

Spring Greens: Cultivating Red-Spotted Sorrel



This variety is distinguished from the Green Mountain Sorrel by its larger, more blistered, and thinner leaves. The leaf-stems are also longer, and, as well as the nerves and the under surface of the leaf, finely spotted with red. It starts early in spring, and is slow in running up to flower. GREEN MOUNTAIN SORREL. This is an improved variety of the Mountain Sorrel, and preferable to any other, from the greater size and abundance of its leaves, which possess much acidity. It is also late in running to flower. The leaves are large, numerous, ovate-sagittate, from ten to eleven inches long, and nearly five inches in width; the radical leaves are slightly blistered, and of a dark, shining green color. It can only be propagated by dividing the roots. The plants require a space of eighteen inches between the rows, and a foot from plant to plant in the rows. Spinach is a hardy annual, of Asiatic origin. When in flower, the plant is from two to three feet in height; the stem is erect, furrowed, hollow, and branching; the leaves are smooth, succulent, and oval-oblong or halberd-shaped,—the form varying in the different varieties. The fertile and barren flowers are produced on separate plants,—the former in groups, close to the stalk at every joint; the latter in long, terminal bunches, or clusters. The seeds vary in a remarkable degree in their form and general appearance; those of some of the kinds being round and smooth, while others are angular and prickly: they retain their vitality five years. An ounce contains nearly twenty-four hundred of the prickly seeds, and about twenty-seven hundred of the round or smooth. Soil and Cultivation.—Spinach is best developed, and most tender and succulent, when grown in rich soil. For the winter sorts, the soil can hardly be made too rich. It is always raised from seeds, which are sown in drills twelve or fourteen inches apart, and three-fourths of an inch in depth. The seeds are sometimes sown broadcast; but the drill method is preferable, not only because the crop can be cultivated with greater facility, but the produce is more conveniently gathered. For a succession, a few seeds of the summer varieties may be sown, at intervals of a fortnight, from April till August. Taking the Crop.—"When the leaves are two or three inches broad, they will be fit for gathering. This is done either by cutting them up with a knife wholly to the bottom, drawing and clearing them out by the root, or only cropping the large outer leaves; the root and heart remaining to shoot out again. Either method can be adopted, according to the season or other circumstances."—Rogers. To raise Seed.—Spinach seeds abundantly; and a few of the fertile plants, with one or two of the infertile, will yield all that will be required for a garden of ordinary size. Seeds of the winter sorts should be saved from autumn sowings, and from plants that have survived the winter. Use.—The leaves and young stems are the only parts of the plant used. They are often boiled and served alone; and sometimes, with the addition of sorrel-leaves, are used in soups, and eaten with almost every description of meat. "The expressed juice is often employed by cooks and confectioners for giving a green color to made dishes. When eaten freely, it is mildly laxative, diuretic, and cooling. Of itself, it affords little nourishment. It should be boiled without the addition of water, beyond what hangs to the leaves in rinsing them; and, when cooked, the moisture which naturally comes from the leaves should be pressed out before being sent to the table.

The young leaves were at one period used as a salad."—M'Int. Varieties.— FLANDERS SPINACH. Trans. This is a winter Spinach, and is considered superior to the Prickly or Common Winter Spinach, which is in general cultivation during the winter season in our gardens. It is equally hardy, perhaps hardier. The leaves are doubly hastate or halberd shaped, and somewhat wrinkled: the lower ones measure from twelve to fourteen inches in length, and from six to eight in breadth. They are not only larger, but thicker and more succulent, than those of the Prickly Spinach. The whole plant grows more bushy, and produces a greater number of leaves from each root; and it is sometimes later in running to seed. The seeds are like those of the Round or Summer Spinach, but larger: they are destitute of the prickles which distinguish the seeds of the Common Winter Spinach. For winter use, sow at the time directed for sowing the Large Prickly-seeded, but allow more space between the rows than for that variety; subsequent culture, and treatment during the winter, the same as the Prickly-seeded. LARGE PRICKLY-SEEDED SPINACH. Large Winter Spinach. Epinard d'Angleterre. Vil. Leaves comparatively large, rounded at the ends, thick and succulent. In foliage and general character, it is similar to some of the round-seeded varieties; but is much hardier, and slower in running to seed. It is commonly known as "Winter Spinach," and principally cultivated for use during this portion of the year. The seeds are planted towards the last of August, in drills a foot apart, and nearly an inch in depth. When well up, the plants should be thinned to four or five inches apart in the drills; and, if the weather is favorable, they will be stocky and vigorous at the approach of severe weather. Before the closing-up of the ground, lay strips of joist or other like material between the rows, cover all over with clean straw, and keep the bed thus protected until the approach of spring or the crop has been gathered for use. LETTUCE-LEAVED SPINACH. Epinard à Feuille de Laitue. Vil. Epinard Gaudry. Leaves very large, on short stems, rounded, deep-green, with a bluish tinge, less erect than those of the other varieties, often blistered on the surface, and of thick substance. It is neither so early nor so hardy as some others; but it is slow in the development of its flower-stalk, and there are few kinds more productive or of better quality. The seeds are round and smooth. For a succession, a sowing should be made at intervals of two weeks. "A variety called 'Gaudry,' if not identical, is very similar to this." SORREL-LEAVED SPINACH. Leaves of medium size, halberd-formed, deep-green, thick, and fleshy. A hardy and productive sort, similar to the Yellow or White Sorrel-leaved, but differing in the deeper color of its stalks and leaves. SUMMER OR ROUND-LEAVED SPINACH. Round Dutch. Epinard de Hollande. Vil. Leaves large, thick, and fleshy, rounded at the ends, and entire, or nearly entire, on the borders. This variety is generally grown for summer use; but it soon runs to seed, particularly in warm and dry weather. Where a constant supply is required, a sowing should be made every fortnight, commencing as early in spring as the frost leaves the ground. The seeds are round and smooth. Plants from the first sowing will be ready for use the last of May or early in June. In Belgium and Germany, a sub-variety is cultivated, with smaller and deepercolored foliage, and which is slower in running to flower. It is not, however, considered preferable to the Common Summer or Round-leaved. WINTER OR COMMON PRICKLY SPINACH. Epinard ordinaire. Vil.

