

roundings. Where the cañon broadens out into a little garden-like expansion, it loves to take possession of the gravelly bottoms on either side of the stream, where it grows to the exclusion of almost everything else. The surrounding cliffs, covered with vines and ferns, form a rich setting for the garden beneath.

In the flower garden it would doubtless admit of great improvement, as even at home its appearance varies greatly with soil and altitude. As it is accustomed in the Sierra Madre to severe cold and very sudden and frequent changes, it would probably prove nearly, if not quite, hardy in this latitude. It should be grown in a light, rich, well-drained soil, with an abundance of water, especially about the time of flowering. During winter it should be well covered with mulch, or be placed in a frame.—H. H. RUSHBY, in *The Garden*.

#### BURNING COAL-TAR TO KEEP OFF THE FROST.

Only two seasons in twenty years have grapes frozen in my vineyard previous to the 20th of October. The nights of the 4th and 5th just passed were one of the exceptions. With the thermometer at 24° in the morning, strong measures are needful for protection. My vines, bearing four tons of grapes to the acre, were uninjured the first night by the protection given from fires kept burning throughout the night. Having part of a barrel of coal-tar on hand, I found it of more service and less expensive than wood. Hereafter I shall be provided with a few barrels of it when frosts are expected, also some brush or combustible material at the edge of the field to be protected. The application of coal-tar is easy and produces the slow combustion needful. Coal-tar is so much more effectual and cheaper than wood, while more conveni-

ent for use during the night, that it often may be available when other fuel could not or would not be procured. What grapes were on the vines on the night of the 5th and unprotected by fires were completely frozen to the centre, although the thermometer registered the same degree of cold as the previous night.—J. H. DICKERMAN, *New Haven County, Ct., in N. E. Homestead*.

#### DRYING TOMATOES.

In Italy an extensive business is carried on in drying tomatoes to use during those portions of the year when the ripe fruit cannot be obtained. Tomatoes are raised, for the most part, between rows of grape vines, so that the land of their culture costs nothing. Sometimes the tomato vines are trained on the lower bars of a trellis, to which the grapes are attached. The tomatoes are allowed to remain on the branches until they are quite ripe, when they are picked and pressed in bags made of coarse cloth, which allows the pulp to pass through, but which retains the seeds and skins. The pulp is then thinly spread out on cloth, boards, or in shallow dishes, and exposed to the sun to dry. When it has become quite dry it is broken up fine, or ground, and put into boxes or bags and sent to market. A large part of it is used for making soups, but considerable of it is employed as we do tomatoes that are preserved in tin or glass cans. It is soaked for a few hours in warm water, and then cooked in the ordinary manner. Large quantities are wanted for home consumption, and considerable is exported. This would seem to be a profitable industry to engage in in this country. The pulp of tomatoes could be dried to good advantage in any of the styles of apparatus employed for drying apples, peaches, and small fruits.—*Rural Record*.