is by far the most general, consists partly of horse-dung, and partly of what gardeners call long litter, that is, straw moistened and discoloured, but not decayed. The manure is generally in this state when it is purchased, or taken from the stable, for the purpose of making a hot-bed.

The necessary quantity of manure is procured, at the rate of one cart load, or from twelve to fifteen large wheel-barrowfuls, to every light, (as the gardeners call the sashes of the frames,) each light being about three feet wide; and this manure is laid in a heap to ferment. In about a week the manure should be turned over with a dung-fork, and well shaken together; this operation being repeated two or three, or more times, at intervals of two or three days, till the whole mass is become of one colour, and the straws are sufficiently decomposed to be torn to pieces with the fork.

The size of the hot-bed must depend principally on the size of the frame which is to cover it; observing that the bed must be from six inches to a foot wider than the frame every way. The manure must then be spread in layers, each layer being beaten down with the back of the fork, till the bed is about three feet and a half high. The surface of the ground on which the hot-bed is built, is generally raised about six inches above the general surface of the garden; and it is advisable to lay some earth round the bottom of the bed, nearly a foot wide, that it may receive the juices of the manure that will drain from the bed. As soon as the bed is made, the frame is put on and the sashes kept quite close, till a steam appears upon the glass, when the bed is considered in a fit state to be covered three or four inches deep with mould; observing, if the bed has settled unequally, to level the surface of the manure before covering it with earth. The seeds to be raised may either be sown in this earth, or in pots to be plunged in it.

The proper average heat for a hot-bed intended to raise flower seeds, or to grow cucumbers, is 60°: but melons require a heat of 65° to grow in, and 75° to ripen their fruit. This heat should be taken in a morning, and does not include that of the sun in the middle of the day. When the heat of the bed becomes so great as to be in danger of injuring the plants, the obvious remedy is to give air by raising the glasses; and if this be not sufficient, the general heat of the bed must be lowered by making excavations in the dung from the sides, so as to reach nearly to the middle of the bed, and filling up these excavations with cold dung which has already undergone fermentation, or with leaves, turf, or any other similar material which will receive heat, but not increase it. When the heat of the bed falls down to 48° or lower, it should be raised, by applying on the outside fresh coatings of dung, grass, or leaves, which are called linings.

When hot-beds are made of spent tanner's bark or decayed leaves, a kind of box or pit must be formed of bricks or boards, or even of layers of turf, or clay, and the tan or leaves filled in so as to make a bed. Where neatness is an object, this kind of bed is preferable to any other: but a common hot-bed of stable manure may be made to look neat by thatching the outside with straw, or covering it with bast mats, pegged down to keep them close to the bed.

The culture of *Mushrooms* for early use, the making of catsup, &c., is beginning to attract attention in this country, and the product is regarded by many as a great delicacy. Such of our readers as may be desirous of attempting the raising of this production, will find the following directions of service, taken from *Buist's Family Gardener*. It will readily be observed that some of the remarks on the winter cultivation are not quite applicable to this climate. Mushroom spawn can be purchased at most seed stores in our principal towns.

CULTURE.—Of late years, the cultivation of this luxury has become so simplified, that it is in the power of every farmer and cottager to grow the article for use or sale. Any time in October or November, collect from the stable daily the fresh droppings, throw them into a heap, which prevent from heating violently, by frequent turnings, and spreading it out thinly, defending it from rain or water of any kind. When the quantity of one, two, or three loads (according to resources) has accumulated, and has lain in a heap two or three weeks, (which time it will most likely require for all the parts to get into an equal fermentation), as soon as it is observed that the fiery heat and rank steam of the dung are gone off, it is ready for use. Mushrooms can be grown in cellars, sheds, stables, or in any other such building, where they will be protected. Where it is intended to cultivate them permanently, a covered shed will be found the most convenient place in which to perform the necessary work. For this purpose a dry situation should be