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CATALOGUE of
Selected and Improved
GARDEN SEEDS

BERTRAND SEED CO.
600 FRONT STREET
SAN FRANCISCO, CAL.
We make a specialty of supplying Market Gardeners with the best strains of seeds that can be produced. We are always on the alert for a better strain, and we find it, we spare no expense in securing stock of it. We handle absolutely nothing that we do not believe to be the best obtainable. We do not claim to compete in prices with irresponsible parties, whose sole effort is to secure the lowest priced seeds, regardless of quality; such seeds are not cheap, but dear at any price. The first cost of seeds is insignificant, compared with time and labor that must be expended upon a growing crop. Quality is our first consideration, and the prices we offer are as low as first-class seeds can be sold for.

It is our endeavor to maintain the prices quoted in this catalogue throughout the season, and while we do not think there will be any serious change, they are subject to change without notice. We recommend that you order as early as possible.

HOW TO ORDER AND REMIT—READ CAREFULLY

Write your name, postoffice, nearest express or freight office (if different from postoffice), County and State. Write plainly to avoid mistakes.

Remittances should be made by POSTAL MONEY ORDER, EXPRESS MONEY ORDER, CERTIFIED CHECK, or by REGISTERED LETTER.

C. O. D. ORDERS—if goods are to be sent by EXPRESS C. O. D. or SIGHT DRAFT BILL OF LADING ATTACHED, 25 per cent of the amount must accompany the order. All C. O. D. CHARGES must be assumed by customer.

If wanted by C. O. D. Parcel Post, charges will be ADDED thereto.

Parties buying large quantities of any one variety will be quoted special prices on application.

PARCEL POST—Since the installation of the new parcel post law seeds, bulbs, tools, plants and garden supplies (excepting poisons and liquids) may be sent by mail to all parts of the United States, including Alaska, Canal Zone, Guam, Hawaii, Porto Rico and the Philippines. Packages are subject to a limit of maximum weight in the first and second and third zone of 70 pounds; in all other zones 50 pounds. The maximum size of a package is 84 inches for length and width, or the girth combined.

ZONE RATES—May be had by applying to your postmaster, who will tell you which zone you are in with reference to San Francisco, or upon application we will tell you if you supply us with the name of your postoffice.

FOR PARCELS WEIGHING 8 OUNCES OR LESS, containing seeds, plants, bulbs, roots, or books only, the rate of postage to all zones is 1¢ for 2 ounces or fraction.

PARCELS OF MERCHANDISE other than those enumerated above up to 8 ounces, the postage is 1½¢ for each two ounces or fraction.

PARCELS OVER 8 OUNCES must be paid at the parcel post zone rate quoted below.

### PARCEL POST ZONE RATES

| Wt. | Zone 1 & 2 | Zone 3rd | Zone 4th | Zone 5th | Zone 6th | Zone 7th | Zone 8th | Zone 1 & 2 | Zone 3rd | Zone 4th | Zone 5th | Zone 6th | Zone 7th | Zone 8th |
|-----|-----------|---------|---------|---------|---------|---------|---------|-----------|---------|---------|---------|---------|---------|---------|---------|
| Lbs.| $0.07     | $0.08   | $0.09   | $0.10   | $0.11   | $0.13   | $0.14   | $0.12     | $0.13   | $0.14   | $0.16   | $0.19   | $0.21   | $0.25   |
| 2   | $0.18     | $0.20   | $0.22   | $0.23   | $0.25   | $0.27   | $0.29   | $0.27     | $0.29   | $0.31   | $0.33   | $0.36   | $0.40   | $0.44   |
| 4   | $0.22     | $0.25   | $0.28   | $0.30   | $0.33   | $0.36   | $0.39   | $0.37     | $0.40   | $0.43   | $0.47   | $0.51   | $0.56   | $0.61   |

On shipments weighing 20 pounds or more beyond the 2nd postal zone it is cheaper to ship seeds by express. As the express companies give a receipt for each package, it amounts practically to insurance without cost. We guarantee the safe arrival in the U. S. of all seeds shipped by express or insured parcel post.

TO FOREIGN COUNTRIES—the parcel post rate is 14 cents per pound. Registration where possible is 10 cents. C. O. D. orders can now be sent to Mexico, registered on a & charged for express.

MEXICO SHIPMENTS—All orders sent by express to Mexico have an extra charge, as follows: Orders to the value of $5.00 to $50.00 require $1.00 extra, and orders above $50.00 require $2.00 extra for consular fees. All orders sent by parcel post are free of these charges.

ERROR IN THE FILLING OF ORDERS—We use the greatest care in filling, checking and packing orders. Yet should anything be omitted we will promptly forward when advised. Keep a duplicate copy of your order for comparison.

### WE DO NOT WARRANT SEEDS

The fact that no reputable seedsman now warrants seeds in any respect being well known, renders it unnecessary for us to say very much on this point, as it must be apparent to every intelligent person that no seedsman can afford to send out poor or worthless seeds. There could be no more certain way of destroying his business. We beg to append the following notice:

We give no warranty, express or implied, as to description, purity, productiveness or any other matter of any seeds, bulbs or plants we send out, and we will not be in any way responsible for the crop.
ILLUSTRATED AND DESCRIPTIVE CATALOGUE OF

VEGETABLE SEEDS

ARTICHOKE

GREEN GLOBE — This Globe Artichoke is a perennial, cultivated for its flower-heads, which are cooked like asparagus. It is considered a delicacy and demands a high price in all better city markets.

Pkt., 10c; oz., 75c; ¼ lb., $2.50; lb., $7.50.

JERUSALEM OR TUBEROUS ROOTED — This produces potato-like roots. Tubers:

Per lb., 20c; 10 lbs., $1.50

BRUSSELS SPROUTS

BERTRAND'S IMPROVED — We have been supplying this special grown strain to the critical Half Moon Bay growers and it is the only strain known that will produce firm and solid heads; the plant is semi-dwarf and yields heavy. This is the variety that is shipped in large quantities to the Eastern market.

Pkt., 15c; oz., $1.00; ¼ lb., $5.00; lb., $15.00

ASPARAGUS

CONOVER'S COLOSSAL — One of the largest and most popular green varieties; stalks are bright green, often tinged purple at the top; very tender and of fine quality.

Oz., 15c; ¼ lb., 35c; lb., $1.00

GIANT ARGENTEUIL — The popular variety in the markets; early, exceedingly large and very productive.

Oz., 15c; ¼ lb., 40c; lb., $1.25

PALMETTO — An early maturing and prolific variety with thick, dark green shoots, distinctly pointed at the tip. A popular canning variety.

Oz., 15c; ¼ lb., 35c; lb., $1.00

WASHINGTON — A rust-resistant type, introduced by the U. S. Department of Agriculture, which we believe will soon be grown to the exclusion of other sorts. A heavy yielding variety with long, thick, heavy stalks, closely folded at the tips; color rich, dark green.

Oz., 20c; ¼ lb., 60c; lb., $1.75

BROCCOLI

ITALIAN SPROUTING BROCCOLI

This new and popular vegetable produces shoots which are used and cooked like asparagus. It is very popular with the Latin races, and generally commands a good market.

Pkt., 15c; oz., $1.00; ¼ lb., $5.00; lb., $15.00

BASIL

Basilisco (Italian)

SWEET LARGE DOUBLE GREEN — This variety is the favorite with Italian market gardeners, producing large broad leaves.

Oz., 50c; ¼ lb., $1.50; lb., $5.00

BORAGE

BORAGE — The young, tender leaves are used as salad and are also added to lemonades and other cooling drinks.

Pkt., 10c; oz., 30c; ¼ lb., 90c; lb., $2.50
BEANS

DAWRF BUTTER OR WAX VARIETIES

DAVIS WHITE KIDNEY LIGHT YELLOW WAX BUSH BEAN—This is an early variety, maturing in from six to seven weeks from planting. The plant is very hardy and productive, bearing a good crop of long straight, waxy, white pods, six to seven inches in length, which are very attractive in appearance, and of good quality. The dried beans of this variety are pure white. Lb., 25¢; 10 lbs., $2.25

PENCIL POD BLACK WAX—The best of the dwarf, black-seeded wax varieties. Early and very productive. Pods large, 6½ to 7 inches long, round, straight and crease-backed; strictly stringless, free from fiber, fleshy and brittle; of highest quality; color very clear yellow. Plant growth exceptionally strong and vigorous. Lb., 25¢; 10 lbs., $2.25

GREEN PODDED DWARF VARIETIES

FRENCH STRINGLESS ROUND-POD—This famous bean, first named and introduced by us years ago, is still unequalled as a first-early. It combines unusual hardiness, extreme earliness, and wonderful productiveness with handsome appearance and finest quality of pods. Extra-early plantings may be made to produce the earliest crop, and even with later plantings is the quickest to produce pods. By repeated plantings pods may be had in constant succession from spring until cut off by heavy frosts in the fall. Lb., 35¢; 10 lbs., $3.00

BURPEE'S STRINGLESS GREEN POD— Lb., 25¢; 10 lbs., $2.25

GIANT STRINGLESS GREEN POD— Lb., 25¢; 10 lbs., $2.25

BURPEE'S STRINGLESS GREEN POD— Lb., 25¢; 10 lbs., $2.25

GIANT STRINGLESS GREEN POD— Lb., 25¢; 10 lbs., $2.25

POLE OR RUNNING VARIETIES

KENTUCKY WONDER—Also known as Old Homestead. We believe this variety is the most practically useful of the green podded pole beans suitable for use as snaps. It is an early, very prolific sort, with showy pods which are of most excellent quality. The vines are vigorous, climbing well and very productive, bearing pods in large clusters. The pods are medium light green, very long. Lb., 25¢; 10 lbs., $2.25

BURPEE'S STRINGLESS GREEN POD— Lb., 25¢; 10 lbs., $2.25

POLE HORTICULTURAL— Lb., 25¢; 10 lbs., $2.25

KENTUCKY WONDER WAX— Lb., 30¢; 10 lbs., $2.75

SCARLET RUNNER— Lb., 30¢; 10 lbs., $2.75

WHITE SEEDED KENTUCKY WONDER— Lb., 25¢; 10 lbs., $2.25

WHITE CREASEBACK— Lb., 25¢; 10 lbs., $2.25

BROAD WINDSOR or FAVA BEANS

PROLIFIC LONGPOD—A splendid bean for the main crop of Longpods. The handsome pods are broad, long and well filled with large beans of high quality. Habit robust, and an abundant cropper. Lb., 25¢; 10 lbs., $2.25
BERTRAND'S PEERLESS STRAINS OF HARDY BROCCOLI

The finest White-headed types of Broccoli in cultivation, perfectly protected

The three varieties of Broccoli offered below form an entirely distinct class which may best be described as hardy Cauliflower-headed Broccoli. In each case the heads are of the purest white, and so solid and perfectly protected by the incurved foliage as to be almost indistinguishable from Cauliflower of the finest quality. Certainly no Broccoli could present a more beautiful appearance when growing or be more appreciated at table, and the heads possess the additional advantage of remaining in sound condition for a considerable time.

