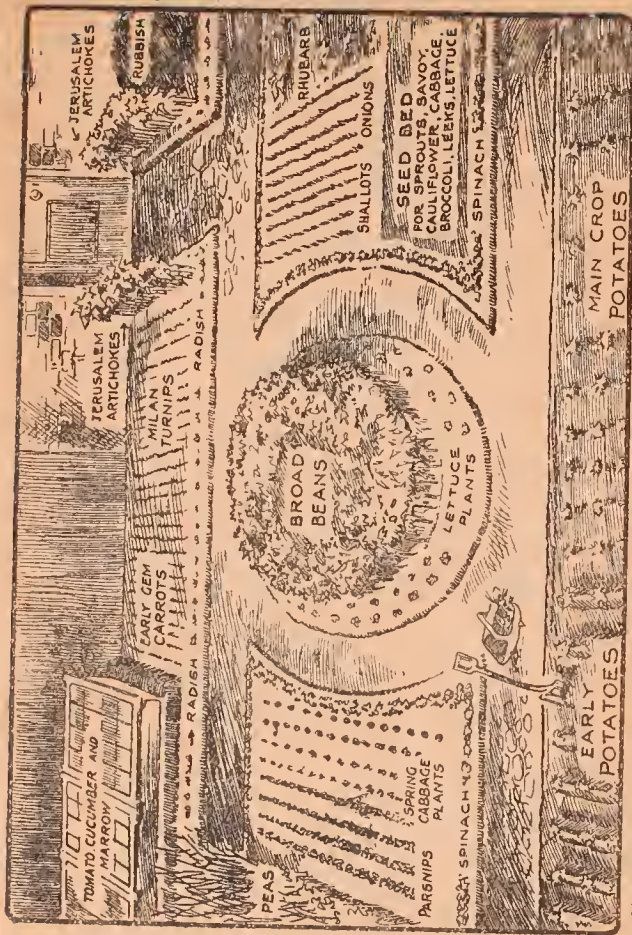


WAR-TIME GARDENING



This is how the small garden should look in war time. Vegetables ought to adorn the beds instead of flowers.

WAR-TIME GARDENING

HOW TO GROW YOUR
OWN FOOD

BY
WALTER BRETT

LONDON:
"THE SMALLHOLDER" OFFICES,
16-18 Henrietta Street, Covent Garden, London, W.C.

*The country has appealed to all who
cannot share in the fighting to see
that our food supply is secured.
This book tells you how to do it.*

CONTENTS.

	PAGE.
CHAPTER I.	
Preparing the Plot.	9
CHAPTER II.	
Something to Sow Every Week in the Year. ...	14
CHAPTER III.	
How to Grow the Most Popular Vegetables. ...	25
CHAPTER IV.	
Forcing Vegetables in a Home-Made Frame ...	36
CHAPTER V.	
Make the Garden Work Overtime	40
CHAPTER VI.	
Everyday Garden Problems Solved.	46
CHAPTER VII.	
Storing Surplus Vegetables	50
CHAPTER VIII.	
Storing Surplus Fruit	57
CHAPTER IX.	
Make Sure of Your Eggs	61
CHAPTER X.	
Breeding Rabbits for the Table	63

FOREWORD

THE most urgent need at the present time for all who are not in the fighting line and who have land is to make the utmost use of it. This applies equally to the farmer, the allotment-holder, and the man with a big garden, but particularly to the man (or woman) who has only a tiny plot at the back of a suburban or city villa.

If you make up your mind to do it you will be surprised at the large amount of food you can grow even in a little back plot. Look at the full page illustration on page 2. This shows a typical small villa garden in war time. All the flowers have been done away with, and in their stead a variety of vegetables are growing.

You can have the same variety in *your* garden even though you have never grown a vegetable in your life before, and can only devote a few hours of your time to it.

The great thing is to be keen, to get the different things sown *just* at the right time.

The money you save by having no weekly bill from the greengrocer may or may not be an important consideration to you, but what *is* an important consideration is the fact that you are adding to the food supplies of the country. You are playing *your* part in this great war.

Go, then, into your garden now, at once, and see what can be done. At first glance it may look a very hard, or even hopeless, task to make your garden grow all the vegetables for your table, and to do it at a profit, but difficulties have a habit of disappearing when they are tackled with intelligence and grit.

W. B.



Digitized by the Internet Archive
in 2014

WAR-TIME GARDENING

CHAPTER I.

PREPARING THE PLOT.

You have decided to grow something useful, then. Your plot, with its brickbats, its weeds, its stony hillocks, makes you wonder how on earth you are going to get *anything* to grow, doesn't it? But don't worry. Take off your coat, pick up your spade, and go at it as if you were digging trenches in Flanders. You will be surprised how quickly you can get it into ship-shape order.

Clearing the Ground.

First collect all rubbish of an unusable nature—big stones, half-bricks, tin-cans, and the like. Then borrow a scythe and cut down all the rank growth of weeds, but don't add these to the rubbish heap. If they are of a soft nature—chickweed, small thistles, milk weed, dandelions, tufts of grass, docks, etc., stack them in a handy heap on a bed of ashes from the fire-grates and old mortar rubbish.

As your heap grows spread over it a layer of lime, then add more rubbish, then another layer of lime, and so on. Don't be afraid either to add the refuse from the house—potato, turnip, and onion peelings, bones, vegetable leaves, bits of meat, and the like. Also add the slops from the house. The layers of lime will keep everything sweet; there will be no smell.

The picture on page 10 shows you how to build up the heap. Never throw weeds of a woody or fibrous nature on

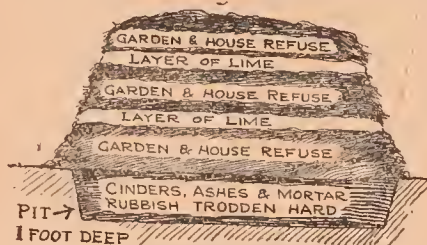
to this heap, but make them up into another heap and burn them. Their ashes can then be put on to the first heap.

When the heap has stood for a month or so you will have a most valuable manure, which, when dug into your ground, will help you to grow the finest vegetables.

Well, all the weeds and rubbish have been disposed of and your plot now begins to look more like a garden. You are therefore ready to commence digging.

How to Dig.

But there is a right way and a wrong way of digging. First learn to use your spade properly. Raise it on high, drive it smartly down into the soil, and press it home to the



A heap of garden and house refuse, called compost, is just as useful as manure costing 6s. a load.

haft with your foot. Give it a sharp tilt back and lift it with its burden of soil smartly up.

Your next step depends on the sort of soil you have to deal with. This you can find out by digging a hole 2 feet deep and examining the different layers of soil.

If both the top spit* and the spit below it are nice, dark, crumbly soil, trenching is the best treatment.

If the top spit is good and the lower spit heavy clay bastard trenching is best.

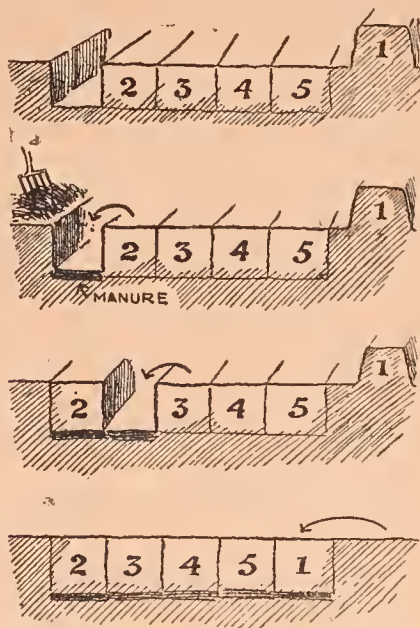
If the top spit is good and the bottom spit sandy, bastard trenching again is best.

If both top and bottom spits are heavy clay, trenching is advisable.

* A spit is a spadeful of soil, or a lump roughly 1 foot wide and 1 foot deep.

If both top and bottom spits are sandy, trenching is best.
 If the top spit is sandy and the bottom spit clay, bastard
 trenching is best.

You see, we mention two sorts of digging, which we call



BASTARD TRENCHING.

Take out trench 1 and wheel the soil to the far end of the plot. Then step into the trench and fork manure or compost into the subsoil. Next throw 2 into the position occupied by 1 and repeat over the whole plot, 1 filling the last trench.

trenching and bastard-trenching. They sound more formidable than they really are. If you look at the diagrams on this page and page 13 you will see that both are quite simple. Both, too, are ever so much better than just ordinary digging, which merely consists of turning the ground over one spit deep.

Let us explain the operations.

How to Bastard-trench a Garden.

Commencing at one end of the plot, dig out a trench one spit wide and one spit deep, throwing the soil you take from it into a barrow and wheeling it to the far end of the plot.

Then step into the trench and fork manure or garden rubbish (treated as already explained) into the bottom spit, that is, the spit you are standing on. Step out of the trench, dig up the next top spit, but instead of removing it to the other end of the plot, throw it forward to fill the position occupied by the first top spit. This leaves another trench, the bottom spit of which is forked, manured and covered in turn by the third top spit.

So you go over the whole plot, throwing the top spits forward until you come to the end. Here you naturally have a trench left similar to that opened when you started digging, for the soil over the whole plot has been pushed one spit forward. This trench you fill up with the soil you have wheeled to this point.

As you dig up the top spits remove the roots of such weeds as docks, couch grass, creeping buttercup, convolvulus, nettles, etc., and throw them on the heap to be burnt.

How to Trench a Garden.

This operation differs from bastard trenching in that the bottom soil is brought to the top and the top soil is buried beneath it. First dig out two top spits and one bottom spit and wheel them to the end of the plot. Then dig up a third top spit and throw the soil into the position occupied by the first bottom spit. Throw the second bottom spit on the top of that and so go over the whole plot. The diagrams makes this quite clear.

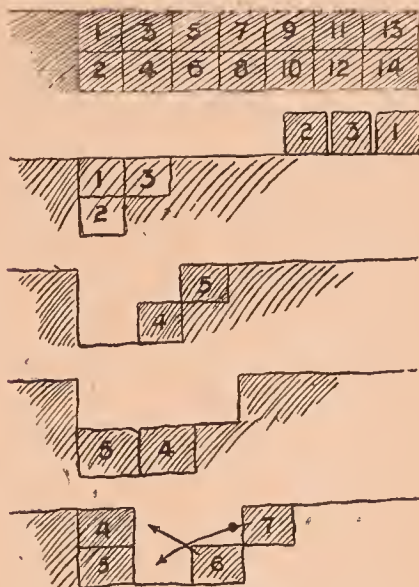
If the soil is poor, bury compost with the lower spit. It never does much good to have manure nearer the surface than 1 foot.

Cheap Manures.

The rubbish heap already mentioned is the cheapest manure you can have, and if you have a big enough heap to allow a 6 inch layer of rubbish beneath the whole of your garden you will need no other manure. If not, you must either buy a load or two of stable manure (at 5s. or 6s. a load), let it rot and dig that in, or use artificial manures. But

all artificials and no rubbish or manure will not be very successful.

Artificials are of most use as a pick-me-up to growing crops. A few pounds of nitrate of soda, nitrolim, and sulphate of ammonia should be at hand in every garden. The nitrate of soda is best mixed with water and given in weekly doses to the plants; the others are best scattered on the ground, and just pricked into the surface with the fork. Lime and soot are also useful as a manure, and keep slugs and other pests away from plants.



TRENCHING.

