GROCERIES & PROVISIONS OF ALL KINDS FRUITS, SALT FISH, &c., NO. 523 NORTH 21ST ST., PHILADELPHIA

Country Produce delived and sold on commission.

PHILADELPHIA.

The Farm.

TO CORRESPONDENTS.
Communications upon subjects of interest to the farmer, the gardener, the fruit-grower and stock-breeder are solicited for this department of the paper. All such communications should be addressed to ULRICH STRICKLER, Agricultural Editor, Columbia, Lancuster county, Pa.

During the coming months, too much

Womb, is apt to occur among cows not

Celery for Winter.

market-gardeners around New York for

storing celery for Winter use is cheap, simple and safe. Where this method is

The time of digging celery depends the weather. Light frosts will not

injure the stalks, and it may be left growing until such time as there are in

growing until such time as there are in dications of severe cold. Freezing weather will check the growth and "harden" the stalk Yet, if celery is stored too early in the season, while the stocks are succulent and soft, and there should be a week or two of very mild, soft weather, it is not likely that it would keep well. At our farm we begin to store celery at any time from the but

to store celery at any time from the 1st to the 20th of November, and often as

inte as the first week in December. As a rule, we always begin with the part of the crop that is not "banked," for where celery is well "banked," it is comparatively safe against a hard, "black frost," when the surface is not frozen more than we show deep.

where there is fall enough to east the

inch below instead of an inch above the

The bottom of such a trench should

be made so that the water will find its way to the lower end, where there should be an outlet, provided the ground is te-

Before digging, the soil is taken away from either side of the row by digging-forks, spades, or, when the crop is large, by a one-horse plow. The stalks are

then dug up, leaving considerable earth attached to the roots. Instead of dig

g 'ig-forks for this purpose, we use o. e-horse lifting sub soil plow, that run along the side of each row, loosenin

along the side of each row, loosening every stalk. A man follows, pulling up the stalks, throwing them in small heaps (the roots all one way) in the line of the row, being very careful not to break any of the leaves, either while digging or putting in the trenches. The celery should then be carried to the edge and packed at once. Beginning at the upper end, stand the stalks in an upright position and as close together as it will stand. Coutinue in this way until the trench is filled. It may be left in this way for two or three weeks, or until such

time as very cold weather is expected to

where there is fall enough to east the water. Then a trench is made with a spade 10 inches wide, and from 12 to 20 inches deep, according to the length of the celery. When the stalks are placed in an upright position in the trench, the tops of the celery should not be more than a few inches above the level of the surface, and it is better to have them an inch below instead of an inch above the

ate as the first week in December.

The method now in general use amo