BERTRAND'S JANUARY WHITE BROCCOLI—This variety produces beautiful large heads, which are solid and long standing. Seed beds should be made July 1st and transplanted about August 15th. The heads will be ready for cutting during January.

Oz., $1.50; ¼ lb., $5.00; lb., $15.00

BERTRAND'S MARCH BLACK BROCCOLI—This is the most popular of all the March varieties, producing large, pure white flowers, which are entirely protected by the foliage. The heads remain in good condition longer than any other variety known to us. The beds should be sown and transplanted same as the February Black Broccoli. Being a late variety, it will be ready when the February Broccoli is through.

Oz., $1.75; ¼ lb., $5.00; lb., $17.50

ST. VALENTINE—This fine Broccoli is a winter variety coming in about the middle of February. We do not mean the end of March, as is too often the case with so-called Winter Broccolis. We know of no variety which produces heads so firm and white; and these heads remain in good condition longer than any other sort we are acquainted with. There are some spurious stocks of this Broccoli on offer. Remember we are the introducers of St. Valentine.

Oz., $1.00; ¼ lb., $3.00; lb., $10.00

BERTRAND'S FEBRUARY BLACK BROCCOLI—This variety produces large, solid snow-white flowers, which are ready for market during February. It is commonly called Black Broccoli by the growers because of its dark green leaves, which also make it one of the best shipping sorts. Seed of this variety should be sown August 1st and transplanted September 15th.

Oz., $1.75; ¼ lb., $5.00; lb., $17.50
CROSBY'S EGYPTIAN—Roots are smooth and round in form; of finer quality than the regular Egyptian, combined with same extra early maturity.  
Oz., 15c; lb., $1.25

DETROIT DARK RED — Roots uniformly smooth, of medium size, and globe shaped; skin dark red, flesh solid vermillion red. Our special stock of this variety shows little, if any, white zones. Tops are small, upright, dark green shaded red.  
Oz., 15c; lb., $1.25

EARLY WONDER—A selection from Crosby's Egyptian, but a few days later. The roots are nearly globe shaped, uniform in size, with little foliage. The skin is deep red and the flesh is a rich dark color, with little zoning. Of excellent quality.  
Oz., 15c; lb., $1.25

EARLY BLOOD TURNIP—  
Oz., 15c; lb., $1.00

EXTRA EARLY EGYPTIAN—  
Oz., 15c; lb., $1.00

SWISS CHARD

LUCULLUS — Used extensively for poultry and is one of the most popular varieties for this purpose because of the tendency to grow to a good height and to produce longer leaves and more forage.  
Oz., 15c; ¼ lb., 30c; lb., $1.00

WHITE SWISS CHARD—Best suitable for table use, but is also used extensively for poultry feed. It has a large white rib and dark green, smooth leaves, making it easily cleaned for table use. The large midrib is sometimes cooked as you would prepare asparagus.  
Oz., 15c; ¼ lb., 30c; lb., $1.00

BERTRAND'S IMPROVED SAN FRANCISCO MARKET—A superb early main-crop beet. Roots are of neat turnip shape, growing three to four inches in diameter, thick through, but quickly tapering in the lower portion; smooth and entirely free from small rootlets. Flesh deep blood-red, tender, and of rich flavor. The roots can be used early in the season, when only partially grown, being ready for use almost as quickly as the extra-early sorts, and of better quality. It retains its choice quality and freedom from woodiness until the beets attain their full size.  
Oz., 15c; ¼ lb., 50c; lb., $1.50
CORN---SWEET OR SUGAR

BANTAM EVERGREEN—A cross between Golden Bantam and Stowell’s Evergreen and a most excellent sort of fine quality. Ears 8 inches long, 12 to 14 rowed; grain rather broad and deep, and of a rich golden-yellow color.

Lb., 30c; 10 lbs., $2.75

GOLDEN BANTAM—Early, golden yellow in color and of highest quality. Ears 6 to 7 inches long, 8-rowed.

Lb., 25c; 10 lbs., $2.25

GOLDEN GIANT—A cross between Golden Bantam and Howling Mob and is one of the few new yellow corns to retain the high quality of its golden parent. In season between Golden Bantam and Bantam Evergreen, of medium growth, with ears 8 inches long, 16 to 18 rowed.

Lb., 30c; 10 lbs., $2.75

OREGON EVERGREEN CORN—Is the best type to grow in Southern California both for its quality and for its yield. We have a strain of specially selected seed that will afford you ears most palatable and delicious.

Lb., 30c; 10 lbs., $2.75

BLACK MEXICAN—

Lb., 30c; 10 lbs., $2.75

COUNTRY GENTLEMAN—

Lb., 25c; 10 lbs., $2.25

EARLY MINNESOTA—

Lb., 25c; 10 lbs., $2.25

STOWELL’S EVERGREEN—

Lb., 30c; 10 lbs., $2.50

MAMMOTH WHITE CORY—

Lb., 30c; 10 lbs., $2.50

FIELD CORN

IMPROVED LEAMING—One of the oldest of the yellow varieties known. It is a general favorite with stock raisers on account of its large yield of grain and for fodder and ensilage.

Lb., 15c; 100 lbs., $8.50

EARLY EIGHT-ROWED CANADA, also known as the Yellow Flint—This may well be called the best corn to grow. It’s acclimated and bears perfectly in California. The ears are solid and heavy and perfectly filled. The leaves are wide and large, making it a good silo corn.

Lb., 15c; 100 lbs., $9.00

WISCONSIN WHITE DENT—A tall-growing variety; large eared; 16 to 18 rowed; grains large and white.

Lb., 15c; 100 lbs., $9.00

DANDELION

IMPROVED THICK LEAVED—Unsurpassed in thickness of leaf and deep green color. It is compact and forms an upright regular tuft at the center.

Pkt., 10c; oz., $1.00; 2 oz., $1.75; ¼ lb., $3.25; lb., $12.00

CULTIVATED OR FRENCH COMMON — A decided improvement on the wild dandelion. It is very early and vigorous.

Pkt., 10c; Oz., 35c; 2 oz., 60c; ¼ lb., $1.00; lb., $3.50
CABBAGE

CABBAGE—This is an early variety of the round-headed type, producing a very heavy crop. For uniformity of head, solid, compact nature, and excellent quality it is unsurpassed. The meat is tender, the very few outer leaves make it a variety in great demand. It can be placed on the market as early as any other cabbage, thus finding an exceptionally good market, invariably. Oz., 40c; ¼ lb., $1.20; lb., $4.00

COPENHAGEN MARKET—A fine all round cabbage: heads medium size, firm and round. Heads should be ready for use 75 to 90 days after transplanting. Oz., 35c; ¼ lb., $1.00; lb., $3.50

DANISH BALLHEAD, or THE HOLLANDER—A very late variety, forming globular heads; very hard and solid. Keeps well and is a good shipper. The color is bluish green. Oz., 35c; ¼ lb., $1.00; lb., $3.50

EARLY JERSEY WAKEFIELD—The heads are uniformly hard and solid. They are conical in form, generally pointed at the end, with but few outside leaves. The heart is solid and well blanched. A productive variety. Oz., 30c; ¼ lb., 90c; lb., $3.00

EARLY WINNINGSTADT—The heads are of the same size as the Jersey Wakefield, but more sharply pointed and not so early. The leaves are dark green, slightly glossy, and most tightly folded; the heads are the hardest of any early cabbage. Oz., 30c; ¼ lb., 90c; lb., $3.00

EARLY DWARF FLAT DUTCH—This is a widely grown variety of quick growth and early maturity. The fine solid heads measure 13 inches across and weigh from 10 to 12 pounds each. They are carried on stems of medium length and have a distinctly flattened top. A favorite kind with many market growers. A dependable variety and very productive. Oz., 40c; ¼ lb., $1.20; lb., $4.00

GOLDEN ACRE—This is the earliest round headed cabbage and matures before Early Jersey Wakefield. The heads are firm with few outer leaves and average about four pounds. Oz., 50c; ¼ lb., $1.50; lb., $5.00

OREGON BALL HEAD—The acknowledged leader among Northwest growers for a main crop winter cabbage. Oz., 50c; ¼ lb., $1.50; lb., $5.00

IMPROVED AMERICAN SAVOY—The best of the main crop and late Savoys for home use or market. The plants are vigorous, of medium size, with rather short stem, and are very sure heading. The outer leaves are medium large, thick, fleshy and densely and uniformly crumpled. The heads are large, nearly round, fairly solid, sweet and tender. Oz., 40c; ¼ lb., $1.25; lb., $4.00

MAMMOTH ROCK RED—The largest and surest heading red cabbage. The plants are large and vigorous with medium length stem and spreading outer leaves which are dark green with red veining. The heads are late maturing, large, round, very solid and of very attractive deep red color. The variety is much used for cole slaw and pickling. Oz., 40c; ¼ lb., $1.20; lb., $4.00

WONG BOK—Wong Bok has impressed us most favorably. The rather short broad heads are composed of well-blanched, tightly folded leaves. The ribs are juicy and agreeably pungent. Oz., 40c; ¼ lb., $1.20; lb., $4.00

PE-TSAI—A well-known variety with large leaves of a light green color and thick, pure white, tender stalks and heart. It differs from Wong Bok in making larger and narrower heads. Pc-Tsai matures a few days later than Wong Bok. Oz., 50c; ¼ lb., $1.50; lb., $5.00

CHINESE or CELERY CABBAGE

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CAULIFLOWER

One of our Specialties — Choicest Market-Gardeners' Quality

EXTRA EARLY SNOWBALL—This strain has been developed by and for market gardeners. It is the last word in Early Cauliflower. Exceptionally even, good sized, early. Plant compact, but not too short leaved. The heads are very solid and finely grained, and of a pure snowy-white which does not turn yellow even when exposed to bright sunlight. They are specially selected for keeping this compact solid eurd even under the most unfavorable weather circumstances so that they do not grow "soft" as our market gardeners call it.

Oz., $3.00; ¼ lb., $9.00; lb., $30.00

SAN FRANCISCO MARKET CAULIFLOWER—It is thoroughly adapted to our climate and is particularly suited for shipping because of the flower being completely enveloped within spiral curled leaves, which protect the flower from injurious exposure to rain, sunshine and frost, but particularly from injury in packing and in transit. This variety is a favorite from California to New York, because of its excellent shipping qualities. It retains its fresh appearance longer than any other variety. It is decidedly the shipper's favorite. It is beyond a doubt the surest cropper of all.

Oz., $1.50; ¼ lb., $4.50; lb., $15.00

VEITCH'S AUTUMN GIANT—A distinct and valuable late variety; heads large and fine, well protected by foliage.