Divide your land (mentally) into sections. Dig out trenches 1, 3 and 2 and wheel the soil to the far end of the plot. Then throw 5 into the space occupied by 2 and 4 on top of it and so go over the whole plot, 1, 3 and 2 filling the last trenches.

CHAPTER II.
**SOMETHING TO SOW EVERY WEEK IN
 THE YEAR.***

January (1st Fortnight).

- BEANS (FRENCH).**—Sow Ne Plus Ultra 1 inch deep in 8-inch pots, seven seeds to a pot; plants later thinned to five. Grow on in warm greenhouse. Ready in eight weeks.
- BEANS (BROAD).**—Sow Early Long Pod 6 inches apart, alternately, in drills $2\frac{1}{2}$ inches deep, 6 inches wide, and 2 feet apart on well-dug border facing south and protected from north and east winds. Ready June.
- CARROTS.**—Sow Early French Horn or Inimitable Forcing thinly in frames on mild hotbeds. Drills 9 inches apart, $1\frac{1}{2}$ inch deep. Ready April.
- CAULIFLOWER.**—Sow a row or two of White Queen or Snowball between rows of carrots or frame potatoes for planting out April. Ready June.
- CELERY.**—Sow a pinch of Early Rose in pans in heated greenhouse. Prick out, when large enough, 4 inches apart into a frame on mild hotbed. Plant out in May. Ready early October.
- LETTUCE.**—Sow a row or two of Early Paris Market or Golden Ball between potato rows. Transplant into sheltered border. Ready early May.
- MUSTARD AND CRESS.**—Sow succession crops thinly in boxes in warm greenhouse to maintain continuous supply. Ready early February.
- ONIONS.**—Sow Ailsa Craig or Brown Globe, three seeds to a $3\frac{1}{2}$ -inch pot, and grow on in a warm greenhouse. When plants appear pull up the two weakest. Plant out in March. Ready September.
- PEAS.**—Sow Pilot or Pioneer in drills 2 inches deep, 3 inches wide, and $2\frac{1}{2}$ feet apart on well dug borders facing south and protected from north by wall or fence. Cover drills with ashes. Ready June.

* This list includes *all* sowings. If you have no heated greenhouse or frames some of them must be omitted.

POTATOES.—Plant Early May Queen or Sharpe's Express in frames on mild hotbeds. Tubers 4 inches deep and 8 inches apart. Rows 10 inches apart. Ready end of April.

RADISHES.—Sow thinly as a catch-crop in drills between the potatoes or carrots. Ready in six weeks.

TOMATOES.—Sow Ailsa Craig in 6-inch pots, grow on in a warm greenhouse, transplant into 60-size pots. Fruit from early June onwards.

January (2nd Fortnight).

ARTICHOKES (JERUSALEM).—Plant tubers on well-trenched ground in trenches 6 inches deep and 1 foot wide in double rows 1 foot apart, with intervals of 3 feet between each double row. Ready early autumn.

CABBAGE.—Sow Ellam's Early in a warm border or cold frame thinly in drills 8 inches apart and 1 inch deep. Transplant into open in March. Ready July.

HORSERADISH.—Plant horseradish 2 feet each way and deep enough to allow top to be 5 inches beneath surface on well-trenched and manured ground.

LEEKS.—Sow the Lyon thinly and evenly in boxes 3 inches deep. Grow on in warm frame or greenhouse. When 3 inches high prick out 5 inches apart in frame on spent hot bed. Plant out in May. Ready early autumn.

SPINACH.—Sow pinch or two of Summer or Round Spinach in a warm border in drills 12 inches apart and 2 inches deep. Ready June.

TURNIPS.—Sow Early Milan, Snowball or White Stone on a warm border in drills $\frac{1}{2}$ inch deep and 9 inches apart. Thin out to 5 inches apart.

February (1st Fortnight).

ARTICHOKES (CHINESE).—Plant tubers 6 inches apart on well-dug ground. Rows 3 inches deep and 14 inches apart. Ready October onwards.

CAULIFLOWER.—Sow Early Snowball or Driancourt in frame on mild hotbed. Drills $\frac{1}{2}$ inch deep, 4 inches apart. When large enough to handle, prick out 3 inches apart each way into cold frame. Transplant in April. Ready July.

CUCUMBER.—Sow two seeds $\frac{1}{2}$ inch deep to each 6-inch pot. Grow on in warm greenhouse. Remove weaker plant when firmly established. Plant out into hotbeds in greenhouse or frame 4 feet apart in the middle of March. Ready June.

ONIONS.—Sow more Ailsa Craig onions in holes dibbed $\frac{3}{4}$ inch deep and 2 inches apart in boxes 4 inches deep. Grow on in frame on mild hotbed or in warm situation. Ready September.

PARSNIPS.—Sow Student on ground manured for previous crop. Drills 1 inch deep, 16 inches apart. Thin out first to 6 inches apart, then to 1 foot apart. Ready November.

RHUBARB.—Plant Hawke's Champagne or Royal Albert 3 feet apart each way on well-trenched and manured ground. Keep top of crown 2 inches under surface. Ready Christmas onwards, but do not pull severely or force till second year.

TURNIPS.—Sow more Early Milan turnips, as in January, but increase quantity, as they are not so liable to run to seed.

February (2nd Fortnight).

BRUSSELIS SPROUTS.—Sow pinch or two of Wroxton or Exhibition in same frame as cauliflowers in similar drills and transplant and plant out in same way. Ready September.

CAULIFLOWER.—Sow good breadth of All the Year Round, White Queen or Magnum Bonum cauliflower in frame or warm border. Drills 1 inch deep, 5 inches apart. Transplant into sheltered ground 4 inches apart each way. Plant out in May. Ready August.

MUSTARD AND CRESS.—Sow succession crops in heat, as in January.

ONIONS.—Sow Ailsa Craig, Brown Globe, James' Keeping on ground manured for previous crop. Drills 1 inch deep, 10 inches apart. Thin out gradually as plants grow to usable size, finally leaving each bulb 2 inches apart. Ready September.

March (1st Fortnight).

BROAD BEANS.—Sow Broad Windsor or Longpod as main crop in open situation, rich heavy soil. Drills 1 foot

wide, 2 inches deep, 4 feet apart. Sow seeds alternately in double rows 9 inches apart. Ready July—August.

BRUSSELS SPROUTS.—Sow Exhibition or Scrymger's Giant on well-drained, dry seed bed in drills 10 inches apart and 1 inch deep. Transplant in May and June, 3 feet apart each way. Ready September.

BROCCOLI.—Sow Winter Mammoth or Self-Protecting in same way as sprouts. Transplant in June—July, 2 feet apart. Ready February.

CABBAGE.—Sow Beef-heart or Wheeler's Imperial in same way. Transplant in May, 2 feet apart. Ready September.

CAULIFLOWER.—Sow Autumn Giant, White Queen, or All the Year Round in same way. Transplant in May. Ready August-November.

CELERY.—Sow Standard Bearer or Matchless White as main crop in heated frame. Drills $\frac{1}{2}$ -inch deep, 4 inches apart. Plant out in June. Ready November.

LEEK.—Sow the Lyon in same way as Sprouts. Transplant in May, 1 foot apart. Ready September.

LETTUCE.—Sow All the Year Round or Perfect Gem (Cabbage) or Balloon or Mammoth (Cos) in same way as Sprouts. Transplant in April. Ready June.

PEAS.—Sow Gradus, Early Giant, Thomas Laxton, Senator, Alderman, etc., on well-trenched and manured ground, Drills 9 inches wide, 3 inches deep, 10 feet apart, running north to south. Cover seed with only 2 inches of soil. Ready middle of June.

Catch crops of early cauliflowers, spinach, radish, or lettuce between rows.

POTATOES.—Plant May Queen, Duke of York, or Sharpe's Express 10 inches apart in drills 4 inches deep and 16 inches apart between rows of peas sown this month or in a border facing south-west. Ready June.

RADISH.—Sow outside at intervals as required from now onwards till September as catch crop in drills 1 inch deep and 10 inches apart.

SAVOY.—Sow Drumhead in same way as Sprouts. Transplant in June. Ready October.

SPINACH.—Sow outside at intervals as required from now onwards till August as catch crop in drills 1 inch deep and 10 inches apart.

March (*2nd Fortnight*).

- ARTICHOKES (GLOBE).**—Sow in pans in greenhouse, prick off into 4-inch pots, plant out in April 18 inches apart in rows 3 feet apart. Ready June.
- BEEF.**—Sow Egyptian or Crimson Globe. Drills $1\frac{1}{2}$ inches deep, 18 inches apart. Thin out to 9 inches apart. Ready June.
- BROAD BEANS.**—Sow succession as in earlier part of month.
- CARROTS.**—Sow Early Nantes or Early Gem in warm border in drills 1 inch deep, 9 inches apart. Thin out to 5 inches apart. Ready July.
- MARROWS.**—Sow Pen-y-Byd, Moore's Cream, or Long White on mild hotbed. Dib in seed $1\frac{1}{2}$ inches deep and 5 inches apart; later pot into 6-inch pots and grow on in cold frame. Plant out May. Ready July.
- PARSLEY.**—Sow in warm border in drills 1 inch deep and 15 inches apart. Thin out to 15 inches apart. Ready July.
- SEAKALE.**—Plant Lily White crowns in well-trenched sandy soil 14 inches apart in trenches 8 inches deep and 20 inches apart. Ready by forcing, Christmas.
- TOMATO.**—Sow Sunrise or Ailsa Craig for frame and outdoor use in 6-inch pots and grow on in frame on gentle hotbed. Pot on into 3-inch pots. Shift into 6 inch. Plant in frames in May or outdoors in June. Fruit July to October.

April.

- BEEF.**—Sow succession of Globe.
- CARROTS.**—Sow Long Surrey (long), James Intermediate (medium), Model (stump rooted) as main crop. Drills 1 inch deep, 8 to 12 inches apart. Thin out to 6 to 8 inches apart. Ready August.
- CAULIFLOWER.**—Sow White Queen for main crop. Ready July onwards.
- CELERICAC.**—Sow Giant Prague or Erfurt broadcast in frame on mild hotbed. Prick out into another frame. Plant out in open in early June. Ready autumn.
- CHICORY.**—Sow in drills 1 inch deep, 18 inches apart. Thin out to 8 inches apart. Ready for forcing in November.

- CUCUMBER (FRAME).—Sow the Rochford in deep mounds of good soil in frame on mild hotbed. Ready June—July.
- KALE.—Sow Cottager's or Asparagus in nursery bed. Transplant June 2 feet apart in rows 26 inches apart. Ready December.
- KOHL-RABI.—Sow in rich soil. Drills 1 inch deep, 8 inches apart. Transplant 7 inches apart in rows 15 inches apart. Ready summer as substitute for turnip.
- LETTUCE.—Sow fortnightly in open from now on.
- MARROWS.—Sow successions in pots and grow on in cucumber frame. Ready August.
- PEAS.—Sow succession. Ready July.
- POTATOES.—Plant Up-to-Date, King Edward VII., or Eclipse as main crop 1 foot apart in trenches 5 inches deep and 2 feet apart.
- RADISHES.—Sow successions.
- SALSAFY.—Sow on deep sandy soil. Drills 1 inch deep, 15 inches apart. Thin out to 9 inches apart. Ready October.
- SEAKALE.—Sow Ivory White. Drills 1 inch deep, and 1 inch apart. Thin out to 9 inches apart. Allow one year for growth.
- SPINACH.—Sow successions.
- TURNIPS.—Sow White Milan, Purple Top, etc. Drills 1 inch deep, 12 inches apart. Thin out to 4 inches apart. Ready June.

