

terest on this side the Atlantic :

There is, perhaps, no quarter of the world where the apple is cultivated that produces such fine and perfect fruit as a portion of the United States. It is strange that such a very old inhabitant of the Old World should have been perfectly acclimated in the New, and to have such a tendency to "make itself good;" for, from our European sorts—many, doubtless of inferior quality when introduced about 200 years ago—have sprung members of the finest sorts of apples in the known world. The great peculiarity in American apples is their tender, juicy, delicate, half-melting flesh, rich, sugary, and most agreeable, without however, any decided aroma, at least, as far as I have tasted, like our Ribstone Pippin when grown in Kent or Sussex, and some other English varieties. These have, perhaps, more piquancy, but their flesh is hard and breaking, requiring, like the Cornish Gilliflower, iron teeth and a stomach of leather. American apples are, on the contrary, "old men's fruit," and a large Newton Pippin can be eaten with as much comfort as a melting pear. I can imagine no apple more agreeable than the Mother, the Northern Spy, the Melon, and the Reinette de Canada. The American kitchen apples are remarkable for their crisp, juicy flesh, neither too sweet nor too sour, but of the exact quality for pies and puddings. The Rhode Island Greening and the Baldwin are two excellent examples of this class of apples.

There is, also, a class of apples quite peculiar to the States, namely:—*Sweet apples* or pig-feeding apples. These have scarcely any trace of acid, even when grown in England, but are of a luscious, rather dull, sugary flavor. Pigs thrive upon them, and they are grown largely by farmers for autumn feeding. The Jersey Sweeting, Tolman Sweeting, Ramsdell's Sweeting and hundreds of seedling sweet apples are planted to "please the pigs."

But few of the American apples can be grown to advantage in England. Cobbett, when he imported his American Locust and apple trees, used to obtain some specimens to sell his trees by from trees trained to a south-west wall at Kensington, and most magnificent apples they were, quite enough to make his admirers American Apple-tree mad as they then were. This, however, is sufficient to remind us that American apples should be cultivated in a warm English climate like the neighbourhood of London, and be grown, either trained to walls or in some very warm

situation. The peculiarity of the American climate in bringing apples to such high perfection, is very remarkable. The neighbourhood of Rochester, in the western part of the State of New York, is a great fruit-growing district. • • Rochester is just about in the latitude of Toulouse, in France, the most favorable fruit-growing district in Europe. But how inferior are the apples of France to those of America; and yet the summer heat, of most seasons, at Toulouse, would not exceed that of Rochester. We can go further north in Europe; take Belgium and Holland—the latter, we would think, approaches to the American shores of Lake Ontario, in a moist and warm summer temperature. How dry and poor are nearly all their apples! America must, therefore, take rank as a first-rate apple country.

There cannot, perhaps, be found in any other part of the world so trying a climate for the gardener and nurseryman as in the United States, with the exception of the south. The severe winters often commencing in November and continuing till the end of March, the thermometer descending to 20° below zero, freezing the earth as deep as to heave up and destroy trees well established, with the scorching heat and drought of summer, are enough to try the nurserymen and gardeners to their wits' end, and ought to make us "Britishers" well contented with our comparatively mild climate.

LUCERNE, ITS USES AND CULTURE

[We take the following article from the *Valley Farmer*. The writer, Mr. Stearns, of Missouri, has had a long experience in raising Lucerne, which it would be expedient to try in Canada. In Europe it is profitably raised on dry, calcareous soil and makes excellent food for cattle either in a green state or as hay. It requires deep and perfectly clean cultivation, and will come to cut twice and sometimes more in one season.—Eds.]

"Lucerne is a native of France, whence most of the seed is imported; it is called French clover. It thrives best in a deep, rich, rather sandy soil; but the known heavy crops taken from some of different character, where the soil was sufficiently dry and rich. In fact, I have not seen a piece of ground too rich; as