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1879—Forty-sixth Year—1924

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STOKES STANDARD SEEDS

for

**Market Gardeners
and Truckers**

Super-Standard Bonny
Best Tomato. Our best
work as seedsmen.

SEE PAGE 28

FRANCIS C. STOKES & CO.

Succeeding STOKES SEED FARMS CO.

EAST WASHINGTON SQUARE • PHILADELPHIA, PA.

D. N. Spoonmaker
725 N. 11th

BACK TO PHILADELPHIA

ONCE again we present our credentials to the faithful, and, with them, the modest story of Stokes Standard Seeds for 1924. Under a slightly changed firm name, yes—but otherwise quite the same as for many years, with no change in policy, and with but slight change in personnel. Our return to Philadelphia will directly benefit the majority of our customers, for we will be in closer contact with the fastest service of the U. S. mail, as well as being convenient to our seed-breeding fields in New Jersey.

The business of vegetable growing is now very highly specialized—as to crops and methods of cultivation as well as to varieties, and special strains of these varieties. For this reason we purpose following our established course of doing a few things very well, as opposed to dividing our efforts among a greater number. To be precise, we are now listing only 110 varieties, but we have a wholesome pride in every one. We will carry vegetable seed only.

Our location on Washington Square, Philadelphia, is within a few minutes' walk of the original plant established by Walter P. Stokes, forty-five years ago. We shall be glad to have you call, whether on business or merely to renew old acquaintance. Our street number is 235 S. 6th.

Faithfully yours,

Long Distance Phone, Lombard 5375
Cable Address: Stokes, Phila.

TENDER GREEN ASPARAGUS vs. WHITE WOODY FIBER

It is a lamentable fact that a large proportion of the locally grown Asparagus in the New York and Philadelphia markets is artificially blanched—scarcely edible for pigs, and not edible at all for people. By covering the young shoots, they develop a vigorous shoot which is offered as Colossal "grass," but which in reality is very hard and woody. This shoot is cut several inches under ground. For years the public has been told that this kind of Asparagus is best. They have been badly deceived, and we have no doubt that the general demand for Asparagus would now be much greater if it had been grown to eat and not to sell. Many of the larger markets now know better—Boston is an example. There they invariably pay double the price for their own green Asparagus that they pay for white New Jersey sorts. We have no doubt that the very general introduction of the Washington types is having a great deal to do with the change in the customs, but it will not come all at once.

Stringless beans had a hard fight for existence over the almost non-edible string beans, but now, after some twenty years, the public is demanding stringless beans, and the price is averaging better than the price of the others. Mary Washington stalks can show 10 to 12 inches of green and from 2 to 4 inches of white. Be very sure that your product does not have the reverse proportion. The public has been stung long enough. Mary Washington is an Asparagus of most delicious eating quality. Do not spoil it. Brand your product. Emphasize the fact that it is green. Gain a reputation for quality, and have the courage to demand a commensurate price, for it will take a few more stalks to make up the bunch. If necessary, be a pioneer in your district on this question. We know that you do not serve any of this white wood on your own table. Why not apply the Golden Rule and show the city dweller what Asparagus tastes like on the farm?

IMPORTANT NOTES ON ASPARAGUS GROWING

Sandy loam makes the best Asparagus ground.

Only one-year roots are recommended for transplanting. The yield for transplanted two-year roots will be scarcely 50 per cent of that of the one-year-old roots.

Never set a permanent bed on ground occupied by seedlings the year before. Likewise, seedlings should not be followed by seedlings.

Applications of calcium arsenate will control the Asparagus beetle.

In the latitude of Philadelphia, shoots from one-year-old seedlings may be cut for two to three weeks the following year. It is too great a strain, however, to prolong the first-year cutting after May.

The wider the row, the larger the shoot, and the greater percentage of Colossal grass. We recommend that rows be at least $4\frac{1}{2}$ feet apart, and that the roots be set 20 inches apart in the row, burying the crowns a foot in the ground. On this basis, 5,350 roots are required per acre.

Asparagus rust spreads readily by wind, rain, and other natural causes. Its prevalence immediately impairs the producing strength of the field. Careful growers will never, therefore, let a badly rusted field stand near even a rust-resistant field, for it will seriously infect it.

In a temperature of 60 degrees or over, Asparagus begins to lose its taste and food value within an hour after cutting. Within 24 hours, more than 50 per cent of its food-value is lost under such conditions. This information should be significant for the grower supplying a private trade. These losses are brought to a minimum by holding the Asparagus in a temperature of 40 degrees or under by icing or by refrigeration. If this is not possible, we urge quick delivery to your customer, especially as the warmer weather comes on. Asparagus should be boiled standing, the tips being out of the water but under the influence of hot steam. Be careful not to cook away all the flavor.

"Mary Washington—the most profitable Asparagus ever grown"

MARY WASHINGTON ASPARAGUS

THE MOST VALUABLE ASPARAGUS EVER INTRODUCED

We offer only the pure strain developed under personal and direct supervision of Prof. J. B. Norton, the originator. See photograph in natural colors on back cover

FOR three years we have offered Washington Asparagus, and now, after very thorough investigation, we replace this by Mary Washington, a strain developed under parallel conditions with Washington, and under the direction of the same scientist. It has shown itself to have very superior qualities. To quote Prof. Norton, "Mary Washington is so much better than Washington that you can see the difference." After sixteen years of devoted scientific effort, he now considers that Mary Washington culminates his Asparagus breeding work, at least for the present. Prof. Norton's long career as a botanist, physiologist, and agricultural explorer with the U. S. Department of Agriculture has been productive of very remarkable advances along practical lines. His work on Asparagus has been truly remarkable, and worthy of the highest traditions of American horticulture.

Through a working agreement with the Pedigreed Seed Company, who took over the control of the breeding stocks from the U. S. Bureau of Plant Industry in 1920, we are able to offer to our trade roots grown from Prof. Norton's second-generation stock seed, as well as seed from the original breeding-fields over which he has had entire supervision. Prof. Norton, on personally examining our plantation of Mary Washington seedlings here in New Jersey, on October 15, declared them to be as fine as any he had ever seen. He was deeply impressed with the care and methods of cultivation they had received.

Mary Washington will produce the very highest type green Asparagus it is possible to grow. It is earlier, larger, and longer than the Washington, and for all commercial purposes it is equally rust-resistant. The tips are very tight and do not prematurely "sprangle out" or "blow," a feature which greatly increases its sales value. Asparagus with prematurely loose buds does not keep well on the market, and also loses its good flavor. This feature is later recognized by the high branching habit of the plant after the cutting season. The natural color of Mary Washington is rich purple-green. Its length will average from 10 to 20 inches—the entire length of the stock being tender and brittle. *The green shoots are very large, with a tendency to be slightly oval in the cross-section.* Even when planted alongside of other strains of Washington, it is very easy to identify the Mary Washington by its taller and larger shoots. Large shoots will bring double the price of the small ones. Mary Washington has the largest seed and the largest seedlings of any Asparagus known. Do not confuse this with the Martha Washington Asparagus strain which was one of the parents of Washington.

Asparagus is one of the oldest vegetables under cultivation. It is native of Mesopotamia. Although it was introduced into this country at an early date, Asparagus rust was not found here until 1896, when it was accidentally introduced into the vicinity of New York City. Within ten years it had spread to all of the Asparagus regions of the United States, causing serious losses everywhere. In some districts the industry was completely abandoned. The Massachusetts Asparagus Growers Association, in 1906, secured the coöperation of the U. S. Bureau of Plant Industry and the Massachusetts Agricultural Experiment Station, and a breeding project was started for the purpose of developing a rust-resistant strain. This work was carried on unremittingly under the leadership of Prof. Norton, and these Washington strains were the result. In this connection it is not too much to say that this work has definitely saved the Asparagus industry in the United States. By reason of the greatly improved edible qualities, it has raised the whole standard of the industry. Because Asparagus is dioecious, requiring two parents for seed-production, little advance had been made in producing improved strains until this systematic breeding work at Concord was inaugurated. The ideal which these men set out for and achieved was for net profit under rust epidemic conditions. This has now been developed to the point where the Asparagus rust is completely under control, although it is a lamentable fact that many diseased fields still exist which are annually cutting down the profits of adjacent resistant types.

An Asparagus field under proper care should be productive and profitable for from fifteen to twenty years. One's original investment is of small consequence compared to the annual return. The domestic consumption of Asparagus is increasing, but we question whether it is keeping pace with the rapidly increasing acreage. It is our guess that competition in the immediate future will be keen. In this competition, the man with the quality product is the only one who is sure of his market. The race is only for the strong. We see little hope for the careless, rust-ridden grower to survive.

Heavy Mary Washington Seedling dug from our plantation on Oct. 23, 1923. Our roots average over 12 inches.

PRICE OF LARGE SELECTED ROOTS: \$3.00 per 100, \$10.00 for 500, \$17.50 per 1,000, 5,000 or over at \$15.00 per 1,000. These prices are f.o.b. Philadelphia or our New Jersey growing station—our option.

PRICE OF SEED: Pkt. 15 cts., oz. 50 cts., ¼ lb. \$1.75, lb. \$6.00, 5 lbs. \$25.00, delivered.

BEANS

Lima Beans (*Phaseolus lunatus*). Native of Tropical America, probably Peru or Brazil. Under cultivation at least 1,000 years.

Dwarf Beans (*Phaseolus vulgaris*). Native of Tropical America, probably Peru. Apparently they were under a high state of cultivation by the Incas 4,000 years ago. Commercial development on large scale comparatively recent.

German, *Bohnen*; Italian, *Fagioli*; Polish, *Fasola*

One pound of seed plants 100 feet of drill; 50 pounds plants an acre

Fordhook Bush Lima Beans

Fordhook Bush Lima. Days to maturity, 75. Introduced in 1907. The plant will attain a height of about 1 foot. It is a prolific bearer. The pods will range from 4 to 4½ inches in length and will contain five or more large Beans of exceptional quality. The dried Beans are oval in shape, very thick and white, with a greenish tinge. As is the case with all Lima Beans, we would warn our trade not to plant them until the ground has become thoroughly warmed by the late spring sun, and under no circumstances should cracked Beans be planted, for, although they may have the strength to germinate, they will not be able to force the sprouts through the ground. Price, ¼lb. 15 cts., lb. 60 cts., 2 lbs. \$1.00, 10 lbs. \$4.50, 50 lbs. \$22.50, delivered.

Ford's Mammoth-podded Pole

Lima. Days to maturity, 90. Result of twenty years' selection of Large White by James Ford, Frankford, Pa. Introduced by Johnson & Stokes in 1889. Our catalogue of that year states: "No novelty we have ever offered cost so much money to obtain seed stock, and even at the fabulous price offered Mr. Ford for his entire stock last spring, he hesitated about selling, but finally accepted our offer." At that time it was sold only by the packet price, 25 cents each. Similar to King of the Garden, pods slightly longer, decidedly straighter, slightly narrower, better filled and averaging six Beans to the pod. The dried seeds are pure white, large, and flat. ¼lb. 15 cts., lb. 50 cts., 2 lbs. 90 cts., 10 lbs. \$4.00, 50 lbs. \$18.50, delivered.

Giant Stringless. Days to maturity, 45. Originated by Keeney, and said to be a selection of Red Valentine. Introduced in 1898 by Johnson & Stokes. From its cultivation it has been a favorite. This variety is a heavy bearer and can perhaps be picked in one-third the time of any other sort. The bearing period is comparatively short. The pods are about 6 inches in length, slightly curved, dark green in color, brittle and absolutely stringless. This variety is not recommended for low ground, inasmuch as the pods sometimes weigh down the plant and the Beans rest on the ground, thus causing them to become spotted. Dry seeds are of a yellow-brown color. Price, ¼lb. 15 cts., lb. 40 cts., 2 lbs. 75 cts., 10 lbs. \$3.25, 50 lbs. \$15.00, delivered.