Leaves seven or eight inches long, halberd-shaped, deep-green, thin in texture, and nearly erect on the stalk of the plant; seeds prickly. From this variety most of the improved kinds of Prickly Spinach have been obtained; and the Common Winter or Prickly-seeded is now considered scarcely worthy of cultivation. **YELLOW SORREL-LEAVED SPINACH.** White Sorrel-leaved Spinach. *Blond à Feuille d'Oseille.* Vil. The leaves of this variety are similar in form and appearance to those of the Garden Sorrel. They are of medium size, entire on the border, yellowish-white at the base, greener at the tips, and blistered on the surface. New. Represented as being hardy, productive, slow in the development of its flower-stalk, and of good quality. **WILD OR PERENNIAL SPINACH.** Good King Henry. *Tota Bona.* Goose-foot. *Blitum Bonus Henricus.* A hardy perennial plant, indigenous to Great Britain, and naturalized to a very limited extent in this country. Its stem is two feet and a half in height; the leaves are arrow-shaped, smooth, deep-green, undulated on the borders, and mealy on their under surface; the flowers are numerous, small, greenish, and produced in compact groups, or clusters; the seeds are small, black, and kidney-shaped. **Propagation and Culture.**—"It may be propagated by seed sown in April or May, and transplanted, when the plants are fit to handle, into a nursery-bed. In August or September, they should be again transplanted where they are to remain, setting them in rows a foot apart, and ten inches asunder in the rows, in ground of a loamy nature, trenched to the depth of fifteen or eighteen inches, as their roots penetrate to a considerable depth. The following spring, the leaves are fit to gather for use; and should be picked as they advance, taking the largest first. In this way, a bed will continue productive for several years. "Being a hardy perennial, it may also be increased by dividing the plant into pieces, each having a portion of the root and a small bit of the crown, which is thickly set with buds, which spring freely on being replanted. "Most of the species of this genus, both indigenous and exotic, are plants of easy cultivation, and may be safely used as articles of food." A hardy, biennial plant, with foliage somewhat resembling that of Celery. Stem three to four feet high, much branched; radical leaves pale-green, compound,— those of the stem similar in form, but of smaller size. The branches of the plant terminate in large umbels, or spherical bunches of yellowish flowers; which are succeeded by roundish fruits, each of which contains two crescent-shaped seeds. **Sowing and Culture.**—It thrives best in light, deep loam; and is raised from seed sown annually. Make the drills two and a half or three feet apart, and cover the seeds an inch deep. When the plants are two or three inches high, thin to twelve inches apart; or sow a few seeds in a nursery-bed, and transplant. **Blanching.**—When the plants are well advanced, they should be gradually earthed up about the stems in the process of cultivation, in the manner of blanching Celery or Cardoons; like which, they are also gathered for use, and preserved during winter. **To raise Seed.**—Leave a few plants unblanched; protect with stable-litter, or other convenient material, during winter; and they will flower, and produce an abundance of seeds, the following summer. **Use.**—It was formerly much cultivated for its leaf-stalks; which, after being blanched, were used as a pot-herb and for salad. They have a pleasant, aromatic taste and odor; but the plant is now rarely grown, Celery being almost universally preferred. **PERFOLIATE ALEXANDERS.** *Smyrnium perfoliatum.* A hardy, biennial species, from Italy; stem three feet in height, grooved or furrowed, hollow; leaves many times divided, and of a yellowish-green color; flowers, in terminal bunches, yellowish-white; seeds black, of the form of those of the common species, but smaller.

It is considered superior to the last named, as it not only blanches better, but is more crisp and tender, and not so harsh-flavored. BROOK-LIME. American Brook-lime. Marsh Speedwell. *Veronica beccabunga*. Brook-lime is a native of this country, but is also common to Great Britain. It is a hardy perennial, and grows naturally in ditches, and streams of water, but is rarely cultivated. The stem is from ten to fifteen inches in height, thick, smooth, and succulent, and sends out roots at the joints, by which the plant spreads and is propagated; the leaves are opposite, oval, smooth, and fleshy; the flowers are produced in long bunches, are of a fine blue color, and stand upon short stems,— they are more or less abundant during most of the summer, and are followed by heart-shaped seed-vessels, containing small, roundish seeds. Cultivation.—It may be propagated by dividing the roots, and setting the plants in wet localities, according to their natural habit. It will thrive well when grown with Water-cress. Use.—The whole plant is used as a salad, in the same manner and for the same purposes as Water-cress. It is considered an excellent anti-scorbutic. BUCKSHORN PLANTAIN. Star of the Earth. *Plantago coronopus*. A hardy annual, indigenous to Great Britain, France, and other countries of Europe. The root-leaves are put forth horizontally, and spread regularly about a common centre somewhat in the form of a rosette; the flower-stem is leafless, branching, and from eight to ten inches high; flowers yellow; the seeds are quite small, of a clear, brown color, and retain their power of germination three years, —nearly two hundred and thirty thousand are contained in an ounce. Soil and Cultivation.—It succeeds best in a soil comparatively light; and the seed should be sown in April. Sow thinly, broadcast, or in shallow drills eight inches apart. When the plants are about an inch high, thin them to three or four inches apart. Use.—The plant is cultivated for its leaves, which are used as a salad. They should be plucked while still young and tender, or when about half grown. BURNET. Mill. *Poterium sanguisorba*. Burnet is a hardy, perennial plant, indigenous to England, where it is found on dry, upland, chalky soils. When fully developed, it is from a foot and a half to two feet in height. The leaves proceeding directly from the root are produced on long stems, and are composed of from eleven to fifteen smaller leaves, which are of an oval form, regularly toothed, and generally, but not uniformly, smooth. The branches, which are somewhat numerous, terminate in long, slender stems, each of which produces an oval or roundish bunch of purplish-red, fertile and infertile flowers. The fertile flowers produce two seeds each, which ripen in August or September. These are oblong, four-sided, of a yellowish color, and retain their vitality two years. Thirty-five hundred are contained in an ounce. Sowing and Culture.—The plant is easily propagated by seeds, which may be sown either in autumn or spring. Sow in drills ten inches apart, half or threefourths of an inch deep; and thin, while the plants are young, to six or eight inches in the row. If the seeds are allowed to scatter from the plants in autumn, young seedlings will come up plentifully in the following spring, and may be transplanted to the distances before directed. In dry soil, the plants will continue for many years; requiring no further care than to be occasionally hoed, and kept free from weeds. It may also be propagated by dividing the roots; but, as it is easily grown from seeds, this method is not generally practised.

