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1896 Seed Potatoes and Early Seeds

Grown in the Cold North East

The George W. P. Jerrard Co., Caribou, Maine
This is the fourteenth year of the establishment of this business, and the second year of its continuance under the new firm name. We open this season with increased facilities for doing business and with a stock which we think excels anything ever before offered, in quality and beauty. We feel that we can give prompter attention to the favors of our customers and satisfaction in every case.

We are placing our goods before the public at prices within reach of all, and this, combined with the greatly reduced freight rates (see schedule on next page), will, we think, insure us even a larger patronage than ever before. We thank our customers for their kind favors of the past and trust that we may have a continuance of the same this season.

We have established a shop here for the manufacture of barrels for use in our business. We use 28 1-2 inch cut elm staves, 17 1-2 inch heading, and patent coiled hoops. These make largest size regular western flour barrels, which hold just about three bushels of potatoes. They are new and all alike, so they will prove quite an attractive feature in our business.

NOTE. We raise, and have raised for us, in Caribou and a few surrounding towns, all under our immediate supervision, a larger portion of the seed stock we sell than any other American seedsmen. There are several kinds, however, which cannot be raised in Northern Maine. These we have raised for us by trustworthy parties elsewhere, so that we are able to do what few other seedsmen in this country do or can do—warrant all our seeds true to name, and in quality not surpassed by any on earth.

What Our Seed Potatoes Are. We plant only smooth, handsome potatoes of desirable shape, and discard every prongy one, or such as show tendency to any form of disease. By this care we have established strong, hardy strains of all the kinds we sell. Each spring we furnish this Pedigree seed to farmers in this and adjoining towns, who raise their crops for us on contract. Such Many Years' Selected Seed Stock, grown in this cold, north-east country, gives satisfaction everywhere. Stored in cool cellars during the winter, they remain perfectly dormant, so that when spring comes they have no appearance of sprouting, even though it is late into May. These potatoes come up strong and quickly when planted, and push forward with wonderful vigor. None fail to grow; and, side by side with other seed, they yield from a third more to double the number of bushels of merchantable potatoes to the acre everywhere.

How We Fill Orders. All garden seeds and seed grains will be sent, if possible, on the day the order is received. On account of the discounts offered by us for early orders, it is the practice of a large number of our customers to order much earlier in the season than it would be safe to ship seed potatoes to them on account of cold weather. All orders received too early for immediate shipment are carefully put up by experienced packers and marked ready to ship. Then they are held in proper cool storage until the season commences to open, so that they can go safe into the locality at which they are ordered. We begin to ship seed potatoes to southern and middle points the first of March, and work northward as fast as the season will permit them to go in safety.

We Warrant All Seeds We Sell to grow and prove true to name, to the extent that if they fail in either of these particulars we will refill the order at any time free of cost. We also warrant all Seed or Seed Potatoes sent by us by mail or express to reach our customers in good condition.

Discounts. In order that we may, in a measure, bridge over the rush at the busy season, we allow discounts on early orders. Orders received in advance of the shipping season are carefully put up by experienced packers and marked ready, and shipped as early as the weather will permit them to go safe to destination. All orders sent us with pay during the month of January may be discounted 7 per cent.; during February, 6 per cent.; during March, 5 per cent.; and in addition to the above, persons who order to the amount of $50 or more may keep back 5 per cent. thereafter.

More Discount. Those of our customers who buy seeds in packets may select $1.25 worth for every dollar sent. This offer is not subject in addition to the discounts named above, and it applies only to seeds in packets. If ounces or pounds are included in the $1.00 worth, this last discount will not be allowed.

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MAKE ALL MONEY ORDERS, DRAFTS, and REGISTERED LETTERS PAYABLE TO THE COMPANY.

SEE BOTTOM OF THIS PAGE.

HOW TO SEND MONEY. Send money at our risk and expense by Post-Office Money Order, Bank Draft, or by Express Money Order. Or if you live far away from a money-order post-office or bank or express office, you can send it in a Registered Letter. Small sums, of one dollar or less, may be sent in a letter without registering. Less than one dollar should be sent in Postal Note or Stamps. We warrant money to reach us safely when sent by either of the above-named ways, and our customers may deduct the cost of the order, draft or registering from the amount to be sent.

Make Post-Office Money Orders payable to us at Bangor, Maine. Caribou is a money-order office, but located far from the business centers, its resources are limited, so that in years past thousands of dollars' worth of money orders have accumulated in our safe and remained unpaid for a long time.

NOTICE. Reduction of Ten Cents per Barrel from last year
ON OUR SPECIAL LOW FREIGHT RATES FROM CARIBOU TO BOSTON. See schedule below.

Commencing the first of March we run special through cars over the railroads as far as Boston every week day until April 10th. By this service we give our customers the lowest carload freight rates on all orders, large and small, as far as that city, provided they prepay the charges. The charges from Boston further on will be paid by consignee upon receipt of goods. Those who wish to avail themselves of these low rates will need to send us the amount of the freight charges as per the following table, with their orders, or before time of shipment. We have an agent in Boston who takes the carloads in hand upon their arrival there, and sees to the safe delivery of each lot at its proper railroad station, steamboat landing or express office, to go on to its destination.

These Rates are Good from March 1st to April 10th. After the latter date all freights will go from here by regular train at full rates and should not be prepaid any part of the way.

We never pay Freight or Express charges under any circumstances unless money is sent us for that purpose.

FROM CARIBOU TO BOSTON, MASS.

| Per Barrel | 46 cts. |
| Per Bushel | 19 cts. |
| Per Peck | Free. |

This rate does not include transfer at Boston, which costs 25 cts. for Five Bbls. or less; and 5 cts. for each Bbl. or Parcel over Five.

We begin to Ship Seed Potatoes to Southern and Middle-Southern points the first of March, and work Northward as fast as the season will permit.

Seeds Post-paid by Mail. In noting our prices it should be borne in mind that we Pay Postage on all vegetable seeds by the quart, pint, pound, ounce and packet. When ordering by freight or express, eight cents per lb. should be deducted.

Do not overlook DISCOUNTS given elsewhere.

NOTICE. We do not sell seed potatoes in bulk to dealers to sell again.

All are packed in barrels, boxes, or sealed sacks, and every parcel bears our Trade Mark label.

For barreling we use tight new flour barrels, and fill them so they will not rattle. We shake them full, then with a screw-press put the head down where it belongs. Packed in this way our barrels hold very nearly three bushels, and we put the same measure in sealed sacks. When desired we will pack two kinds in a barrel without extra expense.

Address everything to

THE GEORGE W. P. JERRARD COMPANY, CARIBOU, MAINE.
THE COUNTRY GENTLEMAN.

This wonderful new potato which we introduce this season is a most promising variety. It originated on our farm in Caribou, and resembles very closely the New Queen and Beauty of Hebron, only that the coloring is more marked than in either of these varieties. The blush and white markings cover the skin of this potato in a peculiar mottled manner, making it one of the most strikingly handsome varieties. It is a medium late kind, about half way between the New Queen and White Elephant in time of maturing; the eyes are shallow, with numerous sprouts to the eye, and it is a very large yielder.

We have had it under our personal supervision for the past five years, and during this time it has not shown the least inclination to rot or disease of any kind, and seems less affected by drouth than the average. We unhesitatingly recommend this superb new potato as the very best of all the main crop or medium late sorts and worthy the name of America’s foremost agricultural journal, for which it is christened. Prices: bush., $10.00; pk., $3.00, by freight or express. By mail, post-paid—1 lb., 75 cts.; 3 lbs., $1.75.

T. B. Terry, the great potato specialist of Ohio, writes, in a communication to the Rural New Yorker, of September 8th, as follows: "Last spring I bought all seed, as did some of my neighbors, of Mr. Geo. W. P. Jerrard, who advertises in the 'Rural,' and lives away up in the northern part of Maine. We had them come just before we wanted to plant, and they got here without a sprout having been started. In my estimation the cost of bringing them so far was a small matter by the side of the gain from having entirely sound seed so that the first sprout could grow, and from the change of seed. My next neighbor planted a few rows of his own seed by the side of the Jerrard seed, and it would be a dark night when one could not see the difference in growth when riding by. I should not be surprised if the difference in yield reached seventy-five bushels per acre."
When we placed this potato on the market for the first time last season, we considered it a most promising kind, but our most sanguine expectations fell far short of its wonderful yielding capacity and perfect eating qualities as developed this year. It is not only a great yielder but the tubers grow to a very large size, and it is certainly one of the handsomest varieties that we have ever seen. Bright red in color, eyes nearly even with the skin, and having, as it does, all the desirable qualities which go to make a perfect potato, we feel that we are not overestimating it in saying that it is one of the finest potatoes in existence to-day.

The accompanying engraving shows to perfection the shape and peculiarities of this variety, which as a table potato has no superior. It is floury, rich, and of excellent flavor, and we can assure our customers that they will not be disappointed in it.

Prices: peck, $2.50; 1-2 peck, $1.50, by freight or express. By mail, post-paid—1 lb., 65 cts.; 3 lbs., $1.50.

G. W. Blackman, Bradford Co., Penn., writes: "I am highly pleased with the Somerset potato which I had of you last spring. The tubers were large, smooth, no prongs, and of finest quality, and planted beside the Irish Daisy and Great Divide, they were superior to either of them.

H. A. Wheeler, Worcester Co., Mass., writes: "The Somerset potatoes which I purchased of you last season did finely. They yielded a handsome crop of large, sound potatoes, some of them of enormous size, and their cooking quality is all that could be desired."

Arthur Hunt, Grafton Co., N. H., writes: "The Somerset potatoes purchased of you last spring gave perfect satisfaction. They are a large, healthy grower, a great yielder, and of the best quality."
POTATO SEED FROM THE FLOWER BALL.

We have a quantity of very choice potato seed from the flower ball (the true seed), which we are pleased to offer to our customers who would try to raise new kinds of potatoes. Growing new sorts from the seed-ball seed is very interesting employment for old or young. There is the widest range of difference in color, shape, and general characteristics between the different seedlings; every one is more or less unlike every other.

Price: pkt. of about twenty seeds, 20 cts.
Carman, No. 1.

Last season we had a great many inquiries for this variety of potato, and therefore decided to add it to our list. We procured our seed from the original introducer, who says: "It is doubtful if any novelty ever created such a sensation among potato growers as this wonderful new potato, introduced by us last season." It is a large, handsome, white potato, not particularly smooth, but with a skin well netted, a good yielder, and very desirable as a table potato. Prices: by mail, post-paid—1 lb., 50 cts.; 3 lbs., $1.00.

Wilson's Yellow Eye Pea Bean.

