

firmly packed down, especially over the lower ends of the roots; one-half of the remaining ditch is then filled in, and the rest not before the shoots have grown several inches above the level of the ground. The subsequent cultivation is the same as given above.

During the second year, no care is required except to keep the bed clear until the stalks cover the entire ground. The third year, and not sooner, the cutting may commence, but if there are any roots which have not made a very strong growth it is best not to cut from these, and in fact as soon as any plants show lack of vigor the cutting should be discontinued. Many Asparagus-beds are ruined by too long-continued cutting. We have found it a good rule to commence cutting as soon as the first stalks appear, and stop with the beginning of Strawberry picking.

Immediately after the cutting season, when the roots are enfeebled by the severe tax of having produced many times more than their natural requirement of stalks, is the best time for manuring; yet an application of fertilizers does not come amiss at any time.

The stems, which, after the cutting season, shoot up with great rapidity, should not be disturbed until they die off naturally, when they should be cut and burned. Salt is, by general consent, considered a special fertilizer for Asparagus. We have during several years applied salt to one part of our bed, and not to the other, without perceiving the least difference in the respective yields. At any rate, salt can do no harm, no matter how liberally applied. Stable-manure, bone-meal, superphosphates, and in fact almost any kind of fertilizer, and plenty of it, are beneficial to Asparagus.—*American Garden.*

#### PURE NATIVE WINES.

On the occasion of the recent meeting of the Fruit Growers' Association, held in the city of Hamilton, we were invited with several of the members to visit the wine vaults of Messrs. Barnes & Haskins. We were quite surprised to find that this enterprise had attained to such extensive dimensions, and that already there was a varied stock of old native wines produced from grapes grown in their own vineyards near to the city. It would seem that these gentlemen have been quietly perfecting these wines for some years, until now they compare favorably with the best imported, with this decided advantage that they are pure, free from adulteration of every sort, and not strengthened by the addition of spirits. We all know how difficult it has long been to get unadulterated wines, and that much of the so-called wine of commerce is only spirits colored and flavored to imitate the wine whose name it bears; and now that the phylloxera has made such wholesale destruction of the vineyards of Europe, and thereby caused such an immense decrease in the quantity of wine produced, it will be next to impossible to obtain a gallon of pure wine from those countries. Indeed, the importation of American cheap spirits by the wine producing countries of Europe, to be manufactured into counterfeit wines and sent back for consumption in America, has reached gigantic proportions.

We were assured by Mr. Haskins that the chief object of his firm is to produce wines that shall be pure and free from all adulteration, made from the juice of the grape only, and that for several years they have annually pressed many tons of grapes, all of which were of Canadian growth. Their