

presenting a most beautiful appearance. The objection to them now is that they are too high, and cannot be shortened without spoiling their looks. That noble evergreen the Norway Spruce, grows more rapidly than the balsam, and a belt of it will form in less than ten years a dense barrier against the wind, full twenty feet high. Tastefully planted groups or belts of evergreens have a most lively and pleasant appearance in the winter time, when other trees are despoiled of their foliage. If a living screen is desired as quickly as possible, a single line of evergreens may be planted, the trees being placed within three or four feet of each other; but if immediate shelter is not so necessary, they may be planted farther apart, say eight or ten feet, and even at that distance, they will ultimately, nay speedily, form a close and continuous belt. Where land is no object, and a strip several rods wide can be spared, it is better to plant somewhat loosely and irregularly, so as to give the screen a grove-like appearance. Where land is precious, a belt of evergreens may be made to occupy a comparatively small amount of space as to width, by pruning the trees flat-wise, and so confining them within a narrow compass. This, of course, mars their beauty somewhat, and gives them a utilitarian, hedge-like look, but it affords the desired shelter, while it economizes ground.

Evergreen trees may be removed directly from their natural places of growth, and with great care, made to live, but there will always be a percentage of loss. They incline to grow in moist and sheltered spots, and miss the advantages to which they are accustomed when moved to a dry and exposed situation. In some cases young trees can be got upon the edge of swamps that have sprung up in comparatively dry places, and there bear removal better. But it will pay, generally speaking, to go to the nursery-man. Trees raised from seed in open grounds, or transplanted when very small from the woods, may be safely moved. Evergreens are offered very cheaply by nursery-men, and for the comparatively small number usually required, no great outlay will be occasioned.

Fruits Suitable for Cultivation in Upper Canada.

To the Editor of THE CANADA FARMER.

SIR,—In your issue of February 15th, you give a list of fruits recommended for growth by the "U. C. Fruit Growers' Association." Owing to the "Electoral Division Society" having an Exhibition on the same day that the Association met for the purpose of completing the list in question, several parties residing in Toronto, who otherwise would have been present, were prevented thereby from attending. This we suppose accounts for the partial nature of the list given; speaking rather of varieties grown south of Toronto, than in this and more northerly portions of the Province. We submit the following alterations and additions, and beg your insertion of the same. Our experience relates more especially to the neighbourhood of Toronto. Duchess of Oldenburg and Alexander apple, added to the list of "very hardy" kinds; each of them succeeding well where either the Snow or St. Lawrence will. Yellow Bellefleur, Canada Reinette, and Holland Pippin in addition to the list for "general cultivation," both being well known profitable sorts. Fall Jennetting, Porter, Swezie Pommé Grise, and Swaar should also be added to the list with Yellow Bellefleur, (marked by the Association for trial.) They have been thoroughly tested in this neighbourhood, and found to succeed well.

Among the list of pears for trial, are many which we should place for general cultivation, and many varieties not mentioned at all, which have been tested here. We recommend the subjoined list for general cultivation, in addition to those given by the Association, and we could add a great many more

for trial, but refrain from fear of trespassing too much on your space.

Swan's Orange, Ott's Seedling, Vicar of Winkfield, Howell, Doyoune Boussock, Napoleon, Stephen's Genesee, Easter Beune, Doyoune Sienl, Glout Moreau, Jaminette, Doyoune d'Alencon, Duchesse d'Angouleme, Beuno Clairgeau, Osband's Summer, Bourre Giffard, Grey Doyeune, Beurro Diel, Rostieger, Doyeune d'Ete, Buffam, Winter Nellis, Lawrence, Beurro d'Anjon, Sheldon. The last named 13 varieties are on the list for trial by the Association, but have all been sufficiently tested here to warrant us in speaking confidently of their merits.

We would recommend that the following varieties of plums, marked by the Association for trial, namely, Jefferson, Pond's Seedling, and Columbia, be thrown into the list for general cultivation, as they answer here equally as well as any of the varieties therein mentioned.

Every one of the list of cherries marked for general cultivation south of Lake Ontario, and the Great Western Railway, do well about Toronto; their names are Black Tartarian, Elkhorn, Black Eagle, Elton, Napoleon Biggarrae, Early Purple, Yellow Spanish, and Governor Wood. All of the Dukes and Morell's are perfectly hardy, and will do well wherever cherries will grow, whereas the Association only gives 2 varieties for general cultivation.

We think it would have been better for the "Fruit Growers' Association," when speaking of gooseberries to have given the list mentioned, and have said that the English varieties do well on properly managed clay soils, rather than to have recommended the "Houghton's Seedling" for general cultivation, which is, comparatively speaking, a worthless variety.

Among currants we should recommend that Black English, Red Dutch, White Dutch, and Red Russian, be struck out of the list, having been entirely superseded by other varieties, and that the following well-known good kinds should be added: Red Grape, short bunched Red, and La Versailles.

Red Antwerp we find is omitted in the list of raspberries, while we consider it worthy of a place with any of those mentioned, we would also say that the Red Marvel, of the four seasons, does as well here as either Franconia or Belle de Fontenay. Red Marvel is not mentioned by the Association at all.

MoAvoys Superior and La Constante strawberries, mentioned for trial by the Association, we have seen growing here, and bearing abundant crops, and we should recommend that they be added to the list for general cultivation. La Constante is especially noteworthy, as being a very late variety.

