

can be procured. Lay the young plant in the pot, and either peg it down or lay a small stone on it to keep it in its place, pull the point out of the runner with the forefinger and thumb, to throw all the strength into the young plant. In a fortnight or three weeks they will have filled the pots with roots, cut the runners from the parent plant and shift them into their fruiting pots at once, viz., six inch pots. The soil most suitable is one-half good turfy loam, the other half thoroughly rotten manure, well mixed together. In preparing the pots for the plants use clean ones, placing one potsherd over the hole in the bottom with a few more added so as to ensure an efficient drainage, or what is better put an oyster shell over the hole in the bottom, and use rough bone-dust for drainage, next add a handful of coal soot to prevent the ingress of worms, then place a few lumpy pieces of the loam over the drainage, and put a little of the compost into the pots. Turn the plant out of the small pot and place it in the larger, keeping the crown of the plant rather high in the centre of the pot, and press the soil firmly round the plants for they require to be potted very hard. Give them a good soaking of water through a rose waterpot, and place them on raised boards in front of a south wall, keep them a little apart so that they will have the full benefit of the sun and air to ripen their crowns, keep the pots free from weeds and runners till frosty weather sets in when they are to be placed in a cool cellar. In the spring introduce them into the house in succession, the earliest first and so on, take the surface soil off and top-dress with a compost the same as the plants were potted in, pressing it firmly down with the fingers. Stand them in saucers in the house and give them at all times a liberal supply of water, with the addition of weak liquid manure twice or three times a week. When in flower give abundance of air to make them set properly, when set more heat can be given them till the colouring process begins, when less water and more air will be requisite to give colour and flavour to the fruit. Black Prince should be introduced first, next Keen's Seedling, and lastly British Queen; these three will form a good succession till they begin to ripen in the open ground.

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Vegetable & Flower Garden.

PRESERVATION OF VEGETABLES IN WINTER.

The following timely article is a chapter from Mr. Henderson's (South Bergen, N. J.) forthcoming work on Gardening: "Our manner of preserving vegetable roots in winter is, I think, peculiar to this

district, and is very simple and safe.—After taking up such crops as beets, carrots, horse-radish, parsnips, turnips, potatoes, etc., in fall, they are put in temporary oblong heaps, on the surface of the ground on which they have been growing, and covered up with 5 or 6 inches of soil, which will keep off such slight frosts as are likely to occur until time can be spared to put them in permanent winter quarters, this is done in this section usually during the first part of December, in the following manner: A piece of ground is chosen as dry as possible; if not naturally dry, provision must be made to carry off the water, lower than the bottom of the pit. The pit is dug out from three to four feet deep, about six feet wide, and of the length required; the roots are then packed in sections of about two feet wide across the pit, and only to the height of the ground level. Between the sections, a space of half a foot is left, which is filled up with the soil level to the top; this leaves the pit filled up two feet wide in roots, and half a foot of soil, and so on until the whole is finished. The advantage of this plan is, that it is merely a series of small pits, holding from three to five barrels of roots, which can be taken out for market without exposing the next section, as it is closed off by the six inches of soil between. Also that we find that roots of all kinds keep safer when in small bulk, than when large numbers are thrown into one pit together. In covering, the top is rounded so as to throw off water, with a layer of from 18 inches to 2 feet of soil. The way of preserving roots, with perhaps the exception of potatoes, is much preferable to keeping them in a cellar or root house, as they not only keep fresher, retaining more of their natural flavor and color, but far fewer of them are lost by decay than when exposed to the air and varying temperature of a cellar. Unmatured heads of cauliflower or broccoli, however, are best matured in a light cellar or cold frame, by being planted in close together; in this way good heads may be had to January. Cabbages are preserved very simply; they are left out as late as they can be pulled up by the roots, in this section about the end of November, they are then pulled up and turned up side down—the roots up packed close together, in beds six feet wide, with six feet alleys between, care being taken to have the ground levelled where the cabbages are placed, so that they pack nicely. They are left in this way for two or three weeks, or as long as the ground can be dug between the alleys, the soil from which is thrown in on the beds of cabbage, so that when finished they have a covering of four or six inches of soil. This is not enough to cover the root however, which is left partly exposed, but this is in no way injurious. Some prefer to cover them up at once by

plowing a furrow, shoveling it out wide enough to receive the heads of the cabbages, then turning the soil in on the heads, and so continuing until beds of six or eight feet are thus formed. This plan is rather more expeditious than the former, but it has the disadvantage of compelling them to be covered up at once by soil, while the other plan delays it two or three weeks later, and it is of the utmost importance in preserving vegetables that the operation (particularly the final covering) be delayed as late in the season as frost will permit. Generally more is lost by beginning too soon than delaying too late. Onions, we find, are best preserved in a barn or stable loft, in layers of from 8 to 10 inches deep, covered up with about a foot of hay or straw on the approach of severe frosts. The great point to be attained is a low temperature and a dry atmosphere; they will bear 20 degrees of frost without injury, provided they are not moved while frozen, but they will not stand a reduction of temperature much lower than this without injury.—*American Agriculturist.*

BORAGE.—Borage is a rough plant with fusiform roots, oblong or lanceolate leaves, and blue paniced or drooping flowers. The plant came originally from Aleppo, but is now naturalised in most parts of Europe and America. It is frequently found on dunghills and heaps of rubbish. Parkinson, who died about 1640, states that it grew plentifully in Kent, in his day. Borage was formerly in great request, being reckoned one of the four cordial flowers. "Very light," says an ingenious author, "were those sorrows which could be driven away by borage." Yet borage flowers are at least innocent, which is more than can be said of many other general remedies for care. The whole herb is very succulent, and very mucilaginous, having a peculiar faint smell when bruised. The plant is now seldom taken inwardly. The young tender leaves may be used as salad, or as a pot herb. The flowers are one of the chief constituents in the composition of a cool tankard.

Borage is a pretty annual, and is raised from seeds, and in order to have it young all the year, it should be sown in spring, summer, and autumn, either in drills or broadcast, from March to May. When the plants come up thick, they must be thinned to nine inches asunder. They will not bear transplanting, in consequence of the length of their tap roots; at all events if the operation be attempted, it must be done when the plants are very young. It sows itself in autumn, and likes a dry soil. Borage ought to be cultivated in the vicinity of every apiary, as it is a plant to which the bees resort with great avidity, it being excessively rich in honey.