Bountiful. Days to maturity, 45. Originated in Genesee County, New York, and introduced in 1898. The plant reaches a height of about 16 inches. The pods are over 6 inches long, slightly curved, flat, light green in color, stringless, seven-seeded, and very attractive. This variety is a universal favorite because of its general good qualities. For the past two years the stringless sorts have brought the largest returns on the eastern markets. Price, ¼lb. 15 cts., lb. 40 cts., 2 lbs. 75 cts., 10 lbs. \$3.25, 50 lbs. \$15.00, delivered.

Round-Pod Kidney Wax. Days to maturity, 45. Originated by Keeney, and introduced by Johnson & Stokes in 1900. The plant will grow to a height of about 15 inches, producing long, curved, round, yellow pods, extremely brittle and absolutely stringless. They are borne equally above and below the foliage, as may be noted in the colored illustration on opposite page. Excellent quality. Fine for home or market. Price, ¼lb. 15 cts., lb. 40 cts., 2 lbs. 75 cts., 10 lbs. \$3.25, 50 lbs. \$15.00, delivered.

Pencil-Pod Black Wax. Days to maturity, 45. A selection of Black Wax improved by Keeney and introduced by Johnson & Stokes in 1900. The plant will attain a height of 14 inches, but is a vigorous grower, and is not susceptible to disease as other wax-podded sorts. The pods attain a length of 6 inches, are slender, curved near the tip, rounded, seven-seeded, very clear yellow, absolutely stringless, very brittle, fine-grained and of excellent quality. This variety is highly recommended for all purposes where the quality of the edible product is a consideration. Price, ¼lb. 15 cts., lb. 40 cts., 2 lbs. 75 cts., 10 lbs. \$3.25, 50 lbs. \$15.00, delivered.

BEET

(*Beta vulgaris*.) Native of Egypt and Persia. Under cultivation at least 2,200 years. Introduced into Europe about 1600.

German, *Rübe*; Italian, *Barbabetola*; Polish, *Buraki*

One ounce of seed plants 100 feet of drill; 7 pounds plant one acre

CROSBY EGYPTIAN

STOKES
SUPER-STANDARD

Days to maturity, 45. Last season two strains of Crosby Beet were offered to our trade, the Super-Standard and the regular commercial stock. The fact that this year we carry only the Super-Standard is due to the outstanding success achieved by it in all parts of the country. We are convinced that careful gardeners want seed of only the very highest grade. The stock we now offer is of very uniform type, of a rich dark red color, and develops a remarkably small top. Ordinary stocks of Crosby can be bought for very much less money than the price it is necessary for us to ask for this strain, but this first saving cannot stand in the light of competitive selling. We offer this Super-Standard Crosby strain as the very finest attainable at any figure. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.50, 10 lbs. \$12.00, delivered.

Crosby
Egyptian
Beet

NEW CENTURY

STOKES
SUPER-STANDARD

Days to maturity, 60. For the earliest markets, we recommend Crosby; for the second early, Detroit Dark Red; but as a late summer and fall Beet, we can recommend no other which for splendid eating and keeping qualities is in a class with New Century. Also the fact that its brilliant green leaf-growth is even more delicious than spinach or Swiss chard gives it an added value over any other variety of Beet we know. If properly stored, the roots can be carried through an entire winter. New Century does not develop the usual woody fiber regardless of its size or age. We advise two or three different plantings from April until July. Price, pkt. 10 cts., oz. 25 cts., $\frac{1}{4}$ lb. 85 cts., lb. \$3.00, 10 lbs. \$25.00, delivered.

Round-Pod Kidney Wax Beans. See page 4

Detroit Dark Red. Days to maturity, 50. Introduced in 1892, and now one of the most universally planted varieties for all purposes. The shape of Detroit Dark Red is almost globe. As one-third of the root grows above ground a somewhat rough texture develops on the surface of the Beet thus exposed. In spite of this, the variety is extensively grown as a home and commercial garden sort and for use by canners. See color photo on page 8. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.25, 10 lbs. \$10.00, delivered.

Mammoth Long Red Mangel. Days to maturity, 100. Probably the most universally grown Mangel Beet. The roots are extremely large, attaining a growth of at least 12 inches and totaling up a tonnage per acre which is exceptionally heavy. The average weight of well-grown Mammoth Long Red Beet roots will be over 10 pounds and they have been known to exceed 25 pounds. Price, oz. 10c., $\frac{1}{4}$ lb. 20 cts., lb. 60 cts., 10 lbs. \$5.00, delivered.

Swiss Chard, Giant Lucullus. One of the most satisfactory varieties for home or commercial cultivation. It will attain a height of about 15 inches. Cultivation of Chard is quite simple under normal conditions and we highly recommend it for every home garden. The strain we offer is broad-stemmed with beautiful yellowish green leaves, highly attractive and of the finest quality. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 35 cts., lb. \$1.25, 10 lbs. \$10.00.

Earliest Snowball (x $\frac{1}{4}$)

CAULIFLOWER

(*Brassica oleracea* var. *botrytis*.) Native of Europe and western Asia, being well-known to the Greeks and Romans. It has probably been under cultivation for at least 3,000 years.

German, *Blumenkohl*; Italian, *Capolofiore*; Polish, *Kalafigory*

One ounce of seed produces about 10,000 plants

EARLIEST SNOWBALL

STOKES
SUPER-STANDARD

Days to maturity, 95. There can be no compromise in the purchase of Cauliflower seed. The possible value of the crop is such that the original cost of seed is a very minor consideration. Earliest Snowball, our experience has taught us, is the most satisfactory sort for general purposes in this country. We have therefore bent our efforts to secure the very finest strain of this magnificent Danish variety. We offer this Super-Standard as being very early, uniformly compact, with few short outside leaves, and producing heads, which when blanched, are pure white, of rare quality, and the standard market size. The seed we are offering has just been received from our trustworthy Danish grower, a man whose farms we have visited and whose methods and experience we have reason to know are to be thoroughly trusted. We know that our strain of Earliest Snowball will prove to be all we claim for it. Price, pkt. 25 cts., oz. \$1.75, $\frac{1}{4}$ lb. \$6.50, lb. \$25.00, delivered.

YOU CAN DEPEND ON THE GOODNESS OF OUR CAULIFLOWER SEED

No efforts are spared by us to obtain the very finest and most uniform stock of Cauliflower. Our Danish growers, by generations of experience, backed by ideal climatic conditions, are producing a product which is beyond all efforts of their competitors. We know the importance of good seed to the commercial grower of Cauliflower, and we are not compromising ourselves in any way. We believe our product will stand comparison with any, regardless of price.—F. C. S.

CABBAGE

(*Brassica oleracea* var. *capitata*.) Native of the English Channel coast. Probably under cultivation for 10,000 years. German, *Kopfkohl*; Italian, *Cavolo Cappuccio*; Polish, *Kapusta*

One ounce of seed produces about 5,000 plants

Extra-early Jersey Wakefield.

Days to maturity, 90. Originally brought from New Jersey to Long Island by Brill in 1871. The head of Jersey Wakefield is very solid, comparatively small and running to rather a small point at the top. The quality is excellent but, as is the case with most quick-maturing vegetables, it will not hold long after attaining its growth and is likely to break open after about two weeks. The strain offered is highly recommended and may be relied upon by the most critical planters. Price, pkt. 10 cts., oz. 35 cts., 1/4 lb. \$1.10, lb. \$4.00, 5 lbs. \$18.00, delivered.

Succession or All Seasons. Days to maturity, 110. Introduced in 1888. A variety remarkable for its resistance to hot sun and dry weather. The fact that it remains two to three weeks without breaking also recommends it as an important variety. It may be sown either as a late Cabbage or for fall use. The heads are round but slightly flattened. Price, pkt. 10 cts., oz. 30 cts., 1/4 lb. \$1.00, lb. \$3.50, 5 lbs. \$15.00, delivered.

Late Flat Dutch. Days to maturity, 130. A variety maturing nearly a month later than Early Flat Dutch and having proved to be most satisfactory when brought to its full development in November. This will be found to be an attractive variety of good quality. The head is large, hard, and slightly rounded. Price, pkt. 10 cts., oz. 30 cts., 1/4 lb. \$1.00, lb. \$3.50, 5 lbs. \$15.00, delivered.

American Savoy. Days to maturity, 110. An extremely old type, probably originating in England. Savoy Cabbage was offered here in 1839, along with twenty-three other varieties. The stock we offer will prove to be true, the wrinkled savoyed leaves being uniform and of a deep green color. Market gardeners will find our stock dependable. Price, pkt. 10 cts., oz. 35 cts., 1/4 lb. \$1.10, lb. \$4.00, 5 lbs. \$18.00, delivered.

Danish Ballhead or Hollander.

Days to maturity, 120. A variety of Danish origin listed by Johnson & Stokes in 1889 as Danish Ballhead. The fact that in 1897 a Cabbage known as Hollander or German Export was offered by Johnson & Stokes seems to prove that this was a variety widely known and cultivated over northern Europe. At the present time the names Danish Ballhead and Hollander are synonymous. This variety is now considered the standard Cabbage for storage purposes. The head is nearly round, solid, and of good quality. Its adaptability to soil conditions has no doubt added to its popularity. Price, pkt. 10 cts., oz. 30 cts., 1/4 lb. \$1.00, lb. \$3.50, 5 lbs. \$15.00, delivered.

Charleston or Large Wakefield

Charleston or Large Wakefield.

Days to maturity, 95. A selection of the large heads from Early Jersey Wakefield. The head of Charleston is considerably larger than Jersey Wakefield and for this reason is more usually grown for commercial purposes than the latter. The five extra days before it reaches maturity are in one way a handicap. Given the same number of days the Charleston Wakefield will produce a larger head than Extra-early Jersey Wakefield. The general shape of the head is thicker through and not so sharply pointed. Price, pkt. 10 cts., oz. 35 cts., 1/4 lb. \$1.10, lb. \$4.00, 5 lbs. \$18.00, delivered.

Red Danish Stonehead. Days to maturity, 120. A Danish Cabbage very similar to Danish Ballhead except for its red color. This Cabbage is almost identical in every respect with Danish Ballhead except in its color. The head is very solid and the rich red color extends farther into the center of the head. Price, pkt. 10 cts., oz. 40 cts., 1/4 lb. \$1.25, lb. \$4.00, 5 lbs. \$18.00, delivered.

PE-TSAI or CHINESE CABBAGE

Wong Bok. Days to maturity, 115. It was brought from China, where it has been grown extensively for over forty centuries. Wong Bok is one of the most desirable of the many available strains. Pe-Tsai is essentially a cool-season vegetable and should not be matured during the midsummer months. It may be eaten raw as a salad or cole slaw, or it may be cooked and served as a hot vegetable. Price, pkt. 10 cts., oz. 30 cts., 1/4 lb. \$1.00, lb. \$3.50, 5 lbs. \$13.00, delivered.

Francis C. Stokes & Co., Seedsmen, Washington Square, Philadelphia

EXTRA-EARLY COPENHAGEN MARKET CABBAGE

Long
Island
Improved
Brussels
Sprouts

**STOKES
SUPER-STANDARD**

90 days. The big money in early Cabbage is made in producing it as an extra early. The difference of a week often makes the difference between a strong market and a demoralized market. Don't follow the crowd. Lead it. Our extra-early strain of Copenhagen Market will give you a running start. The seed is fresh, which means quick germination and a quick-growing plant. The strain has been bred so that maturity is reached at least a week earlier than the regular commercial strain of Copenhagen Market. Experienced Cabbage-growers will undoubtedly be able to gain fully two weeks by using this seed. It is generally recognized that the round-headed types are far more salable and valuable than the pointed types. Price, pkt. 20 cts., oz. 40 cts., $\frac{1}{4}$ lb. \$1.50, lb. \$5.00, 5 lbs. \$22.50, delivered.