May.

- BEANS (BROAD).—Sow Green Windsor in cool border 8 inches apart in double rows, in drills 3 inches deep and $2\frac{1}{2}$ feet apart.
- BEANS (DWARF).—Make small sowing Early Dwarf or Ne Plus Ultra in warm border (in first week). Drills 3 inches wide, 3 inches deep, 16 inches apart. Seed 3 inches apart. Thin out to 6 inches apart. Ready July. Later, sow in open.
- BEANS (RUNNER).—Sow Champion Scarlet, Chelsea Giant White, Hackwood Park. Drills 3 inches deep, 14 inches wide, 7 feet apart, running north to south. Seed 8 inches apart. Ready July.
- BEEF.—Sow Pragnall's Exhibition or Cheltenham Green

Top (on deep soils) or Reliance Globe or Cornish Globe (on shallow soils) as main crop. Drills 2 inches deep, 18 inches apart. Thin out to 7 inches apart. Ready September.

BROCCOLI.—Sow Purple Sprouting or Model. Drills 1 inch deep, 1 foot apart.

CARDOONS.—Sow Large Spanish in 4-inch pots, two seeds to pot, and grow on in cold frame. Plant out in open when hardened off. Or sow in open in drills 1 inch deep, $2\frac{1}{2}$ feet apart. Plant out in middle of June 20 inches apart.

LEEKs.—Sow as before for a late crop.

MAIZE.—Sow Extra Early Yellow or Early Dwarf, three seeds $1\frac{1}{2}$ inches deep to each 4-inch pot, and grow on in a frame on hotbed. Plant out early June, 2 feet apart in rows 3 feet apart. Or sow outdoors (at end of month), 6 inches apart in drills 2 inches deep and 2 feet apart. Ready August—September.

MARROW.—Sow Pen-y-Byd or Long Green on prepared beds in the open. Sow seeds in groups of three, 3 feet apart. Remove weakest plants. Ready September.

PEAS.—Sow Alderman, Quite Content or Essex Wonder as succession $1\frac{1}{2}$ inches deep in trenches 1 inch below soil level. Ready July—August.

SPINACH.—Sow Round-leaved Summer or New Zealand in cool border. Drills 2 inches deep, 16 inches apart. Ready July.

CARROT	} Succession crops as before.
LETTUCE... ..	
MUSTARD AND CRESS	
RADISH	
TURNIP	

June.

COLEWORT.—Sow broadcast. Transplant in August 12 inches apart in rows 18 inches apart. Ready October.

MUSHROOMS.—Plant spawn in ridge-shaped hotbed 2 inches deep and 9 inches apart. Ready September.

PARSLEY.—Sow in a spot sheltered from north winds. Drills 1 inch deep, 18 inches apart. Thin out to 6 inches apart.

SPINACH BEET.—Sow in drills 1 inch deep and 16 inches apart. Thin out to 8 inches apart. Ready late autumn.

BEANS (DWARF)...	} Sow for succession as before.
BEANS (RUNNER)	
BROCCOLI	
CARROTS	
CAULIFLOWER	
LETTUCE	
MUSTARD AND CRESS...	
PEAS	
RADISHES	
SPINACH	
TURNIPS	

July.

BEANS (FRENCH).—Sow Canadian Wonder or Ne Plus Ultra in warm, sheltered spot. Drills 1½ inches deep, 18 inches apart. Ready August to September.

CABBAGE (RED).—Sow seed broadcast. Transplant in March, 30 inches apart in rows 30 inches apart.

CABBAGE (SPRING).—Sow April, Ellam's Early or Flower of Spring in open. Drills 1 inch deep, 1 foot apart. Transplant September, 2 feet apart each way.

CARROT.—Sow Early Gem or Model on a dry, sheltered border. Drills 1 inch deep, 9 inches apart. Thin out gradually when plants are 2 inches high, to 5 inches apart, using thinnings. Ready winter.

ENDIVE.—Sow a pinch of Green-curled or Batavian. Drills 1 inch deep, 1 foot apart. Transplant when large enough, 1 foot apart each way. Ready autumn.

PARSLEY.—Sow in a sheltered position in drills 1 inch deep and 1 foot apart. Thin out to 3 inches apart. Winter and spring use.

SPINACH (WINTER).—Sow Prickly or Victoria Improved Round in open situation. Drills 1 inch deep. 1 foot apart. Thin out 3 inches apart. Ready through winter.

TURNIP.—Sow Red Globe or Greentop Stone in damp situation. Drills 1 inch deep, 1 foot apart. Thin out to 6 inches apart. Ready September.

RADISHES	} Succession Sowings.
LETTUCE	
MUSTARD AND CRESS	

August.

- BEANS (FRENCH).**—Sow Ne Plus Ultra in pots and grow on in cold frame. When first rough leaf appears transplant into heated pit 6 inches apart. Ready autumn.
- BET.**—Sow Egyptian Globe. Drills $1\frac{1}{2}$ inches deep, 15 inches apart. Thin out to 9 inches apart. Ready late October.
- CABBAGE.**—Sow Harbinger or Ellam's Dwarf Early in open. Lift early autumn and grow on under glass in boxes.
- CARROTS.**—Sow Parisian Forcing, Early Nantes Horn or Early Gem in cold frame. Drills 1 inch deep, 7 inches apart. Thin out when roots are usable size. Ready winter.
- CAULIFLOWER.**—Sow forcing varieties and treat same as cabbage.
- CUCUMBER.**—Sow under glass as in spring.
- ENDIVE.**—Sow main crop, as before.
- LAMB'S LETTUCE.**—Sow in drills $\frac{1}{2}$ inch deep, 6 inches apart. Thin out to 5 inches apart. Ready winter.
- LETTUCE.**—Sow All-the-Year-Round or Paris Market and treat same as cabbage.
- ONIONS.**—Sow White Leviathan, Lemon and Red Rocca, White Lisbon or Ailsa Craig in the open. Transplant early autumn and grow on under glass. Also sow in warm border in drills $3\frac{1}{2}$ inch deep, 1 foot apart. Ready late winter, early spring.
- POTATOES.**—Sprout Early Imported Jerseys and grow on under glass in boxes. Ready Christmas.
- TOMATOES.**—Sow under glass as in spring.
- | | |
|-------------------|-------------------|
| TURNIPS | } Sow succession. |
| SPINACH | |
| RADISH | |
| MUSTARD AND CRESS | |

September.

- BEANS (FRENCH).**—Sow in pots or boxes in greenhouse. Ready November.
- CARROTS.**—Sow as in August.
- CAULIFLOWER.**—Sow White Queen or Early London on a warm border as succession. Drills $\frac{1}{2}$ inch deep, 10 inches apart. Protect from October onwards by rough frames. Plant out in spring. Ready June.

LAMB'S LETTUCE.—Sow succession in open.

LETTUCE.—Sow under rough frame Commodore Nut, Petite Noire, or All the Year Round. Drills 1 inch deep, 8 inches apart. Thin out to 7 inches apart. Ready November onwards.

MUSTARD AND CRESS.—Sow in boxes in the greenhouse.

RADISH.—Sow as catch crop between lettuce or spinach in frames.

SPINACH.—Sow round summer spinach in cold frame. Drills 1 inch deep, 10 inches apart. Thin out to 5 inches apart. Ready Winter. (For earlier crops sow in warm greenhouse in boxes or borders.)

October.

BEANS (BROAD).—Sow Long Pod (in warm districts only) in warm border. Drills 2 feet apart, $2\frac{1}{2}$ inches deep. Seed 3 inches apart.

LAMB'S LETTUCE.—Sow further succession in open.

PEAS.—Sow Pilot in sheltered border. Drills $2\frac{1}{2}$ feet apart. Ready early June.

RADISHES.—Sow French Breakfast or Scarlet Olive, broadcast, $\frac{1}{2}$ inch deep in boxes in greenhouse.

RHUBARB.—Plant old clumps close together under staging in warm greenhouse towards end of month. Ready six weeks.

SAGE.—Plant shoots 3 inches apart under cloches. Transplant in March.

THYME.—As Sage.

SPINACH... .. } Succession crops in greenhouse.
MUSTARD AND CRESS }

November.

GARLIC.—Plant in dry situation, 6 inches apart in rows, 1 foot apart.

HORSERADISH.—Plant 10 inches apart each way. Top of root 4 inches below surface.

PEAS.—Sow Little Marvel, Gradus or Improved Pilot in boxes, pots or borders in cold greenhouse.

POTATOES.—Plant Sharpe's Express or May Queen in sunk pit on hotbed. Tubers 8 inches apart, 3 inches deep. Rows 8 inches apart. Ready March to April.

RADISH.—Sow as catch crop between potatoes.

SHALLOTS.—As Garlic.

December.

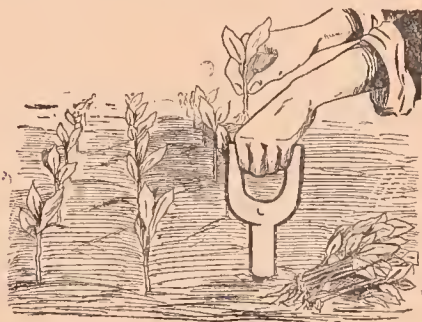
- BEANS (BROAD).—Sow succession in warm border.
- CARROTS.—Sow Inimitable Forcing or Early Gem in drills $\frac{1}{2}$ inch deep, 7 inches apart in frame on hotbed.
- LETTUCE.—Sow All-the-Year-Round in a cold frame. Drills $\frac{1}{2}$ inch deep, 6 inches apart. Plant out in spring. Ready May.
- PEAS.—Sow in rows 2 inches deep, 15 inches apart in frame on hotbed. Also sow succession in warm border.
- POTATOES.—Plant May Queen or Sharpe's Express $2\frac{1}{2}$ inches deep, 8 inches apart in rows, 10 inches apart in frame on hotbed. Or plant three tubers to 9-inch pot in greenhouse.
- RADISH.—Sow Olive Scarlet or French Breakfast between rows of carrots, peas, potatoes, or lettuce.
- RHUBARB.—Plant succession under staging in greenhouse.
- SEAKALE.—Plant 1 inch apart in boxes and force under staging in warm greenhouse.

CHAPTER III.

HOW TO GROW THE MOST POPULAR VEGETABLES.

ARTICHOKES (CHINESE).—Plant tubers in rich, light soil (not in heavy clay) 6 inches apart in trenches 4 inches deep and 14 inches apart, and cover them in with fine soil. They need no other attention, save hoeing and weeding. Lift them in February, cook or store the largest and replant the remainder. Care should be taken not to leave even the smallest root in the ground.

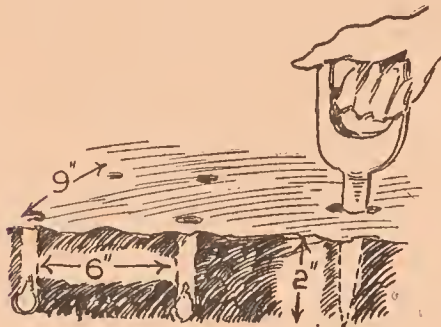
ARTICHOKES (JERUSALEM).—Plant in rich, light soil in a trench 6 inches deep and 1 foot wide, thus * * * placing each tuber (you buy tubers, not seed) 10 inches apart. Have the rows 3 feet apart. You lift every tuber in



Always plant out spring cabbage on every spare piece of ground available, even if it is only a square yard in extent. Make the holes to receive the plants with a dibber, and pack the soil well around them. The plants can usually be bought at about 1s. per hundred.