We have a novelty indeed to offer our customers this season—a handsome, shapely, small pea bean, with a yellow eye—a bean combining the fine texture of the small pea bean, with the exquisite flavor of the old-fashioned Yellow Eye. We consider this new variety not only one of the best all-purpose market beans ever introduced, but one of sterling merit for green use as a string bean; so that those of our customers who plant the Wilson will be supplied for the season, and will have no occasion to bother with garden beans to use green, but will find this truly an all-purpose bean for household use. It is a vigorous, healthy grower, quite similar in this respect to the well-known Blue Pod. Season of ripening same as Yellow Eye. It originated in the south-western part of Maine, and comes to us from the Rev. Joel Wilson, a gentleman well known to many of our customers. Prices: by mail, post-paid—pint, 60 cts.; 1-2 pint, 55 cts.; pkt., 20 cts.
POTATOES.

THE Way we Grow Potatoes. Hundreds of persons ask us every year how we raise our potatoes, so we will give a few hints which may be of interest to our patrons:

For our main crop we plant as early as we can and not endanger the young plants to be killed by frost after they shall have come up out of the ground. We cut the seed to the size of a pullet's egg and sprinkle it with land plaster to prevent the pieces from sticking together, or heating if not immediately planted. For hand planting we mark out the rows two and one-half feet apart, and two inches deep. Into these rows we drop a single piece of seed every sixteen inches and cover about two inches deep, not forgetting to firm the earth over the seed by a gentle pat of the hoe. This keeps the seed from drying up.

We keep the weeds from growing by frequent hoeing, and finally hill up around the plants when they are five or six inches high. We do not let the Colorado beetle make any show at eating the leaves, but sprinkle the plants with Paris green, one heaping teaspoonful to two gallons of water, constantly stirred while being applied from the nozzle of a garden sprinkler. We do not commence to dig the crop for storing until they are so fully ripened that the skins do not rub off in handling. To be good quality for table use the harvested tubers must be stored in a cool place away from light or currents of air.

In our great plantings we do almost everything by horse power; we plant them with a machine, weed them with a horse-weeder, hoe them with a horse-hoe; sprinkle on the poison to kill the bugs with a horse-sprinkler which sprinkles several rows at a time, and finally dig them with a four-horse digger. All this latter at a cost per acre not exceeding one-tenth the cost of caring for them by hand.

Changing Seed. There is no crop that is so much benefited by the introduction of fresh new seed from time to time as potato. It seems to take on new life and prosper wonderfully, if the change is to well-selected stock, grown far north. Thousands of our customers do not plant their own raising of seed at all, but buy of us every year. They find they can grow nearly double the crop on the same land that they can from home-grown seed, and the crop is smoother, handsomer, and more salable in the markets.

Cutting Seed Potatoes. It is of doubtful utility to cut seed potatoes much in advance of time of planting. If the pieces are carefully sprinkled with land plaster as fast as cut they may be kept in small piles for several days, usually without injury. But if unexpected bad weather delays the planting there is danger that it will be greatly injured. It is safest and not more expensive, to cut seed as fast as it is wanted for planting.

CAUTION. The country is full of bogus Early Harvest, Early Norther, and New Queen seed potatoes. On account of the great popularity of these varieties, and the high prices they command, the most high-handed frauds have been perpetrated on the public by palming off common kinds for them. The only safe way, therefore, to buy real Early Harvest, Early Norther, and New Queen Seed Potatoes, is to purchase only from dealers of known reliability, though no doubt in every case the true stock from responsible dealers will cost more than the bogus stuff is offered for.
The Early Harvest.

This beautiful new extra early potato originated in Penobscot County, this State, and we consider it one of the most promising new kinds we have introduced. It is wonderfully early —earlier than any other potato grown, which unprecedented feature, coupled with large yield, superb quality, and fine appearance, make it a most valuable sort for first early marketing or for home use. The tubers average very large size, are nearly white, with eyes only slightly indented. Skin often netted, as shown in the engraving. This netted skin on a potato is nature’s mark of fine quality. Shape oval, flattened, sometimes long oval. Quality best. Prices: bbl., $5.00; bu., $2.50; pk., $1.00, by freight or express. By mail, post-paid—1 lb., 50 cts.; 3 lbs., $1.00.

Joseph Gilbert, Middlesex Co., Mass., writes: “The three two-pound packages Early Harvest potatoes purchased from you last spring yielded a wonderfully early and very large crop, notwithstanding the severe drought in this locality. From less than half peck we harvested nineteen bushels of mostly extra large and exceedingly handsome tubers.”

I. W. Johnson, Litchfield Co., Conn., writes: “I planted one pound of your Early Harvest potatoes last spring. They got ripe very early, and at digging we got one hundred and seventy-three pounds very large potatoes.”

Ames Brandon, Madison Co., New York, writes: “From two pounds planting Early Harvests I raised two hundred and fifty-seven pounds of mammoth potatoes.”

G. C. Wakefield, Bergen Co., New Jersey, writes: “The early Harvest is the very earliest potato I have grown, and, strange to say, it is also a large grower, and yielded as well as the best.”

It is poor time to plant potatoes, or hoe them, or harvest them, when the soil is so saturated with water as to be muddy. It is poor time even to fight “bugs” in rainy weather.
The Early Norther.

This superb new early potato originated on the farm of George W. P. Jerrard in the summer of 1887 and was introduced by him three years ago. It has had an unprecedented sale and for two years the stock of it has not been sufficient to supply the demand, and all very late orders had to be sent back unfilled. Like the wonderful New Queen the Early Norther seems to prosper in every condition of soil and climate, and from every quarter our customers write of its great productiveness, large size, and handsome appearance. It is certainly a new potato of great value and will be planted very largely this season in every part of the country. In shape, color, and season of ripening it closely resembles its parent (Early Rose), though it outyields that grand old sort two to one, and, as our recollection serves us, it yields larger crops than the Rose did in the palmy days of its youth. Prices: bbl., $3.50; bu., $1.75; pk., 80 cts., by freight or express. By mail, post-paid—lb., 40 cts.; 3 lbs., 80 cts.

Norman Sischo, Ashland Co., Wis., writes:—"I cannot say too much in praise of the potatoes I had of you last spring. I planted them on a piece of ground which had been cropped twice before, and in spite of the fact that I had never used fertilizer of any description on it, I dug 318 lbs. of Early Northers from three lbs. of seed, and the three lbs. of New Queen returned me 304 lbs. The crop of each of the above varieties was of the handsomest tubers that one could wish to see."

L. P. Bradish, Worcester Co., Mass., writes:—"I had some Early Northers of you last year, planted them the 28th of April, and we had new potatoes on the table the 18th of June, fifty-one days from time of planting. They mature the quickest of any potato I have ever seen."

G. H. James, Tazewell Co., Ill., writes:—"For quality and yield the Early Northers are ahead of anything I have ever seen."

L. D. Bean, Carroll Co., N. H., writes:—"My Early Norther and Pearl of Savoy potatoes took first premiums at our fair last fall (seed bought of you)."

John W. Wright, Bartholomew Co., Ind., writes:—"My Early Northers were 'out of sight' as to yield and quality. Shall order some of your other noted varieties next season."
New Queen.

Mr. George W. P. Jerrard was the original introducer of this superb new early potato, and during the past ten seasons it has been sold to go to every part of America, east, west, north, and south, and in all localities, whether in the sterile soil of New England or the rich prairies of the West, it has not once failed to yield a surprisingly bountiful crop of the handsomest potatoes ever seen. They grow large size—nearly all large, and closely resemble the White Elephant and Beauty of Hebron in color and shape. They are Extra Quality, Very Early, and Yield Immense Crops Everywhere.

Prices: bbl., $3.25; bush., $1.65; pk., 75 cts., by freight or express. By mail, post-paid—lb., 35 cts.; 3 lbs., 75 cts.

The late Philo Bradley, of New Haven, Conn., wrote:—"I have raised potatoes for over forty years, and the New Queen is the best one I ever saw."

Alfred H. Felton, of Putnam Co., N.Y., writes:—"The New Queen Potatoes I bought of you last spring were the admiration of all who saw them. I had the first early potatoes in the market, and from one season's trial I consider them the best early potatoes I ever saw."

A. J. Reed, Dorchester Co., Md., writes:—"The New Queens grew very large and handsome, with no small ones among them. They were altogether the finest potatoes sold this season in the Baltimore market."

Isaac L. Sherman, Newport Co., R. I., writes:—"Your New Queen is a fine potato, fully 10 days earlier than any other kind raised here."

Edward C. Fenimore, Newcastle Co., Del., writes:—"I planted New Queens April 13th and dug them June 17th, just 65 days after planting. The crop was large and I sold them for $1.50 per bushel in Philadelphia market."

Peter Buel, Hughes Co., South Dakota, writes:—"I raised 9 bbls. of handsome New Queens this year from the peck seed bought of you."
The Dandy.

This is the only known offspring of the good old Chenango, and has all the good qualities of the old patriarch except the purple and amber skin.

It is a beautiful white-skinned potato, originated in Canada, and was introduced by us several years ago. It is a late variety, of good quality, a large yielder, and is very free from rot, either in the ground or cellar. Prices: bbl., $3.00; bu., $1.50; pk., 75 cts., by freight or express. By mail, post-paid—lb., 35 cts.; 3 lbs., 75 cts.

Dr. H. Tupper, Bay County, Mich., writes:—"The Dandies are dandies indeed, and please me very much. I raised 25 bushels from one peck planting."

SUMMIT.

COVER SEED POTATOES AS FAST AS DROPPED.

In planting seed potatoes it is always best to follow with the covering as fast as the seed is dropped. If left for a considerable length of time exposed to the air, and especially to the sunlight, it is usually injured, sometimes ruined so that it never shows up.
SUMMIT.

This potato, an engraving of which you will see on the opposite page, is one of the most desirable medium-early varieties. It is a good grower, very hardy of plant, and is less liable to rot than most any other good potato we have found. It is the color of the Early Rose, and its shape is well shown in the engraving. It is about one week later than the Early Rose. The potatoes grow large and long, very smooth and handsome, and are of good quality. We think it will prove quite exempt from rot everywhere. We have grown it several seasons, and have not to our recollection ever seen any rotten potatoes among them, either in the field or cellar. It is a good yielder, producing large crops of uniformly large size and very handsome potatoes. Prices: bbl., $3.00; bu., $1.50; pk., 70 cts., by freight or express. By mail, post-paid—1 lb., 30 cts.; 3 lbs., 70 cts.

HARBINGER.

Never before in the history of this variety has it yielded so large a crop of large-size tubers as it has this year. Every potato turned out is of perfect shape, and if we called it handsome before we must pronounce it a perfect beauty now. It is altogether the handsomest potato, without one single exception, that we ever saw, and it has taken more prizes at the great fairs over the country during the past three years than any other potato has ever done. It was grown from a seed ball from the New Queen, in the summer of 1886, on our farm in Caribou, and has been very widely disseminated during the past four years. The shape of the tubers is well shown in the accompanying engraving. They are flesh-color, good keepers, and of good quality. The plants grow rapidly and quite large, with dark green foliage and white flowers. It matures medium late, and in most localities has proven a large cropper. Price: bbl., $8.25; bu., $1.65; pk., 75 cts., by freight or express. By mail, post-paid—1 lb., 35 cts.; 3 lbs., 75 cts.

DO NOT DIG POTATOES TOO EARLY.

