat uncertain. Southeastern Europe or West Africa, however, was no doubt its original habitat. It has been under cultivation less than two thousand years. The same oyster plant is often given it owing to the flavor of its root which is very much like oysters. Salsify is very hardy. The seeds which are really the fruits of the plant, may be sown in the early spring, the rows being from two to three feet apart, for horse cultivation and half that distance for hand cultivation. In the rows the plants should be thinned to about four inches apart. The roots should be allowed to stay in the ground until late in the fall or through the winter, if desired. If taken up and stored, a cool, moist place should be found. The habit of the plant is biennial, the second spring a strong stalk being sent up from the crown of the root. The plant is easy to grow and has no serious pests. Like asparagus and rhubarb there are few varieties. The so-called Mammoth Sandwich Island is perhaps the best known in this country. Days to Maturity, 150. Price, Mammoth Sandwich Island, pkt. 10¢, oz. 15¢, ¼ lb. 40¢, lb. $1.50.
**Tomato**

*(Lycopersicum esculentum var. vulgaris)*

**History**—Galenus, a celebrated Greek physician, 200 A.D., gave a minute description of *Lycopersicum* in Egypt. South America, probably Peru, however, gave the tomato to Europe in a highly cultivated form. The name is derived from the Aztec word Xitomate, the vegetable having been prized and extensively cultivated by the natives long before the discovery of the country by the Europeans. According to Dr. Tracy, "there is little doubt that many of the plants as seen and described by the Europeans as wild species were largely garden varieties, originally natives of America, which are a variation or crossing of the original wild species." It was first introduced into England in 1586, but for many years was grown only as an ornamental plant, under the common name of Love Apple, the prevailing opinion being that they were poisonous to man. The tomato in Europe was first used as a vegetable in Italy in the seventeenth century, later being introduced into France and England as a table vegetable. The first mention of it in North America as a vegetable, apparently, was 1781. Seven years later a Frenchman in Philadelphia made earnest efforts to have people use the fruit as a vegetable, but with little or no success. The first record of this fruit being regularly quoted on the market was in New Orleans, 1812. It was first offered by seedsmen, Messrs. Gardner & Hipburn, in 1818, which was followed by Landrath in 1820. In 1835 they were on the Quincy Hall Market in Boston. At the present time, according to Department of Agriculture reports, there are over one half million acres devoted to this crop every year in America, and the canning and shipping interests especially assume tremendous proportions. A great many American varieties of merit now are known the world over. Practically all tomatoes grown in this country are of American development. To Livingston, of Columbus, Ohio, perhaps the greatest credit should be given. The late Walter P. Stokes was responsible for the introduction of the Earliana and Bonny Best.

**No. 1000. Stokes Bonny Best.** **Days to Maturity**, 130. Originated by Mr. Middleton, of Montgomery County, Pennsylvania, and introduced for the first time by Walter P. Stokes in 1908. It is a selection from the older Chalk's Early Jewel, the fruits being from ten days to two weeks earlier than that variety, thus placing Bonny Best almost in a class with Earliana. In the twelve years since its introduction Stokes Bonny Best has established a reputation amongst all classes of planters, home gardeners, truckers and canners, which has scarcely been equaled by any other tomato during the last twenty-five years. At the time of its introduction, Mr. Stokes predicted that it would soon be known from one end of the land to the other as the finest shipping tomato ever introduced, and this prediction has certainly proved to be more than true. A great many low-grade and questionable strains of Bonny Best are being offered at the present time. All those, therefore, who desire to secure the introducer's strain, will do well to continue purchasing their supply directly from us. Every year our seed is grown here on Windermoor Farm under the most ideal conditions. 1919 has been a very severe season on all tomato growers east of the Appalachian Mountains, owing to almost continual rain in August and September. Regardless of this, our Bonny Best averaged better than any crop in Burlington County, according to the word of all farmers who were here to see it.

Pkt. 10¢, oz. 50¢, 1/2 lb. $1.50, lb. $5.00, 5 lbs. $24.25, postpaid; by express, 5 lbs. or more, $4.75 per lb.

Stokes Bonny Best Tomato, when grown under ideal conditions, should produce from ten to fifteen tons per acre. The plants attain a height of about two and one-half feet. The foliage will be very much heavier than the Earliana. The fruits will be borne in clusters, and will be almost globe shaped, the structure of the fruit being very distinctive in that respect. They are thicker through from top to bottom than the Chalk's Early Jewel. Individual vines will very often produce as many as one hundred fifty perfect fruits. When sown in hot beds March 15th, there will be ripe fruits by July 15th, and the crop will bear until September 1st. The intense scarlet coloring will hold for the interior and exterior of the tomato. Compared to Earliana the fruit is far more solid, in that the seed cavities are small. In the eastern states Bonny Best is now one of the foremost canning varieties for pulp and soup purposes. In its present form we do not advocate it as a variety which should be canned whole. Eventually we hope to produce a strain which will satisfactorily can in that manner, but in its present condition there is some danger of its not holding together under hot steam. As a tomato for the truck grower for the early markets, Bonny Best is unequaled. It will not compete with the extra early markets as will the Earliana, but as a tomato to go between the Earliana season and the later varieties, such as Stone and Baltimore, it has no superior. If grown well, it will ship well and sell well, and eventually be thoroughly enjoyed by the consumer. It is one of the sweetest tomatoes under cultivation, having very little of the acidity which is.

Gathering Stokes Bonny Best Tomatoes on a New Jersey Farm. The Acreage of this Variety in this State is Constantly Increasing.
typical of the Earliana. As a home garden variety we know of no superior to Bonny Best. Earliana will be slightly earlier, but its quality is in no way comparable to Stokes Bonny Best, and the difference in season is hardly to be considered for table purposes. Stokes Bonny Best will cover a bearing period of six weeks, ending September 1st, after which some of the latter types will extend the season on another four weeks. Its marvelous eating qualities, its beautiful appearance and the ease with which it may be grown, recommend it unquestionably for the home garden.

No. 1005. Special Stock Bonny Best. Days to Maturity, 128. This stock is a special selection from our crop of Windermoor-grown Bonny Best Tomatoes. It is made especially in the interests of the greenhouse tomato grower and is used in large quantities for forcing purposes. However, an increasingly large proportion of our trade is taking this special stock for outdoor forcing. This selection has been made for earliness, size and uniformity of shape and color. We believe unquestionably it is the finest stock of Bonny Best to be had in this country and it is offered with every confidence.

Price, pkt. 25¢, oz. $1.50, ½ lb. $5.00, lb. $20.00, 5 lbs. $95.00; 5 lbs. by express, $18.90 per lb.

Bonny Best Tomato Outside

"Dean Watts mentions the value of Bonny Best Tomato for a main crop in the issue of October 1st. To add to this statement of the smoothness, productiveness and general good quality of the sort, I would say that the strain grown here this year has demonstrated beyond a doubt that this variety is very hard to beat for smoothness, productivity, quality and earliness, and is a good sort for Oregonians to tie to. We have been picking continuously since the first of August and the last picking was made October 18th, with many fruits yet on the vines which will ripen when stored. The uniformity of plants was remarkable. The solidity when fruit was full colored was also very noticeable. The unreliability of Western Oregon summers makes it necessary for an early variety to be grown also as a main crop.

"We have observed that growers are making most money in tomatoes in these parts from selected Earliana strains, Bonny Best, and some Perfection and Stone."—Prof. A. G. Bouquet, Oregon Agricultural College, in Market Growers' Journal, December 1, 1919.

Special Stock Bonny Best is recommended for greenhouse culture or for outdoor production
Note on Alacrity. A year ago we offered the Alacrity Tomato, which we had secured through the good offices of the Dominion Government officials, this variety proving of considerable merit as an extra-early type. It was, perhaps, slightly earlier than Earliana, having been a selection from that variety. We did not feel that there was a place for it in our present operations or in the operations of the average home or market gardener. For this reason we are no longer continuing to list it. It will no doubt prove to be of especial merit in the North Country, the place of its origin.

No. 1010. Earliana. Days to Maturity, 125. Originated by Mr. Sparks, of New Jersey, and introduced by Johnson & Stokes about 1900, under the name of Spark’s Earliana. Immediately after its introduction, this tomato gained wide popularity. Within a very few years it was in practically every seedman’s catalog, and now is considered one of the four most important in the entire list. Its chief merit is in its earliness in ripening and this alone has been responsible for the prominence it has gained. Due to its earliness, it has certain weaknesses, such as lightness of foliage, thinness of wall and lack of solidity, its liability of cracking around the stem, etc., but with all of these factors which are more or less against it, it is one of the best money-makers during the whole tomato season, especially with farmers having early land. It will attain a size of about three inches in diameter. Sow March 15th, and it should be ready for picking July 10th. Its picking season will cover a period of from three to four weeks, and it should produce from five to eight tons per acre. We hold a perhaps unpardonable pride in the Earliana as in the Bonny Best, and our trade will find that we have taken exceptionally strong measures to produce only the best possible grade of seed. Pkt. 10¢, oz. 50¢, ½ lb. $1.50, lb. $5.00, 5 lbs. $23.50, postpaid; by express, 5 lbs. or more, $4.50 per lb.

No. 1012. June Pink. Days to Maturity, 125. Originated and introduced by J. V. Crine, of Morganville, New Jersey. This variety is a pink-fruited Earliana, resembling that tomato in almost every respect. The stock we offer is from a most reliable source. Pkt. 5¢, oz. 40¢, ½ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

No. 1014. Globe. Days to Maturity, 140. Introduced by Livingston in 1905. The color is a rich pink-purple, and the quality is superb. Globe has been extremely successful as a shipping tomato from Florida and Texas, one hundred forty-four fruits filling a standard carrier. The stock offered may be relied upon. Pkt. 5¢, oz. 40¢, ½ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

No. 1026. Beauty. Days to Maturity, 140. Introduced by Livingston in 1888, and catalogued by Johnson & Stokes three years later. This is a favorite tomato of the so-called pink or purple class. Where growers have markets preferring that color, Beauty has been extremely satisfactory. It should never be grown for canning purposes. However, it is recommended for home garden purposes. Pkt. 5¢, oz. 40¢, ½ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

No. 1027. Grand Century. Days to Maturity, 145. A new variety described as being ninety-five percent resistant to Fusarium Wilt. The seed which we offer has been grown by Mr. E. B. Walton of Union County, Illinois, and is a result of seven years’ breeding and selection by Prof. C. E. Durst of the University of Illinois. The 1919 variety test proved it slightly later than Bonny Best. Although it is not like the old Stone Tomato, it is comparable to that variety in its general habit of growth. The large fruits will weigh about six ounces, color is a brilliant red, the shape is round and oblate, the surface is smooth, the scar small and the stem end basin small. The rind is thick, the interior meaty and the green core very small. These points, of course, indicate good shipping qualities.

Although every other variety at the Illinois Trial was infected with Fusarium, no wilt was observed on this variety. We do not claim that it is totally free from Fusarium, but we believe it will prove at least ninety-five percent resistant and this will prove of inestimable value to all tomato growers whose crops have been seriously affected. Unfortunately, in addition to the stock seed from which we will grow our 1920 crop for sale in 1921, we have only a very small quantity of seed on hand at the present time. However, we feel it our duty to disseminate what we have at least for trial purposes and, therefore, offer it in small quantities. In trying out this seed, it will, no doubt, be a profitable experiment if the fruit of a fifty or hundred foot row is weighed and compared with a row of similar length from one of the older standard varieties which is not resistant to Fusarium wilt. This has been known as the Century Tomato in Illinois. In order that this should not be confused with the Century Beet which we have been offering since 1913, we requested the originators that a slight change in the name be made and their suggestion of Grand Century is very acceptable to us and we offer it under that name. We are confident that the variety will prove of inestimable value and believe that it shows great promise for eastern conditions as the fruit is a very desirable size and quality. Apparently, the very best way to avoid Fusarium is by breeding a strain which is resistant to it. We have great confidence in the Grand Century. Price by the packet only, 25¢.
No. 1030. Greater Baltimore. Days to Maturity, 145. Introduced by Livingston in 1889. J. Boligiano & Son offered the Baltimore strain about 1912. It is one of the largest, most solid main or late season crop varieties under cultivation. The color is a bright red. It is unsurpassed for slicing and canning, the foliage being strong and vigorous. This variety will stand up under the mid-summer heat without ill effects. Generally speaking, this is the most prolific variety grown. Pkt. 5¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

No. 1032. Enormous. Days to Maturity, 150. Originated by a Mr. Miessie, of Lancaster, Ohio. Introduced by Maule. The fruits of this variety are the largest under cultivation. They are a deep red color, of very fair quality and for nearby market purposes will prove successful. They should not be grown for long-distance shipping or where much handling is necessary. Pkt. 5¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

Pickling Tomatoes. Days to Maturity, 135. We are prepared to offer the following five varieties, which are in considerable demand for pickling purposes. Most of these have been grown for fifty or seventy-five years in this country. The Red Cherry dates back to 1620 in England, and Bankeirn recording that it was the only sort known in England. This, of course, was in the days when tomatoes were called love apples. The Plum and Pear tomatoes will average about one and one-half inches in length. The Red Cherry will be about three-quarters of an inch in diameter. Their names are descriptive in every instance. They are very prolific bearers and very easily grown.

No. 1016. Yellow Plum. Var. pyriforme (oblongum). Pkt. 10¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

No. 1018. Red Plum. Var. pyriforme (oblongum). Pkt. 10¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

No. 1020. Yellow Pear. Var. pyriforme (oblongum). Pkt. 10¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

No. 1022. Red Pear. Var. pyriforme (oblongum). Pkt. 10¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

No. 1024. Red Cherry. Var. cerasiforme (Dunali). Pkt. 10¢, oz. 40¢, ¼ lb. $1.25, lb. $4.00, 5 lbs. $19.25, postpaid; by express, 5 lbs. or more, $3.75 per lb.

See Pages 104-105 for well-grown tomato plants.
Turnip

*(Brassica Rapa)*

Outline chart illustrating Turnip types and their relation to ground line. Scale is about \(\frac{1}{4}\)

- **EARLY PURPLE TOP MILAN**
- **EARLY WHITE FLAT DUTCH**
- **PURPLE TOP STRAP-LEAF**
- **PURPLE TOP WHITE GLOBE**
- **POMERANIAN WHITE GLOBE**
- **YELLOW OR AMBER GLOBE**
- **WHITE EGG**

History—A native probably of Great Britain and Northern Europe. The period when it was first brought into use in its native country, and the manner of its improvement from the native, wild and useless state is not known. However, it was used as a vegetable by the Greeks and Romans. There does not seem to have been much type improvement or much cultivation of turnip on a large scale until the seventeenth century of our Era, since which time it has been rapidly developed and is now in common use the world over. Unquestionably, it thrives better in Great Britain than in any other part of the globe. In America there are now about twenty-five distinct varieties, although over 250 are separately named by the American trade. The Swedish turnip, or rutabaga, is of the species *Brassica Campestris.* It is not certain whether these two species exist separately in a wild state, but under cultivation there is a well-defined difference.

No. 1050. Early Purple Top Milan. **Days to Maturity, 45.** A most delicious garden variety of turnip. It is very early, rather small, sweet and tender. The globe itself will average about two and one-half inches in diameter. The color is divided about equally. This variety is well adapted for forcing, as well as growing in home gardens. Pkt. 5¢, oz. 15¢, ¼ lb. 40¢, lb. $1.40, 5 lbs. $6.00, postpaid; by express, 5 lbs. or more, $1.25 per lb.

No. 1052. Early White Flat Dutch. **Days to Maturity, 45.** A very old variety, having been listed by Russell in 1827. This is an extremely early white turnip, very desirable for table use. It is especially popular in the southern states. It is a strap-leaved turnip. The roots are of medium size, flat, a beautiful white color and of the most delicious quality. They should be pulled for the table when about two and one-half inches in diameter. Pkt. 5¢, oz. 10¢, ¼ lb. 25¢, lb. 85¢, 5 lbs. $4.00, postpaid; by express, 5 lbs. or more, 70¢ per lb.

No. 1054. White Egg. **Days to Maturity, 50.** A variety which was brought on the market in the late eighties. It was offered by Johnson & Stokes, by Rawson and by Ferry in 1889. An oval or egg-shaped turnip, with smooth, white, medium-size roots, half of which grow out of the ground. The turnip itself is very delicious. It is best for eating when about three and one-half inches long and two inches in diameter. Pkt. 5¢, oz. 10¢, ¼ lb. 25¢, lb. 85¢, 5 lbs. $4.00, postpaid; by express, 5 lbs. or more, 70¢ per lb.

No. 1056. Purple Top Strap-Leaf. **Days to Maturity, 55.** Offered by Hovey in 1877. This variety is about two weeks earlier than the Purple Top White Globe, much flatter and is strap-leaved. Although they can be grown to a much larger size for stock purposes, the roots are best for table use when about two and one-half inches in diameter. Pkt. 5¢, oz. 10¢, ¼ lb. 25¢, lb. 85¢, 5 lbs. $4.00, postpaid; by express, 5 lbs. or more, 70¢ per lb.

No. 1058. Purple Top White Globe. **Days to Maturity, 70.** An American selection made from some of the earlier English types. Offered in this country prior to 1885. One of the late main-crop sorts of excellent quality, remarkable as a keeper. When grown for table purposes, it should be gathered when but two-thirds grown. These qualities and its attractive appearance no doubt are responsible for its great popularity. No variety of turnip is more generally planted in America than Purple Top White Globe. For table use we would advise early gathering. For stock purposes the root should be allowed its full growth. Pkt. 5¢, oz. 10¢, ¼ lb. 25¢, lb. 85¢, 5 lbs. $4.00, postpaid; by express, 5 lbs. or more, 70¢ per lb.
Herbs

**ANISE**
*(Pimpinella anisum)*
An annual herb, having fragrant seeds useful for medicinal purposes. The leaves are often used for flavoring and garnishing. Pkt. 10¢, oz. 20¢.

**BALM**
*(Melissa officinalis)*
A perennial herb, having white or pale yellow flowers. Tea made from the leaves is used for fevers. Pkt. 10¢, oz. 30¢.

**BASIL, SWEET**
*(Ocimum basilicum)*
A hardy annual. The seeds are used in flavoring soups and sauces. Pkt. 10¢, oz. 20¢.

**BORAGE**
*(Borago officinalis)*
An annual of coarse growth with blue flowers. The leaves are used for flavoring. Pkt. 10¢, oz. 25¢.

**CARAWAY**
*(Carum carvi)*
Seeds used in cakes and candy and leaves in soup. Also used for medicinal purposes. Plant about two feet high with small, white flowers. Pkt. 10¢, oz. 25¢.

**CORIANDER**
*(Coriandrum sativum)*
A hardy annual with finely-cut foliage and white flowers. Seed has an agreeable taste in confectionery. Pkt. 10¢, oz. 20¢.

**DILL**
*(Anethum graveolens)*
A branching annual. Seeds used principally in making dill pickles. Pkt. 10¢, oz. 15¢, 1/2 lb. 30¢, lb. $1.75.

**FENNEL, SWEET**
*(Foeniculum officinale)*
A hardy, branching perennial with dense foliage. Seeds have medicinal properties and are also used in confectionery. Shoots used in salads, soups, etc. Pkt. 10¢, oz. 20¢.

**HOŘEHOUND**
*(Maribrium vulgare)*
A perennial with small white flowers. Used for medicinal purposes. Pkt. 10¢.

**HYSSOP**
*(Hyssopus officinalis)*
A perennial thriving best on dry, sandy soil. It is used as a tonic and as a stimulant. Pkt. 10¢, oz. 40¢.

**LAVENDER**
*(Lavandula spica)*
A hardy perennial used as a perfume. It should be picked before it becomes hard and then dried quickly. Pkt. 10¢, oz. 30¢.

**MARJORAM, SWEET**
*(Origanum marjorana)*
A spreading plant with purple or white flowers. Used for seasoning, either green or dry. Pkt. 10¢, oz. 50¢.

**ROSEMARY**
*(Rosmarinus officinalis)*
A hardy, fragrant perennial. Leaves are used for flavoring meats and soups; blossoms in toilet waters. Pkt. 10¢.

**RUE**
*(Ruta graveolens)*
A hardy perennial about two feet high with yellow flowers. When care is exercised it is useful for medicinal purposes.

**SAFFRON**
*(Crocus sativus)*
An annual cultivated for its flowers. These are used in coloring and occasionally for flavoring.

**SAGE**
*(Salvia officinalis)*
A hardy, branching perennial. The leaves and shoots should be cut when the plant is beginning to blossom and quickly dried in the shade. It is one of the most widely used herbs for seasoning. Pkt. 10¢, oz. 50¢.

**SAVORY, SUMMER**
*(Satureja hortensis)*
A hardy annual which is dried and used for seasoning. Branching plant with small leaves and flowers white, pink or purple. Pkt. 10¢.

**THYME**
*(Thymus vulgaris)*
A perennial herb with small flowers. Used mostly for seasoning. Pkt. 10¢, oz. 75¢.

**WORMWOOD**
*(Artemisia absinthium)*
A fragrant perennial used for medicinal purposes. A dry poor soil is best. Pkt. 10¢.
Lawn Grass Seed
The Windermoor Standard

Long experience has proven to us the folly of preparing several different grass seed mixtures for ordinary lawn purposes. There is, of course, a place for certain of the finer grasses for golf courses and tennis courts; also a place for some of the coarser for athletic fields. On either of these types we are prepared to make special quotations. However, for ordinary purposes we offer but one mixture, The Windermoor Standard. This mixture is made up on the following formula per hundred pounds:

- Forty-five per cent. Kentucky Blue Grass,
- Forty per cent. Red Top or Herd's Grass,
- Ten per cent. Perennial Rye Grass,
- Five per cent. White Dutch Clover.

This we sell by the pound and not by the bushel. The purchaser thus knows very definitely what he is buying. There is no chaff in the mixture, which is often found in lawn grasses when it is sold by the bushel.

Price, lb. 50¢, 5 lbs. $2.25, 10 lbs. $4.50, postpaid. 100 lbs. by express, at purchaser's expense, $40.00.

THE MAKING OF A LAWN

In the first place, very careful grading is necessary, followed by a rich covering of top soil (if it is not already there), and then by an application of commercial fertilizer. We never recommend animal manure of any kind because of its weed content. After a very careful preparation by harrowing, followed by continuous hand-raking, a good seed-bed can be provided.

The seed should be sown broadcast, after which the ground should be rolled, if possible. Never plant grass seed when the soil is absolutely dry and there is no prospect of rain, for under such conditions there is great danger of losing the entire sowing if a windstorm should happen to strike it. Under favorable conditions the lawn will be ready to cut with a mower inside of six weeks. Spring and fall are the two seasons for making lawns. The hot summer months are not desirable, for good results are hard to obtain during warm weather.

Grass seed should be sown on the following basis. For a newly made lawn, sow one pound every 500 square feet, or 100 pounds per acre, and for spring or fall resowing of an old lawn, sow one pound every 1000 square feet. When lawns are in rather bad condition, it is best to rake them thoroughly, getting out all the dead grass, and making a new application of grass seed followed by rolling.

ACCESSORIES FOR THE LAWN

We are in position to make quotations, F. O. B. Philadelphia, on the best makes of lawn mowers, lawn rollers, lawn sprinklers, garden hose, etc., and we shall be very pleased to receive inquiries thereon.

A PUTTING GREEN ON THE MOORESTOWN GOLF COURSE

Lawns should be re-sown every Spring
Windermoor
Pasture and Mowing Mixtures

The object to be obtained is a continual growth of rich pasturage from spring to fall. Soil sown with a variety of different grasses that are adapted to the soil, and which attain perfection at alternate months from April to October, will produce much larger and more satisfactory crops, both for hay and pasturage, than only one or two kinds. If seed is sown in spring, it should be done early, while the land is cool. We are always glad to give our customers the benefit of our experience, and shall take pleasure in advising you as to suitable grasses for your soils and special conditions, if you will correspond with us in regard to it.

These famous mixtures are well-balanced combinations of a number of native and acclimated foreign grasses and clovers, blended so as to produce a permanent, dense and deep-rooted turf that will yield, year after year, the maximum quantity of hay, or afford, if desired, a constant and abundant pasturage. The yield of hay, under favorable conditions, averages three to four tons per acre at the first cutting. After a hay crop is cut, the grass commences to grow at once, recovering its verdure in a few days, and affords excellent pasturage, even through dry summer weather. Both our No. 1 Mixture for permanent pastures, and our No. 2 Mixture for permanent mowing, if properly laid down, will maintain their valuable qualities for twenty years or more, if they are occasionally top-dressed with manure and resown lightly with grass seed.

SOW FORTY POUNDS TO THE ACRE

No. 1 Mixture for Dry Upland Pastures
Hard Fescue, Creeping Bent, Orchard Grass, Perennial Rye, Tall Meadow Oat.

No. 2 Mixture for Lowland Meadow Pasture
Creeping Bent, Canadian Blue, Meadow Fescue, Orchard Grass, Perennial Rye, Red Top, Tall Meadow Oat.

No. 3 Mixture for Dry Upland Mowing
Orchard Grass, Perennial Rye, Red Top, Hard Fescue, Tall Meadow Oat, Alsike Clover.

No. 4 Mixture for Low Meadow Mowing
Kentucky Blue, Meadow Fescue, Meadow Foxtail, Orchard Grass, Perennial Rye, Tall Meadow Fescue.

Price of any of above mixtures, $40.00 per 100 lbs., F. O. B. Moorestown, N. J.

Grass and Forage Plant Seed

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<td>Tall Meadow Oat Grass (Avena elatior)</td>
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81
MEDIUM RED CLOVER (Trifolium pratensis, L.)

One of the most widely grown plants belonging to the legumes. In the northeastern states it is seldom sown alone, but usually in combination with timothy. Its value is so clearly recognized that the standard farm rotation in the East generally includes two years of sod composed of timothy and clover. The increased yield secured when corn follows the sod is very marked, and the influence is apparent even in the year following. Where timothy and clover are used in combination, the seed is sown with the preceding crop of wheat or oats. The amount of red clover used varies from five to ten pounds per acre. When the hay is cut the first year it will consist mostly of clover with very little timothy. The second year's hay crop will, however, consist mostly of timothy. The yields of hay will be very favorable, provided the conditions are suitable.

Red Clover is usually sown alone in the Corn Belt States, and two crops are cut, the first being for hay and the second for seed. The usual rate of seeding varies from ten to fourteen pounds per acre. The seed is broadcasted on wheat in the late winter or early spring, the wheat acting as a nurse crop.

As a forage crop there is scarcely anything superior in quality. It cannot be recommended as a cover or green manure crop, because of the high initial cost of the seed and the lack of sufficient growth in the spring. Winter vetch is not only superior as a cover crop, but is cheaper.

We quote the following prices on clover, subject to change, and with the request that all customers who wish large quantities write for special prices, in case there is any change in the market at the time the order is received. Indications point to higher prices rather than lower. The situation is, of course, entirely beyond our control.