Oz., 75c; ¼ lb., $2.50; lb., $7.50

CALIFORNIA WONDER—

Oz., $1.00; ¼ lb., $3.00; lb., $10.00

DANISH OR DRY WEATHER—

Oz., $3.00; ¼ lb., $9.00; lb., $30.00

EARLY PARIS—

Oz., $1.50; ¼ lb., $4.50; lb., $15.00

CHICORY

LARGE ROOTED OR COFFEE—The dried and prepared roots are much used as a substitute for coffee, and the young leaves may be used as a spring salad. Our stock is the improved type, with very much larger, smoother, whiter and proportionately shorter roots than the old kind.

Oz., 15c; ¼ lb., 50c; lb., $1.50

SMALL ROOTED OR RADICHETTA—The tops of this variety are very desirable for use as a salad. The leaves are long, narrow, entire or slightly toothed and blanch readily when the plants are grown close together. The roots are long and slender, averaging about one-half inch in diameter and from six to eight inches long.

Oz., 20c; ¼ lb., 60c; lb., $1.75

CHIVES

CIBOULETTE (French)—Chives belong to the onion family and being a pretty as well as useful plant, it is cultivated in many gardens. The plants attain a height of six to eight inches, growing to dense tufts of narrow, hollow leaves, which are used for flavoring soups and salads and can also be served finely chopped to be eaten with bread and butter.

Oz., $1.50; ¼ lb., $4.50

FRENCH ENDIVE

An excellent tasty winter salad. French Endive or WITLOOF CHICORY deserves to be grown far more widely. Sow the seed in the open ground not later than June. Lift the roots in the fall. When wanted for forcing, trim to an even length of 6 inches. Pack upright in a box in rows and a two-inch layer of soil at the bottom. Loosely cover with 6 inches of sand or light earth and water thoroughly. Place the box near the heater in the cellar and keep moderately moist until the sprouts appear.

Oz., 25c; ¼ lb., 60c; lb., $1.50
CARROT

**LONG ORANGE** — An improved strain of this popular variety for either garden or field culture. Roots averaging 12 inches in length and 3 inches in diameter at the top; an enormous yielder and a good keeper. The strain we offer is the result of painstaking selection—spread over a period of years—of the most highly colored and the most perfectly shaped roots of the old variety of Long Orange.

Oz., 15c; ¼ lb., 35c; ½ lb., $1.00

**DANVERS**

**CHANTENAY** — A most excellent, medium early, half-long variety. It is one of the best in quality for the market and home garden, while its great productiveness and the ease with which it can be harvested make it desirable as a field sort. The tops are medium sized with small neck. The mature roots are thick, five and one-half to six inches in length, uniformly half-long or stump rooted but tapering slightly, smooth, deep orange-red in color. The flesh is very crisp and tender. The variety is extensively used for hunching.

Oz., 15c; ¼ lb., 40c; ½ lb., $1.25

**OXHEART**

**GUERANDE CARROT** — An excellent sort for the garden, being especially valuable for spring and early summer crop. Its short, stocky character gives it great value on shallow soils where the larger varieties will not succeed and the compact growing leaves allow close planting. The quality is excellent; it remains tender long after maturity. It is excellent for stock feeding.

Oz., 15c; ¼ lb., 50c; ½ lb., $1.50

**FRENCH FORCING**

— This is a delicious little table carrot, round and about 1½ inches in diameter. It is sweet and much grown by the Italian market gardeners. Color light scarlet.

Oz., 15c; ¼ lb., 50c; ½ lb., $1.50

**HALF-LONG DANVERS** — A handsome, half-long cylindrical stump-rooted carrot of good size and of a rich, dark orange color; it grows to a large size; is smooth, and the flesh very close in texture with very little core. It is a first-class carrot for all soils and has yielded 25 to 30 tons per acre, with the smallest length of root of any now grown. It is more easily harvested than the longer types and is excellent for stock or table use.

Oz., 15c; ¼ lb., 40c; ½ lb., $1.25

**CARDOON**

Cardoon resembles very much the artichoke, but it is cultivated for the thick stalks and the midrib of the leaves which are blanched by tying the tops of the plant together when nearly full grown and covering it with straw and earth. The blanching requires from two to four weeks, and may be carried on by taking up the plants and storing them in pits or cellars.

**TOURS** — A variety extensively cultivated in France, and generally acknowledged to be the most profitable in every respect.

Oz., 35c; ¼ lb., $1.00; ½ lb., $3.00
CORN SALAD

A quick growing plant, producing leaves which are used like lettuce. As it prefers cool weather there is no use in planting it in hot localities. Sow thinly in rows 10 to 12 inches apart.

Oz., 20c; 1/4 lb., 60c; lb., $2.00

COLLARDS

A type of cabbage grown where the heading varieties do not succeed. It grows quickly and produces a large quantity of tender foliage on a tall stem. Sow in drills and thin out so plants stand two feet apart in the row.

TRUE GEORGIA—

Oz., 20c; 1/4 lb., 50c; lb., $1.50

EXTRA CURLED (Peppergrass) — A small, curled plant, having a fine pungent flavor and used as a salad.

Oz., 15c; 1/4 lb., 40c; lb., $1.25

TRUE WATER CRESS — For growing along banks of ponds and streams; wholly unlike Extra Curled; leaves are quite large and thick.

Oz., 50c; 2 oz., 85c; 1/4 lb., $1.40; lb., $5.00

KALE

TALL CURLED SCOTCH — Plants of this variety grow two to three feet in height, bearing long, plumelike, light green leaves which are much cut and deeply curled at the edge; very hardy.

Oz., 15c; 1/4 lb., 35c; lb., $1.00

JERSEY or COW KALE — A robust-growing sort, often 6 to 8 feet high; grown largely for stock and chicken feed.

Oz., 15c; 1/4 lb., 30c; lb., $1.00

KOHL RABI

WHITE VIENNA KOHL RABI — A singular variety of cabbage with a turnip-like bulb which forms immediately above the ground. It is extremely tender and partakes of the flavor of both turnips and cabbage. The bulb is large enough to be eaten in from 10 to 12 weeks from sowing, as they are more tender and delicately flavored before fully matured.

Oz., 20c; 1/4 lb., 50c; lb., $2.00

TRUE WATER CRESS — For growing along banks of ponds and streams; wholly unlike Extra Curled; leaves are quite large and thick.

Oz., 50c; 2 oz., 85c; 1/4 lb., $1.40; lb., $5.00

OKRA or GUMBO

PERKINS' MAMMOTH LONG POD — This variety is about three feet high, very early and productive. The pods are deep green, very long, slender, slightly corrugated, very tender and of good quality. This is a desirable market as well as home garden sort.

Oz., 10c; 1/4 lb., 25c; lb., 75c

SCENE OF OUR SEED BREEDING AND TRIAL GROUNDS
EARLY FORTUNE

Showing this wonderful cucumber’s usefulness at all stages of growth.

EARLY FORTUNE

EARLY FORTUNE has been proclaimed the finest type of White Spine Cucumber ever introduced. It is an early disease-resistant variety and immensely productive. Fully grown fruits measure 9 inches long. The plants grow vigorously and the fruits are set very freely all along the vines. They are slightly tapering at both ends, with a well-rounded blossom and stem-end, measuring 2½ inches across in the center of the fruits where they are thickest. The color of the thin skin is rich dark green, which does not fade when the fruits are shipped to distant markets.

Oz., 20c; ¼ lb., 60c; lb., $1.50

DAVIS’ PERFECT—An extra long, dark green type of White Spine; retains its color and good qualities long after being picked; fruit is exceptionally long, smooth and tapering at both ends; flesh crisp, solid, with few seeds; mid-season.

Oz., 15c; ¼ lb., 50c; lb., $1.50

EXTRA-LONG WHITE SPINE

OR EVERGREEN—This excellent cucumber resembles Davis’ Perfect except that the cucumbers grow to larger size. It is a standard main-crop sort, producing an enormous yield of attractive fruits during mid-season. Fully grown fruits measure 11 inches in length and are 2½ inches thick. They weigh approximately 2½ pounds each.

Oz., 15c; ¼ lb., 50c; lb., $1.25

SNOW’S PICKLING—

Oz., 15c; ¼ lb., 50c; lb., $1.25

GREEN CURLED

The “Chicoree Frisee” of the French— An excellent salad plant, available long after the season for lettuce and more easily grown. The flavor is pleasantly bitter, stimulating and zest-giving. It is used also boiled as greens. Green Curled is the best for general use, and is easily blanched by covering the full-grown plants with boards.

Oz., 15c; ¼ lb., 50c; lb., $1.50
GOLDEN SELF-BLANCHING CELERY, Selected French-Grown Seed, Original Dwarf Strain—Although the seed grown in America the first year from the French stock, as offered below, gives general satisfaction, yet most of the extensive growers insist upon having the French-grown seed, even though it costs nearly double the price. The plants make a uniform, dwarf and compact growth, with quite thick waxen yellow stalks of superior flavor, crisp and nutty.

Oz., $1.50; ¼ lb., $4.50; lb., $15.00

GOLDEN SELF-BLANCHING—This is American-grown seed produced from dwarf French stock. It is of dwarf, compact growth with thick, solid, heavily ribbed stalks which blanch easily to a clear waxen yellow. The stalks are crisp and solid, free from stringiness, and of most delicious flavor. Yields a good crop of heavy and brittle stalks.

Oz., 80c; ¼ lb., $2.50; lb., $8.00

TALL GOLDEN SELF-BLANCHING — This new tall strain, selected in France from Golden Self-Blanching Celery, differs from the original by making a decidedly heavier and taller growth. The foliage is also quite distinct and has been bred for disease resistance. The slender heart is well blanched. It is an extra-early variety. Because of their taller growth, the plants require more labor if they are blanched with earth.

Oz., 75c; ¼ lb., $2.50; lb., $7.50

GOLDEN PLUME—An outstanding variety of Celery. The plants are of strong growth and produce thick and heavy stalks with a well-blanced solid heart. It is considered by many gardeners the best early celery. Early and quite resistant to blight and rot. A very desirable variety with good qualities; crisp and of excellent nutty flavor.

Oz., $1.00; ¼ lb., $3.00; lb., $10.00

WHITE PLUME—The earliest and most easily blanched. Attractive light green foliage and pure white stalks. Crisp and of delicious nutty flavor. It is a popular variety for early market and usually commands a good price.

Oz., 35c; ¼ lb., $1.00; lb., $3.00

WINTER QUEEN—

Oz., 20c; ¼ lb., 50c; lb., $1.75

GIANT PASCAL—

Oz., 20c; ¼ lb., 60c; lb., $2.00

DWARF GOLDEN HEART—

Oz., 25c; ¼ lb., 75c; lb., $2.50

CELERIAC

LARGE SMOOTH PRAGUE—An improved form of turnip-rooted celery; round, smooth roots with very few side roots. This is the largest variety and one of the very best.