Potatoes that are intended to be kept any great length of time should not be dug until they are fully ripe. If the skins rough up or peel off in the handling, it is too early to harvest them, and they should be left in the ground to harden up. In order to stay with us they need their skins on like other folks.

WHERE TO STORE POTATOES.

The coolest and darkest place is the best in which to store potatoes after they are dug from the ground. It is not good practice to store in outbuildings before putting them in the cellar. Better go straight from the field to the cellar, and if they are not muddy the quicker they are picked up after digging the better they will keep. The little moisture that comes out on them from soil not actually saturated with water is not detrimental to their keeping.
The Minister.

For home use the Minister is the best all-the-year-round potato we have ever seen. It is good early; it is very good later on, and for a fall, winter, and next summer potato it is not equaled by any other kind. It is a good yielder, a strong, healthy grower, and comes early to maturity. It has large, half-spreading vines, with broad, medium green leaves, and is adorned for a time with immense clusters of light purple blossoms. The tubers are medium size, rather flattened, as will be seen by the engraving on this page. It is magenta color, interspersed with amber, and looks to be no relation to any other potato. The Minister originated in this country and was introduced by George W. P. Jerrard several years ago. We use it constantly on our table to the exclusion of all other kinds the year round, and our customers will every one want to do the same if they once taste its delicious flavor.

Prices: bbl., $3.50; bu., $1.75; pk., 75 cts., by freight or express. By mail, post-paid—1 lb., 40 cts.; 3 lbs., 75 cts.

Chas. H. Jones, Principal Oak Grove Seminary, Vassalboro, Me., writes:—"Esteemed friend, G. W. P. Jerrard: The new variety of potatoes, the Ministers, grew very luxuriantly, and yielded remarkably. We have tried but one mess for eating, as I am saving them for seed. We found these very mealy and very fine flavored." Thine sincerely, Chas. H. Jones.

C. K. Cary, Oxford Co., Me., writes:—"We have cooked a few of the Ministers, and I consider them the finest table potato I ever saw."

Wm. G. White, banker, Ramsey Co., Minn., writes:—"The Minister yielded a large crop of most excellent potatoes, twice as many as Rural New Yorker, No. 2, planted in the same field."

W. H. Allen, gardener at the Maine Insane Hospital, writes:—"The Minister potatoes we bought of you yielded finely, and from the total yield eleven-twelfths were fit for table use."
There was so great a demand for this old variety last season that we have decided to place our Pedigree Stock on the market once more.

The Hebron is so well known throughout the country that there is no need of any description or recommendation; we will only say that we have guaranteed stock of it which we offer at the following prices.

Prices: bbl., $3.00; bu., $1.50; pk., 70 cts., by freight or express. By mail, post-paid—1 lb., 30 cts.; 3 lbs., 70 cts.

This choice early potato originated several years ago in the good State of Vermont, and during the last ten years has been widely disseminated among the farmers of America.

It is a good, healthy, vigorous grower, with peculiarly bushy dark-green tops, and is very early to mature its crop. It is more than a week earlier to ripen than the Early Rose, and is of very much better quality than that well-known old standard early potato. It closely resembles the Early Rose in shape and color.

We have every year had considerable inquiry for this potato, so four years ago we bought seed from the original introducers, and have had a large trade in them every year since. Prices: bbl., $3.00; bush., $1.50; peck, 70 cts., by freight or express. By mail, post-paid—1 lb., 30 cts.; 3 lbs., 70 cts.
The White Elephant.

This potato is own sister to the Beauty of Hebron, and is a very productive late sort. It grows large and long, with few small ones, and its blush and white skin make it very handsome. It is in shape and color exactly like the early Beauty of Hebron, so that when dug no man living can tell one from the other. The farmers of this county understand this, and because it yields more, are raising it almost wholly and putting it into the market as the early variety, so that those who buy "Beauty of Hebrons" out of the general market will find them nearly all Elephants. Our select stock of this late sort produces large crops everywhere.

The basket full of beautiful large potatoes, which constitutes our Trade-Mark, was of this variety, and was made from a photograph of a bushel basket full as they were picked up in our field many years ago. Prices: bbl., $3.00; bu., $1.50; pk., 70 cts., by freight or express. By mail, post-paid—1 lb., 30 cts.; 3 lbs., 70 cts.

Early Rose.

The genuine old Early Rose, the grand old potato that once revolutionized and gave new impetus to potato growing in this country, will need no introduction from us. Suffice it to say, we have it in its original purity, and it is yet a good potato in our new lands. And strange as it may seem, though it is far gone and feeble in declining years everywhere in the old countries, it comes back to itself when seed is taken from our grounds and planted anywhere in the outside world. Thus this old-time monarch rises in its glory, and grows and prospers and yields for one single year in the way it used to when, many years ago, we paid such fabulous prices for it to get into the seed. It is surprising how many persons in the Middle and Southern States want this potato to plant, and buy it of us every year. Prices: bbl., $3.00; bu., $1.50; pk., 70 cts., by freight or express. By mail, post-paid—lb., 30 cts.; 3 lbs., 70 cts.
The Negro.

This Negro potato which we introduced four years ago was sold very largely to go to every part of the country, and has given good satisfaction so far as we have learned. We are confident that this purple and pink-skinned potato will prove a favorite for home use on account of its choice quality, even when neglected and exposed to light and air that would spoil any other kind. It is a good crop- per, not affected by rot, and the tubers are of compact, floury texture, very fine flavored. It is a seed- ling of the old Blue Christie. Prices, freight or express: bbl., $3.00; bu., $1.50; pk., 70 cts. By mail, post-paid—1 lb., 30 cts.; 3 lbs., 70 cts.

Dakota Red.

The Dakota Red is a hardy, strong, healthy-growing late potato, which has got into favor wholly from its ability to endure heavy manuring and produce mammoth crops. This quality has made it a favorite kind to plant when competing in the great "potato contests" of late years. It has a coarse look, is deep-eyed and red, and large specimens are often hollow or cracked open at the side. It is of good quality for table use, and in poor seasons, when other kinds rot badly, it is quite a favorite, for it does not rot. But when potatoes are plenty there is little call for Dakotas in the market. Prices: by freight or express—bbl., $3.00; bu., $1.50; pk., 70 cts. By mail, post-paid—1 lb., 30 cts.; 3 lbs., 70 cts.
Early Six Weeks' Potato.

A new, extra-early potato, introduced in 1892. It proves to be of fine quality for early use, and on this account is desirable to grow in a small way for first early. It is a scant grower and small yielder on our farm, and ripens exactly with the New Queen. But the potatoes are good quality to cook when only partly grown, and so can be used a few days earlier than the queen of all the queens—the New Queen. The tubers are medium to large size; shape round, oblong, sometimes flattened; skin light pink; eyes mostly even with the surface. Prices: bu., $1.75; pk., 75 cts., by freight or express. By mail, post-paid—1 lb., 35 cts.; 3 lbs., 75 cts. Prices for larger quantities given on application.

This Elegant Engraving was made from an Ear of our 1889 Crop.

**CORY SWEET CORN.**

The short, quick seasons of this cold north country, together with judicious selection of first-ripening ears for seed, has worked unheard-of earliness into this earliest of all sweet corns. The first season here it got barely in the milk when frost came and laid it out. From the ruins of this there were selected a few of the fullest ears and dried by the fire, so that they made tolerable seed for the next spring planting. Every year since we have gone through our field early and selected the very van-guard of the early ears for our seed. By this practice and the natural tendency of corn to adapt itself to the climate in which it is grown, this Cory has grown notably earlier each succeeding season, until now it is sure to ripen in this country of cold, short seasons, which, it should be borne in mind, is 150 miles farther north than the north line of the State of Vermont. Prices: pk., $2.00; qt., 35 cts.; pt., 20 cts., by freight or express. By mail, post-paid—qt., 50 cts.; pt., 30 cts.; 1-2 pt., 20 cts.; pkt., 10 cts.

John T. Neville, Commissioner Public Works, St. Johns, Newfoundland, writes: "Your Early Corn got ripe here the past season."

John L. Dalot, Superintendent of the Pleasant River Granite Company of Maine, writes: "I live on a cape, surrounded on three sides by salt water, so we have a great deal of foggy weather, and too little sunshine to grow corn. Your northern-grown Cory, nevertheless, did splendidly, and was the first we ever had get ripe."
The New American Oat originated in this country, and is destined to take the place of all other kinds now in use. As will be seen by the fine engraving on this page it is a very heavy-growing, stout-strawed variety. It ripens a few days later than the little white Russian, and is very exempt from rust or other forms of disease. It is the surest and largest cropper we have ever grown, yielding in some of our crops as high as 104 measured bushels to the acre of large, handsome, white grain that weighed 40 pounds to the bushel. It is a thin-hull oat, shaped like the little common variety, though the kernels are two or three times as large. They are every way first-class, and horses seem to like them rather better than the common kind, for they are more meaty and have no thicker hull.

American born and American grown; the stock now in our warehouse weighs forty pounds to the measured bushel, and we shall send our customers forty pounds to the bushel. This is about one and a third lawful bushels for a bushel. Whoever sows them once will continue to do so in the future, to the exclusion of all other kinds. Prices: by freight or express—bush., $1.50; peck, 60 cts. By mail, post-paid—1 lb., 25 cts.; 3 lbs., 60 cts. Add 20 cts. each for 2 bushel bags to ship in. Or when 4 bushels or more are taken we can ship in bbs., and will make no charge for these.
The Saskatchewan Spring Wheat.

This is a select Fife wheat, originated in cold North Manitoba, and is by far the best No. 1 Hard Amber Wheat that has been introduced in this country. It is very early and the most productive of all the Fifes. For milling purposes it has no superior, or hardly an equal. We consider this every way superior to any other variety of spring wheat, so we have discarded all others and have only this to offer. Our seed is plump, clean, and bright, and will yield nice, large crops in all localities where wheat can be grown. Spring wheat should be sown very early; in northern latitudes at the disappearance of snow. Prices: by freight or express—bu., $1.75; pk., 60 cts. By mail, post-paid—1 lb., 25 cts.; 3 lbs., 60 cts.; pkt., 10 cts.

Add 20 cents apiece for 2-bushel bags to ship in; or, if 4 bushels or more are taken, we will pack in barrels without charge.

Abel Humphrey, Orleans Co., Vt., writes: "From a bushel and three pecks sowing of your seed wheat I raised 36 bushels of as nice wheat as I ever saw."

Burlington Hybrid Sweet Corn.

This fine variety originated in Burlington Co., N. J., and is a cross between Adams Extra Early and Early Mammoth. Its great value consists in the fact that it is as early as the Adams Extra Early, and has an ear fully as large as Stowell's Evergreen, and is more productive than either. It resembles a sweet or sugar corn, although strictly it is not, yet the husks and ear in a green state exactly resemble the sugar varieties. It is of fine eating quality, and cannot be distinguished from regular sweet corn. The grain is smooth and of a creamy white color when dry. The ears begin to set low down and are borne three or four to a stock; the stalks grow to a height of five feet and are very compact, thus allowing closer planting than in any other varieties. Prices: pkt., 10 cts.; pt., 20 cts.; qt., 40 cts., by mail, post-paid.
VEGETABLE SEEDS.