BRUSSELS SPROUTS

(*Brassica oleracea* var. *gemmifera*.) Native of Northern Europe. Under cultivation probably for at least 500 years.

German, *Rosenkohl*; Italian, *Cavolo di Bruxelles*; Polish, *Latorvil*

One ounce of seed produces about 6,500 plants

Long Island Improved. Days to maturity, 125. We believe this variety to be suited for all kinds of commercial purposes. It will produce a stalk about $2\frac{1}{2}$ feet high, bearing axillary buds along the stem. The culture of Brussels Sprouts is similar to that of late cabbage. Care should be taken to break down the lower leaves in the early fall, in order that the small heads may properly develop. There is a vast difference in the commercial grade of Brussels Sprouts seed. The careful grower will not buy on a basis of price alone. Price, pkt. 10 cts., oz. 35 cts., $\frac{1}{4}$ lb. \$1.25, lb. \$4.00, delivered.

Extra-Early
Copenhagen
Market
Cabbage

Detroit
Dark
Red
Beet.
See p. 5

"But Above All Things, Truth Beareth Away the Victory"

CHANTENAY CARROT

One-half ounce of seed plants 100 feet of drill; 2½ pounds plant an acre

**STOKES
SUPER-STANDARD**

Days to maturity, 65. The primary requisites of the ideal strain of Carrot include roots of uniform shape and a rich deep color, together with a comparatively small top-growth. All of these and more will be found in our Super-Standard stock of Chantenay. Our strain matures nearly two weeks earlier than Danvers. It is best for market when from 4 to 6 inches long, tapering slightly from well-set shoulders. The color is deep orange and the flesh is crisp and tender. The variety was first introduced by Vilmorin of Paris, and it has been sold in this country for nearly thirty-five years. Market gardeners desiring the very best in Chantenay can place every confidence in the stock which we offer. Price, pkt. 10 cts., oz. 20 cts., ¼lb. 35 cts., lb. \$1.00, 5 lbs. \$4.50, delivered.

Chantenay
Carrot

Danvers. Days to maturity, 80. A variety developed near Danvers, Mass., and first listed in 1877. Danvers is a second-early Carrot, which is adaptable to varying soil conditions. It differs from the Chantenay in that it is perhaps two weeks later in reaching maturity, and will average 5½ inches in length, tapering to a blunt point. The average diameter of the root is slightly smaller than Chantenay. The color is a rich, deep orange, and the quality of the roots is excellent. Price, pkt. 10 cts., oz. 15 cts., ¼lb. 35 cts., lb. \$1.00, 5 lbs. \$4.50, delivered.

Oxheart. Days to maturity, 80. The tops of this Carrot are comparatively small. The roots will attain a length of about 3½ inches, and at the thickest point will average at least 3 inches in diameter. It is a very desirable variety for hard, stiff soils, because of the ease with which it may be harvested. The flesh is a deep orange and of splendid quality when pulled during the earlier stages of growth. Oxheart is often grown for stock purposes. Price, pkt. 10 cts., oz. 15 cts., ¼lb. 35 cts., lb. \$1.00, 5 lbs. \$4.50, delivered.

Oxheart
Carrot

Green Curled
Endive.
See page 14

Francis C. Stokes & Co., Seedsmen, Washington Square, Philadelphia

Windermoor Wonder Cucumber (reduced)

CUCUMBER

One ounce of seed plants 100 hills;
2 pounds plant an acre

(*Cucumis sativus*.) A native probably of the East Indies. Under cultivation from the most remote times—at least 10,000 years. The modern American seed-supply comes largely from Colorado and Nebraska.

German, *Gurke*; Italian, *Cetriolo*; Polish, *Ogorek*

WINDERMOOR WONDER

STOKES
SUPER-STANDARD

65 days. We are once more able to offer this, the most attractive American Cucumber under cultivation. It is equally valuable when grown under glass as when grown under careful field cultivation. Our Company introduced it in 1917. It is a cross between the English Telegraph and Davis Perfect. Its most striking feature is the rich, dark green color which extends the full length of the fruit. In place of the usual white stripes at the stem end, this variety has the most alluring bright green stripes which add to instead of detract from its sale value. Its yield is at least 50 per cent greater than Davis Perfect and its average length is from 10 to 12 inches. Its staying qualities under the very hottest midsummer sun are remarkable. The seed cavity is very small, which is in its favor as a slicing variety, but this naturally makes the seed much more expensive. Windermoor Wonder, as is the case with all our Cucumber seed, has been chemically treated to make the vines more disease-resistant. Price, pkt. 10 cts., oz. 50 cts., $\frac{1}{4}$ lb. \$1.75, lb. \$6.00, 5 lbs. \$25.00, delivered.

EVERGREEN WHITE-SPINE

STOKES
SUPER-STANDARD

60 days. This old standard variety was introduced by Johnson & Stokes thirty-seven years ago and is still one of the standard slicing Cucumbers. Its name is indicative of its deep green color, which it retains at all stages of its growth. It is slightly longer than the original White-Spine type and will average 7 inches in length. The outside color is a rich green, showing some white stripes at the stem end. This seed has also been chemically treated. See color photograph, page 12. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 35 cts., lb. \$1.25, 10 lbs. \$12.00, delivered.

Witloof Chicory

Improved Long Green. Days to maturity, 70. This is an improvement on one of the black-spine varieties. It is extensively used for pickling purposes. The vigorous vines produce fruits 10 to 12 inches in length. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.50, 10 lbs. \$14.00, delivered.

Green Prolific, or BOSTON PICKLING. Days to maturity, 60. This black-spine variety has been sold in America for over fifty years, and is the standard commercial pickling sort. The fruit averages $5\frac{1}{2}$ inches in length when matured, but they are gathered at an earlier stage for pickling. Price, pkt. 10c., oz. 15c., $\frac{1}{4}$ lb. 35c., lb. \$1.25, 10 lbs. \$12.00, delivered.

CHICORY, WITLOOF

Time for maturity of roots, 4 months. This is one of the most desirable and delicious salads under cultivation. Seed should be planted in May or June, and the roots dug in October, and placed horizontally in tiers in a warm vegetable-cellar within three or four weeks. Tender, white stalks will develop. This is the edible portion; if these are carefully cut the roots will keep on producing for several weeks. Price, pkt. 10 cts., oz. 20 cts., $\frac{1}{4}$ lb. 60 cts., lb. \$1.50, 10 lbs. \$12.50, delivered.

SWEET CORN

(*Zea mays* var. *saccharata*.) Probably native of Peru. Recent discoveries indicate that it was growing much in its present form far back into geological time—perhaps 100,000 years. The first reference to Sweet Corn was reported near Plymouth, Mass., as having come from the Susquehanna Indians in 1779.

German, *Mais*; Italian, *Mais*; Polish, *Kukurydza*

One-fourth pound of seed plants 100 hills; 12 pounds plant an acre

Early Malcolm. Days to maturity, 55. This extremely valuable Canadian variety was first introduced into the United States by this Company in 1920. One of its parents was Early Malakoff, a Russian variety. It is the earliest Sweet Corn in existence, maturing some 10 days ahead of Golden Bantam. Early Malcolm is produced in slender stalks, about 3½ feet high. The well-filled ears are about 6 inches in length. By planting May 10, ears in the edible stage should be ready by July 4. This variety is high in sugar content and is delicious to the taste. For anyone catering to a private trade, we very strongly recommend Early Malcolm for it will gain friends readily. On the large markets, where the matter of sale is strictly impersonal, it perhaps will not compete well against the Early White varieties, such as Adams, etc., which are not Sweet Corn, and which, really have no place on the high-class produce market. In any case where the grower is able to make close contact with the consumer, Early Malcolm will prove extremely valuable. For all such operations and for home consumption it is whole-heartedly recommended. Price, ¼lb. 15 cts., lb. 35 cts., 2 lbs. 60 cts., 10 lbs. \$2.25, 50 lbs. \$10.00, delivered.

Golden Bantam. Days to maturity, 70. This very popular and valuable early yellow variety has established a secure place for itself commercially because of its popularity with the consumer. The small, 8-rowed ears, usually less than 6 inches in length, are perhaps higher in sugar content than any other Sweet Corn. The ears are produced on stalks about 4 feet high. Golden Bantam will mature about 10 days after Early Malcolm. Price, ¼lb. 15 cts., lb. 30 cts., 2 lbs. 50 cts., 10 lbs. \$2.50, 50 lbs. \$10.00, delivered.

Country Gentleman. Days to maturity, 88. This standard late variety of the broken-row type has been on the market for over thirty years. It is a further development of the older Shoe-Peg, as introduced by Johnson & Stokes in 1890. The length of the ears is about 6 inches and the eating quality exceptionally good on account of its high sugar content and the depth of the grain. Because of the small circumference of the ear, this variety is not grown on a large commercial scale, except for canning purposes, but for truckers who have their own private channels of trade, Country Gentleman is very highly recommended. Price, ¼lb. 15 cts., lb. 30 cts., 2 lbs. 50 cts., 10 lbs. \$2.50, 50 lbs. \$10.00, delivered.

Stowell's Evergreen. Days to maturity, 90. This has been the standard late market variety for over sixty years. Ears about 8 inches in length are borne on stalks about 7 feet high. Stowell's Evergreen, together with Country Gentleman, take three full months of warm weather for maturity, and we will warn our more northerly customers to be on their guard in this particular. Price, ¼lb. 15 cts., lb. 30 cts., 2 lbs. 50 cts., 10 lbs. \$2.50, 50 lbs. \$10.00, delivered.

Kendel's Early Giant (x 5/7)

KENDEL'S EARLY GIANT

**STOKES
SUPER-STANDARD**

Days to maturity, 75. This strain is the result of several years' selection for size, earliness, and uniformity of ear. It is a greatly improved type of the original Kendel's Giant, and, although it has been several seasons since we have offered it, we now return it to our list with the increased prestige of being a Super-Standard. The ears will average from 9 to 10 inches long, with 10 to 12 rows to the ear. The stock we offer has been grown in Burlington County, New Jersey under ideal conditions. Price, ¼lb. 15 cts., lb. 35 cts., 2 lbs. 60 cts., 10 lbs. \$2.25, 50 lbs. \$10.00, delivered.

FOR OTHER VARIETIES OF SWEET CORN, SEE NEXT PAGE

Francis C. Stokes & Co., Seedsmen, Washington Square, Philadelphia

SUNNY SLOPE SPECIAL SWEET CORN

Sunny Slope Special Sweet Corn and White-Spine Cucumber. See page 10

A Valuable New Corn of
Very Early Maturity

STOKES
SUPER-STANDARD

Days to maturity, 72. Sunny Slope Special is another origination of A. L. Ritchie, a successful New Jersey farmer who was originally responsible for Double-Barreled Best. Sunny Slope Special—the title coming from the name of his farm—has been developed to meet the requirement for an early-maturing Corn of good table quality and size. Under ordinary conditions, Sunny Slope will mature a day or so after Golden Bantam, and will equal the well-known Howling Mob, a variety with a much smaller ear, and therefore a less profitable sort for the basket market. Sunny Slope Special will be found to have remarkably thick ears, a marked point in its favor where Corn is sold by either weight or measure. We do not believe that Sunny Slope is the last word in Sweet Corn development, for Corn is one of the most pliable of vegetables. We are now working on further improvements for earliness, size, etc., realizing, as we do, the value of the early market. At this time, however, we offer

Sunny Slope Special as one of the best strains so far introduced. The stock we sell was grown in Burlington County, N. J. Price, $\frac{1}{4}$ lb. 15 cts., lb. 40 cts., 2 lbs. 70 cts., 10 lbs. \$3.00, 50 lbs. \$12.50.