Oz., 25c; ¼ lb., 75c; lb., $2.50
MUSKMELON OR CANTALOupe

ROCKY FORD—We have an especially fine, improved strain of this popular melon as now grown at Rocky Ford. The fruit is small, almost round, smooth, showing no ribs, and densely covered with a heavy gray netting; flesh thick and deep green, showing a faint lining of gold at the center; of the highest quality. An excellent shipping sort. Oz., 15c; ¼ lb., 50c; lb., $1.25

POLLOCK 10-25 (Ten-twenty-five)—This is a new main crop variety ripening at the same time as Rocky Ford. The melons are nearly round or slightly oval with no ribbing and densely netted all over the melon. Each melon is 5 to 6 inches long—a nice commercial size. The seed cavity is small and the flesh thick, and is light green with a salmon tint throughout. Flavor is excellent and sweet. Oz., 20c; ¼ lb., 60c; lb., $2.00

HALE’S BEST—An extra early salmon tint of remarkable flavor. The seed cavity is small and the attractive salmon tinted flesh is firm. Melons are oblong, well netted and very attractive. It is ten days to two weeks earlier than other shipping varieties and yields wonderfully well. Quite a few of them are being planted in the Imperial Valley for shipping purposes. Our strain of seeds is from carefully rogued fields. Oz., 20c; ¼ lb., 60c; lb., $2.00

BURRELL GEM— Oz., 15c; ¼ lb., 50c; lb., $1.50

GOLDEN LINED ROCKY FORD— Oz., 15c; ¼ lb., 50c; lb., $1.50

LARGE HACKENSACK— Oz., 15c; ¼ lb., 40c; lb., $1.25

EXTRA-EARLY HACKENSACK— Oz., 15c; ¼ lb., 40c; lb., $1.25

HEARTS OF GOLD (Improved Hoodoo)—A splendid small, mid-season variety developed from the Hoodoo, being larger and more uniform; fruit round, with tendency to heart-shape, lightly ribbed and covered with a fine gray netting; flesh very thick, deep salmon color, and of high quality; a good shipping melon. Oz., 20c; ¼ lb., 60c; lb., $2.00

PERSIAN MUSKMELON—This is a large melon, from 8 to 10 inches in diameter, and is heavy for its size. The melons are heavily netted and are globular. Its color is bright orange. The flavor is different from other melons, and comes out delightfully when the melons are well ripened. Oz., 30c; ¼ lb., 90c; lb., $3.00
CASSABA OR WINTER MUSKMELON

GOLDEN BEAUTY—One of the best cassabas. It is a variety grown extensively for shipment from Southern California. The fruits are nearly globular, bright yellow with golden tint, with wrinkled skin, six to eight inches in diameter. The flesh is white, very thick, juicy and sweet.

Oz., 20c; ¼ lb., 50c; lb., $2.00

WINTER PINEAPPLE—

Oz., 20c; ¼ lb., 60c; lb., $1.75

FLORIDA FAVORITE—A splendid melon of very large size and excellent quality. The fruits are long, dark green, with irregular mottled striping of a lighter shade. The rind is thin but firm. The flesh is very bright, deep red, very sweet and tender. The vines are vigorous and productive. Seed nearly white.

Oz., 15c; ¼ lb., 35c; lb., $1.25

KLONDIKE—Today the most popular shipping variety in California, which position has been achieved solely through its outstanding quality. An oblong melon; color an even dark green. Flesh brittle, bright red and very solid with few seeds and these only about half the size of ordinary watermelon seeds.

Oz., 20c; ¼ lb., 50c; lb., $1.75

CUBAN QUEEN—

Oz., 15c; ¼ lb., 35c; lb., $1.00

GEORGIA RATTLESNAKE—

Oz., 15c; ¼ lb., 40c; lb., $1.25

HONEY DEW (Antibes)—A new, distinct melon of the Cassaba type. Fruit large ovoid in form, about 10 inches long and 8 inches in diameter; surface smooth and hard without ribbing or netting, creamy white in color, turning to a lemon tint when fully ripe; flesh light emerald green, very thick, ripening to the rind, very tender and melting, with an extreme sweetness found in no other melon.

Oz., 20c; ¼ lb., 60c; lb., $2.00

HONEY BALL—

Oz., 40c; ¼ lb., $1.00; lb., $3.00

FLORIDA FAVORITE—A splendid melon of very large size and excellent quality. The fruits are long, dark green, with irregular mottled striping of a lighter shade. The rind is thin but firm. The flesh is very bright, deep red, very sweet and tender. The vines are vigorous and productive. Seed nearly white.

Oz., 15c; ¼ lb., 35c; lb., $1.25

KLECKLEY'S SWEETS—This most excellent variety is unsurpassed for home use or near markets. The vines are vigorous and productive. The fruits are medium to large, oblong, tapering slightly towards the stem end, dark green. The flesh is very bright, rich red and is exceedingly sweet.

Oz., 15c; ¼ lb., 40c; lb., $1.25

TOM WATSON—A large, oblong melon, the skin of which is dark green, with thick netting on the entire surface, quite distinct from other varieties. The rind is thin but tough and flesh a bright, attractive red color, crisp, sweet and delicious. The heart is large with no core. The seeds are brown, tipped with white. The appearance and quality of this melon make it desirable for both home and market use.

Oz., 15c; ¼ lb., 40c; lb., $1.25

ANGELENO WATERMELON—

Oz., 15c; ¼ lb., 40c; lb., $1.25

CHILIAN WATERMELON—

Oz., 15c; ¼ lb., 40c; lb., $1.25
LETTUCE

BLIGHT RESISTANT NEW YORK LETTUCE

Originally grown from seed selected by Dr. Jaggers of the U. S. Department of Agriculture

The history of Imperial No. 2 Blight Resistant New York lettuce is just another chapter in the history of evolution. The original plants from which the first experiment was made were resistant plants taken from diseased fields and the strain was improved upon for several years until we consider it the best and most resistant type known.

Oz., 25c; 1/4 lb., 75c; lb., $2.50

DARK LOS ANGELES
or
NEW YORK SPECIAL

The King of Main Crop Head Lettuces

Immense heads as solid as a Cabbage. Blanches beautifully. Crisp, tender and free from bitterness. It produces immense heads, often 15 and 16 inches across, and weighing enormously. The interior is beautifully blanched, creamy-white, crisp, tender and delicious, being absolutely free from any trace of bitterness. It is a very large, robust growing variety, rooting deeply, resisting hot dry weather, very slow to run to seed and a sure header under most trying conditions. The outer color is of a distinct apple green.

Oz., 20c; 1/4 lb., 60c; lb., $2.00

BIG BOSTON—Very popular. Head large and compact; leaves broad, almost smooth, but wavy at the edge; color light green, slightly tinged reddish-brown; heart greenish-white, tinged yellow; of fair quality.

Oz., 15c; 1/4 lb., 40c; lb., $1.25

CALIFORNIA CREAM BUTTER—Heads good sized; leaves very rich cream yellow; as a summer variety has no superior.

Oz., 15c; 1/4 lb., 40c; lb., $1.25

HANSON, IMPROVED—One of the most reliable, sure-heading sorts; heads globular, large and late; leaves large and very broad, fairly blistered and crumpled, borders finely frilled; color clear light green; quality good. A fine variety for midsummer planting, as it withstands the hot season better than most sorts and is a slow seeder.

Oz., 15c; 1/4 lb., 50c; lb., $1.50
WHITE LOS ANGELES or ICEBERG LETTUCE

A splendid head lettuce. For summer planting—compact, tender, crisp, creamy white heads. Grows a solid head in midsummer and is highly praised by all users. Grow this large, crisp, tender and sweet summer heading lettuce when other varieties will not head. We recognized the superb qualities of this Iceberg Lettuce long ago and with our recommendation it is grown more extensively than any other lettuce during the summer. Oz., 15c; ½ lb., 50c; lb., $1.50

ROMAINE

ROMAINE or WHITE PARIS COS — The best of the Cos or celery varieties. Forms a large, light-green plant with the head well folded and quite solid. Cos lettuce is also called Romaine, and is very popular with our foreign population, for it is highly prized in England and France, while little known to our own people. Oz., 15c; ½ lb., 50c; lb., $1.50

LEEK

MUSSELBURGH, or SCOTCH CHAMPION— This is the best variety for winter and spring use, being very hardy; it keeps well when earthed up. It is of slower growth than American Flag, making immense, stocky stems about 3 inches through by 6 to 8 inches long. The leaves are broad and flat, and little injured by cold. Oz., 15c; ½ lb., 50c; lb., $1.75
ONION SEED

AUSTRALIAN BROWN (Buckskin Strain)—An early and very hard variety which does especially well in California. The skin is thick and the color is a rich brown. Is especially noted as a long keeper, as it keeps well into spring without sprouting or shriveling.

Oz., 20c; ¼ lb., 60c; lb., $2.00

CALIFORNIA EARLY RED—Used especially for transplanting. If the seed is sown in beds in August and set in the field in November or December, good market onions may be had in May. It is not a good keeping variety, but is excellent for winter growing because it will not readily bolt to seed. Of mild flavor.

Oz., 20c; ¼ lb., 60c; lb., $2.00

RIVERSIDE SWEET SPANISH—Very large light yellow, globe-shaped, small top, good shipper. This onion was brought from Spain. The unusual mildness and excellent flavor made this onion popular at once. One hundred of these onions weighed 130 pounds. Our seed is from extra select stock.

Oz., 30c; ¼ lb., 90c; lb., $3.00

CRYSTAL WHITE WAX—The beautiful clear white Bermuda Onion, seen in our markets in crates early in spring, is this variety. Mild and sweet.

Oz., 60c; ¼ lb., $1.75; lb., $6.00

EBENEZER, or "JAPANESE"—The onions are not unlike Yellow Globe Danvers in shape and size, but are superior in flavor and keep longer. They are firm, solid, have a thin skin, and are agreeably mild. Also planted extensively to produce small sets for the following season.

Oz., 25c; ¼ lb., 75c; lb., $2.50

RED VARIETIES

SOUTHPORT RED GLOBE—

Oz., 20c; ¼ lb., 60c; lb., $1.75

RED WETHERSFIELD—

Oz., 25c; ¼ lb., 60c; lb., $1.75

TORPEDO SHADED RED—

Oz., 30c; ¼ lb., 90c; lb., $3.00

YELLOW VARIETIES

AILSA CRAIG—

Oz., 35c; ¼ lb., $1.00; lb., $3.50

SOUTHPORT YELLOW GLOBE—

Oz., 20c; ¼ lb., 60c; lb., $1.75

OHIO YELLOW GLOBE—

Oz., 20c; ¼ lb., 60c; lb., $1.75

PRIZETAKER—

Oz., 15c; ¼ lb., 50c; lb., $1.50

YELLOW FLAT DANVERS—

Oz., 15c; ¼ lb., 50c; lb., $1.50

WHITE VARIETIES

SOUTHPORT WHITE GLOBE—

Oz., 20c; ¼ lb., 60c; lb., $2.00

MAMMOTH WHITE SILVER KING—

Oz., 25c; ¼ lb., 75c; lb., $2.50

YELLOW GLOBE DANVERS—This onion is the standard winter sort in many markets. The shape is almost globe form and the bulbs are quite large with thin necks. The skin is a straw yellow, while the flesh is pure white, solid and of good quality. Its earliness makes it valuable for market. The crop is very uniform and ripens at one time.