Lb. 70¢, 10 lbs. $6.50, postpaid; 10 lbs. $6.00, 100 lbs. $38.00, by express.

MAMMOTH RED CLOVER (Trifolium Medium, L.)

This, undoubtedly, has been developed from Medium Red Clover. It is a larger plant with a zigzag stem and a longer stalked head. It is grown largely for pasture and for restoring depleted soils. The hay is coarser than the Medium Red Clover, although it is good if cut soon enough. Mammoth Red Clover makes very good grazing for stock, sometimes yielding more seed than the Medium. Being a rank grower, it is, of course, more valuable for fertilizing purposes. The color of the foliage, flower and stem is darker than the Medium Red Clover, and it will ripen later, making only one crop. Eight pounds of good seed are sufficient to sow an acre.

Lb. 70¢, 10 lbs. $6.50, postpaid; 10 lbs. $6.00, 100 lbs. $38.00, by express.

ALSIKE CLOVER (Trifolium Hybridum, L.)

A clover with a whitish blossom, native of the old world. It is one of the hardest sorts known, being perennial and standing over winter without difficulty. It is noted for being more successful on poorly drained and acid soil than any other variety, and is also suitable for either hay or pasture. Alsike is usually sown with either clover or grasses, forming a thick undergrowth, which greatly increases the yield. It is especially valuable as a combination with timothy, and also with Medium Red Clover. It is fine stemmed and makes excellent hay.

Lb. 70¢, 10 lbs. $6.50, postpaid; 10 lbs. $6.00, 100 lbs. $38.00, by express.

CRIMSON CLOVER (Trifolium incarnatum, L.)

A native of Southern Europe, which is grown very largely in this country as a cover crop, particularly in orchards. It is an annual, attaining a height of about eighteen inches. It is especially valuable as a soil improver, bringing an abundant supply of nitrogen. When plowed under in the spring, it adds a large amount of humus and other valuable plant food, and makes a suitable preparation for any other crops. About twelve pounds per acre are required when seeding.

Lb. 25¢, 5 lbs. $1.10, postpaid; 10 lbs. $1.80, 100 lbs. $15.00, by express.

WHITE DUTCH CLOVER (Trifolium Repens)

Introduced from Europe, but supposed by some to be a native of North America as well. This is a low-growing clover, with round, white heads, very often used in lawn mixtures. It stands close cutting, and is very quick to throw up new leaves and blossoms. It is scarcely ever sown except in mixture with other grasses.

Lb. 80¢, 10 lbs. $6.00, postpaid; 10 lbs. $6.10, 100 lbs. $58.10, by express.

SWEET CLOVER (Melilotus Alba)

The White Blossom or Bokhara is the only variety which we offer. The Yellow Blossom is not so desirable for hay or pasture. Sweet Clover has not been grown in this country commercially until within recent years. It is a biennial, living only two years. The first season growing to one and one-half to three feet in height, and in the second season attaining a height of from four to seven feet. It bears flowers and seed the second season, and when the flower dies. Sweet Clover is a legume having the same bacteria on its roots as growing alfalfa. In fact, it is sometimes called alfalfa's twin sister. It is especially valuable for building up worn-out soils, and grows well on any variety of soils, except where there is an abundance of acidity. It is especially recommended as an alkali. In some instances it has been a little difficult for live stock to acquire a taste for Sweet Clover, but, after a few trials, stock usually prefer it to any other feed. One cutting of hay may be expected the first year and two the second. In food value it is about equal to alfalfa. Seed should be sown at the rate of eighteen to twenty pounds per acre, either alone or in mixture. The month of April is the desirable time. Seed should be covered very lightly.

Price, hulled, lbs. 50¢, 5 lbs. $2.30, postpaid; 10 lbs. $4.50, 100 lbs. $40.00, by express.
Alfalfa has been grown in this country about thirty-five years, and, although its adoption by the farmers has been rather slow, it now holds a very important place in American agriculture wherever dairying and hay farming are carried on. It not only solves the problem of an economical dairy feed (for cheaper milk production is just as profitable as receiving higher milk prices), but, being a legume, it supplies its own nitrogen, and thus greatly improves the soil. In turn, when fed to stock, the nitrogen in the hay enriches the manure.

**PROTEIN CONTENT**

Five tons of alfalfa have given ten hundred sixty pounds protein, which is approximately two and seven-tenths times the protein content of corn. It not only makes better stock feed than corn, but it is cheaper and it takes less from the soil. It will thus produce as much digestible protein as an acre of corn and an acre of clover combined. It will yield from fifty to one hundred per cent. more hay per acre, and the hay is thirty per cent. richer in protein than clover. It should cut three crops a year for at least three years. Clover in turn cuts one crop and possibly two in one year. Certainly Timothy hay has no place on a good dairy farm.

**AS A FOOD RATION**

Alfalfa can be successfully substituted for a portion of the grain ration. The general use of ground alfalfa in mixed feeds is an indication of its recognized value. It will equal bran as a feed, and bran at the present time costs over fifty dollars a ton. Alfalfa hay, corn silage and corn meal, all home grown, have proven to be successful as a balanced dairy ration. Furthermore, it furnishes a maximum amount of protein and mineral matter needed by the young animals to make bone growth. It makes the best hog pasture, grows eating from the hay in racks in winter. Poultry thrives on it, and fed in moderation it will prove a good roughage for horses. Alfalfa hay is always in demand and at a good price.

**COSTS PER ACRE**

The sowing and harvesting cost of an acre of alfalfa is not in any sense prohibitive, and a close comparison of figures will prove that it compares very favorably with corn. Fifteen to twenty pounds of seed per acre is advised. On an average alfalfa seed, marketing cost per acre of sowing, according to Prof. C. G. Williams, of Wooster, Ohio, is $10.60. The harvest cost for three cuttings of alfalfa will average $15.60, whereas the harvesting cost of corn per acre will be about $23.00.

**PLANTING DATES, QUANTITY AND QUALITY OF SEED REQUIRED**

For the latitude of Northern New Jersey, we advise that alfalfa be planted from March 20th to April 20th. For the latitude of Southern New Jersey we advise fall planting, viz., August 20th to September 1st. The matter of seed is of the greatest importance. So-called Turkistan seed, or the seed from the Southwest, will not stand up in our severe Northern winters, and the farther north an alfalfa crop is grown it is necessary proportionately to secure seed which has been grown in a similar climate. One of the greatest sources of failure is based on this point. The importance of securing seed which will produce a crop hardy enough to stand over the winter cannot be overestimated. The New Jersey Alfalfa Association, after a long series of experiments, offers the following formula as the most desirable for this particular district, and it will apply in part, at least to other districts in this same latitude: Sixty per cent. Kansas seed, thirty per cent. Dakota seed and ten per cent. Idaho seed. That which we offer is based about on the above formula, and can be relied upon thoroughly. We take it for granted that it will be of strong germination and as free from weed seed as is possible.

**SOIL REQUIREMENTS**

It is not a serious matter what kind of soil is chosen for an alfalfa crop. However, there must be sufficient plant food present, fertilizer or manure being used to advantage. It is important that the ground be properly drained. If the soil is too sour for red clover, alfalfa will not succeed. The free use of lime is essential, and if in doubt as to your soil, send a sample to your county agent, who will test it and tell you how much lime is needed per acre. If the soil lacks over one thousand pounds of burned lime, alfalfa will seldom thrive. Burned, or hydrated lime, lime sand, ground limestone, or shells, give equally good results if applied in equivalent and ample amounts.

**POINTS ON INOCULATION**

Unless the proper bacteria is in the soil, alfalfa cannot secure the nitrogen from the air and thus improve the soil and survive. Such bacteria are seldom found in new fields. They are sometimes supplied by broadcasting and harrowing in, from five hundred to one thousand pounds of soil from an old alfalfa or sweet clover field, or the seed may be coated lightly with the dry sifted soil by first moistening the seed with ten cent bottle of glue in one and one-half quarts of warm water and then stirring in the soil. Diluted molasses is sometimes used in place of glue. Commercial inoculants have not been found to be reliable, according to a statement made by the New Jersey Agricultural College. At present there is a law in the State of New Jersey which safeguards against dead or nearly dead inoculants. However, the method of inoculation, as advised above, will, no doubt, prove to be the most satisfactory.

Price, Northwestern seed, lb. 60¢, 10 lbs. $5.50, postpaid. By freight or express, at purchaser’s expense, 10 lbs. $5.25, 100 lbs. $30.00 (bu. of 60 lbs. $30). These prices are subject to change.
Seed Corn

Corn is grown for two distinct purposes, grain or silage. Farmers should be extremely careful to experiment only on small plots with varieties of corn which are unknown in their district. This crop, above all others, must be suited to the climatic conditions for if it is too late in maturing or if it is not properly acclimated, it may cause very heavy losses. The flint corns, of course, will mature within any reasonable distance north. The dent corns are only suitable in the North for silage purposes. However, it must be remembered that the value of any silage corn is directly in proportion to the development of the ear. Therefore, we highly recommend, for districts in the latitude of Central New York, Leaming Corn for ensilage purposes. We believe upon inquiry you will find that your county agent and your state experiment station will stand back of this statement. Eureka Ensilage, which corresponds very closely to the Boone County White, although growing a large stalk, is considerably later than the Leaming in maturing its ear and, therefore, will not prove as suitable for ensilage purposes. In making your selection, it is well to be guided by the variety which is usually grown in your locality. In case some other variety is grown which is not listed, we should be glad to secure it for you, if possible.

**IMPROVED LEAMING**

A dent corn, originally coming from a Mr. Leaming, an Ohio farmer. It is deep yellow in color and because of the depth of the grain it will shell very heavily. Leaming is recommended either for grain or for silage purposes. It is particularly recommended for grain purposes along the northern line where dent varieties will mature. This, in the Eastern States, is slightly north of the fortieth parallel. The stalks of Leaming are medium in size and will withstand any reasonable wind. The ears are uniformly medium in size and the variety is suited to all classes of soils. In the latitude of Central New Jersey it will mature in about one hundred days.

The seed we offer is shelled, and at the price quoted no charge is made for containers. Price per bushel $4.00, which does not include transportation charges.

**LIVINGSTON’S GOLDEN SURPRISE**

A variety introduced by Livingston about twenty years ago. In color it is a dark orange red and in season it is extremely early, ripening within one hundred days in this latitude. The stock we offer has been grown here in Burlington County and is the result of over fifteen years’ selection. The ear is medium in size, the grains being very deep, shelling heavily, perhaps in a larger proportion than any other variety in cultivation. The seed has been grown, harvested and cured under ideal conditions and is thoroughly recommended. Livingston’s Golden Surprise will prove to be a fodder variety of convenient length and we feel very sure will give excellent satisfaction. Price $4.00 per bu.

**BOONE COUNTY WHITE (DENT)**

A variety maturing in about one hundred and twenty days in this latitude. It cannot be recommended for the more northerly latitudes except for ensilage purposes as the ear will not mature. This is one of the largest cored corns in existence and the white kernel makes it very desirable for certain purposes. It is not recommended as a grain variety for localities north of the fortieth parallel. Price $4.00 per bu.
Seed Corn

GOLDEN BEAUTY (DENT)
A large-cared, late-maturing, yellow corn which will prove to be of considerable value in the warmer latitudes. It will not mature north of the forty-fifth parallel. For those who wish a very large yellow ear, this variety is recommended. Price $4.00 per bushel.

LONGFELLOW (FLINT)
A flint variety which is highly recommended for sections that are north of the line where dent corns will mature. The ear will average about fifteen inches long, is eight-rowed and is deep orange in color. For all who desire corn of this type, Longfellow is highly recommended. Price $4.00 per bushel.

WHITE CAP YELLOW DENT
(100 Day Bristol Strain)
White Cap Yellow Dent is a well known dent corn. The strain 100 Day Bristol has been developed in the neighborhood of Penn's Manor, near Bristol, Pennsylvania. This strain is considerably smaller and somewhat earlier than the standard White Cap Yellow Dent and will mature in more northerly latitudes than the old standard. The kernel itself is light yellow, the cap being white, thus giving the ears an almost pure white appearance. The cob is rather small, running either white or bright red. The stalk of this variety is very heavy and is splendid for fodder purposes. The ears are easily husked and will be found very uniform in size and shape and in yield the variety will be fully up to standard requirements. The stock we offer is real seed corn and the germination will be found very high.
The seed we offer is shelled, and at the price quoted no charge is made for containers. The prices do not include transportation charges.

Notes taken at the meeting of the Corn Growers Association, January 17th

Flint corn will produce 15 to 20 bushels per acre less than Dent corn.
White Cap Corn does well on poor soil.
Boone County White is earlier than Johnson County.
Reid's Yellow Dent needs good soil and season.
Kickery King of two-ear type. "Poor soil" variety.
There should be variety tests for every county. Seed work should be along this line. First, get the best strains. Second, improve on them.
The ideal corn is largest ear of early enough maturing habit to escape frost.
White Cap Yellow Dent is a small and late type.
Learning is not high yielder.
Ten varieties are necessary for Pennsylvania.
Eight to ten percent improvement is about all possible by selection.
The above notes were taken from a talk by Prof. Nicholas Schmidt, "Profitable Corn Growing"
BARLEY

While barley doesn't have a definite place in most general primary operations its use is justified where late planting is desired or where it is to be used for green manure. Barley is also sometimes used for hay and cut for the grains before past the market stage, but this practice cannot be recommended where the so-called bearded or awned varieties are grown. Barley is also successfully grown in combination with either groups or as a nurse crop generally for the purpose of green manure.

In the northern states, barley is sometimes grown as a winter crop, being started about September 1st at the rate of four to five boxes per acre. When later settings are made, the rate of planting should be six to seven boxes.

We are in a position to offer both the bearded and beardless varieties. Price $3.00 per bu.

MILLETS

Millets are used in the Eastern States for the purpose of green manure and sometimes for hay. It is a hardy grass which makes a rank growth of forage, which when cut produces a high quality hay. As an improvement crop, when plowed under, it produces a large amount of green manure. It may be sown either alone or in combination with some other crop. In the Middle West it is sometimes grown as a silage crop for hog or cattle pasture. Cattle and hogs are especially fond of it. It may be sown in combination with such crops as buckwheat, straw, clover, alsike, oats, field peas, cow peas and soy beans.

German Millet—This is a recommended forage and soil improvement crop, making a large yield of green forage. It should be sown in May or June at the rate of about one bushel per acre.

Hungarian Millet—This is a popular annual millet which grows quickly and freely, yielding two to three tons of hay per acre. It is said to draw heavily upon the soil fertility. It is sown at the rate of one and one-half bushels per acre in May or June. Write for prices.

RED ROCK WHEAT

This variety originated in Michigan from an individual stalk planted in the fall of 1908. Since that time the Michigan Agricultural College has been testing the variety at its trial grounds and conducting improvement experiments. In a bulletin it is stated that "hundreds and thousands of every pure strain have been tested against Red Rock Wheat, but none have so far been found to outyield it." It is well known that when wheat breeding work began, white wheats outyielded the reds, but since Red Rock has been developed the white wheats cannot compete with it.

As in the case of Rosen Rye, the Red Rock seed which we offer is the product of growers who have been recommended by the Michigan Agricultural College and are registered. Since the College has conducted all the work on this variety, we believe that this is the most superior source for seed of this variety. Price, $4.00 per bushel.
ROSEN RYE

This variety is of Russian origin and was introduced into this country by a student at the Michigan Agricultural College. Upon being tried out at the Experiment Station Trial Grounds, it was found to be much superior to any variety then in use. It was found that while common rye would produce an average of fifty bushels to the acre, double the yield is usually obtained with Rosen Rye. This variety is especially recommended for sandy soil and while it does well on a heavy soil, it may not be as profitable as wheat.

Rosen Rye is a stiff straved, large headed variety which, when pure, ordinarily has four full rows of grain on over 99% of its heads.

Developing and maintaining a pure strain of rye is one of the most difficult problems of a plant breeder, for rye, unlike most of the other cereals, such as wheat, oats, and barley, cross fertilizes—resembling corn in this characteristic. The Danish people grow their pure seed on an island off the mainland. If we expect to keep our Rosen Rye pure we should grow it a quarter of a mile from common rye.

Rosen Rye was selected and improved from an envelope of Russian Rye, furnished in 1909 by Mr. Rosen, a student from Russia at the Michigan Agricultural College. This variety immediately began to show its outstanding superiority, and after proving its ability to double the yields obtainable with any other variety, it was distributed in a number of counties and, where kept pure, is continuing to maintain the record established on the Experiment Station plots.

The farmer who grows common rye knows that fifteen bushels per acre is all he can expect in an average year, with twenty bushels per acre as an exceptionally good yield. Yet the farmers who have had experience with pure Rosen Rye will agree that twenty bushels is a low yield for the variety, and that forty to forty-five bushels per acre yields are not uncommon.

Rye does not belong on every farm, but it is particularly adapted to large areas of the lighter soils of this state. To prevent washing and leaching, these soils should not be permitted to go through the fall and winter without a growing crop of some kind. In nearly every case, the thirty-five to forty bushel yields of Rosen Rye have been obtained from fields sown during the first half of September. While it is far from our desire to advocate late sowing of rye, yet this crop can be used to advantage on thousands of acres to follow crops of corn and beans.

However, we should not neglect all the other factors which enter into the production of a good crop of rye, such as proper use of manure, acid phosphate, and thorough preparation of the seed-bed. For a maximum crop of Rosen Rye, seeding should be done the first half of September at the rate of four to five pecks per acre. October seeding should be made at the rate of six pecks per acre.

The seed which we have to offer comes from growers whose seed is registered and recommended by the Michigan Agricultural College. We believe this is equal in quality and purity to any which is offered on the market today. Being the Eastern distributors of the Michigan Crop Improvement Association we can serve our trade to advantage on either Rosen Rye or Red Rock Wheat. Price $3.00 per bushel.

OATS

Swedish—This variety is recommended by several experiment stations who claim that it is superior to any other. In habit of growth, it is apt to be rank on heavy soils and, therefore, its use is necessarily limited to sandy soil. Where it is to be grown for a manure crop, its heavy growth makes it desirable if grown on heavy soil.

Cherson Oats—This is a Russian variety. It is known as the most satisfactory early variety, being hardy and yielding a profitable quantity of grain of deep yellow color. The variety is recommended as an early kind and especially adapted to soils where other varieties would lodge.

Sixty-day Oats—Like the Cherson, this has been secured from Russia and is similar in many respects to it. It is an early variety which produces very satisfactorily. This and the Cherson Oats should only be used in the northern sections where it is impossible to mature a main crop variety such as Swedish. Price all varieties $2.40 per bu.

Field of Rosen Rye at the Time of Field Inspection
Hairy Vetch and Soy Beans

HAIRY VETCH
*(Vicia villosa)*

Also known as Sand Vetch, Russian Vetch, Winter Vetch, Siberian Vetch, etc. This should not be confused with Common Vetch (*Vicia sativa*), which is less hardy and cannot be planted as a winter annual. Hairy Vetch may be grown as far north as New England. In the middle Atlantic States, it is widely used as a forage and green manure crop. It does well in any well-drained soil, but is especially adapted to sandy soil; hence the name Sand Vetch. As this variety can stand cold weather very well, it may be sown in the fall in all northern states except where it is to be kept on the land for two seasons. While markedly drought resistant, it cannot stand severe summer heat to any great extent. Vetch may, however, be sown alone or with a small grain as a nurse crop. On sandy soil, rye is the best nurse crop, but on clay soil wheat is very superior. In the extreme north where the winters are severe the nurse crop is necessary.

Vetch is a legume which has a wide variety of uses. Where red clover is not successful it makes an excellent substitute for that crop. The yield and quality of the hay produced are satisfactory, and it also furnishes excellent pasture in the early spring and late fall without injury to the hay crop. When spring planted, it furnishes pasture for livestock during the first season, while in the second season it is utilized for hay.

The more common use in the eastern states is for a cover crop, however, in combination with rye, or alone. There is no legume which has proven superior to it for this purpose, especially where neither red or crimson clover succeeds. In common with all the other legumes it is a nitrogen gathering crop, which increases the amount of this plant food element in the soil. In order to be successfully grown the soil should be well drained and limed, and where it has not been grown before, the soil should be inoculated in the same manner as for alfalfa. At the present prices, it undoubtedly makes the best paying cover and forage crop which can be grown. In proportion, the price of red clover is considerably higher. Price, $40.00 per 100 lbs.

SOY BEANS

This crop has been grown for many years in Manchuria and China and has only recently been introduced into the United States. In spite of this fact, soy beans have gained a wide popularity and have found a definite place in American agriculture. With the possible exception of corn, soy beans thrive in a wider variation of soil and climate than any other crop. Soy beans may be grown for hay, silage, the oil, pasture, grain and soil improvement.

As a hay crop, soy beans are more expensive to grow than clover or alfalfa, because it is an annual. As silage, its chief use is to provide protein when added to corn silage, which has a wide nutritive ratio (one to sixteen and one-half). As a silage crop, it may be fed green during the latter part of the summer. In the middle West soy beans are frequently used as a pasture crop for the feed of hogs. Frequently it forms part of a mixture with other field crops such as buckwheat, millet or rape. As a grain crop, soy beans are rapidly becoming more popular. The yield averages from fifteen to twenty bushels per acre and the price averages about $5.00 per bushel. At present some of the white and yellow varieties are being grown for canning purposes. The chief use of soy beans in the East is as a soil improvement crop. As with the case of vetch, it is a nitrogen gathering plant and when the soil is properly limed and inoculated, it makes rapid and rank growth, which when plowed under furnishes a large amount of plant food material. For this purpose it is recommended by several Eastern experiment stations. Where grown as a cover crop it should be broadcast or drilled at the rate of one and one-half bushels per acre. At present prices the cost is not prohibitive.

The varieties we have to offer are as follows:

Wilson—This is a black bean, upright in growth with slender stems. While a fair seed yielder, it is more popular for hay and silage. It matures in about 120 days.

Virginia—This is similar in many respects to the Wilson except that the seed is brown with yellow and greenish tinges. In growth it has a tendency to twine.

Mammoth Yellow—This is the largest and latest variety listed. It matures too late for seed purposes except in the southern part of New Jersey, but is excellent for hay and green manure purposes, making a rank growth of about five feet even on poor land. The seed is yellow in color.

Ito San, Early Brown and Manchu are early small growing varieties, which should be avoided for hay, but are satisfactory for late planting for seed or for early hog pasture. The Ito San is especially economical to sow because of the small size of the seeds. Write for prices.
CANADA FIELD PEAS

Field peas do not differ materially from garden peas except that they are trailers and require a nurse crop and support. They are generally planted in combination with oats as a crop for hay and soil improvement. When this is done, they generally make a rank growth which provides a large amount of organic matter either for cutting or for plowing in. The seeding is done with a drill in the same manner as soy beans and at the rate of one and one-half bushels per acre. When sown with oats the seed box on the drills should have an agitator as peas tend to go to the bottom. In New Jersey, field peas in combination with oats is recommended for an early green manure crop to be plowed under before late potatoes, alfalfa, etc. Price $8.00 per 100 lbs.

FIELD OF COW PEAS

COW PEAS

The cow pea, which is also a bean, differs from the soy bean in having long smooth, instead of short, hairy pods. The value of this crop for hay and soil improvement is becoming more clearly recognized, especially in the Southern States, and it is now extensively grown as far north as Maryland and Delaware. In many respects soy beans and cow peas are similar in requirements and manner of growth, the chief difference being that cow peas are generally cheaper in price and more easily grown for green manure and soil improvement on poor soils, but are not so productive or easily cured for hay and grain. Cow peas are usually sown broadcast at the rate of one and one-half bushels per acre except for the small seed varieties. The hay is almost as good as soy bean hay, one to two tons per acre being produced. The recommendations regarding soil improvement are identical for cow peas and soy beans. We are in a position to offer the following varieties:

Whippoorwill, Brabham—These are recommended for hay or seed production, being erect, branching and medium in season and having speckled seeds.

Unknown, Wonderful and Clay, which have buff seeds and a more trailing growth, are recommended for green manure. Write for prices.

MANGEL BEETS

Mammoth Long Red. Days to Maturity, 100. A variety grown in this country for a long time. It was listed by Johnson & Stokes prior to 1889. Older synonyms include Jumbo, Norbitiant Giant and Colossal. Mammoth Long Red is probably the most universally grown mangel beet. The roots are extremely large, attaining a growth of at least twelve inches and totaling up in a tonnage per acre which is exceptionally heavy. The average weight of well grown Mammoth Long Red Beet roots will be over ten pounds and they have been known to exceed twenty-five pounds. Pkt. 5¢, oz. 10¢, ½ lb. 20¢, lb. 65¢, 5 lbs. $3.00, postpaid; by express, 5 lbs. or more 55¢ per lb.

Yellow Intermediate. Days to Maturity, 100. A European variety of long standing carried as Giant of Battles by Walter P. Stokes for a number of years. Sludstrup is another synonym. Yellow Intermediate or Brock’s Intermediate has made a splendid reputation with farmers who desire high percentage of feeding value together with high yield per acre. The roots are cylindrical in shape and are very solid. The fact that a large portion of this mangels grows above the ground makes it comparatively easy to harvest. Pkt. 5¢, oz. 10¢, ½ lb. 20¢, lb. 65¢, 5 lbs. $3.00 postpaid; by express, 5 lbs. or more 55¢ per lb.

Golden Tankard. Days to Maturity, 100. Probably of French origin. It was listed by Ferry in 1885. Golden Tankard is a smooth golden fleshed mangel, having large roots tapering sharply at the bottom. The tops of Golden Tankard are comparatively small and for this reason they can be grown closer together than other more spreading varieties. It is especially recommended for sheep and poultry. Pkt. 5¢, oz. 10¢, ½ lb. 20¢, lb. 65¢, 5 lbs. $3.00 postpaid; by express, 5 lbs. or more 55¢ per lb.

Giant Half Sugar Rose. Days to Maturity, 100. A standard variety of European origin. Its name indicates some sugar content. It is used for this purpose by some growers although not in a large way commercially. The Kleinwanzleben is the standard variety amongst the sugar factories. That part of the root which is exposed to the sunlight is a beautiful rose color, the other half being almost pure white. This variety is recommended as satisfactory for stock feeding. Pkt. 5¢, oz. 10¢, ½ lb. 20¢, lb. 65¢, 5 lbs. $3.00 postpaid; by express, 5 lbs. or more 55¢ per lb.
ACROLINIUM, OR EVERLASTING  
(Helipterum Annual)  
An attractive border plant, producing red and white flowers. It is from this that the immortelles, so desirable for bouquets and winter decoration, are made. Height about 12 inches. Assorted colors, packet 10¢.

AGERATUM (Hardy Annual)  
A very attractive border plant, blooming nearly all summer, and in quite large demand for the make-up of bouquets. Height varies from 10 to 20 inches, according to variety. Blue Star—Light Blue . . . . . . . . . . . . . . . . Packet 10¢  
Imperial Dwarf White . . . . . . . . . . . . . . . . . . Packet 10¢  
Assorted Colors . . . . . . . . . . . . . . . . . . . . . . . . . . . Packet 10¢

SWEET ALYSSUM (Hardy Annual)  
The abundant bloom of this most popular of all border plants has, no doubt, been responsible for the very general use which Alyssum has been put to. Packet 10¢.