STOKES DOUBLE-BARRELED BEST

STOKES
SUPER-STANDARD

Days to maturity, 80. This variety was introduced by Walter P. Stokes in 1913, and in the decade following this introduction it has made many friends. As its name implies, it has a marked tendency to produce two ears to the stalk. These will average 7 inches in length, and are high in sugar content. Double-Barreled Best is an established second-early variety. The stalk will grow to a height of 6 feet and the ears will average 7 inches in length. The stock we offer has been grown in Burlington County, New Jersey. Price, $\frac{1}{4}$ lb. 15 cts., lb. 30 cts., 2 lbs. 50 cts., 10 lbs. \$2.50, 50 lbs. \$10.00, delivered.

CELERY

(*Apium graveolens*.) Native of Europe. Selinon is referred to by Homer in his *Odyssey*. This, however is thought to be a wild form of Celery. It has probably

not been cultivated in this present form more than 300 years, if that long.

German, *Sellerie*; Italian, *Sedano*; Polish, *Selery*. One ounce of seed produces about 20,000 plants

Proven Stock Only. A pound of Celery seed can very easily produce more than a carload of Celery, with a possible value running into thousands of dollars. By reason of this, the purchase of Celery seed carries with it a large responsibility. As a protection to our trade, we are selling proven stock only. Our customers can, therefore, purchase any of our Celery stocks knowing that they have every possible protection from our end of the transaction. Celery under the best circumstances is an expensive crop, but by purchasing from us you will at least know that you are protected from the seed standpoint.—F. C. S.

GOLDEN SELF-BLANCHING

**STOKES
SUPER-STANDARD**

Days to maturity, 120. This celebrated early market variety was first listed by Johnson & Stokes in 1894. It was originated by Vilmorin, of Paris, a short time previously. The plant is large, stocky, and robust and of very fair eating quality. (We do not consider any of the early maturing Celeries equal in flavor to the late varieties.) Golden Self-blanching, because of its early maturing and long-keeping qualities, has gained great popularity as a fall Celery and is widely used during the Thanksgiving season. Our strain has been grown with great care by an expert grower, and inasmuch as it is tried and proven a year in advance of its sale to our customers, it may be purchased with the full assurance that the stock is true to name and up to our usual Super-Standard requirements. We submit it as the best stock available of Golden Self-blanching. Price, pkt. 25 cts., oz. \$1.00, 1/4 lb. \$3.50, lb. \$12.00, 5 lbs. \$56.00, delivered.

EASY-BLANCHING

**STOKES
SUPER-STANDARD**

Days to maturity, 120. Something over ten years ago Sebastian Meisch, of Secaucus, N. J., made the first permanent selection of the green Celery from the Golden Self-blanching type. Since that time his strain has been offered under a number of different names and strains, some of which have merits and some have not. The fact that we have listed this as a Super-Standard is evidence that we have unlimited confidence in the quality of the strain we offer. In common with a great many of our customers, we hold our strain to be one of great value. It will mature just after the Golden Self-blanching has been harvested, and if properly stored it

will keep well into the winter. Price, pkt. 40 cts., oz. \$1.50, 1/4 lb. \$5.50, lb. \$20.00, 5 lbs. \$92.00, delivered.

Columbia. Days to maturity, 130. Introduced in 1906. Columbia is an early-maturing Celery, resembling Golden Self-blanching in many particulars. The round, thick stalks are of the Pascal type, and when properly blanched, the heart is a beautiful light golden yellow. It will mature soon after Golden Self-blanching, and is recommended for all purposes. Price, pkt. 15 cts., oz. 75 cts., 1/4 lb. \$2.50, lb. \$8.00, 5 lbs. \$35.00, delivered.

For Winter Queen and Giant Prague, see next page

CELERY, continued

Winter Queen. Days to maturity, 150. As an early blanching green Celery, ripening in good time for Thanksgiving and the holiday markets, we know of no better sort. If properly stored, it will keep well all during the winter. The plants are characterized by robust growth, tall stalks with high joints and rich, light golden heart. The stock offered can be relied upon by the most critical Celery growers. Price, pkt. 10 cts., oz. 35 cts., $\frac{1}{4}$ lb. \$1.10, lb. \$4.00, 5 lbs. \$18.00, delivered.

CELERIAC

Giant Prague. Days to maturity, 140. Turnip-rooted Celery has been known in the United States for over 100 years, and the variety Giant Prague is a very old one, Johnson & Stokes having listed it prior to 1885. The roots are globular in shape, comparatively smooth and of the best quality, averaging about $2\frac{1}{2}$ inches in diameter. Celeriac is a most desirable vegetable, and deserves wider recognition by the planters, home-garden as well as commercial. It should receive about the same culture as celery, being planted in rows 2 feet apart and about 6 inches apart in the row. When the roots attain a size of from 2 to $2\frac{1}{2}$ inches in diameter, they are ready for use. Giant Prague will be found a good keeper if properly packed underground or in a dry cellar. Price, pkt. 10 cts., oz. 35 cts., $\frac{1}{4}$ lb. \$1.10, lb. \$4.00, 5 lbs. \$18.00, delivered.

LEEK

(*Allium Porrum*.) Native probably of Switzerland. Under cultivation at least 5,000 years.

German, *Porree*, *Lauch*; Italian, *Porro*; Polish, *Pory*
One-third ounce of seed plants 100 feet of drill; 4 pounds plant an acre

Monstrous Carentan. The root of this variety attains a diameter of 2 inches, and will blanch to a pure white.

ENDIVE

(*Cichorium endivia*.) Native of the East Indies. Under cultivation about 2,000 years.

German, *Endivie*; Italian, *Endivia*; Polish, *Endywia*

One-fourth ounce of seed plants 100 feet of drill; $4\frac{1}{2}$ pounds plant an acre

Green Curled. Days to maturity, 100. Sometimes called Mammoth Green Curled. The rosette head will average 15 inches across. It is beautifully cut and divided, which, with its rich dark green color, gives it a beautiful appearance. The center blanches very rapidly to a rich golden white. See color photograph, page 9. Price, pkt. 10 cts., oz. 20 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.25, 5 lbs. \$5.50, delivered.

Broad-Leaved Batavian. Days to maturity, 100. Often sold under the name of Escarolle. The heads of this variety will be slightly smaller in diameter than the other two which we carry. The leaves are toothed at the edges and more or less twisted, but they are not finely cut as are Green and White Curled. It is a variety which is easily blanched if tied properly at the proper time. The inner leaves are wonderfully tender and crisp, making a most delicious salad. Price, pkt. 10 cts., oz. 20 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.25, 5 lbs. \$5.50, delivered.

The quality is mild and tender. It is a flat-leaved, bulbous, hardy perennial. The blanched stems and leaves are used as a flavoring for soups, boiled and served as asparagus, or eaten in the raw state. Price, pkt. 10 cts., oz. 20 cts., $\frac{1}{4}$ lb. 60 cts., lb. \$2.00, delivered.

Yellow Globe
Onions
See page 15

ONION

One-half ounce of seed plants 100 feet of row;
4 pounds plant an acre

(*Allium Cepa.*) Native of western Asia. One of the vegetables which has been under cultivation from the most remote times.

German, *Zwiebel*; Italian, *Cipollo*; Polish, *Cebula*

Yellow Globe
Danvers Onion

Yellow Globe Danvers.

Days to maturity, 110. is globe-shaped being just as high as it is broad. The globes will average 3 inches through, the outside skin being a rich yellow color, and the inside flesh a creamy white, crisp, mild and sweet. It will produce well from seed grown in the open ground. The stock we offer has been grown from selected bulbs. The neck is small and the Onion in every particular will be found to be uniform. Price, pkt. 10c., oz. 20 cts., 1/4lb. 50 cts., lb. \$1.75, 10 lbs. \$16.00, delivered.

White Globe.

Days to maturity, 110. The standard type grown in large quantities for commercial purposes. In size and shape it is similar to the Yellow Globe and in color it is crystal white, the inside flesh being also pure white. This is, perhaps, the most desirable table variety as its flavor is extremely mild. Price, pkt. 10c., oz. 25c., 1/4lb. 75c., lb. \$2.50, 10 lbs. \$22.50, delivered.

Yellow Globe. Days to maturity, 110. This is one of the most popular varieties for winter storage. It is grown on a large scale. Our strain will produce a symmetrical globe-shaped bulb, averaging about 3 inches in diameter. The neck is very small. In color it is a rich golden yellow, and inside flesh is creamy white, mild, tender, and sweet. Price, pkt. 10 cts., oz. 20 cts., 1/4lb. 50 cts., lb. \$1.75, 10 lbs. \$16.00, delivered.

Red Globe. Days to maturity, 110. The red Onion is grown in very large quantities, especially in some of our mid-western districts. Our strain will prove to be a very uniform one, the shape of the bulb being similar to Yellow and White Globe. The color is deep crimson, the inside flesh being slightly tinged with purple. Price, pkt. 10 cts., oz. 20 cts., 1/4lb. 50 cts., lb. \$1.75, 10 lbs. \$16.00, delivered.

Mammoth Yellow Prizetaker. Days to maturity, 110. Introduced by Johnson & Stokes in 1887 as Spanish King Prizetaker. When fully matured it will average 4 inches in diameter. The color of the outside skin is a rich yellow, while the flesh inside is white, mild, and sweet. Under special cultivation these bulbs have been known to weigh as much as 5 pounds apiece. As an Onion for fall and early winter use, Mammoth Yellow Prizetaker is very highly recommended. It will prove, however, to be a good winter keeper, such as the Southports or as Yellow Globe Danvers. Price, pkt. 10 cts., oz. 20 cts., 1/4lb. 60 cts., lb. \$2.00, 10 lbs. \$18.00, delivered.

Red Globe Onion

OKRA

One ounce of seed plants 100 feet of drill;
8 pounds plant an acre

(*Hibiscus esculentus.*) Native of northern Africa. Under cultivation about 2,000 years.

German, *Ocher*; Italian, *Ocra*

Extra-Early Dwarf Green Prolific.

It will develop pods of a rich, deep green color and about 5 inches in length. This is a prolific bearer. Price, pkt. 10 cts., oz. 15 cts., 1/4lb. 25 cts., lb. 75 cts., 10 lbs. \$7.00, delivered.

Francis C. Stokes & Co., Seedsmen, Washington Square, Philadelphia

KOHLRABI

One-third ounce of seed plants 100 feet of drill; 4 pounds plant an acre
(*Brassica oleracea* var. *caulo-rapa*.) Native of Europe. Under cultivation about 2,000 years.

German, *Knollkohl*; Italian, *Cavolo rapa*; Polish, *Kalarepa*

Early White Vienna. Days to maturity, 50. Listed by Bliss in 1866. The color is a beautiful light green, and as will be noted, this variety is much earlier in season than the Purple Vienna. It should be pulled for the table when about 2½ inches in diameter. Price, pkt. 10 cts., oz. 20 cts., ¼lb. 60 cts., lb. \$2.00, 5 lbs. \$9.00, delivered.

EGGPLANT

One ounce will produce 2,000 plants; 4 ounces (8,000 plants) will plant an acre
(*Solanum melongena*.) Of tropical origin. Probably a native of South America. Under cultivation for over 4,000 years.

German, *Eierpflanze*; Italian, *Petronciano*; Polish, *Gruszka*

Black Beauty. Days to maturity, 125. This is an improvement of the older American variety known as Black Pekin. It is very prolific, bearing brilliant purple-black fruits, almost egg-shaped. They will average 8 inches in length. Price, pkt. 10 cts., oz. 45 cts., ¼lb. \$1.50, lb. \$5.00, delivered.

KALE

One-half ounce of seed plants 100 feet of drill; 1 pound plants an acre
(*Brassica oleracea* var. *acephala*.) Native of northern Europe. Under cultivation at least 2,000 years.

German, *Blätterkohl*; Italian, *Cavolo verde*; Polish, *Solanka*

Dwarf Curled Scotch.

