

the grape-vine, two of which were first described by me in the *Prairie Farmer*.

7. On the elm it requires a very great number of egg-slits to cause blight; on the crab a less number; on the pear, a very small number.

8. On the elm and crab-apple, and most other trees, the egg is generally placed half in the sap-wood and half in the bark. On most varieties of the pear, it is generally placed in the bark, not penetrating into the sap-wood.

9. The most feasible remedy for "fire-blight" is to destroy the leaf-hopper eggs, as soon as possible after the fall of the leaf, either by trimming off the twigs containing them, or throwing them on the ground, or by shaving off a very thin slice of the bark with a sharp knife, wherever egg-slits are observed, so as to cut into the eggs. It is of no use to trim off twigs which are already blighted.—*Boston Cult.*

PURCHASE OF SEEDS.


The chapter under this head we copy in full, for nowhere is the information and advice it contains more needed:

"It costs as much trouble to grow flowers from bad seed as from good, and whoever takes the trouble should make sure of seed that will be worth it. The stuff sold at little seed-shops and corn-chandlers is generally only good enough for the birds, and all the skill in the world would be exercised in vain upon it with a view to getting good flowers. Some of the common kinds are pretty sure to be good, no matter where you get them; but asters, stocks, balsams, zinnias, and others prized for their high coloring and distinctness of habit, should

be purchased at none but first-class houses. The seed of choice flowers is saved with as much care as gold dust—for it is gold dust in another form—by all the leading growers. The plants for seed are picked with the greatest care; and as the best flowers produce the least seed, and single colorless and ragged ones plenty, that which is skilfully saved is valuable to a grain, and the rubbish is valuable only in pounds and bushels. All sorts of tricks are practised upon seeds. Good seed is purchased at a fair price, and mixed with the worst to increase its quantity, so that in a packet of some hundreds there will perhaps be only half a dozen worth the trouble of culture, and you cannot know it till your trouble is nearly over and the plants are in bloom; then you are dismayed to find only one in fifty worth looking at. Asters, stocks, and balsams have been brought to such high excellence by careful culture and skilful saving of the seed of the best flowers, that those who grow from penny and two-penny packets have no idea of the beauty of the flowers which may be secured from a pinch of first-rate seed. Asters are now to be had of the size and fullness of dahlias, and of all shades of color. Balsams the same. Stocks of the best kinds produce grand pyramids, equal to the best hyacinths, and all the leading annuals are saved in distinct colors, so that the grower is in no quandary as to what the tints will be, if the seeds come from a first-rate house, and are sown separate as received, and with tallies to distinguish them. There is an immense trade carried on in penny packets of dead or worthless seeds in London, and that is one reason why the London people are so far behindhand in the growth of flowers. As a rule, never save seed of your own growing; you can buy for sixpence what it will cost you five shillings in trouble to obtain; and there are a hundred chances against your saving a single pinch that shall be worth the paper you wrap it in."

DOMESTIC ECONOMY.

MAKING AND KEEPING CIDER.

IDER on the farm, is a democratic drink, not so much used as it was forty years ago in New England, but more used now than it was a dozen or more years ago, when it was thought to be the forerunner of something worse, by initiating a taste for ardent spirits. Many people still condemn the use of cider as a beverage, with whom we shall not argue the question upon its merits, but will only say that those people who will drink cider, should try to secure an article of the best quality; for to our certain knowledge, there is a kind of cider made from good honest apples, but spoiled in the handling, which is not fit for any human stomach, except in the shape

of vinegar, while we do also aver that there may be cider which will give an agreeable flavor to the palate, and sit nicely upon an unperverted stomach.

The introduction of little portable cider mills has been a damage to the quality of the cider,—not absolutely of necessity, but because the cider maker was tempted to press off his pomace as fast as it came from the mill. Cider-making, like cheese-making, is not entirely a mechanical process, but partakes largely of the chemical, and there is nicety of chemical ripening in the pomace of the cider-maker, as well as in the curds of the dairyman.

Whatever mill is used for grinding the apples, to secure a good cider, the pomace should not be pressed out under six hours