AMARANTUS (Hardy Annual)  
A very useful border plant, thriving best in sunny locations. Will not stand cold nights, and, therefore, must not be set out too early. Height, 4 feet. Caudatus, or Love-Lies-Bleeding, packet 10¢.

ANTIRRHINUM, OR SNAPDRAGON  
(Tender Biennial)  
One of the most beautiful of the old-fashioned plants. Their very continuous blooming qualities, ease of culture and pure, bright flowers should entitle them to a permanent place in all gardens. White, Scarlet, Yellow, Assorted Colors, packet 10¢.

AMPELOPSIS, OR BOSTON IVY  
(Hardy Perennial Climber)  
A valuable hardy climber, clinging to wood, stone or brick walls, and a very rapid grower. Its color is dense ivy-green until fall, when it turns to a beautiful red. Packet 10¢.

ASTER (Diplopappus) (Hardy Annual)  
Queen of the Market  
The Queen of the Market is, perhaps, one of the most desirable and one of the earliest of all asters. The plants will attain a height of about 18 inches, and are very profuse bloomers. This variety is one of the most desirable for cutting, and is, therefore, in large use by florists as well as for outdoor growing in home gardens.

White, Pink, Crimson, Light Blue, Purple, Assorted Colors, packet 10¢.

Comet Asters  
This charming class of asters is medium early in season, of brilliant colors and compact in growth. They will attain a height of about 18 inches.

White, Lavender, Pink, Assorted Colors, packet 10¢.

BALLOON VINE (Cardiospermum) (Hardy Annual Climber)  
A rapid-growing climber, very desirable in its place. It will grow to a height of from 10 to 15 feet, bearing beautiful white flowers, which are followed by its seedpods of a balloon shape. Packet 10¢.

BALSAM (Balsamia Inpatiens) (Annual)  
Erroneously called Lady Slipper (Cypripedium)  
One of the best-known border or bedding plants that we have. There is a wide range of color, and a careful selection should be made for the best effects. The varieties listed below are of the Camellia-flowered sorts, which we consider the most satisfactory.

Assorted Colors, packet 10¢.

BEGONIA (Begonia sp.) (Tender Perennial)  
The Begonia is one of the most attractive and delightful flowers either for window-boxes during the winter or for bedding plants during the summer months. The family is divided into two main classes, the fibrous-rooted and the tuberous-rooted sorts.

Tuberous-rooted, Assorted Colors, packet 10¢.

CALLIOPSIS, OR COREOPSIS (Hardy Annual)  
A brilliant gold flower of the daisy type. Our mixture is composed of all shades of yellow, red and brown, and is highly attractive.

Assorted Colors, packet 10¢.

CANTERBURY BELLS, OR CAMPANULA  
(Campanula sp.) (Hardy Biennial)  
A constant-blooming plant which will add charm to any border bed. It will grow about 2 feet in height, and can be supplied either in single or double in White, Blue, Rose or Assorted Colors. Packet 10¢.
CANDYTUFT

CAMPANULA CALYCANTHEMA (Cup and Saucer)  Assorted Colors, packet 10¢.

CANARY-BIRD VINE (Tender Annual Climber)  
A rapid-growing summer climbing vine, attaining a height of about 15 feet. It produces hundreds of bright yellow flowers which resemble canary birds in flight.  
Packet 10¢.

CANDYTUFT (Iberis sp.) (Biennial)  
A desirable flower for edging purposes in border beds or for massing in rockeries. It may be sown outdoors in April, preferably in sunny and rather protected places.  
Assorted Colors, packet 10¢.

CASTOR-OIL PLANT (Hardy Annual)  
An ornamental plant having a very dignified appearance, and suitable for formal decorating of particular parts of the garden.  
Assorted, packet 10¢.

CARNATIONS (Dianthus Caryophyllus. Linn.) (Hardy Perennials)  
It is quite a simple matter to grow carnations from seed, and we find them to be in large demand by our gardening friends.

Marguerite  
Of a particularly vigorous stock. Can be supplied in the following colors: Yellow, Scarlet, White, Assorted and Large Flowering. Packet 10¢.

CELOSIA, OR COCKSCOMB (Hardy Annual)  
The Cockscombs are rather odd but decorative flowers, and will brighten the corner of any garden.

Tall, or Plumed Varieties  
Crested, or Dwarf Varieties  
Assorted Colors, packet 10¢.

CENTAUREA (Hardy Annual)  
(Bachelor's Button, Cornflower, or Ragged Sailor)  
This is most generally cultivated as a flowering annual, and is included in a great many of our best gardens.

Centaurea embraces a variety of names, including the Imperialis and Marguerites, which are the Sweet Sultans; the Cyanus, which is the Cornflower; and the Gymnocarpa, which is the Dusty Miller.

Cyanus Varieties  
Blue, White, Rose, Assorted Colors, packet 10¢.

Imperialis, or Marguerite  
Assorted Colors, packet 10¢.
CHRYSANTHEMUM
Assorted Colors, packet 10c.

CINERARIA (Tender Biennial)
One of the most beautiful flowers for indoor growing during the winter. The shades include blue, purple, crimson and maroon. Height, 12 inches.
Assorted Colors, packet 10c.

COLUMBINE, OR AQUILEGIA
(Hardy Perennial)
A popular garden flower, forming large, permanent clumps and blooming profusely through the spring and early summer.
Assorted Colors, packet 10c.

COSMOS, OR COSMEA (Hardy Annual)
One of the most delicate and attractive of the autumn flowers. They are particularly valuable for cutting, as they will hold up in good condition for several days. These are divided into two groups, the early flowering types, and the giant-flowering types, either of which may be purchased in
White, Pink, Crimson, Assorted Colors, packet 10c.

CYCLAMEN (Tender Perennial)
This is among the choicest of the flowering house plants. The seed offered here is all from the giant varieties, and can be purchased in
Assorted Colors, packet 10c.

CYPRESS VINE (Hardy Annual Climber)
A beautiful climbing plant, with fern-like, feathery foliage and masses of brilliant, star-shaped flowers, which may be had in
White, Scarlet or Assorted Colors, packet 10c.

SHASTA DAISY, OR BELLIS (Hardy Perennial)
Used very largely for edging and border purposes; blooming freely from April to June. The Shasta Daisy is a pure white flower averaging 4 inches in diameter, and blooms freely for several months.
The flower remains fresh for a long time after cutting.
Dimorphotheca. Assorted Colors, packet 10c.

DIANTHUS, OR PINKS (Hardy Annual)
Japanese Pinks is a synonym for this flower, which is deservedly popular because of its rich markings, easy culture and profusion of bloom.
Assorted Colors, Single .......................................... Packet 10c
Imperialis (Double Imperial Pink) ................................ Packet 10c
Assorted Colors, Double ......................................... Packet 10c

DIGITALIS, OR FOXGLOVE
(AHardy Annual)
A stately, old-fashioned border plant, particularly desirable for growing among shrubbery, or in masses along walks or drives. In rich soils the spikes attain a height of 2 to 3 feet. Seed sown outdoors in the spring and the seedlings transplanted where they are to grow will make fine flowering stalks the next season.

GLOXINIOIDES
A fine strain, bearing handsome, spotted gloxinia-like flowers in long spikes.
Assorted Colors, packet 10c.
EVERLASTING FLOWERS

GLOXINIA
(Hardy Perennials)
Charming greenhouse plants, producing flowers of the most exquisite and gorgeous colors, ranging from the purest white through all the shades of crimson and purple.
Stokes' Giant-flowering, Assorted Colors. This strain is, undoubtedly, unsurpassed for size of flowers and the great diversity of colors, embracing all the brilliant shades.
Packet 10¢.

GOURDS
(Hardy Annual Climbers)
Rapid-growing climbers with beautiful ornamental foliage; the curious fruits are very useful.
Dishcloth … Packet 10¢
Dipper or Calabash Packet 10¢
Nest Egg … Packet 10¢
Sugar Trough Packet 10¢
Herules' Club Packet 10¢
Bottle-Shaped Packet 10¢
Mock Orange Packet 10¢
Mixed Varieties … Packet 10¢

HARDY PERENNIAL VARIETIES

GROPHILA, OR BABY'S BREATH
(Hardy Annual)
Indispensable for bouquet-making, either green or dried; very attractive and graceful in appearance, and easily cultivated.

HELIANTHEUS, OR SUNFLOWER
(Hardy Annual)
Stately decorative flowers, useful for backgrounds or hedges in places where it is desirable to screen off some unsightly part of the grounds.
Stella. Delicate flowers of the daisy type. Pure golden yellow with a black disk in the center. The Stella Sunflower is very effective when grown in masses. Packet 10¢.

HELIOTROPE
(Half-Hardy Annual)
This charming flower is valued for its fragrance and the duration of its bloom. It is easily grown from seed, blooming the first summer if sown early.
Assorted Colors, packet 10¢.

HOLLYHOCK
(Annual and Perennial)
For generations this has been a favorite flower in American gardens. It is one of the most decorative, and is very well thought of for all background work. Height, 5 feet.
Our strain of Perennial Hollyhock is the best procurable of the double, named sorts. The annual varieties are single and semi-double, with a wide range of color, running from pure white to a chocolate brown.
Assorted Colors, Perennials ……………………………… Packet 10¢
Everblooming, Annual. Semi-double, Assorted Colors, Packet 10¢

IVY—See Ampelopsis
MIMULUS (Tender Perennial)  
Moschatus or Musk. Fine for hanging-baskets; small yellow flowers; the foliage has a strong odor of musk. Packet 10¢.

MOMORDICA, OR BALSAM APPLE (Tender Annual Climber)  
An attractive vine, with ornamental foliage, growing about 12 feet in height. The large yellow fruit is very showy. Packet 10¢.

MOONVINE, OR IPOMOEA (Hardy Annual Climber)  
An attractive climbing plant, bearing pure-white flowers which open late in the evening. Packet 10¢.

MORNING-GLORY (Hardy Annual Climber)  
One of the most charming of the old-fashioned flowers. Of easy culture and rapid growth. The flowers open early in the morning and remain open most of the day, having a wide range of color. Assorted Colors, packet 10¢.

JERUSALEM CHERRY  
A very useful pot plant for winter decoration. It is of branching habit, covered all winter with a profusion of bright scarlet berries. One foot. Packet 10¢.

KENILWORTH IVY  
A pretty, drooping plant, with small lilac flowers; fine for hanging baskets, vases, etc. Packet 10¢.

KCHIA, OR MEXICAN FIRE BUSH (Hardy Annual)  
(Syn. Summer, or Mock Cypress)  
This is one of the most useful and beautiful hedge plants that we know of. Its rapid-growing qualities make it a great favorite wherever it is grown. All through the summer months it is a rich green color, and the globe-shaped or pyramidal bushes are made up of finely cut leaves and stems. It is very effective in its proper place, and is strongly recommended. In the early autumn after the first cold nights its color will change to a rich carmine, hence its name, Mexican Fire Bush or Burning Bush. Packet 10¢.

LADY SLIPPER—See Baslam

LARKSPUR, OR DELPHINIUM  
The Larkspur is one of the most charming flowers for general purposes. The flowers grow on long stems, and somewhat resemble immense hyacinths, the colors being very much the same as that flower. The Giant Hyacinth type, as offered below, is the best of the annual varieties, and the Belladonna is the leader of the perennials.

ANNUAL VARIETIES  
Assorted Colors, packet 10¢.

PERENNIAL VARIETIES  
Assorted Colors, packet 10¢.

LOBELIA (Hardy Annual)  
A dwarf-growing plant, bearing blue-and-white flowers profusely. They are particularly useful for hanging-baskets, or for border work.

COMPACT VARIETY  
Assorted Colors, packet 10¢.

TRAILING VARIETY  
Assorted Colors, packet 10¢.

LOVE-IN-A-MIST, OR NIGELLA (Hardy Annual)  
A very quaint and interesting flower, rather compact in growth and surrounded by feathery foliage from which it takes its name. The flower is a beautiful sky-blue, and the height of the plant about 18 inches. Miss Jekyll. Packet 10¢.

MARIGOLD (Hardy Annual)  
One of the most decorative annuals we have. The flowers are of the brightest rich-golden yellow, in shades differing from any other flower that we know about. “The Marigold, that goes to bed with the sun and with him rises weeping.”

DWARF FRENCH VARIETIES (Tagetes patula)  
Assorted Colors, packet 10¢.

TALL AFRICAN VARIETIES (Tagetes erecta)  
Assorted Colors, Double, packet 10¢.

MARVEL OF PERU, OR FOUR O'CLOCK  
This is one of the most attractive of the old-fashioned garden flowers, and, unlike the marigold, the flowers do not open in the bright sunshine, hence its name. The assortment which we offer herewith will give the most beautiful shades of white, yellow and crimson. Packet 10¢.

MATRICARIA, OR FEVERFEO (Hardy Annual)  
An attractive plant, producing double, pure-white flowers, which are excellent for cutting or for border decoration. Height, 1 foot. Packet 10¢.

MIGNONETTE (Reseda odorata) (Hardy Annual)  
An unassuming flower, which is very valuable for cutting purposes to be mixed with more decorative blossoms. Its delicate odor is very much in its favor.  
Assorted Colors, packet 10¢.

NICOTIANA  
A very ornamental plant, having handsome foliage and very fragrant flowers. The Aflinis is one of the most popular varieties, and is of a pure white color. Packet 10¢.
NASTURTIUM (Iropaelum sp.) (Hardy Annual)

This is among our most popular garden flowers. Its very general use is, no doubt, due to its adaptability to almost any conditions and also to the beauty of its flowers and of its leaves. We offer a wide range of varieties both in dwarf and climbing sorts. Our assortments are also made up of the very best there is.

**DWARF VARIETIES**

Empress of India. Deep crimson; fine dark foliage. Packet 10¢
Golden King. Golden yellow leaves and flowers. Packet 10¢
Assorted Colors. Packet 10¢

**TALL VARIETIES**

Dark Crimson. Packet 10¢
Vesuvius. Salmon; dark-leaved. Packet 10¢
Assorted Colors. Packet 10¢

PANSY (Hardy Biennial)

There is perhaps more dignity to a Pansy than to any flower in its class, and early spring blooms are always a joy to the keeper of the garden. Seed sown under glass in the late winter will produce flowering plants the following spring. Pansies need a rather rich soil, and for the best results should be kept well watered. We give below some of the finest-named sorts, and at the bottom of the list some very attractive assortments.

Adonis—Light Blue. Packet 10¢
Golden Queen—Rich Yellow. Packet 10¢
Red Victoria. Packet 10¢
Snow Queen. Packet 10¢
Assorted Colors. Packet 10¢

DWARF NASTURTIUM

NASTURTIUM PASSION FLOWER (Tender Perennial Climber)

The most attractive of all outdoor climbing plants. The flowers are of a deep-blue color.
Cerulea. Packet 10¢.

PHLOX (Hardy Annual)

A very decorative and easily raised flower, and one of the most popular of all annuals, having a wide range of color and giving a continuous bloom for several months.

**DRUMMONDII GRANDIFLORA VARIETIES**

The large-flowering sorts may be had in the following colors: White, Crimson, Rose, Lilac, Assorted Colors. Packet 10¢.

**HARDY PERENNIAL PHLOX**


PERIWINKLE, OR VINCA

PETUNIA  (Hardy Annual)
For outdoor decoration or house culture few plants are equal to
this one. They commence to bloom early and continue in that con-
dition all through the summer. A rich soil and a sunny location
are preferable.

SINGLE LARGE-FLOWERED VARIETY

DOUBLE-FLOWERED VARIETY
Assorted Colors. Packet 10c.

PINKS—See Dianthus

PORTULACA, OR MOSS ROSE
A brilliant flowering plant of low growth, flourishing under
ordinary conditions, although thriving best in sunny situations and
on the light soil.
Assorted Colors, Single.......................... Packet 10c
Assorted Colors, Double.......................... Packet 10c

HARDY ANNUAL POPPIES
SINGLE
Santa Rosa. An assortment of blue, lavender and salmon Packet 10c
Shirley. An assortment of salmon, scarlet, carmine,
white, white with carmine.......................... Packet 10c
Assorted Colors................................... Packet 10c

DOUBLE
Oriental Hybrids, Assorted Colors............ Packet 10c

PRIMULA, OR CHINESE PRIMROSE
(Tender Perennial)
For winter decoration the Primula is unsurpassed. It does
especially well in a cool room, and should be kept away from warm
sunshine.
Assorted Colors. Packet 10c.

PYRETHRUM  (Hardy Perennial)
Very ornamental; both foliage and flowers well adapted for bed-
ning and borders.
Roseum. Rose and crimson. Packet 10c.

SPENCER SWEET PEA—DREAM

SHIRLEY POPPY

RUDBECKIA, OR GOLDEN GLOW  (Hardy Perennial)
A free-flowering plant, growing about 2 feet high, and producing
an abundance of bright yellow flowers very desirable for bedding
purposes.
Newmanii. Packet 10c.

SALVIA, OR SCARLET SAGE  (Hardy Annual)
Perhaps the most highly prized of all bedding plants, blooming
profusely through July, August and September. It is particularly
well adapted for edging canna beds, etc.
Bonfire, or Clara Bedman. Brilliant Scarlet............... Packet 10c
Patens. Deep Blue.................................. Packet 10c

SALPIGLOSSIS  (Annual)
We cannot speak too highly of this beautiful flower. Its delicate
colors range through most of the rainbow shades, and are very
striking.
Assorted Colors. Packet 10c.

SCABIOSA, OR MOURNING BRIDE  (Hardy Perennial)
A desirable border plant, producing large, double flowers in great
profusion in shades of white, carmine, lilac, maroon, etc. Excellent
for cutting. Packet 10c.

SCARLET RUNNER BEANS  (Hardy Annual Climber)
One of the most attractive of the ornamental climbers, bearing
pods and blossoms of a rich scarlet color. Packet 10c.

SENSITIVE PLANT
A very curious and interesting plant with pink flowers. The
leaves close instantly on being touched. Packet 10c.

SMILAX  (Tender Perennial Climber)
A delicate indoor climber, running 6 or more feet in height and
very useful for decoration. Packet 10c.

SNAPDRAGON—See Antirrhinum

STOKESIA  (Hardy Perennial)
A double perennial somewhat resembling the cornflower aster.
It was originated by an Englishman named Stokes, and named in
his honor. Packet 10c.

SWEET WILLIAM  (Hardy Annual)
The varieties offered below are great improvements over the old-
fashioned favorites, and will prove a valuable acquisition to any
garden.
Assorted Colors, Single............................ Packet 10c
Assorted Colors, Double.......................... Packet 10c
SWEET PEAS
We have divided the Sweet Peas into two classes, the Spencer Sweet Peas, which are larger and more delicate than the old standard and selected named varieties.

SPENCER, OR ORCHID-FLOWERED SWEET PEAS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Afterglow</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Helen Grosvener</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Dream</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Ethel Roosevelt</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Countess Spencer</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Silvery-white, suffused soft rose-pink</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Othello Spencer</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Maroon</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Aurora Spencer</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Orange-rose on white</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Assorted Colors</td>
<td>Packet 10¢</td>
</tr>
</tbody>
</table>

NAMED SWEET PEAS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dorothy Eckford</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Captain of the Blues</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Deep Blue</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>King Edward VII</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Scarlet</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Assorted Colors</td>
<td>Packet 10¢</td>
</tr>
</tbody>
</table>

STOCKS, OR GILLFLOWER (Hardy Annual)

These charming plants are among the most popular for all purposes. They are easily grown, and add a charm to any garden.

<table>
<thead>
<tr>
<th>Color</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Light Blue</td>
<td>Packet 10¢</td>
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<tr>
<td>Pink</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>White</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Yellow</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Assorted Colors</td>
<td>Packet 10¢</td>
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</tbody>
</table>

WINTER-FLOWERING VARIETIES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beauty of Nice</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Pink</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>White Lady</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>New</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Assorted</td>
<td>Packet 10¢</td>
</tr>
</tbody>
</table>

VIOLA, OR TUFTED PANSIES (Hardy Perennial)

A decorative plant of the highest order, resembling pansies very much in shape, color and form, but being slightly smaller and more prolific in their growth. They are a cross between the violet and the pansy.

<table>
<thead>
<tr>
<th>Color</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Colors</td>
<td>Packet 10¢</td>
</tr>
</tbody>
</table>

VERBENA (Half-Hardy Perennial)

The Verbenas have a charm of their own, and are useful for all purposes, being particularly desirable for potting or window-boxes, as well as for the usual outdoor garden uses. The mammoth varieties offered herewith are unexcelled.

<table>
<thead>
<tr>
<th>Color</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>White, Scarlet, Pink</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Purple, Assorted</td>
<td>Packet 10¢</td>
</tr>
</tbody>
</table>

VIOLET (Perennial)

The beautiful simplicity of the Violet has always been emblematic of faithfulness, and it finds a place everywhere.

<table>
<thead>
<tr>
<th>Color</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>White, Blue</td>
<td>Packet 10¢</td>
</tr>
</tbody>
</table>

WALLFLOWER (Half-Hardy Perennial)

A sweet-scented flower of many colors; useful in borders or in bouquets.

<table>
<thead>
<tr>
<th>Color</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Colors, Double</td>
<td>Packet 10¢</td>
</tr>
<tr>
<td>Assorted Colors, Single</td>
<td>Packet 10¢</td>
</tr>
</tbody>
</table>

ZINNIA (Hardy Annual)

For decorative effects in gardens the Zinnia is almost without a rival. It is very much like the dwarf dahlia in form, having a wide range of colors. It is exceptionally hardy, and will stand light frosts without showing any effects whatever.

DWARF VARIETIES

<table>
<thead>
<tr>
<th>Color</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scarlet, Orange, White, Canary, Lilac, Assorted</td>
<td>Packet 10¢</td>
</tr>
</tbody>
</table>

TALL VARIETIES

<table>
<thead>
<tr>
<th>Color</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curled and Crested</td>
<td>Packet 10¢</td>
</tr>
</tbody>
</table>

WISTARIA (Hardy Perennial Climber)

One of the most beautiful climbing vines for arbors and sides of buildings. When once established, it will grow almost indefinitely and the beautiful lavender blooms are charming in the early spring days. Packet 10¢.
A well-built pergola will prove to be a source of much happiness and will add to the beauty of the scene.

To quote the foreword from *Garden Craft*, "Making the garden more livable is a big subject in these out-of-doors days. Attractive gardens are not necessarily livable, for, unless they are provided with restful nooks where there are shade and comfortable furniture, the term 'out-door living room' cannot be applied. This world-wide propaganda of making all out-doors your living room means more interest in life, better health and infinitely more happiness."

We are pleased to announce to our trade that we have made a strong business connection with a concern whom we consider to be the most reliable manufacturer of garden furniture, a firm which combines skilful craftsmanship with fair prices and good services. If you have confidence in us, you may have confidence in the garden furniture which we offer.

This photograph clearly illustrates the charm of a few pieces of well-placed garden furniture and pottery.
This garden furniture is made of lasting wood. It can be supplied in either white or green finish.

We should be very pleased to make you quotations on any of the following items, all of which will be quoted F. O. B. Cleveland, Ohio.

- Garden Seats
- Garden Benches
- Porch Benches
- Circular Tree Seats
- Garden Furniture Set
- Garden Tables

- Trellis Sets
- Pergolas
- Pergola Swings
- Rose Arches
- Pergola Entrances
- Summer House Pergolas

- Pergolas for Roof Gardens
- Garden Gates
- Garden Swings
- Trellis Fence
- Residence Fence
- Well Tops

- Plant Boxes
- Play Houses
- Sand Boxes
- Dove-cotes
- Japanese Tea Houses
- Garden Craft Bridges

A sundial alone adds much character to a well-planned garden.
Galloway Pottery

We have been successful in making a satisfactory connection with a firm which has been making the famous Galloway Pottery for over one hundred years. These two pages will give a cursory idea of the character of this exquisite work. Your garden should not only serve as a setting for the house, but should be a part of the home. Galloway Pottery will go a long way toward giving your garden an enduring charm for all seasons. The simple lines of a sundial or font will stand out in strong contrast against the flowers and foliage, and during the winter months will add a character to the surroundings which is otherwise quite impossible. The words terra cotta come from the Latin, meaning burned earth or clay. Many of the classic designs as used today are taken from the designs which have come down to us from the most ancient times. Whether it be a vase; a pedestal; a sundial; a garden bench; a jar; a bird bath, or some other attractive piece, it is quite sure to add to the beauty of your garden. We shall be very pleased to quote special prices on any pottery you desire.

Our quotations will be F. O. B. Philadelphia, and among other things we can offer the following:

- Vases
- Pedestals
- Bowls
- Jars
- Pots
- Garden Boxes
- Sundials
- Fountains
- Garden Benches
- Bird Fonts
- Garden Tables
- Jardiniere
- Gazing Globe
- Satyr
- Nymph
- Mermaid
- Antique Fernery
- Antique Table
- Bird Bath
- Diana
- Cupid and Goose
- Lion Head
- Fountain "Fishers"
- Well Curb

GARDEN BENCH. Price $54.00

GARDEN JAR. 20 inches high. Price $18.00

SATYR
61 inches high. Price $78.00

NYMPH
61 inches high. Price $78.00

SUNDIAL
3 feet high. Price $36.00

GARDEN JAR. 20 inches high. Price $18.00
Garden Pottery

AZALEA BOWL (6 inches) PRICE $1.50

FERN PAN (8 inches) PRICE $1.50

JARDINIERE (5 3/4 inches) $1.50

GARDEN POT, PRICE $6.00
Thirteen inches high. Eighteen inches across at the top

Jardinieres and Vases

Those of our customers who desire the highest grade vases, jardinieres, fern boxes, etc., made of the Moss Aztec Ware, or Landsun Ware, are advised that the same can be purchased directly through us. We believe unquestionably that these two lots of small pottery are the most beautiful and artistic that are offered. The six illustrations noted herewith are, unfortunately, not representative of the most artistic products which we offer. However, they will perhaps give a fair introduction on the subject. We should be very pleased to receive special inquiries at any time.

BIRD FONT, PRICE $42.00
Height, 3 feet. Width, 27 inches

GARDEN JAR, PRICE $60.00
Height, 3 feet. Width, 28 inches
Bird Houses

“The cherry-trees are seas of bloom and soft perfume and sweet perfume,
The cherry-trees are seas of bloom (and oh, so near to London!)  
And there they say, when dawn is high, and all the world’s a blaze of sky,
The cuckoo, though he’s very shy, will sing a song for London.

The nightingale is rather rare, and yet they say you’ll hear him there
At Kew, at Kew, in lilac-time (and oh, so near to London!)  
The linnet and the thrush, too, and after dark the long halloo
And golden-eyed tu-whit, tu-who of owls that ogle London.”

