

these materials together with the best of the soil thrown out from the stations; use this for the bulk of the soil required, but, by all means, have a barrowful of mellow and rather rich soil to plant the tree in. The inferior body of the soil may be spread out on the surface of the ground. The bottom of the hole must now be prepared by the hard materials we mentioned, and that material must be left to the stuff most easily to be attained. Broken stones from quarries, brickbats, chalk, clinkers from a furnace, all these are eligible. Fill in to the depth of four or five inches, ram them hard, then throw over a coating of finely-riddled gravel or cinders—this secures drainage, and prevents the roots entering to any injurious extent. When the trees are growing and doing well, in the course of a few years a trench may be cut all round the outside of the station, and good compost added, into which the roots will immediately enter, and health and longevity will be the pleasing result. The proper and healthful consideration of the roots of fruit-trees is a subject too much neglected. Very frequently a hole is simply dug, the tree thrust into its place, the earth shovelled in, pressed down, and then left. The exclamation is, "Strange it doesn't fruit!" when, to an intelligent mind, the wonder is, that it grows at all.—*The Field.*

Onion Culture.

In our last issue a correspondent sought information on several points relating to onion culture, which we will now endeavour to supply.

1. "The best way to raise onions." Choose rich mellow land, free from weeds. Apply plenty of the very best manure, thoroughly fined. Do not dig or plough deeply enough to bring up the subsoil, four or five inches of well pulverized soil is depth enough to ensure a good crop. When the land is fit, sow either by hand or by a seed sowing machine, according as your patch is large or small. Take pains to have the rows straight. They may be from a foot to fourteen inches apart. When the plants appear, they must be well tilled, weeded, and thinned if necessary. If, however, the land be as rich as it ought to be, they will not require much thinning. Good growers like to see the onions piled two or three deep as they grow.

2. "The best kind of seed." The Large Red, Yellow, and White are the kinds chiefly raised by the great onion farmers in the United States. The white Portugal, a smaller kind, is much thought of for family use.

3. "The time to sow." As early in the season as the ground is dry and warm enough. Onions grown from seed require the whole season to ripen.

4. "The kind of land most suitable for their culture." Onions can be raised on a variety of soils, but do best on those which are light in their texture. A sandy or even gravelly loam, if properly enriched, will give fine crops. Heavy wet soils, though rich, are apt to retard the maturity of the crop, and incline the plants to run to neck rather than form bulbs. The land on which onions are sown should be as level as possible.

Grape Vine Training.

To the Editor of THE CANADA FARMER:

Sir,—When I first read Mr. Bright's treatise on the dwarf renewal system of pruning grape vines, it seemed to be just the thing, and immediately I began to put it in practice. All went on well for a year or two, until my fine, upright cane had borne a crop of fruit, and then the trouble began. The direction was to cut the cane down to two eyes, but there were no eyes on the cane to cut to; the eyes that were there in the spring had grown out into arms or branches and borne one or two bunches of grapes each. The eyes of any value were now all on the branches, and the only method that approximated to the directions which I was able to devise, was to cut off the cane just above the lowest branch, and cut off the branch just beyond the lowest eye on the branch. This made awkward work of it. After more careful observation I found that the top buds drew nearly all the strength of the vine, and that in consequence, the bunches of

fruit on the upper branches were finer than on the lower. This evil was but partially cured by the plan of bending the top down until after the buds had started. The result is, that I have now wholly abandoned that plan of growing the grape vine, and find the two horizontal arms with upright canes, renowned every year, much more satisfactory.

D. W. BEADLE.

SHELTER FOR GARDENS.—The real value of shelter can scarcely be too highly estimated in many of the delicate operations of modern gardening, and the idea of it when associated with warmth is no less pleasing to the mind in winter. On both grounds the free use of evergreens, when forming new gardens or plantations, is strongly advocated; they are invaluable for the shelter they afford, and the idea of warmth which they convey. But a garden or pleasure-ground, planted wholly with evergreens, few would be bold enough to advocate; such would be heavy in summer, and monotonous in winter. Evergreens may abound, but they must not super-abound. To abound even, they require to be judiciously varied. The free and spreading forms should be mingled with the formal; the large-leaved and small-leaved kinds must be properly arranged and adjusted; the light-green, the dark-green, the glaucous and variegated, must be represented in varying proportions, to suit the character of the mansion and the surrounding scenery.—*Gardeners' Chronicle.*

Markets.

Toronto Markets.

"CANADA FARMER" Office, Tuesday, April 11, 1865.

