

A bushel of potatoes will certainly make as much pork as one half bushel of corn (and I think three pecks) if properly fed in connection with each other. To get the most value, however, potatoes should not be boiled, but steamed. We all know the peculiar excellence of a mealy potato over a boiled one, and steaming has in fact the same effect as baking. The potato does not become water soaked, but the moisture of the potato becomes heated and expands, thus breaking up the starch cells, so that the potato is comminuted with but little trouble, and can be fully digested by the animal." The best way to cook feed for swine is to boil the potatoes and corn meal together, adding roots of some kind, as beets, parsnips, carrots, or pumpkins. Steaming may be good for potatoes alone; but it is decidedly better to mix a variety of feed to be cooked; and always use a liberal supply of corn and meal where hogs are being fattened. Some farmers feed corn in the ear to them, and not much else; but that is a wasteful practice, as much of the grain is scattered among the manure of the pen and is lost. The experience of our more advanced swine breeders is, that cooked meal produces considerable more pork than the same weight of shelled corn or meal fed uncooked.

THE POMME GRISE, AND THE SWAYZIE POMME GRISE.

BY REV. R. BURNET, LONDON, ONT.

THE former of these apples has a number of synonyms. From the peculiar tawny color of the skin, the French are in the habit of calling it "Pomme de Cuir." English people, acquainted with its French name, call it "Gray Apple." This designation suits its appearance exceedingly well, for it is singularly marked, and once known can never be forgotten. Its excellence in Canada cannot be called in question; unquestionably it is the finest dessert apple we have. It is of French origin, and holds the same relation to apples as the Seckel does to pears. Its exceedingly marked peary flavor has recommended its cultivation wherever known. Several summer apples are exquisite in their flavor, and of great beauty, but for modesty of look and real genuine goodness, commend us to the Pomme Grise. Some find fault with its size; it is easy to find fault, in fact that is the commonest accomplishment of mankind. It bears prolifically, and this may in part account for its diminutive size. Great size and fruitfulness seldom distinguish one variety of fruit. The tree is a strong grower, and requires no particular extra care. Its home, like that of the Famous or Snow Apple, is the isle of Montreal. It has taken kindly to its trans-

Atlantic location. Nor is this to be wondered at; Hamilton beach 'is on the parallel of Capo Finisterre, on the north-west of Spain, and should St. Malo and neighborhood prove to be the country of its birth, it is not to be wondered at that it suits the climate of eastern Canada. It takes kindly to the soil of Ontario, and luxuriates in the western peninsula, succeeding more especially in the neighborhood of Niagara and Grimsby. We have never seen them excelled as grown on the Niagara river. The Messrs. Brown, perhaps, raise as good Pomme Grise as are known anywhere. Mr. George Leslie, Jr., Toronto, has shown fine samples grown in his grounds, and the same may be said of samples from various parts of Yonge street.

We are led in the same connection to speak of the Swayzie Pomme Grise, so named, we have been told, from Colonel Swayzie, an inhabitant of the Niagara District. Beadle's *Canadian Gardener* expresses the opinion that the apple originated on this farm. The original tree was blown down, the author says, during the summer of 1870, and was standing in an irregular clump of apple trees, having the appearance of being the original seedling nursery, from which were raised the first apple trees planted out in orchard form on the farm. However this may be, we confidently affirm that this variety of apple is not as widely cultivated as it ought to be. To some tastes it is superior to its cogener, the Pomme Grise. Certainly its flavor and delicacy go far to recommend it. It, too, might appropriately enough be called leather-skin, only it is of a lighter color than the Pomme Grise; sometimes with a blush on the cheek, and sometimes not, oftener with none. Both varieties are noble keepers, only fit for use about this season of the year. To those who have cultivated the varieties, and have plenty of them, it need not be said that they are as good for cooking as for dessert. Their dessert and cooking qualities are unexceptionable. The best mode, perhaps, to keep them is to store them in barrels, and only open when about to be used. Their long-keeping qualities commend them to dealers in fruit. We are not acquainted with any two other varieties more likely to give satisfaction to fruit-growers than these. The F. G. A. of Ontario did well to disseminate the Swayzie Pomme Grise. It will find its way wherever tried, and prove a lasting comfort to the planter. We strongly advise fruit-producers, especially the producers of apples, to largely plant winter varieties, as being profitable and satisfactory. Planting many varieties like reading many books, apt to dissipate the energies. For winter use, few varieties can compare with the Pomme Grise, Swayzie Pomme Grise, Golden

Russet of western New York, Grimes' Golden, Northern Spy, Kopus Spitzenburg, and Rhode Island Greening.—*The Canadian Horticulturist.*

RETINOSPORA ERICOIDES A MISNOMER.—Is not Mr. Syme mistaken when he charges M. Carrière with saying this "is a native of Japan?" I have too high an opinion of M. Carrière to believe he would ever say as a fact, what he could have no knowledge of. In these matters it is best to quote the exact language, with references, of the author charged with the statement. That the plant is simply *Thuja occidentalis*, and nothing more, and has no relation whatever to Japan, is well known to every intelligent American, by whom not only the fact, but the biological law which induces the dimorphism, is understood. Those who wish to pursue this study further will find the explanation in the "Proceedings of the Chicago Meeting of the American Association for the Advancement of Science;" and later, in the excellent "Book on Evergreens;" by Mr. Josiah Hoopes. In branches which I have from the same plant, the upper portion is the normal *T. occidentalis*; the lower, *Retinospora juniperoides*; the dingy-brown base of the tree forming a striking contrast with the green upper part. It does not get brown till cold weather sets in, of which we have had none yet. It seems strange to us over here that our friends in England should be so mystified over these things, which are old to us in America.—THOS. MEEHAN, *Germantown, Philadelphia, in the Garden.*

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