—From “The Barrel-Organ” by Alfred Noyes.

No garden is complete without birds and birds do not prosper so well in our out-of-town communities unless they are protected with bird houses. Those quoted herewith will cover very completely the various requirements of the common North American songbirds. The various designs are recommended only after careful experiments as to their desirability and practicability. All bird houses are quoted F. O. B. New Jersey point.

No greater charm can be added to a garden or the grounds of a country place than an abundance of birds with their grace, their color and their song. Many owners of small country places have induced hundreds of birds to make their homes on their grounds, many of them returning from their migrations year after year. Others can do the same. The expense is small and the profit in pleasure great. Providing birds with nesting places, food, shelter and bathing accommodations, and keeping away their enemies, the worst of which is the domestic cat, is sure to bring results, which not only add to your pleasure but benefit the whole neighboring community.

Protection is quite necessary. Nesting places should be guarded against the domestic cat, squirrels, weasels, snakes, etc., and the English sparrow should be trapped and destroyed. The results of protection are in direct proportion to the amount given.

The value of putting up bird houses and nesting boxes can hardly be overestimated. The birds that use them are all insect eaters. They rarely, if ever, trouble fruit crops, and by providing nesting boxes for them their numbers may be enormously increased. These, if properly put up, will be surely occupied, but they should be so placed that the birds will not be subject to danger or annoyance.

Nothing is more attractive to birds in hot weather than a good water supply, furnishing facilities for drinking and bathing. A
water supply is appreciated by birds in winter as well as in summer. It helps to keep the birds in the neighborhood, especially if there is no water near by.

Food supply is of very great importance in bird life. During that part of the year when the natural food supply is scarce and difficult to obtain birds respond most readily to our hospitality. Winter feeding has become very popular and has resulted in an increased interest in birds and a deeper study of their life and habits.

The Bluebird is one of the most familiar of our feathered visitors and one of the earliest northern migrants, everywhere hailed as a harbinger of spring. It is an insect-eating bird, and has not been accused of stealing fruit or of preying upon crops. It generally raises two broods in a summer, but makes a new nest for the second brood.

The Downy Woodpecker builds its nest in the same kind of a house as the Bluebird.

The diminutive Wren frequents barns and gardens and particularly old orchards in which the trees are partially decayed. Its food is almost entirely composed of insects, and it is an industrious forager, searching every tree, shrub and vine for spiders and other insects.

No. 42 is a two-story Wren house to be suspended from a limb of a tree. As Wrens generally raise two broods in a summer, but require a fresh room for the second, the house will serve the family for the season.

No. 43, a great favorite, is a hexagonal house of three rooms for Wrens or Bluebirds. It should be suspended from a stout limb of a tree. When intended for Bluebirds it is made with a socket in the bottom for a pole. Bluebirds prefer a house with a firm foundation.

No. 64 Price $1.50
Catbird or Thrush House

The Chickadee, or Black-Capped Titmouse, prefers in the nesting season the deep, cool woods. The character of its food gives a peculiar value to its services, for it consists largely of the small insects and their eggs that wholly escape the search of larger birds. The Tufted Titmouse of the same family of birds as the Chickadee works in the same field with similar good results. The White-breasted Nuthatch consumes the same kind of food as the Chickadee and like the Chickadee prefers the quiet and secluded woods for its nesting place, but either of these birds can be induced to build in an artificial house, and the house especially designed for them is No. 45, which simulates their natural homes.

Branches containing real Woodpecker holes, when obtainable, are perhaps the best attraction that can be offered most house-nesting birds in the breeding season. By carefully fitting such a branch to a fruit or shade tree its foreign origin will scarcely be noticed. This idea is carried out in No. 45, which is a short log split with a saw to near one end, and after gouging out the interior, fastening it together with screws, so as to resemble a Woodpecker's nesting place. Birds like it. Sassafras or Red Cedar wood is used in its construction, both distasteful to vermin, and very durable. It is made with a cavity from three and a half to five inches in diameter, according to size of log.

The Great Crested Flycatcher, as its name implies, is an insect-eating bird. It is pugnacious, and often drives away other birds from hollow trees and appropriates the results of their labor. The Phoebe, or Pewee, prefers the vicinity of farm buildings, and is a

No. 64 Price $1.50
Catbird or Thrush House

No. 64 Price $1.50
Catbird or Thrush House

No. 70 Price $18.00
Martin House

No. 70 Price $18.00
Martin House

No. 71 Price $12.00
Eight Rooms for Martins

No. 71 Price $12.00
Eight Rooms for Martins

No. 74 Price $15.00
Twelve Rooms for Martins

No. 74 Price $15.00
Twelve Rooms for Martins

tireless hunter of insects, which it takes on the wing. It will nest in a shelter if properly constructed and placed about fifteen feet from the ground. The Robin in many parts of the country is one of the most cherished of our birds. It is easily attracted to a properly made shelter not less than eight feet from the ground. Of seven common species of Swallows found in the United States, four have abandoned to some extent their primitive nesting habits and have attached themselves to the abode of man. The Tree Swallow requires the same kind and size of house as the Bluebird, Nos. 32, 33, but placed in a higher position. Martins are inclined to nest in colonies and a house for these birds should contain at least eight or ten rooms.

No. 64 is designed to be placed in the shrubbery for Catbirds, Brown Thrashers and Song Sparrows.

No. 70 is a house of sixteen rooms for a colony of Martins, and the only way to attract a colony of these desirable birds is to put up a house for them. It is designed after the Japanese style, and is an ornament to any country place. By using the easy raising, jointed pole the house can be put in place, taken down and cleaned and put back in position with very little trouble.

Great care has been taken to have the bird houses described in this catalogue made to conform to the requirements of the birds as laid down by competent experts and government officials who have given the subject study and experience, but at the same time an effort has been made to have them ornamental and artistic, so as in no way to mar the beauty of their surroundings. Some birds are satisfied with nesting houses of rough material at small expense, but such things as tin cans, old hats or rough boxes are not calculated to enhance the charm and beauty of home or garden, although they may be tolerated around barns and other outbuildings. All the houses can easily be opened and cleaned.

LOG BIRD HOUSES

Log houses made to simulate just such as the birds find in the natural forest are considered by those who have given the subject much study and attention to be the very best that can be made. There is no nesting place so attractive to most hole-nesting birds as a dead limb of a tree become hollow by decay, and these log houses are intended to give the birds in this respect just what they like. All those here illustrated are made so that by loosening a screw or two they can be opened for cleaning out the old nests. They are made of short logs of sassafras, red cedar or white birch, Sassafras and red cedar repel insects, and white birch has an attractive appearance.

No. 54 Price $1.00
Bluebird House
No. 55 Price $5.50
Bluebird House
No. 47 Price $2.00
Twelve Rooms for Wrens and Chicadees
No. 47 Price $2.00
Twelve Rooms for Wrens and Chicadees
No. 51 Price $3.00
No. 52 Price $1.00
For Wrens and Chicadees

No. 54 Price $1.00
Bluebird House
No. 55 Price $5.50
Bluebird House
No. 47 Price $2.00
Twelve Rooms for Wrens and Chicadees
No. 47 Price $2.00
Twelve Rooms for Wrens and Chicadees
No. 51 Price $3.00
No. 52 Price $1.00
For Wrens and Chicadees
STOKES SEED FARMS COMPANY
MOORESTOWN
NEW JERSEY

Plant Department

This part of our business has been organized so that we are in a position to handle orders for vegetable plants, strawberry plants, hardy perennial plants, small fruits, shrubs, ornamental and fruit trees. The prices as quoted on vegetables, strawberries and perennials include cost of delivery. The other quotations are F. O. B. Moorestown, New Jersey, or such other point as may be designated. As is the case with all other departments of our business, the Plant Department will be conducted on the solid principle that the buyer be pleased. If there is not complete satisfaction on arrival of any item as listed it will be our pleasure to immediately make matters right on receipt of the first notification. This Company is organized to serve its customers with consistent efficiency, and the Plant Department, we believe, will do its full part in upholding this.

Vegetable Plants

Grown From Dependable Seed with a Guarantee of Satisfactory Delivery

SENT BY PREPAID POST

For the purpose of serving our trade, we have made connections with plant farms along trunk line railroads in Pennsylvania and Virginia. We can thus regulate the season of delivery to comply with the demand, whether it be from the north, south or west. Parcel post trains average from seven to eight hundred miles in every twenty-four hours, thus bringing us as close together as neighbors. It is quite usual for plants to reach their destination the day after shipment is made.

A COMPLETE GUARANTEE

Our guarantee thoroughly protects you. You take no chances, for if any plants fail to reach you in good condition, notify us within twenty-four hours and it will be a pleasure for us to replace them. In making complaint, be sure to mention the variety and the number of plants needed to make matters square.

Don't forget to grade closely. A No. 2 in a No. 1 basket is out of place. If placed in its own company it will sell for all it is worth. Why want more?

Don't forget the handle on your basket, as a neat, handy package says in plain English, "Take me along." The other kind is uninviting.

PLANTS WELL GROWN AND WELL PACKED

By planting strong, well-hardened plants, you will help insure the efficiency of your garden, and thus increase your profits and success. The plants we offer you are grown from reliable strains of seed. Experience has taught us how to grow these successfully, and, what is of the greatest importance, how to pack them so that they will carry successfully. We are using a well-ventilated carrier for this purpose. Small home gardeners, as well as large truck growers, can well afford to consider our offerings of vegetable plants, with the greatest care. Our services and prices will be equally satisfactory for both kinds of garden operations.
Rhubarb

(Rheum)

Rhubarb is proving to be a very profitable crop for a great many market gardeners. Victoria is a very common name. We are, at present, able to offer both roots and seed, all of selected strain and we offer them with every confidence that they will bring good results either for outdoor planting or for winter forcing, in which case roots should be frozen once or twice, either artificially in cold storage or under natural conditions and then placed in a damp cellar, covering them with earth and watering frequently. For outdoor sowing Rhubarb should be sown in a shallow drill, one ounce of seed to 100 feet of row, and later thin to 10 to 12 inches in the row and keep well cultivated. Stalks should not be cut until the plants have had a full season's growth. The use of roots, however, will very often produce strong, better-yielding stalks than seed the following spring, for it is better to allow stalks grown from seed an extra year of growth before cutting.

A bed of Rhubarb should be in every garden—it is a permanent investment.

Roots, $1.25 per doz., $7.50 per 100, $60.00 per 1000.

Seeds, pkt. 10¢; oz. 20¢; ½ lb. 45¢; lb. $1.50.
Strawberry Plants

The following well-known varieties of strawberries are recommended to our customers, each according to its qualifications as noted. Orders will be received at any time during the season but shipment will be made about April first, according to conditions of the weather. Strawberries may be depended upon to give very fair returns from ten to twelve months after planting. We recommend spring as the ideal season for setting out new beds. Twelve to eighteen inches apart in rows from two and one-half to four feet apart, according to the variety of the plant, is the recommended distance. This proportion will give more and better berries than when the plants are closer together and the runners are allowed to take root. After the ground freezes in winter, a mulch of leaves or other rotted material is beneficial to them. This should be removed to the edge of the row before growth starts in the spring. It will thus keep the fruit clean and the soil moist throughout the berry season.

AROMA

One of the best late varieties, especially well thought of in the Middle West. The plants are large, vigorous and healthy, bearing large roundish bright red fruit of excellent quality. Altogether one of the most productive of the late varieties and can be depended upon to give satisfaction.

CAMPBELL'S EARLY

A new extra early variety of merit. It was originated here in New Jersey and the growers who have had experience with it are very enthusiastic over its fine qualities. It has been described as follows: "Campbell's Early comes in ahead of them all, growing from such large, healthy plants, with a light green waxy upright foliage protecting the great crop of large, beautiful, rich red berries. They have a beautiful green calyx and come second to none in flavor." For an extra early variety Campbell's Early retains its firmness extremely well in carrying to distant markets. It also has a reputation for producing full size berries which ripen from end to end.

CHESAPEAKE

One of the new varieties which has now been received and holds a position of great popularity amongst berry growers. The fruit is large, tapering from a round shoulder to a blunt point. It has excellent carrying qualities and is, therefore, recommended for long distance shipping. The flavor is especially desirable. This variety is recommended either for home or commercial planting and to those who have to confine themselves to one variety, we would unhesitatingly recommend the Chesapeake. It is one of the very best of the main season and late varieties.

MARSHALL

One of the old standard varieties, especially popular in New England. It will class with the main season strawberries. It may be distinguished by its rich, dark red color and uniformly handsome size. In flavor it is one of the richest strawberries grown.

SUCCESS

An early variety especially desirable for the home garden, inasmuch as the berries are not firm enough to endure overland shipments. For local markets, however, it is very desirable. The berries are round, slightly elongated, bright scarlet, medium large and quite uniform in size, color and shape. The plants are vigorous and prolific.

GANDY

One of the old standard late varieties. The large, dark, crimson berries grow on tall, healthy foliage. They are of excellent quality. The firm texture of the berry holds it on the vine longer than any other variety. The quality is excellent. As a late sort, Gandy is highly recommended. On heavy rich loams the plant is a marvel of vigor and fruitfulness and very often brings the highest market prices.
KELLOGG'S PREMIER

One of the very finest of the early berries and, under certain favorable conditions, will bear in advance of any other variety, continuing to fruit heavily for more than four weeks. Because of its long blooming season and because of its ability to pollinate pistillate varieties, it is of great value in strawberry fields. The variety is very productive; the berries are of very large size, beautifully formed and of a bright rich red all the way through. The flavor is delicious and it will also prove to be a satisfactory shipper.

DUNLAP

A main season berry which is highly valuable, especially as a drought resistant variety, its long roots being responsible for this. It also has extraordinary power of developing a heavy crown system, and as a variety for those who are not well acquainted with strawberry growing we know of no better, as it is almost impossible to make a failure with it. It has an extra long flowering season. The fruit is a dark red with a glossy surface. The meat is bright red all through and exceedingly delicious. As a medium size, very productive main season berry, the Dunlap is highly recommended.

LUPTON

A main season berry, coming about five days ahead of the Gandy, from which it is a seedling. Its picking season will last nearly as long as that variety. As a producing strawberry, the Lupton outstands all other of the leading varieties. The berries are well protected under the leaves. They are large and handsome and do not turn dark after being picked. It will prove one of the very best commercial varieties, both on account of its appearance and its shipping qualities.

KLONDYKE

A second early variety, bearing very handsome, delicious fruit. Plants are tall and compact; stalks strong, leaves light green, making abundant runners and an unusual number of crowns. It is a good shipper and will prove to be one of the best varieties, ripening about a week later than Kellogg'S Premier. The general appearance of the berry, as well as its well known quality, insures a strong market.

WILLIAM BELT

A very desirable variety for main season purposes. The firmness of the fruit recommends it as a good shipper and the proflience of the variety has made it profitable. The bearing season extends over a period of about four weeks.

PROGRESSIVE
AN EVERBEARING VARIETY

Of late years ever-bearing strawberries have been coming into increased popularity and of these the Progressive is perhaps the most valuable. Plants set out in the spring not only produce a large crop of berries the next season but it is not unusual that they also bear fruit the same season. By planting the Progressive, strawberries may be enjoyed in the fall as well as in the spring and the general attractiveness and delicious eating qualities of this variety highly recommend it.

PRICES OF STRAWBERRY PLANTS

Aroma, Campbell's Early, Dunlap, Gandy, Klondyke, Kellogg's Premier, Lupton, Marshall, Success. Twenty-five plants $1.00, one hundred plants $3.50, one thousand plants $20.00, postpaid; ten thousand plants, by express at purchaser's expense, $200.00.

Chesapeake. Twenty-five plants $1.25, one hundred plants $4.00, one thousand plants $25.00, postpaid; ten thousand plants by express at purchaser's expense, $250.00.

Progressive (Everbearing). Twenty-five plants $1.50, one hundred plants $5.50, one thousand plants $50.00, postpaid; ten thousand plants by express at purchaser's expense, $350.00.

Note.—In case we are sold out of certain varieties by the time your order is received, please state whether you will allow a substitution. Any strawberry grower setting out more than ten thousand plants will do well to write us personally, stating the details of the new planting. There is a possibility of our making some profitable suggestions.

KLONDYKE
Small Fruits

Fruit trees and small fruits, also ornamental trees and shrubs at the prices quoted herewith are F. O. B. Moorestown, New Jersey. However, should the stocks at Windermoor Farm become exhausted, we must reserve the right to make shipment from such other points as may be necessary. In all cases, satisfactory delivery is guaranteed and no charge will be made for packing. We are confident that our supply of nursery stocks is of the very best grade, having made connections with some of the very strongest sources of supply in this country, and we unhesitatingly recommend them to our customers.

Blackberries

WILSON
One of the largest early berries. It is a vigorous grower and extremely prolific, the large berries being of most delicious quality. Recommended for all early work.

ANCIENT BRITON
A variety noted for its hardiness and its ability to withstand severe winters. The bush itself is extremely vigorous and carries a heavy load of sweet, melting berries of medium size and good quality. It is a variety which is well suited for market purposes.

KITTATINNY
One of the old standard varieties well known for its hardiness and general good quality. The berries are large and especially productive, growing on strong, erect, prolific bushes.

AGAWAM
One of the standard American varieties most commonly grown, bearing over a long season and being of the most delicious quality. A variety highly recommended for general purposes.

Mulberries

The fruit of the mulberry is not very desirable for human food. We do, however, recommend that mulberries be planted in cherry orchards as they will attract robins and other birds, thus forming a protection for the cherry trees, which ripen about the same time. We also recommend mulberries as being valuable for planting in the poultry yard, for by reason of the dropping fruit they will supply much relished food for the poultry, and will thus prove to be very beneficial.

DOWNING'S EVERBEARING
A black variety which is very prolific and has a long bearing season.

WHITE
A white mulberry forming a very ornamental tree and sometimes used for decorative effects. It is very desirable for feeding silk worms.

Raspberries

CUTHBERT
Queen of the Market is a synonym of this variety. One of the old standard red raspberries, well suited to endure northern winter or southern summers and producing large crops of handsome deep red fruits. The quality is sweet and highly flavored. As a shipping variety they do especially well and, therefore, are recommended as one of the best market raspberries. It is main season, bearing over a long period.

ST. REGIS
An old standard, long bearing, crimson raspberry, medium in size, solid and very meaty. Its prolific qualities as well as its long season of bearing have made it especially desirable.

CUMBERLAND
A black cap variety, main season in fruiting and very large in size. It is an excellent shipper, very hardy and in general appearance outclasses all other raspberries. Very desirable for commercial purposes.

GOLDEN QUEEN
An amber-colored raspberry of most delicious flavor, the taste being quite distinct from the red raspberry. It is a very superior sort for table purposes and has a reputation for succeeding under various conditions. A strongly recommended general purpose raspberry.

Raspberries and Blackberries 25¢ each, $2.25 per 10, $20.00 per 100
Grapes

Price 2-year old Vines, 25¢ each, $2.25 per 10, $20.00 per 100

CONCORD
A blue-purple grape. One of the oldest American varieties and one that has been a market leader for many years. The Concord has set the standard by which other grapes are now judged. It has held its own against all new sorts and introductions and still has no superior. It will ripen in September, being entirely hard, very productive and succeeding in most parts of the country. It is the variety most largely used for grape juice purposes and as such is grown very extensively. Highly recommended for all kinds of vineyard operations.

WORDEN
A blue-purple seedling of Concord, being slightly larger in bunch and berry and perhaps of better flavor. It will ripen slightly earlier than the Concord and is a variety that will, no doubt, come into greater prominence as it is more widely known.

DELAWARE
A red-amber grape of much lighter growth than that typical of the Concord, the vines, bunches and berries being comparatively small. The grapes are compact, extremely delicious and very desirable. It is grown extensively, both commercially and privately. In season it is among the very earliest.

AGAWAM
A red-amber grape, considerably larger than the Delaware and with a very much thicker skin. It is very distinct in these qualities. Its season will be quite early. Its quality is good and it will prove very prolific.

NIAGARA
A green-white grape, often spoken of as the White Concord. It is looked upon by growers generally as the most valuable of the white class. In season it will ripen in September with the Concord, its clusters being large, handsome and well filled with highly flavored fruit. It is extremely vigorous and productive.

GREEN MOUNTAIN
Winchell is a synonym for Green Mountain. The earliest of the green-white class. An excellent combination of hardiness, fruitfulness, uniformly good size and quality. As a table grape it is perhaps the very finest under cultivation, and because of its extremely early season it will ripen in the more northerly latitudes.

Gooseberries

Price 2-year old Bushes, 25¢ each, $2.25 per 10, $20.00 per 100

DOWNING
A green variety, medium in size, excellent in quality, robust in growth and one which seldom shows mildew. It is a very desirable sort for home growing and has also proven profitable for market purposes.

WHITE-SMITH
A yellowish-white gooseberry, oval in shape, of excellent quality and in size rather above the ordinary. Among the green varieties, in our opinion, it is second only to Downing and in some respects may be considered superior.

INDUSTRY
A red gooseberry, oval in shape, rather large in size, excellent in appearance and in quality. Undoubtedly, one of the best of the foreign introductions. It will prove, for all general purposes, one of the most desirable varieties grown.

JOSSELYN OR RED JACKET
A red gooseberry of excellent flavor, good size and very dependable in every respect.

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We offer the following varieties of apples as ones which have proven the most satisfactory either for commercial or non-commercial purposes in the general locality of New Jersey. This would include Southern New York State, Eastern Pennsylvania, Delaware and Maryland. Of course, in many cases most of these varieties would be also suitable to a great many apple-growing districts in this country and in Canada. The apple situation at the present time is one of very real concern to anyone purchasing new stock. Most of the varieties which we catalog and describe cover the list which is now considered standard, not only from our own observation, but from the careful records as kept by the New Jersey Agricultural Experiment Station of New Brunswick. They do not necessarily represent varieties which we can offer for 1920. No prices will be attached thereto. It seems very doubtful if many of them can be furnished. However, we shall be pleased to receive inquiries for limited quantities and will advise immediately what we have available and at what figure. The list offered herewith will run more or less according to the season of ripening.

**YELLOW TRANSPARENT**

A yellow apple, perhaps the earliest variety which is desirable. It is subject to twig blight in some localities but will prove productive and have good cooking qualities. In the latitude of Central New Jersey it should ripen about July 15th to 25th. Not a storage variety.

**GRIMES GOLDEN**

A yellow apple ripening in the latitude of Central Jersey during September and October. It is a hardy sort, of Russian introduction. In size, it is medium to large and in quality it is one of the finest we have, being recommended as a dessert apple. It is especially popular in the South and Southwest. This apple may be stored until April.

**OPALESCENT** (Natural Size)

A yellowish apple shaded with very dark crimson, ripening in the vicinity of Central New Jersey in October. It is one of the most attractive varieties in appearance that is grown and is especially fine for fancy trade.

**McINTOSH**

A red apple ripening in September and October. This also was originally of Russian introduction and, therefore, hardy. It will begin bearing much younger than many other varieties. Its white, tender flesh makes it one of the very finest in quality.

**JONATHAN**

A bright red apple, maturing in the latitude of Central New Jersey during the first two weeks in October. It is an early-bearing sort, somewhat susceptible to a disease called Jonathan Spot and also to blight. However, this can be controlled by spraying. The tree itself is slender and of spreading growth but quite fruitful. This apple may be stored until March.

**STARR**

A yellow-green apple, ripening in August. It has proven very profitable commercially in Burlington County, New Jersey, but lacks quality, is subject to blight and is not recommended except for such commercial growers as may know how to handle it. As a cooking apple it has some good qualities and its great prolificness, of course, is one secret of its success commercially.

**GRAVENSTEIN**

Striped red in color, ripening in Central New Jersey about August fifteenth. Among the medium summer varieties it is of high quality as a dessert and cooking apple and will prove very productive once it comes into bearing. This sort may be recommended either for commercial or home growing purposes. This apple may be stored until November.

**ROME**

Sometimes called Rome Beauty. A yellow apple striped with red, ripening in the New Jersey districts during the last of October. It is an early-bearing sort, very productive, large, of fair quality and somewhat susceptible to mildew. It is not recommended except for commercial purposes. This apple may be stored until February.

**RED ASTRACHAN**

A crimson summer apple ripening in the vicinity of Central New Jersey in August. It is very juicy and tender and high flavored. It is one of the most attractive apples grown for early market and for dessert purposes is very desirable. It does not, however, have a prolonged storage period. The tree is extremely hardy, vigorous and productive.
**Baldwin**

A red apple ripening in the New Jersey district during the first half of October. It has a tendency to become a fall apple in Southern New Jersey but in many instances has proven very profitable. This apple may be stored until March.

**Roxbury Russet**

The most satisfactory of the russet apples. These are delicious as a winter dessert variety. May be stored until March.

**Rhode Island Greening**

A green-yellow apple ripening in the vicinity of Central New Jersey about September. In the South it is considered to be an autumn apple, but in the North it will keep at least until Thanksgiving or Christmas. It is generally in large demand for either dessert or cooking purposes.

**Staymen Winesap**

A dull red apple, ripening in the vicinity of Central New Jersey in October. It is an early-bearing sort, very productive, of excellent quality and of very attractive appearance. It is a favorite variety for cider. In size it is medium and in shape conical. When properly grown it is one of the finest apples for fancy trade. This apple may be stored until May.
Peach Trees

New Jersey is one of the oldest peach-growing districts in the United States. Trees were planted extensively throughout the southern part of the state before any general planting extended into Delaware, Maryland and other districts. Soil and climatic conditions here being especially favorable to the culture of fruit and opportunities for marketing being exceptionally favorable, for within a radius of one hundred miles there is a population of over ten million. Our own Burlington County may be considered to be one of the most important in the New Jersey peach-growing industry and we are in a position to have a close knowledge of the industry. The list of varieties described on this page are all recommended by the State Experiment Station at New Brunswick, New Jersey. The stock which we offer we believe will prove a highly satisfactory grade.

**GREENSBORO**

An early cling stone variety, beginning to ripen in Southern New Jersey, July seventeenth to twentieth. The color of the skin is red and white and the color of the flesh is white. The Greensboro is perhaps the earliest of any of the recommended varieties. It is very hardy and productive and will stand long distance shipping.

**CARMAN**

An early commercial semi-cling stone peach, ripening in Southern New Jersey about August first. The color of the skin is red and white and the color of the flesh is white. Carman is extremely hardy and the fruit itself firm enough to stand long distance shipping. Generally speaking, it is of the Elberta type. In quality it is perhaps the most delicious of any peach of its class.

**CHAMPION**

A variety of delicious quality, quite productive but susceptible to rot. The fruits attain an unusually large size, some specimens measuring ten inches in circumference. It cannot be recommended for long distance shipping. In season it will ripen in Southern New Jersey about the middle of August. It has a free stone, the color of the skin being red and white and the color of the flesh white.