February each year, use the biggest for cooking (or store) and replant the remainder in a new plot.

BEANS (DWARF).—For the earliest crops sow in pots in January and grow on in the greenhouse or in a frame. If you have neither you must wait until May and then sow in the open in drills 3 inches deep, 2 feet apart, dropping the seeds 2 inches apart and later thinning to 3 inches. Successional sowings are made every fortnight to the end of June. The beans must be picked while they are young and tender. If you let seed pods form you will have a very small yield. Give weekly doses of manure water when the pods are forming.



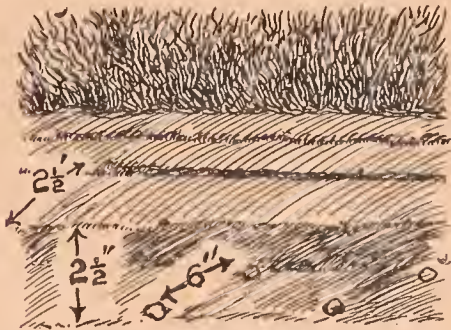
How to plant garlic. (See page 31.)

BEANS (RUNNER).—These are useful for growing against an ugly fence or wall. Sow the seed a foot from the fence in May, 5 inches apart and 4 inches deep. Directly the seedlings appear, a long stake, 8 or 9 feet high, should be stuck in firmly against each plant. Pick regularly, water frequently, and give doses of manure water as in the case of dwarf beans.

BEEETROOT.—Sow small round beet at the beginning of April and in September and long beet in May on rich but not freshly-manured ground. Put the seed in drills $1\frac{1}{2}$ inches deep and 15 inches apart, and thin out the seedlings to 9 inches apart. When lifting the roots in October stick the fork well down below the

roots, which must not be even slightly injured or they will not keep.

BROCCOLI.—This is very much like cauliflower, but is more hardy, succeeding the cauliflower in autumn and lasting through the winter until May or June. For the earliest broccoli sow broadcast in March in a rich plot, which may also be reserved for other members of the cabbage family. Towards the end of June plant out 2 feet apart in rows 2 feet apart. Varieties of broccoli which are to stand the winter mature more slowly, and therefore have to be sown a fortnight earlier than those for autumn use. To protect the heads of the broccoli

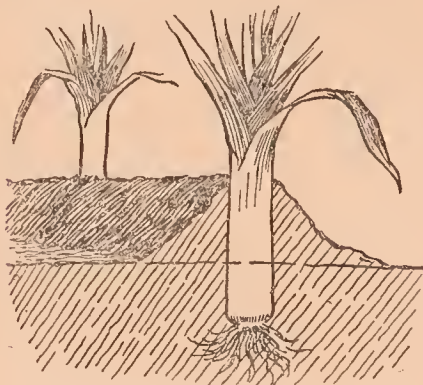


This is the way to grow a very early crop of Broad Beans. They are sown, as shown, in January on a border facing full south. The main crop is sown later in an ordinary bed.

from frost, two or three leaves are either bent down over them or, better still, tied together over them.

BRUSSELS SPROUTS.—Sow broadcast in the middle of February, in a seed bed, covering the seed $\frac{1}{2}$ an inch deep. Repeat the sowing again in March. Transplant the seedlings to 2 inches apart when large enough to handle, and plant them out into their permanent quarters in May, first the early sown batch, then, a fortnight later, the March sown batch. Make the holes with a trowel, and put in the plants 2 feet apart in rows 3 feet apart. In gathering the sprouts clear the stem first and the top last.

CABBAGE.—Sow Spring Cabbage on very rich ground on the dates given in Chapter II., and plant out also strictly according to these dates. Cabbage will refuse to form heads unless sown at the right time. For early sown cabbage it is necessary to provide shelter, hurdles thatched with straw, or mats supported on sticks answering the purpose splendidly. If you do not want to go to the trouble of raising spring cabbage seedlings, you can buy good strong plants in February at about 1s. a 100, which will give you a quick, bulky crop.



Commence to blanch leeks by drawing up 4 in. of soil to the stems. Add more soil at intervals until blanching is finished. (See page 31.)

CARROTS.—For the earliest crops you will need a hotbed or a cold frame placed in the sunniest possible position. Select a quick maturing sort such as Early Scarlet Horn. Sow thinly in drills 8 inches apart and $\frac{1}{2}$ inch deep. The first outside sowing should be made on a warm, sunny border in $\frac{3}{4}$ light soil early in March, Early Horn and Early Gem being two good sorts for this sowing. Sow in rows $\frac{1}{2}$ inch deep and 12 inches apart. For the main crop sow on a good open site in drills 1 inch deep, allowing 12 inches between the rows. The best of the long-rooted types suitable for deep soils are New Intermediate Red, Long Surrey, and Altrincham. For shallow soils sow the stump-rooted

kinds such as Model and Early Gem. These successional sowings will supply roots all the year round. Before sowing mix a little dry soil with the seed and only sow when the ground is dry on the surface. Thin and weed the crops when the seedlings are 2 inches high, but do not thin to the full distance at once. If you thin out the most advanced roots first you can use them for culinary purposes. Carrots in frames or early borders should be thinned to 2 inches apart, and main crops to 8 or 10 inches apart. A dressing of nitrate of soda given after thinning at the rate of 1 oz. to the square yard will do a lot of good.

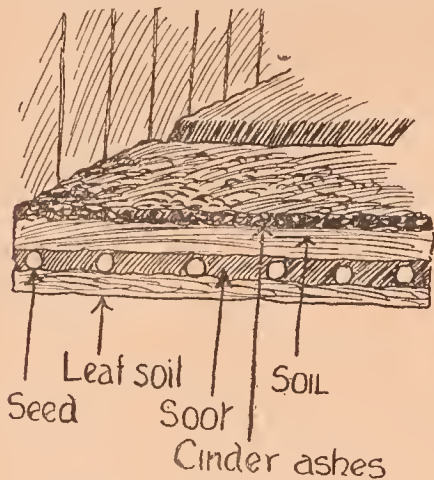


If you bend over the tops of your onions in this way, the bulbs swell up rapidly. (See p. 32.)

CAULIFLOWER.—The first sowing of cauliflower is made in August, in drills $\frac{1}{2}$ inch deep and 1 foot apart. In October the plants are lifted and replanted in a frame 4 inches apart. In April they are again planted out in the open where they mature. Cauliflower sown in a warm frame in February and planted out in April will follow on, and others sown in March and planted out in May will follow these. Further sowings may be made in April or May if desired.

CELERY.—Sow for an early crop in February and for a main crop in March in boxes of good soil, and grow on the plants in a warm place—in a frame, if you have one, or in a warm, sunny window. Transplant the seedlings

when large enough to handle 3 inches apart into other deep boxes, and then plant out the earlier sown in May and the late sown in June in specially prepared trenches. These trenches are dug 12 inches deep, 15 inches wide, and 3 feet apart, the soil being thrown up in ridges on either side. In the trench you put 4 inches of manure or garden compost (see page 10) then 4 inches of good soil. The plants are put in 9 inches apart, and are immediately given a good soaking with water. At the



This is the way to assure a good crop of very early outdoor peas. (See page 33.)

beginning of August commence to earth up the first batch. First tie the top of each plant loosely together, then break up some of the soil from the ridges into a fine powder and bank it up in the form of a ridge 3 inches high against the plants. Ten days later add more soil and continue to repeat the operation every ten days until the plants are banked right up to the leaves. Four earthings are generally sufficient. Six weeks after you can commence to dig the celery.

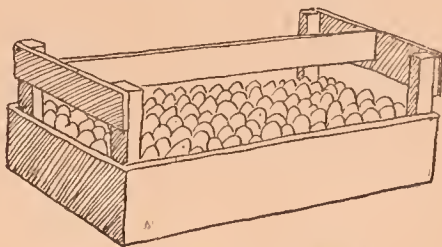
ENDIVE.—This is a fine salad plant to take the place of lettuce in winter. Several sowings are made from August

onwards, and the plants are afterwards transplanted 12 inches apart in rows 15 inches apart. The leaves are only eatable when they are blanched, blanching being done by means of a flower pot, etc.; commencing in the middle of October.

GARLIC.—This is a useful but little grown vegetable. It does not mind heavy ground. Plant as shown in the sketch on page 26.

HORSERADISH.—Root cuttings of this useful relish are planted 9 inches apart in rows 18 inches apart in very deeply dug soil.

LEEKS.—Where large roots are wanted, a pinch of seed may be sown in January thinly and $\frac{1}{2}$ inch deep in boxes filled almost to the top with a fine compost of



How to sprout potatoes. (See page 33.)

equal parts loam and leafsoil. The box should be placed in a warm frame or greenhouse and kept moist, close and shaded until the seedlings appear, when they should be grown on close to the glass. When they are strong enough they must be gradually hardened off by giving them air freely and finally planted out early in May; otherwise they are sown directly in the open in February or March. Leeks have to be blanched, the picture on page 28 showing one way to do it. Or thick brown paper bands cut into strips 5 inches wide and 10 inches long may be bound around the stem, close to the ground, and tied securely about the beginning of October. Then an inch or two of fine soil may be drawn up around the base. As growth proceeds additional collars must be put on, but do not

add more soil at the base, as this would prevent watering and feedings with liquid manure, which must be continued until the plants have finished their growth, if large and handsome roots fit for exhibition are to be obtained. Where plants throw up flower spikes pinch them out as soon as they appear.

MARROWS.—To grow marrows without the aid of a frame sow the seeds in 6-inch deep mounds of earth made up on a manure heap or on a rubbish heap. Cover them with a flower pot until they are growing sturdily.

ONIONS.—After digging, but not manuring, the ground in winter, tread it hard about the middle of February and



Before the weaker
sprouts are rubbed off.
(See page 33.)



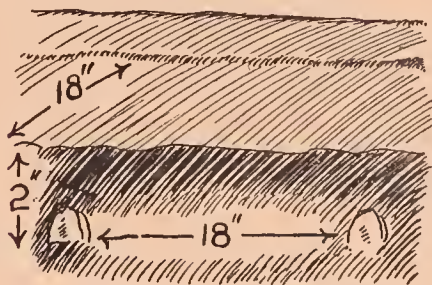
The "seed" ready for
planting.

sow the seed thinly in drills 1 inch deep and 12 inches apart. When the seedlings appear, thin them out to 3 inches apart, transplanting the thinnings into another bed. After thinning, dress the soil between the rows with nitrate of soda at the rate of 1 ounce to the square yard. During the growing period occasionally dust the bed with salt to keep onion pests in check. In the middle of August, to ripen the bulbs, bend down the foliage, as shown on page 29. When the foliage has withered, dig up the bulbs and dry them thoroughly by spreading them out on sacks in the sun before storing.

PARSNIPS.—Sow on deeply dug but unmanured ground in February, on a dry, windless day, when the soil is dry

in drills 1 inch deep and 16 inches apart. Place three seeds together at intervals of 6 inches. Dust the plants frequently with soot to protect them from slugs, and thin out to 12 inches apart.

PEAS.—The first crop of peas is sown in a warm border facing South in November (see page 30). The next sowing is made in early February, the seed being put 2 inches apart in drills 3 inches deep and 4 inches wide, thus A further sowing is made in March, and if necessary you can continue to sow every fortnight till June. Peas need staking (unless they are a dwarf variety) branchy sticks 6 feet tall being used. Water peas frequently and constantly stir the soil about them with the hoe.



