

packed round with cakes of old turf, and then burned, make a capital dressing to dig into the old soil. If you cannot get new material to replace the worn-out stuff. If used chiefly for bedding plants, a compost of leaf-mould and sandy soil from a common, equal parts, and one-fifth of the whole very old dung, would prove a good mixture. Bedding plants do not require a rich soil as much as a *new* soil.—*Gardener's Weekly*.

BLANCHING CELERY.

We copy the following from the *Gardener's Chronicle*, that our readers may give it a trial during the coming autumn, and likewise for the purpose of suggesting another substance for packing celery in during winter, which we have found very successful when used for beets, parsnips, turnips, &c. We allude to fine moss, pulverized if necessary, such as nurserymen use for packing plants. It is lighter, and more easily handled than saw-dust.

"Having had some trouble in keeping late celery from rotting in a new kitchen garden where the soil was very retentive and damp, and the plants earthed up in the usual manner, I have since used saw-dust for the purpose, and find that it answers perfectly. Last winter all the late celery was earthed up with sawdust, and it kept quite sound till April, and no slugs or insects attacked it under ground, the heads being very solid, clear and crisp, and

well flavored. I had some doubts that the sawdust from resinous trees might give the celery a disagreeable flavor, but on trial I found this not to be the case, and the sawdust is not taken indiscriminately from the sawpits where different kinds of trees are sawn up. Before the late severe frost occurred in October, I had just finished the earthing up of all the late celery with sawdust, and I find it is now wonderfully fresh, the frost not having penetrated far through the surface to the hearts.

SETTING STRAWBERRY PLANTS.

About September 1st is a good season to set strawberry plants. It is a good practice to remove a portion of the foliage, leaving some of the most upright and flourishing portions. In some cases we have clipped off about half the entire foliage with a pair of shears, with good success. It is also beneficial to *puddle* the roots—dip them as they are set, in a thick muddy wash. The roots ought to be spread in a horizontal position, as much as possible. Set rather deep so as to admit a bowl-like hollow around the plants to receive water; and if it should not be necessary to water them by hand, the little hollows will the better catch the rains. After the roots have become fully set, in October, the earth may be evened around the plants, and they will not be so liable to "winter-kill" as those planted more shallow.

DOMESTIC ECONOMY.

PACKING GRAPES.

S. Mitchell, of Steuben Co., writes the following in the *Rural New Yorker*:

Last fall, I instituted a series of experiments to ascertain the best method of keeping Isabella grapes through the winter; the result of which, no doubt, will be of interest to that portion of your readers who are lovers of this delicious fruit. They were all packed in boxes, one foot square and six inches deep, admitting three layers of clusters, and kept in a cool dry cellar; in fact, so cool during the winter that water standing in a pail would freeze half an inch thick. I am satisfied that the nearer the freezing point, grapes, and in fact all other fruits can be kept, without actually freezing, the longer and better they will keep.

Box No. 1 was packed with alternate layers of grapes and fresh grape leaves.

Box No. 2 with alternate layers and colored sheet wadding. Box No. 3 with alternate layers of newspapers and grapes.

Now for results. No. 1 kept fresh and nice until about the last of December, the fruit seemingly improving in flavor, and greenish clusters ripening up; when the leaves and stems of the fruit began to mould quite badly.

No. 2 kept tolerably well until about the middle of December, when I found the cotton sticking to the grapes where they came in contact.

No. 3 kept the best of the three by all odds. By changing the papers and repacking, I kept grapes until the 15th of March perfectly plump and fresh, and most of the stems fresh and green. I know not how much longer they would have kept had I not used up the last of them at that time.