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THE PLUMED COXCOMB—It took me about 20 years to develop the plant to its present degree of perfection, and I offer it without reservation as the most wonderful and highly bred Celosia in the world. It is also the most brilliant, most beautiful and most lasting of all annual flowers.

If you know only the ordinary types of the Plumed Celosia, you may have no conception of the wonderful beauty of this new Celosia, and any photo, or any description I can write, can give but an inadequate idea of its graceful beauty and perfection. Such varieties as Magnificient, Castle Gould, Woodflower, etc., are very inferior to my new Celosia, and are really not worth a place in the same garden. The plants are much branched and stocky in the habit of growth, the main stem and each branch terminate with the most lovely plumes, as gracefully airy and fluffy as the finest ostrich feather. The plants develop into a wonderful range of form and color, scarcely any two plants being alike.

Some of them will have great drooping, graceful plumes, elegantly fluffed and curled without the terminal coxcomb. Other plants will bear great fluffy, round balls, sometimes nearly 1 foot in diameter, also without the combs. Then other plants will have coxcombs at the ends of the heads or plumes, often only one. Sometimes several, even as many as 25 or more, tiny little combs to one head. These terminal coxcombs are seedless, of varied and often fantastic shapes, with texture like the finest velvet plush. The colors of this Celosia are truly marvelous, most of them having a silvery appearance or sheen, the most lovely shades of silvery pink, silvery salmon, red, purple, orange and yellow. This Celosia has been bred to such a high degree of perfection that it is almost seedless, many plants entirely so, and if you only know the coarse, stringy, seedy Celosia, this will be a revelation to you.

Nothing I grow is admired so much by visitors. Begins to bloom early, and increases in beauty until killed by frost. The large half-tons shows a single head which was nearly 2 feet in circumference, the other several plumes, some with, others without, the combs. Start the seed in doors or sow in open ground about the first of May. Easily transplanted. Super Quality seed, mixed per packet of 200 seed, 25¢—5 packets for $1.

**Hardy French Bush Figs**

This variety of the Fig is from Northern France, where it has been grown for hundreds of years by the protection method. It is so extremely hardy that the bushes endure mild winters here in South Illinois unprotected. I have known them to endure a cold of six above zero, which bears immense crops annually of as delicious figs as can be grown anywhere. By my improved method of protection this fig can be grown in abundance anywhere the peach will endure the winters. Fresh figs are one of the most delicious of all fruits, and unsung in many prepared ways. It is not a great deal of trouble to protect the tree, and this labor is offset by the fact that the fig does not require to be sprayed. The fig needs good soil, and should be planted in a location exposed to the sun and protected from the north winds, if possible. Keep the bushes well watered, Young fig trees incline to make a late growth and are easily injured by cold weather, but the trees from severe frosts. After the bushes commence to bear, wood growth stops in August and the wood is thoroughly matured by the time cold weather comes, and will endure extreme cold uninjured.

**HOW TO PLANT**

Set the bushes 6 or trees 8 or 10 feet apart in the row, at an incline. Fig trees grow vast all one way with the row, this makes it easy to lay them down. The rows should be 12 or 15 feet apart.

**HOW TO PROTECT**

After frost tie the branches into compact bundles. The branches of this fig are very pliable and can be tied up very compactly, thus greatly reducing the work of covering them, then dig some of the soil away from under the trunk, push the tree over and peg down close to the ground. Then cover the row of figs with down trees with straw or leaves, filling up all the spaces in the branches, and 8 or 10 inches deep over the top of the branches and trunk. Over this place 2 or 3 inches of soil and firm down with the spade. Then I take strips of a cheap grade of tarred paper and place on top of the trees in a manner to turn the rain and keep the branches dry. Place some boards, or even sticks on the paper to hold it in place and the trees will come through the coldest winter uninjured. Remove the covering in the spring after danger of freezing weather is past and the trees will straighten up of their own accord.

If only a tree or two is grown, it is as well to grow the bush form, with three to five branches from the roots. My largest tree has five trunks, is over 25 years old, and when pegged down this fall measured 60 feet around the tires of the branches. The south side of a building is a fine place to grow a few fig bushes.

**HARDY FRENCH GARDEN FIG. "PAGAILERE"**

The world's hardest fig and the best of all our northern culture by the protection method. I have tried many kinds and this is by far the best. It bears the earliest of all. Small bushes two feet high are often loaded with heavy figs. Each bush bears two crops annually—crops annually. First crop from dormant buds ripens in June and July. Second, or main crop comes on the new growth, and ripens August to frost. The figs are very large, cold and brown, fresh amber color, with few seeds, and of the most luscious quality. This is also the best fig to grow in tubs or boxes to be placed out doors during summer, where they will bear large crops, and wintered in any ordinary cellar. I have bushed these figs and dormant during the winter. I would not think of doing without the fig, I have a few very fine two-year-old bearing bushes for sale, $1.50 each. Ten for $12. Extra large, very bushy, $2 each. 10 for $12. Small size $1 each, postpaid. Sale arraival guaranteed.

**Fresh Illinois grown figs—during August and September—at 50c per quart—case, 6 quarts, $2.50 postpaid**
Rose Valley Super-Quality Mastodon Zinnia's

This I believe to be the highest quality Zinnia seed ever offered. No seed of such high quality is grown and sold in bulk. Seed is saved from only the most perfect flowers, finest colors and entirely double flowers that are fit for exhibition.

