

(*Juglans regia tenera*), about twenty years planted, forty-five feet in height, and fifteen inches in diameter, standing on the premises of Colonel Peter Force, in the city of Washington, is perfectly hardy, and bears yearly an abundance of excellent nuts. This is considered the most valuable of all the walnuts, as the tree begins to bear in eight or ten years from planting the seed; and the fruit is very delicate, keeps well, and is rich in oil."

The nuts when planted should be steeped seven or eight days, and planted in the beginning of March. In forty days the shoot will appear.

In Cashmere, walnut oil is used for painting, burning, and for cooking.

"The Almond, (*Amygdalus communis*), which is indigenous to Syria and Northern Africa, has become naturalized in the south of Europe, Madeira, the Azores and the Canary Islands, and is cultivated for ornament or its fruit in the central and southern portions of the United States. The advantages of this tree may be briefly summed up in the following words: It prospers upon indifferent soil; requires but little care in its cultivation; is beautiful as an ornamental tree; useful as a shade tree; and profitable in its production of a much-desired fruit, yielding in its bearing years about 20 pounds to the tree, which, at 15 cents a pound, would amount to at least \$500 to an acre. The amount of almonds annually imported into the United States is believed to be valued at more than \$250,000.

The Cork-Oak (*Quercus suber*), which is an evergreen tree, indigenous to the south of Europe and Northern Africa, which furnishes the well known article, cork, Mr. Browne thinks may be advantageously introduced into the South-western States. Some of these trees have been grown to large size in England and Ireland. The cork comes from the outer bark of the tree, which naturally falls off, though it is much more valuable when removed artificially.

"When this oak has attained the age of fifteen years, according to Hamel, or twenty years, according to Bosc, the bark is removed for the first time; but this first bark is found to be cracked, and full of woody portions and cells, and hence it is fit only for fuel, or perhaps for tanning. The second disbarking takes place in eight or ten years, when the cork is sold to fishermen for buoying up their nets, and to others for inferior uses. But, in eight or ten years more, the tree yields cork of good quality, and so continues to do until it is two or three centuries old, the cork improving in quality throughout the whole period."

Licorice (*Glycyrrhiza glabra*) has been introduced and somewhat experimented upon in some of the Southern States, but we do not get any very flattering accounts of success. Mr. Brown thinks

"There is no reason why its culture could not be profitably extended in most localities where it will thrive. The amount annually

imported in a crude and manufactured state is valued at about \$300,000."

It is a tender perennial plant, largely grown in the south of Europe as a profitable crop. There is a plant called wild licorice growing in the New England States.

As an oil-producing plant, if not for the purpose of extracting opium, the cultivation of the Poppy (*Papaver somniferum*) is recommended, because

"There can be but little doubt that our clear sky, fervid summer sun, and heavy dews, would greatly favor the production of this article; but how far these circumstances, in connection with American ingenuity in devising improved methods for its extraction, would allow us to compete with the cheapness of labor in the East, can only be determined by actual trial. Certainly it is an object worthy of public encouragement, as the annual amount of opium imported into the United States is valued at upwards of \$407,000—a considerable portion of which might be saved, and thereby add to our resources."

Iceland Moss may be grown, probably, in the mountainous regions of the North, as well as in Scotland. In Iceland it is used as food; in this country as medicine.

The Florentine Iris, or Orris-root Plant: (*Iris florentina*), a perennial, native of Carniola, and common in the gardens of Europe, is another of the plants recommended, if not for the production of orris, for the purpose of ornament. The flowers, which put forth in Spring, are noted for the graceful curve of their petals, as well as for the brilliancy of their hues.

Turkish Rhubarb, as it is erroneously called in this country, comes from the *Palmated Rhubarb*, (*Rheum palmatum*), a perennial, native of Russia and some parts of Asia, whence the dried roots is imported into this country for medicinal purposes.

The East Indian Rhubarb, which is also largely imported, is grown in England to a large extent. If its culture were success-fully prosecuted here, we might thus add to our productive resources.

In the middle and cooler parts of the United States, the seeds may be sown in March, in a gentle hot-bed, and, when the roots are about an eighth of an inch in diameter, they may be carefully drawn up, preserving the tap-root, and planted in a fine rich and deep soil.

Among other out-of-the-way things recommended for cultivation in this report is the Assafœtida plant (*Ferula assafœtida*) a native of the South of Persia, growing on the mountains in the Provinces of Charasaa and Laar, where it is called Hingisch. The gum, resin, known in commerce under the name of "assafœtida," is the concrete juice of this plant, which is said to vary according to the soil and situation, not only in the shape of the leaves, but in the nauseous quality of the juice which comes from the inside portion of the perennial roots, which grow as large as a man's arm. When the

plants are four years old, the roots yield the gum, which exudes from the cut-off-end as it stands in the ground. It would probably grow in the mountains of the Southern States.

In Cashmere, as well as other countries, not only the mountains are made to produce food, but the lakes and streams.

"*The Sinhara or Water Nut* (*Trapa*?), is a native of Cashmere, but grows abundantly in the lakes near the capital, especially in the Wurler lake, and yields an average return of 10,000,000 pounds of nuts a year. They are scooped up from the bottom of the lake in small nets, and afford employment to the fisher men for several months.

"These nuts constitute almost the only food of at least 30,000 persons for five months in the year. When extracted from the shell they are eaten raw, boiled, roasted, fried, or dressed in various ways after being reduced to flour. The most common preparation is to boil the flour in water, so as to form a kind of gruel, which, though insipid, is very nutritive.

The Lotus (*Nymphaea lotus*) is also a native of the lakes of Cashmere, and its stems serve as another article of food. In autumn, after the blade of the leaf has begun to decay, the stem has arrived at maturity, and being boiled till tender furnishes a wholesome, nutritious diet, which is said to support, 5,000 persons in the city for nearly eight months in the year.

"This plant, as well as the preceding, probably would succeed well in the muddy bottoms of the coves, creeks, and sloughs of our lakes and streams; and, if not relished as human food, doubtless its produce would serve to nourish animals."

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In a recent number of the *Cultivator* we were surprised to find a practical farmer gravely maintaining the advantage of applying stable manure as a surface dressing. The following communication to that journal gives very ably the opposite and certainly more scientific view:

APPLICATION OF BARN-YARD MANURES.

MESSRS. EDITORS.—I am one of the many readers, that you imagined would be surprised to learn how so good a farmer as Mr. JOHNSTON applies his barn-yard manure. That he raises very fine crops of corn in his way, I can readily believe, because I have seen good crops raised by planting on merely inverted sod, and certainly the addition of manure, in his way, would add materially to the crop; and also because I am confident that Mr. Johnston would not persevere in his plan unless he did raise good crops. At the same time, it does not necessarily follow that his plan is the most economical way of applying manure.

When I commenced farming in this country twenty years ago, I used to heap up my manure, I suppose because I had always