With regard to grapes, we think Adirondac, Tokalon, Iona, Israella, and Creveling might be added to the list on trial, while Diana and Rebecca should be taken out, both being old and well known varieties.

The Association give no lists of either Siberian Crabs or Peaches. Peaches, though not succeeding in many parts of the Province, are grown in the Niagara District, in a great many places bordering on Lake Erie, south of the Great Western Railway, and also in the neighbourhood of Goderich; while without Siberian Crabs, many cold parts of the Province would be almost without anything in the apple way. We would mention the Transcendant as the finest and best crab grown in this neighbourhood.

For the Toronto Gardeners' Improvement Society,
ALEX'R. PONTEY, President.

March 26th, 1871.

Farmers' Gardens.

Now that the season of making gardens is drawing nigh, we will offer some suggestions on the subject. Our text is that farmers do not generally have good gardens. That class of people which ought to have the best—the legitimate tillers of the earth—often lack the luxuries which a well cultivated garden will supply to the table each day in the year. We believe they generally intend to enjoy these products, but there is no allowance made for the garden work in the ordinary plan of yearly labours, and the result is the fruit and vegetables are neglected. We advise every farmer to expend at least fifty dollars in labour on his garden devoted to fruits and vegetables for family use. The "value received" for this investment will be amply returned in a variety of ways which will be readily suggested to the imagination of the lover of good things "all the year round."

In a garden one should cultivate a variety, so as to have a seasonable supply for the table at all times. Of spring growth, asparagus, lettuce, and radishes are among the earliest and best. If the lettuce is grown

in a hot-bed, and the asparagus well managed, these vegetables may be placed on the table very early in the season. Part of the asparagus bed might be covered with a cold frame, which would bring it forward earlier and so lengthen the season. When the spring vegetables are gone the more delicious ones of summer growth supply their place. Early potatoes, beans, corn, onions, peas, beets, tomatoes, cucumbers, and cabbages diversify the farmer's living. At this season also the small fruits in ample abundance should be daily on his table. Strawberries, raspberries, and blackberries succeed one another in order, and continue the supply until the fall fruits mature. There need be no failure in growing these fruits. Nor should the garden be without a bed of celery for winter use, and the various vegetables which remain in the ground to be used when the winter frosts first leave it, should be amply cultivated.

We believe every farmer would make money by having such a garden though it cost him twice the amount we have indicated. It would forego the use of costlier food, and it would be beneficial to the general health of the family. During the summer—and even the whole year—it would supply the main bulk of the food. We can likewise add that gardening is pleasant employment, and all the members of the family would become interested in it. Let the boys raise their berries and grapes, and aid the ladies in having what they invariably take delight in, namely, a well stocked flower bed.—*Rural New Yorker.*

EVERLASTING FLOWERS.—This class of flowers are becoming every season more popular. For winter bouquets and floral ornaments, and for decorating during the holidays, and other festive occasions in the winter nothing can equal them. They are easily grown and dried.

100 DOLLARS FOR SIX VERBENAS.—Dexter Snow, of Chicopee, Mass., sold last September, the stock, consisting of six single plants seeding Verbenas, to Peter Henderson, of Jersey City. The varieties are of the Italian strain; striped, spotted and mottled, and have been brought to their high state of perfection, by the hybridizing of Mr. Snow, who has devoted many years to the cultivation of the Verbena, and to whom we are already indebted for many of our choice varieties.

VARIEGATED LEAVES AND DOUBLE FLOWERS.—Variegated foliage and double flowers, according to Professor E. Morren, never occur together on the same plant. The Professor explains that variegated leaves (the partial disappearance of chlorophyll) is a proof of weakness, whilst the doubling of flowers is a proof of strength; and as both these conditions cannot possibly occur at the same time, variegated leaves and double flowers in the same plant are an impossibility.—*The Farmer (Scottish.)*

SICILIAN MODE OF EATING STRAWBERRIES.—Throughout Sicily it is the custom to eat strawberries along with sugar and the juice of an orange or two. The strawberries, a small kind, come to the table without their stalks, are crushed with white pounded sugar, and the juice of an orange is squeezed over them. The result is a most fragrant and agreeable compound, much superior in my opinion, to strawberries and cream. Indeed, I think it is all but worth while to make a journey to Sicily to be initiated into this mode of eating strawberries.—*Dennet's Mentions.*

THE BREATH OF FLOWERS.—The odours of flowers do not, as a general rule, exist in them as a store or in a gland, but they are developed as an exhalation. While the flower breathes it yields fragrance, but kill the flower, and fragrance ceases. It has not been ascertained when the discovery was made of condensing, as it were, the breath of the flower during life, what we know now is, that if a living flower be placed near to butter, grease, animal fat, or oil, these bodies absorb the odour given off by the blossom, and in turn themselves become fragrant. If we spread fresh unsalted butter upon the inside of two dessert-plates, and then fill one of the plates with gathered fragrant blossoms of clematis, covering them over with the second greased plate, we shall find that in twenty-four hours the grease will become fragrant. The blossoms, though separated from the parent stem, do not die for some time, but live and exhale odour, which is absorbed by the fat. To remove the odour from the fat, the fat must be scraped off the plates and put into alcohol; the odour then leaves the grease and enters into the spirit, which thus becomes "scent," and the grease again becomes odourless.—*Dr. Plesse.*