Days to maturity, 55.
In quality, the best Kale under cultivation. It is extensively grown in the Norfolk district for the large eastern markets. A finely curled, low-growing variety of spreading heads and very hardy. This variety is sometimes used for garnishing, inasmuch as the leaves are a beautiful bright green color. Price, pkt. 10 cts., oz. 15 cts., ¼lb. 30 cts., lb. \$1.00, 10 lbs. \$8.50, delivered.

LETTUCE

One-fourth ounce of seed sow 100 feet
of drill; 3 pounds sows an acre

(*Lactuca sativa*.) Native of Asia. Under cultivation from very remote times—at least 5,000 years.

German, *Lattich*, *Kopfsalat*; Italian, *Lattuga*; Polish, *Salata*

BIG BOSTON

**STOKES
SUPER-STANDARD**

Days to maturity, 78. For thirty-five years, Big Boston has been a familiar name among Lettuce-growers. In our Super-Standard strain we offer a stock of seed against which we challenge comparison to any stocks that are available. Experience has shown us that it can hold its own against all comers. Big Boston is a white-seeded, cabbage-heading Lettuce of the butter type, medium large, globular, medium light green, with slight tinge of brown on margin of outer leaves. It is early and hardy and stands long-distance shipping. The head itself is brittle, buttery, and the interior almost golden yellow. The mature plant will form a compact, well-defined hard head. This variety will hold eighteen days before shooting to seed. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.50, 5 lbs. \$6.75, delivered.

GREEN-LEAVED BIG BOSTON

**STOKES
SUPER-STANDARD**

Days to maturity, 75. This strain is the result of a very careful personal selection and must in no way be confused with the ordinary strains of Unrivalled, etc. Green-leaved Big Boston Lettuce was introduced as such by us in 1916, and it proved at once to be profitable and popular. It is very similar to Big Boston in all but one of its general characteristics, and therein lies its great advantage—it does not have the usual red tinge on the edge of the leaves. The time required for its maturity is slightly less than that for Big Boston. Its heads are large, uniform, and of brilliant green color. They will hold two weeks before shooting to seed. In offering this strain of Lettuce, we do so, sincerely believing it is as near perfect as any Lettuce we have ever had under our observation. In the 1923 Lettuce trials conducted by the University of Minnesota, in St. Louis County, Minnesota, our Green-leaved Big Boston was outstandingly the best Lettuce of the Big Boston type. Six prominent seedsmen participated. Color of seed, white. Price, pkt. 10 cts., oz. 40 cts., $\frac{1}{4}$ lb. \$1.25, lb. \$4.00, 5 lbs. \$18.50, delivered.

Green-leaved Big Boston Lettuce

LETTUCE, continued

Salamander Lettuce

Salamander. (Synonyms: Black-seeded Tennis Ball, All-Year-Round, Bloomsdale Butter, Sensation, etc. Days to maturity, 71. It will hold 11 days before shooting to seed. A very old European variety, the first grown in America being offered by Booth in 1810. Its great age, as well as its wonderful quality, is no doubt responsible for the many synonyms which have been attached to it. It is a butter variety, strictly cabbage heading, large to medium in size, early-intermediate in season, standing well before shooting to seed. The color of the head is light green, but is not spotted or brownish as is the case with certain other heading varieties. The quality is excellent and highly recommends itself for both private and market gardeners. It is a sure and reliable header and excellent shipper. This strain will be found thoroughly dependable. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 35 cts., lb. \$1.25, 5 lbs. \$5.50, delivered.

Grand Rapids. Days to maturity, 69. Will hold 10 days before shooting to seed. It was originated after fifteen years' selection of Black-seeded Simpson by Eugene Davis, of Grand Rapids, Mich. It was known in Grand Rapids ten or more years prior to 1890, when it was formally introduced by Ferry under the name of Grand Rapids. A variety of very wide popularity, but of only fair quality. It is early-intermediate in season and will shoot to seed quickly. The plant is very spreading when young, but becomes very compact when mature, forming a loosely rounded cluster of leaves, growing close enough for only slight blanching, but when fully matured, they never spread out at the center. The leaves are excessively blistered and crumpled and slightly twisted, very thick and heavy with coarse veins and protruding midribs. Color is a very light green, never spotted or brownish in any part. Quality is very poor, being coarse and rank in flavor, at least to the extent of lacking in sweetness and delicacy. Seeds black, slow to germinate. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.50, 5 lbs. \$7.00, delivered.

Grand Rapids Lettuce (x $\frac{1}{4}$)

Early White Self-folding Cos Lettuce (x $\frac{1}{8}$)

Early White Self-folding Cos. Days to maturity, 82. Also called Trianon. Will hold 20 days before shooting to seed. This class of Lettuce has been grown in America for over one hundred and twenty-five years. It was offered in 1793 by Minton Collins, of Richmond. It is a typical Cos variety, strictly self-closing, and very slow to shoot to seed. The plant is compact, blanching, firm head, round at the top with leaves not tightly overlapping one another. The color is a very dark green on the outside and well blanching on the inside. They are never spotted or brownish in any part. The quality is excellent. It is very hard in texture, but is exceedingly crisp and sweet, and is especially desirable for long-distance shipping or for prompt table use. Trianon Cos will make a delicious Romaine salad, and is a pleasing change from the soft, buttery varieties. Seed white. We consider our strain to be the equal of the very best. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.50, 5 lbs. \$7.00, delivered.

Watson and Kleckley are both of the popular elongated type

WATERMELON

(*Citrullus vulgaris*.) Native of Africa. Under cultivation about 4,000 years. The annual United States consumption of seed is about 600,000 pounds. About forty varieties are generally planted in this country. Of this number, we carry six of the most representative ones.

German, *Wasser-Melone*; Italian, *Melone d'aqua*; Polish, *Melon, Wodny*

One ounce of seed plants 100 feet of drill; 2 pounds plant an acre

Harris Earliest. Days to maturity, 100. This melon was introduced about 1900. The fruits are quite large for a variety maturing so early. They are oval in shape with irregular, mottled stripes of light and dark green. The quality of the flesh is excellent. It is especially suited to culture in the more northerly latitudes. This type of melon is sometimes sold under the name of Cole's Early, which is a smaller melon. For a number of years a melon grown by the late Aaron Paul was sold as Paul's Earliest. Seed black. Price, large pkt. 10c., oz. 15c., $\frac{1}{4}$ lb. 30c., lb. \$1.00, 5 lbs. \$4.50, delivered.

Tom Watson. Days to maturity, 130. This melon, named for the late Senator Watson, has been on the market about ten years and has firmly established itself as the leading shipping melon of the United States, the annual crop of Watson running into thousands of carloads. The rind, being hard and firm, overcomes the difficulties of long shipment. The fruit will average about 20 inches in length with diameter about 12 inches. The flavor of the melon is good, but not equal to Kleckley. Price, large pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 30 cts., lb. \$1.00, 5 lbs. \$4.50, delivered.

Kleckley Sweet. Days to maturity, 120. Introduced in 1898. A melon of thin rind. Its flesh is of the most delicious quality. We do not advocate Kleckley for shipment from the South or from Texas, as it will not hold like the Tom Watson. Melons will average about 20 inches in length and about 12 inches in diameter. The rind is a deep dark green and the flesh a bright scarlet. Our seed of Kleckley will give results. Price, large pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 30 cts., lb. \$1.00, 5 lbs. \$4.50, delivered.

Harris Earliest

Francis C. Stokes & Co., Seedsmen, Washington Square, Philadelphia

The Sugar-Sweet Melon is a very profitable sort

MUSKMELON

One ounce of seed plants 100 hills;
2 pounds plant an acre

(*Cucumis Melo*.) Native of southern Asia. It is considered to be as old as any of the alimentary vegetables and has probably been cultivated for 10,000 years.

STOKES SUGAR-SWEET

For Nearby Market Purposes this Delicious Early
Melon Surpasses All Others

STOKES
SUPER-STANDARD

90 days. This melon is slightly larger than the standard shipping Cantaloupe. Its excellent flavor, convenient and attractive size, and great productivity have given it a prominent place in the eastern markets. This variety is also sold under the name of Early Knight. The inside color is green, tinged with a golden yellow, and the flavor is just about as tempting as this colored illustration makes you believe it is. We know of no superior when they are properly grown and gathered from green, healthy vines. This latter point is of great importance, and successful melon-growers will never try to sell melons from dead vines, for the flavor is almost invariably lost. A weekly spraying with Bordeaux Mixture is recommended, especially in districts where the vines are subject to blight. Price, pkt. 10 cts., oz. 20 cts., 1/4lb. 45 cts., lb. \$1.50, 10 lbs. \$14.00, delivered.

POLLOCK 10-25

The Standard Shipping
Cantaloupe

STOKES
SUPER-STANDARD

95 days. This strain represents the most advanced development of the old Rocky Ford. Pollock 10-25 is salmon-fleshed, or, as the market calls them, "pink meats." Flavor is distinctly different from the green-fleshed type, being more aromatic and by some considered more delicious. The past two seasons have seen a tremendous increase in popularity of the salmon-fleshed types, which very often were quoted at slightly higher prices than the green-fleshed sorts. Our Super-Standard stock of Pollock has been selected for disease-resistance and can be recommended above all others for long-distance shipping. We believe it is a valuable melon for eastern truckers to handle. Price, large pkt. 10 cts., oz. 20 cts., 1/4lb. 45 cts., lb. \$1.50, 10 lbs. \$14.00, delivered.

MUSKMELON, continued

Fordhook. Days to maturity, 95. Introduced in 1908. This salmon-fleshed melon has now gained great popularity among eastern truckers. The size will average $5\frac{1}{2}$ inches across and $3\frac{1}{2}$ inches from top to bottom. The pungent flavor of a perfect melon is not soon forgotten. Price, large pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.50, 10 lbs. \$14.00, delivered.

PARSLEY

(*Petroselinum hortense*.) A native of the Island of Sardinia. Under cultivation for 2,000 years.

German, *Petersilie*; Italian, *Prezzemolo*; Polish, *Pietruszka*

One-fourth ounce of seed plants 100 feet of drill; 3 pounds plant an acre

Champion Moss Curled. Days to maturity, 65. Known in this country at least from the time of Minton Collins in 1793 as Curled Parsley. The other prefixes have apparently been added during the last thirty or forty years. This variety grows to a height of about 8 inches. The color is a rich, dark green and the leaves are very finely cut. The compact curled leaves are excellent for garnishing, and, although sometimes used for flavoring, we do not recommend them for this purpose as highly as Hamburg Turnip-Rooted. For all general purposes, however, Champion Moss Curled and Emerald are, perhaps, the leading varieties. Price, pkt. 10 cts., oz. 20 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.25, 5 lbs. \$5.50, delivered.

Hamburg Turnip-Rooted. Days to maturity, 90. No doubt this variety originated in Northern Europe. It has been grown in this country for about one hundred years, Sinclair and Moore having offered it in 1826. The root is the edible part of this variety, resembling in color and shape the root of the parsnip. The leaves are very similar to those of Plain parsley, and are especially desirable for flavoring and drying. The roots may be stored for winter use very profitably. This is not a garnishing variety, but for the purposes desired Hamburg is a very valuable sort. Price, pkt. 10 cts., oz. 20 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.25, 5 lbs. \$5.50, delivered.

Champion Moss Curled Parsley

PARSNIP

(*Pastinaca sativa*.) Native of Europe. Under cultivation 2,000 years.

German, *Pastinake*; Italian, *Pastinaca*; Polish, *Pasternak*

One-fourth ounce of seed plants 100 feet of drill; 3 pounds plant an acre

Hollow-Crown. Days to maturity, 130. A variety in very general use for table purposes or for stock feed. The root will attain a length of from 8 to 10 inches. The color is pure white, uniformly smooth, and of excellent quality. For the best results, care should be taken in the preparation of the soil, so that it may be loosened to a depth of about 10 inches. The quality of the roots is improved by leaving them in the ground over winter for spring use. Price, pkt. 10 cts., oz. 15 cts., $\frac{1}{4}$ lb. 30 cts., lb. \$1.00, 5 lbs. \$4.50, delivered.