Since our last report, we have had for the most part, a continuation of the beautiful spring weather with which the season opened, but towards the close of last week and the beginning of this, it turned cold, rainy, and disagreeable. The state of our markets since our last quotations is more hopeful as to prices, which have advanced considerably, but the stock is so light that the transactions in this branch of trade have been few and small. It was thought that the opening of navigation would more produce with more activity, but the break in the American canals, and the scarcity of flour and wheat in the country, have continued to prevent any activity, worth the name, as yet. Several vessels have, however, cleared from our port, laden with grain for Oswego, but others have to lay up again for want of freight. Our advices, however, from both home and foreign markets, show a more favourable state of trade than there has been for some time past. A reference to any of the Liverpool or London circulars will show that Canadian produce, in a great many of the staple articles of consumption, commands a very high price, and ranks with the finest kinds of any of the other countries represented. This is especially true of flour, wheat, butter, pork, and Petroleum. A large sale of 400 head of live stock, was made by one firm here to a New York broker, who purchased for that market. They were all prime cattle, and brought \$25,000 in gold. This is the largest single sale made in Canada for some time past, and we hope to see many more such before long.

Flour steady; No. 1 superfine at \$4 30 to \$4 40 per bbl, extra, \$4 60 to \$4 60; superior extra, \$1 75 to \$3; fancy, nominal, at \$4 40 to \$4 60.
 Fall Wheat steady, firm, wanted; not much doing; selling at 95c to 98c per bushel.
 Spring Wheat—in better demand and advanced, at 92c to 98c per bushel.
 Barley higher and in fair demand, at 70c to 80c per bushel.
 Oats at 42c to 45c per bushel, from teams and in store.
 Rye 60c per bushel.
 Pease firm and steady, at 50c to 55c and 90c per bushel.
 Hay—Market well supplied at \$14 to \$16 per ton.
 Straw in poor supply at \$12 per ton.
 Provisions—Butter—Fresh, wholesale, per lb., 15c to 17c; retail, per lb., 16c to 18c; in tubs, wholesale, per lb., 15c to 16c.
 Eggs—Wholesale, per dozen, 10c to 12c; retail, per dozen, 12c to 15c.
 Hams—Wholesale, per lb., 9c to 10c; retail, per lb., 10½c to 11½c.
 Dutch Bacon—Wholesale, per lb., 8c to 9c; retail, per lb., 11c.
 Cheese—Wholesale, per lb., 10½c to 11½c; retail, per lb., 14c to 15c.
 Lard—Wholesale, 11½c to 12½c per lb.; retail, 14c to 15c.
 Beef in poor supply at \$4 60 to \$6 50 per 100 lbs.; 8c per lb, wholesale; 10c to 12c per lb, retail.
 Calves \$5 to \$6 each; few in market.
 Sheep, by the car load, \$5 to \$6 50.
 Lambs, by the car load, \$3 60; very good bring \$3 60.
 Pork \$6 50 to \$7 25 per 100 lbs, small supply.
 Hides (green) lower; per 100 lbs, \$3 00, \$3 50 to \$4 40, dry hides 6c to 8c per lb; cured and tanned, 4½c to 5c.
 Tallow 6½c to 6½c per lb; rough, 6c per lb.
 Wax, 90c to 40c.
 Calfskins (green) 7c to 8c per lb.; dry, 16c to 18c.
 Sheepskins (green) \$1 to \$1 50 each; dry, 10c to 18c.
 Lambskins 15c to 25c each.
 Coal, Lehigh \$9 25, Scranton \$7 75, Bituminous \$7 50 to \$8.
 Wood \$4 50 to \$5 40 per cord.
 Salt \$1 50 to \$2 per bbl.
 Water Lime \$1 50 per bbl.
 Potatoes in good supply at 30c to 35c per bushel retail
 Apples, \$2 to \$2 60 per bbl.
 Ducks, 35c each.
 Chickens, 30c to 35c each.
 Turkeys, 15c to \$1 each; \$1 50 asked for prime birds.
 Geese, 35c to 60c each.
 Oil Cake, \$32 per ton, or \$1 75 per cwt.—Very fair demand.

Montreal Markets, April 10.—Laidlaw, Middleton & Co. reports: Flour—Receipts, 2,100 bbls; market quiet, with few transactions, extra sold at \$5 10; strong superfine, \$4 00 to \$5; a few retail sales at 10c more for very choice; superfine sold at \$4 75 for May delivery; coal, a grades quiet and unchanged; bags, \$1 60. Wheat—no sales. Askes quiet and unchanged. Butter dull and nominal. Pork—no transactions.

