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OFFICIAL PART.

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A few Hints on Vegetable-growing.

Tomatoes.—Another cool, wet summer, and consequently, wherever I turn, I see a quantity of green tomatoes clinging to the plants and no signs of really ripe ones. Hundreds of bushels will go to the pigs this season, as they did last year, and all for want of a little consideration. If you want a lot of leaves and wandering stalks, covering an immense extent of land, and only ripening their fruit, if ever, when the sun has lost its flavour-giving power, you can set your tomatoes, as I saw recommended in the Americans papers last week, at six feet between the rows and four feet in the row.—which will give about 1,800 plants to the imperial acre: there will be plenty of herbage, but not many bushels for the canners, who need sound well ripened fruit. Then, try the plan I have so often recommended in this Journal: plant two feet between the rows, and eighteen inches in the rows=12000 to

the acre—stake them, and pinch back the suckers at the axils as soon as they begin to shoot, and see every fruit ripen from the second week in July to the first week in September. Like tobacco, the plants will require suckering at least once a week, but any child can do it, and it is soon got over. Stakes, 3½ feet long, don't cost much here, and any strong rags do to tie with. Bad as the season has been for ripening fruits of all kinds, I have had to buy green tomatoes to make my usual autumn-pickles, my own having all ripened and, as we do not care much for them ourselves, I have the pleasure of giving away to my neighbours what was certainly a rarity this year, namely, thoroughly ripe early tomatoes.

The market-gardeners in the neighbourhood of large towns, with their glass-houses, cold frames, &c., manage to ripen off a crop of tomatoes in pretty fair time, but even they would gain a good deal if they would adopt more generally the single stem plan. Dr Girdwood, on his island, and the Messrs. Dawes, at Lachine, always practise it, and believe in it thoroughly; at Sorel, no other cultivation of the plant is pursued, and there it is not an uncommon thing to see ripe tomatoes by the 10th July, and selling for 50 cents a dozen! But we have not all got gardens on the Sorel sand!

And as to the kinds of tomatoes to grow, what shall I say? *Acme* is good and early; *Favourite*, *Perfection*, *Smooth-red*, are all useful kinds; *Mikado*, or *Turner's hybrid*, I don't care for. If your soil is poor, try the *Trophy*, but at all events don't attempt the growth of the modern sorts unless you can be sure of starting them into quick action in an advanced state and in a sunny exposure at an early date in summer. A neighbour of mine sent for his plants to Toronto—very fine well grown plants they were, too, and travelled superbly—but they were all too large-fruited for his purpose, and the consequence was that, in spite of his growing them