Discounts. In order that we may, in a measure, bridge over the rush at the busy season, we allow discounts on early orders. Orders received in advance of the shipping season are carefully put up by experienced packers and marked ready, and shipped as early as the weather will permit them to go safe to destination. All orders sent us with pay during the month of January may be discounted 7 per cent.; during February, 6 per cent.; during March, 5 per cent.; and, in addition to the above, persons who order to the amount of $50 or more may keep back 5 per cent. therefrom.

More Discount. Those of our customers who buy seeds in packets may select $1.25 worth for every dollar sent. This offer is not subject in addition to the discounts named above, and it applies only to seeds in packets. If ounces or pounds are included in the $1.00 worth this last discount will not be allowed.

PEAS.

Select, if possible, for first early sowing, a rich, light soil and a southerly exposure. For later sowings any soil will do, providing it is rich enough and not too wet. Peas come earliest to maturity when fine old manure or superphosphate is strewn in the drills at planting, in land good enough to bear corn. For garden culture sow in double rows, two feet apart, and the doubles six inches apart, and cover the seed two inches deep. It will not be necessary to stake the following kinds.

New Pea, "Juno."

The New Pea, "Juno."

This new variety is one of great promise and should certainly have a trial in every locality. It is in season medium late, grows two feet high, and bears immense quantities of mammoth broad-backed pods literally crammed full of delicious dark-green peas. Prices: by mail, postpaid—quart, 55 cts.; pint, 30 cts.; pkt., 10 cts.
Laxton's Alpha.

This is the earliest of all the wrinkled peas, and as early as the (round) Philadelphia Extra Early, and should follow that variety as soon as it will do to sow. It is the very largest yilder we have found, and is of the very best quality. It grows three feet high, and is literally covered with large, nice pods that are well filled for so early a kind. This seed will be found several days earlier than any other. Half pecks and upwards sold only in sealed sacks. Prices: bu., $6.50; pk., $1.85; qt., 35 cts., by freight or express. By mail, post-paid—qt., 50 cts.; pt., 30 cts.; pkt., 10 cts.

Horsford's Market Garden Pea.

This grand new medium early wrinkled pea is, without doubt, the most productive variety in the market. It grows two feet high and is wonderfully regular and even in its habit of growth. The pods are medium size, but there is an immense number of them and they are literally jammed full of peas. There is no better second early variety in the country. Prices: bu., $5.50; pk., $1.75, by freight or express. By mail, post-paid—qt., 50 cts.; pt., 30 cts.; 1-2 pt., 20 cts.; pkt., 10 cts.

Alonzo G. Rosebrook, Tolland Co., Ct., writes:—"Your Laxton's Alpha are the finest peas in cultivation, and one of the largest yielders."

Tattooed Pop-Corn.

This is an early, good, and very productive pop-corn, which originated in Central Maine. It is rich, tender, and sweet, and one of the best of poppers. When the kernels are exposed to a quick, sharp heat, they have a way of jerking themselves inside out that is startling to the little folks.

We think it will ripen anywhere in the United States, and on account of its bicoloring of black and golden yellow, it will be found an attractive as well as valuable novelty.

BEANS.

Beans should not be planted until danger of frost is over, for even a slight freeze, as they break through the ground or are up, will entirely ruin them. They should be liberally manured in the garden, and as a field crop respond most satisfactorily to a good fertile soil and clean cultivation. They should never be planted on weedy land, unless it is expected to do lots of work upon them. Land clean of weeds may be manured with superphosphate or wood ashes and a crop produced inexpensively. When the land is weedy they should be planted in hills, but when clean, in drills. Do not draw earth up around the plants in hoeing, and avoid working among them when the vines are wet.

Early Aroostook Bean.

This handsome white bean was introduced by George W. P. Jerrard, and has proved unusually early, productive, and good in every locality. It is very desirable in the cold north, where other varieties will not ripen, though its quick growth, early maturity, and great productiveness are sterling qualities in every locality where beans are grown. It is a fine, hardy grower, resisting rust and mildew better than any other sort, and it has a way of shedding all its leaves as soon as the pods are ripe, so that the crop may be harvested and cured with great ease.

It is low and spreading in its growth, and the amount of crowded-full pods that are produced upon a single plant is truly wonderful. Its low growth makes it safe against high winds which are so destructive to the Yellow Eye and other tall-growing sorts. Its great productiveness may be inferred from the fact that fifty bushels to the acre have been raised from it in Aroostook County. Prices: qt., 35 cts., by freight or express. By mail, post-paid—qt., 50 cts.; pt., 30 cts.; 1-2 pt., 20 cts.; pkt., 10 cts.

Rev. JOEL WILSON, of York County, Maine, writes for the Maine Farmer: "I had three beans of the Aroostook variety sent me by a friend for a trial last year, on the western border of Maine. I planted them the 16th day of June, on scard land (gravelly loam). On the first day of September I gathered and shelled them. The result as per yield proves that from the three beans I raised 1,412 in number, measuring five gills. The bean is very handsome, pure white, oblong and plump, medium in size. In quality it is said by those who have given them a toothsome trial that they are excelled by none others. I shall give them another trial this year, for it is best to 'prove all things and hold fast (plant only) that which is best.'"
**Earliest Red Valentine.**

This is the earliest of the snap varieties, and should be in every collection. The pods are long, round, exceeding tender, and fine. The best very early bush snap bean we have. Plant in drills thirty inches apart, one bean in a place, six inches apart.


**Dutch Case Knife.**

This, and the good old Horticultural, are the pole beans that our mothers used to have planted in the home garden so many years ago. Though many new kinds have come since, there are none better, except the Limas, and they are too late to plant far north. The Dutch Case Knife is a very superior shelled bean, in which capacity it has no equal outside of the Limas. It is very early and productive.


**Horticultural.**

The old standard sort, so well known, has never been excelled as a pole bean. Early, productive, and good, either stringed, shelled, or dry.


L. E. WHEELER, Windham Co., Vt., writes: "I am highly pleased with the Early Aroostook Bean, the seed of which I obtained of you two years ago. I think they are the earliest field bean if not the earliest bean that I know of. They ripen very evenly, all the pods seeming to be ripe and dry at the same time, and it is very prolific, even in size, and excellent in quality, making it a most desirable variety to raise."

Mrs. J. MASON, Columbia Co., N. Y., writes: "I must speak very highly of your seeds. My son ordered our seeds of you some time ago and we had the finest garden at that time that we have ever had. They were all true to name and of best quality, and I take pleasure in recommending you to my friends and neighbors."

JOHN F. PRESCOTT, Mille Lacs Co., Minn., writes: "I have taken first prize on big squash for two years from your Mammoth Chili, and sold one of the largest each year to a business man to put in his show window."

R. B. POTTER, Kennebec Co., Maine, writes: "I have found your seeds always good."
Improved Long Island Ruta-Baga.

This handsome Ruta-Baga originated on Long Island, New York, and is one of the very largest growers that has ever been introduced. It is a purple-top, yellow-flesh variety, which grows fully twice as large as the common kinds, and our customers will be pleased with its quality and yield, as well as its fine appearance. It is nearly round, very smooth, and free from side roots, and has an unusually small top for such large bottoms. Like all the yellow-flesh kinds it is rich and sweet, and is one of the best for table use or for stock feeding. Sow thickly in rows two feet apart, and when out of the way of insects, thin to a foot apart in the rows. Prices: by mail, post-paid—lb., 55 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkg., 5 cts.
Early Purple Top Munich (Turnip).

This is fully two weeks earlier than the common purple top variety, which it resembles, and is every way as good as it is early. It is a large cropper and grows to a large size when allowed to remain past its season. It is so smooth and handsome that there is no kind so desirable to raise for cooking purposes, and none so showy for exhibiting at fairs. Prices: by mail, post-paid—lb., 50 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.

Aroostook Improved Swede Ruta-Baga.

This purple-top, yellow-fleshed Ruta-baga is one of the best to plant for a general crop of any in the market. It is exceedingly hardy, a large cropper, and of finest quality for table use or for stock. We have sold it many years and it has given universal satisfaction.


White Plume Celery.

This fine new celery is one of the earliest in cultivation, as well as the handsomest; and as a table ornament it has no equal among celeries. It is practically self-blanching, as it needs only to be drawn together and tied with matting to make it white and nice. This is very different from the requirements of other sorts, which need a long, laborious job of “banking” to Blanch them fit for use. It has a fine, nutty flavor, is crisp and solid, and every way first-class. Prices: by mail, post-paid—oz., 30 cts.; pkt., 10 cts.
It is of great importance that onion seed be sown very early in the spring, as early as the ground can be got at, and it is no matter if there is plenty of freezing weather afterward. The soil must be very rich for them, though the manure need not be mixed far down. We usually spread on a heavy dressing of hog manure, night soil, or some other strong manure, and harrow and rake it thoroughly into the surface. Hog manure may be used new, but other kinds should be old and well rotted. Then mark the land off in straight rows, 14 inches apart, and sow the seed at the rate of about four pounds to the acre and cover one-half inch deep. Then with a garden roller roll the plot smooth and firm the soil down on to the seed so it may not dry up. Thereafter watch the weeds with a careful eye.

**Mammoth Prize-Taker Onion.**

Very many of our customers likely have seen these monstrous, round, leather-colored onions in the market of late years, which strike one as having come from some land favored in the matter of onion growing. It is not unusual to see whole crates full averaging in size very nearly as large as the specimen shown in the accompanying engraving, which is four and three-eighths inches in diameter. This and its mammoth brother, Silver King, are of foreign origin. They not only grow to immense size, but are of mild flavor and superb quality. The mammoth beauties are very showy and novel, and are worthy a place in every garden. Prices: by mail, post-paid—pkt., 10 cts.; oz., 40 cts.

Peter Van Dorman, Fond du Lac Co., Wis., writes:—“Fifty of my Mammoth onions just fill a bushel basket, and several specimens weigh over two pounds apiece. They are beauties, smooth and ripe.”
Mammoth Silver King Onion.

This is an Italian onion of largest size and fine quality, and should not be overlooked by anybody in making up orders for onion seed for this spring's sowing. It is pure white, very shapely, and often grows to the enormous size of from 18 to 24 inches in circumference, weighing as high as four pounds each. It is of unusually mild flavor, so that for slicing to eat raw with vinegar and salt this monster has hardly an equal. Its great beauty and mammoth proportions make it the very best onion to grow for exhibition.

Sow early, in very rich soil; keep them clean of weeds and give plenty of room, and you can raise onions that will take the prize and surprise your neighbors. Prices: by mail, post-paid—lb., $2.50; 1-4 lb., 75 cts.; oz., 25 cts.; pkt., 10 cts.

Extra Early Aroostook Flat Red.