Oz., 20c; ¼ lb., 60c; lb., $2.00

WHITE QUEEN—A rapid growing small, flat, early white onion; grown extensively for sets, pickling and bunching.

Oz., 20c; ¼ lb., 60c; lb., $1.75

WHITE PORTUGAL, or SILVERSKIN—A large, flat, white onion of mild and pleasant flavor; hard and fine-grained. The Portugal is more extensively grown for sets than any other white variety and is also largely used as a pickler and for bunching.

Oz., 25c; ¼ lb., 75c; lb., $2.50

BUNCHING ONION

Selected especially for market gardeners who are growing onions for bunching.

Many think any white onion will do for a bunching onion, but this is not true. Our growers for fancy trade have learned that we have the best strain of seed for this purpose, and our sales amount to thousands of pounds each year. The picture shows a sample of what our seeds produce. They are just the right shape.

Oz., 20c; ¼ lb., 60c; lb., $2.00

ONION SETS

BROWN or YELLOW ONION SETS—September to May.

Lb., 25c; 5 lbs., $1.00. Postpaid

WHITE ONION SETS—September to February only.

Lb., 30c; 5 lbs., $1.25. Postpaid
CHINESE GIANT — One of the very largest of the mild red varieties; fruits thick and blocky, 4 to 5 inches in diameter and of equal length; color brilliant glossy scarlet. Oz., 60c; ½ lb., $2.00; lb., $7.50

ANAHEIM CHILI — This pepper is largely grown and is used dried and for canning. It is long, 7 inches or so, medium sized in width, and is thick fleshed. The flavor is mild for a Chili Pepper and one liked by Mexicans and Americans alike.

LARGE BELL, OR BULL NOSE — A standard early variety and popular as a pickling sort; the scarlet fruits are two inches in diameter, three inches long and blunt ended; mild and sweet.

LONG RED CAYENNE — Fruits about four inches long and three-fourths inch in diameter, bright red, hot and pungent.

PIMENTO — A very thick fleshed, heart-shaped, smooth, mild, crimson variety, much used for salads.

FLORAL GEM — This beautiful yellow pepper became popular several years ago. It is 1½ inches in diameter, 1½ to 3 inches long, delightfully pungent with a flavor quite distinct from other peppers, and commands an independent price. The supply has not yet caught up with the ever-increasing demand.

WONDER BELL — In size they average about 4 inches in length and about 3½ inches in diameter at the top, with a very slight taper making it almost square. The weight of this size is approximately 9 to 9½ ounces and this is considerably heavier than any other pepper of the same size. This additional weight is due to the thick side walls which are very neat and are ¼ to ¼ inch in thickness. Because of its shape it packs well for shipping East, the skin is smooth and glossy, a rich deep green color, they are solid and will not wilt in shipping.

RUBY KING — One of the most profitable and satisfactory varieties for the home or market garden; plants are early and productive; fruits large, often 4 to 6 inches long by 3 to 4 inches thick and of a bright ruby-red color; flesh is thick, sweet and mild.

RED CHILI — Fruit about one and a half inches long, cone-shaped, bright red and very hot; used for pepper sauce.

PARSLEY

PLAIN — The leaves are flat, deeply cut, but not curled and very dark green in color.

FINE DOUBLE CURLLED — A standard dwarf variety with finely crimped leaves.

PARSNIP

LONG SMOOTH WHITE — A very hardy and productive sort with long, smooth, white roots of fine quality.

GUERNSEY — Our stock of this variety is not quite as long as Hollow Crowned, but of greater diameter.

CONNECTICUT FIELD (The Jack-o'-Lantern) — This is the pumpkin planted largely for the Halloween and Thanksgiving trade, at which time they bring $20 per ton, and two cents per pound at retail stores. Twenty tons to the acre is no unusual yield. If the land has been manured liberally a full crop can be grown among corn. It is a most excellent keeper.

LARGE CHEESE, OR KENTUCKY FIELD —

MAMMOTH KING, OR POTIRON —

SWEET OR SUGAR —
PEAS

Peas are a cool-weather crop. They should be sown when the ground is ready to work, without delay. The smooth seeded sorts will stand cold and freezing weather without rotting in the ground, but they are not so tender or sweet on the table as the wrinkled kinds, which are more risky in the wet soil, but still worth taking a chance to get early. Dwarf peas are best suited for the garden where space is scarce. They are early and bear well. It is important to have rich soil, somewhat light, and to give plenty of water if a full crop is to be produced. It will pay to use a balanced commercial fertilizer in the row when the seeds are sown. Do not crowd the seed. It is better to sow in single rows, with two inches between the seeds, or in double rows, the rows six inches apart, and seeds two inches apart. Closer sowing will produce no greater crop. Peas must be cultivated faithfully and when the first crop is finished, they should be pulled up, for they will bear no more.

GRADUS
Use: for home and market gardening.
Vine: 30 in., light green, medium.
Pod: 3½ in., pointed, dark green, single.
Season: 74 days from planting to table.
Seed: large, creamy yellow, slightly green, wrinkled.

Laxton's Progress
The latest and by far the best of the large-podded, large-fruited wrinkled peas, growing on dwarf vines which are the sweetest, and best yielding early varieties for the home garden. Of all the varieties producing peas of equal quality, this is the heaviest yielding. It bears long pods, averaging one more pea to the pod than Blue Bantam, Hundredfold, Pioneer and Laxtonian. It is an improvement upon Laxtonian, which has hitherto been the finest of the dwarfs for table quality.

DWARF TELEPHONE
Use: for home and market gardening.
Vine: 40 in., dark green, medium coarse.
Pod: 4½ in., pointed, dark green, single.
Season: 77 days from planting to table.
Seed: large, light green, medium coarse.

Duke of Albany
Use: for home and market gardening.
Vine: 14 in., dark, slender.
Pod: 2½ in., blunt, light, single.
Season: 58 days from planting to table.
Seed: mostly square, light green, wrinkled.

ALDERMAN—This mid-season pea is tall-growing of English origin, and a few days later than "Improved Telephone." The pods are very large, straight and dark green color. The vines are exceedingly vigorous and immensely prolific of the best quality.

NOTT'S EXCELSIOR
Use: for home and market gardening.
Vine: 20 in., light green, medium.
Pod: 3¼ in., pointed, curved, dark, single.
Season: 60 days from planting to table.
Seed: large, yellow and green, wrinkled.

President Wilson
In this wonderful pea we have the "best yet" in the Laxtonian type. The plant is of dwarf habit, growing about 18 inches in height, with dark green foliage and pods, and is exceedingly productive for a dwarf variety. The handsome, large pods are 4 inches in length, broad and pointed, containing 6 to 8 large, dark green peas; excellent quality.

Nott's EXCELSIOR
Use: for home and market gardening.
Vine: 16 in., light, medium.
Pod: 4 in., pointed, curved, dark, single.
Season: 60 days from planting to table.
Seed: slightly wrinkled, greenish color.
PEAS (Continued)

ABUNDANCE—
Use: for canning and market gardening.
Vine: height 26 in., dark, medium coarse.
Pod: 2½ in., blunt, light, mostly in pairs
Season: 72 days from planting to table.
90 days from planting to maturity
Seed: flat, square, green, wrinkled.

Lb., 25c; 10 lbs., $2.25

TELEPHONE—
Use: for home and market gardening.
Vine: 40 in., dark, medium coarse.
Pod: 4½ in., pointed, dark, single
Season: 71 days from planting to table.
94 days from planting to maturity
Seed: large, light green, wrinkled.

Lb., 30c; 10 lbs., $2.50

BERTRAND’S IMPROVED TELEPHONE—Of the tall growing varieties of late peas, Bertrand’s Improved Telephone is regarded by experienced and successful growers as the best sort for general purposes. Its value is attested by heavy yielding and excellent quality. Uniformly large pods, 5 inches or more long, filled with 8 to 9 delicious peas. The fine, rich, dark green color of the pods gives them the highest market value. The crop maturing evenly makes only a few pickings necessary and ensures the gardener a good profit. Bertrand’s Improved Telephone pea grows 4 feet high; it is a main crop variety and a heavy yielder.

Lb., 30c; 10 lbs., $2.50

SENATOR—Is literally loaded with large, slightly curved pods, always well filled and unusually easy to pick. Peas medium-sized and of splendid quality. This pea is a most excellent one for the home garden, on account of its being unusually prolific, medium season and good quality.

Lb., 30c; 10 lbs., $2.50

THOS. LAXTON—
Use: for home and market gardening.
Vine: 2½ ft., dark, medium heavy.
Pod: 3¼ in., blunt, dark, single.
Season: 62 days from planting to table.
81 days from planting to maturity.
Seed: cream yellow and green, good size, wrinkled.

Lb., 30c; 10 lbs., $2.50

WORLD’S RECORD—
Use: for home and market gardening.
Vine: 2 ft., light, medium.
Pod: 3½ in., pointed, dark, single.
Season: 59 days from planting to table.
76 days from planting to maturity.
Seed: yellow, slightly green, wrinkled.

Lb., 30c; 10 lbs., $2.50

STRATAGEM — A semi-dwarf variety with large leaves and large pods. The vines bear well and the pods are long, thick, deep green, and well filled. This variety has a tendency to run out or revert to a small-podded type, and many stocks of Stratagem offered contain many small-podded plants. We offer an especially fine selected strain, free from small pods. Our reselected strain.

Lb., 30c; 10 lbs., $2.50

EDIBLE POD PEAS
(Cooked like String Beans)

MAMMOTH PODDED SUGAR—A late, large sugar pod pea of finest quality. Vines 4 to 5 feet high. Pods 5 to 6 inches long.
Pkt., 10c; 1 lb., 45c; 2 lbs., 85c; 10 lbs., $3.00

DWARF GRAY SUGAR—
Vines 16 inches.
Pkt., 10c; 1 lb., 40c; 2 lbs., 70c; 10 lbs., $2.65
**EARLY SCARLET TURNIP—A well-known variety; very quick grower.**

**EARLY SCARLET TURNIP, WHITE TIPPED** — Round, deep scarlet, shading to a white tip on the bottom; very early; used extensively both as a forcing and outdoor sort. We have a very superior strain of this radish.

**FRENCH BREAKFAST** — A splendid variety, medium-sized, olive-shaped, very crisp and tender; of a beautiful scarlet color.

**SCARLET GLOBE** — We have an exceptionally fine stock of this superb variety. It is one of the very earliest of the forcing radishes and does equally well outside; roots are of fair size, globe-shaped and with a small top; always crisp and tender; color a bright scarlet.

**HALF LONG (Red Rocket)** — Roots are half long, somewhat tapering at the point, and of a deep, rich red color; of quick growth and seldom pithy.

