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HAVE YOU A GARDEN?  

IS IT A NEW ENGLAND GARDEN?  

Then you realize something of the limitations that attend the late springs and short summers of our New England climate. To meet these conditions, during my twenty-five years in the seed growing business, I introduced a number of vegetable varieties specially adapted to this latitude. These few favorites I still grow—at the insistence of my old customers—and I would be glad to see them in every New England garden.

DOES IT MEAN ANYTHING TO YOU  

That you can have fresh picked Sweet Corn, String Beans and Tomatoes a week or more earlier than is possible with other varieties? That you may plan on luscious Melons from your own garden with a reasonable certainty of success? That garden vegetables originated in New England, grown in New England, and particularly adapted to our New England climate, are at your command? Then this little list will surely appeal to you.

These seeds are of my own growing, and are sold under the trade mark that has stood for seed quality for over a quarter century. Descriptive and illustrated catalogue (1921) mailed on request as long as they last, but these varieties are now so well and favorably known that I this year simply issue this price list, with just a few descriptive words for identification. Most of these seeds can be obtained nowhere else.

Prices include postage.  

Any three 1o c. pkts. for 25 c.
**SWEET SIXTEEN SWEET CORN.** In this variety, my latest development in new vegetables, I have the culmination of years of effort to produce an extra early sweet corn with the same small and tender kernels of many of the later kinds. From the year of its beginning (1916), its tendency to ears of sixteen rows, and its surpassing sweetness, I could think of no more appropriate name for it than the *Sweet Sixteen.*

To those who have long known Eastman's Early, it is enough to say of the "Sweet Sixteen" that it surpasses that variety in tenderness and flavor, and almost equals it in earliness, following it in a week or ten days. It also continues much longer in good condition for the table. Both ears and stalks exceed Eastman's Early in size, and it has the same tendency to produce two or more good ears to the stalk.

Per qt. 50 c.; pint 30 c.; pkt. 10 c.

**EASTMAN'S EARLY SWEET CORN.** It still takes the lead in earliness, out-yields all other extra early varieties, has a white kernel and white cob, running clear of the lack of flavor that characterizes the red cob class, and approaching the best later varieties in sweetness.

Per qt. 50 c.; pint 30 c.; pkt. 10 c.

**EASTMAN'S IDEAL SWEET CORN.** A fine main crop variety, fit for table about two weeks after Eastman's Early. Of superlative quality, a vigorous grower and prolific yielder of large twelve-rowed ears.

Per qt. 50 c.; pint 30 c.; pkt. 10 c.

**LIGHTNING BEAN.** "The quickest bean on record from planting to the table." Very vigorous and productive. A fine green pod string bean in its early season, and later as a shell bean.

Per qt. 50 c.; pint 30 c.; pkt. 10 c.

**GOLDEN EYED WAX BEAN.** The earliest of the white wax varieties, almost absolutely rust proof, very brittle and tender. When the pods toughen the shelled beans are excellent, and the dry beans (which might easily be mistaken for the common Yellow-eye) are fine baked.

Per qt. 50 c.; pint 30 c.; pkt. 10 c.

**BRIGHT AND EARLY TOMATO.** The earliest of all tomatoes, and immensely productive. Bright red, round and smooth, average size below medium, but borne in immense clusters. With me it has yielded over 500 bushels per acre.

Per oz. 50 c.; pkt. 10 c.

**GRANITE STATE MUSKMELON.** The earliest to ripen of all muskmelons, large (sometimes seven pounds or more), oblong, productive. Flesh greenish yellow, very thick, melting and rich in flavor.

Per oz. 50 c.; pkt. 10 c.

**COLE'S EARLY WATERMELON.** As our climate is not well adapted to watermelons. I have tried to find a watermelon adapted to our climate, and Cole's Early seems most nearly to meet the requirements, though more depends on the season than with muskmelons.

Per oz. 35 c.; pkt. 10 c.

**PURITY CUCUMBER.** Pure white, often upwards of two feet in length, it is pre-eminently an exhibition variety. Unsurpassed for the table when small,—crisp, tender, and never bitter. Fine for ripe cucumber pickles.

Pkt. 10 c.
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<thead>
<tr>
<th>Quantity</th>
<th>Texas</th>
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<tbody>
<tr>
<td><strong>Sweet Sixteen Sweet Corn</strong></td>
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<tr>
<td>Eastman's Early Sweet Corn</td>
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<td>Eastman's Ideal Sweet Corn</td>
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<td>Lightning Bean</td>
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<td>Golden Eyed Wax Bean</td>
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<td>Bright and Early Tomato</td>
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<tr>
<td>Granite State Muskmelon</td>
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<td>Cole's Early Watermelon</td>
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<td>Purity Cucumber</td>
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