This is a very early and reliable strain of the well-known Early Flat Red. Our customers will find this variety exceedingly early, and, with proper cultivation, big necks almost unknown among them. Prices: by mail, post-paid—lb., $2.50; 1-4 lb., 75 cts.; oz., 25 cts.; pkt., 10 cts.

Early Red Globe.

Early, hardy, globe-shaped, and handsome. One of the best to raise on a large scale in the north. They are a very sure crop, and take first-rate in the market. Prices: by mail, post-paid—lb., $2.50; 1-4 lb., 75 cts.; oz., 25 cts.; pkt., 10 cts.

ONIONS.—Mrs. A. T. Bradley, Androscoggin Co., Me., writes: "I have sown your onion seed for two seasons, and have been highly pleased with the crops. I have raised onions from it fifteen inches in circumference, and not a scallion among them."

A. H. Ellis, Somerset Co., Me., writes: "Your Aroostook Early Red Onions are the best of all for this section, always proving a sure crop on suitable soil."

L. S. Phelps, Hampden Co., Mass., writes: "I find your onion seed superior to any other I can buy. The Aroostook Flat Red is very early, and from two ounces seed this year I raised seven bushels of superior onions."
Early Yellow Globe Danvers Onion.

This superb globe-shaped onion has been brought up to a very high state of perfection, and is unquestionably the finest to raise for market. It is a very heavy cropper, yielding an immense bulk of the most shapely bulbs. On account of its faultless shape, good color and quality, no onion is more in request than this. The seed we have to offer is of very early strain, and can be relied upon to produce just about as many handsome, round onions, as there are black seeds planted.

It does best on fairly dry, sandy, or gravelly loam. For black soil, better plant Early Red Globe or Aroostook Extra Early.

Prices: by mail, post-paid—lb., $2.75; 1-4 lb., 80 cts.; oz., 25 cts.; pkt., 10 cts.

White Barletta.

The White Barletta is the earliest of all onions, and will be found sure to ripen in the most northern sections of the country. It is as white as snow, of the mildest and finest quality. It grows to an inch and a quarter in diameter, and is so wonderfully early that it may be produced ready for use as early as other kinds can be raised from sets.

Prices: by mail, post-paid—lb., $2.75; 1-4 lb., 80 cts.; oz., 25 cts.; pkt., 10 cts.

NOTICE IMPORTANT.

At the prices given in this catalogue, we send all Vegetable Seeds by mail, postage paid, to any part of the United States or Canada. See Discounts given on page 19. If you order seeds by express or freight, eight cents per pound may be deducted from these prices.

APPROXIMATE FREIGHT RATES TO LEADING CITIES.

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TABLE BEETS.

Make land very rich for beets, for the richer the land the quicker they will grow, and the quicker they grow the tenderer and better they will be. If the fine newer sorts are planted there is no more important product of the garden than this.

They may be sown very early, and from time to time until quite late, for succession; and since they are not injured by frost, they may be sown as early as the ground can be worked. Sow thickly in drills, 18 inches apart, and when they have three or four leaves, thin to five or six inches apart. The plants pulled out in thinning make most excellent greens. Five pounds seed are required to plant an acre; one ounce seed will sow 40 feet in drill.

Eclipse Beet.

This new beet heads the list of extra early sorts. It is as early as the well-known Egyptian, is of better shape, and for quality it has no equal among the early sorts. It has small tops and bright, glossy, scarlet bottoms. My friends can buy the Eclipse, feeling sure it will please them. The seed we offer is carefully grown in this country, and is superior to the imported seed sold by most seedsmen. Prices: by mail, post-paid—lb., 60 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.

Edmand's Early Beet.

This is one of the most shapely kinds, and its rich, waxy, bronze red skin makes it very handsome. There is no more popular kind in the market than this. It is of superior quality, very early, and altogether one of the very best kinds, whether it is to be raised for home use or for market. It grows to a fine uniform size, is very round, with small tops, and its flesh is as dark red as its skin. It is unusually sweet, tender, and good. Prices: by mail, post-paid—lb., 60 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.

Egyptian Beet.

One of the earliest beets, and exceptionally good for early use. Give them a good chance and you will have fine beets for the table before you dream of such a thing. Prices: by mail, post-paid—lb., 60 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.

Bastian's Extra Early Blood Turnip Beet.

Excellent for both the family and market garden; very early, of quick, large growth, fine turnip form and dark-red color, zoned with white. Prices: by mail, post-paid—lb., 60 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.
Columbia Beet.

The handsome appearance of this distinct new beet is well shown in the illustration herewith. The roots are of a neat turnip-shape, with smooth skin and deep blood-red flesh, of rich, tender quality. It is ready to use very early, growing as quickly as does the Egyptian, while it does not become coarse and stringy, as does that variety when of large size. Compared with such famous sorts as Edmand’s and Eclipse, the Columbia has proved earlier than either, and even better in quality than these two really first-class varieties. In habit of growth it is remarkably thoroughbred, the foliage being small, neat, and of a rich bronze color. We are sure its fine flavor as a table beet will delight all private planters.


RADISHES.

The radish is cultivated for its roots, and must be eaten when quite young, else it will be tough and stringy. The young leaves are used for salad and the green seed pods in mixed pickles. A warm, sandy soil is best adapted to its growth, and it should be made very rich and mellow. Any well-rotted manure is good, and a liberal dressing of coarse salt will make the roots more brittle and keep them free from worms. In order to be good, radishes must be grown very quickly and eaten at an early stage of their growth.

Improved Chartier.

Although this American variety is too strong growing to be profitably used for forcing, it is one of the very best for early sowing out of doors. The roots come to usable size very early, and remain hard and crisp until they reach a diameter of one and one-half or two inches, and so furnish good roots two or three times as long as other kinds. Roots scarlet above, shading into white at the tip. They are long, cylindrical for the upper two-thirds, and then gradually taper to the tip. Flesh white, crisp, and mild flavored. Prices: by mail, post-paid—lb., 60 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.
MANGEL-WURZELS.

One of the most valuable feed crops we know of for milch cows and growing animals is the mammoth cattle beet, which, with proper attention, will yield as many as 30 or 40 tons of these sweet, nutritious roots to the acre; and it is surprising how they will ease up on the haymow, and at the same time fill the firkins with beautiful, delicious butter.

CULTIVATION.

They do well on sod land deeply broken, or on land that was in crop the year before, though best of all on summer fallow. Either should have a large dressing of manure (new or old) ploughed under, and a little old manure or super-phosphate harrowed into the top soil to carry along the young plants until they get hold of the manure. Sow in rows two and one-half feet apart, so that a horse cultivator may be run among them. When the plants are well established, thin to a foot apart in the rows.

They may be sown quite early in the spring, as soon as the land is in condition to work, for the young plants are not injured by frosts. They should be harvested before the heavy freezes in the fall, or they will not keep so well.

Six pounds seed are required to plant an acre.

F. C. Chivillot. Litchfield Co., Conn., writes: "I have raised mangels from different seedsmen for the past eight years, but never such monster specimens as I do from your seed."

James Grist, Fayette Co., Pa., writes: "I raised colossal mangels from your seed the past season, that weighed from ten to fourteen pounds each."

Improved Golden Tankard Mangel-Wurzel.

A very valuable kind for field culture. It is a most prolific cropper, is of fine form, and, when cut open, shows interior rings similar to the table varieties. A capital sort for stock feeding. Beautiful and monstrous specimens may be grown for exhibition purposes by planting far apart and making the land exceedingly rich.


Colossal Long Red.

This is the very best beet to raise for stock feeding, and will please everybody. It grows to enormous size, is fine shaped, and will yield a large crop on rich, mellow soil. By planting them far apart, surprising specimens may be raised to exhibit at fairs.

SQUASH.

The squash succeeds everywhere, and with every kind of cultivation, yet it amply pays for good treatment. A warm, sunny exposure, and a rich, sandy loam, is most to its liking. It should not be planted until the weather has become settled and warm.

Make hills ten feet apart, each way, and into each put three or four shovelfuls of rich old manure. Plant seeds one inch deep, several in a hill, and finally thin to two plants when they begin to vine. To obtain large specimens, thin to a single fruit to a vine, and mix plenty of rich manure into the top soil wherever the vines run.

The True Mammoth Chili Squash.

We have raised this squash for a series of years, saving seed each year for the next year's planting from the mammoth specimens only, and by adding high culture to this selection, we have made the Mammoth Chili grow larger and larger each year, until they are indeed mammoths of the squash tribe. We have raised specimens that required two men to carry out of the field, and actually weighed over two hundred pounds each. We have a limited amount of seed saved from mammoth specimens weighing one hundred pounds and upward, from which wonderful squashes can be raised. This seed is valuable to raise specimens to exhibit at fairs, or to plant in sight of the street for the wonderment of passers-by. Price: pkt., 10 cts.

DISCOUNTS. Our customers should note with care the large discounts given for early or large orders, which will be found on page 19. It should also be remembered that at the prices given for vegetable seeds we pay postage on them to any part of the United States or Canada. Also where seeds in packets alone are ordered, $1.25 worth may be selected for each dollar sent. This last offer IS NOT subject to the other discounts also.
The Faxon Squash.

This new squash was first sent six or seven years ago from Brazil by E. S. Rand, Esq., to Mr. B. K. Bliss, the retired New York seedsman.

A distinctive feature of this squash is that the ripe squashes vary in color, some of them being pale-yellow with still paler yellow stripes in hollows, while others are green, mottled, and faintly striped lighter. The flesh is a deep orange-yellow, cavity very small, and seeds few; the special peculiarity, however, is that while uncooked it appears to have a shell like any squash, when cooked there is practically none, the shell or inedible part being only about as thick as a sheet of writing paper. It is the best squash we ever tasted—sweet and very dry—and for squash pies it must be appreciated. It matures early and can be used as a summer squash. It is the best winter variety we know of, being a very late keeper, we having repeatedly had squashes in our cellar in perfect condition in April and May. It is the only squash we ever saw that every specimen is of superior quality without regard to size or whether it is ripe or green. This is a very desirable feature, as many squashes (the Hubbard especially) must be thoroughly ripe before frost, or the crop is lost. Prices: pkt., 10 cts.; 2 pkts., 15 cts.; oz., 30 cts.

Hubbard Squash.

As the standard winter squash of the country, it has been more largely grown for the last twenty-five years than any other kind. It is an abundant yielder, producing squashes of good size, weighing often ten pounds or more each. Color, dark green, often marked with dark orange. Flesh dry. fine grained, and of superior quality. It is fit for use in September, and may be kept at its best until May.


The Der Wing Squash.

This strange-looking new squash grows about five inches long by from two and a half to three inches thick at the stem end, running to a point at the blossom end. It has a rather hard and thick shell, which is completely covered with warts; the color of the flesh is a very light yellow. The flesh is moderately thick and very sweet when cooked. It is a queer-looking, warty, hard-shelled little squash, with which you could almost knock down a bull. It is very productive and will doubtless prove a most excellent winter keeper. Price: pkt., 10 cts.; oz., 30 cts.
Bay State Squash.
This fine new squash originated in Massachusetts, as its name would indicate.