Use.—The leaves have a warm, piquant taste, and, when bruised, resemble cucumbers in odor. They are sometimes used as salad, and occasionally form an ingredient in soups. The roots, after being dried and pulverized, are employed in cases of internal hemorrhage. It is very little used in this country, and rarely seen in gardens. Varieties.—There are three varieties; the distinctions, however, being neither permanent nor important. HAIRY-LEAVED BURNET. Leaves and stems comparatively rough or hairy; in other respects, similar to the Smooth-leaved. Either of the varieties may be propagated by dividing the roots. LARGE-SEEDED BURNET. This, like the others, is a sub-variety, and probably but a seminal variation. SMOOTH-LEAVED BURNET. Leaves and stems of the plant comparatively smooth, but differing in no other particular from the Hairy-leaved. Seeds from this variety would probably produce plants answering to both descriptions. CATERPILLAR. Chenille, of the French. Vil. *Scorpiurus*. All of the species here described are hardy, annual plants, with creeping or recumbent stems, usually about two feet in length. The leaves are oblong, entire on the borders, broadest near the ends, and taper towards the stem; the flowers are yellow, and quite small; the seeds are produced in caterpillar-like pods, and retain their vitality five years. Cultivation.—The seeds may be planted in the open ground in April or May; or the plants may be started in a hot-bed, and set out after settled warm weather. The rows should be fifteen inches apart, and the plants twelve or fifteen inches apart in the rows; or the plants may be grown in hills two feet and a half apart, and two or three plants allowed to a hill. Use.—No part of the plant is eatable; but the pods, in their green state, are placed upon dishes of salads, where they so nearly resemble certain species of caterpillars as to completely deceive the uninitiated or inexperienced. Species.—The species cultivated are the following; viz.:— COMMON CATERPILLAR. Chenille grosse. Vil. *Scorpiurus vermiculata*. Pod, or fruit, comparatively large. The interior grooves, or furrows, are indistinct, or quite wanting: the exterior grooves are ten in number, and well defined. Along the summit of these furrows are produced numerous, small, pedicelled tubercles, quite similar to those of some species of worms or caterpillars; and these small tufts, in connection with the brownish-green color and peculiar coiling of the pods, make the resemblance nearly perfect, especially if seen from a short distance. The seeds are large, oblong, flattened at the ends, and of a yellowish color. A well-developed fruit will measure about three-eighths of an inch in diameter; and, when uncoiled, nearly an inch and a half in length. FURROWED CATERPILLAR. Chenille rayée. Vil. *Scorpiurus sulcata*. Fruit rather slender, furrowed, grayish-green within the furrows, and brown along the summits. Four of the exterior furrows are surmounted with numerous small, obtuse, or rounded tubercles; and the pods are coiled in the manner peculiar to the class. The seeds resemble those of the Prickly Caterpillar, but are of larger size. PRICKLY CATERPILLAR. Vil. Small Caterpillar. *Scorpiurus muricata*. Pod, or fruit, a fourth of an inch in diameter, curved or coiled; longitudinally furrowed, with numerous, small, erect, tufted points, regularly arranged along the surface. It is of a brownish-red color, with shades of green; and, when well grown, bears a remarkable resemblance to some species of hairy worms or caterpillars. The seeds are large, long, wrinkled, and of a yellowish color. VILLOUS OR HAIRY CATERPILLAR. Chenille velue. Vil. *Scorpiurus subvillosa*. This species resembles the Prickly Caterpillar, but is a little larger. The most marked distinction, however, is in the small points, or tubercles, placed along the longitudinal ridges, which in this species are recurved, or bent at the tips.

The seeds are larger than those of the foregoing species. CELERY. Smallage. *Apium graveolens*. Celery, or Smallage, is a hardy, umbelliferous, biennial plant, growing naturally "by the sides of ditches and near the sea, where it rises with wedge-shaped leaves and a furrowed stalk, producing greenish flowers in August." Under cultivation, the leaves are pinnatifid, with triangular leaflets; the leaf-stems are large, rounded, grooved, succulent, and solid or hollow according to the variety. The plant flowers during the second year, and then measures from two to three feet in height; the flowers are small, yellowish-white, and are produced in umbels, or flat, spreading groups, at the extremities of the branches; the seeds are small, somewhat triangular, of a yellowish-brown color, aromatic when bruised, and of a warm, pleasant flavor. They are said to retain their germinative powers ten years; but, by seedsmen, are not considered reliable when more than five years old. An ounce contains nearly seventy thousand seeds. Soil.—Any good garden soil, in a fair state of cultivation, is adapted to the growth of Celery. Propagation.—It is always propagated by seed; one-fourth of an ounce of which is sufficient for a seed-bed five feet wide and ten feet long. The first sowing is usually made in a hot-bed in March: and it may be sown in the open ground in April or May; but, when so treated, vegetates slowly, often remaining in the earth several weeks before it comes up. "A bushel or two of stable manure, put in a hole in the ground against a wall or any fence facing the south, and covered with a rich, fine mould three or four inches deep, will bring the seed up in two weeks." If this method is practised, sprinkle the seed thinly over the surface of the loam, stir the soil to the depth of half an inch, and press the earth flat and smooth with the back of a spade. Sufficient plants for any family may be started in a large flower-pot or two, placed in the sitting-room, giving them plenty of light and moisture. Cultivation.—As soon as the young plants are about three inches high, prepare a small bed in the open air, and make the ground rich and the earth fine. Here set out the plants for a temporary growth, placing them four inches apart. This should be done carefully; and they should be gently watered once, and protected for a day or two against the sun. "A bed ten feet long and four feet wide will contain three hundred and sixty plants; and, if they be well cultivated, will more than supply the table of a common-sized family from October to May." "In this bed the plants should remain till the beginning or middle of July, when they should be removed into trenches. Make the trenches a foot or fifteen inches deep and a foot wide, and not less than five feet apart. Lay the earth taken out of the trenches into the middle of the space between the trenches, so that it may not be washed into them by heavy rains; for it will, in such case, materially injure the crop by covering the hearts of the plants. At the bottom of the trench put some good, rich, but well-digested compost manure; for, if too fresh, the Celery will be rank and pipy, or hollow, and will not keep nearly so long or so well. Dig this manure in, and make the earth fine and light; then take up the plants from the temporary bed, and set them out carefully in the bottom of the trenches, six or eight inches apart."—Corb.

