

variety, which appears to be the same as Sheppard's Early Marrow. London Market is not unlike the foregoing in character, but is wider and looser in growth. Enfield Market, or Mitchell's Prince Albert, also greatly resembles the Early Battersea, but is generally considered to be larger and a little later. It has a world-wide reputation, and it is one of the staple varieties of the present day. Wheeler's Imperial is a well-known early Cabbage, but greatly resembles some of the foregoing. It is undoubtedly a first class strain.

Shilling's Queen is also a very early dwarf Cabbage, tender, juicy, and excellent in flavor; in the opinion of many gardeners, especially those of the old school, it has not yet been surpassed by any other sort.

East Ham or Vanack is a good dwarf sound early variety, short in the stem, and large in the head; in some districts it will grow to a very large size. It is highly recommended for a general crop.

Large York, Oxheart, or Heart-shaped, is a tall and some-what loose growing late Cabbage. Large American, or Imperial, is a very late tall variety, but strongly recommended for cottagers' gardens, as it is one that can be planted closely together.

Blenheim is a large second early, the foliage of which is of a light green colour but as it sometimes betrays a tendency to succumb to frost, it should not be planted in exposed situations. Early Plaw, or Emperor, is very much in the way of Blenheim, but the leaves cup more; it is a good second early variety.

Late Battersea and Drumhead or Scotch are very much alike, the former growing a little dwarfer than the last. They are generally employed for agricultural purposes, in common with the Thousand-headed, and the green and purple Kohl Rabi or Turnip-rooted Cabbage.

The Coleworts, known as the Green and Rosette, are used for bunching when young in early spring. They are very hardy, and soon form small heads.

Couve Tronchuda or Portugal Cabbage is a tall-growing variety, producing a large loose head, which, when cooked, is as tender and delicious as Asparagus. In the opinion of some it is the Asparagus Kale, and some London seedsmen send the Couve Tronchuda out for it. In the report of trials at the Horticultural Society's garden at Chiswick, as far back as 1852, appears the following passage:—"It may, perhaps, be useful to know that the 'Asparagus Kale' of some nurserymen's seed lists has proved here to be the Couve Tronchuda, or Portugal Cabbage, the white mid-ribs of whose leaves are prepared and eaten something after the manner of Seakale."

Cabbage has been well termed "a voracious vegetable." Blood and offal from

the shambles of the butcher, night-soil and the putrefying contents of the cess-pool, are not found to be too gross for its gormandizing propensities. This treatment may apply more properly to its cultivation in fields than in gardens, but every gardener finds it to be necessary to richly manure the ground on which he grows his Cabbages. All who wish to have tender and juicy Cabbages ought to trench or dig deeply, bestowing on the ground at the same time a liberal supply of manure with abundance of liquid manure and water during the prevalence of hot dry weather. It is of great advantage to Cabbages to be placed in shallow trenches, for the double purpose of shelter and convenience of supplying liquids; when the plants are earthed up the ground is level, and less liable to be injuriously affected in hot weather. The method of growing Cauliflowers in Cheshire, in deep trenches between raised beds of Potatoes, is a confirmation of this principle, the large heads thus obtained being much esteemed in the Liverpool and Manchester market.

It appears that the ancients placed great faith in the medicinal qualities of Cabbages. According to Daubeny's "Roman Husbandry," Cato valued them as a medicine both raw and cooked; and although he does not appear to have been aware of the mode of converting them into sour-kraut, of which Germans are so fond, yet he recommends them to be eaten raw with vinegar before a feast; for says he, if you wish to eat and drink freely, it removes all the evil consequences of excess. Such appears to have been the general opinion of the ancients. Thus Galen tells us that there is a natural antipathy between Vines and Cabbages, so much so that the one will die in places where the other has grown. Boiled in water, Cabbage acts, Cato says, as a purgative, and macerated in the same, alone if there be fever, or with wine if there be none, it is a cure for the colic. Similar statements may be found amongst the writings of the old herbalists, although we moderns do not attach much importance to the Cabbage in the way of medicine.—*Quo in Gardener's Chronicle.*

PROFESSOR OWEN'S MODE FOR MAKING FINE ROSES GROW IN DEFIANCE OF THORNS, GRASS, AND WEEDS OF A WILDERNESS.—"Large sewer tubes, rejected on account of flaws in the enamel-lining, were sunk vertically in the pure gravelly soil to within an inch or so of the surface, and filled in with loam and manure, and a rose planted in the centre of each. The soil in the tube was kept free from weeds, and the running Grass and other weeds outside were prevented making their way into such good quarters. To give the Roses extra vigour some manure water was given to them occasionally in the summer. The effect of Roses growing in the highest state of luxuriance in a wilderness

was most charming. The inside diameter of these tubes is 16 inches, their length 30 inches, so that they go below the roots of weeds, which would otherwise soon devour the rich compost in which the Roses delight.—*Gardeners' Chronicle.*

ANGELICA SATIVA, is cultivated for the large ribs of its leaves, and is cut in May or June to make a candied preserve, and it is also a medicinal plant in stalk, leaf, root, and seed. The seed must be sown as soon as it is ripe, for in spring it does not rise well. Prick out the plants when a few inches high at two feet asunder. It is a biennial, but if seed be not wanted, cut the stems down in May, and the plant will put out side shoots, and by adopting this practice every year, it may be continued long in the same place. A moist situation suits it best, on which account some persons plant it by ditches or ponds.—*Gardeners' Florist and Agriculturist.*

TOM THUMB LETTUCE.—This Lettuce first came into my hands some ten years back through a friend at that time residing in the Azores, but my stock being exhausted, and thinking the Laitue Gotte a *graine noir* of Vilmorin's trade list six years back might be the same, I sent for some seed and found it identical. I have not the "Bon Jardinier" with me to refer to, but I am much mistaken if you will not find this Lettuce alluded to in the volume for 1850 or '51. It is an excellent variety, especially for stewing, and cooks who have once tried it will not use any other kind; that at least is my experience respecting it.—*Gardeners' Chronicle.*

GLADIOLUS.—To grow this very handsome tribe of plants to perfection the bulbs should be planted in a light sandy soil; if very poor, a little leaf-mould may be added, but no dung. Where the above cannot be had, and the soil is a stiff loam, one half should be burnt and thoroughly broken to pieces, then mixed with the other; this will grow them well. The bulbs should not be planted earlier than the middle of April, nor later than the last week in May; and when ripe, which will be from the beginning to the end of October, they should be taken up and dried off rather quickly, else, like Onions, they are apt to turn mouldy at the roots; after which place them in thoroughly dried sand in a cool dry situation, away from frost, until planting time.—*Standish in Chronicle.*

"A STOLEN CROP."—The sugar loaf cabbage is a compact-growing early kind, and may be grown in intermediate rows with tomatoes or late (winter) cabbages. Early potatoes may be conveniently grown in the same way, in alternate drills with late maturing crops. This is what is called a "stolen crop." The practice is not uncommon in town gardens in Britain, where ground is valuable, and every inch occupied. With us the advantage is the small amount of labor required in culture.

DOG SHOW AT BIRMINGHAM.—The show of dogs is larger, better, and louder than ever, numbering about 1000 specimens, all activity, barking and howling.