HONEY PUDDING.—Ingredients: Honey, one-half pound; butter, six ounces; bread crumbs, one-fourth ounce; eggs, eight. Beat the honey and butter to a cream, and add the bread crumbs; beat all together for ten minutes with the yolks of the eggs. Put into mould and boil for an hour and a half. Serve with any nice pudding sauce.

STRAWBERRIES.—The Crescent strawberry proves to be the earliest here, marvelously productive, and meets with ready sale at good prices when sold at home markets. It is not firm enough for shipment. It will thrive on ordinary soil with ordinary culture. It is more profitable for near market than Wilson. Sharpless is the largest strawberry of all; vigorous, and of good quality when at its best. When over-ripe it loses character. It ripens slowly and unevenly; these are its defects. It is not firm enough for shipment. While it does not yield as many quarts as Wilson or Crescent, it will be profitable to have a portion of the market plantation of this variety, as it brings a fancy price anywhere. It is well to have some firm berries like Wilson or Manchester, as when a hurry comes these can be neglected a few days without loss, while the soft berries must be gathered and sold without delay.—CHARLES A. GREEN, *in Country Gentleman.*

ARSENIC FOR CANKER WORMS.—We gave an account a few years since of the successful use of Paris green by the late Mr. Chapin, in his great apple orchard in East Bloomfield, N.Y., for the destruction of the canker worm. A wagon tank, such as threshers employ, was filled with the usual mixture of Paris green and water, and from it the infested trees were showered by means of a forcing pump. We observe by some late journals that the same method is employed by A. R. Whitney, of Illinois, who has an orchard as large as Mr. Chapin's. A visitor stated that he found the foliage of the trees clean, entire and healthy, while the apple orchards around were desolated with the canker worm. Mr. Chapin destroyed the codlin moth by the grazing of sheep, and we had occasion to observe the contrast between the smooth fruit of this orchard and the badly infested apples of a neighbor who took no care.—*Country Gentleman.*

GLUCOSE HONEY.—The Boston *Journal of Chemistry* makes these queer revelations about glucose honey and other confections:—"Millions of pounds of glucose are made every month. It is used mostly as an adulterant in the manufacture of table syrups, and in adulterating the dark, moist sugars used largely by the poor. Its next largest use is in the manufacture of candies. All soft candies, waxes, taffies, caramels, chocolates, etc., are made of glucose. Children are, therefore, large consumers of this substance; the honey bees also are fond of it, and will carry it away by the ton if it is placed within their reach. The honey made from it is no better than the pure glucose, as it is stowed away in the cells without change. Human ingenuity, it is stated, has reached the point of making honey and storing it in the comb without the intervention of the bee. By appropriate machinery a nice-looking comb is made out of paraffine, and after the cells are filled with glucose syrup, this fictitious 'honey' is warranted true white clover honey from Vermont.

BACTERIA AND THE YELLOWS.—Prof. Burrill says that very recent examinations of specimens of diseased peach trees sent him from Michigan, where this malady has prevailed, confirm his opinion that the disease known as the yellows is caused by bacteria. He finds the same disappearance of stored starch in the peach shoots as occurs in blighted apple and pear trees, and at the same time numerous bacteria. These minute organisms in the pear are rounded oblong, and commonly double-jointed; but sometimes they are single, and occasionally several joints are found. Those found in the diseased peach are long and slender, and consist of several joints. Both may, however, be mere modifications of the same organisms. The pear bacteria are about one-thirty-thousandth of an inch cross diameter, and one-half more in length. Those in the peach are about twice as long. To examine their shape, a microscope magnifying the diameter one thousand times is requisite, and so small are they that a thousand millions would be required to form a solid mass as large as a pin's head.