It is the practice of some cultivators, at the time of setting in the trenches, to remove all the suckers, to shorten the long roots, and to cut the leaves off, so that the whole plant shall be about six inches in length. But the best growers in England have abandoned this method, and now set the plants, roots and tops, entire. **Blanching.**—"When the plants begin to grow (which they will quickly do), hoe on each side and between them with a small hoe. As they grow up, earth their stems; that is, put the earth up against them, but not too much at a time, and always when the plants are dry; and let the earth put up be finely broken, and not at all cloddy. While this is being done, keep the stalks of the outside leaves close up, to prevent the earth getting between the stems of the outside leaves and inner ones; for, if it gets there, it checks the plant, and makes the Celery bad. When the earthing is commenced, take first the edges of the trenches, working backwards, time after time, till the earth is reached that was taken from the trenches; and, by this time, the earth against the plants will be above the level of the land. Then take the earth out of the middle, till at last the earth against the plants forms a ridge; and the middle of each interval, a sort of gutter. Earth up very often, not putting up much at a time, every week a little; and by the last of September, or beginning of October, it will be blanched sufficient for use."—Corb. Another (more recent) method of cultivation and blanching is to take the plants from the temporary bed, remove the suckers, and set them with the roots entire, ten inches apart in the trenches. They are then allowed to grow until they have attained nearly their full size, when the earth for blanching is more rapidly applied than in the previous method. "Many plant on the surface,—that is, marking out the size of the bed on ground that has been previously trenched; digging in at least six or eight inches of rich, half-decayed manure, and planting either in single lines four feet apart, or making beds six feet broad, and planting across them, setting the rows fourteen inches apart, and the plants eight inches apart in the lines. They may be earthed up as they advance, or not, until they have attained the height of a foot."—M'Int. M'Intosh gives the following method, practised by the Edinburgh marketgardeners: "Trenches, six feet wide and one foot deep, are dug out; the bottom is loosened and well enriched, and the plants set in rows across the bed, fourteen inches asunder, and the plants nine inches apart in the rows. By this means, space is economized, and the plants attain a fair average size and quality. The same plan is very often followed in private gardens; and, where the new and improved sorts are grown, they arrive at the size most available for family use. This is one of the best methods for amateurs to grow this crop. They should grow their plants in the temporary or nursery beds until they are ten inches or a foot high, before planting in the trenches; giving plenty of water, and afterwards earthing up once a fortnight." Some allow the plants to make a natural growth, and earth up at once, about three weeks before being required for use. When so treated, the stalks are of remarkable whiteness, crisp, tender, and less liable to russet-brown spots than when the plants are blanched by the more common method.

Taking the Crop.—Before the closing-up of the ground, the principal part of the crop should be carefully taken up (retaining the roots and soil naturally adhering), and removed to the cellar; where they should be packed in moderately moist earth or sand, without covering the ends of the leaves. A portion may be allowed to remain in the open ground; but the hearts of the plants must be protected from wet weather. This may be done by placing boards lengthwise, in the form of a roof, over the ridges. As soon as the frost leaves the ground in spring, or at any time during the winter when the weather will admit, Celery may be taken for use directly from the garden. Seed.—Two or three plants will produce an abundance. They should be grown two feet apart, and may remain in the open ground during the winter. The seeds ripen in August. Use.—The stems of the leaves are the parts of the plant used. These, after being blanched, are exceedingly crisp and tender, with an agreeable and peculiarly aromatic flavor. They are sometimes employed in soups; but are more generally served crude, with the addition of oil, mustard, and vinegar, or with salt only. The seeds have the taste and odor of the stems of the leaves, and are often used in their stead for flavoring soups. With perhaps the exception of Lettuce, Celery is more generally used in this country than any other salad plant. It succeeds well throughout the Northern and Middle States; and, in the vicinity of some of our large cities, is produced of remarkable size and excellence. Varieties.— BOSTON-MARKET CELERY. A medium-sized, white variety; hardy, crisp, succulent, and mild flavored. Compared with the White Solid, the stalks are more numerous, shorter, not so thick, and much finer in texture. It blanches quickly, and is recommended for its hardiness and crispness; the stalks rarely becoming stringy or fibrous, even at an advanced stage of growth. Much grown by market-gardeners in the vicinity of Boston, Mass. COLE'S SUPERB RED. M'Int. This is comparatively a new sort, of much excellence, and of remarkable solidity. It is not of large size, but well adapted for cultivation in the kitchen-garden and for family use; not so well suited for marketing or for exhibition purposes. It has the valuable property of not piping or becoming hollow or stringy, and remains long without running to seed. The leaf-stalks are of a fine purple color, tender, crisp, and fine flavored. A well-grown plant will weigh about six pounds. COLE'S SUPERB WHITE. Much like Cole's Superb Red; differing little, except in color. An excellent sort, hardy, runs late to seed, and is one of the most crisp and tender of the white sorts. Stalks short and thick. DWARF CURLED WHITE. Céleri Nain frisé. Vil. Leaves dark-green, curled, resembling those of Parsley, and, like it, might be employed for garnishing. Leaf-stalks rounded and grooved, comparatively crisp and solid, but not fine flavored. It is quite hardy, and, in moderate winters, will remain in the open ground without injury, and serve for soups in spring. Its fine, curled foliage, however, is its greatest recommendation. EARLY DWARF SOLID WHITE. Thomp. Céleri plein, blanc, court, hâtif. Vil. Rather dwarf, but thick-stemmed. The heart is remarkably full; the leaf-stalk solid, blanching promptly. There is, in fact, much more finely blanched substance in a plant of this variety than in one of the tall sorts, and the quality is excellent. It comes into use rather early, and is one of the hardiest of the White varieties. ITALIAN CELERY. Thomp. Large Upright. Giant Patagonian. A tall, strong-growing, erect sort; leaf-stems deeply furrowed, sometimes a little hollow; leaves large, deep-green, with coarse, obtuse serratures.

