

## CUCUMBERS AND MELONS.

*(Plant, if in open ground, from 18th to 25th May.)*

Both these fruits can be raised in Canada without the trouble of making hot beds, and sheltering them with frames, provided your soil be rich enough, and the young plants are protected from the late frosts, which will sometimes, even in the latter part of May, cut both corn and the tender leaves of the melon. It is not commonly the case, but it has happened even in the early part of June. In general the seeds are put in about the 20th of May, and if you wish to bring them on safely, place a square of bricks about each plant: on this lay a pane of glass. Glass costs very little in Canada. This will serve as a frame-light, and you may open and close it at will. Water your plants, and keep the glass over them at night, or till your plants no longer require such care. Spread a little fine hay over the ground between the plants: this will keep in moisture to the roots, and help ripen the fruit. A bit of slate or glass is sometimes laid beneath the fruit to attract the sun's ray. I have seen splendid melons—musk, cantaloupe, rock, and nutmeg-melons brought to great perfection in the open ground, on new soil. If the summer and fall are fine and sunny, which is generally the case in Canada, you may reckon on having ripe melons in plenty with a little care.

The ends of the shoots, of both melons and cucumbers, should be nipped as soon as the plant shows for bloom, this increases the size of the fruit very considerably.

There is a plan that I have seen recommended in horticultural books for growing cucumbers: this is on a frame of sticks, placed close together, slanting like the pickets of a ha-ha fence. On this the vines are trained, and suffered to grow, stopping the length of the end shoots, to keep them from trailing beyond the frame: or the top of a bush set in the ground for them to climb, has also been recommended: the former plan, if more trouble, is certainly the neatest.

## MELONS PRESERVED.

Cut a ripe musk or cantaloupe melon in slices,—remove the seeds,—sprinkle a little white sugar on the fruit, and let it stand for an hour. To every pound of fruit allow three-quarters of a pound of sugar, white, it should be; a dozen cloves, and some ginger, sliced. Now pour off the juice that has run from your fruit,—put it along with the rest of your sugar and spice into a clean skillet or preserving-pan, and boil it up. When boiling put in your melon and boil for half an hour. The peel of a lemon, thinly pared and cut in strips, may be added. The juice of two, squeezed in, greatly improves the preserve, but it may be omitted. This makes a very beautiful-looking preserve, of a fine apricot colour. It is very rich; but rather too luscious for some tastes.