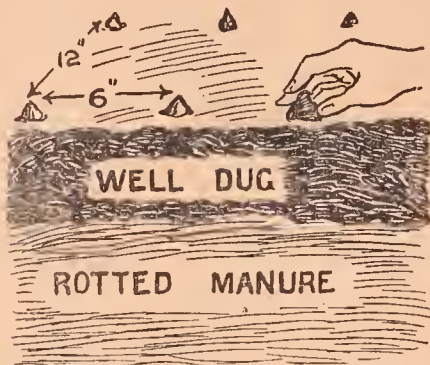
How to plant one year old rhubarb seedlings.

POTATOES.—Potatoes are best sprouted before they are sown. Sprouting is done by standing them on the larger end in trays (page 31). In gardens it is customary to plant two sorts, an early sort in March, and a main crop in April. The potatoes are ready for planting when several sprouts have developed. You rub off all but two or three of the strongest sprouts and plant the tubers with the sprouts pointing upwards in good soil, early sorts 4 inches deep and 10 inches apart in rows 2 feet apart and main crops 5 inches deep and $2\frac{1}{2}$ feet apart in rows, 16 inches apart. When the foliage has grown nicely, draw up 4 or 5 inches of soil to the plants all along the row in ridge shape.

RHUBARB.—Plant in January in exposed, rich, deeply dug ground, as shown in the sketch above.

SHALLOTS.—Plants bulbs in February, on a dry day in fairly rich ground; as shown in the sketch below.

TOMATOES.—Tomato seeds must be sown in boxes and grown under cover (if not in a frame or greenhouse, then in a light, sunny window) eight weeks or so before they are planted out. When planted out they must be given the sunniest position in the garden. The plants will try to make side growths, but this you must not allow (see page 35). Only one main stem should be allowed to develop, and the top of this must be pinched off when the flowers are showing for the fourth truss of fruit. Tomatoes need a good soaking with manure



Push shallot bulbs into the ground just far enough to allow them to be held firmly.

water once a week when the fruit is forming, in addition to the usual waterings.

TURNIPS.—This crop must not be sown in quantities in the first part of the year as early sown plants are very liable to run to seed. In February you may start to sow on a warm sunny border such sorts as Early White Milan and Early Six Weeks. Dig into the ground plenty of good holding manure, rake it to a fine tilth and sow the seed in drills $\frac{1}{2}$ inch deep, allowing 12 inches between the rows. Cover in the seed with the rake and

protect it from birds. Thin out to 6 inches apart as soon as the plants are fit to handle. Subsequent sowings are made, generally as catch crops in the open ground. The drills are drawn in the same way as for the earlier sowings, and thinning is also the same.



Those tomato side shoots marked X should be picked off. (See pag 34.)

CHAPTER IV.

FORCING VEGETABLES IN A HOME-MADE FRAME.

If you have, or can build, a garden frame you will be able to

1. Grow vegetables throughout the winter.
2. Raise seedlings in early spring, plant out in the open later, and have crops ready several weeks earlier than those who have to sow direct in the open ground.

How to Make a Frame.

The best sort of frame to have is what is called a dug-out.

First of all make up your mind as to the size of frame you are going to have and mark out with the edge of your spade a square of ground just a little larger in the warmest corner of your garden. Then dig out the soil in this square 3 feet deep to form a pit.

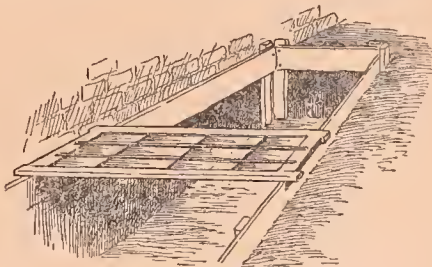
Next drive in stakes at the four corners of the pit and nail to them stout planks 12 inches wide, leaving about 4 inches of plank above the ground level at the front and 6 inches at the back. These planks not only provide a rest for the "lights," but also keep the sides of the pit from falling in.

The "lights" just mentioned are a very important part of the frame. They may either be bought ready made for about 7s. 6d. or can be made in the following way:

Get four pieces of 2 inch by 2 inch wood, two $6\frac{1}{2}$ feet long (or a little more than the width from front to back of your pit) and two 4 feet 1 inch long. In the longer pieces, $1\frac{1}{2}$ inches from each end, chisel a hole 1 inch deep by 2 inches wide, by 1 inch. Saw off a piece of each of the 4 feet 1 inch lengths all round so that they can be fitted into

the holes in the longer lengths. Then fit the four parts together and secure them with a nail at each corner. This gives you the framework of the light (seen in the drawing on this page).

You can either buy or make the rails for holding the glass. If you want to make them, cut three strips of wood 1 inch wide and 6 feet long and three strips $\frac{1}{4}$ inch wide and an equal length. In the centre of each of the wider strips, really dividing them in two, tack a thin strip, using small brads for the purpose. Thus you have made a ledge on either side of the rails on which to rest the glass.



A pit dug in a sunny corner and covered with glass lights will answer almost as well as a greenhouse.

Fix the rails at equal distances apart to the framework, chiselling out slots in the top and bottom bars of the latter to enable the rails to rest flush with the body of the light.

Also tack a rail $\frac{1}{4}$ inch wide and 1 inch deep along the length of the side bars of the framework of the light, $\frac{1}{4}$ inch from the edge, to form a ledge for the glass.

It only remains to putty in the glass and to secure it further with brads.

As many of these lights as are required to cover completely the pit you have dug will be needed. One only is shown in the sketch, which also shows the dug-out.

The Seed Bed.

You will need a hotbed for use with this frame, made up of three parts leaves and one part fresh stable manure. This you can usually get from a neighbouring stable at 6s. a load, but if no one will supply you use only leaves.

Mix the leaves and manure together and throw them up into a conical heap. If they seem at all dry at the time pour a few buckets of water over them.

Watch the heap daily, and as soon as you notice by the steam that will arise that it has commenced to heat, turn it all over so that the bad gases which have generated may be allowed to escape. If the heap has been properly turned the whole of the outside coating will be in the centre, and the centre will be brought to the outside.

Wait another few days until the materials have once again heated up and then again turn them. Two turnings will usually be sufficient, but, if necessary, turn the heap a third time. When your heating material is properly prepared proceed to make up the seed bed, as shown in the sketch on the opposite page.

After making up the bed, put on the lights, close them all but a few inches at the top, and leave the frame a week for the hotbed to settle, after which you can proceed with your sowings.

The Care of Vegetables in Frames.

Of course, these frames are only needed during the winter, but what to sow and when to sow you will see in Chapter II. under the heading November, December, January, February.

Attention to thinning, watering, ventilating and covering must be done at the right time in the case of all crops. Radish, carrots and spinach need especial care in thinning, a few of the weakest and smallest plants being pulled out regularly as the beds become too crowded.

Very little water will be needed until growth becomes strong, and what water is given must be applied through a rose can in a chilled state, and on a mild day. Air must be freely given when the weather is mild and fine; to coddle the plants in any way is sure to result in failure.

In very severe weather cover the frames sufficiently to keep out frost, but on no account leave the covering on during the day unless it is freezing, as all light and sun are necessary to success. Straw, bracken, or mats are suitable for use as a covering, the latter, of course, being best, as they can be rolled up out of the way in far less time than it takes to shift litter.

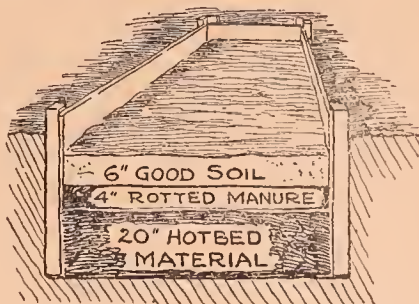
When No Heating Material Can Be Had.

When it is quite impossible to obtain manure or leaves it is still possible, with the aid of a frame, to have early vegetables.

The pit is made up in the same way, and the vegetables sown and grown in the same way. The only difference is that they will be a little later.

Forcing Without a Frame.

Without either frame or greenhouse you may grow early vegetables if you have a corner in your garden which



This is the way to make up the hotbed in the pit. (See page 38.)

faces south, and thus gets the full benefit of all the sun that shines, and is protected from the north by a wall or fence. Of course, the crops will be a little later than those grown in frames, but they will be ready for use some time before the outdoor crops are fit.

The best time to prepare the border is in the early winter. It must be well dug 2 feet deep, and, if possible, manured with well-rotted stable manure or leaves, raked and made fine and level.

Three of the most valuable crops to grow on this border are potatoes, broad beans, and peas. If you have another warm border to spare you might also grow turnips, carrots, radishes, lettuce, and spinach.

CHAPTER V.
**MAKE THE GARDEN WORK
 OVERTIME.**

There are two ways in which the garden may in war time do twice as much for you as in ordinary years :

1. By making the ground carry twice as many crops as usual.
2. By making those crops productive for a far longer period than usual.

Overcropping the Land.

The other name for this is intercropping, which means taking a quick-growing crop from between the rows of vegetables which occupy the ground a longer time.

There are three things necessary to secure success in intercropping :—

1. Foresight, in order that you may plan your sowings so that the catch crops—or snatch crops—do not interfere with the main crops.
2. Thorough cultivation of the soil. Poor soil means that both catch crops and main crops are starved, and consequently are of poor quality. The ground needs to be manured and tilled just as well *between* the rows as *in* the rows.
3. Thin sowing. Although intercropping means hard-cropping it does not mean over-cropping or over-crowding, which spell failure at the outset.

There are quite a number of crops suitable for growing between the rows of other crops—that is, for intercropping purposes :—

Spinach,	Cauliflower,	Lettuce,
Turnip,	Radish,	Cabbage,
Potatoes,	Broccoli,	French Beans.

to mention only a few. Many other crops there are, however, which can be used for intercropping purposes, as will be found on reference to the suggestions made later in this article.

Of course, the two main stand-bys are lettuce and radish. As a matter of fact, we never think of giving over a plot specially to either. We treat them entirely as catch crops, and they go in wherever we can find space for them.

One has to be careful with lettuce, however, that it is not overshadowed by the main crop plants. If good hearts are to be obtained lettuce must have full light and sunshine.

When Not to Intercrop.

About the only beds which one ought not to take a catch crop (another name for an intercrop) from are those sown with onions, parsnips, beet, and, except in exceptional cases, carrots. These vegetables revel in an open, exposed situation, and are freer from disease and produce cleaner, better-formed roots when uninterfered with by any other plants.

Remember that catch cropping means plenty of trampling over the beds, which means in turn, plenty of additional work with the hoe. Also all catch crops must be cleared off the moment they reach maturity so that the full allowance of sunshine and air may reach the crop not yet gathered.

Whenever possible, run the rows from north to south so that the sun can reach well between the rows of the main crop.

Good Intercropping Schemes.

Let me now suggest a few useful cropping schemes :

Most gardeners usually consider that ground cropped with potatoes may be used for no other purpose. Therein they are greatly mistaken.

For instance, in June, when you are earthing up potatoes, you may plant between the rows cauliflowers, broccoli, Brussels sprouts, etc., for autumn or winter use.

Some weeks after we have intercropped our potatoes we go along the rows carefully and clip back with the shears any of the haulm that is smothering the cauliflower or sprouts. This does not interfere with the potatoes.

We arrange to plant Brussels sprouts, cauliflower, and

early winter broccoli between the rows of dwarf foliaged potatoes and savoys, kale and late spring broccoli between the rows of more luxuriantly-growing sorts.