It is not so crisp as the Common White Solid; and is suitable only for soups, or where very tall Celery is desirable. LAING'S IMPROVED MAMMOTH RED CELERY. This is considered the largest variety yet produced; specimens having attained, in England, the extraordinary weight of eight or ten pounds, and at the same time perfectly solid. It is nearly perennial in its habit, as it will not run to seed the first year; and is with difficulty started to blossom even during the second, when planted out for the purpose. Color bright-red; flavor unsurpassed, if equalled. MANCHESTER RED CELERY. Thomp. Manchester Red Giant. This variety scarcely differs from the Red Solid. It has, however, a coarser habit, with a somewhat rounder stalk; and, this being the case, the heart is not so compact. It is grown largely for marketing, and is excellent for soups and stewing. NUTT'S CHAMPION WHITE CELERY. M'Int. Originated with Mr. Nutt, of Sheffield. It attains, under good management, in good soil, a large size, and, this considered, is of excellent quality; very white, and not apt to run to seed. RED SOLID. Thomp. New Large Red. New Large Purple. Tours Purple. *Céleri violet de Tours*. The plant grows to a large size, full-hearted, with a thick stem. Leaf-stalks thick, deeply furrowed, and very solid, of a dark-red or purplish hue where exposed, rose-colored where partially blanched; but the perfectly blanched portion is pure white, more so than the blanched part of the White varieties of Celery. It is also crisp, of excellent flavor, and unquestionably the best variety of Red Celery. SEYMOUR'S SUPERB WHITE. Thomp. Seymour's Superb White Solid. A large-sized, vigorous-growing variety; in good soils, often attaining a height of nearly three feet. The stalks are solid; flat at the base, where they overlap, and form a compact, crisp, and, with ordinary care, a well-blanced heart of excellent quality. It succeeds best, as most other sorts do, in rich, moist soil; and when so grown, and properly blanched, will yield a large proportion of Celery, of a pure white color, and of the best quality. It is one of the best sorts for extensive culture for the markets, as it is also one of the best varieties for small gardens for family use. It blanches readily; and, with little care, will supply the table, from the last of September, through most of the winter. SEYMOUR'S WHITE CHAMPION. A variety represented as being superior to Seymour's Superb White. The stalks are broad, flat at the base, and form a compact, well-blanced, crisp heart. SHEPHERD'S RED. Thomp. Shepherd's Giant Red. Much like the Manchester Red, but has flatter stems: consequently, it is more compact, and blanches sooner and more perfectly, than that variety; to which, for these reasons, it is preferred by growers for competition. SMALL DUTCH CELERY. *Céleri à couper*. Vil. Leaf-stems small, hollow, crisp, and succulent; sprouts, or suckers, abundant. It is seldom blanched; but the leaves are sometimes used for flavoring soups. The seeds should be sown thickly, and on level beds. The plants often resprout after being cut. Not much cultivated. SUTTON'S WHITE SOLID. M'Int. A very large yet solid-growing variety, exceedingly white and crisp. TURKEY OR PRUSSIAN CELERY. Giant White. *Céleri turc*. Vil. Turkish Giant Solid. A remarkably large variety, resembling the Common White Solid. Leaf-stalks long, large, erect, fleshy, and solid; leaves large, with rounded serratures, and of a glossy-green color. It is one of the largest of the White sorts, and is considered superior to the Common White Solid. WALL'S WHITE CELERY. Thomp. An improved variety of the Italian, esteemed by growers for competition, where quantity, not quality, is the principal consideration.

WHITE LION'S-PAW CELERY. M'Int. Lion's-paw. A short, broad, flat-stalked variety, of excellent quality; crisp and white. Its short, flat, spreading habit gave rise to its name. WHITE SOLID. Thomp. Céleri plein, blanc. Vil. Fine White Solid. This variety is of strong and rather tall growth; leaf-stalks generally solid, but when grown in rich, highly manured soil, they sometimes become slightly hollow; leaves large, smooth, bright-green; serratures large and obtuse. It blanches readily, is crisp, of excellent quality, and comes into use earlier than the Red sorts. It is generally cultivated in the Northern States, not only on account of its hardiness, but for its keeping qualities. As a market variety, it is one of the best. CELERIAC, OR TURNIP-ROOTED CELERY. This variety forms at the base of the leaves, near the surface of the ground, a brownish, irregular, rounded root, or tuber, measuring from three to four inches in diameter. The leaves are small, with slender, hollow stems. In favorable exposures and rich soil, the roots sometimes attain a weight of more than three pounds. It is much hardier than the common varieties of Celery.