Hollow-Crown Parsnips (x $\frac{1}{3}$)

The Stokes strains of Parsley and Parsnips have been planted successfully by three generations of market-gardeners; they will be found very uniform.

PEAS

(*Pisum sativum*.) Of uncertain origin, but probably a native of Central Europe or the mountains of Central Asia. They have been cultivated by man from a very remote period—probably 10,000 years. The modern American seed requirements are now very extensive, totaling hundreds of thousands of bushels annually.

German, *Erbesen*; Italian, *Pisello*; Polish, *Groch*

One pound of seed plants 100 feet of drill; 100 pounds of the dwarf varieties, or 50 pounds of the tall varieties plant an acre

Pedigree Extra-Early. Days to maturity, 74. This variety has been offered for just one hundred years, during which time the type has been considerably improved upon. Although it follows Alaska by two or three days, its larger pod, higher sugar content, and its more prolific bearing qualities make it a more desirable variety for the general planter. The vine attains a height of 20 inches and the pods will grow to an average length of 2 to 2½ inches. Price, ¼lb. 15 cts., lb. 35 cts., 2 lbs. 60 cts., 10 lbs. \$2.50, 50 lbs. \$10.00, delivered.

Thomas Laxton. Days to maturity, 57. A variety having been originated in England by Thomas Laxton, of Bedford, a noted English horticulturist. This Pea is slightly earlier than Gradus and a more abundant yielder. The pods resemble Gradus in shape, excepting that they are blunt ended. They will attain a length of 3¼ inches. They are straight, inclined toward roundness and are well filled. The vine will grow to a height of 2½ feet. The seed is large, cream color, blended with pale green, wrinkled. Price, ¼lb. 15 cts., lb. 35 cts., 2 lbs. 60 cts., 10 lbs. \$2.50, 50 lbs. \$10.00, delivered.

Little Marvel. Days to maturity, 60. The vines of this variety will grow to a height of 15 inches, producing pods 2¾ to 3 inches in length. This variety resembles the Nott's Excelsior in vines, habit of growth, and quality. The pods are considerably longer, very often being produced in pairs. They are straight, slightly broader than Nott's Excelsior, but not so broad as Sutton's Excelsior. It is highly recommended for home-garden purposes. The seed is green, wrinkled, and of medium size. Price, ¼lb. 15 cts., lb. 35 cts., 2 lbs. 60 cts., 10 lbs. \$2.50, 50 lbs. \$10.00, delivered.

Telephone. Days to maturity, 70. An English variety introduced during the decade following 1870, and introduced into this country about 1880. The plant attains a height of about 4 feet, and its heavy foliage protects the newly forming pods against intense heat. Although in the original type the pod was a light green, by introducing Alderman blood it is now a rich dark green. The pods will grow from a length of 3½ to 4 inches and a width of ¾ inch. There will be from 5 to 10 Peas in the pod. The dried seeds vary in color from pale green to almost white and they are shriveled and indented. Price, ¼lb. 15 cts., lb. 35 cts., 2 lbs. 60 cts., 10 lbs. \$2.50, 50 lbs. \$10.00, delivered.

Asparagus, Sweet Corn and Peas are three vegetables which must be quickly handled after leaving the garden. They are all high in flavor and in sugar, and therefore very quickly become tasteless in summer temperature. There are two alternatives—boiling water and refrigeration. The careful gardener who is building a reputation for real quality will take this seriously. So will dining-car stewards and summer hotel-keepers.—F. C. S.

Little Marvel

Thomas Laxton
(Natural Size)

PUMPKIN

(*Cucurbita Pepo*.) Probably native of Tropical America. Under cultivation less than 1,000 years. The annual requirements of squash and pumpkin seed in this country total about 500,000 pounds.

German, *Kurbis*; Italian, *Zucca*; Polish, *Bania*

One ounce of seed will plant 100 hills;
4 pounds will plant an acre

Pie, or Winter Luxury.

Days to maturity, 75. The tender quality of this Pumpkin makes it highly desirable for pie purposes. It is not grown on a large scale commercially, however, averaging only about 1 foot in diameter. Price, pkt. 10 cts., oz. 20 cts., 1/4 lb. 40 cts., lb. \$1.25, 10 lbs. \$11.00, delivered.

Kentucky Field, or SWEET CHEESE.

Days to maturity, 90. This is the standard field Pumpkin, especially good for stock-feeding, although it is also used for pie purposes to some extent. The fruits are elongated and of a golden color. Flesh is light yellow. It is a good keeper. Price, pkt. 10 cts., oz. 15 cts., 1/4 lb. 30 cts., lb. \$1.00, 10 lbs. \$9.00, delivered.

Kentucky Field

SQUASH

(*Cucurbita maxima*.) *Cucurbita maxima*, the Winter Squash, is native to tropical America. *Cucurbita Pepo*, the Summer Squash, to the more temperate climates of America. The name "squash" and "pumpkin" are loosely used interchangeably, either variety being used in making the so-called "pumpkin pie."

German, *Kürbis*; Italian, *Zucca*; Polish, *Miekurz*

One ounce of Summer Squash seed will plant 25 hills; 4 pounds will plant an acre.

Two ounces of Winter Squash seed will plant 25 hills; 2 pounds will plant an acre.

White Bush Scallop. Days to maturity, 65. A quick growing summer variety, averaging from 8 to 10 inches in diameter. Sometimes known as "Patty Pan." Color cream white. Price, pkt. 10 cts., oz. 15 cts., 1/4 lb. 30 cts., lb. \$1.00, 10 lbs. \$9.50, delivered.

Boston Marrow. Days to maturity, 125. This Winter Squash is more important than all other varieties for commercial purposes. Its good qualities are well known to the canners and large pie-bakers, and there is almost invariably a good market for it. Its color is a rich bright orange and it is oval in shape. Its cultivation is very simple. We highly recommend it for all general purposes. Price, pkt. 10 cts., oz. 15 cts., 1/4 lb. 30 cts., lb. \$1.00, 10 lbs. \$9.50, delivered.

Boston Marrow

SALSIFY

(*Tragopogon porrifolius*.) Native of the Mediterranean region. Under cultivation about 1,000 years.

German, *Haferwurz*; Italian, *Sassefrica*; Polish, *Jarzy Ostryga*

One ounce of seed plants 100 feet of drill;
8 pounds plant an acre

Mammoth Sandwich Island.

Days to maturity, 150. The seed of this standard variety should be sown in the early spring, thinning to 4 inches apart in the row. The roots should stay in the ground until late fall or through the winter, if desired. If stored, put in a cool, moist place. As a root plant, it is very desirable when properly served in a creamy gravy. Price, pkt. 10 cts., oz. 20 cts., 1/4 lb. 45 cts., lb. \$1.50, 10 lbs. \$14.00, delivered.

PEPPER

(*Capsicum*.) Native of South America. Under cultivation probably for 2,000 years.

German, *Pfeffer*; Italian, *Peperone*; Polish, *Pieprz*

One ounce produces 2,500 plants; 4 ounces is sufficient for an acre of plants

Chinese
Giant
Pepper

Pimiento. Days to maturity, 130. A Sweet Pepper of the most delicious flavor. Its uniform shape is greatly to its advantage. The flesh is thick but may be easily peeled by scalding. Price, pkt. 10 cts., oz. 30 cts., 1/4 lb. \$1.10, lb. \$4.00, 5 lbs. \$17.50, delivered.

Ruby King. Days to maturity, 140. This is the standard main-season Pepper, being very vigorous and productive. The fruits will run from 4 to 5 inches in length and are usually three-lobed. The flesh is thick and very mild. Price, pkt. 10 cts., oz. 35 cts., 1/4 lb. \$1.10, lb. \$4.00, 5 lbs. \$17.50, delivered.

Chinese Giant. Days to maturity, 150. This is the largest Pepper known in this country, being very often 4 inches in diameter. Flesh is thick and mild. Price, pkt. 10 cts., oz. 40 cts., 1/4 lb. \$1.50, lb. \$5.00, 5 lbs. \$22.50, delivered.

SPINACH

One-half ounce of seed plants 100 feet of drill; 8 pounds drilled will plant an acre; if seed is broadcasted, sow 25 pounds to the acre
German, *Spinat*; Italian, *Spinace*; Polish, *Szpinak*

(*Spinacia oleracea*.) Native of Persia. Probably under cultivation for more than 3,000 years.

Bloomsdale Savoy. Days to maturity, 45. This may be considered the standard cool-season Spinach for the entire United States. Bloomsdale Savoy has been under cultivation in the United States for ninety-five years, and, although the type has been greatly improved during that time, it is still unsurpassed by anything yet introduced. It is sometimes called Norfolk Savoy. The plant is distinguished by its upright growth and thick, dark green leaves which are beautifully crumpled and blistered. It is desirable to make plantings in October and November for early spring cutting, although a very large acreage of the variety is planted in February, March, and April for later spring cutting. Bloomsdale is not recommended as a warm-season type. Our strain is the best available. Price, pkt. 10 cts., oz. 15 cts., 1/4 lb. 20 cts., lb. 50 cts., 10 lbs. \$3.75, 50 lbs. \$17.50, 100 lbs. \$32.50, delivered.

Long Season. Days to maturity, 50. This Savoy-leaved type was introduced twenty-three years ago. It is especially adapted for warm-weather cultivation as it will not shoot to seed readily at maturity. Our strain is beautifully crumpled and is a rich dark green color, being very compact and spreading, in a large rosette. For general uniformity we know of no better strains than these we offer herewith. Price, pkt. 10 cts., oz. 15 cts., 1/4 lb. 20 cts., lb. 50 cts., 10 lbs. \$3.75, 50 lbs. \$17.50, 100 lbs. \$32.50, delivered.

Bloomsdale Savoy Spinach

RADISH

One ounce of seed plants 100 feet of drill;
10 to 12 pounds plant an acre

(*Raphanus sativus*.) Native of Asia. Under cultivation at least 10,000 years. Well-known to the Egyptians, Greeks, and Romans.

German, *Radiesz*; Italian, *Ravanello*; Polish, *Rzodkiew*

Long Scarlet. Days to maturity, 30. One of the oldest varieties known in this country, having been listed by Minton Collins in 1793. The bright scarlet root will attain a length of from 5 to 6 inches, having a diameter of 1 inch. The flesh is crisp and tender. Care must be taken not to allow this variety to remain too long after attaining its full growth, for it is likely to become pithy after a week's time. Price, pkt. 10 cts., oz. 20 cts., 1/4 lb. 30 cts., lb. \$1.00, 10 lbs. \$9.00, 100 lbs. \$85.00, delivered.

Sparkler White Tip. Days to maturity, 28. This type of Radish has been grown in America for a great many years, originating under the name of Scarlet Turnip White-Tip. As such it was listed by Johnson & Stokes in the 80's. It is grown very extensively commercially, especially for the mid-West markets. The color is a very deep scarlet, with a distinct white tip covering about one-third of the lower diameter of the root. Its maximum size, before becoming pithy, is about 1 1/4 inches in diameter. Its shape is nearly round, slightly flattened on the under side. Price, pkt. 10 cts., oz. 20 cts., 1/4 lb. 30 cts., lb. \$1.00, 10 lbs. \$9.00, 100 lbs. \$85.00, delivered.

White Icicle. Days to maturity, 30. An old American variety. The root will attain a length of about 5 1/2 inches, tapering regularly from near the shoulder to the tip, holding this thickness for nearly its entire length, the thickest part being about 1 inch from the top. It will hold a week to ten days before becoming pithy. The color is a pure white, almost transparent; matures five days later than Scarlet Globe and five days earlier than White Box. Having an attractive appearance and fine eating qualities this variety is widely popular. Price, pkt. 10 cts., oz. 20 cts., 1/4 lb. 30 cts., lb. \$1.00, 10 lbs. \$9.00, 100 lbs. \$85.00, delivered.