It is dark green in color, very solid, thick-meated, fine-grained, and sweet.

It proves a good keeper, a large yielder, and is a valuable addition to our late fall and early winter squashes.


Fordhook.
This is a winter squash of great merit. It is of a handsome bright yellow outside and straw yellow within. The flesh is as dry as the Sibley and much sweeter. Placed in a cool, dry room, it keeps in perfect condition throughout the winter and spring.


Perfect Gem.
This beautiful little creamy-white squash grows from four to six inches in diameter, and is altogether the best of the early kinds. It keeps well into winter, and whether early or late it cooks dry, sweet, and rich, and is free from the rank taste found so often in other kinds. Prices: by mail, post-paid—lb., 65 cts.; 1-4 lb., 25 cts.; oz., 10 cts.; pkt., 5 cts.

Essex Hybrid.
A cross between the American Turban and Hubbard, possessing the good qualities, shape, and color of the Turban, with the hard shell and dry flesh of the Hubbard. A good keeper, fine grained, and solid. Medium early, productive, and good. Prices by mail, post-paid—lb., 75 cts.; 1-4 lb., 25 cts.; oz., 10 cts.; pkt., 5 cts.

Capt. Wm. B. Welcome, Penobscot Co., Me., writes: "My large hotel garden was planted mostly with seed purchased from you, but I obtained some seed from other seedsmen. The vegetables grown from your seed were very early, and the largest and best of any I raised."
**Boston Marrow.**

This squash comes next after the bush earlies. It is a very popular market variety, and deserves a place in the family garden, on account of its fine quality and handsome appearance. The skin is yellow and very thin; the flesh is fine-grained and of delicious flavor. Prices:

- pkt., 5 cts.
- oz., 10 cts.
- \( \frac{1}{4} \) lb., 20 cts.
- lb., 60 cts.

![Boston Marrow Squash](image)

**Sibley, or Pike’s Peak.**

This new squash is one of the finest we have grown, and in our cool cellar we have no difficulty in keeping it all winter. For a baker, served with butter like a sweet potato, it has no superior. Prices: by mail, post-paid—lb., 75 cts.; 1-4 lb., 25 cts.; oz., 10 cts.; pkt., 5 cts.

![Sibley Squash](image)

**Parsnips.**

It is a fact quite often overlooked that the parsnip is one of the most wholesome and delicious vegetables that ever comes upon our tables, if they are properly cooked. It requires no especial care in the growing, only to be sown in as rich and mellow soil as can be afforded it, and then be kept clean of weeds, as every other vegetable must be to do well. In our household they are first boiled and allowed to get cold, then they are sliced and fried in butter until slightly crisped, and served hot. They are ready for use as soon as grown in the fall, and a supply for winter may be stored in moist earth packed in a box in the cellar. We always leave a lot in the ground over winter for use in the spring, for the freezing seems to be no detriment to their quality.

**The Improved Crown, or Hollow Crown Parsnip,**

As it is more often called, is the most shapely of any kind and is as good quality, so it is the best one to be had, and should have a place in every garden. Prices: by mail, post-paid—lb., 55 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.

![True Mammoth Sunflower](image)

**True Mammoth Sunflower.**

This is a striking monstrosity of the flower kingdom. It grows to be nearly two feet across and yields a large amount of valuable grain to feed to poultry. It will grow and thrive anywhere, but does best on good, warm, very rich land, heavily manured in the hill. Plant one seed in a place, four feet apart each way, and tie the big flowers to flexible stakes to help hold up the loads. Prices by mail, post-paid—lb., 43 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.
PUMPKINS.

Golden Oblong Pumpkin.

In the illustration below, the artist has shown the prolific character of this variety, and has accurately represented the shape of the pumpkins. They grow very uniform, from fifteen to twenty inches in length; the outer color is a rich golden-orange or old gold; the skin, while thin, is tough, making it almost as good a keeper for winter use as the hard-shell winter squashes. The fruit, when young, is dark green and changes to a rich golden-yellow as it ripens. The flesh is light yellow in color, of very rich, fine quality, and has been pronounced by lovers of pumpkin pies as the very best they have ever had for this purpose. Prices: pkt., 10 cts.; oz., 15 cts.; 1-4 lb., 40 cts.; lb., $1.50.

SEE DISCOUNTS FOR EARLY AND LARGE ORDERS.

ALSO, LOW FREIGHT RATES

ON FIRST PAGES.

The Jumbo Pumpkin.

This king of all pumpkins can be grown to the astonishing size of from 100 to 200 pounds weight, and may profitably be given a place in every garden. In shape they are long and thick, and when ripe are a handsome, bright yellow color.

Such monster fellows as they grow to be are most certainly coarse-grained and unfit for cooking, but to feed to animals they are all right.

As a matter of fact the great value of this and the Mammoth Squash lies in the interest they awaken in rural affairs, and the high culture they require is good schooling for anybody who aspires to gain a livelihood by tilling the soil.

HOW WE RAISE MAMMOTH SQUASHES AND JUMBO PUMPKINS.

When the soil is warm and dry and the season sufficiently advanced to preclude the danger of late spring frosts, plough the land as deep as possible and harrow a heavy dressing of manure into the surface. Then lay out the hills ten feet apart each way, and dig them three feet across by one foot deep, and fill with rich old manure. Then put an inch of fine soil over this, and drop several seeds and cover them an inch deep. When they get out of danger of bugs, thin to one strong plant to a hill, and keep the soil mellow and free from weeds until the vines cover all. We pick off the fruit, leaving only one or two thrifty specimens to a plant, and when the vines begin to overlap, pinch off the advancing ends in order to throw all the force of the plant into the development of the mammoth specimens.

New Pumpkin—Winter Luxury.

This new pumpkin is the result of six years careful selection and improvement by a veteran pumpkin-grower, and is pronounced by him and his neighbors the very best pumpkin for pies that they have ever known. It grows uniformly to a diameter of ten to twelve inches, and is enormously productive. In color a beautiful golden-yellow, very finely and closely netted like a netted musk-melon. As a winter keeper and cooking variety it stands unequaled, and when known will rapidly popularize itself as the very best for either home use or market. Prices: pkt., 10 cts.; oz., 50 cts.
Nantucket Sugar Pumpkin.
This is a fine pumpkin for family use, the favorite for making pumpkin pies. It is dark green when ripe, though the flesh is a rich orange-yellow, very thick and sweet. It is an excellent winter sort, and will keep almost all the year round.

Small Sugar Pumpkin.
This nice little pie pumpkin is neither handsome or of large size, but for culinary purposes it is without a rival in the whole pumpkin kingdom. It is a prolific yielder, grows to be ten inches in diameter, with a deep, orange-colored skin; has thick meat, very sugary and fine quality.

Large Field Pumpkin.
This is a very desirable one to raise for general feeding purposes—we think the best one we have. It grows very large, is sweet and rich, and well relished by most all kinds of animals.
Prices: by mail, post-paid—lb., 40 cts.; 1-4 lb., 20 cts.; ounce, 10 cts.; pkt., 5 cts.

Early Russian Cucumber.
This well-known earliest-of-all cucumbers needs no description, for nearly every one has known it from childhood up. It deserves a place in every garden for first early. The fruit is small and borne in clusters near the root of the plant.
CARROTS.

These are a great deal the most valuable of all the root crops that are grown to feed to animals, and their uses are universal in the farm-yard. No ration is so highly prized by horses or growing colts, and none better agrees with their good condition. A feed of carrots once a day is vastly better than all oats for a horse. They impart such a slick gloss to the hair as is obtained from no other feed. For milch cows they head the feed list. They make a large flow of rich milk, and give a wholesome, natural color to the butter that can be obtained from no artificial coloring. Twenty tons of these most valuable roots are not too many to expect from an acre, fairly fixed and well tended. **How to Raise Them.**—The soil best suited to this crop is a rich, mellow, sandy loam, which should be deeply ploughed, and an abundance of well-rotted manure, or rich compost, thoroughly inter-mixed with the soil. They should be sown as early in the spring as the land is in good condition to work, and they require thorough, clean culture. Sow in drills two feet apart for field culture. This will admit the horse cultivator among them. In the garden, twelve or eighteen inches will be far enough. When the plants are strongly established they should be thinned to four inches apart in the rows. Cover the seed half an inch deep, and firm the soil slightly over it with a light roller or the face of the hoe.

Four pounds seed are required to plant an acre.

**Danvers.**

This we consider the very finest carrot for all purposes. It is in length midway between the long and short varieties, is a beautiful orange color, fine quality for either table use or stock, and will yield more bushels to the acre than any other kind. Thirty tons of these most excellent roots have been grown upon an acre, under favorable circumstances.

**Prices:** by mail, post-paid—lb., $1.00; 1-4 lb., 30 cts.; oz., 10 cts.; pkt., 5 cts.

**Chantenay Carrot.**

This beautiful new French carrot is one of the most shapely of all the kinds we have. It is medium early, of a dark orange color, and in shape much like the well-known Danvers. It is less liable to go to side roots than that good old standard sort, and our customers will find it a wonderfully fine carrot to raise. Prices: by mail, post-paid—lb., 90 cts.; 1-4 lb., 25 cts.; oz., 10 cts.; pkt., 5 cts.

**J. T. Courtney, Upshur Co., W. Va., writes:**—"I think I can beat the world this year with the carrots and peppers raised from your seed."

**LEFLORE ALLENWOOD, Waldo Co., Me., writes:**—"I am more than pleased with the Danvers Carrot seed bought of you last spring. From the one package seed I planted I raised nine bushels, nearly all very large size."

**Wm. C. Bowdorn, Waldo Co., Me., writes:**—"I have the best piece of carrots this season I ever raised. I am pleased with your northern-grown seed."
CUCUMBERS.

Cucumbers succeed best in a warm, sunny exposure, and a warm, fertile, sandy loam, though they will prosper almost anywhere with plenty of sunshine. They should not be planted in the open ground until the weather has become settled and the ground warm. Sow in hills four feet apart each way, and put a shovelful of rich, old manure in each hill. When the plants have outgrown the insect pest, thin to four of the strongest ones in a hill.

The New Evergreen Cucumber.

This new cucumber is very hardy and evergreen, flourishing through excessive drouth and bearing loads of fruit all through the season, until cut short by the frosts of autumn. It is a strong, robust grower, a great bearer, and is one of the very earliest to mature. The fruit is fine-flavored, crisp, and excellent, either to slice to eat with vinegar, pepper, and salt, or for pickles. Prices: by mail, post-paid—oz., 10 cts.; pkt., 5 cts.

Improved Early White Spine.

This is a beautifully-shaped, crisp, dark-green variety, one of the very best for the private garden or for market. Prices: by mail, post-paid—lb., 75 cts.; 1-4 lb., 25 cts.; oz., 10 cts.; pkt., 5 cts.

Boston Pickling.

