

usurpers, claiming and obtaining all the strength of almost every garden for their presentation and keeping. Nevertheless, the gloom that has suddenly fallen on the gardens that were but lately gay with bedding plants, renders the chrysanthemum "conspicuous by its absence," and it would be a delightful relief from the dreariness that prevails, could we see in the conservatory, and the more suitable of the plant-houses for the intrusion of visitors, well-grown specimen chrysanthemums mixed with other plants, or, better still, such a solid phalanx as Mr. Forsyth will presently invite the public to behold in the only trade exhibition of the flower that the metropolis can now boast of. The numerous exhibitions by Chrysanthemum societies in all the great trading towns tend to diffuse a knowledge of the plant and promote an appreciation of its beauty; by the impressions made do not spread far, else we should hear of many more exhibitions than we do in rural districts far removed from great towns, where the need of November flowers is fully as great, and the poverty of the gardens even more noticeable.—*The Gardener's Magazine.*

WASHINGTON ITEMS.

We select a few items of interest from the Report of the Department at Washington.

UTILIZATION OF SURPLUS POTATOES.—In cases where the potato crop is so large as not to be readily marketable, and more or less in danger of decaying through the winter, the surplus can be so treated as to furnish a valuable article of food, capable of preservation for a long time. For this purpose the potatoes are to be washed clean, steamed, peeled while still hot, and finally pressed through a fine sieve. The potatoes thus compressed are then to be laid, while still hot, upon gratings and dried as quickly as possible, say in ten or twelve hours, in order to avoid any souring or putrefaction, this being generally the result of drying too slowly, or with an insufficient heat. The potatoes dried in this way are of an excellent flavor, and can be packed and kept for years in a dry place, and are serviceable for provisioning ships, armies in the field, &c. About 1,000 pounds of fresh potatoes will make 100 pounds of the dry article, which, when properly prepared, will have precisely the flavor and appearance of freshly boiled potatoes.

SPEDDY GROWTH OF RADISHES.—In the publications of the Acclimatization Society of Palermo, we are informed that radishes may be obtained at any season, and very quickly, in the following manner: The seeds are to be first soaked for twenty-four hours and then placed in bags and exposed to the sun. They will

begin to germinate in about twenty-four hours, and are then to be set in a box filled with well-manured earth, and moistened from time to time with lukewarm water. In five or six days the radishes will attain the size of small onions. To grow radishes in winter the box is to be placed in a warm cellar, covered with a top, and the earth moistened from day to day with lukewarm water.

EFFECT OF KEEPING FLOUR IN BARRELS.—As is well known, flour kept in barrels for a long time often acquires a peculiar odor, supposed to be derived from the barrel. Professor Poleck, of Silisia, has lately made a careful examination of such flour, and has ascertained that this smell actually indicates an incipient decomposition prejudicial to bread-making, the gluten of the flour having in part become changed into a soluble body. Thus, while sound flour preserved in sacks contained 11.06 per cent. of gluten and 1.44 per cent. of soluble albuminous matter, four other specimens of flour taken from different barrels were severally composed of 8.87 per cent. gluten to 2.14 per cent. soluble albumen; 7.40 per cent. to 6.90 per cent.; 7.28 per cent. to 4.44 per cent.; and 6.54 per cent. to 6.46 per cent. Two samples with more than 6 per cent. of soluble matter had an acid reaction, while the others were neutral. Professor Poleck believes this chemical change of the flour to be induced by the fact that the barrel prevents communication with the atmospheric air and the equalization of temperature. This view is confirmed by the oft-repeated observation that flour in sacks keeps fresh for a much longer time, and that the mustiness in barrels always develops first and exists in the highest degree in the centre, viz. that portion most remote from the outer air.

HOGS IN NORTHUMBERLAND, PENNSYLVANIA.—*Northumberland County, Pa.* Hogs have become so numerous, and the corn crop is so large and good, that fresh pork will, it is thought, by the holidays, sell for six cents per pound by the hundred weight. Small pigs four to five weeks old, can now be purchased for fifty cents per head. In fact hogs are more plenty now than before the war. Our breeds have also been improved, being mostly a cross between the old country hogs and the large and famous Chester County white hogs.

DISEASES OF STOCK.—*Gloucester Co., Va.*—Horned cattle have been attacked with "murrain," and large numbers have died. One farmer lost two-thirds of his head, embracing nine out of eleven milch cows. The mortality has been far beyond that of any previous year for the last twenty-five years, and it still continues.

Knox County, Tenn.—Cattle, especially milch cows, are still dying near where

the Texas cattle were fed as they were shipped through to Virginia. Cholera is again making its ravages among the hogs and chickens in different parts of the county.

Woodson County, Kans.—Many cattle have died of Spanish fever in the southeastern portion of the county during the last two weeks. A drove of Texas cattle were driven through that part of the county in August, and in about two weeks the disease broke out among the native cattle. Several horses died of the same disease. The symptoms of the horses were the same as of the cattle.

Lubec County, Kans.—Spanish fever is prevailing among cattle; has proved fatal to many herds.

Lebanon Co., Pa.—A disease among chickens (said to be worms in the throat) has in many instances destroyed nearly whole flocks. Tobacco-smoke, turpentine, and drawing out the worms with small pinchers, are remedies used with more or less effect.

Graves County, Ky.—Hog cholera is raging to considerable extent, and chickens are affected by a similar disease.

Spencer County, Ky.—Hog cholera is prevailing in isolated cases.

Lucas County, Iowa.—Many hogs have died of cholera, some farmers have lost all; no remedy found.

Newton County, Ark.—Number of hogs reduced 60 per cent. the past summer by cholera. "Murrain" is making sad havoc among the cattle of this county.

AUTUMN COLORS OF FOLIAGE.

We have before suggested that we should, in selecting trees for planting, keep in mind the character of their autumnal foliage. It is so pleasant to have bits of bright color here and there, and they will be all the brighter if brought out against a background of evergreens. We made a good hit in this way by accident, having planted a Sorrel-tree (*Oxydendrum arboreum*) in full view from our study window. We admire the tree for its abundant long strings of Lily-of-the-Valley-like flowers, and placed it near the house. This autumn its foliage has ripened up to a rich crimson, against which the white seed-vessels, which look almost like the flowers which preceded them, show in fine contrast.

There is scarcely anything so brilliant at this season as the Virginia Creeper. We pass a hemlock directly upon a river bank, and upon its trunk is a dense patch of the foliage of the creeper that in previous years had been a wonder of color. This year it turned a dull brown, and remained so for several days. The other evening we found the brown changed to a blaze of scarlet. The colour had come in a single day, more brilliant than words can describe. This happened on a warm day, when there had been no frost for weeks. Indeed, it is now well established that frost has little or no agency in producing the autumnal tints of our forests, the most brilliant effects being produced in warm seasons, when the leaves have an opportunity to ripen completely.