

"Your Directors have never lost sight of the long-contemplated erection of a Winter Garden, which would not only be a source of gratification to the citizens, but of revenue to the society; but at present it cannot be attempted.

"In reference to the subject of exhibitions, the report stated that during the season one Horticultural Exhibition, under the management of the Toronto Electoral Division Society, was held in the Gardens. On this subject we must express our regret that the contributors to these exhibitions are so few in number, and that the citizens of Toronto manifest so little interest in these annual displays. So slender, in fact, is the support which the intelligent and wealthy people of Toronto give to the pure and elevating science of horticulture, that we notice with regret that the Electoral Division Society is compelled this year to forego its spring exhibition, as it has usually been held at a great expense to the Society; and if that one which was held in your grounds in the course of last summer was remunerative, it is to be attributed rather to the people's fondness for music than to their appreciation of the efforts of horticulturists. Though at present far behind the good people of Hamilton in the promotion of horticulture, we trust that the day is not far distant when the people of this capital city of Ontario will awake and bestir themselves, and place Toronto where she ought to be—at the head of every movement designed to promote any science that tends either to the innocent gratification or elevation of the people of this Province."

The report concluded with a just tribute to the memory of the late Judge Harrison, who had always been one of the warmest friends and supporters of the society.

The Treasurer's report showed a balance in the hands of the committee of \$217 12.

The adoption of the report, moved by Professor Croft, and seconded by R. Lewis, Esq., was carried unanimously.

Alderman Harman, in proposing the officers of the society for the ensuing year, expressed his regret that the corporation, in consequence of many other pressing claims, had not been able to extend a more generous aid to the society—said that he himself was in favour of a liberal policy, and hoped that more would be done for so laudable an object by the body of which he was a member and representative.

The resolution of Alderman Harman was seconded by Alderman Vickers, and the following officers were then elected:

PRESIDENT.—The Hon. G. W. Allan.

1ST VICE-PRESIDENT.—Geo. Leslie.

2ND VICE-PRESIDENT.—James Fleming.

TREASURER.—Jas. E. Ellis.

RECORDING SECRETARY.—Geo. Leslie, Jr.

CORRESPONDING SECRETARY.—Walter S. Lee.

DIRECTORS.—Wm. Ince, Rev. E. Baldwin, John Gray, A. McNab, F. W. Coate, P. Armstrong, J. A. Simmers, Geo. Vair, Prof. Buckland, T. D. Harris, John Paterson, J. Forsyth, J. Gibson, Samuel Platt, and Rice Lewis.

AUDITORS.—W. Edwards and Hugh C. Thomson.

Sheriff Jarvis moved the next resolution, seconded by Alderman Clements—That the thanks of this society are due and hereby tendered to the President and office-bearers for their valuable services rendered during the year.

The resolution was carried.

After some discussion in reference to the expenses of the society and other matters, the gentlemen present adjourned into an adjoining apartment, where refreshments were provided by the President, and further opportunity afforded for pleasant social intercourse.

To contribute to the pleasure and instructive character of the meeting, the President laid on the table many objects of interest to lovers of horticultural and kindred pursuits. Among these were a very ancient copy of a work on Forest Trees, entitled "Sylva," an extensive herbarium of dried plants, and a beautiful collection of ferns; besides the splendidly illustrated work of the naturalist Gould on Humming Birds, and other books. The Rev. E. Baldwin also exhibited a finely preserved bunch of grapes. The meeting was well attended, and passed off very pleasantly. We heartily commend the objects of the society to all concerned, and trust the liberality and energy of the President and Committee will be especially seconded by the citizens of Toronto, who are by no means, however, the only parties interested in the prosperity of the society.

ORCHARD WASH.—A correspondent from Hamilton recommends the following:—Take sal. soda and heat to a red heat. To one pound of sal. soda, add one gallon of rain water. Unlike potash, it will not injure live portions of the tree, but will destroy all the fungi, cocoons and ova of insects. This is the best tree wash known.

A fruit-grower in the State of New York recommends farmers to raise their own apple and other fruit trees. He says if they will plant the seeds and graft them on the spot, they will prove healthier, hardier, and more productive, than if obtained from the nurseries.

The editor of the *Gardener's Monthly* contends that mildew in the grape is caused by wetness of soil, and cites various proofs; among the rest, the European custom of planting grapes on hill-sides, a practice justified by the proverb that in such locations vines will not "get wet feet."

HOW TO TRAIN THE STANDARD CURRANT BUSH.—"Peur" sends the following from Hamilton:—As soon as the leaves fall, take the best cuttings; cut out all the lateral eyes and buds, leaving only two or three at the top; plant in good rich soil about half their length. They will soon grow up a single pretty shaped tree, three feet high. If you want them higher, cut the lower eyes and buds off again, and you will have beautiful currant trees, five or six feet high. The fruit is larger and much better, and out of the way of poultry. Gooseberries can be raised in the same way, and you have better fruit and no mildew.

LINDSAY HORTICULTURAL SOCIETY.—The Lindsay Horticultural Society held their first annual meeting at Lindsay on the 4th of Feb. Mr. Wood, the President, in the chair. The report of the directors showed a satisfactory state of the finances and a prosperous condition of the society. A good exhibition had been held in the month of June; and another in the fall, in connection with the County Agricultural Society. The number of entries in the first show amounted altogether to one hundred and thirty. In the fall the entries were for roots and vegetables, 120; fruit, 46; flowers, 22. This second exhibition especially is reported to have been of a very excellent character. An earlier time than the beginning of October was, however, recommended for future horticultural shows. The officers for the current year were elected, and a resolution adopted to endeavour so to alter the new Agricultural Bill that horticultural societies shall be on the same footing as agricultural societies.

