the round purple berries, nearly as large as a mazzard cherry, giving it a beautiful appearance. The berry is sweet, not at all disagreeable to the taste, and we should judge could be easily improved so as to form a most useful fruit for many domestic uses. The berries, as indicated by the common name, are ripe in June, and much before other fruit is in a condition to be eaten.

Our attention has been called anew to this subject by the remarks of Charles B. Ott, a well known nurseryman of Pennsylvania, in the *Agriculturist*, who says he has used this shrub as a stock on which to graft the pear for eighteen years, and after this length of experience is well satisfied with it for most varieties of pears, while other sorts fail after ten or twelve years. The Seckel does very well on a stock of the June-berry, bearing fine fruit. Mr. Ott worked his trees four feet from the ground, but later experiments prove to him that it is best to work them close down, as low as on the quince stock. —*Maine Farmer.*

[We recollect seeing very fine pears growing on the June-berry stock, at a nursery, in the Township of Etobicoke, some thirty years ago. —Ed. Agriculturist.]

The Profits of Fruit Growing.

In a report made to the Agricultural Society of Kentucky, we find some statements worthy of consideration.

Four or five years ago, a peach orchardist in Ohio was offered $18,000 for the fruit on twenty acres of peach trees, while it was yet growing, and more than a month before the period at which the earliest part of it would ripen. He declined the proposition, and realized about $20,000 from the same fruit by gathering and selling it to customers himself. This, however, was a most extraordinary instance of a good combination of circumstances, viz: fine fruit, a ready market, and high prices. It is one of those happy accidents which occur only once in a very long while. And, besides, four or five years of labor and care had preceded this crop, which was the first borne upon the trees.

Some vineyards near Cincinnati have in favorable seasons, produced nearly $1,000 per acre; but a much more common yield, one year with another, is about $250; a sum for about which good land in the Ohio Valley, easily accessible to the best markets, may be bought, trenched planted, (the price of slips included,) staked (with oak) and cultivated to its fourth year. The fourth year brings a crop—though not a full one. Let the avails of this go for interest and contingencies, and the account will then stand thus: Cost of a bearing vineyard per acre, $250; value of crop, fifth year, $250. Account balanced, (capital, interest and expenditures for labor being repaid,) and closed. Within the succeeding five years, the equivalent of four crops may be counted upon. This is equal to $1,000, which, divided by five, gives $200 per year as the product per acre. This looks a great deal better than growing twenty bushels of wheat to the acre, or ten barrels of corn. In Washington Co, Ohio, some little fortunes have been made in raising one kind of apple (the small Romanite, and shipping it southwest for the supply of New Orleans. Strawberry growers near Philadelphia have often pocketed $500 to $800 per acre for that delicious fruit. And a plantation of three acres of raspberries on the Hudson river, is stated to have yielded as high as $1,500 in a single year.

Domestic

On making Soap.

To the Editor of the Agriculturist.

Sir,—I observe in your July 1st number a receipt for making hard soap which I consider of very doubtful utility, for I see no reason why the rosin should be put into the kettle until after the lye is formed, nor is the quantity of salt given, which is important, as too much salt defeats the object. From the following receipt as much or more soap can be made, than from the one you published, and with less material.

Take 6lb. of sal soda, 3lb. of good unslaked lime, put into a kettle, add 15 gallons of rain water, simmer over a slow fire two hours, let it settle, dip off the liquid, clean the sediment out of the kettle and put back the liquid; add 6lbs. of clean grease and boil slowly two hours; after it has boiled one hour add 2lbs of melted resin and one coffee-cup full of salt, and you will have 30 to 40lbs. of soap. I have tried it, and if properly managed, soap can be made very cheap. If the liquid is simmered in the evening it can settle over night.

I have given the above receipt to at least half a dozen persons, and, with one exception, all have succeeded in making beautiful soap. Cost of material,—Sal Soda, 30 cents; lime almost nothing; grease, the same; resin, 13 cents.

Yours, &c.,
A Subscriber.

Brampton, July 11, 1862.

Coffee Substitutes.

The love of coffee is an acquired taste. Perhaps nine-tenths of the people using it "burn" it almost to a coal, so that, in reality, any other burnt bitter would answer quite as well. In fact, multitudes in the far West, removed from markets, have become accustomed to use burnt bread-crust as a substitute, which