**ELBERTA**

This highly popular variety for either commercial or home planting will ripen about August twenty-fifth. It is a free stone; color of the skin red and yellow and color of the flesh yellow. It is perhaps the most satisfactory peach for canning. The fruit is large, firm and of a delicious flavor. It can be gathered while still hard and will ripen without rotting. It is recommended almost without qualification.

**IRON MOUNTAIN**

The best of the late maturing varieties, its season of ripening beginning September tenth. It is a free stone peach of high quality, very hardy and productive but lacks some of the high coloring of the other varieties. The outside skin is a greenish white and the color of the flesh white.

**BELLE OF GEORGIA**

This variety with the Elberta is perhaps the most popular commercial peach. Its season of ripening begins in Southern Jersey about August twentieth. It is a free stone and the color of the skin is red and white and the inside flesh white. The variety is a rapid grower and is very productive. Quality is excellent and for all general purposes will prove very satisfactory.

**ELBERTA PEACHES**

(3 to 4-foot trees, 50c. each; $4.50 for 10; $40.00 per 100)**

**J. H. HALE**

One of the newer commercial varieties, in season being quite similar to the Elberta, its ripening period beginning about August twenty-fifth. It is a free stone peach, having red and yellow skin and yellow flesh. This variety is proving especially satisfactory here in New Jersey and is highly recommended as one of considerable promise. The fruit is larger than the Elberta and much freer from surface fuzz.
Pear Trees

Price 4 to 5-foot Trees, 50¢ each, $4.50 per 10, $40.00 per 100

The growing of pears has been somewhat discouraged by the ravages of pear blight and the San Jose scale. This, however, in many instances has been surmounted by thorough culture and by consistent spraying. It has been observed that pear blight is most prevalent here in New Jersey upon soils which suffer from draught. This especially holds during the periods of dry weather. It is recommended that pears, especially of the French type, such as the Bartlett and Seckel, be planted upon well-drained clay loam soils.

BARTLETT

A large summer variety, maturing in New Jersey in the latter part of August. Its color, when fully ripe, is a transparent yellow with a red blush. The flesh is juicy, melting and highly flavored. Bartlett is perhaps the most familiar pear of the entire list, both for commercial and for private planting and forms the basis by which most other pears are judged.

DUTCHESS

An autumn pear, ripening in New Jersey in late October. One of the largest of the better quality kinds. It is yellowish-green in color with white, juicy, fine-flavored flesh. We recommend that it be grown as a dwarf. It is highly recommended for either commercial or home garden planting.

ANJOU

As a home orchard autumn variety it is highly recommended. It is a large, greenish pear, shaded russet-crimson. It is very fine flavored and most palatable. Anjou will prove productive either as a dwarf or standard. As a dessert pear for late fall and early winter, we know of no superior.

KIEFFER

A variety of very poor quality for dessert purposes but when properly prepared and canned, it is extremely palatable. Commercially it has proven to be very valuable in many instances. It is a splendid shipper and keeper and its extraordinary size, no doubt, adds to its selling value. It is ready for harvest in October.

SECKEL

One of the most delicious pears in cultivation and known better than any other pear of its class. It will average only about two inches in length but is extremely delicate, fine grained and very sweet. The Seckel makes a somewhat slow growth but will prove one of the most valuable of the entire list.

LAWRENCE

A winter pear which, perhaps, is unsurpassed for storage purposes. In size it is medium to large; in color a golden yellow with flesh of rich aromatic flavor. The tree is hardy, healthy and productive, and a variety which has proven to be a highly profitable market sort.

Apricot Trees

Price 4 to 5-foot Trees, 75¢ each, $7.00 per 10, $65.00 per 100

In season the apricot is between cherries and peaches, coming into bearing very early in July. The trees are as hardy as peaches but should be planted on a northern or western exposure to prevent early blooming.

MONTGAMET

This apricot will ripen in early July. It has a deep yellow color flushed with red, the flesh being firm and juicy and very delicious. This variety is perhaps more largely planted for commercial purposes than any other here in the East. The tree is very hardy, produces well and is highly recommended.

Quince Trees

Price 4 to 5-foot Trees, 75¢ each, $7.00 per 10, $65.00 per 100

The quince has proven to be a very reliable crop. The trees grow well in most any soil but prefer well-drained loam that does not suffer from draught. The leading varieties in this district are Orange for early and Champion for late.

ORANGE

A standard old variety, ripening its large roundish fruits in early October. The Orange Quince is perhaps more extensively cultivated than any other variety.

CHAMPION

A very large, late ripening sort that may be depended upon to produce a satisfactory crop. The fruit is uniform, very fragrant and will prove invaluable for preserves, jellies and for canning.
Cherry Trees

We offer five varieties of cherries, three sweet and two sour. The sour cherries are proving by all means the most profitable here in this general vicinity. However, there is a large market for sweet cherries and, of course, for home garden purposes they are very desirable, at least in combination with sour cherries. In order to secure complete pollination it is desirable never to have less than four cherry trees planted in an orchard.

EARLY RICHMOND

This is a common English pie cherry. It is an exceedingly productive and very reliable old standard. The cherries themselves are of a rich dark red color, medium in size and of a crisp acid flavor. They are unsurpassed for cooking. Their period of ripening will begin early in June.

MONTMORENCY

A sour cherry, ripening perhaps two weeks later than the Early Richmond. The fruit is large and red and the tree very hardy and prolific. Montmorency is especially valuable as a market variety.

BLACK TARTARIAN

An old standard cherry. A variety which produces immense crops of very large purple-black fruits. The flesh is extremely sweet and of a delicate jellylike consistency. The trees make a beautiful erect growth. In season they will ripen in New Jersey about June twentieth. As is the case with all sweet cherries, they require prompt handling at ripening time in order to prevent losses.

Plum Trees

Price, 4-5 ft.—75c each, $7.00 for 10, $65.00 for 100.

ABUNDANCE

An amber-colored plum with markings of red, very juicy and sweet, of delicious quality when well ripened. It may be picked when it begins to color and will keep a moderately long time. The fact that it may be picked green and ripened in storage, makes it desirable for commercial purposes. It will usually be necessary to thin the trees to prevent overbearing. Abundance will ripen in August.

SATSUMA

A dark-red blood plum, perhaps the most delicious in flavor of any of the Japanese varieties. It is especially desirable for market purposes, being very handsome, firm and having very fair keeping qualities, holding from one to three weeks after picking.

GREEN GAGE

The European name for this variety is Reine Claude de Bavay. In season this green variety is late September. It is used in preference to all others for preserves.

BURBANK

A cherry red plum, attaining a size of from 5 to 6 inches in circumference, when properly thinned. The flesh is a rich yellow and extremely good to eat, firm enough, however, to allow for long distance shipping. It is vigorous, productive and of a spreading habit. It will ripen about August 25th, about two weeks later than Abundance.

ERLY RICHMOND

CHERRIES
(Natural Size)
Ornamental Trees and Shrubs

Evergreens

FIRS

Silver Fir (Abies Pectinata)
Of rapid growth and upright habit. Admired for the glossy, dark green needles that are silvery white beneath.

<table>
<thead>
<tr>
<th>Size</th>
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<tbody>
<tr>
<td>1½-2'</td>
<td>$2.50</td>
<td>$20.00</td>
</tr>
<tr>
<td>2-3'</td>
<td>4.00</td>
<td>35.00</td>
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</table>

CEDARS

Blue Virginia Cedar (Glauca)
Beautiful blue, glaucous foliage that is conspicuous at all seasons of the year. One of the best evergreens of this color. A useful and valuable variety. Columnar in outline.

<table>
<thead>
<tr>
<th>Size</th>
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<tbody>
<tr>
<td>4-5'</td>
<td>$5.50</td>
<td>$45.00</td>
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</table>

White Cedar (Thuya Occidentalis)
A splendid native that grows well anywhere and thrives over a wide range of climate. The habit is erect and pyramidal, the foliage soft and light green in color. This arborvitae should be included in groups and all evergreen plantings. They are unequaled as tall hedges to form screens from unsightly objects or for shelter-belts or as a blind about clothes-yards, etc. They grow quickly and if planted closely in hedges give the desired effects promptly. They may be kept at any height and made more dense and bushy by trimming, which they endure readily.

<table>
<thead>
<tr>
<th>Size</th>
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<tbody>
<tr>
<td>2-3'</td>
<td>$1.50</td>
<td>$12.50</td>
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<tr>
<td>3-4'</td>
<td>2.00</td>
<td>17.50</td>
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</table>

SPRUCE

Engelmans Spruce (Picea Englemannii)
A tall tree of slender habit, growing native in the Rocky Mountains from British Columbia to New Mexico. The foliage is of a dull blue or green color. The needles are short and not nearly so rigid as those of the Blue Spruce.

<table>
<thead>
<tr>
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<tr>
<td>1½-2'</td>
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<td>$17.50</td>
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<tr>
<td>2-3'</td>
<td>3.00</td>
<td>25.00</td>
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</tbody>
</table>

Kosters Blue Spruce (Kosteriana)
The brilliantly colored Blue Spruce that is so much admired. The foliage grows densely along the branches and is of a bright steel blue color. In form, the tree makes a sharply pyramidal specimen. It is valuable for individual planting, is very hardy and thrives in almost any soil.

<table>
<thead>
<tr>
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<th>Per 10</th>
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</thead>
<tbody>
<tr>
<td>1½-2'</td>
<td>$3.60</td>
<td>$32.00</td>
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</tbody>
</table>

JUNIPER

Irish Juniper (Hibernica)
A slender columnar form with glaucous green foliage. Valued for formal work. Also for grouping with other evergreens to contrast habit and color. Comparatively short-lived.

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>1½-2'</td>
<td>$2.50</td>
<td>$20.00</td>
</tr>
<tr>
<td>2-3½'</td>
<td>3.00</td>
<td>25.00</td>
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</tbody>
</table>

Pfitzeriana
Beautiful light green foliage. Of spreading growth, possessing an individuality all its own. Comparatively rare and very ornamental.

<table>
<thead>
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</thead>
<tbody>
<tr>
<td>2-3'</td>
<td>$1.50</td>
<td>$11.00</td>
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</tbody>
</table>

SPRUCE TREES IN WINTER

Colorado Spruce (Picea Englemannii)
The original form of the now famous Colorado Blue Spruce. The foliage of this tree is occasionally quite blue, but mostly a light green. It is a strong, hardy grower in almost any soil, and makes an ornamental tree of great beauty, especially when planted in contrast with other varieties.

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<tbody>
<tr>
<td>1½-2'</td>
<td>$2.50</td>
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</tr>
<tr>
<td>2-3½'</td>
<td>3.00</td>
<td>25.00</td>
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</table>

Norway Spruce (Picea Excelsa)
This familiar spruce is more generally used than any of the others. It is a rapid grower, does well in most soils and withstands the bleak, cold winds of Winter. If left untrimmed, they spread out magnificently and make desirable specimens. They make splendid wind-breaks and shelter-belts. If planted as hedges and sheared, they become impenetrable and as good for this purpose as any evergreen. One of the most inexpensive evergreens.

<table>
<thead>
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<tbody>
<tr>
<td>2-3'</td>
<td>$2.00</td>
<td>$15.00</td>
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</tbody>
</table>
Evergreens

"The Firs are mostly quick-growing, hardy evergreens that are useful in producing natural and wooded effects, as well as in the more attractive decoration of parks and lawns. They generally are of pyramidal growth and symmetrical outline and mature rapidly. Some of the most ornamental large-growing evergreens are contained in this group. The beauty of most varieties is best displayed when the trees are used as individual specimens."

Pyramidal Arborvitae

(Pyramidalis)

Similar to American Arborvitae, but more dense in habit and retains its lustrous green color all winter. It is of the same columnar habit, adapting it for formal planting; also suitable for lawn specimens, evergreen groups and hedges.

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>2½-3'</td>
<td>$2.75</td>
<td>$22.50</td>
</tr>
<tr>
<td>3-4'</td>
<td>3.50</td>
<td>30.00</td>
</tr>
</tbody>
</table>

Siberian Arborvitae

(Wareana)

Of lower growth than the other pyramidal forms. The branches are stouter and the dark, rich green foliage more dense. On account of its good color and extreme hardiness this variety is much in demand for general purposes. Its slow nature of growth adds also to its value. We now offer a splendid stock of this useful evergreen.

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<tr>
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<td>$15.00</td>
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<tr>
<td>3-4'</td>
<td>4.50</td>
<td>40.00</td>
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</tbody>
</table>

Geo. Peabody Arborvitae

(Aurea)

A distinct golden yellow form that is beautiful as a specimen and highly valued for contrast in foliage effects. Aside from its color, it is similar to the American Arborvitae.

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<tr>
<td>2½-3'</td>
<td>3.00</td>
<td>25.00</td>
</tr>
</tbody>
</table>

There are numerous other varieties of trees and shrubs that we can supply which space in this catalog does not admit of inserting. Write us if you don’t find what you want.
The Pines endure a wide range of climatic conditions. They are natives of lowlands and mountainous regions and withstand well the cold, bleak winds to which they are subjected. They are mostly of upright habit, growing rapidly and not particular as to soil. Pines are very ornamental and useful on lawns and public grounds. They are so diverse in character that species may be selected for even the smallest area as well as for vast estates. In groups, shelter-belts or as tall screens, their value is highly appreciated.

**PINES**

**Austrian Pine**  
*Pinus Laricio*

A tall, massive tree, with spreading branches, heavily plumed with long, stiff, dark green needles. A useful species along the coast and grows equally well inland. Popular for groupings or as specimens.

<table>
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<tbody>
<tr>
<td>3-4'</td>
<td>$5.00</td>
<td>$45.00</td>
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</table>

**Dwarf Mugho Pine**  
*Pinus Montana*

Forms a low, mound-like plant that is sought for specimen planting or evergreen groups. It is a hardy little pine and is used to good advantage in rockwork or in the front of groups of other varieties.

<table>
<thead>
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</thead>
<tbody>
<tr>
<td>1-1½ x 1½-2' spread</td>
<td>$3.50</td>
<td>$30.00</td>
</tr>
</tbody>
</table>

**Scotch Pine**  
*Pinus Sylvestris*

A strong grower with spreading branches and short, stiff, bluish-green needles. Its rapid growth makes it suited for temporary effects, though it is by no means to be despised for permanent plantings. Splendid for mass plantings, screens, shelter-belts and seashore use.

<table>
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<tbody>
<tr>
<td>3-4'</td>
<td>$4.00</td>
<td>$35.00</td>
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</tbody>
</table>

**GOLDEN RETINOSPORA**  
*Plumosa Aurea*

The most popular and generally useful of all the golden evergreens. Is especially ornamental and the soft, plume-like, golden foliage is particularly bright in Spring. It remains a deep yellow, even through the winter. It is low-branched and the golden-yellow foliage brushes the green grass in beautiful contrast. A vigorous grower that is unsurpassed for color effect in grouping. It is well adapted for small lawns and equally appropriate for large areas. For window boxes, vases or for formal gardening its value is realized.

<table>
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<tbody>
<tr>
<td>1½-2'</td>
<td>$2.00</td>
<td>$15.00</td>
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</table>

**SILVER RETINOSPORA**  
*Squarrosa Veitchii*

The foliage is feathery and of a rich, silvery, glaucous or steel blue that contrasts finely with the dark green and golden tints of other varieties. A showy and attractive tree for general planting.

<table>
<thead>
<tr>
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<th>Per 10</th>
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</thead>
<tbody>
<tr>
<td>1½-1½'</td>
<td>$2.00</td>
<td>$17.50</td>
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</table>
Shade Trees

White Flowering Dogwood
(*Cornus Florida*)
The white-petaled flowers cover the trees in early Spring. They are indifferent to most insect pests and will thrive in moist as well as dry ground.

<table>
<thead>
<tr>
<th>Size</th>
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<th>Per 10</th>
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<tbody>
<tr>
<td>5-6'</td>
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<td>$12.50</td>
</tr>
<tr>
<td>6-8'</td>
<td>$2.00</td>
<td>$15.00</td>
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</tbody>
</table>

**MAPLE**

**Silver Maple**
(*Acer Duangeanus*)
A most reliable grower in all sections and matures so rapidly that it is sought for quick effects. The leaves are deeply cut and their silvery under-surface is beautifully displayed. A good tree to plant in damp soil.

<table>
<thead>
<tr>
<th>Size</th>
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<th>Per 10</th>
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<tbody>
<tr>
<td>10-12', 1½-2½&quot;</td>
<td>$1.50</td>
<td>$12.50</td>
</tr>
<tr>
<td>10-12', 1½-2½&quot;</td>
<td>2.25</td>
<td>17.50</td>
</tr>
</tbody>
</table>

**Norway Maple**
(*Acer Platanoides*)
A handsome tree, forming a wide, rounded head of spreading branches and having broad, deep green leaves. Strong, compact and vigorous. It is one of the best ornamental trees and is popular in all lawns, parks, cemetery and street plantings. For the latter purpose it is considered by many of the best authorities to be one of the best valued trees. It will grow satisfactorily under city conditions.

<table>
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<tr>
<td>10-12', 1½-2½&quot;</td>
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<td>$26.00</td>
</tr>
<tr>
<td>12-14', 2½-2½&quot;</td>
<td>$4.00</td>
<td>40.00</td>
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</tbody>
</table>

**Purple Norway Maple**
(*Schwedleri*)
The new leaves are red or purplish and later turn to green. This coloring, although possibly somewhat unnatural, gives the tree an individuality in the Spring season that commends it as an ornamental tree of value. Its nature of growth and many good qualities are much the same as the Norway Maple.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price Each</th>
<th>Per 10</th>
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<tr>
<td>8-10', 1½-2½&quot;</td>
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<td>$25.00</td>
</tr>
<tr>
<td>10-12', 1½-2½&quot;</td>
<td>$4.00</td>
<td>35.00</td>
</tr>
</tbody>
</table>

**Sugar or Rock Maple**
(*Acer Saccharum*)
Much used for shade in lawns and public parks. Also suited for street planting in suburban localities. Being naturally somewhat higher headed than the Norway Maple, many people prefer it to that variety. It is this maple whose leaves in the Full turn to such brilliant shades of orange crimson. It is found growing naturally throughout the eastern United States where in some sections the sap of the trees is used for maple sugar. It was in the heart of the “Berkshires” that the early settlers learned the art of maple sugar making from the Indians.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price Each</th>
<th>Per 10</th>
</tr>
</thead>
<tbody>
<tr>
<td>8-10', 1-1½&quot;</td>
<td>$1.50</td>
<td>$12.50</td>
</tr>
<tr>
<td>10-12', 1½-3½&quot;</td>
<td>2.00</td>
<td>20.00</td>
</tr>
<tr>
<td>12-14', 2½-2½&quot;</td>
<td>4.50</td>
<td>40.00</td>
</tr>
</tbody>
</table>

**HORSE CHESTNUT**

European White-Flowered Horse Chestnut
(*Aesculus Hippocastanum*)
Ornamental trees for shade and avenues. In May quantities of beautiful spikes of white flowers appear from among the deep green foliage. Frequently the leaves of this type seem to burn or brown during the Summer: it has been found that they are not so apt to do so when the trees are planted in locations with rather moist soil.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price Each</th>
<th>Per 10</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-8', 1½-1¾&quot;</td>
<td>$2.00</td>
<td>$17.50</td>
</tr>
<tr>
<td>8-10', 1½-2½&quot;</td>
<td>3.00</td>
<td>25.00</td>
</tr>
</tbody>
</table>

**BIRCHES**

European White Birch
(*Betula Alba*)
A quick-growing tree that after a few years assumes a somewhat pendulous nature. The white bark, which is more conspicuous in older trees, is a dainty touch to the surrounding greens of the landscapes.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price Each</th>
<th>Per 10</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-8'</td>
<td>$1.75</td>
<td>$13.50</td>
</tr>
</tbody>
</table>

**CATALPAS**

Chinese or Umbrella
Catalpa
This is the dwarf, round-headed tree frequently and so much admired. It gives the best results when used to produce formal effects. The globular head can be kept more compact and symmetrical by frequent trimming.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price Each</th>
<th>Per 10</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 yr. heads</td>
<td>$2.50</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

**DOGWOOD**

Red or Pink Flowering
Dogwood
(*Robora*)
Similar to white variety but of a beautiful shade of pink.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price Each</th>
<th>Per 10</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-4'</td>
<td>$2.50</td>
<td>$20.00</td>
</tr>
<tr>
<td>5-6'</td>
<td>4.00</td>
<td>35.00</td>
</tr>
</tbody>
</table>

A Sugar Maple on the Curtis Estate near Philadelphia
STOKES SEED FARMS COMPANY
MOORESTOWN
NEW JERSEY

Shade Trees

THE PURPLE BEECH HAS A PICTURESQUE AND APPEALING CHARM

BEECHES
River’s Purple Beach
(Fagus)

This variety assumes rather more the proportions of a shade tree and is not branched so closely to the ground as most kinds. The best purple leaved tree for lawn planting.

Size | Price Each | Per 10
-----|------------|--------
6-8’ | $5.00      | $45.00
8-10’, 1½-1¾” | 7.50      | 65.00

SYCAMORE
Oriental Plane
(Platanus Orientalis)

Considered by many writers of the best authority to fill all the requirements necessary for city planting better than any other shade tree. Grows in a great variety of soils and withstands the smoky atmosphere of cities. It is hardy, thrives near the seashore and is remarkably free from disease and insect attacks. Its rapid growth also adds to its value, making a most popular and satisfactory tree for avenue planting.

Size | Price Each | Per 10
-----|------------|--------
8-10’, 1½-1¾” | $1.50      | $12.50
10-12’, 1½-1¾” | 2.25      | 17.50

OAKS
Pin Oak
(Quercus Palustris)

It is the most popular of all Oaks; unsurpassed as lawn specimens, admired for avenues. As the tree grows the branches droop, giving it a peculiarly beautiful and characteristic outline. The leaves are deep green, glossy and finely divided, turning to orange and scarlet in the fall. This variety transplants more readily than some kinds, and with proper care will grow almost as quickly as a Maple.

Size | Price Each | Per 10
-----|------------|--------
6-8’ | $2.25      | $20.00

Red Oak
(Quercus Rubra)

A large native tree, with deeply cut, bright green leaves. It is a good grower and not particular about the soil. In Autumn the foliage turns a rich purplish crimson that is scarcely surpassed in brilliancy by any other tree. Makes a beautiful lawn tree, also suited for avenue planting and some authorities claim it will grow well under city conditions. Landscape authorities are using this Oak more freely each season in their plantings, realizing that it is one of the best.

Size | Price Each | Per 10
-----|------------|--------
6-8’ | $2.50      | $22.50
8-10’, 1½-1¾” | 3.25      | 30.00

SWAMP WHITE OAK
(Quercus bicolor)

Thrive well in either wet or dry ground. It is one of the best growing and most desirable Oaks in cultivation. We offer below some especially choice trees.

Size | Price Each | Per 10
-----|------------|--------
10-12’, 1½-2’ | $4.50 | $45.00

ASH TREE
American White Ash
(Fraxinus Alba)—This grand old native is quick in growth with massive trunk and broad, spreading limbs. It is valued for timber, shade or street planting.

Size | Price Each | Per 10
-----|------------|--------
6-8’ | $1.25 | $12.50

TULIP TREE
(Liriodendron Tulipifera)

A grand native tree of rapid growth that does well in most soils. Has clean, smooth bark and spreading branches. The foliage is dark green. It flowers freely in June, producing numerous creamy yellow, fragrant, tulip-like flowers. Spring planting is usually preferred.

Size | Price Each | Per 10
-----|------------|--------
5-6’ | $1.50 | $10.00
8-10’, 1½-1¾” | 3.00 | 25.00

FLOWERING CRAB
Parkman’s Flowering Crab
(Pyrus Floribunda)

A beautiful little tree to be planted singly or in clusters about the lawn. At the close of April it sends forth clusters of dark rose-colored buds that open into beautiful rosy-white flowers of exquisite fragrance.

Size | Price Each | Per 10
-----|------------|--------
5-6’ | $2.50 | $20.00

MAIDENHAIR FERN TREE
(Ginkgo)

This tree is remarkable as a deciduous member of the Pine family, with odd-shaped leaves that resemble those of the Maidenhair Fern; but its value lies in the fact that it is immune from the ordinary attacks of insects and withstands so well the unnatural conditions of our cities. It is highly ornamental on lawns or public grounds.

Size | Price Each | Per 10
-----|------------|--------
8-10’, 1½-1¾” | $3.00 | $25.00

PIN OAKS ARE EXCELLENT FOR PLANTING ALONG ROADWAYS
SHADE TREES

WILLOWS
Laurel-Leaved Willow
(Salix Pentandra)

Has broad, glossy, dark green leaves that shine conspicuously in the sunlight. A strong grower at the seaside, along water edges or on high ground.

<table>
<thead>
<tr>
<th>Size</th>
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<th>Per 10</th>
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</thead>
<tbody>
<tr>
<td>6-8'</td>
<td>$2.00</td>
<td>$15.00</td>
</tr>
<tr>
<td>10-12', 1½-2'</td>
<td>$2.00</td>
<td>$15.00</td>
</tr>
</tbody>
</table>

Weeping Willow
(Salix Babylonica)

This is the well-known Weeping Willow, whose long, pendulous branches droop so gracefully and sway in the lightest breeze. Makes an admirable shade tree and grows well in wet or dry places.

<table>
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<tr>
<td>6-8'</td>
<td>$2.00</td>
<td>$15.00</td>
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<tr>
<td>10-12', 1½-2'</td>
<td>$2.00</td>
<td>$15.00</td>
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</tbody>
</table>

LINDENS
Large-Leaved European Linden
(Tilia Platyphyllos)

Develops into a beautiful tree having a pyramidal head. The leaves are pubescent on the under surface of the veins. The bark of the tree, particularly when young, is light gray dotted with dark markings. Being rather regular in outline it makes well suited for avenue planting, and when used for this purpose it produces a very uniform and attractive appearance.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price Each</th>
<th>Per 10</th>
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</thead>
<tbody>
<tr>
<td>12-14', 2-2½'</td>
<td>$4.50</td>
<td>$40.00</td>
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</tbody>
</table>

ELMS
American Elm
(Ulmus Americana)

This Elm, our most characteristic tree which arches many New England streets, also grows well in other sections. It is of massive proportions, long-lived and the branches spread into graceful arches support a drooping canopy of foliage. The shade is not so dense as to interfere with a good sod underneath. The heads are so open that electric wires do not injure them, a desirable feature in street trees. Its rapid growth and especial grace make it unsurpassed for urban and suburban planting.

<table>
<thead>
<tr>
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<th>Per 10</th>
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<tbody>
<tr>
<td>8-10', 1½-1½'</td>
<td>$2.00</td>
<td>$15.00</td>
</tr>
<tr>
<td>10-12', 1½-2'</td>
<td>3.00</td>
<td>25.00</td>
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</table>

English Elm
(Ulmus Campestris)

Equally fine and imposing and is just as useful as our native variety and holds its leaves a longer time.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price Each</th>
<th>Per 10</th>
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</thead>
<tbody>
<tr>
<td>12-14', 2-2½'</td>
<td>$5.00</td>
<td>$42.50</td>
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ALTHEA OR ROSE OF SHARON

Size | Price Each | Per 10 |
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<tbody>
<tr>
<td>3-4'</td>
<td>$0.80</td>
<td>$6.00</td>
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</table>

Alba Plena—Small and very double white flowers, splashed with carmine on outer petals.