PITCHER PLANTS.—When visiting Messrs. Veitch & Son's Royal Exotic Nurseries the other day, we were forcibly struck by the splendid collection of pitcher plants (*Nepenthes*) growing in one of the low span-roofed houses. It is well known that this establishment has in recent times been foremost in possessing a rare stock of these wonderfully singular plants, mainly originating through the skilful hybridization of Mr. Domin's efforts. It is not of the varieties that we intend to discourse upon, else we would have selected a different mode of presenting the matter to our readers, but it is of the mode of cultivation adopted. The pitcher appendages were hanging in hundreds, offering quite a feast to the plant-loving eye. The plants had been planted into wood baskets, after the manner of air plants (orchids), and suspended from the roof of the house; and nothing could be in more luxuriant health or more productive. This is evidently the best mode of cultivating pitcher plants, and all our readers who hold one or more of the family would do well to profit by the hints suggested. Under the most successful pot-culture system we never saw such results.—*Farmer* (Scottish).

QUERY IN GRAPE GROWING.—A subscriber writes: "The *Gardener's Chronicle* says, speaking of Mr. Thomas Methven's nurseries, Edinburgh: 'Vines in pots are vastly on the increase; every one appears to be able to grow vines from 'eyes' well now-a-days, so that the purchaser may fruit them the following year. This was not always the case, but by skilful practice we are now able to get the plants in a condition from which a maximum result can be obtained.'

"Can any of your correspondents inform me how this can be done? Vines from layers are easy enough,—but to ensure fruit from 'eyes' planted the previous year, seems almost impossible. I should be glad also to have full particulars as to the earth, and manure, advisable to ensure success in vines growing in pots.

"Mr. Methven winters his vines in pots in a large wooden shed with the best effects. Could not the same thing be done in Canada, in root houses and cellars—thus ensuring amateurs, who may live in rented houses, fruit from their own vines?"

The Household.

Cheap Deodorizer.

A CORRESPONDENT from Lakesfield sends us the following receipts, which we have no doubt will be found efficacious. Charcoal or carbon is one of the best deodorizers and disinfectants; the solid constituent of smoke is carbon in a state of very fine division, and therefore in an excellent condition for attracting and absorbing organic and other impurities. The first receipt is:—

TO PURIFY BARRELS OR ANY TAINTED VESSEL.—Scour thoroughly with hot water, then with water in which half a pound of sal. soda has been dissolved, or with weak lye of wood ashes. Let this water remain till cold; rinse and let the vessel stand out in the sun and wind till quite dry. Put a good quantity of dry cedar bark on any old pan at the bottom of the barrel, and set it on fire so as to make a good smoke: when the flame has died out, cover the vessel over with any old rug or sack to keep in the vapour, and let it remain thus a day or two. Wipe the barrel out and remove the ashes, and the taint will have disappeared. The smoky flavour that remains will not injure the meat.

TO PURIFY CELLARS.—A simple process for removing the sour smell of a cellar in which vegetables have been stored. After thoroughly clearing away any old decaying vegetables that may remain in spring, burn a lot of cedar bark on the floor, taking the necessary precautions against fire; let the smoke fill the cellar for a little while; then open and air it; sprinkle dry sand or lime rubbish, sifted over the floor, and your foul cellar will soon be sweet again. A few lumps of charcoal placed in any cellar would save much sickness. These remedies are so simple and so easily obtained that they are in the power of the poorest backwood settler. Bad meat and foul cellars are a prolific source of the fevers and agues so prevalent in new settlements.

Starch, Arrowroot, Sago, and Tapioca.

ALL the above are only synonyms for one and the same substance, that of starch, the difference between them being mainly that occasioned by the differing proportions of the constituents, and the presence of more or less foreign matters. Starch is a component of many articles of food, all the farinaceous vegetables containing a large proportion. That manufactured variety known as corn starch, is prepared from the maize called the "white flint." Before being ground, the corn is soaked in vats, and then is run through the stones with water. The mass is then filtered and the residue is dried in a kiln until all, or most of the water is evaporated, when it is again ground to a dry powder.

Arrowroot is a term loosely applied to the starch extracted from a number of roots and cereal products, as the maranta mandioca, tacca, arum, potato, etc. That from the maranta of the East and West Indies is the true arrowroot, but much of that in commerce is from other substances. It is a simple food, very nutritious, containing no nitrogen, and well adapted for producing adipose matter or fat.

Sago is a farinaceous substance prepared from the pith of a species of palm growing on the islands and main land of the Indian Archipelago. To obtain it the tree is felled and the trunk split. The pith is then removed, macerated with water, and beat with paddles, when the woody fibres separate and float. These being removed, the grains settle and the flour or grain, after being dried, is sifted and then generally bleached with chloride of lime. Pearl sago is prepared from the ordinary sago by being heated on an iron surface. In cold water neither forms of the sago are solvent, but only in hot water, when they form a thick starch-like solution, and make an excellent and very nutritious food.

Tapioca is prepared from the root of the mandioca or cassava, grown in the West Indies, South America, and some parts of Africa. The root grows sometimes to the weight of thirty pounds. It contains, with the