Long
Scarlet
Radishes

Sparkler
White Tip
Radishes

Pimiento
Pepper

American Purple-
Top Rutabaga. See page 31.

Francis C. Stokes & Co., Seedsmen, Washington Square, Philadelphia

SUPER-STANDARD EARLY SCARLET GLOBE RADISH

Early Scarlet Globe Radishes (Natural Size)

since. It will attain size of $2\frac{1}{2}$ inches in diameter before becoming pithy, and will remain in condition for market much longer after maturity than any others of its class. The brilliant white coloring goes to the very heart of the root which is firm, crisp, and of delicious quality. Price, pkt. 10 cts., oz. 20c., $\frac{1}{4}$ lb. 30 cts., lb. \$1.00, 10 lbs. \$9.00, 100 lbs. \$85.00, delivered.

SUMMER AND FALL VARIETIES

White Strasburg. Days to maturity, 40. A variety first introduced in this country by Johnson & Stokes in 1885. As a large summer Radish desirable for late planting when earlier and smaller varieties will not keep under satisfactory conditions, it is very desirable. The maximum size of root before becoming pithy is about 5 inches in length and $1\frac{1}{2}$ inches in diameter. It will hold before becoming pithy from ten days to two weeks. One-fifth of the root usually grows above the ground. Price, pkt. 10 cts., oz. 20 cts., $\frac{1}{4}$ lb. 30 cts., lb. \$1.00, 10 lbs. \$9.00, 100 lbs. \$85.00, delivered.

Chartier, or Shepherd. Days to maturity, 45. It is a summer Radish somewhat similar to the Long Scarlet White-Tip. As compared to that variety, it is lighter in color, being a dull pink for two-thirds of its length, shading to a pure white at the tip. It will remain in condition much longer after maturity than that variety, and is thus more desirable for summer planting. It is not recommended for spring planting. Price, pkt. 10 cts., oz. 20 cts., $\frac{1}{4}$ lb. 30 cts., lb. \$1.10, 10 lbs. \$9.00, 100 lbs. \$85.00, delivered.

**STOKES
SUPER-STANDARD**

Days to maturity, 25. This strain, an even, globe shape, with a rich scarlet exterior color, and a uniformly small top, is the most desirable we know of for forcing under glass and for early spring field cultivation. We challenge comparison of this stock with any available strains for we have the utmost confidence in it. It will grow to length of $1\frac{1}{4}$ inches and width of $\frac{3}{4}$ inch before becoming pithy. To those who have never tried our stock of Scarlet Globe, we cannot too strongly urge at least a few pounds for comparative tests, for we know the high quality of this stock and we do not believe it is surpassed anywhere. Price, pkt. 10 cts., oz. 20 cts., $\frac{1}{4}$ lb. 40 cts., lb. \$1.25, 10 lbs. \$11.00, 100 lbs. \$85.00, delivered.

WHITE BOX

**STOKES
SUPER-STANDARD**

Days to maturity, 35. This superb, ivory-white strain has been developed by most careful methods of selection. It is whole-heartedly recommended to all market-gardeners. There is no use trying to compete unless you have a product equal to or better than your competitors. By planting this strain you will know at least that you are not hopelessly out of the race from the very start, for by planting it you will very definitely have the post position. This variety was introduced in 1888 by Johnson & Stokes, and has been a popular one in the Philadelphia markets ever

White Strasburg Radishes (x $\frac{1}{2}$)

WINTER RADISHES

China Rose. Days to maturity, 60. It is recommended only for fall and winter use. The root will attain a length of about 5 inches by 2 inches in diameter. The outside skin is a bright rose color, the flesh white, solid, crisp, and pungent. Price, pkt. 10 cts., oz. 20 cts., 1/4 lb. 30 cts., lb. \$1.00, 10 lbs. \$9.00, 100 lbs. \$85.00, delivered.

White Chinese, or **CELESTIAL.** Days to maturity, 70. It is one of the largest Radishes under cultivation often attaining a length of 12 inches and a diameter of 6 inches. It is oblong in shape, tapering to a small tap-root. The fact that it is desirable for table use at any period in its growth is strongly in its favor. The color is pure white. Price, pkt. 10 cts., oz. 20 cts., 1/4 lb. 30 cts., lb. \$1.00, 10 lbs. \$9.00, 100 lbs. \$85.00, delivered.

Half-Long Black Spanish. Days to maturity, 70. The roots are a grayish black color on the surface, having a white interior, which is very crisp and pungent. Half-Long Black Spanish will attain a length of about 3 1/2 inches. Price, pkt. 10 cts., oz. 20 cts., 1/4 lb. 30 cts., lb. \$1.10, 10 lbs. \$9.00, 100 lbs. \$85.00, delivered.

RHUBARB

(*Rheum.*) Native of Asia, probably Siberia or Mongolia. Under high state of cultivation in the valley of the Volga at a remote period. The American seed requirements are comparatively small.

German, *Rhabarber*; Italian, *Rabarbaro*; Polish, *Rubarbarum*

We offer seed from the standard variety, *Victoria*. One ounce of seed will plant 100 feet of row; later thin to 1 foot apart in the row. Price, pkt. 10 cts., oz. 20 cts., 1/4 lb. 45 cts., lb. \$1.50, 5 lbs. \$7.00, delivered.

China Rose Radish (x 1/3)

The Next Three Pages Describe Six Very Fine Strains of Tomato

We have a wholesome confidence in all the seed we sell, but we are free to admit that our work on Tomato seed has shown the most marked advances. Our modest success in this direction has been greatly enhanced by the friendly word which has been passed among the growers' fraternity. Without this we would have had much slower going, for the discouragements of seed-improvement work are very considerable—therefore this grateful acknowledgment.

Our Tomato-seed work has been simplified, so that at present the list contains only six strains. As compared to the usual seedsman's list, ours may appear inadequate. However, we prefer to concentrate our efforts; this is our established policy with everything. We, of course, realize that our list does not cover the entire field, but we stand or fall by it, knowing that other conditions and requirements are well met by worthy competitors.

The names *Earliana* and *Bonny Best*, originally our own, quite naturally are now universal. Greater *Baltimore*, a variety not of our naming, is also to be had from many sources. Let us make this suggestion—if you buy any of these, be sure the name is properly endorsed, for it is the strain and the blood of the strain that count.

Before buying any Tomato seed from us, carefully read the descriptions and choose those that best fit your requirements. You will find the two *Super-Standard* strains to be very superior in every way, in fact, great money-makers if given a reasonable chance. You will also find that the standard strains will do what we claim for them. Our sales of these for canning-house production are amazingly heavy. Net profit at the season's close is the basis of judgment. We are here to help you earn it.—F. C. S.

Francis C. Stokes & Co., Seedsmen, Washington Square, Philadelphia

SUPER-STANDARD BONNY BEST

THE VERY BEST STRAIN AVAILABLE

**STOKES
SUPER-STANDARD**

Days to maturity, 130. The famous Bonny Best Tomato was introduced by Walter P. Stokes in 1908. Our Super-Standard strain was first offered last year with the most astounding results. As its name implies, Super-Standard Bonny Best is above and beyond the Standard. We are sincere in stating that we consider it to be the very best strain of Tomato for greenhouse forcing and for intensive field cultivation.

Our seed has been saved from isolated fields on which no Tomatoes have been grown for a great many years—a feature we hold to be very important to secure increased freedom of disease. In August, when the crop was inspected and certified by an official of the Bureau of Inspection of the New Jersey Department of Agriculture, it was considered to be not only very true to type but remarkably free from the usual infections. The absence of leaf-mosaic was especially noticeable, and this is one of the most serious of Tomato diseases. *As a further protection, every fruit was individually cut by hand and examined for inside color, solidity and freedom from disease and mold, only perfect specimens being accepted.* Realizing, as we do, the hazards of Tomato-growing under the best of circumstances, we were determined to put every possible safeguard around this strain, in order to have it as near perfection as possible. This unusual care in the harvest of the seed has developed telling results.

We have concentrated our very best efforts on this Super-Standard Bonny Best, and feel it is our best work as seedsmen. We are confident that it will again bring back a good account of itself. The front cover photograph in natural colors is typical of the kind of fruit produced from this stock. Francis C. Stokes personally supervised all of the various harvesting operations necessary for the production of this, our most important single crop. All of this seed, which we now offer was grown during 1923. The germination is perfect. Don't fail to secure your supply before it is too late. We have this stock only in limited quantities. Price, pkt. \$1.00, ½oz. \$3.00, oz. \$5.00, ¼lb. \$18.50, delivered.

FROM LETTERS RECENTLY RECEIVED

We received Tomato seed and thank you for your prompt service. We are looking for as good a crop from this seed as that which we used last year, which was over seven tons from one ounce of seed.—R. S. TROYER, Elkhart, Ind., December 17, 1923.

(After ordering ¼pound of Super-Standard Bonny Best for this year they advise): We are pleased to say we had one ounce of this seed one year ago and it gave us excellent results.—R. H. ELLIS CO., Leamington, Ont., December 17, 1923.

Having used your Super-Standard Bonny Best with success last season, please advise if I can get some of the same strain for next season.—FRED ROEHLING, Cincinnati, Ohio, December 7, 1923.

Your strain of Bonny Best planted by us last year was the best we ever used.—GIBNEY BROS. GREENHOUSE, Oakwood, Mo., December 17, 1923.

We were more than satisfied with your Super-Standard Bonny Best last spring.—J. D. TUKE, Walla Walla, Washington, December 4, 1923.

Your Super-Standard Bonny Best did very finely for us this season.—CHARLES RIESS & SON, Connersville, Ind., December 11, 1923.

We planted some of your Super-Standard Bonny Best last winter and they proved to be better and more uniform than any other strain we have ever grown.—MARKERT & ZECH, Logansport, Ind., October 9, 1923.

Super-Standard Baltimore Will Prove a Profitable Investment

SUPER-STANDARD GREATER BALTIMORE

A Special Selection for Greatly Increased Size and Productiveness

**STOKES
SUPER-STANDARD**

Days to maturity, 150. This new strain we are offering for the first time. It is the result of eight years, selection for increased size and productiveness. We consider it a superior market and canning type. Its brilliant appearance assures the high money, and its remarkable productiveness and evenness of ripening make it a very valuable canning sort. We offer it with every assurance that it will bring increased returns over the regular Greater Baltimore.

One of the outstanding features of this strain is its thickness through from stem to blossom end, which invariably means more pulp as well as being more desirable for slicing. The color is a deep red, perhaps not as brilliant as the Bonny Best, but entirely satisfactory for canning purposes. The strain at present has a tendency toward a slightly angular shoulder, a feature which naturally indicates sturdy shipping qualities. We are very enthusiastic about this Super-Standard Greater Baltimore, and are confident that it will favorably impress those who plant it. Its great vigor and its ability to resist ordinary Tomato diseases are remarkable. Its bearing season is similar to our Standard Greater Baltimore. This color photograph is a very fair sample of its fruits.

PRICE

Pkt. 25 cts., oz. \$1.00, $\frac{1}{4}$ lb \$3.50, lb. \$12.00,
5 lbs. \$55.00, delivered

TOMATO

(*Lycopersicum esculentum* var. *vulgaris*.) In all probability a native of Peru. The name is derived from the Aztec word Xitomate, the vegetable having been prized and extensively cultivated by the natives long before the discovery of America. It has probably been under a high state of cultivation for at least 2,000 years.

German, *Liebesäpfel*; Italian, *Pomo d'oro*; Polish, *Pomidor*

One ounce of seed will produce 3,000 plants, which if planted 4 by 4 feet will cover an acre

Earliana. Days to maturity, 125. This remarkable Tomato was introduced by Johnson & Stokes about twenty-four years ago under the name of Spark's Earliana. Ever since the year of its introduction, it has known wide popularity among all growers who produce for the earliest markets. Due to its earliness, it has certain weaknesses, such as lightness of foliage, lack of solidity in the fruit and the thin wall which tends to cracking the Tomato around the stem end. Also high in acidity. Our strain may be looked upon as a reliable one. Price, pkt. 10c., oz. 40c., 1/4lb. \$1.25, lb. \$4.00, 10 lbs. \$35.00, delivered.

