

AMARYLLIS EQUESTRIS, *Ait.* (*Hippeastrum*, *Herb.*—*H. occidentale*, *Ræm.*—*Amaryllis Belladonna*, *Sw.*)

NERINE SARNIENSIS, *Herbt.* Hab. Guernsey.

N. PULCHELLA, *Hook et Arn.* Hab. C. G. H.

ZEPHYRANTHES ATAMASCO, *Don.* Hab. N. America.

Z. ROSEA, *Bot. Reg.* Hab. Cuba.

PANCRATIUM OVATUM.

NARCISSUS JONQUILLA, *Bot. Mag.*

SANSEVIERA GUINEENSIS, *How.* Hab. Eastern Africa.

ORNITHOGALUM ———?

HYACINTHUS ———?

SCILLA ———?

ALLIUM CEPA, *L.* "Onion." The cultivation of the onion occupies a large share of attention at the hands of the Bermuda planter, as the soil of the islands appears to be well suited to this vegetable, and the high price obtainable during the spring months in the New York market, renders it probably the most profitable of crops. The Bermudas, owing to their position eastward of the warm current of the Gulf Stream, have a winter climate far milder than the Southern States of the American continent, situate in the same latitude; and are moreover never visited by those sudden changes of temperature during the early spring months, which do so much damage to growing crops even in South Georgia and Florida. Once only in the memory of man have the Bermudas been visited by frost, the thermometer rarely falling below 50° even in February. The crops therefore planted in December or January, regularly attain maturity in April, the onion being ready for shipment about the first week of that month, a date far earlier than it is to be procured from the Southern States. To the Bermudas New York must therefore always look for the earliest supply of vegetables, and it will be well for the islanders to bear in mind the great necessity of maintaining a proper system of steam communication with the metropolis of the western world.

LILIUM CHALCEDONICUM.

L. CANDIDUM, *Willd.*

L. SPECIOSUM.