

boleti, have disappeared from those localities where the vine has been diseased. This observation was made known in 1853 to the Linnean Society of Bordeaux: and it has been remarked that since the minute cryptogams (such as *Erysiphe oidium* on the vine, *Botrytis* on the potato, and *Ustilago carbo* on the maize) have been attacking and destroying these necessities of life, so have the large kinds of mushrooms been comparatively rare. But since the autumn of 1862, the Agarics and Boleti have reappeared in great quantities about Bordeaux, and the markets of this large town have been encumbered with them. From this fact, Dr. Desmarts considers himself justified in foretelling the final disappearance before long of the vine disease.—*Les Mondes*.

**LOVE OF THE FRENCH FOR FLOWERS.**—The passionate love of flowers is a marked characteristic of the Parisians, and the sale of flowers is in Paris an extensive and lucrative branch of trade. It is computed that the various little patches of ground in the vicinity of the French capital, appropriated to floral cultivation, realize an annual income of 32,000,000*l.*, and give employment to 500,000 persons. In Paris alone there are no fewer than 294 florists, and on occasions of public festivity, their conjoint traffic not unfrequently amounts to 70,000*l.* At a *fete* given last season by one of the foreign ambassadors, the cost of the flowers was 22,000*l.*

#### HOW TO BLANCH CELERY FOR EXHIBITION.

—Of all the exhibitions we have ever seen, Bolton, in Lancashire, takes the lead for the admirable manner in which the vegetables are staged, everything being so clean and orderly, even the potatoes, leeks, and celery, are as clean as new pins. What, however, struck us most, was the clear white color of the celery, from the root to nearly the top being quite free from diseased specks and discolorations. On enquiry, we find it is the practice not to earth up the celery at all, but simply to tie it up as it grows, and wrap coarse paper round it, occasionally removing it for the purpose of seeing that the stalks are growing straight, or to assist them in doing so, when wanted for exhibition purposes.—The flavor may not be quite so good, or quite so crisp, as when grown in the ordinary way, but the color is certainly much better for exhibition purposes when grown in this way, and is not inferior in size. The new imperial pink celery appears to us to be the best of the pink or red kinds for showing, as it produces very little heel, and is a large growing, solid, crisp, fine flavored kind. The new imperial white is fully equal to it, the only difference being in the color. In fact, the former, as shown at Bolton, was bleached to almost a clear white.—*Gossip of the Garden*.

**CHINESE SHEEP IN EUROPE.**—Mr. Legabbe has presented to the Society of Acclimatization of Paris, three Chinese sheep, part of a flock he says he has had for several years, numbering at the present time more than three hundred. Their fecundity is remarkable. The ewes breed regularly twice a year, and produce from two to three lambs, and even up to five at each birth. The director of the School Farm of the Vosges, informs M. Legabbe that one ewe has produced ten lambs within the year. The wool is at least as good, he adds, as that of other sheep, but owing to the breeding habits of the females, the quantity is somewhat less. Although the ewes manifest no unwillingness to bring up their whole family, it has been found desirable to allow them to suckle only two lambs each, goats being kept as nurses. At a recent meeting of the above named society of Great Britain, it was stated that the flock of Chinese sheep were in a thriving condition; all that were offered for sale were readily purchased, and there is a demand for more. Lord Powerscourt reported the birth of four lambs in one of his ewes. Five lambs were added to the flock of the society in September.—*English Paper*.

**BIRDS AS DESTROYERS OF INSECTS.**—A distinguished naturalist, M. Florent Prevost, conceived the idea that it would be a matter of great interest to collect, at different periods of the year, the stomach of every description of bird he was enabled to procure, to examine and preserve its contents. This collection, commenced thirty-five years since, has now reached a considerable size. The stomachs, opened and dried, together with their contents, are fixed on cardboard, upon which are inscribed, besides the name of the species of the bird, the indication of the locality and the date of its death, together with the names of the animals or plants which have been recognised as forming part of the contents of its stomach. It results from these researches that birds are in general far more useful than hurtful to the agriculturist, and that the mischief done at certain periods by the granivorous species is largely compensated by the consumption of insects they effect at other periods.—*Medical Times*.

**RICE AS FOOD IN INDIA.**—Rice is the favorite food of the people of India; but, except in Arracan and a few other districts in which it constitutes the chief and almost only article cultivated, its use is confined to the richer classes throughout the country. Millet constitutes the chief grain food of a considerable portion of the people. The average annual export of rice from America for the past eight years has been 112,000 tons. The Burmese recognize nearly a hundred varieties of rice, but the principal distinctions between different kinds are as follows:—hard grain, soft