A fine, early cucumber, especially desirable for pickling. It is the most productive sort we have found, and is of good quality. Prices: by mail, post-paid—lb., 75 cts.; 1-4 lb., 25 cts.; oz., 10 cts.; pkt., 5 cts.
Of the many varieties of cucumber, White Spine in its improved types is the most popular with growers for market, hence there is great rivalry in the production of superior strains. This strain represents the most perfect type yet attained, showing marked improvement over all other strains of White Spine. It retains its dark-green color when picked longer than any other variety. The cucumbers are almost perfectly cylindrical in shape, slightly pointed at the ends, and of the most handsome appearance; they are perfectly smooth, not ridged as in the other strains. The vines are of strong and vigorous growth and enormously productive. Prices:

 pkt. 5 cts.; oz., 15 cts.

**Nichols’s Medium Green.**

A new variety of pickling cucumber, and also desirable for forcing. It is unequaled as a pickle sort, and for slicing there is none better. It is a dark green in color; skin smooth and handsome. It is tender and crisp, and altogether a very welcome new sort. Prices: by mail, post-paid—lb., 75 cts.; 1-4 lb., 25 cts.; oz., 10 cts.; pkt., 5 cts.

J. Buckland, Hillsborough County, N. H., writes: "Your Nichols’s Medium Green Cucumbers were of unequaled quality, either sliced green or for pickles."

**New Giant White Cucumber.**

This is a monstrous cucumber, well worthy a trial in every garden. It not unfrequently grows to more than 16 inches in length by 3 to 3 1-2 in diameter. It is of pure waxen white and of superior quality for slicing. It fruits close up to the hill, and on account of its mammoth proportions, smooth, white skin and vigorous habit, it proves a most superb novelty. Prices:

 pkt., 10 cts.; oz., 40 cts.

**Westerfield’s Chicago Pickle.**

This fine new cucumber originated in Illinois, and has been raised several years for the pickle factories about Chicago. It is very shapely and handsome, and is no doubt one of the best pickle sorts in the market. Prices: by mail, post-paid—lb., 75 cts.; 1-4 lb., 25 cts.; ounce, 10 cts.; pkt., 5 cts.
White Pearl Cucumber.

This new white cucumber can hardly be too highly recommended. Its fruits grow very uniform in size and set close around the stem, as will be seen by the engraving, wherein fourteen fine specimens are actually piled one upon another, and none further than a foot from the center of the hill. It commences to bear early, and continues to run and bear throughout the season. The fruit is pearly white, good size and smooth, and entirely free from spines. Even the young cucumbers, when fit for table use, are almost pure white. Quality excellent. Prices: pkt., 10 cts.; oz., 40 cts.

PEPPERS.

Sow peppers in hot-bed or sunny window, in April, and transplant to open ground when danger of frost is over, or they may be sown in open ground when it is safe. It does best in a warm exposure and in a warm, mellow, sandy loam. Set plants eighteen inches apart, each way, and make ground very rich with hen dung or guano.

Sweet Spanish.

One of the earliest and largest kinds in cultivation. It is mild flavored and sweet. One of the very best. Prices: by mail, post-paid—oz., 25 cts.; pkt., 5 cts.

Ruby King Pepper.

The peppers ordinarily grow 4½ to 6 inches long by 3½ to 4 inches thick. When ripe they are of a beautiful bright ruby-red color, and are always remarkably mild and pleasant to the taste—in this respect unequaled by any other variety. They can even be sliced and eaten with pepper and vinegar (like tomatoes and cucumbers), and make a very pleasant and appetizing salad. Prices: by mail, post-paid—oz., 35 cts.; pkt., 5 cts.
LETTUCE.

A universally grown and esteemed salad plant of the cabbage family, which does well everywhere and under any circumstances. However, it should have rich soil and careful cultivation, for, like every other vegetable in the garden or on the farm, it pays, if it pays at all, when given plenty of manure and good cultivation. Sow once in three weeks for succession, thinly in rows a foot apart. and, as the plants develop, thin them to a foot apart in the rows.

Thick-Head Yellow Lettuce.

The illustration herewith gives some idea of the handsome appearance of this fine lettuce. Every plant heads, and the heads are uniformly shaped, very large and thick through, and of a solidity equal to that of a cabbage. They measure about seven inches across the solid head; the leaves are slightly crumpled, of a beautiful greenish-yellow color, and for tenderness it is unsurpassed by any existing variety. It heads more rapidly than any of the large lettuces, and has the advantage of being unaffected by bad weather, even excessive rains exercising no unfavorable influence upon it. It is of the most delicious, delicate flavor.


Salamander Lettuce.

This variety will live and thrive under adverse circumstances better than any other kind of lettuce we have found. It forms a large, compact head that is of the finest quality, and it takes such a firm hold upon the soil that neither excessive drouth or flood seems to affect it to any great degree. It is one of the very best for either the market garden or for family use.

Prices: by mail, post-paid—oz., 20 cts.; pkt., 5 cts.

Cream Butter Lettuce.

This new variety is one of the very best of all the hard-heading kinds of lettuce. It forms a round, solid head, as will be seen by the picture. It is medium early, fine quality, and deserves a place in every garden.

It comes from California, and seems to succeed in every locality so far as we are able to ascertain.

TOMATO.

The tomato is one of our most important garden products, and is relished by almost everybody. The seeds should be planted in the hot-bed or warm window, about the first of March or later. When the plants are two inches high they may be transplanted into boxes or other receptacles, one plant in a place, six inches apart. Then, when settled warm weather is at hand and no danger of frosts, they should be transplanted into the garden, setting them about four feet apart. Make land fairly rich, and keep clean of weeds.

The NEW BUCKEYE STATE TOMATO is one of the largest-fruited kinds we have ever put out. It averages at least one-half larger than Livingston’s Beauty. Many mammoth sorts have been introduced of late, but on first trial they are rejected on account of their roughness. When, therefore, we state that in addition to its very large size it is also smooth and uniform, we are sure we have said enough to enlist the attention of tomato growers everywhere. This is not all; it is unquestionably the heaviest cropper known. The tomatoes are borne in immense clusters of four to eight fruits, and occasionally ten large fruits have been found in a single cluster. In time of ripening it matures with the Stone. In solidity and meatiness it has no equal, while in luscious quality none surpass it. The color is much the same as Livingston’s Beauty, but of a somewhat darker and richer shade. Price: oz., 50 cts.; pkt., 10 cts.

Golden Queen.

This large, handsome, yellow tomato is very productive and quite early, and it is the very best of all the yellow varieties. It is of very excellent quality for slicing, and when the slices are mixed alternately with those of Mikado or Beauty, they contrast beautifully with them, and make a most attractive ornament for the table. Prices: by mail, post-paid—oz., 10 cts.; pkt., 5 cts.
The Peach Tomato.

This is a comparatively new tomato that is certainly deserving of a place in every garden, if a really fine preserving tomato is wanted. It is different in appearance from any other variety, in fact it closely resembles that prince of fruits, a peach, in size, form, and color. It is of choice quality, being of fine, delicate flavor, and is one of the handsomest and most attractive kinds we have ever raised. Prices: pkg., 5 cts.; oz., 20 cts.

Livingston’s Beauty.

We have the most select seed of this handsome tomato, which was saved from all large, smooth specimens. This for the second early or main crop, will be found as choice seed as can be found in the world. Prices: by mail, post-paid—oz., 10 cts.; pkt., 5 cts.

The Stone Tomato.

This new tomato, introduced three years ago, has already obtained first place among canners, Southern growers, and market gardeners everywhere. Its solidity and carrying qualities are far in advance of any other sort now known. Its color is a rich red, shape perfectly smooth, and thicker from stem to blossom end than most varieties, making it very handsome and salable. Prices: by mail, post-paid—oz., 25 cts.; pkt., 5 cts.

The Mikado.

This fine tomato frequently grows to weigh one and a half pounds each, and whether cooked or eaten raw, is of the very best quality. It is not only the largest and one of the best tomatoes, but it is also one of the earliest to ripen. Its color is purple, or very dark red. Prices: by mail, post-paid—oz., 10 cts.; pkt., 5 cts.

Jerrard’s Lawn Grass Seed.

Jerrard’s selection of grasses for the lawn is one of the very finest ever offered and can be fully relied upon to produce a nice stand of green in a wonderfully short period of time. It is made up of our hardest kinds, whose soft verdure prospers alike in the cold north, the temperate middle or the sunny south. To make a fine lawn give the land a liberal dressing of manure, worked well into the surface. Then sow evenly one quart of Jerrard’s Lawn Grass Seed to every 300 square feet of ground, and rake in thoroughly. Frequent sprinkling is very beneficial. Prices: quart, 20 cents by mail. By freight, peck, 75 cts.; bushel, $3.50.
CABBAGES.

Sow cabbage seed for early crop in hot-bed or warm window from January to April, according to locality, and transplant to the open ground as soon as land can be satisfactorily prepared, which should be made very rich and mellow for best results. The seed should be sown about four weeks before the probable time for them to be transplanted. For later crop the seed may be sown in open ground, and transplanted as above directed. At transplanting set the plants down even with the first leaf, so that the stem is all under ground, else it may split or be injured by frost. Hoe often, early in the morning, while the plants are wet with dew.

Acme Flat Dutch Cabbage.

The Acme Flat Dutch Cabbage is entirely distinct from the well-known Premium Flat Dutch, and differs from all other strains of Late Flat Dutch in that it is quicker growing. It is extremely handsome in appearance, as indicated by the illustration above, which also shows its low-growing character. The well-developed heads are true to type and uniform in color, which is an attractive bluish-green. The heads measure about thirteen inches across and weigh from ten to twelve pounds each. A very superior cabbage for autumn and winter use. Per pkt., 10 cts.; ounce, 25 cts.

World-Beater Cabbage.

This is without doubt the very largest variety of cabbage in the world; larger than the Marblehead Mammoth, and truly king of all the big ones. It not only grows to enormous size, but they grow all alike, true to type. It is very certain to head, and head up hard and solid as a rock. The mammoth heads are broad and thick, fine grained, and of very good quality—better than any other large cabbage we have seen. The leaves are compact, dark green, with a tinge of purple. The World-Beater will amply repay for good culture, and we most confidently recommend this new cabbage as a novelty of sterling merit.

Prices: pkt., 10 cents; ounce, 50 cents.
Aroostook Large Late Drumhead Cabbage.

This is a large, solid-headed drumhead cabbage of the finest quality, and one of the surest sorts to head that we have. Many persons who have visited the New England Fairs or Maine State Fairs for the past few years will remember the fine display of this large, handsome cabbage from my grounds. This cabbage grows to a very large size, frequently weighing forty pounds and upwards, when divested of all waste leaves and ready for the pot.


Early Jersey Wakefield.

This is the most popular variety of early cabbage in America. It produces a medium-sized, rounded, conical head, very hard, and of the best quality; is sure to make a fine, shapely head. Our select seed of this variety will please everybody, and it should be in every garden. Set plants eighteen inches apart, in rows three feet apart. Prices: by mail, post-paid—lb., $3.00; 1-4 lb., $1.00; oz., 40 cts.; pkt., 10 cts.

Mammoth Rock Red.