Size | Price Each | Per 10 |
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<tbody>
<tr>
<td>3-4'</td>
<td>$0.80</td>
<td>$6.00</td>
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</table>

Boule de Few—Double. Very deep violet-pink.

Size | Price Each | Per 10 |
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</thead>
<tbody>
<tr>
<td>3-4'</td>
<td>$0.80</td>
<td>$6.00</td>
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</tbody>
</table>

HYDRANGEA

Hydrangea Arborescens—June and July. A bush plant from our native woods, with corymb of white flowers. It is the most hardy of Hydrangeas and particularly desirable for planting in shady places.

Size | Price Each | Per 10 |
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>2-3'</td>
<td>$0.70</td>
<td>$5.00</td>
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</tbody>
</table>

Great Panned Hydrangea (H. Paniculata)—From July to September there is no shrub more showy than this favorite Hydrangea, whose branches are bent beneath the weight of huge white flower clusters. As the season advances the flower panicles change to tints of pink and finally to bronze. Always dependable.

Size | Price Each | Per 10 |
<table>
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<tbody>
<tr>
<td>2-3'</td>
<td>$0.80</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

PRIVET

California Privet—Widely known as a hedge plant; it is a vigorous grower, endures the unnatural conditions of cities and is one of the best shrubs for seaside planting. The half-evergreen, glossy foliage makes it an ornamental shrub that is generally useful. Not reliably hardy north of Boston.

Size | Price Each | Per 10 |
<table>
<thead>
<tr>
<th></th>
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<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>2-3'</td>
<td>$0.35</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

Regel's Privet (Ibota)—Similar to L. ibota; branches more dense and twiggy; they droop gracefully and give this variety a distinctly attractive appearance. In Autumn the foliage turns a dark red. This plant is unexcelled for shrubbery borders and masses, park plantings and hedges.

Size | Price Each | Per 10 |
<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>2-3'</td>
<td>$0.45</td>
<td>$3.50</td>
</tr>
</tbody>
</table>
Honeysuckle

Japanese Bush Honeysuckle (Bella Albida)—Bears a profusion of white flowers, followed by scarlet fruits that hang on a long while and make a grand show. Strong, rapid grower.

Size | Price Each | Per 10
--- | --- | ---
3-4' | $0.70 | $5.00

Tartarian Honeysuckle (Alba)—An erect shrub bearing white flowers in May or June. These are followed by attractive berries, making it a valuable addition for a mixed shrubbery border.

Size | Price Each | Per 10
--- | --- | ---
2-3' | $0.50 | $4.00

Shrub Dogwood

Gouchauni—Beautiful variegated foliage. The foliage is so conspicuous that it in a degree compensates for lack of flower display in midsummer. In winter the bright red branches are conspicuous and attractive.

Size | Price Each | Per 10
--- | --- | ---
2-3' | $0.70 | $5.00

Paniced Dogwood (C. Paniculata)—Erect, rapid growth, white flowers coming after most other varieties have finished blooming. White berries borne on red stems.

Size | Price Each | Per 10
--- | --- | ---
3-4' | $0.75 | $5.00

Flowering Cherries

Double White Flowering Cherry

(Cerasus Avium)

Numerous white flowers conceal the branches in May. One of the most attractive flowering trees.

Size | Price Each | Per 10
--- | --- | ---
6-8' | $3.50 | $30.00
8-10' | 4.50 | 40.00

Japanese Weeping Cherry

(Cerasus Japanica)

Makes a beautiful lawn specimen and is so small that it can be used in very limited areas. Its drooping branches almost touch the ground and when, in May, they are clothed with innumerable delicate pink flowers, there is nothing that surpasses its beauty. As a specimen plant, it is unrivaled and can be pruned into any desired shape.

Size | Price Each | Per 10
--- | --- | ---
3 yr. heads | $6.00 | $55.00
4 yr. heads | 7.50 | 65.00

Azaleas

Azalea Amoena—A bushy dwarf evergreen with small green leaves that deepen to a lustrous coppery hue in Winter. Its neat appearance is attractive at all seasons, but in April or May the whole plant is clothed with a mass of sweet flowers that hold their beauty a long time. Such beautiful little plants are ornamental anywhere and are especially desirable for edging drives and walks, groups, or for bordering Rhododendron and Kalmia beds.

Size | Price Each | Per 10
--- | --- | ---
12-15" | $1.50 | $13.50

Barberries

Japanese Barberry

(Thunbergii)

May. Invaluable little shrub that fits in with almost every planting. Will grow just about anywhere and has handsome foliage of tiny, bright green, oval leaves that turn the most brilliant shades of orange and red in the Fall. The slender, graceful branches, which are protected by small thorns, are lined with little scarlet berries of great attractiveness from early Autumn well into the Winter. One of the best plants for a low-growing hedge.

Size | Price Each | Per 10
--- | --- | ---
14-2' | $0.60 | $4.50

Judas Tree

American Red Bud

(Cercia Canadensis)

A slender, tall-growing shrub, finally attaining the proportions of a tree.

Size | Price Each | Per 10
--- | --- | ---
3-4' | $1.25 | $9.00

Sweet Shrub

Carolina Allspice

(Calycanthus Floridus)


Size | Price Each | Per 10
--- | --- | ---
2-3' | $0.60 | $4.00

Deutzias

Pride of Rochester

The flowers which are borne in large panicles, are pinkish white, with underside of petals rose.

Size | Price Each | Per 10
--- | --- | ---
3-4' | $0.70 | $5.00

Deutzia Lemoinei

May. Snow-white flowers are borne along its branches.

Size | Price Each | Per 10
--- | --- | ---
1½-2' | $0.60 | $4.50
2-3' | .80 | 0.00

Rosea

May. Single flowers. Inside of petals blush-white tinged with rose-pink on the outside. White outside of petals overlaid with “Daphne Pink.” A very attractive variety.

Size | Price Each | Per 10
--- | --- | ---
2-3' | $0.90 | $7.50

Lemoinei Compacta—Similar to D. Lemoinei, but of more compact habit.

Size | Price Each | Per 10
--- | --- | ---
2½-3' | $0.90 | $7.50

Double Pink Deutzia (Rosa Plena)—June. Flowers are tinged with soft oldrose. Exceedingly dainty and beautiful.

Size | Price Each | Per 10
--- | --- | ---
3-4' | $0.70 | $5.00

Spirea

Anthony Waterer—Quite similar to the above. A desirable plant for the front of shrubbery borders or wherever a low bush is required. Flowers suggest the color of crushed strawberries.

Size | Price Each | Per 10
--- | --- | ---
1½-2' | $0.60 | $4.50
2-3' | .80 | 0.00

Lilacs

Syringa Vulgaris—May. The well-known, old-fashioned Lilac so often seen in gardens. It is hardy and vigorous; endures neglect and thrives abundantly. Flowers remarkably fragrant.

Size | Price Each | Per 10
--- | --- | ---
2½-3' | $1.00 | $7.50

Double White Lilac (Madam Abel Chatney)—Pure white flowers in compact panicles.

Size | Price Each | Per 10
--- | --- | ---
2-3' | $1.00 | $7.50

President Grey

1.00 | 7.50

Japanese Snowball

(Plenum)

May. One of the best ornamental shrubs. It bears abundant white balls of bloom that have a beautiful setting in the deep green leaves. When a single specimen is wanted there is nothing more attractive. It is just as effective, however, in groups or the shrubbery border.

Size | Price Each | Per 10
--- | --- | ---
2-3' | $0.80 | $6.00

Golden Bells

Forsythia Intermedia

April. Slender, erect or arching branches; narrow leaves and vigorous grower. Considered by many the best variety of the popular Golden Bell family. Fully hardy, rapid grower.

Size | Price Each | Per 10
--- | --- | ---
3-4' | $0.70 | $5.00

Suspensa—Characterized by its graceful drooping habit. Frequently planted as an individual specimen as well as in masses and occasionally used for covering arches and trellises.

Size | Price Each | Per 10
--- | --- | ---
3-4' | $0.70 | $5.00
Hardy Perennial Plants

The charm of the perennial hardy garden is well recognized. There is a very real joy in seeing the old flowers bloom year after year and ever more abundantly. Many perennial plants are rather difficult to produce from seed. We have, therefore, made preparations to supply our trade direct from Windermoor Farm with strong, healthy roots of the leading kinds. We offer these at a uniform price of 25 cents each, $2.50 per dozen, all delivery charges being prepaid. Although we shall be pleased to receive orders at any time during the season, we feel it is not safe to make shipment until toward the end of March. However, those desiring immediate shipment can have it by so requesting.

**AQUILEGIA OR COLUMBINE**

These are, among the most beautiful of all perennials, being especially desirable in contrast to other more formal plantings, and also being adaptable as cut flowers. The graceful Columbine is known and loved by everyone.

- **Chrysantha Alba.** Height two to three feet, color pure white. Months of blooming, June and July. The spurs are very long.
- **Helena.** The flowers of this variety are especially large and of a brilliant blue with an expanded corolla of pure white.
- **Skinneri or Mexican Columbine.** These are yellow with long, orange-red spurs.

**HEMEROCLALLIS OR YELLOW DAY LILY**

This attractive flower belongs to the lily family. They succeed everywhere, and should be included in borders of old-fashioned flowers.

- **Aurantiaca.** Height three to four feet, color yellow-orange. Months of blooming, June and July. Very sweet-scented.

**LYCHNIS OR LAMP FLOWER**

- **Chalcedonica.** Height two to three feet, color brilliant orange-scarlet. Months of blooming, June, July and August. A very showy and desirable border plant.

**ANCHUSA**

- **Opal.** Height from three to five feet. Color a lovely translucent blue. Months for blooming May and June. Very desirable plant, either for the hardy border or for solid beds.

**HELIANTHUS OR SUNFLOWER**

Perennial Sunflowers may be used most effectively for hardy borders for planting with shrubbery or as individual beds. They are easily grown and should succeed under almost any conditions.

- **Solei d'Or.** Height four feet, color bright yellow. Months of blooming, July, August and September. Closely resembling a Cactus Dahlia in shape and general appearance.
- **Maximiliani.** Height two to four feet, color deep yellow. Months of blooming, August to October. This is the latest of all, perfecting its flowers in long, graceful sprays during October, when all others are through flowering.

**GARDEN CHRYSANTHEMUMS**

Of all late autumn flowers, these, perhaps, hold more charm than any other, producing a profusion of bloom from October far into the frost period. They may often be cut until the end of November. Solid beds may be made of them, or they may be planted in rows along roadways or paths. Their rich fragrance will be well remembered by everyone, and, no doubt, is at least partially responsible for their great popularity as cut flowers. We offer five of the most satisfactory and desirable varieties.


**YUCCA OR ADAM'S NEEDLE**

- **Filamentos.** Height three to four feet. A hardy evergreen plant with long, narrow leaves that remain bright green throughout the year. The flowers are creamy-white, bell-shaped and grow on long spikes three or four feet high. When in full bloom, the effect is most striking, especially when planted in front of shrubbery.

**PLATYCODON OR CHINESE BELL FLOWER**

- **Grandiflorum.** Height one to two feet, color pure white. Months of blooming, July, August and September. A dense branching bush of upright habit. Excellent for borders.

**HYPERICUM OR SAINT JOHN'S WORT**

- **Moserianum.** Height two feet, color deep golden-yellow. Months of blooming, June, July and August. An attractive shrub which is suitable for massing or in a perennial border.

A HARDY GARDEN OF PERENNIAL PLANTS

Prices of Perennial Plants, Postpaid, 25c each; $2.50 per dozen
SUMMER-FLOWERIN G BULBS

Almost every garden owner appreciates the value of the summer-flowering bulbs, for among them are to be found some of our most beautiful flowers. The limited list which we now offer is composed of the very choicest varieties of the different classes of bulbs. Cannas and Gladioli have been wonderfully developed during the past ten years, and revised list includes many of the very finest types.

CANNAS

President McKinley—2½ feet. Deep, rich crimson flowers, beautifully formed.

Wyoming—3 feet. Giant, orchid-flowering, orange-colored; true orchid shaped. Extra-large flowers.

Price on all Cannas, 15c each; $1.55 per dozen.

GLADIOLI

America—Spikes two to three feet long, with good-sized flowers of soft lavender-pink, almost a tinted white. Price 15c each; $1.00 per dozen; $8.50 per 100.

Prices of Perennial Plants, Postpaid, 25c each; $2.50 per dozen
Peonies

"Peonies, peonies crowned the May"

The Peony is a flower which has many admirers and because of the splendid work of the various peony societies in this country, the interest in the flower has multiplied many times. In late years, some of the most alluring colors and forms have been introduced so that the stock which we now offer is not in any sense comparable with the older and more common varieties known some twenty-five years ago. For sheer beauty and for lovely fragrance, we know of no other flower, with the exception of the rose, which can compare with the peony.

Undoubtedly, September and October are the most desirable months for setting out a peony garden. At Windermoor Farm, we are growing strong, two to three-year old clumps, which will be in flower during early June of 1920. The descriptions herewith are wholly inadequate to tell of their true beauties. Although we shall be pleased to receive reservations against stock which we now hold, it is strongly urged that those who consider planting peonies come here and get a first-hand knowledge of the varieties as they actually appear at their prime. We herewith cordially invite you for this purpose.

Madame Emily Galle—Rose type; late mid-season. Large, double, cup-shaped, imbricated flowers; color delicate sea-shell pink with touches of heliotrope and lavender. This is probably the most ethereally beautiful of all peonies; inexpressibly grand. Three-year clumps, price $2.00.

Felix Crousse—A French peony. Large, bell-shaped bloom; very brilliant red; one of the finest self-colored varieties. Mid-season. Two-year clumps, price $1.50.

Richardson's Rubra Superba—An American peony. Very late. Magnificent, rich, brilliant, deep crimson without stamens; very large, full and double; highly fragrant and the best keeper of the whole family. It is decidedly the best late variety. Absolutely indispensable in any fine collection. Three-year clumps, price $2.00.


Officinalis Rubra flora plena—Bright crimson. Earliest. Two-year clumps, price $1.00.

Edulis Maxima—Very large, clear white-dipped with streaks of red. Three-year clumps, price 80c.

Virginie—Large, beautiful, water-lily pink. A magnificent bedder; foliage concealed by bloom; loose, globular heads open out to anemone shape 8 inches across. From bright rose to blush-white, with thick collar and center of deepest yellow. Three-year clumps, price $1.00.

Duchess de Nemours—French peony. Large, creamy white, especially fine. The leading white peony for cut flowers, bearing nearly twice as many flowers as any white in cultivation. Also valuable garden variety. Three-year clumps, price 80c.

Come to Windermoor Farm in late May or early June and choose your own peonies.
STOKES SEED FARMS COMPANY
MOORESTOWN NEW JERSEY

MONSIEUR JULES ELIE
Monsieur Jules Elie—A French peony. The Peerless Pure Pink. One of the largest, handsomest and most lasting cutting sorts in existence. Proven by commercial competition the finest exhibition peony. Three-year clumps, price $2.00.

PEONY—ALABATRE
Alabatre—French peony. Ivory-white, very large, very double, central petals margined with carmine. One of the grandest white peonies. Two-year clumps, price $1.20.

Our strong mother roots growing on Windermoor insure most satisfactory peony plantations
Mallow Marvel Red
(Hibiscus)

Our strong roots will produce flowers the first year planted

This charming flower is of more or less recent introduction, being an improved form of the old native herbaceous rose mallows. The Meehan Mallow Marvels were introduced in 1905, the first successful cross having been made in 1898. These were believed to be hybridized by H. Cocconeus, H. Miletaris, and H. Moseheutos. These are strong and profuse growers and are among the boldest subjects for planting in remote borders. They do especially well in damp soil. In general, the species present no special cultural difficulties. We have a large stock on hand of these Mallow Marvels and the strong, sturdy roots, which we are prepared to ship out any time after April 1st, may be planted and will produce beautiful red flowers the same season. We recommend them to our trade.

Price 20¢ each; $2.00 per dozen.
SUGGESTIONS ON GROWING ROSES

Where to Plant—Roses should be grown in an open, sunny place, sheltered from the north wind if possible, and free from roots of trees or shrubs.

How to Prepare the Beds—Good results may be obtained from roses grown in any fertile, well-drained ground, but care should be used in the preparation of the bed for the health of the plant and quantity and quality of bloom depend largely on this and will greatly repay for all time and care spent on them. The bed should be dug to a depth of two feet or more and should be well-drained. The bed should be filled in with a good mixture, such as well-rotted cow manure and the topsoil from an old pasture. To allow time for settling, the beds should be prepared some time previous to planting. After setting, they should be about one inch below the level of the surrounding surface. Care should be taken that the beds are made small enough to enable one to cut the bloom without stepping on the bed.

Planting—Roses should be planted in the spring after danger of severe frost is over. They should be set about eight inches from the edge of the beds, Hybrid Tea roses being set eighteen inches apart and Hybrid Perpetuals two feet apart. The soil should be made firm around the plants. Water thoroughly if the soil is dry.

HYBRID TEA ROSES

Kaiserin Augusta Victoria—Color pearly-white, faintly tinted with lemon in the center, its flowers being remarkably fragrant with beautifully shaped buds borne on long, graceful stems. A vigorous grower with handsome foliage. Price 75¢ each; $7.50 per dozen.

Killarney—Color brilliant pink. Remarkable for its freedom of bloom and large size of its flowers. Buds long and pointed. Price 75¢ each; $7.50 per dozen.

MAMAN COCHET

Etoile de France—Color vivid crimson with darker shadings; very double, of large size and deliciously scented. Price 75¢ each; $7.50 per dozen.

Lieutenant Chaure—Color brilliant, velvety crimson-red. It is a vigorous grower, prolific bearer of long, beautiful buds. Price 75¢ each; $7.50 per dozen.

Marquise de Siney—The bud is a rich yellow-ochre, suffused with carmine. The large, open flower is semi-double, of a rich, yellow or Roman ochre, shaded with bright, rosy red. Price $1.00 each.

Maman Cochet—An exceptionally strong grower, producing large buds and flowers in great profusion. Color deep rose-pink; inner side of petals silvery rose; very double and exquisite in bud or when full blown. Price 60¢ each; $6.00 per dozen.

HYBRID PERPETUAL ROSES

Frau Karl Druschki—The ideal hardy white rose, pure in color, perfectly formed. It is a vigorous grower and prolific bloomer.

General Jacqueminot—Color brilliant scarlet-crimson; an old favorite and one of the best known roses in cultivation; does well everywhere.

George Arenda, or Pink Karl Druschki—A beautiful pink variety; different in color from any other rose; a free bloomer and one of the best.

Magna Charta—Bright pink, suffused with carmine; a beautiful rose and a strong, vigorous grower.

Price on all Hybrid Perpetual 60¢ each; $6.00 per dozen.

CLIMBING ROSES

Dorothy Perkins—A good sort, with beautiful shell-pink flowers; very fragrant and lasting. Bright foliage that keeps fresh better than most kinds.

White Dorothy Perkins—Same as Dorothy Perkins, but white.

May Queen.


Price on all three-year old climbing roses, 75¢ each and $5.00 per ten.
Cattle

We shall be pleased to receive inquiries for any of the standard breeds of cattle. At the present time we are in communication with the various national associations of cattle breeders, and we are thus able to connect with the very finest herds. Quotations will be made on specific registered animals. Safe delivery and satisfaction on delivery is guaranteed by us.

AYRSHIRE

This breed originated in the county of Ayr, Scotland. It is about equal in size to the Guernsey, averaging 900 pounds and is used for the same purpose, viz., dairy. The color is usually red or brown and white, or entirely red or brown; occasionally, it is black and white. This is an ancient breed which has been developed through many generations and the pure bred animals in use today are inferior to none. The breed is extremely hardy and is well adapted to grazing, especially in the hilly country where it is able to forage in places which another breed cannot reach. The quality of the milk produced is not so high in butter fat as the Channel Island breeds produce, but is greater in quantity. The milk makes excellent butter and cheese. The breed is often used for the production of market milk.

HOLSTEIN-FRIESIAN

This breed originated in Denmark, Germany and Holland and is supposed to be native to Schleswig. It is the largest of the dairy cows, averaging 1200 to 1400 pounds in weight. In the past its purpose has been for milk, cheese and butter, but at present is mostly confined to market milk, of which it produces a greater quantity than any other breed. In the West, however, especially in Wisconsin, it is used for the production of large quantities of cheese and butter, although in the Eastern dairy sections it is being increasingly used for market milk. The color is invariably black and white. In production the breed ranks highest, and in repeated competitions it has produced more milk than any other breed. The quality is not as rich as that of other breeds described above.

BROWN SWISS

This breed originated in Switzerland. It is slightly smaller than the Holstein-Friesian, averaging in weight from 1200 to 1300 pounds. The purpose is for all dairy products. In color, the breed is dun or mouse, failing to gray on the back with a stripe of light gray or nearly white along the belly. There are two varieties of Swiss in the United States, one known as the Brown and the other as the Spotted. The Brown Swiss or Brown Schweizer was imported in 1869 and has since made a good record. The Spotted Swiss, known as the SimERRUPTER or Bernese, is somewhat larger than the Brown Swiss and differently marked, having irregular and sharply defined spots or bars of red, yellow or drab. This breed has an excellent reputation for dairy and is also used for work oxen.
STOKES SEED FARMS COMPANY
MOORESTOWN
NEW JERSEY

AYRSHIRE COW

DUAL PURPOSE CATTLE
SHORTHORN (DURHAM)

This breed originated in England during the eighteenth century and represented the work of such famous breeders as Collings, etc. At present, there are two strains of Shorthorns in use in this country, one known as the “Milking Shorthorn” and the other as the “Beef Shorthorn.” The latter is not suitable for milking purposes on account of the small production of milk. In weight, the breed is larger than the Holstein, averaging from 1200 to 1600 pounds and it not only produces a profitable quantity of milk, but when sold on the market for beef the cows generally grade higher than “Canner.” In color, the breed is roan, white, red, white and red, but not spotted. This breed is considered unrivaled for cheese making.

BEEF CATTLE
HEREFORD

This breed originated in England and is a strictly beef type. At present herds are located all over the United States, it being, perhaps, the most popular beef breed in use and is exceptionally valuable for breeding with stock for the production of stockers. The weight of the cow averages from 1200 to 1400 pounds. In color, the breed is a distinct cherry red, invariably having a white face, mane, breast and belly together with a white switch and white legs from the hoof to the hook. It is believed that this breed has won more prizes in live stock shows than any other except, perhaps, the Shorthorn.

GUERNSEY COW

ABERDEEN-ANGUS

This breed is also known as the Polled Angus or Polled Aberdeen-Angus. This is a hornless breed originating in Scotland. It is somewhat smaller than the Shorthorn, averaging 1300 to 1400 pounds. In color, it is always black. The breed is very popular for beef purposes and ranks very high in favor on the stock market. It is exceptionally hardy in cold climates because of its ability to develop a thick, shaggy coat which protects it from all weathers. The hides from Angus cattle slaughtered in winter are often tanned and sold as carriage robes.

SHORTHORN

The beef type of Shorthorn differs from the milking type of Shorthorn only in so far as the quality of the meat has been bred for in this strain, whereas the milking quality has been bred for in the milking strain.

OTHER BREEDS

We shall be pleased to receive inquiries on such lesser-known Dairy Cattle as Brown Swiss, and Beef Cattle, as Polled Durham, Galloway, Holderness and Red Polled.

ABERDEEN-ANGUS BULL

HOLSTEIN COW
We have the same affiliations for registered sheep as with other pure bred animals and we shall be pleased to receive inquiries thereon, covering the following eight standard breeds, viz.,

- **Cotswold**
- **Hampshire Down**
- **Leicestershire**
- **Dorset**
- **Lincolnshire**
- **South Down**
- **Shropshire**
- **Merino**

**COTSWOLD**

An old established English variety from the Gloucestershire Hills. They are of handsome shape with finely arched necks and graceful carriage. The mutton of the Cotswold is not of high quality except at an early age, the breed being especially noted for the fine white fleece of long wool.

**LEICESTERSHIRE**

An old English breed from the rich pastures of Leicestershire and adjoining counties. Leicestershire blood is extensively employed in the improvement of other longwool breeds of sheep. The Leicestershire has a white wedge-shaped face, the forehead being covered with wool, long mobile ears, neck full toward the trunk and a full, broad breast. The firm flesh is covered with fine, curly lustrous wool.

**LINCOLNSHIRE**

A native from Lincolnshire, England, which has been improved by the introduction of Leicestershire blood. They are hardy and prolific but not equal to the Cotswold in size. They have larger bolder heads than the Leicestershires. A darkish face is desired by breeders of Lincolnshire rams. The wool is the principal staple and is denser and longer and the fleece heavier than any other breed. For this reason it is the breed most in favor in all parts of the world for mating Merino ewes.

**HAMPShIRE Down**

This breed also owes much of its improved character to infusion of South Down blood. Early maturity and great size have been the objects aimed at and attained, the former point being now one of its great distinguishing features. Although heavier than the Shropshire, the Hampshire Down is less symmetrical. It has a black face and legs, a big head and a Roman nose, dark ears set well back and a broad, level back.

**SOUTH DOWN**

A breed which is descended from the old native sheep of the Salopin Hills, improved by the introduction of South Down blood. Though heavier in fleece and bulkier in body, the Shropshire resembles an enlarged South Down. As distinguished from the latter, however, the Shropshire has a more massive head with more wool on the body and sides. This breed has acquired favor in all parts of the world. It is early in maturing and very generally desirable.

**SERSET**

An English breed from the old West Country. The fleece is very fine in quality, of close texture, and the wool is between long and short. Both sexes have horns, very much curled in the ram. The muzzles, legs and hoofs are white, and the udders pink. The Dorset is a breed slightly larger than the South Down.

**MERINO**

Strictly a wool sheep, the quality of the mutton being very secondary. The Merino resembles the Dorset Horn breed. The wool, densely set on the wrinkled skin, is white and generally fine. The most widely distributed breed in the world.

**SOUTH DOWN**

This breed comes from the pastures of the chalky soils of the South Downs in Sussex. The pure bred South Down has a small head with a light brownish, often mouse-colored face. The animal is of rather small size compared to the other down sheep. The fleece is fine, close, short wool, and the mutton is excellent. It has proven to be a good paying breed.

**ANIMALS AND BIRDS FOR COUNTRY ESTATES AND PARKS**

Being acquainted with various breeders and game keepers, we are in a position to give attention to inquiries for ornamental birds, pigeons, doves, rabbits, squirrels, mink, fox, silver fox, raccoon, deer, elk, buffalo and other animals, also all kinds of fish and aquatics.
As is the case with other pure bred animals, we should be pleased to receive inquiries for any of the standard breeds of pigs, including Berkshire, Chester White, Duroc-Jersey and Poland China. Owing to our close connection with owners of various breeds, we are prepared to make prompt quotations on registered stock.