Propagation.—It is propagated from seeds, which may be sown in the open ground in April or May, in shallow drills six or eight inches apart. "When the young plants are three inches high, they should be removed, and set on the surface (not in trenches), in moderately enriched soil. They should be set in rows eighteen inches apart, and a foot from each other in the line. At the time of transplanting, all of the small suckers, or side-shoots, should be rubbed off,—a precaution to be kept in view throughout its growth,—as the energies of the whole plant ought to be directed to the formation of the bulb-like root."—M'Int. Subsequent Cultivation.—The growing crop will require no peculiar treatment. When the bulbs are two-thirds grown, they are earthed over for the purpose of blanching, and to render the flesh crisp and tender. Cool and humid seasons are the most favorable to their growth. In warm and dry weather, the bulbs are small, comparatively tough, and strong flavored. Taking the Crop.—Some of the bulbs will be ready for use in September; from which time, till the last of November, the table may be supplied directly from the garden. Before severe weather, the quantity required for winter should be drawn, packed in damp earth or sand, and stored in the cellar. To save Seed.—Give to a few plants, taken up in the autumn, as much light and air as possible during the winter, keeping them cool, but not allowing them to freeze; and, in April, set them in the open ground, eighteen inches apart. The seed will ripen the last of the season. It is often used in the manner of the seed of the Common Celery for seasoning soups. Use.—The root, or bulb, is the part of the plant eaten: the flesh of this is white, and comparatively tender, with the flavor of the stalks of Common Celery, though generally less mild and delicate. It is principally valued for its remarkable hardiness and for its keeping properties. Where the common varieties of Celery are grown or preserved with difficulty, this might be successfully grown, and afford a tolerable substitute. The bulbs are sometimes eaten boiled, and the leaves are occasionally used in soups. CURLED-LEAVED CELERIAC. Curled-leaved Turnip-rooted. Céleri-rave frisé. Vil. This is a variety of the Common Celery, or Turnip-rooted Celery; like which, it forms a sort of bulb, or knob, near the surface of the ground. It is, however, of smaller size; usually measuring about three inches in diameter. The skin is brown, and the flesh white and fine-grained; leaves small, spreading, curled.

It is in no respect superior to the Common Turnip-rooted, and possesses little merit aside from the peculiarity of its foliage. Cultivate, preserve during winter, and use as directed for the common variety. **EARLY ERFURT CELERIAC.** Céleri-rave d'Erfurt. Vil. A very early variety. Root, or bulb, not large, but regular in form. Its earliness is its principal merit. **CHERVIL.** *Chærophyllum cerefolium.* Common or Plain-leaved. A hardy, annual plant, from the south of Europe. Stem eighteen inches to two feet in height; the leaves are many times divided, and are similar to those of the Common Plain Parsley; the flowers are small, white, and produced in umbels at the extremities of the branches; the seeds are black, long, pointed, longitudinally grooved, and retain their vitality but two years,—nearly nine thousand are contained in an ounce. "This is the most common sort; but, except that it is hardier than the Curled varieties, is not worthy of cultivation." **CURLED CHERVIL.** M'Int. A variety of the Common Chervil, with frilled or curled leaves; the distinction between the sorts being nearly the same as that between the Plain-leaved and Curled-leaved varieties of Parsley. The foliage is delicately and beautifully frilled; and, on this account, is much employed for garnishing, as well as for the ordinary purposes for which the plain sort is used. Being a larger grower, it requires more room for its development; and the plants should stand a foot apart each way. When intended for winter use, it should have the protection of hand-glasses, frames, or branches of trees placed thickly around or amongst it. In very unfavorable situations, it is well to pot a dozen or two plants, and shelter them under glass during the winter.

FRIZZLED-LEAVED OR FRENCH CHERVIL. M'Int. Double-curled. *Cerfeuil frisé.* Vil. An improved variety of the Curled Chervil,—even more beautiful; but wanting in hardiness. It succeeds best when grown in the summer months. **Propagation and Cultivation.**—Chervil is raised from seeds; and, where it is much used, sowings should be made, at intervals of three or four weeks, from April till July. The seeds should be sown thinly, in drills a foot apart, and covered nearly an inch in depth. **Use.**—It is cultivated for its leaves, which have a pleasant, aromatic taste; and, while young and tender, are employed for flavoring soups and salads. A hardy, perennial plant, introduced into this country from Europe, and often abounding as a troublesome weed in pastures, lawns, and mowing-lands. The stem is erect, stout, and branching, and, in its native state, usually about three feet in height,—under cultivation, however, it sometimes attains a height of five or six feet; the radical leaves are deep-green, lobed, and, when grown in good soil, measure ten or twelve inches in length, and four inches in width; the flowers are large, axillary, nearly stemless, of a fine blue color, and generally produced in pairs; the seeds somewhat resemble those of Endive, though ordinarily smaller, more glossy, and of a deeper-brown color,—they will keep ten years. The plants continue in blossom from July to September; and the seeds ripen from August to October, or until the plants are destroyed by frost. **Soil, Sowing, and Cultivation.**—As the roots of Chicory are long and tapering, it should be cultivated in rich, mellow soil, thoroughly stirred, either by the plough or spade, to the depth of ten or twelve inches. The seed should be sown in April or May, in drills fifteen inches apart, and three-fourths of an inch deep. When the young plants are two or three inches high, thin them to eight inches apart in the rows; and, during the summer, cultivate frequently, to keep the soil light, and the growing crop free from weeds.

