

spaces two or three times to the depth of nine inches, so as to render the soil perfectly fine. In the July and October diggings it will be well to give a two inch layer of decayed leaves with one fourth part of wood ashes, and to dig it in. Sea-kale may be planted on a bed of light sandy soil, and it may be *forced* in the spring, by covering it with flower pots covered with manure, and throwing some litter over the beds. But it is said that this forced and early growth injures the plant. When the leaf manure cannot be obtained, light rotten barn yard manure may be substituted for it.

*The Musk Melon.*—*The striped Housainee Persian.*—The melon has been cultivated for many years in England, and it is said to have been originally brought from Jamaica. The varieties under the title of *musk melons* have been considered natives of Southern Europe they are very numerous, Loudon's catalogue describes nineteen varieties, but the sub-varieties from intermixture are almost unlimited. If melons of different varieties are grown in the same bed, "not only will the seeds of each be more or less contaminated, but there is reason to believe that those taken from the same individual melon will be found to produce plants, whose fruit may differ very considerably in appearance and character.

The melon is a *species* of the *genus* (or *family*) *cucumis*, or cucumber; *cucumis* is derived from a Greek word signifying a swelling, and melon is derived from another Greek word signifying an apple, so that *cucumis melo* means literally the apple cucumber; but the melon resembles the apple more in its odour than its form. It frequently happens when melons and cucumbers are planted in the same bed, that the intermixture of the male and female flowers of each plant produces, on the respective vines, fruits uniting the appearance of cucumber and melon—therefore such vines should always be planted in detached and separate beds.

Melons are divided into early and late kinds. The early kind comprehends the *beechwood*, *cantaloup*, *Des Carmes*, early cantaloup, germek, green-fleshed Egyptian, green-fleshed Staliur, green fleshed Masulipatam, Polignac, rock scarlet fleshed. The later kind comprehends the Cephalaion, the Persian Darce, the Dampsha, Gerec, the Persian green Boosainec, Persian striped Hoosainee, the Persian Keiseng, the Gerger, Necksheven, silver rock, Sir Gore Onsley's Persian, small Levant, sweet melon of Ispahan, Valentia, the Windsor scarlet fleshed.

The Hoosainee is one of the superior varieties which have of late years been introduced from Persia. It comprises two kinds, the *Dampsha*, and the *sweet melon of Ispahan*. It is said, that if the Dampsha "is kept in a dark room, it will remain good during the winter months." The sweet melon of Ispahan "is a large and very peculiar fruit, somewhat resembling in figure a large swollen cucumber, its skin is extremely delicate, pale, sulphur yellow, smooth, or with very few vermicular reticulations, flesh white, flavour luscious, abounding with a rich saccharine juice. Pigeon dung is used as a manure upon melon beds in Persia, where this fruit is cultivated in greatest perfection. The *striped Housainee* melon was not known in England until 1831. "It is," says a writer in Paxton's Horticultural Register, "a noble fruit, one of great beauty and excellence; its skin is firm but thin; the rind under it, and the fleshy cellular substance adjoining to the depth of rather more than the eighth of an inch, is of a bright green, gradually becoming paler, till it meets and blends with the bulk of the flesh, which is of a pinkish buff or salmon colour. The green portion is not quite so tender and juicy as the internal substance, but the whole may be eaten, so as to have nothing remaining but the thin external integument: there is no fraud in this fine fruit; all is juicy and eatable; the flavour is delicious; the odour that of a fragrant apple, and the