Although essentially in its wild state the goat belongs to the Old World group, the various breeds have been propagated with great success in all other countries. California is the center of the milk goat industry in the United States. Domesticated sorts have been known to run wild in many islands, such as Hebrides, Shetland, Canary, Azores, Ascension and Juan Fernandez. Some of these reverted breeds have developed horns of considerable size, although not showing that regularity of curve distinctive in the wild race.

In the British Isles there are two distinct types, one short and the other long-haired. The color varies from white to black or is frequently fawn with a dark line down the spine and another across the shoulders. The Malteese, Syrian and Cashmere or Tibet Goat are among the three best known in Asia and Africa.

The Angora Goat is often confused with the Cashmere Goat but in reality is quite distinct. It is a bad milker and indifferent mother but its flesh is better than that of any other breed and in its native country is preferred to mutton. The hair of the Angora goat is of two kinds, one short and one coarse. Both are used in manufacture.

Our department of pure bred animals will prove of special assistance to farmers who desire to enter the live stock business on a basis of pure breeding lines. The long profit has invariably gone to the men who have paid strict attention to the breeding work. In our stock selections we will have the co-operation and assistance of some of the best informed men in their individual class and the service rendered will prove highly satisfactory. Our reputation as seedsmen guarantees this.

See page 83 and study possibilities of Alfalfa as a live stock food.

It will prove to be a great flesh builder.

See page 83 and study possibilities of Alfalfa as a live stock food.

It will prove to be a great flesh builder.
Ponies

Perhaps your children would enjoy these outdoor games, too!

Having made a strong connection with the famous Belle Meade Farms, we are now able to offer the finest pure bred ponies available. These ponies are bred on a 2200-acre farm in Virginia. The original stock of the Belle Meade herd was selected personally by Dr. S. B. Elliot in the Shetland Islands and in Wales, two hundred ponies having been imported in one year. The herd at present is maintained at a standard of about three hundred ponies, as they do from mountainous country, they are especially hardy and have great endurance. The ponies are raised in the open without pampering. The fact that they graze on the steep hilltops, accounts largely for this. Of all breeds of ponies, the Shetland is the smallest, hardiest, most patient and gentle, and the easiest to keep. He loves the companionship of his little owner and his trusting disposition robs him of all fear.

While Belle Meade Ponies are bred especially for children's use, they have won many prizes in some of the largest horse shows in this country, such as Devon, Bryn Mawr, Philadelphia and the Virginia State Fair. We recommend three-year old ponies as they are well broken and ready for children, selling in the neighborhood of one hundred and fifty dollars each. However, we prefer making special quotations on registered animals which are available at the time inquiries are received. The fact that the Southern Railway runs through the Belle Meade Farms makes these ponies naturally unafraid of trains and they are guaranteed in every respect to be satisfactory, being warranted sound and free from defect unless otherwise stated.

A boy or girl can get more fun, physical development and ruddy health from a Shetland or Welsh Pony than most any other way. They are inexpensive to keep and should the children outgrow them, a purchaser is easily found. As a means of developing their judgment, sense of care and ownership, a pony is unsurpassed.

The Shetland Pony can boast a longer and purer pedigree than any other breed. The isolation of his island home accounts largely for this. Of all breeds of ponies, the Shetland is the smallest, hardiest, most patient and gentle, and the easiest to keep. He loves the companionship of his little owner and his trusting disposition robs him of all fear.

The Welsh Mountain Pony is the breed usually brought to America from Wales. He is surpassed by no other member of the horse breed, being beautiful in appearance and stamina, showing quality in every line of his make-up. He is slightly larger than the Shetland, ranging from forty-four to fifty inches in height and is especially adapted to children who have outgrown the Shetland and can handle a more spirited and active animal. We shall be pleased to receive inquiries for either breed.
We shall be pleased to receive inquiries on any of the breeds of dogs listed herewith, on receipt of which we will advise immediately what can be supplied, including price, age, pedigree, etc. All pure-bred dogs which we offer may be registered through the American Kennel Club.

We shall be pleased to receive inquiries for the following rare breeds of cats. We will, no doubt, be able to supply promptly. Angora, Black Persian, Blue Persian, White Persian, Maltese, Manx-Malay, Tortoise-Shell, Siamese.
Poultry

Plymouth Rocks

BARRED PLYMOUTH ROCK

The Plymouth Rock breed is considered to be the best of the "general purpose fowls," being almost equally valuable as market poultry or as layers. The Barred Plymouth Rock, the pioneer of the variety, was first exhibited at Worcester, Massachusetts, in March, 1869. The breed will mature rapidly. The large brown eggs are in great demand. The color of the Barred Plymouth Rock is difficult to describe. It is a modified black and white, the bars of color being narrow, regular and running parallel across the feathers.

WHITE PLYMOUTH ROCK

This variety of the Plymouth Rock breed is pure white in color, as indicated by its name. The contrast of clear, white plumage with bright red comb, face, eyes, ear lobes, and wattles with their yellow legs and beak, is very attractive and desirable. There are found other varieties of Plymouth Rock which we do not specifically describe herewith, viz., Black, Silver, Pencil, Partridge and Columbia. They are all identical except in color.

WHITE LEGHORN

Leghorns compose a breed of fowls which originated in Italy. They are characterized by rather small size yellow legs and white ear lobes. They are hardy, very prolific and active. It is undoubtedly the best egg-producing breed of all fowls. The White Leghorn is unquestionably the most popular of the eight different varieties which include: Single-Comb Brown, Rose-Comb Brown, Single-Comb White, Rose-Comb White, Single-Comb Buff, Rose-Comb Buff, Single-Comb Black and Single-Comb Silver. They are all identical except in color. The description of the White Leghorn is as follows:

Beak, yellow; eyes, reddish bay; comb, face and wattles, bright red, ear lobes, white; shanks and toes, rich yellow; plumage, pure white.

WHITE WYANDOTTE

The Wyandotte is an American breed, in the early days having been known under several different names. They were not officially known as Wyandottes until 1883 when they were admitted to the standard of the American Poultry Association. The White Wyandotte is one of eight different varieties of the breed and the one which is now by all means the most popular of the Wyandottes, both for poultry meat and as layers. The colors of the male and female are as follows: Beak, yellow; eyes, bay, with reddish bay comb; face, wattles, ear lobes, shanks and toes rich yellow and plumage pure white.

Rhode Island Reds

RHODE ISLAND REDS

A breed believed to have originated from crosses of Asiatics, Mediterraneans and games. It has been bred commercially with great success for a number of years in Rhode Island, from which state it takes its name. The general red color of the plumage is the chief characteristic. The beak is yellowish horn, eyes red, comb, face, wattles and ear lobes bright red, breast red, and general plumage surface color red. At the present time we would consider the Rhode Island Red breed to be second in importance commercially as a layer.

LIGHT BRAHMAS

The Light Brahmas were christened at the Boston Exposition in 1850. Their early history dates back to 1847 when the first birds were found on board the Steamship India, in New York Harbor. Although they are good layers, they are not classed at present with the commercial breeds and are grown more for show purposes than for anything else. The color of the plumage is white with a lustrous greenish black around the neck and tail. The beak is yellow and eyes reddish bay.

OTHER BREEDS

Although we will not attempt to describe in detail some of the other and perhaps less important breeds, we are, nevertheless, prepared to quote on day old chicks in the spring, male birds in the fall on the following:

Ananas: Dorkings
Andalusian: Games
Bantams: Hamburgs
Cochins: Houdans
Cornish: Javas

Turkeys as follows:
Black: Bronze Narragansett
Bourbon Red: White Holland
Buff: Slate

Ducks as follows:
Aylesbury: Blue Swedish
Black East India: Gray Call
Cayuga: Pekin

Geese as follows:
African: Indian Runner
Brown Chinese: Rouen

GAME AND ORNAMENTAL FOULS

We shall also be very pleased to receive inquiries for the following:
Canaries: Partridges
Cranes: Pheasants
Parrots: Quail
Swans: Wild Turkeys

We are in close connection with some of the most successful poultry breeders of this country. Our close access to the competitors in the Vineland (New Jersey) Egg Laying Contest, gives us a rare opportunity to supply our customers, with settings, with day old chicks or with matured birds of White Leghorns, Rhode Island Reds, White Plymouth Rocks, Barred Plymouth Rocks and White Wyandottes. The market changes and fluctuates so radically at various times that it is only fair to you, who purchase from us, that we make special quotations at the time your inquiry is made. Therefore, no prices are attached to these two pages. We should be very pleased to fill your requirements on any other breeds of fowls as listed herewith, special prices being made on these also.
These photographs are printed through the courtesy of Prof. Harry R. Lewis, New Brunswick, N. J.
Planet Jr. Farm and Garden Tools

The name "Planet Jr." has become synonymous with labor saving among gardeners and farmers everywhere and they instinctively want the implement that bears this trade-mark. The times demand the maximum of production, and gardeners and farmers are on the alert for aid to get the biggest return from the soil for the least expenditure of time and effort.

No. 4 Planet Jr. Combined Hill and Drill Seeder, Wheel Hoe, Cultivator and Plow

Price $13.50
No. 4-D As a Seeder only.
Price $15.50

Holds 2½ Quarts of Seed
Weight, 56 lbs.

This accurate, easy running tool sows all garden seeds from the smallest up to peas and beans in hills 4, 6, 8, 12 or 24 inches apart, or in drills at the proper thickness and depth; rolling down and marking out next row all at one pass. By removing the seeder and substituting the tool frame you have a complete Single Wheel Hoe which plows, hoes, cultivates easily and thoroughly all through the season.

No. 31 Planet Jr. Combined Drill Seeder and Single Wheel Hoe, Cultivator and Plow

Packed weight, 32 lbs.
No. 31 D As a Drill Seeder Only
Packed weight, 26 lbs.
Price $10.50

Price $13.00

This tool is of great value to thousands of gardeners who have never felt able to own a Seed Drill or a Wheel Hoe. It will sow even a small packet of seed with precision in a narrow row from ¾ to 2 inches deep. Quickly changed to a first-class Wheel Hoe.

No. 12 Combined Double and Single Wheel Hoe, Cultivator and Plow

Steel Frame
14-inch Steel Wheels
Price $12.50

A Double and Single Wheel Hoe in one. Straddles crops till 20 inches high, then can be worked between the rows with one or two wheels. The Hoes are wonderful weed killers and leave the ground almost level.

Cultivator Teeth for deep or shallow work. Plows are valuable for opening furrows, covering or plowing to or from the crops.

No. 13—With Hoes Only—Price $9.00

No. 25 Planet Jr. Combined Hill and Drill Seeder, Double and Single Wheel Hoe, Cultivator and Plow

Weight, packed, 61 lbs.
Holds 2½ Quarts of Seed
Price $23.00

Steel Frame

This is a splendid combination for the family garden, onion grower or large-scale gardener. As a Seeder it is the same as the No. 4 and does the same accurate work. Can be used as a Double Wheel Hoe to straddle the rows or Single Wheel Hoe to run between rows. Hoises work close without injuring plants, cultivator teeth and plows do thorough work.

Two acres a day can be worked with this tool.

No. 3 Planet Jr. Hill and Drill Seeder

Holds 3 Qts. of Seed
Weight, packed,
43 lbs.
Price $18.50

A favorite tool with onion growers, market gardeners and seedsmen. Has 15-inch steel driving wheel. The V-shaped opening plow is adjustable for depth and leaves the seed in a narrow line, permitting close, rapid cultivation with wheel hoes. Sows uniformly in drills or in hills 4, 6, 8, 12 or 24 inches apart. Where the acreage is sufficient to warrant the use of separate seeders and wheel hoes, we especially recommend this very popular drill.

No. 16 Planet Jr. Single Wheel Hoe, Cultivator, Rake and Plow

Weight, 26 lbs.
Steel Frame
15-Inch Steel Wheel
Price $10.50

The highest type of Single Wheel Hoes made. Light and durable—can be used by man, woman or boy. Will do all the cultivation in your garden in the easiest and quickest way. Strong, indestructible steel frame. High, easy running steel wheels. They take the drudgery out of garden work and give bigger, better crops. Last a lifetime.

No. 17—Has Hoes, Cultivator Teeth and plow—$8.75.
No. 17½—Has Hoes, Cultivator Teeth and leaf lifter—$7.50.
No. 18—Has Hoes Only—$6.25.
**Planet Jr. Farm and Garden Tools**

You cannot afford to till the ground without Planet Jr. tools. They not only save hard labor, but they enable you to cultivate double the acreage in the same time, and thus add over 100 per cent to your crop yield. Invented by a practical farmer and manufacturer—the result of fifty years’ experience. Strong, lasting construction. Fully guaranteed.

<table>
<thead>
<tr>
<th>No. 119 Planet Jr. Garden Plow</th>
<th><strong>Price</strong> $5.50</th>
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<tbody>
<tr>
<td><strong>24-inch</strong> Steel Wheel. Weight, 16½ lbs.</td>
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This tool will appeal to those who prefer a high wheel tool for their garden work, where the soil has not been so thoroughly and carefully prepared, the high wheel undoubtedly makes an easy running tool.

The equipment is so complete that it will meet all the needs of the ordinary garden, where adjustments and refinements of the higher-priced wheel hoes are not required. Has plow, wide, narrow and three-tooth Cultivator teeth and scuffle hoe for weed cutting and shallow cultivation.

<table>
<thead>
<tr>
<th>No. 8 Planet Jr. Combined Horse Hoe and Cultivator</th>
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<tr>
<td><strong>Weight, packed, 83 lbs.</strong></td>
</tr>
<tr>
<td><strong>Price</strong> $20.00</td>
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</table>

Planet Jr. Horse Hoes are more widely known and bear a higher reputation than any other horse hoes made. Almost entirely of steel, well braced and adaptable to almost any conditions. Frame is extra long and high; closes to 16 inches and opens to 25.

No. 7: Does not have the depth regulator—**price** $19.00.

No. 9: Has plain wheel in place of lever wheel—**price** $17.55.

<table>
<thead>
<tr>
<th>No. 72 Planet Jr. Two-Row Pivot Wheel Cultivator, Plow, Furrower and Ridger</th>
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<tbody>
<tr>
<td><strong>Weight, 585 lbs.</strong></td>
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<tr>
<td><strong>Price</strong></td>
</tr>
<tr>
<td>Plain Bearings $110.00</td>
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<tr>
<td>Roller Bearings $118.00</td>
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</tbody>
</table>

With Spring Trip Standards in place of Regular (No. 72P). Saves a man, a team and a cultivator every day it is used. The greatest machine ever invented for large acreage in corn, potatoes, beans, etc. Works two rows, 28 to 44 inches apart, even if crooked or of irregular width. Leaves no open furrows next the row. Powerful spring lift makes gangs easy to handle. Pivot wheels, steel ratchets, dust-proof bearings.

<table>
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<tr>
<th>Fire-Fly Garden Plow</th>
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<tr>
<td><strong>Packed weight, 14 lbs.</strong></td>
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<tr>
<td><strong>Price</strong> $4.00</td>
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</tbody>
</table>

This tool is exceedingly useful to owners of small gardens. It will throw a furrow four to six inches wide and one to three inches deep, and deeper by going twice in each furrow. It opens furrows for manure or seeds and covers them, and opens up rows for all kinds of plant setting.

<table>
<thead>
<tr>
<th>No. 90 Planet Jr. Twelve-Tooth Harrow, Cultivator, and Pulverizer</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Complete, with Steel Wheel</strong></td>
</tr>
<tr>
<td><strong>Weight, packed, 74 lbs.</strong></td>
</tr>
<tr>
<td><strong>Price</strong> $26.00</td>
</tr>
<tr>
<td><strong>No. 90B (without Pulverizer)</strong></td>
</tr>
<tr>
<td><strong>Price</strong> $16.75</td>
</tr>
<tr>
<td><strong>No. 90D (without Pulverizer or Wheel)</strong></td>
</tr>
<tr>
<td><strong>Price</strong> $13.00</td>
</tr>
</tbody>
</table>

This tool is a special favorite with strawberry, tobacco and sugar beet growers, market gardeners and farmers, because of its twelve chisel-shaped teeth. The tooth and pulverizer leave the ground in fine condition. Cultivates any width from 12 to 32 inches.

<table>
<thead>
<tr>
<th>No. 76 Planet Jr. Pivot Wheel Riding Cultivator, Plow, Furrower and Ridger</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Weight, 585 lbs.</strong></td>
</tr>
<tr>
<td><strong>Price</strong></td>
</tr>
<tr>
<td>Plain Bearings $91.00</td>
</tr>
<tr>
<td>Roller Bearings $99.00</td>
</tr>
</tbody>
</table>

A one-row machine, strongly constructed, easily handled, that has no equal anywhere. Its superior construction, almost entirely of steel, accurately fitting parts, spring lifting levers and variety of cultivating attachments make it yield big dividends in time and labor saved. Cultivates, plows and bils crops 28 to 48 inches apart.

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Farm and Garden Equipment

To all who are unable to purchase farm and garden equipment from their home dealers, we shall be very pleased to quote on such items as we list below. Further, if we can assist our trade in securing other machinery which is not listed here, the services of our Supply Department are freely offered.

GARDEN EQUIPMENT

Cattle Prods  
Corn Hooks  
Dandelion Spuds  
Forks—Alfalfa  
Barn  
Beet  
Ensilage  
Hay  
Manure  

Forks—Potato Digging  
Spading  
Vegetable Scoop  

Garden Hose  
Garden Tractors  

Hoes—Beet  
Corn  

Ladies'  
Mattock  

Meadow  
Onion  

Hoe  

Clam  

Corn  

Ice Chisels  

Shepherd's Crooks  

Shovels  

Sidewalk Cleaners  

Sod Lifters  

Spades—Automobile  

Gem  

Thistle Cutters  

Tool Racks  

Trowels—Garden  

Watering Pots  

Weeders  

Beet  

FARM EQUIPMENT

Automobile Heaters  
Automatic Supplies  
Barn Equipment  
Binder Twine  
Cider Mills  
Circular Saws  
Clover Seeders  
Corn and Cotton Drills  
Corn Husking Machines  

Corn Shellers  
Disk Harrows  

Double Disc Plows  

Edgers—Turf  

Electric Plants  

Farm Bells  

Farm Tractors  

Farm Wagons  

Flat Tooth Weeder  

Fencing  

Fodder Cutters  

Gas Engines  

Grain and Fertilizer Drills  

Grindstones  

Hand Corn Planters  

Hay Loader  

Hay Press  

Hay Rake  

Iron Kettles  

Ladders  

Lime Distributors  

Manure Spreaders  

Meeker Disc Harrows  

Motor Trucks  

Pipeless Heaters  

Planet Jr. Implements  

(See Pages 136-7)  

Plows  

Potato Diggers  

Potato Planters  

Pumps  

Reapers and Binders  

Rollers  

Seed Drills  

Spraying Machinery  

Spray Pumps  

Spring Tooth Harrows  

Straight Tooth Harrows  

Tractor Plows  

Transplanting Machines  

Truck Shelvings  

Wagon Scales  

Water Tanks  

Windmills
Enjoy Green Vegetables and Flowers All Winter

Sunlight Double-Glass Sash, by eliminating all the unpleasant features and most of the work, has added pleasure to the profit of winter gardening and thousands of people are enjoying the healthful recreation it affords. A hot-bed or cold frame, or a small greenhouse occupies but little space, is inexpensive, costs almost nothing to keep up, and can be managed successfully in spare hours.

**SUNLIGHT DOUBLE-Glass SASH ON SUNLIGHT Top FRAME.**

Sunlight Double-Glass Sash revolutionized the growing of flowers and vegetables and solved the problem of winter gardening. It is no longer necessary to cover cold frames and hot-beds at night with boards and mats and to uncover them in the morning. Sunlight Double-Glass Sash eliminates this work, saves the cost of covering material and assures positive success to both professional and amateur gardeners.

**THE PURPOSE OF DOUBLE GLAZING**

Two layers of glass enclose an air space of \( \frac{5}{8} \) of an inch. In this space dry, still air forms a transparent natural blanket and affords better protection than any artificial covering. It keeps the cold out and the heat in, and gives the bed full benefit of all the light all the time. The warmth generated during the day is safely retained all night. Even when the temperature is way below zero the plants are perfectly protected.

are 11 feet wide, and range in length from 12 to 60 feet—are inexpensive, easily set up and require less artificial heat than any other house. A small, smokeless coal-oil heater will suffice for an 11 x 12 house in zero weather.

The 3 x 6 Sunlight Sash are used on the roof, and made secure with an adjustable clamp which holds them in place, or permits them being moved forward for ventilation. Any of the sash can easily be taken off for use on hot-beds or cold frames.

The width of all the sash being 3 feet, the house can be any length in multiples of three, as 12, 18, 21, 24, 27, 30 feet, etc., but as the complete framework we carry in stock is 12 feet long, the best sizes to order are 24, 30, 36, 48, 60 feet, etc., being two, three, four or five 12-foot houses joined together. We furnish the connecting frames with the house. Of course, there is only one front, with tieldoor, and one back, it matters not how many 12-foot sections are united. Thus the cost per foot of house decreases with its length.

**Brief Specifications**

Sunlight Double-Glass Sash is made of the best material—Louisiana Red Swamp Cypress, 1\(\frac{1}{8}\) inches thick—and will last a lifetime. In point of adaptability and completeness of service this sash has no equal.

The standard size of Sunlight Double-Glass Sash is 3 x 6 feet. The stiles, or outside rails, are 6 feet 3 inches long (the 3 inches being for handles, which are omitted or may be cut off if desired), 2\(\frac{3}{4}\) inches wide and 1\(\frac{1}{8}\) inches thick, and the inside rails are 1\(\frac{3}{4}\) inches wide and 1\(\frac{1}{8}\) inches thick. A dowel brace adds to the rigidity at the center. No stronger sash has ever been offered for sale anywhere.

**Prices of Sunlight Equipment**

f. o. b. Louisville, Ky.

FOR 3 x 6 SASH

<table>
<thead>
<tr>
<th>Size of Frames</th>
<th>Top Frame</th>
<th>Sash Double Glazed and Painted 2 Coats</th>
<th>Cold Frame Outfit; Top Frame and Sash Complete</th>
<th>Pit Frame</th>
<th>Hotbed Outfit; Top Frame Pit Frame and Sash Complete</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sash 6&quot; x 3' 3&quot;</td>
<td>$8.75</td>
<td>$9.50</td>
<td>$18.25</td>
<td>$5.00</td>
<td>$23.25</td>
</tr>
<tr>
<td>Sash 6&quot; x 4' 6&quot;</td>
<td>11.25</td>
<td>19.00</td>
<td>30.25</td>
<td>6.00</td>
<td>36.25</td>
</tr>
<tr>
<td>Sash 6&quot; x 6' 2&quot;</td>
<td>15.75</td>
<td>28.50</td>
<td>53.75</td>
<td>8.00</td>
<td>61.75</td>
</tr>
<tr>
<td>Sash 6&quot; x 12' 6&quot;</td>
<td>18.00</td>
<td>47.50</td>
<td>65.50</td>
<td>9.00</td>
<td>74.50</td>
</tr>
</tbody>
</table>

FOR PONY SASH

<table>
<thead>
<tr>
<th>Size of Frames</th>
<th>Top Frame</th>
<th>Sash Double Glazed and Painted 2 Coats</th>
<th>Cold Frame Outfit; Top Frame and Sash Complete</th>
<th>Pit Frame</th>
<th>Hotbed Outfit; Top Frame Pit Frame and Sash Complete</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sash 3(\frac{3}{4})&quot; x 2' 3&quot;</td>
<td>$3.75</td>
<td>$5.25</td>
<td>$9.00</td>
<td>$3.50</td>
<td>$12.50</td>
</tr>
<tr>
<td>Sash 3(\frac{3}{4})&quot; x 3' 3&quot;</td>
<td>5.25</td>
<td>10.50</td>
<td>15.75</td>
<td>4.50</td>
<td>20.25</td>
</tr>
<tr>
<td>Sash 3(\frac{3}{4})&quot; x 4' 6&quot;</td>
<td>6.75</td>
<td>15.75</td>
<td>22.50</td>
<td>5.50</td>
<td>28.00</td>
</tr>
<tr>
<td>Sash 3(\frac{3}{4})&quot; x 5' 6&quot;</td>
<td>8.25</td>
<td>21.00</td>
<td>29.25</td>
<td>6.50</td>
<td>36.75</td>
</tr>
<tr>
<td>Sash 3(\frac{3}{4})&quot; x 12' 6&quot;</td>
<td>9.75</td>
<td>26.25</td>
<td>36.00</td>
<td>7.50</td>
<td>43.50</td>
</tr>
</tbody>
</table>

**Sunlight Greenhouses**

The Lean-to Greenhouses are half width, and are intended to lean against some other building, with the entrance therefrom.

**Prices of Sunlight Greenhouses**

f. o. b. Louisville, Ky.

<table>
<thead>
<tr>
<th>Exact Size</th>
<th>With Framework and Sash Complete Double Glazed Painted 2 Coats</th>
<th>With Framework and Sash Complete Single Glazed Painted 2 Coats</th>
<th>With Framework and Sash Complete No Paint or Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>10' 11&quot; x 12' 3&quot;</td>
<td>$215.00</td>
<td>$175.00</td>
<td>$105.00</td>
</tr>
<tr>
<td>10' 11&quot; x 24' 7&quot;</td>
<td>365.00</td>
<td>295.00</td>
<td>177.00</td>
</tr>
<tr>
<td>10' 11&quot; x 36' 10&quot;</td>
<td>515.00</td>
<td>415.00</td>
<td>240.00</td>
</tr>
<tr>
<td>10' 11&quot; x 49' 2&quot;</td>
<td>665.00</td>
<td>535.00</td>
<td>321.00</td>
</tr>
<tr>
<td>10' 11&quot; x 61' 5&quot;</td>
<td>810.00</td>
<td>655.00</td>
<td>393.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Exact Size</th>
<th>With Framework and Sash Complete Double Glazed Painted 2 Coats</th>
<th>With Framework and Sash Complete Single Glazed Painted 2 Coats</th>
<th>With Framework and Sash Complete No Paint or Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>5' 5(\frac{1}{4})&quot; x 12' 3&quot;</td>
<td>$105.00</td>
<td>$85.00</td>
<td>$55.00</td>
</tr>
<tr>
<td>5' 5(\frac{1}{4})&quot; x 24' 7&quot;</td>
<td>180.00</td>
<td>145.00</td>
<td>90.00</td>
</tr>
</tbody>
</table>
Bee Keepers' Supplies

Realizing that there are over eight hundred thousand keepers of bees in this country, we appreciate that there must be quite a large number of our customers who are in the market for bee supplies from time to time. It is, therefore, with the purpose of making our service to these customers more complete that we are offering a list of such supplies as are put out by the A. I. Root Company, the recognized headquarters for articles of this character. We give below a tentative list of all items on which we are in a position to make prompt quotations. Such quotations will be made either F. O. B. Moorestown, New Jersey, or Medina, Ohio. When sending in your inquiries, you will please advise which shipping point you desire quotations made against. In view of the fact that prices of bee supplies vary, we feel that it is much more satisfactory not to list specific prices here. The following is a partial list of such bee supplies as we now offer.