**LONG SCARLET** — One of the best colored and most handsome of the long scarlet radishes; very early, crisp and tender until full grown; roots of a bright, vivid scarlet color, tipped white; a good forcing sort with a small top.

**ICICLE** — The leading long white radish and one of the earliest; roots are somewhat shorter and broader at the top than Lady Finger and mature a little earlier; about 6 inches long and white throughout.

**ROUND BLACK SPANISH** — Roots are round, inclined to top-shape, and 3 to 4 inches in diameter; skin almost black, flesh white, crisp and pungent.
SQUASH

BOSTON MARROW—Flesh, bright orange or rich salmon color; for sweetness and excellence is unsurpassed.
Oz., 15c; ¼ lb., 40c; lb., $1.25

BANANA—This squash grows from one to two feet in length. Flesh firm and solid, of beautiful orange-yellow and excellent quality. It keeps from one season until another. When quite young it is excellent to cook as a marrow.
Oz., 15c; ¼ lb., 50c; lb., $1.25

GREEN WARTED HUBBARD—This variety is grown more largely throughout the United States than any other. It is used in many ways, but mostly for pies. It is a good keeper and because of its hard warty rind, it is the best of shippers.
Oz., 15c; ¼ lb., 50c; lb., $1.50

GOLDEN HUBBARD—The flesh is of a deep golden yellow—a much richer color than the Green Hubbard—fine grained, cooks very dry, and has excellent flavor. In its keeping qualities it is fully equal to the green variety.
Oz., 15c; ¼ lb., 50c; lb., $1.25

EARLY WHITE BUSH SCALLOP—This is the well-known, very early, somewhat flattened scalloped bush squash of medium size. The color is creamy white with comparatively smooth surface. The vines are vigorous and very productive. This variety is also known as Patty Pan.
Oz., 15c; ¼ lb., 40c; lb., $1.25

YELLOW SUMMER CROOKNECK—The well-known summer variety. Fruit long; skin very much warted, bright golden yellow. Very fine and tender when young.
Oz., 20c; ¼ lb., 45c; lb., $1.25

PERFECT GEM, or CREAM—Long-keeping winter squash, 4 to 6 inches in diameter; apple-shaped, distinctly ribbed with smooth, cream-colored skin. Is solid and rather hard, but bakes to a delicious soft consistency on the inside. Although a small variety, it is a great keeper. It is used both as a summer squash and as a winter sort.
Oz., 15c; ¼ lb., 50c; lb., $1.50

ZUCCHINI, or ITALIAN—The favorite Italian squash. It should be eaten when quite young, four to six inches long. It is a delicious summer variety; do not hesitate to plant it. It is very prolific.
Oz., 20c; ¼ lb., 60c; lb., $1.75

COCOZELLE—An excellent squash for many purposes. Equal to the White Bush Scallop for the table when taken quite young. It is enormously prolific.
Oz., 15c; ¼ lb., 50c; lb., $1.25

TOBACCO

CONNECTICUT SEED LEAF—Specially adapted to making cigars. Very hardy.
Pkt., 10c; oz., 50c; ¼ lb., $1.50

HAVANA (Domestic)—Thin leaves of fine texture.
Pkt., 10c; oz., 50c; ¼ lb., $1.50

TURKISH—For manufacturing purposes.
Pkt., 10c; oz., $1.00; ¼ lb., $3.35
The need for simplification of catalogs by cutting down the number of varieties has been felt for some time, due to the ever-increasing cost of production. This has led us to concentrate our efforts to the growing of fewer but better varieties, to supersede the many old sorts, and we may say that already very satisfactory results have been reached.

We have given special attention to the breeding of Spinach, Peas and Lettuce, and we hope to add to these gradually other sorts, so that we shall be able to offer improved strains of all the leading varieties in the future.

This time we will restrict ourselves to what has been accomplished in Spinach. Careful comparison was made of all the existing varieties of merit, and only the best sort of each type was chosen for further selection and breeding. After a great deal of painstaking care and application and new breeding methods to eliminate the early bolting male plants, we are now placed in a position to offer to the trade four varieties of Spinach, each one a decided improvement over the old varieties of its class.

NOBEL, Giant Leaved or Improved Long Standing
By far the best of the so-called “smooth leaved” sorts. It produces a large mass of rather smooth, very thick, rounded leaves, of enormous size, and although it is a very quick grower it stands very long before bolting. An ideal variety for canning.

Oz., 10c; lb., 60c

PRINCESS JULIANA
Another bi-sexual variety but of the Long Season type. On account of the total absence of male plants, it remains in prime condition considerably longer than Long Season or Victoria. Moreover, the leaves are very dark green, glossy, heavily crumpled, rounded and thick.

Oz., 10c; lb., 60c

HOLLANDIA, Prickly Seeded
Although the male plants are not entirely extinct in this variety, only a very small percentage will be found, and it is consequently very slow in running to seed. The leaves are medium deep green, thick, broad and somewhat pointed, and of enormous size. It is a very quick grower. This variety is a great improvement over Prickly Winter, Amsterdam Giant, etc., and is undoubtedly the best prickly seeded Spinach for canning.

Oz., 10c; lb., 50c

NEW LONG STANDING BLOOMSDALE
This variety is practically just as early as our Re-selected Bloomsdale, but it will stand 10-14 days longer before running to seed, thus giving the trucker an opportunity to wait for a better market. No undesirable early shooting male plants are present in this sort, as it is pure hermaphrodite or bi-sexual. The leaves are dark glossy green and intensely crumpled and blistered.

Oz., 10c; lb., 50c

Amsterdam Giant .................................................Oz., 10c; lb., 45c
King of Denmark ..................................................Oz., 10c; lb., 50c
Improved Thick Leaved ........................................Oz., 10c; lb., 45c
Flanders Broad Leaved ........................................Oz., 10c; lb., 45c
Long Standing, Round Seeded ...................................Oz., 10c; lb., 40c
Prickly Winter ...................................................Oz., 10c; lb., 40c
Victoria ..............................................................Oz., 10c; lb., 45c
Viroflay ..............................................................Oz., 10c; lb., 45c

WRITE FOR SPECIAL PRICES ON QUANTITY ORDERS
AROMATIC, MEDICINAL AND POT HERBS

CHERVIL
A hardy annual with aromatic leaves somewhat resembling parsley and by many considered superior to it in flavor. The young leaves are used in soups and for flavoring and garnishing meats.

Pkt., 10c; oz., 20c; 4 ozs., 50c; ½ lb., 75c; lb., $1.40.

ANISE
An annual plant grown widely for its aromatic seeds; native of Asia Minor, Greece and Egypt. Used for garnishing and flavoring. The seeds have an aromatic flavor and are used in pastry. Prefers a warm, well-drained soil.

Pkt., 10c; ½ oz., 20c; oz., 30c; 4 oz., 90c; ½ lb., $1.45; lb., $2.50.

BALM
The foliage is used for flavoring soups, stews, sauces and dressings. Thrives in a rich, rather dry soil.

Pkt., 10c; ½ oz., 25c; oz., 40c; 4 ozs., $1.15; ½ lb., $1.90; lb., $3.50

CARAWAY
Biennial. The seeds are used for flavoring bread, pastry, sauces and other dishes.

Pkt., 10c; oz., 25c; 4 ozs., 50c; ½ lb., 75c; lb., $1.25

CORIANDER
A hardy perennial. The seeds have a strong aromatic flavor and are used in the manufacture of confectionery and pastry. Is easily grown and yields seeds freely.

Pkt., 10c; oz., 25c; 4 ozs., 50c; ½ lb., 75c; lb., $1.25

DILL
(Anethum graveolens)
One of the most widely grown of all herbs. The seeds are used in soups, sauces and stews. The stems, leaves and flower-heads are used in making the so-called dill pickles.

Pkt., 10c; oz., 20c; 4 ozs., 40c; ½ lb., 60c; lb., $1.00

THYME
(Thymus vulgaris)
Perennial. Used extensively for flavoring soups, gravies, stews, sauces, dressings, etc. Pkt., 10c; ½ oz., 35c; oz., 60c; 4 ozs., $1.80; ½ lb., $3.30; lb., $6.00.

SWEET FENNEL
(Sweet Fennel
(Anethum foeniculum)
The leaves are used extensively in soups. Sometimes eaten raw as a salad.

Pkt., 10c; oz., 40c; 4 ozs., $1.15; ½ lb., $1.90; lb., $3.50

ROSEMARY
(Rosmarinus officinalis)
An entirely hardy perennial. The leaves are used for seasoning all kinds of dishes and for oil of rosemary.

Pkt., 10c; ½ oz., 25c; oz., 45c; 4 ozs., $1.35; ½ lb., $2.45; lb., $4.50

SAGE
(Salvia officinalis)
Perennial. The most extensively used of all herbs for seasoning. The leaves are used either green or dried. For winter, pick the leaves and dry them in an airy and shady place.

Pkt., 10c; ½ oz., 25c; oz., 40c; 4 ozs., $1.15; ½ lb., $1.90; lb., $3.50

SWEET MARJORAM
(Origanum marjoram)
The plants are used fresh or they are dried for winter. They are valued for seasoning soups, stews, dressings, sauces and fillings.

Pkt., 10c; ½ oz., 25c; oz., 40c; 4 ozs., $1.15; ½ lb., $1.90; lb., $3.50

LAVENDER
(Lavandula vera)
Perennial. Mostly grown for the sweet-scented flowers which, when dried, are placed in the linen closet to impart their delicate perfume to the linen. We offer the true variety.

Pkt., 10c; ½ oz., 50c; oz., 85c; 4 ozs., $2.50; ½ lb., $4.55; lb., $8.30.

SUMMER SAVORY
An annual that must be sown every spring in a sunny location.

Pkt., 10c; ½ oz., 25c; oz., 40c; 4 ozs., $1.15; ½ lb., $1.90; lb., $3.50.
**TOMATO**

**CHALK'S EARLY JEWEL** — A second-early, scarlet-fruited variety. It has full medium size fruit which have 4-7 seed cells; which set in clusters of from 3-5. Broken seed cell formation is usual. Vines are open and of medium size.

Oz., 40c; ¼ lb., $1.25; lb., $4.00

**DWARF CHAMPION** — A dwarf or “tree type,” pink-fruited variety. It is the most widely used of the “dwarfs.” Fruit are medium size, and smooth. Six seed cells are usual. Fruit set in clusters of about 3-5. It is a main-crop sort as to ripening period.

Oz., 40c; ¼ lb., $1.50; lb., $4.00

**EARLIANA** — An earliest, scarlet-fruited variety. The fruit are solid and meaty. Being a first-early variety a little smoothness of fruit is sacrificed for carliness. Fruits are of medium size and set in large clusters. Vine is flat and open and does not make a large growth.