A catch crop of turnips may also be taken from between rows of March-planted potatoes, provided the former are sown very thinly on the same day as the potatoes are planted. Rows of spinach can be sown in the same way between potatoes.

Carrots, like parsnips, onions, etc., usually demand a bed to themselves, but yet there is a chance of taking a catch crop from between the rows if one's soil has been treated well, and one goes carefully to work. Early cauliflower, planted in June $1\frac{1}{2}$ feet apart, are the most useful plants for the purpose.

It must be distinctly understood, however, that you can only take this catch crop from between the rows of stump-rooted carrots, such as Early Horn. The longer sorts, like Intermediate, demand all the room they can get.

The ridges of soil set on either side of celery trenches (and later used for earthing up the celery) must not, of course, be wasted. Lettuce plants may be planted there (not sown, or they would not be ready in time) or turnips, radishes, dwarf beans or spinach sown.

Peas are perhaps the most accommodating of our garden vegetables so far as intercropping is concerned, not only because they are hardy and can be sown early, but also because the rows have to be a considerable distance apart, and the sticks and close haulm give splendid protection to any tender crop growing between them. Early potatoes are a particularly good catch crop here, but almost any vegetable can be sown or planted.

It is also possible to intercrop peas with peas. Draw a drill at the very heel of a row of peas in full bloom, and sow in it a good strong-growing variety of pea. Then, by the time the peas in flower are ready to come off, the second sowing will be almost ready to take their place in maintaining the supply.

Here are some further suggestions :

Take a catch crop of spinach from between the rows of Jerusalem artichokes. It will be clear by the time the artichokes demand extra room.

A crop of autumn-sown lettuce may be taken from

between the rows of seakale. Lettuce may also be grown under fruit trees, between rows of leeks, cabbage, strawberry plants, and newly-planted Brussels sprouts, on freshly-planted marrow and cucumber ridges, and so on.

From a newly-sown asparagus bed may be taken a catch crop of lettuce, radish, or early cabbage.

A row of cauliflower does splendidly between rows of runner beans. The beans provide just the necessary shade for the cauliflower during the hot summer months.

Cabbage of a small sort may be planted between rows of dwarf beans.

Doubling the Crops.

Vegetable plants after bearing normally will die down and cease to be productive in due course in the ordinary way, but there are certain little simple precautions whereby they may be forced on to bear long after their natural cropping period is over. This applies to cucumbers, tomatoes, runner and dwarf beans, peas, marrows and the like.

BEANS.—One of the first rules towards maintaining a constant yield of runner and French beans is to keep them regularly picked. Don't worry if your pickings give you more beans than you can do with for the moment. The surplus can be quite easily preserved in salt, as described elsewhere. Frequent waterings—thorough soakings—and a weekly watering with liquid manure will encourage the vines to throw flowers freely, and weekly syringings in dry weather will induce the flowers to set.

CUCUMBERS.—Do not allow cucumbers growing either in greenhouses or frames to exhaust themselves by producing large fruits. Not only are large cucumbers less tasty, but their production means limiting the cropping power of the plants. Much better is it to cut them when young and tender. An occasional top-dressing with horse-droppings and good garden soil, two parts of the former to one of the latter, will encourage the production of new fruit-bearing shoots. It will also help the plants if you cut away all weak shoots and old leaves, and stop the leading shoots at

every second leaf. There must be positively no over-crowding.

TOMATOES.—Tomatoes grown in a greenhouse or in frames should go on fruiting for some time after their normal period, provided one encourages them to do so. Either allow them to make fresh growth at the top wherever room permits, or cut away any old fruiting shoots and bring up fresh shoots to take their place,



When the main tomato stem has finished fruiting, cut it off and bring up a fresh shoot to take its place.

as shown in the sketch. A splendid stimulant for tomatoes is a top-dressing with good loam, followed by a thorough soaking with liquid manure. Outdoor tomatoes cannot often ripen more than four trusses of fruit, but every single fruit on each truss can be forced on to good size, so practically doubling the crop. Pick all tomatoes as soon as they are partly coloured and finish ripening them on a dark shelf. Pick off any leaves that seem to be shading the fruit, and don't let

the plants make any side growths. Give them a weak dose of manure water every three days during the ripening period.

ONIONS.—You can increase the bulk of a spring-sown onion crop if you give it a dressing of nitrate of soda at the rate of 1 oz. to the square yard, or $\frac{1}{2}$ oz. dissolved in two gallons of water, about the middle of August. This artificial must be applied only when the soil is moist; if dry, it must be immediately watered in. The bed must be kept free from weeds and the hoe kept going between the rows afterwards.

MARROWS.—Marrows when bearing prolifically require a large amount of water if the showers of bloom are to set. We make a rule of going the round of the plants at mid-day, when the sun is full on them, and transferring some of the pollen, by means of a brush, from the male flower to the female flower. We pick off all decaying leaves, all fruit that does not seem to stand much chance of growing to maturity, and any surplus male flowers. Most plants produce far more male flowers than is necessary for the fertilisation of the female flowers. We cut the marrows the moment they are large enough, and stand those we do not need immediately in a basin of water, stalk end downwards.

The size of most other vegetable crops (including cauliflower and turnips) can be improved by sprinkling nitrate of soda at the rate of 1 oz. to the square yard between the rows and watering it in.

CHAPTER VI.

**EVERYDAY GARDEN PROBLEMS
SOLVED.****How Do You Draw a Seed Drill?**

Get a long piece of string and tie each end to a pointed stick. Set one stick at one end of the bed and the other stick at the other end, keeping the string taut between the two by winding it round one of the sticks. Then take your hoe (not the Dutch hoe) and, with a sharp chopping motion hack out a little trench of the required depth along by the side of the string.

How Do You Broadcast Seed?

Take a small handful of seed in your hand and almost close your hand, leaving just a small opening between the thumb and first finger. Then with your knuckles pointing to the ground jerk the seed out through the opening on to the bed you have prepared for it. Press the seed gently into the bed with the back of the spade and sift a very thin layer of fine soil over it.

How Do You Thin Crops?

Vegetables must always have plenty of room, varying according to class (see Chapter II. for actual distances), in which to grow. As it is always necessary to sow more seed than plants required, the plants invariably are crowded when they first appear through the soil. Directly they are large enough to handle, therefore, remove the weakest, leaving the remainder standing as near as possible at an even distance apart. It is best to thin after a shower of rain as you can then get up the root without difficulty and without damaging the plants that remain.

With some crops, like radishes, spinach, and carrots, it is advisable not to thin all at once to the full distance apart.

If you gradually thin out, some of the more advanced thinnings may be used for cooking.

How Do You Use the Hoe?

Hoeing has two main objects, to root up weeds and to loosen the surface of the soil whenever it has become caked after rain, after it has been trampled up or has been baked by the sun. The surface of the soil between growing crops should *always* be loose and crumbly. The Dutch hoe, illustrated here, is the best to use. It is pushed in and out of the soil as the gardener walks backwards.

How Do You Plant Out?

Many crops, like all the cabbage tribe, are sown in a nursery bed and then planted out in the open later on. The night before you are ready to plant out, water the seed bed well. Then, when you want to lift the plants, you will find the roots will come away without damage (as they *must* if they are to grow on) and you can also keep a nice ball of soil round the roots. Always lift the plants with a trowel.



The Dutch Hoe.

How Do You Water?

Rain water is always best for vegetables, but if it can't be procured use water which has stood out in the air for some time. Water either in the evening or early morning. Pour the water along by the side of the plants, not over the foliage.

What Varieties of Seeds Shall I Choose?

The following varieties are suitable for a small garden. They can be obtained of any good seedsman:

PEAS.—Improved Pilot (3 feet) is the best for the earliest sowing; while Pioneer (18 inches), Thomas Laxton (3 feet), and Gradus (3 feet) are good sorts to follow. The latter may be sown from the end of February. Among midseason peas, Duke of Albany (5 feet),

Alderman Improved (5 feet), and Quite Content (6 feet) are excellent; and, of late peas, Autocrat is the best.

BROAD BEANS.—Early Long Pod and Broad Windsor.

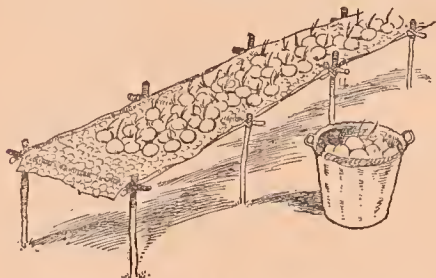
FRENCH BEANS.—Ne Plus Ultra (dwarf) and Climbing French.

SCARLET RUNNER BEANS.—Best of All and Hackwood Park Success.

PARSNIPS.—Student.

ONIONS.—Ailsa Craig and Brown Globe for spring sowing; Giant Rocca, Lemon and Blood Red Rocca for autumn sowing.

HOW DO YOU RIPEN ONIONS?



Onions must not be stored until they are properly ripened. If you build a framework of broken bean poles and cover it with wire netting you have a fine place on which to ripen them.

CARROTS.—Early French Horn and Inimitable Forcing for the earliest sowing; and New Scarlet Intermediate (a grand sort), Scarlet Model, and Long Surrey for main crops.

BEEF.—Crimson Globe and Cheltenham Green Top.

TURNIPS.—Snowball for early, and Red Globe for autumn sowing.

RADISH.—French Breakfast.

SPINACH.—Summer Round Leaved and Winter Prickly.

CABBAGE.—Flower of Spring and Ellam's Dwarf Early.

BRUSSELS SPROUTS.—Exhibition.

BROCCOLI.—For autumn use, Self-protecting and Winter Mammoth; for spring use, Model.

CAULIFLOWER.—For early summer use, White Queen; for late autumn, Giant.

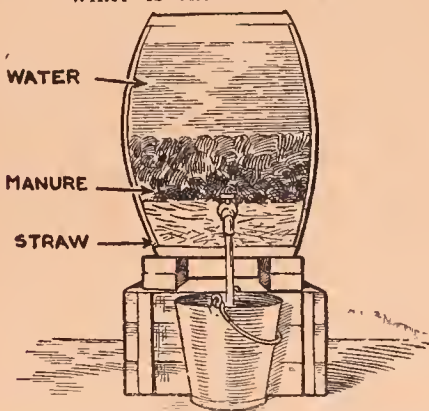
TOMATO.—Ailsa Craig.

VEGETABLE MARROW.—Moore's Vegetable Cream, Long White, and Pen-y-Byd.

CELERY.—Standard Bearer (pink) and Wright's Giant White.

LETTUCE.—Among cabbage sorts, Early Paris Market (for framework), All the Year Round and Golden Ball are good, with Stanstead Park for autumn sowing. Of Cos sorts, Balloon Cos and Leviathan are fine, with

WHAT IS MANURE WATER?



This is the way to have manure water always available. When it is drawn off it is further diluted, if necessary, until it is pale yellow in colour.

Hardy Winter White and Bath or Brown Cos for autumn sowing.

LEEK.—The Lyon.

SAVOY.—Drumhead.

KALE.—Cottager's and Asparagus.

ENDIVE.—Round-leaved Batavian and Moss Curled.

CHICORY.—Witloef.

KOHL-RABI.—Early Purple.

POTATOES.—Early May Queen and Sharpe's Express for frames and early borders; and Up-to-Date, King Edward VII., and Eclipse for main crop.

CHAPTER VII.

STORING SURPLUS VEGETABLES.