<table>
<thead>
<tr>
<th>Item 1</th>
<th>Item 2</th>
<th>Item 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alexander Feeder</td>
<td>Cans and Pails</td>
<td>Honey Shipping Cases</td>
</tr>
<tr>
<td>Alexander Honey Strainer</td>
<td>Carriers for Comb Honey</td>
<td>Honey Strainers</td>
</tr>
<tr>
<td>Bee Books</td>
<td>Comb Foundation</td>
<td>Net Weight Stamping Outfit</td>
</tr>
<tr>
<td>Bees and Queens</td>
<td>Extractors—Honey</td>
<td>Queen Cages</td>
</tr>
<tr>
<td>Bee Gloves—Mits</td>
<td>Extractors—Wax</td>
<td>Queen Catcher</td>
</tr>
<tr>
<td>Bee Hat</td>
<td>Foundation</td>
<td>Queen Register Cards</td>
</tr>
<tr>
<td>Bee Shipping Cages</td>
<td>Frames</td>
<td>Section Boxes</td>
</tr>
<tr>
<td>Bee Veils</td>
<td>Hives</td>
<td>Section Holders</td>
</tr>
<tr>
<td>Boardman Feeders</td>
<td>Honey Boards</td>
<td>Section Presses</td>
</tr>
<tr>
<td>Bottomboards</td>
<td>Honey Boxes—Sections</td>
<td>Shallow Frames</td>
</tr>
<tr>
<td>Cages—Bee Shipping</td>
<td>Honey Containers</td>
<td>Simplicity Feeder</td>
</tr>
<tr>
<td>Cages for Queens</td>
<td>Honey Knives</td>
<td>Smokers</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Stamping Outfit</td>
</tr>
</tbody>
</table>

"There are numberless instances of the absolute attachment and devotion that the workers display towards their queen. Should disaster befall the little republic; should the hive or the comb collapse, should man prove ignorant, or brutal; should they suffer from famine, from cold or disease, and perish by thousands, it will still be almost invariably found that the queen will be safe and alive, beneath the corpses of her faithful daughters. For they will protect her, help her to escape; their bodies will provide both rampart and shelter; for her will be the last drop of honey, the wholesomest food. And be the disaster ever so great, the city of virgins will not lose heart so long as the queen be alive. Break their comb twenty times in succession, take twenty times from their young and their food, you still shall never succeed in making them doubt of the future; and though they be starving, and their number so small that it scarcely suffices to shield their mother from the enemy's gaze, they will set about to reorganize the laws of the colony, and to provide for what is most pressing; they will distribute the work in accordance with the new necessities of this disastrous moment, and thereupon will immediately resume their labours with an ardour, a patience, a tenacity and intelligence not often to be found existing to such a degree in nature, true though it be that most of its creatures display more confidence and courage than man."

"Let us go on, then, with the story of our hive; let us take it up where we left it; and raise, as high as we may, a fold of the festooned canopy in whose midst a strange sweat, white as snow and ater than the down of a wing, is beginning to break over the swarm. For the wax that is now being born is not like the wax that we know; it is immaelute, it has no weight; seeming truly to be the soul of the honey, that itself is the spirit of flowers. And this motionless incantation has called it forth that it may serve us, later—in memory of its origin, doubtless, wherein it is on with the azure sky, and heavy with perfumes of magnificence and purity—as the fragrant light of the East of our altars."

From The Life of the Bee by Maurice Maeterlinck.
Dairymen's Supplies

No agricultural catalog, which includes pure-bred animals, will be complete without the service including a complete offering of dairymen's supplies. The items on this page are only a partial list of those we are able to quote on. If, therefore, you do not find what you are looking for, we shall be very pleased to make special quotations on all inquiries. These will be made F. O. B. Philadelphia, Pennsylvania, or Moorestown, New Jersey, if you will advise which you desire. All offerings are of standard products only, and may be relied upon. Please note that such prices as we make on dairy supplies will be in line with reputable dairy supply houses.

- Aprons
- Automatic Milk Scales
- Babcock Testers
- Belting
- Bull Staff
- Bull Rings
- Bull Nose Punch
- Bottles
- Bottle Washers and Sterilizers
- Branding Irons
- Breeder's Table
- Buttermilk Machines
- Butter Printers
- Butter Boxes
- Butter Bowls
- Butter Cartons
- Butter Paper
- Caps, Milk Bottle
- Churns
- Clothing
- Colorings, Butter
- Cow Testing Outfit
- Cow Bells
- Cream Separators
- Drivers' Route Book

---

Fairbanks Scales
Lubricants

Measuring Buckets
Milk Bottles
Milk Bottle Caps
Milk Bottle Cap Lifter
Milk Bottle Fillers
Milk Buckets
Milk Cans
Milk Carts and Trucks
Milk Coolers
Milking Machines
Milk Pans—Household Milk Pans
Milk Pails (Strainer Pails)
Milk Tickets
Pasteurizers
Pulleys
Pumps
Refrigerators
Rubber Goods
Salt (Dairy)
Sterilizing Apparatus
Shoo Fly
Strainers
Thermometers
Vats
Washing Outfits
Fertilizer

Hundreds of repeated tests by the various experiment stations of the country have indicated that shade trees, ornamental trees and shrubs, small fruits, flowering perennials, annual flowering foliage plants as well as fruit trees and vegetables are greatly benefited by the use of the proper fertilizer formula. On certain soils, however, fruit trees and shade trees require little fertilizer. For instance, the New York Experiment Station at Geneva has found it unprofitable to fertilize fruit trees, whereas the Pennsylvania Agricultural College has found it very necessary. It is, therefore, impossible to entice into the fertile fertilizer problem in the various sections of the country in a catalog of this kind. A few specific examples will be given which it is hoped will be of value.

The Brassicas (Cabbage, Kale, Cauliflower, Brussels Sprouts, Turnips, Kohl-rabi) require a heavy application of nitrogen as they make a rapid growth. Phosphate and Potash should be applied in proportion. The formula generally recommended before the War has been 4-8-10, but as potash has become so expensive it is believed that a 2-1-6 will be equally satisfactory. This may be applied in quantities up to fifteen hundred pounds per acre. When crops is to be grown for early market, it is, perhaps, advisable to apply a large proportion of nitrate as a basis in the form of nitrate of soda.

Table Beets, Mangles, Sugar Beets, Swiss Chard—This group probably requires more of the mineral constituents than the above, but otherwise the same recommendations will be true.

Carrots and Chicory—As this group remains in the ground through the winter, nitrate of soda is not usually applied except where carrots are grown for early market. They, also, require considerable amounts of the mineral constituents.

Spinach, Lettuce, Endive, Cress—For this group, nitrogen should be available both in the form of nitrate of soda and in an organic form. It also requires considerable phosphate or potash. For early market, nitrate of soda may be applied in excess.

Onions—As a rule, this crop is grown on muck and as this class of soil is undoubtedly deficient of potash, the fertilizer which is added should contain a large quantity of potash. On upland soil, the fertilizer should also contain considerable potash.

Potatoes—For the early crop, the formula should contain considerable nitrate as it is desired to get the crop off as early as possible. Phosphate and potash are also required. For the main crop potatoes, a formula containing two per cent nitrogen, twelve per cent phosphate and six per cent potash will prove to be satisfactory.

Asparagus—Repeated experiments have shown that the yield of asparagus is in direct proportion to the amount of fertilizer used within certain limits. The formula should contain a high percentage of nitrogen in proportion to the other elements. Phosphate and potash should be applied in moderate quantities, the latter in the form of muriate. On sandy soil, the percentage of potash should be high as this class is generally deficient in this.

Melons and Cucumbers—Due to the fact that melons and cucumbers are generally grown on sandy soil, the formula should contain a high percentage of nitrogen while the phosphate should be quickly available. The addition of potash will help to bring the crop to early maturity.

Squash and Pumpkin—This group is a gross feeder and, therefore, requires large amounts of nitrogen. The formula used may be similar to that of melons.

Celery—As this crop is usually grown on muck soils, practically the same recommendations will hold true for onions.

Peas and Beans—In the garden, these crops are usually grown for early market, therefore, require considerable quantity of nitrogen in spite of the fact that they obtain some from the air. Phosphate and potash may be applied in moderate amounts as the crop is mature before large quantities are utilized.

Shade Trees, Ornamental Trees and Shrubbs—In general, these require very little fertilizer because of the wide range of the roots, enabling them to feed over large areas. However, when trees and shrubs are to be set on poor land, it is advisable to add generous quantities of fertilizer, especially phosphate. If this is not done and the growth is not satisfactory, additional fertilizer should be added around the roots of the trees after the soil has been loosened. Such a fertilizer should contain a proportionately large amount of nitrogen. Where trees are being renovated, this is generally conceded the methods to produce rapid new growth.

Apples and Pears—As stated above on some soils, fruit trees do not respond very readily to applications of fertilizer. However, more recent experiments have shown that applications of nitrate of soda and nitrate have proven very profitable. Where cover crops are extensively used, the benefit of nitrate of soda may sometimes be questioned as it is possible to accumulate an excess of nitrogen in the soil, with resultant producing rank growth.

It is sometimes believed that the adding of nitrate will affect the color of the fruits in apples and likewise that basic slag will produce a more highly colored fruit.

Peaches—Fertilizer requirements for peaches are much higher than for pears as they are more susceptible to nitrogen. The following seasons, their growth more rapidly and produce fruit earlier in the life of the tree. On poor soils, fertilizer should be added at the time of planting the orchard, but where the land is very fertile, a year or two may elapse before a fresh fertilizer is applied. Three to five hundred pounds per acre of a fertilizer containing a moderate amount of nitrogen, a large proportion of phosphoric acid and some muriate potash is recommended. When the trees begin to bear, a larger proportion of nitrogen will be required and the total quantity of fertilizer increased to about one-half or, in some cases, even double. Excessive amounts of nitrogen should not be applied as it may interfere with the ripening of the fruit.

The main point to be remembered in fertilizer applications in the orchard is to have a well-balanced fertilizer rather than to pay too much attention to the total amount. It is seldom that too large a quantity is applied.

Plums, Cherries and Apricots—Treatment for these fruits does not vary in any important particulars from that of peaches. The same care should be exercised that excessive amounts of nitrogen are not applied.

Blackberries, Raspberries, Gooseberries, Currants—The application of moderate amounts of fertilizer in a well-balanced formula is recommended. Excessive amounts of nitrogen are to be avoided as it produces the largest proportionate growth of canes and leaves renders the berries less attractive; whereas, all that is required on a small fruit plantation is the additional suitable amounts of phosphate and potash, the proportions of which should be governed by local conditions.

Strawberries—In starting a strawberry plantation, the main point to be kept in mind is that plants making a poor growth will produce but little fruit during the following year. Consequently, when the plants are set in the field, they should have available a fertilizer reasonably well supplied with nitrogen. Ordinarily, this is applied at the rate of one thousand to fifteen hundred pounds per acre at the time of the setting, and the next year scattered in a furrow plowed between each row or bed, except in the early spring, when it may be broadcast by hand so that the second year the amount of nitrogen should be decreased, as there is danger that the fruits will lack color.

Grapes—The chief requirements of grapes are phosphate and potash, and where nitrogen is used it should be applied only in small quantities.

Commercial Fertilizers—We offer a wide range of formula which we believe will answer every conceivable purpose. The goods are mixed by reliable manufacturers who are licensed in this state and other states and who guarantee their product. The prices are the usual retail offerings. In addition to this, we offer nitrate of soda, acid phosphate and potash separately. Where large quantities of fertilizer are to be used, it is advisable to mix your own goods, thereby not only saving the cost of mixing, but the additional freight charges on filler which fertilizer must necessarily contain. If you do not know how to mix fertilizer yourself, it would be well to apply to your county agent or experiment station and they will gladly give you instructions. This is in accord with their recommendations.

The following figures represent formulas showing percentages of Ammonia, available Phosphoric Acid and Potash, in the order given.

<table>
<thead>
<tr>
<th>Formula</th>
<th>2-10-0</th>
<th>2-8-2</th>
<th>2-10-2</th>
<th>2-10-4</th>
<th>2-12-0</th>
<th>2-12-6</th>
</tr>
</thead>
<tbody>
<tr>
<td>&quot;</td>
<td>3-10-0</td>
<td>3-7-4</td>
<td>3-10-4</td>
<td>4-10-0</td>
<td>4-12-0</td>
<td>4-12-6</td>
</tr>
</tbody>
</table>

In making your inquiries for prices, we would advise you to ask the assistance of your county agent in determining the formula which will best suit your particular needs. You are free to buy hundreds of pounds or per ton. Where you are not able to ask the assistance of the county agent, we shall be pleased to make such recommendations as are possible if you will send a description of your soil.
The use of lime for agricultural purposes antedates the Christian Era. Many regions in France, Germany, and Scotland would today be barren moors were it not for the fact that lime is used to correct their acid condition. It is now recognized clearly that in the eastern states and in the corn belt states, lime is lacking in many soils. The function of lime is not to supply food directly to the plant because no plant is able to use calcium to any great extent. Lime is chiefly a degree of alkalinity by modifying the physical properties of the soil that the plant is able to utilize the food elements which are present in a more effective manner. The experimental evidence on the use of lime, while not so complete as it might be, nevertheless has indicated that it should be used in many instances which were previously thought not to require it.

Specific recommendations for shade trees, ornamental trees and shrubs cannot be made as these have not been studied to any great extent. Some of these, however, are quite at home on acid soil as for instance willows, chestnut, etc. Apple trees respond to liming as a rule better than pears, nevertheless there are good reasons for even liming pears on very acid soils. A lime containing a rather high percentage of magnesia may be used for this purpose. Peaches very seldom require any lime except where the orchard is planted on soil which has been recently drained or has been pastured for many years. Plums and cherries are far more in need of lime than peaches, but unfortunately data is not at hand that will warrant specific recommendations. raspberries, gooseberries and currants are more or less acid tolerant. The blackberry is especially at home on acid soil. As a rule, gooseberries and currants are usually benefited by liming although they will do fairly well on acid soil. Strawberries grow well on moderately acid soils, and if lime is used the application should never exceed one-half to one ton per acre. While grapes may show some gain from the use of the lime, its application is not recommended. Quinces respond to liming about the same as the peaches and pears.

Turning to vegetables, table beets, manglot beet, sugar beets and Swiss chard are among the vegetables mostly in need of lime. The cruciferous crops, cabbage, kale, cauliflower, brussels sprouts, turnips, and kohl-rabi, respond remarkably when lime is added, especially when the soil is acid. The use of this lime with the crucifers acts as a preventative for the disease called "club root." Carrots and chiseler are acid tolerant and do not generally require lime. Spinach, lettuce, endive, cress and onions are all largely benefited by lime. Potatoes and tomatoes are both acid tolerant crops and will do well on soils which are notably deficient. For potatoes, the adding of lime is often objectionable because of the fact that common scab will be increased. Asparagus, melons, cucumbers, all require lime while squash and pumpkins seem to do well without. Peas are usually more helped by lime than beans although both of them require some. There are three kinds of lime available to the farm, viz., limestone, hydrated or air-slaked lime and unslaked lime, known as burnt lime and quicklime. Limestone and hydrated lime both contain the same chemical. By burning a ton of pure limestone or shells, about 1100 pounds of actual burnt lime is secured. By leaving this exposed to the air, water is taken up until the 1100 pounds of burnt lime will weigh about 1350 pounds. This is called air-slaked lime. Consequently, 2000 pounds of limestone is equivalent to 1100 pounds of quicklime, which is equivalent to 1350 pounds of air-slaked lime. A great many experiments conducted by Federal and State Stations have indicated that it makes very little difference in which form lime is applied except that there is quite a distinct difference in the availability. Quicklime and hydrated lime are both medium in value and to be used where it is desired according to the acid condition contained. When limestone is used, it will take a year or more until the end of that time. Objection is sometimes made to caustic or burnt lime because of the burning which is supposed to result. However, when applied with the usual means up to three thousand pounds per acre on loam soils, no injurious burning should result. Quicklime and hydrated lime are invaluable in a fine enough state to be used. Limestone which will not pass through a fifty-mesh screen does not become available at once. However, it is not justifiable to use coarser grades because of the fact that the price is sufficiently less to warrant it. Write us if we can be of assistance in securing the most economical and profitable lime for your land.

Spraying Material

The following items cover the most important in spraying material for the orchardist and vegetable grower. Prices quoted herewith do not cover cost of transportation and must be considered as F. O. B. Camden, New Jersey. The items offered on this page are made by the Meehling Bros. Manufacturing Co., and may be relied upon to be fresh and in every respect satisfactory. We shall be pleased to make special quotations on quantity inquiries.

Lime-Sulphur Solution 33—The standard dormant spray for all fruit trees, controls Scale, Peach Leaf Curl and (with Black-Leaf "40") Aphis. 5 gal. $4.00, 50 gal. bbl. $35.00.

Scale Oil—Will kill scale on old trees with rough bark where Lime-Sulphur will not spread. Also Pear Psailla and Aphis eggs. The best oil spray. 5 gal. $6.50, 50 gal. bbl. $35.00.

Arsenate of Lead (Paste or Powder)—The standard poison for Fruit and Vegetable Growers. The best sticking arsenical and the only one that will not burn tender foliage. 10 lb. $3.00, 100 lbs. $25.00 in paste, powder 10 lb. $1.00, 100 lbs. $40.00.

Arsenate of Calcium—Stronger and cheaper than Arsenate of Lead. Best poison for potatoes. Not recommended for fruit. Write for prices.

Hydroxide (Paste or Powder)—A combined spray for potatoes and other vegetables, also for fruit. Contains poison for insects and bordeaux for diseases. Ready for use by mixing with water, or powder can be used dry. 5 lbs. $2.50, 100 lbs. $55.00 in paste. Powder 5 lbs. $5.00, 100 lbs. $45.00.

Superfine Sulphur—For treating potato seed, for dusting fruit trees, and for making self-boiled Lime-Sulphur. 5 lbs. $1.00, 100 lbs. $9.00.

Ground Commercial Sulphur—As pure, but not as fine as Superfine. For making home-made concentrated Lime-Sulphur Solution for potato seed, etc. 100 lbs. $8.00.

Flowers of Sulphur—The finest quality of sulphur, preferred by some fruit growers for self-boiled Lime-Sulphur.

Dusting Mixtures—50-10-10 (80 lbs. Sulphur, 10 lbs. Lime, 10 lbs. Lead Arsenate); 85-15 (55 lbs. Sulphur, 15 lbs. Lead-Arsenate).

For Peaches and Apples—50-10-40 (50 lbs. Sulphur, 10 lbs. Lead-Arsenate, 40 lbs. Lime). Write for prices.

Bordeaux Mixture—A mixture of Copper Sulphate and Lime, scientifically prepared for control of fungal diseases on vegetables, more uniform and less trouble than home-made. 5 lbs. $1.75, 100 lbs. $22.00 (Powder).

Copper Sulphate Crystals (Bluestone)—For home-made bordeaux mixture. Write for prices.

Sheep Manure

This has proven to be a very valuable fertilizer for lawns, gardens and potting soils. It is convenient to handle and will bring quick as well as lasting results. 100 lb. bags $3.50, F. O. B. point of shipment, per ton $60.00.

Stable Manure

Subject to being unsold, we shall be pleased to quote prices on stable manure by the ton only. At the present time prices are ranging around $5.50 per ton but indications point to higher prices as the winter advances. The supply is short and it is quite possible we shall not be able to give of the inquiries but our customers may count on our supplying them if it is possible to obtain it.
STOKES SEED FARMS COMPANY
NEW JERSEY

Books

We can supply any of the following books, postpaid on receipt of price. We believe they represent the best publications of their kind, and strongly recommend them to our customers, except in such cases where they may be at variance with certain planting and cultural directions which have been given in this catalog.

AGRICULTURE
Corn Crops—By E. J. Montgomery (Macmillan) $1.90
Cyclopedia of American Agriculture—By Prof. L. H. Bailey (Macmillan), Four volumes 20.50
Farm Management—By G. F. Warren (Macmillan) 1.85
Forage Plants—By C. V. Piper (Macmillan) 2.00
High School Agriculture—By D. D. Mayne, Principal of School of Agriculture, University of Missouri; and Prof. K. L. Hatch, University of Wisconsin (American Book Company) 1.00
Injurious Insects and Useful Birds—By E. L. Washburn, M. A., Prof. of Entomology, Univ. of Minn. (Lippincott) 2.75
Productive Farm Crops—By E. G. Montgomery, M. A., of Cornell University (Lippincott) 2.75
Soil Fertility and Permanent Agriculture—By Prof. Philip Tapley, of the Illinois Agr. College (Macmillan) 3.75
Soils: Their Properties and Management—By Messrs. Lyon, Fippin and Buckman (Macmillan) 2.00
The Right Use of Lime in Soil Improvement—By Prof. Alva Agee, Sec. of Agric. for New Jersey (Orange Judd) 1.40

HORTICULTURE
A Practical Flower Garden—By H. R. Ely (Macmillan) 2.15
A Woman's Hardy Garden—By H. R. Ely (Macmillan) 1.90
Greenhouse Construction and Heating—By D. Lumsden (Macmillan) 2.00
How to Make a Country Place—J. Sawyer (Orange Judd) 3.25
Manual of Fruit Insects—By Messrs. Slingerland and Crosby (Macmillan) 2.65
M. F. Growing Garden—By J. Horace McFarland (Macmillan) 2.40
Principles of Floriculture—By E. A. White (Macmillan) 2.40
Productive Orcharding—By Fred. C. Sears, of Massachusetts Agricultural College (Lippincott) 2.75
Standard Cyclopedia of Horticulture—By Prof. L. H. Bailey (Macmillan) 37.00
The Farm and Garden Rule Book—By Prof. L. H. Bailey (Macmillan) 2.65

VEGETABLE GARDENING
Garden Farming—By Prof. L. C. Corbett, of the U. S. Dept of Agric. (Ginn) 3.35
Manual of Vegetable Garden Insects—By Messrs. Crosby and Leonard (Macmillan) 2.05
Muck Crops—By A. E. Wilkinson (Orange Judd) 1.75

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Price

Productive Vegetable Growing—By John W. Lloyd, of University of Illinois (Lippincott) $2.75
Sweet Corn—By A. E. Wilkinson (Orange Judd) 1.10
The Potato—By Prof. A. W. Gilbert (Macmillan) 1.05
Tomato Culture—By Dr. W. W. Tracy, Sr., of the U. S. Dept. of Agric, (Orange Judd) .85
Vegetable Gardening—By Dean R. L. Watts, Penn State (Orange Judd) 2.15

ANIMAL HUSBANDRY
Common Diseases of Farm Animals—By R. A. Craig, D. V. M., of Purdue University (Lippincott) 2.75
Farmers' Cyclopedia of Live Stock—By Wilcox and Smith (Orange Judd) 4.75
Management and Feeding of Sheep—By Thomas Shaw (Orange Judd) 2.00
Productive Feeding of Farm Animals—By F. W. Woll, of University of California (Lippincott) 100
Productive Horse Husbandry—By C. W. Gay, of the University of Minnesota (Lippincott) 2.75
Productive Sheep Husbandry—By Walter C. Coffey, Prof. Sheep Husbandry, University of Illinois (Lippincott) 2.75
Productive Swine Husbandry—By George E. Day, of Ontario Agricultural College (Lippincott) 2.75

DAIRYING
Milk and Its Products—By H. H. Wing (Macmillan) 1.75
Productive Dairying—By R. M. Washburn, B. Agr., M. S. A., Prof. of Dairy Husbandry, the University of Minnesota (Lippincott) 2.75

POULTRY
American Standard of Perfection—American Poultry Association 1.50
Poultry Breeding and Management—By James Dryden (Orange Judd) 2.15
Productive Poultry Husbandry—By Prof. Harry R. Lewis, of New Jersey Experiment Station (Lippincott) 2.75

BEE CULTURE
The ABC and XYZ of Bee Culture—By A. I. Root 2.65
Bee Keeping—By E. F. Phillips (Macmillan) 2.15
Pig Keeping—By D. C. Miller 1.15
Gleanings in Bee Culture. A monthly publication. Peryr. 1.00

Productive Bee Keeping—By Frank C. Pellett, State Apiarist of Iowa (Lippincott) 2.75
THE REASON FOR THE NEW STOKES TRADE-MARK

In adopting a new trade-mark after over forty years of honorable business history, we do so not because of any fundamental change of policy, but more thoroughly to express the idealism which is the controlling spirit of our business. The beautiful Sir Galahad, knight of King Arthur's Round Table, is seen riding out of Camelot on his victorious quest for The Grail. He is clad in shining armor; a flaming banner flows from his lance. His splendid charger is pure white. These typify all that is strong, true, and pure. As was said of one of Sir Galahad's comrades, "His strength was as the strength of ten, because his heart was pure."

Stokes Seeds are grown and sold with the same spirit of modern idealism and strength. As symbolized by their trade-mark, they are four-square, with no short-cuts for quality and no rounded corners for careless service. They are true in the best sense, for not only have they strength of growth, but also strength of lineage. In short, they will prove equal to the task set for them. Because of these things we have adopted as our slogan, "Stokes Seeds—true as Sir Galahad."

WE COME TO THE END OF THE BOOK

There's a whisper down the field, where the year has shot her yield,  
And the ricks stand gray to the sun,  
Singing: "Over then, come over, for the bee has quit the clover,  
"And your English summer's done."—Kipling.

Patches of purple aster are blooming here on Windermoor as we write this, the last page of our catalogue. Summer is over, "the swallows are making them ready to fly" and the light in the western sky holds that strange richness so common to October. The last homeward-bound troop train from Dix has apparently gone down the road. The North Shore express trains are coming to the end of their summer runs. There are still some people who believe in the dignity of work and who find a joy in service. There is much of getting and little of giving, but, so far; laws have not been passed forcing the farmer to work sixteen hours a day so that the consumer need work only six.

Harvest is being made all over our northern world and with it the seed harvest, which makes possible the crops of future years. Here on Windermoor, in the mountain valleys of the West, in the sunshine of the California ranches, in the north of England, and in the south of France, men are working the long day through gathering seed, some of which will soon find its way to Windermoor House, whence it will be redistributed all over our land and to other lands. Primarily, we are here to give service. We are convinced there is a vast opportunity for an improvement in the national seed supply. Our ideal is to produce a better product and to distribute that product more economically and efficiently. We shall always welcome suggestions for the furtherance of this ideal.

Yours to command,

STOKES SEED FARMS COMPANY

Windermoor House,  
October 1, 1919
Stokes Seeds

true as
Sir Galahad