Oz., 35c; ¼ lb., $1.00; lb., $3.50

**GLOBE** — A second-early, smooth, pink-fruited variety. The best all-purpose pink tomato grown. The fruit are globe-shaped, high-crowned, medium sized and perfectly smooth; also solid and meaty, and have a thick skin. They set in average cluster of from 5-7. Vine makes good growth and has rather heavy-cut light green foliage.

Oz., 60c; ¼ lb., $1.75; lb., $6.00

**MARGLOBE** — A main-crop, scarlet-fruited variety. Introduced by the U. S. Dept. of Agriculture for wilt resistance. Claimed to be also resistant to “nail-head rust” which attacks the fruit. Fruit are medium size, smooth, solid, and deep from stem to blossom. They have irregular cell structure. They set in clusters of 5-7. Vine makes a medium to heavy growth.

Oz., 75c; ¼ lb., $2.50

**NORTON** — A main-crop, scarlet-fruited variety. Very similar to Stone, of which it is a selection. Introduced by the U. S. Dept. of Agriculture for wilt resistance. Fruits are of medium size, smooth, and solid. Norton bears well and gives a good crop. Vines make a medium to heavy growth. One of the best long-distance shippers.

Oz., 60c; ¼ lb., $1.75; lb., $6.00

**PONDEROSA** — A large pink-fruited variety. The most widely used of the large pink varieties. The fruit are large and smooth; are very satisfactory; are solid and meaty. The fruit set in average clusters of 3-5. The vine makes a large open growth and is light green in color.

Oz., 50c; ¼ lb., $1.50; lb., $5.00

**STONE** — A main-crop, scarlet-fruited variety. The leader of its class, except for Norton, the new wilt resistant sort which has all the good points of Stone, plus the wilt resistant qualities. The fruit are of medium size, smooth, solid and meaty. Stone bears well and gives a good crop. Vine makes a medium to heavy growth. One of the best long distance shippers.

Oz., 40c; ¼ lb., $1.25; lb., $4.00

**SANTA CLARA CANNER** — This is the large fruited variety so popular in the Santa Clara Valley. The foliage is heavy and of a peculiar gray green color. The large thick flat scarlet fruits frequently show some corrugations.

Oz., $1.00; 54 lb., $3.00; lb., $10.00

**SAN JOSE CANNER** — A main-crop, scarlet-fruited variety. Fruit are medium to large in size. There is a smooth and a rough-fruited strain. (We grow the smoother strain.) Fruit are solid and meaty. It sets and yields heavily. A good “tonnage” variety. This variety has never done well east of the Rocky Mountains. It produces extremely well in the Pacific Coast States. It sets large fruit, in clusters of 5-7. An excellent canning variety.

Oz., 50c; ¼ lb., $1.00; lb., $3.50

**YELLOW PEAR** — A small yellow-fruited variety. Fruit are small and, as the name would indicate, are pear-shaped. They set in large clusters. Are valuable only as a novelty and for preserving. Vines make a rank growth.

Oz., 75c; ¼ lb., $2.50

**YELLOW PLUM** — A small yellow-fruited variety. Fruit are small and, as the name would indicate, are plum-shaped; that is, of oval form. They set in large clusters. Are valuable only as a novelty and for preserving. Vines make a rank growth.

Oz., 75c; ¼ lb., $2.50
TURNIP

EARLY WHITE FLAT DUTCH — A very early flat, white turnip of medium size and fine quality.
Oz., 15c; ¼ lb., 25c; lb., 90c

EXTRA EARLY PURPLE TOP MILAN — Extremely early and of splendid quality; bulbs of medium size, flat and white, with a bright purple top.
Oz., 15c; ¼ lb., 30c; lb., $1.50

PURPLE TOP STRAP LEAVED — The most widely cultivated and best known variety; a very early, productive sort; roots are flat, medium sized, purple or dark red above ground, white below; flesh white, tender and fine grained.
Oz., 15c; ¼ lb., 30c; lb., $1.00

IMPROVED GOLDEN BALL — The best of the yellow-fleshed turnips; the tops are small, roots medium size, round, smooth and deep yellow; flesh firm, crisp and of most excellent quality.
Oz., 15c; ¼ lb., 30c; lb., $1.00

AMBER GLOBE —
EARLY SNOWBALL —
WHITE GLOBE —
COWHORN —
SEVEN TOP —
WHITE EGG —
Oz., 15c; ¼ lb., 30c; lb., $1.00

RUTABAGA or Swedish Turnip

LONG ISLAND IMPROVED RUTABAGA — This is undoubtedly the finest variety of purple-top Rutabaga and originated by one of our Long Island growers. It is twice the size of ordinary American stocks, and although size is usually got at the expense of quality, the quality is superior to any that we have tested, and it is perfectly hardy. In a fair test on several farms, alongside some of the best European and American varieties, it produced almost twice the weight per acre of any other variety. Long Island Improved has been bred from the American Purple Top, over which it is a great improvement. It is very much larger, has no neck, and is a remarkably good keeper; the flesh is rich yellow, and of fine quality.
Oz., 15c; ¼ lb., 40c; lb., $1.25

AMERICAN PURPLE TOP —
Oz., 15c; ¼ lb., 25c; lb., 90c

LARGE WHITE, OR SWEET GERMAN —
Oz., 15c; ¼ lb., 25c; lb., 90c

GOLDEN HEART —
Oz., 15c; ¼ lb., 25c; lb., 90c

RUTABAGA
Long Island Improved
GIANT YELLOW ECKENDORF — One of the most popular European varieties; contains a large amount of nutritive matter; it is also a remarkably heavy yielder. Easily harvested.
Oz., 10c; ¼ lb., 20c; lb., 60c; 5 lbs., $2.50

BARRES SLUDSTRUP — Holds the world’s record for dry matter content. Sludstrup is a long, reddish yellow, ovoid root, growing more than half above ground. Easily harvested, and by actual test far excels any other variety in weight and in the feeding value of the yield.
Oz., 10c; ¼ lb., 20c; lb., 70c; 5 lbs., $2.75

MAMMOTH LONG RED — Largest and heaviest cropper of long red sorts; yields up to 40 tons per acre on well prepared land. Dark foliage, bright red skin and white flesh veined with pink. Grows well up above the ground.
Oz., 10c; ¼ lb., 20c; lb., 60c; 5 lbs., $2.50

GIANT YELLOW INTERMEDIATE — Between the long and globe sorts in shape, skin yellow, flesh white with yellow zones. Better than longer kinds for shallow soils.
Oz., 10c; ¼ lb., 20c; lb., 60c; 5 lbs., $2.50

GOLDEN TANKARD — Smooth, yellow flesh, small yellow-stemmed top, length 11 inches, diameter 4 inches, shape cylindrical. Very nutritious.
Oz., 10c; ¼ lb., 20c; lb., 60c; 5 lbs., $2.50

CHAMPION YELLOW GLOBE — Skin a rich yellow, flesh white and solid; grows two-thirds above ground, hence the best for shallow soils. Good keeper.
Oz., 10c; ¼ lb., 20c; lb., 60c; 5 lbs., $2.50

SUGAR BEETS
The kinds offered below are grown from roots the test analysis of which showed high sugar content. Prices of the following:
Oz., 10c; ¼ lb., 20c; lb., 60c; 5 lbs., $2.50

GIANT ROSE HALF SUGAR — Combines best qualities of Sugar Beets and Mangels. About the same shape as Long Red, but has white skin and flesh. Highly nutritious and a big producer.
LANE’S IMPROVED — Heavy yielder; flesh snow-white.
VILMORIN’S IMPERIAL — Improved French variety; large, thick at shoulder, tapering below; yields nearly as much as the Mangels.
KLEIN-WANZLEBEN — Wedge-shape, tapering to long tail.
GOLDEN GATE LAWN MIXTURE—This mixture of hardy grasses contains a little white clover and forms a thick, strong turf that will stand hard usage.

Lb., 40c; 10 lbs., $3.75. Postpaid

SHADY NOOK MIXTURE—This mixture contains grasses for making good lawns in shady places and under trees.

Lb., $1.00; 10 lbs., $9.00. Postpaid

CHEWING'S FESCUE—Forms a close, lasting turf, succeeding well even under poor conditions. It is used extensively in lawn and putting green mixtures.

Lb., 75c. Postpaid

CREEPING BENT—Being of fine texture this grass is excellent for lawns and putting greens; makes a low velocity growth.

Lb., $2.50. Postpaid

RED TOP GRASS—Gives a quick effect and succeeds on all soils, though doing best on moist soils. Should be in all lawn mixtures.

Lb., 50c; 10 lbs., $4.50. Postpaid

WOOD MEADOW GRASS—Thrives under trees and shady places.

Lb., $1.50. Postpaid

KENTUCKY BLUE GRASS—Fancy; extra clean. The most popular grass for lawns. It is a dark green and of dense growing habit, making a beautiful turf in a heavy or black soil.

Lb., 50c; 10 lbs., $4.00. Postpaid

EVERGREEN LAWN MIXTURE—A mixture of several deep green grasses which makes a thick sturdy lawn, remaining green both summer and winter. It is especially adapted for heavy or black soils.

Lb., 60c; 10 lbs., $5.50. Postpaid

AUSTRALIAN RYE GRASS—A very vigorous, quick-growing lawn grass, but a little coarse. Very satisfactory for lawns in San Francisco. Best grass for sandy soils.

Lb., 30c; 10 lbs., $2.50. Postpaid

PACIFIC RYE GRASS (Genuine Pacey’s Rye Grass)—This grass is similar to the Australian Rye Grass, but has a finer leaf and is longer lived.

Lb., 35c; 10 lbs., $3.00. Postpaid

WHITE CLOVER—Of dwarf habit with creeping stems, rooting at joints, on which account it makes an excellent turf that stands constant trampling. Planted for a lawn either alone or in mixture with grass seed.

Lb., 75c; 10 lbs., $6.50. Postpaid

COVER CROP AND GREEN-MANURE CROPS

WRITE FOR PRICES ON QUANTITIES

It has been stated again and again that our California soils need humus more than anything else. By humus is meant the organic matter in the soil in process of decomposition. The long hot summers have a tendency to burn out this organic matter, bringing about a poor physical condition. Hence, the advantage of a crop to cover the soil during the hottest part of the summer or, what we term, a cover crop. When the winter or summer legume is plowed under it forms humus which will transform stiff soils that are hard to work into friable loams.

BURR CLOVER (Medicago Denticulata)—Sow from August to October, using 15 to 20 pounds per acre.

Lb., 35c; 10 lbs., $3.00. Postpaid

BELL WINDSOR BEANS (Small Seeded Horse Bean)—The most valuable green manure crop.

Lb., 20c; 10 lbs., $1.50. Postpaid

CANADA FIELD PEAS—Planted in the fall for green manure. Sow 75 pounds per acre broadcast.

Lb., 20c; 10 lbs., $1.75. Postpaid

CLOVER, BITTER (Melilotus indica)—The crown of the plant has many stalks leading out from it. Sow shallow, 10 to 15 pounds per acre. Flowers yellow. Bitter Clover makes a wonderful winter growth, averaging 14 tons of green growth per acre when allowed to attain full growth.