By following the directions given in other chapters it is possible to grow in a fair sized garden sufficient vegetables to last the year through. But this does not mean that at any time in the year you can go into your garden and cut or pick whatever you fancy. At some seasons of the year Nature produces bountifully; at others she supplies our demands very moderately. Therefore, you have to harvest in the season of plenty and store for use during the months of scarcity.

There are various ways of storing vegetables, the simplest of which we shall describe :

Clamping Roots.

One of the best methods of storing root crops is that known as "clamping," that is, in heaps of soil. Most of them may also be bottled or dried, as described on another page.

BEET.—Lift the bulbs very carefully so that the skin is not broken, twist off the leaves, not too closely, and clean away the soil. Then stack them in pyramid-shaped clumps in a cool shed. Cover the clumps with a layer of sand or ashes, then a layer of straw, and finally a heavy layer of soil. Small quantities of beet may be stored in a cool, dry, dark shed or cellar without any covering whatever.

CARROTS.—Lift them carefully with the fork, and cut the leaves within an inch of the root, clean the roots of all loose soil, dry in the sun for a day or so, and store in a cool shed or cellar in tiers—covered with sand or loose dry soil.

PARSNIPS.—Parsnips will take little harm if left in the ground and dug as required. But as frost sometimes prevents you from lifting them when wanted, the ground being

so hard, it is as well to lift small batches and store them in cinder ashes in a cool place free from severe frost and wet.

TURNIPS.—Turnips mature very quickly, and except in such circumstances as have arisen now, successional sowings obviate the need for storing. As we show on another page, seed may be sown practically the whole year round and usable-sized turnips secured. However, if you have made too big a main crop sowing and you have more turnips than you can use, you can keep them quite safely for a week or so in a damp, dark shed. Cut off the tops closely, arrange them in tiers, and cover them with straw, on top of which place a good layer of soil.

ONIONS.—These must be ripened well before storing. While they are in the ground the tops are bent over so as to give the sun full scope to do its part towards ripening. A week or so later they must be dug up and allowed to lie on the ground in full sunshine for two or three days. They may then be taken up and spread out on the floor of a loft or dry shed and covered by a thick layer of straw. Another good way of storing onions, though it takes a good deal of time, is to rope them. This is done as follows:—Take some long straw and bind it with string into a rope about 1 inch thick and 24 inches in length. Then cut the stalks of your onions to within 2 inches of the bulb and, taking the larger ones first, proceed to bind them round the straw from the bottom until you have bound them round the whole of the straw rope. Make a secure loop at the top and hang the rope in a dry place.

JERUSALEM ARTICHOKEs.—Store in the same way as parsnips.

CHINESE ARTICHOKEs.—Store in sand in a cool but frost proof place. Do not expose the tubers to light more than possible or they will become discoloured and spoil for cooking purposes.

When you have completed your storing do not think that you can leave your vegetables to take care of themselves.

They should be frequently looked over in order that decaying or damaged roots may be removed.

Carrots and beetroots will often be found to have started into growth, and in this case the freshly made shoots should be carefully rubbed off by hand and the roots replaced as they were. The roots go hard and lose their colour when cooked if these growths are not checked.

Onions, too, need a particular amount of attention and, as they decay rapidly, all bulbs showing the slightest speck should be removed, so that they cannot contaminate the others. Our principle is to place the softest onions on one side for immediate use and store the remainder away.

If growth has commenced they should be topped and tailed.

Storing Cabbage and Cauliflower.

CABBAGE.—Sink a barrel in the ground to within an inch or two of the top, cut off the heads of the cabbage, and place them in the barrel until full. Put a board over the barrel to keep out rain and frosts, and this is all the covering that is needed. They will keep quite well in this way.

CAULIFLOWER.—There are two good methods of keeping fully matured cauliflower: **(A)** Stack the heads in a cellar and cover the roots and stalks with earth. If no cellar is available they may be placed in a trench in the garden, roots downward. The latter should be covered with earth close up to the heads, which should be covered with hay or straw 4 or 5 inches thick, and then just sufficient soil to keep the straw in position. **(B)** Pull up the cauliflower and hang them head downwards in a cool cellar or shed. Damp them overhead with a syringe or watercan every two days. They will keep for a fortnight or more in this way.

CELERY.—This will keep in good condition through the winter in a cool, dry cellar, if laid out in earth. If only a small quantity is to be kept take a box and stand the celery up in it, placing a little earth about the roots.

FRENCH BEANS.—Take a large earthenware jar or pan and at the bottom spread a fairly thick layer of salt. On the salt put a layer of whole beans; then another layer of salt; another layer of beans and so on until the jar is full, finishing with the salt layer. Stir salt and beans

well. Cover the jar with a clean cloth; over this lay a board entirely covering the mouth of the jar, and on the board put a heavy weight to keep it in position and to prevent air from entering the jar. Beans stored in this way will keep for several months if necessary, and even if some of the beans are taken out for use this will do no harm provided the jar is carefully re-covered. The beans must be well washed and steeped in water for from twelve to twenty-four hours before use, and it is better to change the water every six hours. Naturally it is unnecessary to put any salt into the water used when cooking the beans.

Bottling Vegetables.

The preserving of vegetables by bottling is carried out in exactly the same way as the bottling of fruit, save that boiled water is used instead of syrup. Almost all vegetables, including cauliflower, turnips, carrots, French beans, and soon, can be bottled and will keep admirably when so treated, provided they are gathered on a dry day, after the dew is off them, are in perfect condition, and rather under than over-ripe.

Let us take a few typical examples: Cardoons, celery, and celeriac are excellent vegetables to experiment with. Cut the inner leaves into 3-inch lengths (removing all the prickly parts in the case of cardoons), blanch them for twenty minutes in boiling salted water, then rinse them, drain them, and dry them on a clean cloth.

Next place them into bottles and fill the bottle right up to the top with boiling water salted as for cooking the vegetables. Fit on the patent top (all preserving-bottles should have special tops with a vent in them), swathe the bottles in hay to prevent them cracking, and stand them in a kettle of water. Bring the water to the boil and allow the vegetables to cook steadily for one and a half hours.

Then cork and wax up the vent hole, while the bottles are still in the water. Allow them to get quite cold before removing them from the kettle.

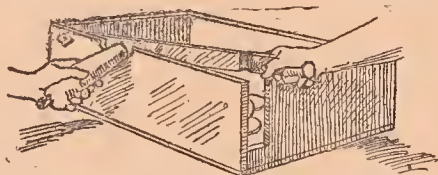
Before storing the bottles you must make sure that they are quite air-tight; otherwise the contents will not keep. The bottle is not so liable to crack when filled with boil-

ing water if it is first scalded and is stood on a wet cloth whilst being filled.

French beans should be "strung" and parboiled before being bottled, and carrots, turnips, artichokes and similar tough vegetables should also be par-boiled before receiving their final cooking in the bottles.

Tomatoes Can be Preserved.

Tomatoes are preserved in a slightly different way. The fruit should be dipped into boiling water for a minute so that they may be peeled easily, then thoroughly drained without being squashed. They should next be put into an enamel pan, brought steadily to the boil, and stirred gently with a wooden spoon, care being taken not to break them. They should remain on the boil for twelve minutes, then be



An implement like this, contrived from a box and a table knife, is fine for cutting up the vegetables. And it is quite easy to make.

poured into wide-mouthed patent bottles until the bottles are quite full and running over.

Fix on the stoppers immediately, allow them to cool, make sure that they are airtight, and finally store them away in a cool, dark, dry place.

The four aids to success in vegetable bottling are :—

1. Choose sound specimens only.
2. Thoroughly scald the bottles before filling.
3. See that the bottles are perfectly airtight.
4. Store them in a dry, cool, dark place, but where they can be examined from time to time, so that if the contents of any are found to be fermenting they may be at once removed.

Drying Vegetables.

For those who do not care for bottled vegetables there is a process of desiccating them which can be quite easily

carried out at home. Continental gardeners make a regular practice of desiccating a number of vegetables for winter use.

Potatoes, carrots, turnips, cauliflowers, endive, parsley, spinach, and similar vegetables can all be treated in this way. The root vegetables should first be washed, peeled, and cut up fairly fine, then boiled for five minutes in a wicker basket. The green vegetables should be washed and cut up and boiled in the same way.

After boiling, rinse them in cold water, drain them well, and dry them carefully on a clean cloth. Then spread them out in thin layers on a convenient framework so that they do not stick together in lumps.

A Simple Drying Frame.

Suitable frames can be made by tacking a sheet of canvas or sacking on four strips of wood nailed together in the form of a square.

The frames and their contents should be just large enough to fit into the oven easily, for in the oven they must remain for the night, an even, moderate heat being maintained.

There is no need to keep them in the oven all day when it is required for other purposes, but they must be returned to it again when the day's cooking is done until they are quite dry and crisp. Then they may be stored in air-tight bottles.

Mushrooms may also be dried. They should be wiped very clean and carefully peeled. Then they should be laid on paper, set in a cool oven to dry, and afterwards stored in paper bags.

They will come up quite fresh if simmered in gravy just before they are required for use.

We have tried an excellent American recipe for drying marrows with complete success.

Choose only ripe marrows, pare them, cut them into small pieces, and stew them until soft. Then mash them and strain them through a colander. Spread the pulp so left on plates in layers, not quite an inch thick, and dry in a slow oven which has a temperature high enough to dry them quickly, and low enough not to scorch them.

In a day they will become dry and crisp, and can be

stored away in a dry place until required for use. When wanted, the pieces should be soaked overnight in a little milk, and they will then return to a nice pulp.

Drying Herbs.

A store of dried herbs should be found in every kitchen. Gather the herbs on a dry day, and pick off all discoloured and rotten leaves. Then lay the herbs on sheets of blotting-paper and stand them out in the sun or where the heat of a stove can get to them.

Herbs must be dried quickly or they will ferment or grow mouldy. For this reason they should be only thinly spread out, and should be frequently turned; When dry they should be shaken in a large meshed sieve to get rid of all insect pests, eggs, etc., and stored in a dry, warm place.

Above all, waste nothing. There is no cauliflower, cucumber, shallot, or onion too small to be pickled; few carrots, potatoes, beet, or turnips too small or ugly-shaped to use for garnishing or flavouring. Those that are you should give to the rabbits or fowls.

CHAPTER VIII.

STORING SURPLUS FRUIT.

The fruit season starts rapidly and ends equally abruptly unless you store or preserve the surplus. This will present no difficulty.

The first mistake to guard against is not to gather fruit when it is either under-ripe or over-ripe. You must therefore always test it for ripeness before gathering.

With apples and pears one good test is to pick a medium sized fruit and cut it open. If the pips are brown in colour the fruit is fit to gather. Another test for most fruits is to lift the fruit to a horizontal position. If ready to gather it will, without the least force, become detached from the tree.

What to do with Windfalls.

Always gather fruit on a fine, dry day, handle it very carefully so that it does not fall and take care not to bruise it. Do not mix windfalls with picked fruit. Gather them separately every morning and turn them straight away into jam or jelly for they will not keep longer than a week.

It is well known that apples mix well with almost any fruit, and even vegetable marrow, so that a great quantity of useful preserve can be made from material that would otherwise be wasted.

The Fruit Store.

In most cottages, farm and town houses a room or shed suitable for storing fruit can be found. It must be clean and dark, cool and airy, and must not be subjected to extremes of heat and cold. A temperature of between 40 degrees and 45 degrees is about right. If it has an earth floor so much the better as it can be kept moist, but this is not essential.