Blanching.—Before using as a salad, the plants are blanched, either by covering with boxes a foot in depth, or by strips of boards twelve or fourteen inches wide, nailed together at right angles, and placed lengthwise over the rows. They are sometimes blanched by covering with earth; the leaves being first gathered together, and tied loosely at the top, which should be left exposed to light. To save Seed.—In the autumn, leave a few of the best plants unblanched; let them be about eighteen inches asunder. Protect with stable litter; or, if in a sheltered situation, leave them unprotected during winter, and they will yield abundantly the ensuing summer. Taking the Crop.—When the leaves are properly blanched, they will be of a delicate, creamy white. When they are about a foot high, they will be ready for use; and, as soon as they are cut, the roots should be removed, and others brought forward to succeed them. "In cutting, take off the leaves with a thin slice of the crown, to keep them together, as in cutting sea-kale. When washed, and tied up in small bundles of a handful each, they are fit for dressing."—M'Int. Use.—It is used as Endive; its flavor and properties being much the same. Though rarely grown in this country, it is common to the gardens of many parts of Europe, and is much esteemed. The blanched leaves are known as Barbe de Capucin, or "Friar's Beard." Varieties.— IMPROVED CHICORY, OR SUCCORY. Chicorée sauvage améliorée. Vil. Leaves larger than those of the Common Chicory, and produced more compactly; forming a sort of head, or solid heart, like some of the Endives. The plant is sometimes boiled and served in the manner of Spinach. VARIEGATED OR SPOTTED CHICORY. Vil. This is a variety of the preceding, distinguished by the color of the leaves, which are veined, and streaked with red. In blanching, the red is not changed, but retains its brilliancy; while the green becomes nearly pure white,—the two colors blending in rich contrast. In this state they form a beautiful, as well as tender and well-flavored, salad. IMPROVED VARIEGATED CHICORY. Vil. A sub-variety of the Spotted Chicory, more constant in its character, and more uniform and distinct in its stripes and variegations. When blanched, it makes an exceedingly delicate and beautiful garnish, and a tender and excellent salad. Either of the improved sorts are as hardy, and blanch as readily, as the Common Chicory. LARGE-ROOTED OR COFFEE CHICORY. Turnip-rooted Chicory. This variety is distinguished by its long, fleshy roots, which are sometimes fusiform, but generally much branched or divided: when well grown, they are twelve or fourteen inches in length, and about an inch in their largest diameter. The leaves have the form of those of the Common Chicory, but are larger, and more luxuriant. Though the variety is generally cultivated for its roots, the leaves, when blanched, afford a salad even superior to some of the improved sorts before described. Vilmorin mentions two sub-varieties of the Large-rooted or Coffee Chicory; viz.:—BRUNSWICK LARGE-ROOTED. Roots shorter than those of the Magdebourg, but of greater diameter; leaves spreading. MAGDEBOURG LARGE-ROOTED. Roots long, and comparatively large; leaves erect. After several years' trial, preference was given to this variety, which proved the more productive. Sowing and Cultivation.—For raising Coffee Chicory, the ground should first be well enriched, and then deeply and thoroughly stirred by spading or ploughing. The seeds should be sown in April or May, in shallow drills a foot apart, and the young plants thinned to three or four inches apart in the rows. Hoe frequently; water, if the weather is dry; and in the autumn, when the roots have attained sufficient size, draw them for use.

After being properly cleaned, cut them into small pieces, dry them thoroughly in a kiln or spent oven, and store for use or the market. After being roasted and ground, Chicory is mixed with coffee in various proportions, and thus forms a pleasant beverage; or, if used alone, will be found a tolerable substitute for genuine coffee. The roots of any of the before-described varieties may be used in the same manner; but as they are much smaller, and consequently less productive, are seldom cultivated for the purpose. It is an article of considerable commercial importance; large quantities being annually imported from the south of Europe to different seaports of the United States. As the plant is perfectly hardy, of easy culture, and quite productive, there appears to be no reason why the home demand for the article may not be supplied by home production. Of its perfect adaptedness to the soil and climate of almost any section of this country, there can scarcely be a doubt. CORCHORUS. *Corette potagère*, of the French. *Corchorus olitorius*. An annual plant from Africa; also indigenous to the West Indies. Stem about two feet high, much branched; leaves deep-green, slightly toothed, varying in a remarkable degree in their size and form,—some being spear-shaped, others oval, and some nearly heart-shaped; leaf-stems long and slender; flowers nearly sessile, small, yellow, five-petaled; seeds angular, pointed, and of a greenish color,—fourteen thousand are contained in an ounce, and they retain their vitality four years. Soil, Propagation, and Culture.—The plant requires a light, warm soil; and should have a sheltered, sunny place in the garden. It is grown from seed sown annually. The sowing may be made in March in a hot-bed, and the plants set in the open ground in May; or the seed may be sown the last of April, or first of May, in the place where the plants are to remain. The drills, or rows, should be fifteen inches apart, and the plants five or six inches apart in the rows. No further attention will be required, except the ordinary labor of keeping the soil loose and the plants clear from weeds. Use.—The leaves are eaten as a salad, and are also boiled and served at table in the form of greens or spinach. They may be cut as soon as they have reached a height of five or six inches. CORN SALAD. *Fetticus*. Lamb's Lettuce. *Mâche*, of the French. *Valeriana locusta*. This is a small, hardy, annual plant, said to derive its name from its spontaneous growth, in fields of wheat, in England. It is also indigenous to France and the south of Europe. When in flower, or fully grown, it is from twelve to fifteen inches in height. The flowers are small, pale-blue; the seeds are rather small, of a yellowish-brown color, unequally divided by two shallow, lengthwise grooves, and will keep six or eight years. Soil and Culture.—It is always grown from seed, and flourishes best in good vegetable loam, but will grow in any tolerably enriched garden soil. Early in April, prepare a bed four feet wide, and of a length according to the quantity of salad required; having regard to the fact, that it is better to sow only a small quantity at a time. Rake the surface of the bed even, make the rows across the bed about eight inches apart, sow the seed rather thinly, and cover about onefourth of an inch deep with fine, moist soil. If dry weather occurs after sowing, give the bed a good supply of water. When the young plants are two inches high, thin them to four inches apart, and cut or draw for use as soon as the leaves have attained a suitable size.

