case the land should be cultivated immediately after harvest and moved constantly, so that nothing may grow. Early in the spring the ground should be stirred again and vetches sown, of which wireworms do not seem to be very fond.

Good, clean, and deep cultivation checks the spread of wireworms. In Vol. XIV., 1st series, of the Journal of the Royal Agricultural Society of England, in the course of an essay on the farming of light land, which is always more liable to the attacks of wireworm than heavy soils, a case is quoted of a farm in the neighbourhood of Guildford, kept perfectly clean by deep ploughing and the unsparing use of horse and hand hoes, where the root and corn crops are stated to have been uninjured by wireworms; the owner asserting that he starved them out by allowing no weeds to grow to sustain them in the absence of a crop.

For wheat attacked by wireworms, it is desirable to roll the land as early as possible in the spring with a ring roller, (2) after putting on 30 or 40 bushels of soot per acre, or 25 bushels of scot and 10 bushels of lime well mixed. From $1\frac{1}{2}$ to 2 owt of nitrate of soda per acre would stimulate growth and force the plants away from the wireworms. Rolling should also be repeated : driving sheep over the crop is also useful. Making the soil solid keeps the insects from attacking the roots.

Stimulating the plants of oats and barley with nitrate of soda or sulphate of ammonia has a good effect. Five to seven hundred-weights of rape cake may be sown broadcast, to entice the wireworms where the crop is severely infested.

Grass seeds for pasture should be sown with wheat, oats or barley on land supposed to be infested, as the corn will attract the wireworms until the grasses are established.

Rolling meadow lands with a heavy roller is beneficial.

Folding sheep on grass land, feeding them with sweedes or mangels, is a most valuable remedy. Weeds should be kept down so as not to afford a shelter to the bestles.

Many birds devour wireworms eagerly and should therefore be encouraged.

THE VALUE OF SALADS

Americans who visit Europe almost universally notice the absence of fruit which is so abundant and delicious in their own land. Even grapes are hard to get and costly in the markets of France. To a large extent the abundant use of vegetables in Europe makes up for the scarcity of fruit in the daily menu of the people. It is perhaps for the lack of this kind of food, together with the large consumption of meat, which the abundant use of fruit cannot entirely neutralize, that Americans are known as a bilious race.

According to an old author, "Salads refresh without exciting, and make people younger"; and however skeptical we may be as to the latter clause, we must agree that nothing is more refreshing to the eye and palate, on a hot, breathless day, than the dainty bowl heaped with the luscious, cool green (1) of lettuce or other salad plant.

The name "salad" means salt, and was given to indicate the principal seasoning of the dish, though it might well have been used to designate the physical properties of the plant itself, as it is a wellknown hygienic fact that the uncooked green vegetable contains a large proportion of mineral substance—potash, soda, etc.

All these favorable comments apply, of course, to properly-nade salads. Such a mixture of cold potato, poor oil, high seasoning as sometimes is dignified by the name of "potato salad" is not meant.

The plants commonly used for salads are celery and lettuce, but as the season for the former practically ends in April, we depend for summer salad mainly upon lettuce. The botanical name of lettuce-lactucarium-was given because of its milky sap. The plant was introduced from Holland in 1520, and has been widely used as a salad, and to some extent medicinally. It possesses a slightly sedative quality resembling opium, but less active.

(1) We prefer the interior bla sched leases or heart. En.



⁽²⁾ A "Cambridge" ring-roller is not so effective as "Crosskill's clod-crusher," double rolling with which we found most effective in the spring 1849. Ep.