Shelves will, of course, be suitable for holding the fruit, but if sliding shelves, which can be pulled out at will, are available, so much the better. Fruit-storing trays can be bought very cheaply, or can be knocked together out of rough egg cases and similar boxes in a very short space of time.

Whatever you use, whether shelves or trays, line them

with a clean sheet of paper. Paper is far better than straw or hay, which gives a bad taste to the fruit. Never have more than one layer, and keep the fruits from touching one another.

Plums.

Plums cannot be stored so readily as apples or pears, but yet they may be kept for a fortnight with perfect safety. Victoria, Jefferson, Prince Engelbert, Magnum Bonum, Orleans, Pond's Seedling, Coe's Golden Drop, and Kirke's all store comparatively well, especially if gathered when they are three-parts coloured.

The colouring and ripening process will continue in the store-room, and the plums will keep firm and, if necessary, travel well.

Pears.

Pears are impossible things to store when picked in a ripe condition, but very simple to store when picked at the right time.

The pears should be laid on their sides, not on the broad ends with the stalk upward. When placed on their sides it is far easier to examine each one and detect the least trace of decay without displacing the fruit. Usually the first speck of decay is either at the broad end or near the stalk, so that when stood on the broad end the whole of that particular part may become decayed before anything amiss is noticed.

No bruised pears should be stored on any account, as even the slightest bruise will develop so much that the pear is in a short time entirely rotten. We also exclude from the store all fruit which has been punctured by birds, wasps or flies, though at a time like the present we might be inclined to place them in a separate store on the off-chance that they will keep sound.

Apples.

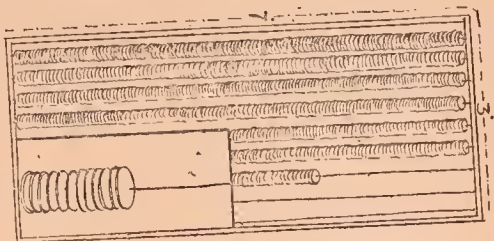
Apples are the simplest of all fruit to store, and the single layer rule may even be waived in this case. We have kept apples placed in shallow heaps for a long time without any trouble, though as time permits, we usually sort them out later into grades and place them in single layers on sheets of paper.

Clean boxes also make useful apple stores. Four layers can be packed in a box with a sheet of white paper between each layer.

Apple Drying.

Apple-drying is quite a simple process. All you have to do is to peel the fruit, cut them in slices, spread them on cloths, tables or boards, and dry them in the sun if the weather is clear and dry, or in the house if cloudy and stormy weather threatens. If left out of doors in unfavourable weather the apples will not dry but will most probably rot.

In order that the apples may be taken quickly into the garden or back into the house the best plan is to use frames. In fine weather the frames and their contents can quite easily be taken out of doors; at nights, or in dull weather



A simple apple-drying frame.

they can be brought into the house and set against the side of the room near the stove or fireplace.

The frames are very easily made. Two strips of board 7 feet long and 2 inches wide, and two strips 3 feet long and $1\frac{1}{2}$ inches wide are needed. Nail the short strip across the ends of the long ones to make a frame 7 by 3 feet. This is a convenient size for all purposes. On one of the long strips drive in nails 3 inches apart.

Then, with the aid of a needle, the apples are strung on twine or stout thread in lengths long enough to reach twice across the frame. The ends of the twine are then tied together and the strings hang on the nails across the frame. The apples will soon dry so that the strings may be doubled on the nails and fresh ones put on.

Storing Grapes

On the bottom of a tub place a good layer of bran which has been well-dried in an oven. On the bran put a layer of grapes, and also scatter bran between the bunches so that they may not be in contact. Proceed in this way with alternate layers of grapes and bran till the barrel is full. Then close the barrel so that no air can enter.

If only a small quantity of grapes is to be preserved a box can very well be used. The box should be lined with paper and paper also should be placed between each layer of grapes, the whole being finally covered with several folds of paper or cloth. Nail on the lid and keep the box in a cool room, but which, however, will not admit frost.

Each bunch of grapes so stored should be perfect, all imperfect grapes being picked off. The bunches should also be examined several times during the winter, and should any mould or decay appear the faulty berries should be removed before the bunch is again placed in store.

Some gardeners put a drop of sealing wax at the end of each stalk, but we cannot say that we have found this improves the keeping qualities of the grapes.

Bottling Fruit.

Apples, pears, plums, gooseberries, raspberries, blackberries, currants and many other fruits can be preserved by bottling.

Briefly the method is this :

1. Carefully pare and core the fruit.
2. Dip it into a solution of: water, 1 gallon; salt, 1 ounce; the juice of two lemons.
3. Pack it in special fruit bottles.
4. Pour on it a syrup made by dissolving 1 lb. of loaf sugar in 1 quart of boiling water.
5. Stand the bottles to the neck in a kettle of water (put a board at the bottom of the kettle and stand the bottles on that), and bring the water gently to a temperature of 170 degrees to 180 degrees.
6. Maintain this temperature for about 15 minutes, then gradually lower it until the bottles are cool enough to be removed.
7. Make the bottles air tight by corking and covering the cork with sealing wax at once.

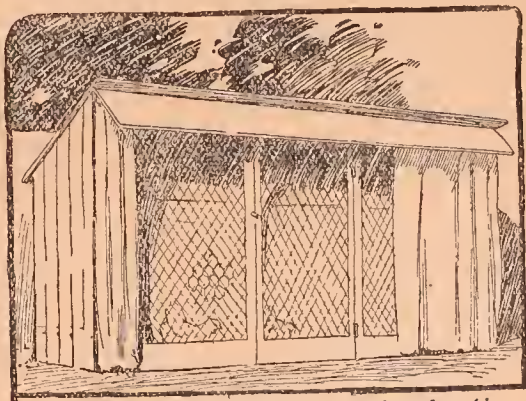
CHAPTER IX.

MAKE SURE OF YOUR EGGS.

Have you room for half-a-dozen fowls? If so you will be wise to start poultry-keeping straight away.

The very best breed for a small run is the Buff Orpington. Good laying birds of this breed can be bought for 3s. 6d up to 5s. 6d.; according to the month in which you buy.

If you want birds to lay during the summer, that is, if you buy in February or March, you can get them for the



A useful garden poultry-house. Curtains of sacking protect the fowls during rough weather.

lower figure. But if you want them to lay during the winter they will cost more, because they will have to have been hatched in March, when eggs are scarce and chicken-rearing is not such an easy matter.

Whatever you do, buy birds which are not more than a year old.

Unless you have a paddock it is best to keep the fowls confined altogether. The poultry-house, therefore, must be light and airy. Apart from this, it matters little what type of house is used. That illustrated on this page and the next is as good as any.

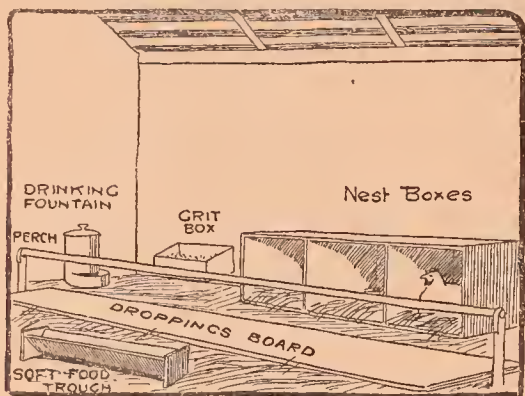
It is very inexpensive to make, wood from packing cases answering the purpose admirably.

The floor is of earth beaten hard and is covered with 6 inches of straw chaff. A house to accommodate six fowls should be about 5 feet by 4 feet.

Laying fowls need three meals a day: soft food in the morning, green food at mid-day, and corn in the evening. At each meal they should be given just as much as they will clear up eagerly and no more.

The soft food may consist of any meals that can be bought economically. The following is excellent:

Kitchen waste (potato peelings, bits of bread, meat, surplus vegetables, etc.) ...	1 part.
Barley meal or middlings	2 parts.



The inside of the same poultry house.

The scraps are cooked and mixed in with the middlings, and then water is added until the whole forms a crumbly mash. In the winter it is served warm; in the summer cold. It must be fed in a trough.

The green food may be cabbage leaves and stumps, cauliflower, lettuce, turnips, and carrot leaves, lawn trimmings, waste carrots and other roots; in fact, almost any vegetable.

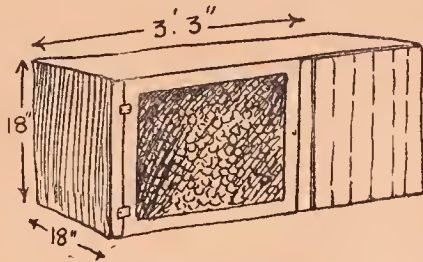
For corn—wheat, oats, or barley are best. Scatter it in the litter and let the fowls hunt for it.

In addition to food, the fowls will need a trough of grit (this is very cheap to buy) and plenty of fresh clean water.

CHAPTER X.

BREEDING RABBITS FOR THE TABLE.*

Rabbits are even less trouble to keep than fowls, are just as profitable, but require less outlay. For the expenditure of well under a sovereign you can provide yourself with many a tasty dish during the year. You say you couldn't eat a tame rabbit? Well, our reply is that you have probably



A good rabbit hutch made from a tobacco packing case.

eaten *many* tame rabbits. All the Ostend rabbits are tame rabbits. All the English rabbits now so extensively sold are tame rabbits. The only difference is that they were bred by a stranger to you.

There are only two breeds of rabbits worth keeping for table purposes—Flemish Giants and Belgian Hares. A good buck and doe, seven months old (the right age to start breeding) will cost about 8s. each. Mated four times in the year, the doe will produce four litters of from five to eight youngsters apiece. These will be ready for killing at eleven or twelve weeks old, when they will weigh three or three and a half pounds.

* If you want fuller information on breeding table rabbits, get "Utility Rabbit Keeping," price 1s. net, or post free 1s. 3d. from "The Smallholder" office, 16-18 Henrietta Street, Covent Garden, W.C.

Older rabbits may be fed very largely on green food, the garden waste (cabbage, cauliflower, and lettuce leaves, misshapen carrots, turnips, beets, etc.) again coming in very handy.

They will need a morning meal of, say, hay or oat straw, and green food, and an evening meal of oats and green food; or, if oats are too expensive, you can substitute mash made up of boiled potatoes and their peelings, barley meal and bran, or midlings and bran. It is best not to give them the same food day after day; they appreciate a change very much indeed.

A pan of fresh drinking water should always be before them.

The hutches need be only very simple affairs, match cases or tobacco packing cases answering the purpose admirably. The only point is to see that the roof and sides are wet-proof and draught-proof. A wooden screen to fit over the front of the hutch in very wet, cold, or windy weather is also necessary.

In the sleeping compartment, there should always be a plentiful supply of hay or oat straw to act as bedding as well as food. Over the floor of the run sawdust should be sprinkled.

The buck and the doe should be housed separately, the doe being introduced into the buck's hutch for a few minutes only when it is desired to mate them. Thirty-one days after mating the young will be born, but they must not even be looked at for the first three days.

The youngsters will be fed by the mother for some weeks, but after a fortnight or so will be seen to nibble at the mother's food. The mother should be taken away from them when they are six or seven weeks old, and from then on till they reach killing age they should be very liberally fed, receiving three meals a day, instead of two.

The simplest way to kill a rabbit is first to stun it by means of a sharp blow on the neck immediately behind the ears, while it is held suspended by the hind legs, and then to insert a sharp-pointed knife in the soft part of the neck to sever the jugular vein.