A new select strain of Red Drumhead, producing wonderfully hard, solid, heavy heads of dark-red color. It is the largest and best of this class of cabbage (pickling). The average weight of the heads is 12 lbs. or more, and one of them is just about as heavy as a stone of same size. It is a very late sort, and should have a long season to grow. Set plants three feet apart each way. Prices: by mail, post-paid—lb., $3.00; 1-4 lb., $1.00; oz., 40 cts.; pkt., 10 cts.

M. A. Blakeslee, Perryville, New York, writes: "For the last two years I have raised cabbage from your seed side by side with an old-established house's seed, of Philadelphia, and am perfectly satisfied that your seed is far superior to theirs."
Aroostook Extra Early Cabbage.

This is the very best early cabbage in the country, and cannot fail to please all our customers who include it in their planting. It is a very superior strain of the Extra Early Etampes, the seed stock of which is produced with the greatest care, so that hardly a plant will fail to make a good solid head. It is many days earlier than any other variety of cabbage, and our friends will be surprised to see in what a short time from the planting they can have a fine, hard-headed cabbage from this seed. Prices: oz., 30 cts.; pkt., 10 cts.

Late Flat Dutch.

There are few better late main crop cabbage in the country than this. It is sure to head. The plants all head in a most satisfactory manner, grow large size, and are of superior quality either for home use or for market. Set plants three feet apart each way. Prices: by mail, post-paid—lb., $2.00; 1-4 lb., 60 cts.; oz., 20 cts.; pkt., 5 cts.

James Paris, Lincoln Co., Me., writes: “I never before raised such splendid cabbage as I did this year from your seed.”

Mammoth Rock Red Cabbage.

All Head Cabbage.

This is a very choice new variety, lately introduced from Pennsylvania. It is quite early, of handsome make-up, and almost absolutely sure to make a fine, solid, hard, good marketable size head. It is notably deficient in outside leaves, seeming to be, as its name implies, all head. It well deserves a trial in every part of the country. Price: oz., 40 cts.; pkt., 10 cts.

James Hawley, Brooke Co., West Virginia, writes: “Your cabbage seed is the best I ever saw.”

E. T. Ely, Agent, Fairfield Co., Connecticut, writes: “The cabbage seed I bought of you was extra nice.”
**Early Snowball Cauliflower.**

The earliest and finest of all for forcing, this cauliflower deserves a place in every vegetable garden. It is of dwarf habit, and is sure to produce a magnificent snowy white head of a quality not bettered by any other kind that we have found.

**Culture.**—Sow early in hot bed, or later in the open ground, and when the plants have four leaves transplant into shallow boxes three inches apart each way, and let them smell the open air a little at first, and then more and more for a week or two to harden them off ready to transplant. Make the soil very rich, mellow, and deep for cauliflowers, and set the plants 2 1-2 feet apart each way. Hoe often, bringing the soil up around the stems a little each time. Price by mail, post-paid—pkt., 25 cts.

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**Yosemite Mammoth Wax Bean.**

This prodigy of mammoth pods comes to us from the far West, and is a novelty not to be passed by any of our customers who would combine in a bush bean enormous size, finest quality, and great productiveness. Its pods attain a length of from 8 to 10 inches and are as thick as a man's finger. Of a rich golden color, and solid with nutritious pulp, this giant among beans deserves a place in every family garden, and to exhibit at the fairs it has no equal in attractiveness. Prices: pkt., 10 cts.; pt., 30 cts.; qt., 60 cts., by mail, post-paid.

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**Kill the Potato Bugs.** Our neighbors who neglect to kill the bugs while the good hay weather lasts, get left with small crops. There is no other way but to poison them, and Paris green and water—a tablespoonful to a pailful of water, applied with a garden sprinkler—is sure medicine, unless rain should follow immediately after it is put on.
Melons do the best in warm, sunny exposure, and a fine, warm, light, moderately rich, sandy soil, though they may be successfully grown on almost any kind of soil, provided they have plenty of sun and something to feed upon. Plant when danger of frost is past, in hills six to ten feet apart, enriched with a shovelful of well-rotted old manure, or a big handful of superphosphate in each, the latter well mixed with the soil. When danger of insects is past, thin to three plants in a hill. Our melon seeds are saved from fine, large, early-ripening specimens, and are every way as good as it is possible to produce. The melon seed sold by most seedsmen is saved from the unmerchantable culls from southern plantations, and as a result proves late, inferior, and uncertain.

Jersey Belle Musk-Melon.

During the past two seasons this new cantaloupe has been the first to ripen, and what is more remarkable, it has proven the largest of all the first early sorts, grown alongside of them and under the same conditions. Unlike other extra early sorts, it does best on light soils, and will even develop perfectly on white sand. As shown in photograph above it is flattened on the ends, deeply ribbed and heavily netted, indicating by its outward appearance the exquisite quality of the beautiful green flesh within. Price: pkt., 10 cts.; oz., 40 cts.

White Gem Water-Melon.

This new melon should have a place in every garden. It is creamy white, slightly marked with green, while its flesh is a rich, bright pink, very sweet and nice. It yields a large crop of melons, weighing from ten to twenty pounds each. Prices: by mail, post-paid—lb., 80 cts.; 1-4 lb., 25 cts.; oz., 10 cts.; pkt., 5 cts.
Perfected Delmonico.

This improved type of the well-known Delmonico Musk-Melon is almost a perfect globe in shape; the skin is a peculiar grayish-green until ripe, when it changes to a bright yellow. The ribs are wide and covered thickly with a prominent netting. The melons average about six inches in diameter, have a very small seed cavity, and are exceedingly thick and heavy for their size. The flesh is a deep, rich orange-yellow color, and is of very fine grain, without the slightest stringiness. This variety produces melons of uniformly high quality and is likely to displace all other red or yellow-fleshed sorts. It is a strong, hardy grower and very prolific. We can recommend it either to the market gardener or amateur. Price: pkt., 10 cts.; oz., 35 cts.

Montreal Market (Musk).

This is an early kind of the largest size, specimens often growing to weigh twenty pounds or more. Flesh thick and of finest flavor. One of the best large-sized melons. (See cut.) Prices: by mail, post-paid—lb., $1.00; 1-4 lb., 30 cts.; oz., 10 cts.; pkt., 5 cts.

W. P. Callahan, St. Louis Co., Minn., writes: "We find we can grow melons with absolute certainty from your seed. We never could, to amount to anything, until five years ago we bought your seed. We have bought it every year since, and have not had a failure."
THE MELROSE MELON.

This is a very hardy, strong, and vigorous grower, the vines remaining green longer than any other variety. The melons are produced abundantly, and very close to the hill,—a feature of the greatest value. The color is rich, dark green; the shape is oval, as shown in the illustration. The melons average in weight about four pounds, and are finely and densely netted, showing but slight tendency to rib; the form is remarkably perfect and true; all-in-all, the handsomest and most showy of all melons. The flesh is very thick and solid; clear, light green in color, shading to a rich salmon at the seed cavity. In flavor this, The Melrose, cannot be equaled by any other variety, and carries its superior quality and sweetness to the extreme edge of the skin. It is about one week later in ripening than Jenny Lind, and it can be said of this superb new variety that it will produce more good, salable melons, “hold up” longer, stand more handling and rough usage than any other known, thus making it the best and most desirable, either for home or market purposes. Prices: by mail, post-paid—pkt., 10 cts.; oz., 50 cts.

DISCOUNTS. Our customers should note with care the large discounts given for early or large orders, which will be found on page 19. It should also be remembered that at the prices given for vegetable seeds we pay postage on them to any part of the United States or Canada. Also where seeds in packets alone are ordered, $1.25 worth may be selected for each dollar sent. This last offer is not subject to the other discounts also.
Ruby Cold Water-Melon.

This superb new melon originated in Georgia, and is without doubt the most novel and attractive variety ever grown in that famed home of the water-melon.

The fruit is of large size, averaging about forty pounds each. Its flesh is solid, pure golden yellow, variegated with streaks and layers of bright pink or ruby red, which often appears in a star-shaped form, making a very beautiful and novel effect. It is very sweet, juicy, and luscious, without a particle of core or stringy substance, and does not lose its flavor when it becomes overripe, like most sorts. It is solid to the center, and ripens close to the rind, which is very thin.


Colorado Preserving Melon.

Citron. This is the finest preserving melon we have ever seen, and cannot help pleasing every good housewife. Its flesh is usually firm and it makes a clear, transparent preserve of the finest flavor. Prices: by mail, post-paid—lb., 80 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.

Seminole Water-Melon.

This is one of the most beautiful and delicious melons ever introduced in this country and is well worthy of trial in every locality. It is enormously productive, very early, extra large size and of fine quality. They grow of two colors; some are gray, while others are light green. Prices: by mail, post-paid—lb., 80 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.

The Boss Water-Melon.

An early variety of water-melon, growing to large size, and is exceedingly solid and heavy. It is dark green in color, with beautiful scarlet flesh of unusually rich, fine flavor. One of the best. Prices: by mail, post-paid—lb., 80 cts.; 1-4 lb., 20 cts.; oz., 10 cts.; pkt., 5 cts.
INFLUENCE OF LATITUDE UPON POTATOES.

The following test, which is one of many researches which the writer has undertaken for the purpose of determining how far latitude influences vegetation, is interesting in this connection.

Last spring a half bushel of Pennsylvania-grown Early Rose potatoes was secured from Philadelphia, and another half-bushel was obtained from George W. P. Jerrard, of Maine. These samples were placed in a moist and light cellar, side by side, and allowed to remain three weeks. When removed, the Maine tubers were so badly sprouted that great difficulty was experienced in removing them from the crate, while the Pennsylvania tubers had only begun to sprout. The sprouts on the Maine samples were from four to eight inches long. Fig. 1 illustrates average tubers from each lot after having been three weeks in the cellar. It may be well to remark here that when the tubers arrived there was no difference in their appearance as regards vitality.

The samples were planted side by side, and were given the same treatment. Although the Maine tubers were so badly sprouted that we could scarcely cut them, they gave a much greater yield than the Pennsylvania tubers. From the first the difference in the appearance of the tops was very marked, those from Maine tubers being much the larger, and at harvest time the total yield was four and four-fifths times greater from the Maine seed than from that grown in Pennsylvania. A graphic idea of the difference in the yield may be obtained from Fig. 2, which shows the proportionate amounts. Of course it is unsafe to generalize from so limited an experiment, for it is possible that influences other than those of climate had something to do in determining yields; yet the sprouting test gives just the results which we have ample reason to expect, and the trial is suggestive of what we may expect in a much larger experiment which we are now planning.
Two of the GREATEST POTATO NOVELTIES of the Age.

"THE COUNTRY GENTLEMAN."

"THE SOMERSET."

The Somerset, which we introduced last year, and The Country Gentleman, which we place before the public for the first time this season, are, we think, destined to stand with the leaders of the country. For quality, beauty, and yield, they stand without peers in the potato kingdom. For Description, Prices, etc., see Pages 2 and 3 of this Catalogue.

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