Lb., 30c; 10 lbs., $2.50. Postpaid

STARTS QUICKLY, AS IT IS AN ANNUAL. INOCULATION GREATLY HELPS IT ADD NITROGEN. THE BITTER TASTE PREVENTS USE FOR HAY OR FODDER.

SPRING VETCHES or TARES (Vicia Sativa)—Highly valuable for forage or green manure; makes a fine winter growth. Sow 60 pounds per acre with grain or 80 to 100 pounds if sown alone.

Lb., 20c; 10 lbs., $1.50. Postpaid

SWEET, or BOKHARA CLOVER (Melilotus alba)—

Lb., 30c; 10 lbs., $2.50. Postpaid

WINTER VETCH (Vicia dasycarpa)—For sandy soils this is a splendid sort. It stands cold well and makes a large winter growth, because it starts early. There is no vetch any better than this sort. Sow 40 pounds per acre.

Lb., 30c; 10 lbs., $2.50. Postpaid
CHOICE RECLEANED CHILIAN ALFALFA—The best acclimated sorts, and recommended for all-round growing. Yields very heavily. We are always prepared to quote the lowest market prices for seed.

GRIMM ALFALFA—This is the hardest strain of alfalfa there is and will stand the cold winters. Extra hardy in cold or dry places. Sow 12 pounds of seed per acre. Lb., $1.00; 10 lbs., $9.00. Postpaid

ALSIKE or SWEDISH CLOVER (Trifolium Hybridum)—Succeeds on wet soils. Sow 8 to 10 pounds per acre.

AWNLESS BROME GRASS (Bromus Inermis)—A valuable grass for dry light soils, producing heavy crops. Sow 35 pounds per acre.

BERMUDA GRASS (Cynodon Dactylon)—The seed requires 15 days of hot moist weather to germinate. Sow 35 pounds of seed per acre. Lb., 50c. Postpaid

BUCKWHEAT, COMMON—The best and most profitable variety. It is earlier than Silver Hulled and usually more productive. It is also excellent for bee-pasture. Plant buckwheat after frosts have gone. Valuable for a catch-crop. Sow 25 pounds per acre. Lb., 20c. Postpaid

COWPEAS, WHIPPOORWILL, or SPECKLED—Largely sown to cowpeas, black eye, and hog pasture. Sow broadcast, using 4 to 5 pounds per acre.

COWPEAS, BLACK EYE—Used largely for green manure. Sow late in spring, using 20 pounds per acre if drilled. Lb., 20c. Postpaid

DWARF WHITE MILO—Sow 4 pounds per acre in drills when ground has warmed up.

EGYPTIAN or JERUSALEM CORN—Excellent for chicken feed; 8 pounds required per acre. Sow last of April or in May.

FETERITA—Same feeding qualities as Egyptian Corn; yields 2 to 3 tons per acre. Sow in May, using 4 pounds per acre. Lb., 20c. Postpaid

KAFFIR CORN—Grows 6 to 10 feet high; makes good fodder for cattle; seed is used for stock and chicken food. Sow in rows 3 feet apart, using 5 pounds per acre.

MILLET, HOG—The seed is large for a millet and makes a rich food. Good for hogs or chickens. The seed ripens while the stem is yet green, so that if cut promptly you can get a crop of seed and also one of fodder or ensilage.

RED CLOVER (Trifolium Pratense)—The best clover for all practical purposes. Sow 15 pounds per acre.

SUGAR CANE SORGHUM, EARLY AMBER—A good fodder if cut when 2 feet high, or good silage if cut when full grown. Sow late in April, using 5 pounds per acre in drills or 25 pounds broadcast.

TIMOTHY (Phleum Pratense)—The standard hay of commerce of the eastern part of the country. Will stand extreme cold and yield very heavily. Often sown with Red Top and Red Clover. Sow 15 to 20 pounds per acre.

WRITE FOR PRICES ON QUANTITIES
Vegetable Garden Calendar for Out-Door Planting

Owing to the diversity of the soil and climatic conditions of California, it is impractical to follow without some deviation any table that might be formulated. We believe this table is as nearly correct as any table can be made, yet the time of planting must vary with each season, and so seldom are the seasons at all similar that there is always an element of risk for the man who plants early. Each month, too, requires certain varieties best suited to the season and purpose for which it is planted.

### SEEDS REQUIRED PER ACRE FOR FIELD CROPS IN CALIFORNIA

<table>
<thead>
<tr>
<th>VARIETY</th>
<th>PLANTS OR SEED</th>
<th>SEEDS PER 1 ACRE</th>
<th>SEEDS PER 100 FT. OF ROW</th>
<th>PLANTS OR SEED</th>
<th>SEEDS PER 1 ACRE</th>
<th>SEEDS PER 100 FT. OF ROW</th>
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<tbody>
<tr>
<td>Alfalfa</td>
<td>25 lbs.</td>
<td>2,200</td>
<td>100</td>
<td>2 lbs.</td>
<td>178</td>
<td>10</td>
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<tr>
<td>Alfalfa</td>
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<td>2,200</td>
<td>100</td>
<td>2 lbs.</td>
<td>178</td>
<td>10</td>
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<tr>
<td>Arugula</td>
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<td>440</td>
<td>20</td>
<td>6 oz.</td>
<td>50 lbs.</td>
<td>250</td>
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<tr>
<td>Asparagus</td>
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<td>880</td>
<td>44</td>
<td>8 oz.</td>
<td>50 lbs.</td>
<td>250</td>
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<tr>
<td>Broccoli</td>
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<td>8 oz.</td>
<td>50 lbs.</td>
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<tr>
<td>Cabbage</td>
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<tr>
<td>Carrots</td>
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<tr>
<td>Cauliflower</td>
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<tr>
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<tr>
<td>Chives</td>
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<tr>
<td>Cucumbers</td>
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<tr>
<td>Dandelions</td>
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<td>Endive</td>
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<tr>
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<tr>
<td>Turnips</td>
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<tr>
<td>Zucchini</td>
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### NAMES OF VEGETABLES IN FOREIGN LANGUAGES

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<th>English Name</th>
<th>French Name</th>
<th>Italian Name</th>
<th>Polish Name</th>
<th>German Name</th>
<th>Spanish Name</th>
<th>Scandinavian Name</th>
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<tr>
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<td>Asperge</td>
<td>Asparago</td>
<td>Asparago</td>
<td>Asparagus</td>
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<td>Broccoli</td>
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<td>Bróccoli</td>
<td>Brocoli</td>
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<td>Turnips</td>
<td>Tournesin</td>
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### NUMBER OF PLANTS TO ACRE

<table>
<thead>
<tr>
<th>VARIETY</th>
<th>NO. PLANTS</th>
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<tbody>
<tr>
<td>Alfalfa</td>
<td>392,000</td>
</tr>
<tr>
<td>Arugula</td>
<td>540</td>
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<tr>
<td>Broccoli</td>
<td>360</td>
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<tr>
<td>Chives</td>
<td>150</td>
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<tr>
<td>Cucumbers</td>
<td>400</td>
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<tr>
<td>Dandelions</td>
<td>330</td>
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<tr>
<td>Endive</td>
<td>178</td>
</tr>
<tr>
<td>Spinach</td>
<td>90</td>
</tr>
<tr>
<td>Turnips</td>
<td>50</td>
</tr>
<tr>
<td>Watermelon</td>
<td>400</td>
</tr>
<tr>
<td>Zucchini</td>
<td>390</td>
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</table>

### VEGETABLES LISTED IN TABLES

<table>
<thead>
<tr>
<th>KIND</th>
<th>SEEDS FOR 1 ACRE</th>
<th>SEEDS FOR 100 FT. OF ROW</th>
<th>ROWS APART</th>
<th>APART IN ROW</th>
<th>DEPTH OF PLANTING</th>
<th>TIME OF PLANTING</th>
<th>READY FOR USE AFTER PLANTING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alfalfa</td>
<td>5 lbs.</td>
<td>440</td>
<td>20 lbs.</td>
<td>100</td>
<td>3 ft.</td>
<td>12 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Arugula</td>
<td>1 lb.</td>
<td>80</td>
<td>4 oz.</td>
<td>20 lbs.</td>
<td>2 ft.</td>
<td>6 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Broccoli</td>
<td>2 lbs.</td>
<td>178</td>
<td>5 oz.</td>
<td>25 lbs.</td>
<td>3 ft.</td>
<td>8 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Cabbage</td>
<td>1 lb.</td>
<td>80</td>
<td>4 oz.</td>
<td>20 lbs.</td>
<td>2 ft.</td>
<td>6 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Carrots</td>
<td>2 lbs.</td>
<td>178</td>
<td>5 oz.</td>
<td>25 lbs.</td>
<td>3 ft.</td>
<td>8 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1 lb.</td>
<td>80</td>
<td>4 oz.</td>
<td>20 lbs.</td>
<td>2 ft.</td>
<td>6 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Celery</td>
<td>2 lbs.</td>
<td>178</td>
<td>5 oz.</td>
<td>25 lbs.</td>
<td>3 ft.</td>
<td>8 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Chives</td>
<td>1 lb.</td>
<td>80</td>
<td>4 oz.</td>
<td>20 lbs.</td>
<td>2 ft.</td>
<td>6 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Cucumbers</td>
<td>2 lbs.</td>
<td>178</td>
<td>5 oz.</td>
<td>25 lbs.</td>
<td>3 ft.</td>
<td>8 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Dandelions</td>
<td>2 lbs.</td>
<td>178</td>
<td>5 oz.</td>
<td>25 lbs.</td>
<td>3 ft.</td>
<td>8 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Endive</td>
<td>1 lb.</td>
<td>80</td>
<td>4 oz.</td>
<td>20 lbs.</td>
<td>2 ft.</td>
<td>6 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Spinach</td>
<td>1 lb.</td>
<td>80</td>
<td>4 oz.</td>
<td>20 lbs.</td>
<td>2 ft.</td>
<td>6 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Turnips</td>
<td>1 lb.</td>
<td>80</td>
<td>4 oz.</td>
<td>20 lbs.</td>
<td>2 ft.</td>
<td>6 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Watermelon</td>
<td>2 lbs.</td>
<td>178</td>
<td>5 oz.</td>
<td>25 lbs.</td>
<td>3 ft.</td>
<td>8 mos.</td>
<td>Apr. to July</td>
</tr>
<tr>
<td>Zucchini</td>
<td>2 lbs.</td>
<td>178</td>
<td>5 oz.</td>
<td>25 lbs.</td>
<td>3 ft.</td>
<td>8 mos.</td>
<td>Apr. to July</td>
</tr>
</tbody>
</table>

**Note:** Multiply the distance in feet by the number of plants per row; if the distance is divisible by 6, the plants are apart in the rows, and product will be the number of square feet for each plant or hill, which divided by the number of square feet (43,660), will give the number of plants to the acre.