As the peculiar value of Corn Salad lies in its remarkable hardiness, a sowing should be made the last of August or beginning of September, for use during the winter or early in spring; but, if the weather is severe, the plants must be protected by straw or some other convenient material. Early in March, or as soon as the weather becomes a little mild, remove the covering, and the plants will keep the table supplied until the leaves from fresh sowings shall be grown sufficiently for cutting. Seed.—To raise seed, allow a few plants from the spring sowing to remain without cutting. They will grow up to the height and in the manner before described, and blossom, and ripen their seed during the summer. An ounce of seed will sow a row two hundred feet in length, and about five pounds will be required for an acre. Use.—The leaves, while young, are used as a salad; and in winter, or early in spring, are considered excellent. They are also sometimes boiled and served as Spinach. Varieties.— COMMON CORN SALAD. Root-leaves rounded at the ends, smooth, three or four inches long by about an inch in width. The younger the plants are when used, the more agreeable will be their flavor. LARGE ROUND-LEAVED. Leaves larger, of a deeper green, thicker, and more succulent, than those of the foregoing variety. It is the best sort for cultivation. The leaves are most tender, and should be cut for use while young and small. LARGE-SEEDED ROUND. Vil. This is a sub-variety of the Large Round, and is much cultivated in Germany and Holland. The leaves are longer, narrower, and thinner, and more tender when eaten; but the Large Round is preferred by gardeners for marketing, as it bears transportation better. The seeds are about twice as large. ITALIAN CORN SALAD. Vil. *Valerianella eriocarpa*. The Italian Corn Salad is a distinct species, and differs from the Common Corn Salad in its foliage, and, to some extent, in its general habit. It is a hardy annual, about eighteen inches high. The radical leaves are pale-green, large, thick, and fleshy,—those of the stalk long, narrow, and pointed; the flowers are small, paleblue, washed or stained with red; the seeds are of a light-brown color, somewhat compressed, convex on one side, hollowed on the opposite, and retain their vitality five years,—nearly twenty-two thousand are contained in an ounce. It is cultivated and used in the same manner as the species before described. It is, however, earlier, milder in flavor, and slower in running to seed. The leaves are sometimes employed early in spring as a substitute for Spinach; but their downy or hairy character renders them less valuable for salad purposes than those of some of the varieties of the Common Corn Salad. The Common Cress of the garden is a hardy annual, and a native of Persia. When in flower, the stem of the plant is smooth and branching, and about fifteen inches high. The leaves are variously divided, and are plain or curled, according to the variety; the flowers are white, very small, and produced in groups, or bunches; seeds small, oblong, rounded, of a reddish-brown color, and of a peculiar, pungent odor,—about fourteen thousand are contained in an ounce, and they retain their germinative properties five years. Soil and Cultivation.—Cress will flourish in any fair garden soil, and is always best when grown early or late in the season. The seed vegetates quickly, and the plants grow rapidly. As they are milder and more tender while young, the seed should be sown in succession, at intervals of about a fortnight; making the first sowing early in April.

Rake the surface of the ground fine and smooth, and sow the seed rather thickly, in shallow drills six or eight inches apart. Half an ounce of seed will be sufficient for thirty feet of drill. To raise Seed.—Leave a dozen strong plants of the first sowing uncut. They will ripen their seed in August, and yield a quantity sufficient for the supply of a garden of ordinary size. Use.—The leaves, while young, have a warm, pungent taste; and are eaten as a salad, either separately, or mixed with lettuce or other salad plants. The leaves should be cut or plucked before the plant has run to flower, as they then become acrid and unpalatable. The curled varieties are also used for garnishing. **BROAD-LEAVED CRESS.** A coarse variety, with broad, spatulate leaves. It is sometimes grown for feeding poultry, and is also used for soups; but it is less desirable as a salad than most of the other sorts. **COMMON OR PLAIN-LEAVED CRESS.** This is the variety most generally cultivated. It has plain leaves, and consequently is not so desirable a sort for garnishing. As a salad kind, it is tender and delicate, and considered equal, if not superior, to the Curled varieties. **CURLED CRESS.** Garnishing Cress. Leaves larger than those of the common plain variety, of a fine green color, and frilled and curled on the borders in the manner of some kinds of Parsley. It is used as a salad, and is also employed as a garnish. It is very liable to degenerate by becoming gradually less curled. To keep the variety pure, select only the finest curled plants for seed. **GOLDEN CRESS.** Trans. This variety is of slower growth than the Common Cress. The leaves are of a yellowish-green, flat, oblong, scalloped on the borders, sometimes entire, and of a much thinner texture than any of the varieties of the Common Cress. It is very dwarf; and is consequently short, when cut as a salad-herb for use. It has a mild and delicate flavor. When run to flower, it does not exceed eighteen inches in height. It deserves more general cultivation, as affording a pleasant addition to the varieties of small salads. The seeds are of a paler color, or more yellow, than those of the other sorts. **NORMANDY CURLED CRESS.** M'int. A very excellent variety, introduced by Mr. Charles M'Intosh, and described as being hardier than the other kinds, and therefore better adapted for sowing early in spring or late in summer. The leaves are finely cut and curled, and make not only a good salad, but a beautiful garnish. The seed should be sown thinly, in good soil, in drills six inches apart. In gathering, instead of cutting the plants over, the leaves should be picked off singly. After this operation, fresh leaves are soon put forth. It is difficult to procure the seed true; the Common Curled being, in general, substituted for it. A hardy, perennial plant, introduced from Europe, and naturalized to a limited extent in some of the Northern States. Stem about fifteen inches high, erect, smooth; leaves deeply divided,—the divisions of the radical or root leaves rounded, those of the stalk long, narrow, and pointed; the flowers are comparatively large, white, or rose-colored, and produced in erect, terminal clusters; the seeds are of a brown color, small, oblong, shortened on one side, rounded on the opposite, and retain their vegetating powers four years,—nearly thirty thousand are contained in an ounce. Soil.—It succeeds best in moist, loamy soil; and should have a shady situation. Propagation and Cultivation.—It may be propagated from seeds, or by a division of the roots. The seeds are sown in April or May, in shallow drills a foot asunder. The roots may be divided in spring or autumn. Use.—The leaves have the warm, pungent taste common to the Cress family; and are used in their young state, like Cress, as a salad. Medically, they have the reputation of being highly antiscorbutic and of aiding digestion. There are four varieties:— **White Flowering.**—A variety with white, single flowers.