Bonny Best (Standard Strain). Days to maturity, 130. By putting one strain of a variety in the Super-Standard class and illustrating it with a colored photograph, the Standard Strain of the same variety is automatically given a secondary position. The distinction, however, should not revert too strongly against this Standard Strain of Bonny Best which for usual commercial purposes is indeed highly recommended, and which will hold its own against the commercial offerings of our competitors. As the introducers of the Bonny Best, fifteen years ago, we have very jealously guarded its reputation, realizing that a vast quantity of inferior stock was being offered under the same name. This strain, which will prove a very desirable second early, ripening, in the latitude of Philadelphia, under ordinary conditions July 15 and continuing to bear until August 15, is offered to Tomato growers either as a market or a canning type. Since the introduction of Bonny Best it has now attained a country-wide position as the leading second early. Price, pkt. 10 cts., oz. 40 cts., 1/4lb. \$1.25, lb. \$4.00, 10 lbs. \$35.00, 25 lbs. \$75.00, delivered.

Greater Baltimore (Standard Strain). Days to maturity, 150. For general market purposes, but particularly for canning purposes, we recommend this strain as being a thoroughly reliable one from every point of view. Greater Baltimore is an improvement over the older variety of Stone and represents the standard canning type in the eastern states. Because of the very vigorous vine development, it will withstand the midsummer heat better than Bonny Best, although it should be noted that its time of maturity is considerably later. Seed planted April 1 will produce bearing plants by August 10, and under favorable conditions these will continue to bear until frost. Price, pkt. 10 cts., oz. 40 cts., 1/4lb. \$1.25, lb. \$4.00, 10 lbs. \$35.00, 25 lbs. \$75.00, delivered.

Livingston Globe. Days to maturity, 140. This Tomato has been the leading variety for shipment from Florida and Texas for the past twenty years. Because of its quality it has also found an important place in the northern states. We realize the importance of having only the very best strain of Globe Tomato and offer this stock without compromise. It will prove a very uniform strain of this valuable globe-shaped crimson Tomato. This is no ordinary stock of seed that we offer, and we can give assurance that our Globe Tomato is fully commensurate with the price we ask for it. Price, pkt. 20 cts., oz. 50 cts., 1/4lb. \$1.50, lb. \$6.00, 5 lbs. \$25.00.

Stokes Bonny Best Tomato (Standard Strain)

Zone

STOKES

STANDARD SEEDS

Order Number

FRANCIS C. STOKES & CO., East Washington Square, PHILADELPHIA, PA.

Date

Name

Street

Post Office

Box
R. D.

County

State

Express or Freight Office

Fill in only if order weighs over 20 lbs.

AMOUNT ENCLOSED

Postal Money Order .....

Express Money Order .....

Check or Bank Draft .....

Currency .....

Postage Stamps .....

Total .....

C. O. D.'s are discouraged on account of the extra collection charge, which must be assumed by the purchaser.

Although practically all shipments will go forward by Parcel Post, we reserve the right to ship by Express or Freight when the weight and distance make the mail rate prohibitive. All prices listed in this Market Gardeners' and Truckers' Catalogue, except those on Asparagus Roots, include cost of delivery.

Quantity	VARIETIES	Price		Quantity	VARIETIES	Price	
		\$	cts.			\$	cts.
	ASPARAGUS				<i>Brought forward</i>		
.....	Mary Washington, Roots.....			.....	CARROT		
.....	Mary Washington, Seed.....			.....	Chantenay (Super-Standard).....		
	BEANS, Lima			.....	Danvers.....		
.....	Fordhook Bush.....			.....	Oxheart.....		
.....	Ford's Mammoth-podded Pole.....				CAULIFLOWER		
	BEANS, Green-podded Dwarf			.....	Earliest Snowball (Super-Standard).....		
.....	Giant Stringless.....				CELERY		
.....	Bountiful.....			.....	Golden Self-blanching (Super-Standard).....		
	BEANS, Wax-podded Dwarf			.....	Easy-blanching (Super-Standard).....		
.....	Round-Pod Kidney Wax.....			.....	Columbia.....		
.....	Pencil-Pod Black Wax.....			.....	Winter Queen.....		
	BEEF				CELERIAC		
.....	Crosby's Egyptian (Super-Standard).....			.....	Giant Prague.....		
.....	Detroit Dark Red.....				CHARD, SWISS		
.....	New Century (Super-Standard).....			.....	Giant Lucullus.....		
	BEEF, Mangel				CHICORY		
.....	Mammoth Long Red.....			.....	Witloof.....		
	BRUSSELS SPROUTS				CORN, SWEET		
.....	Long Island Improved.....			.....	Kendel's Early Giant (Super-Standard).....		
	CABBAGE			.....	Sunny Slope Special (Super-Standard).....		
.....	Extra-Early Copenhagen Market (S-S).....			.....	Stokes Double-barreled Best (S-S).....		
.....	Extra-Early Jersey Wakefield.....			.....	Early Malcolm.....		
.....	Danish Ballhead, or Hollander.....			.....	Golden Bantam.....		
.....	Succession, or All Seasons.....			.....	Country Gentleman.....		
.....	Late Flat Dutch.....			.....	Stowell's Evergreen.....		
.....	American Savoy.....				CUCUMBER		
.....	Charleston or Large Wakefield.....			.....	Improved Long Green.....		
.....	Red Danish Stonehead.....			.....	Green Prolific, or Boston Pickling.....		
.....	Pe-Tsai, or Wong Bok.....			.....	Evergreen White Spine (Super-Stand.).....		
	<i>Forward</i>			.....	Windermoor Wonder (Super-Standard).....		
					<i>Forward</i>		

Quantity	VARIETIES	Price		Quantity	VARIETIES	Price	
		\$	cts.			\$	cts.
	<i>Brought forward</i>				<i>Brought forward</i>		
	EGGPLANT				PUMPKIN		
	Black Beauty				Pie, or Winter Luxury		
	ENDIVE				Kentucky Field, or Sweet Cheese		
	Green Curled				RADISH		
	Broad-leaved Batavian				Early Scarlet Globe (Super-Standard)		
	KOHLRABI				Long Scarlet		
	Early White Vienna				Sparkler White Tip		
	KALE				White Box (Super-Standard)		
	Dwarf Curled Scotch				White Icicle		
	LEEK				White Strasburg		
	Monstrous Carentan				Chartier, or Shepherd		
	LETTUCE				China Rose		
	Big Boston (Super-Standard)				White Chinese, or Celestial		
	Green-leaved Big Boston (Super-Stand.)				Half-Long Black Spanish		
	Salamander				RHUBARB		
	Grand Rapids				Victoria		
	Early White Self-folding Cos				SALSIFY		
	MUSKMELON				Mammoth Sandwich Island		
	Fordhook				SPINACH		
	Pollock 10-25 (Super-Standard)				Bloomsdale Savoy		
	Stokes Sugar-Sweet (Super-Standard)				Long Season		
	WATERMELON				SQUASH		
	Harris' Earliest				White Bush Scallop		
	Tom Watson				Boston Marrow		
	Kleckley Sweet				TOMATO		
	ONION				Bonny Best (Super-Standard)		
	Yellow Globe Danvers				Bonny Best (Standard)		
	White Globe				Greater Baltimore (Super-Standard)		
	Yellow Globe				Greater Baltimore (Standard)		
	Red Globe				Livingston's Globe		
	Mammoth Yellow Prizetaker				Earliana		
	OKRA				TURNIP		
	Extra-Early Dwarf Green Prolific				Purple-Top Milan		
	PARSLEY				Purple-Top White Globe		
	Champion Moss Curled				Yellow Globe		
	Hamburg Turnip-rooted				American Purple-Top Rutabaga		
	PARSNIP				HERBS		
	Hollow Crown				Dill		
	PEAS				Sweet Marjoram		
	Pedigree Extra-Early				Summer Savory		
	Thomas Laxton				Sweet Fennel		
	Little Marvel				Thyme		
	Telephone				<i>Total</i>		
	PEPPER						
	Pimiento						
	Ruby King						
	Chinese Giant						
	<i>Forward</i>						

You May Expect Delivery of Your Order by Return Mail

WE ARE now so organized that all seed orders which come to us by two o'clock in the afternoon will be filled and in the mails the same day. This prompt delivery is aided by the fact that we are operating a simplified business. As pointed out elsewhere, we are concentrating our whole efforts on 110 varieties. These are now in stock and are waiting for you. As usual, all of our stocks have been thoroughly tested for germination and the latest tests will be found on every package.—F. C. S.

TURNIP

(*Brassica rapa.*) Native of the Channel Coast of northwestern Europe. It has probably been under cultivation for 5,000 years.

German, *Weisse-Rube*; Italian, *Navone*; Polish, *Rzepa brukiew*

One-half ounce of seed plants 100 feet of drill; 2 pounds plant an acre. If broadcasted allow 3 pounds

Purple-Top Milan. Days to maturity, 45. A garden Turnip not often used for commercial purposes except for forcing under glass, for which it is well adapted. The quality is remarkably fine. Price, pkt. 10 cts., oz. 15 cts., 1/4lb. 30 cts., lb. \$1.00, 10 lbs. \$9.00, delivered.

Purple-Top White Globe. Days to maturity, 70. This is the most important American Turnip. It is grown both for stock and for table purposes. It is also a remarkable keeper. The name is descriptive of its color. Price, large pkt. 10 cts., oz. 15 cts., 1/4lb. 25 cts., lb. 75 cts., 10 lbs. \$6.50, delivered.

Yellow Globe. Days to maturity, 65. A variety grown very largely for stock feeding. The skin is a clear yellow with a green tinge around the top. Price, pkt. 10 cts., oz. 15 cts., 1/4lb. 25 cts., lb. 75 cts., 10 lbs. \$6.50, delivered.

Purple-Top White Globe Turnip

RUTABAGA

American Purple-Top. Days to maturity, 90. An American strain of an old English type. This has been selected for small top and short neck. The roots are globular, growing to a large size and of splendid quality. The flesh is yellow. Our strain is highly desirable either for market purposes or stock feeding. See color photo on page 25. Price, pkt. 10 cts., oz. 15 cts., 1/4lb. 25 cts., lb. 75 cts., 10 lbs. \$6.50, delivered.

HERBS

DILL. An annual growing to a height of 2 1/2 feet. The flowers are bright yellow. The dried seeds are used as a condiment and also for pickling and flavoring. Price, pkt. 10 cts., oz. 15 cts., 1/4lb. 25 cts., lb. 75 cts., delivered.

SWEET MARJORAM. A perennial grown as an annual. The flowers are small and white. The leaves and shoots are used for seasoning purposes. Price, pkt. 10 cts., oz. 25 cts., 1/4lb. 75 cts., lb. \$2.50, delivered.

SUMMER SAVORY. A highly fragrant annual plant. Height, 10 inches. The leaves and young shoots are used for flavoring. Price, pkt. 10 cts., oz. 25 cts., 1/4lb. 75 cts., lb. \$2.50, delivered.

SWEET FENNEL. An herb usually sown in drills in the fall when the seed is wanted and in the spring when the foliage is wanted. The seeds are used for flavoring and medicinal purposes and the leaves are used in various salad combinations. Price, pkt. 10 cts., oz. 20 cts., 1/4lb. 45 cts., lb. \$1.50, delivered.

THYME. Broad-leaved English. A perennial herb usually planted in permanent beds. The seed is sown in the early spring. The leaves and young shoots are used for seasoning, either while green or when dried. This is one of the most important herbs. Price, pkt. 10 cts., oz. 50 cts., 1/4lb. \$1.70, lb. \$6.00, delivered.

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