This mixture contains the finest of the Dahlia, Picotee, Cactus and Monmouth-flowered types and will produce flowers that will surprise you in size and color. Mr. Carl Sond-fugger, Seedsmen, Beatrice, Neb., writes, "Your Zinnias are larger than I have been able to grow and the colors very fine."

Combination Mixture 20c per packet, 6 for $1.00.

Sweet Potato Plants—Golden Triumph

I regard this as the finest sweet potato for the following reasons: It is one of the easiest to mature. A wonderful yielder, of beautiful golden yellow potatoes which incline to row long and are the ideal potato for baking. It is the BEST WINTER Keeper, and will keep in perfect condition and retain its good quality for at least 8 months after being dug. It is the BEST QUALITY of ALL, bakes soft, rich and sugary, and of fine flavor. Strong plants, $1.00 per 100, $3.50 per 1000. Carefully packed and post paid.

New Melon—Illini Honey Dew

WONDERFUL NEW MELO—A Honey Dew for the East—perfectly adapted to our moist climate. No melon has been so widely advertised as the Honey Dew, but it succeeds only in the dry west. I have never been able to grow it to fit to eat. The vines would grow until the melons were about half matured and then die. This doubtless has been the experience of nearly everyone in the Eastern states who has tried to grow it. Some years ago I succeeded in crossing it with the Pollock No. 25. The original vines from this cross bore only one melon, a large, round, unribbed, heavily netted, dark green melon, with flesh and flavor like the Honey Dew.

The seed from this melon produced a great variety of melons, scarcely any two exactly alike. Some looked like Honey Dews, others like the netted gem type and a few showed the Casaba strain. From the best of these hybrids I have selected and fixed to type a new melon, with a vine fully as disease resistant as the Pollock, bearing a melon of same size and appearance as the Honey Dew of the most superlative quality. I call it the ILLINI HONEY DEW—Indian name for Illinois—meaning superior. The vines are vigorous and fully as disease resistant as any melon grown. They are very productive. The melons ripen in 90 to 100 days—very much earlier than the original Honey Dew. As stated before, the melons are very similar in size and color to the Honey Dew, but otherwise there is all the difference of success and failure between them. We can GROW the ILLINI HONEY DEW. We cannot grow Honey Dew. Illini Honey Dew melons weigh 4 to 6 pounds each, are somewhat egg shaped, no ribs or nets, and in color, pure white from the time they start, turning a light cream color with somewhat russet appearance when fully ripe. At a distance the melons look like large snowballs scattered over the patch. Flesh very thick, good to the very skin, seed cavity very small, color of flesh, a beautiful creamy white, tinted with salmon or red next the seed. It has been said of the quality of the original Honey Dew, "Some better than the best, a whole lot better than all the rest." The quality of the Illini Honey Dew is superior to that of the Honey Dew. In quality the ILLINI HONEY DEW is the MELON DE LUXE, the quality is incomparable, far surpassing anything I have ever tasted in melons during my more than 40 years experience. Extremely juicy and tender, with no stringy fibrous matter in the mouth like ice cream, almost as sweet as honey, with a most luscious flavor peculiar to itself, nothing else like it. Words fail to convey a true idea of the wonderful quality. To fully appreciate it you must eat one. One of the world's most delicious fruits, and perhaps the most delicious melon ever grown outside the Garden of Eden. We do not care for any other melons when we have Illini Honey Dew's. Quality uniform—every melon a top-notcher.

If gathered before fully ripe and stored in a cool place Illini Honey Dews will keep for two or three weeks and ripen up fine quality, but to have them at the best, gather when the melon will "slip" end keep in a cool place until fully ripe. The flesh should be soft enough to eat with a spoon. I believe this wonderful melon will prove a success generally. Our soil and climate are not specially favorable for melons.

A limited amount of super-quality stock seed will be offered this year. Price—25c per packet, 5 for $1.00.

New Peanut—American Commercial

This new peanut originated on my farm some ten years ago, and is a cross between the Early Spanish and the Valencia. I have grown it in comparative tests with all the leading varieties, and it has proved to be much the best peanut in every respect. The plant is upright in habit of growth, with larger foliage and a much stronger grower than the Early Spanish. The crop matures fully as early as the Spanish and will greatly out-yield that variety both in nuts and hay. The nuts grow in close cluster around the roots, and adhere firmly to the stems, so the stems can be pulled up without loss of nuts. Generally two nuts to the pod, the shells of which are extremely thin. The nuts are plump and round, filled with rich, a beautiful creamy white color, of unusual size, fully one-third larger than those of the Valencia, and more than double the size of the Spanish. When roasted the nuts are very tender and rich flavored, and this touche with the attractive color and the extremely thin shells will make this the most popular variety for roasting. The nuts have a higher oil content than the Spanish and will prove superior to that variety for the manufacture of oil and peanut butter. The habit of growth is like the Spanish, but a much stronger grower, and a greatly increased yield of superior quality nuts, and will replace that variety for the growing of commercial crops of peanuts. This peanut is equal to the best peanut for North or South. No peanut grower can afford to overlook this. Buy a few pounds now, and raise your own seed, also for your neighbors. Sure to be in great demand at big prices. Now offered for the first time. Fancy hand-picked nuts $1.00 per pound, 6 pounds for $5.90, 12 pounds for $11.00 post paid.

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