London Markets, April 10.—GRAIN—Fall Wheat, per bushel, 88c to 92c; Spring Wheat, do., 86c to 91c; Barley, do., 65c to 70c; Oats, do., 42c to 44c. Peas, do., 75c to 85c. Corn, per bushel 60 lbs, 60c to 65c. Hay, per ton, \$14 to \$17. Dressed Hogs, per cwt, \$8 to \$7. Beef, per cwt, \$3 60 to \$4 25. Butter, fresh, per lb, 16c to 18c. Butter, keg, do., 13c to 14c. Potatoes, per bushel, 35c to 40c. Flour, per 100 lbs, \$2 to \$2 50. Eggs, per dozen, 10c to 12½c. Hides, dry, per lb, 6½c to 7c.—*Prototype.*

Hamilton Markets, April 10.—Flour—double extra, \$4 75 to \$5; extra, at \$4 25 to \$4 60; No. 1 superfine, \$4 to \$4 25. GRAIN—Fall Wheat, per bushel, 95c to \$1; Spring Wheat, 90c to 95c; Barley, 65c to 72c. Peas, 75c to 90c. Oats, 50c. Clover Seed, \$12 per bushel. Timothy Seed, \$3 to \$3 25. Potatoes, per bushel, 37½c. Pork, primo mess, \$15 to \$18. Hides, per ton, \$12 to \$17. Firewood, per cord, \$3 50 to \$3 75. Lard, \$3 60.—*Spectator.*

Cobourg Markets, April 11.—Flour, per bbl, \$4. GRAIN—Fall Wheat, per bushel, 90c to 95c; Spring Wheat, do., 80c to 85c, Potatoes, do., 30c, Barley, do., 40c; Peas, do., 60c to 65c; Oats, do., 40c to 45c. Hay, per ton, \$9 to \$10. Hides, per cwt., \$2 60. Sheepskins, 50c. Beef, per cwt, \$5 to \$5 50. Pork, per cwt, \$5 to \$5 60. Eggs, per dozen, 10c. Butter, per lb, 17c. Corduroy, \$2 50 to \$3.—*Sun.*

Detroit Markets, April 11.—Flour dull and nominal; high extra, \$7 to \$7 60. Wheat nominal; no sales. Corn at 82c. Oats at 55c. Rye declined; at 99c. Barley, \$2 25 to \$2 75 per 100 lbs. Provisions—Heavy Mess Pork, at \$26; Sugar-cured Hams, 20c, Shoulders, 17c; Lard, 19c to 20c. Meat Beef, \$13 to \$16. Butter dull and lower; roll, 23c; firkin, 20c. Eggs—Prices declined to 18c. Potatoes—Prices weak and lower; 4c. Maple Sugar—Somewhat lower, at 20c to 22c. Clover Seed—Very scarce and higher; \$14. Green Apples—Market quiet and steady; \$5 to \$6. Hay—Market dull; \$27 to \$35.—*Free Press.*

Buffalo Markets, April 10.—Flour—The market rules dull and inactive, at \$7 to \$7 25, \$8 37½, and \$9 75 to \$10 25. GRAIN—Wheat—Market dull and inactive all the week at \$1 50; spring, at \$1 40. Corn dull and lower; held at 90c for now and \$1 from store. Oats dull and lower at 65c. Rye nominal at \$1. Barley dull, at \$1 25 to \$1 30 for Canada. Peas held at \$1 75. Seeds finer; Timothy, \$4 75 to \$5, and \$3 50 to \$4 25 for Canada. Clover, \$4. Potatoes in good supply, with fair inquiry. Green Apples, \$6 60 to \$7. Butter dull at 25c to 30c, and 20c to 25c for Canada. Cheese dull at 17c to 22c. Wood quoted at from \$7 to \$9 50 per cord. Coal scarce and firm at \$16 and \$17. Hides—Butchers' green, 7c to 8c; green salted, 10c; dry taint, 18c. Leather—The market quiet and inactive; quoted at 40c; harness, 42c. Sheepskins, at \$5 to \$15 per dozen. Fells selling at \$1 50 to \$2. Provisions—Market rules dull and inactive; Mess Pork, \$23 to \$26; Sugar-cured Hams, 22c; Shoulders, 17c. Lard, 20c; Eggs selling at 20c to 22c.—*Express.*

New York Markets, April 10.—Flour—Receipts, 13,695 barrels; market dull and unsettled; 15c to 20c lower; sales 4,200 bbls. at \$7 40 to \$7 75 for superfine State; \$7 90 to \$8 05 for extra State; \$9 10 to \$9 20 for choice do.; \$7 50 to \$7 60 for superfine western; \$8 to \$8 50 for common to medium extra Western; and \$8 50 to \$8 65 for common to good shipping brands extra round-hoop Ohio. Canadian Flour dull, and 1c lower; sales 300 bbls. at \$8 10 to \$8 35 for common; and \$8 40 to \$10 60 for good to choice extra. Rye Flour dull. Wheat—receipts, none; market dull and nominal; 3c to 6c lower; sales 14,000 bushels winter red and spring. Rye quiet. Barley dull. Corn—receipts, 4,664 bushels; market dull and heavy; sales 2,700 bushels now yellow at \$1 40. Oats dull and nominal, at 85c for Western. Pork dull and heavy; sales 600 bbls at \$26 to \$28 62½ for now mess; \$24 60 for 1863 and 1864 do., and \$24 to \$24 50 for primo. Beef dull.

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