

mercal fertilizers rich in nitrogen and potash should be applied.

Avoid low, flat land unless under-drained; it is usually cold, late and more subject to frosts.

Avoid steep hillsides as being more subject to drouth and wash of soil by severe rains.

Very few farms are without suitable soil and location for a good berry garden, and that farmer who simply "exists," year after year, without a good garden, has not learned the first principles of good living.

M. A. THAYER.
"Country Gentleman."

TO PREPARE PAPER AND CLOTH FOR HOTBED SASH.

TO PREVENT PAPER AND CLOTH FOR HOTBED SASH.—Use a sash without bars, and stretch wires or strings across it to serve as a rest for the paper. Procure stout but thin manila wrapping paper, and paste it firmly on the sash with fresh flour paste. Dry in a warm place and then wipe the paper with a damp sponge to cause it to stretch evenly. Dry again and then apply boiled linseed oil to both sides of the paper, and dry again in a warm place.

2.—Saturate cloth or tough, thin manila paper with pure, raw linseed oil.

3.—Dissolve 1½ pound white soap in 1 quart water; in another quart dissolve 1½ ounce gum arabic and 5 ounces glue. Mix the two liquids, warm, and soak the paper, hanging it up to dry. Used mostly for paper.

4.—3 parts pale linseed oil, 1 ounce sugar of lead; 4 ounces white resin. Grind and mix the sugar of lead in a little oil, then add the other materials and heat in an iron kettle. Apply hot with a brush. Used for muslin.

LIQUID PUTTY FOR GLAZING.

Take equal parts, by measure, of boiled oil, putty, and white lead. Mix the putty and oil, then add the white lead. If the mixture becomes too thick, add turpentine. Apply with a putty-knife.

LABELS.

TREE LABELS may be made of various kinds of material. The commonest and cheapest label is made of clean white paper, primed with thin white lead. These can be purchased of dealers in nurserymen's supplies. The ordinary nursery tree label is 3½ inches long.

TO PRESERVE WOODEN LABELS.—Thoroughly soak the pieces of wood in a strong solution of copperas (sulphate of iron); then lay them, after they are dry, in lime-water. This causes the formation of sulphate of lime, a very insoluble salt, in the wood.

TO PRESERVE POSTS IN THE GROUND.

Dip them in hot coal-tar.
Char them.

Use the copperas solution mentioned above for labels.

Into boiled linseed oil stir pulverized coal until the mixture is the thickness of paint. Apply a heavy coat to the post.

Posts may be kyanized by soaking them in a liquid made by dissolving 1 pound of blue vitriol in 20 pounds of water.

TO PROTECT PLANTED CORN FROM CROWS.—Dip the kernels in coal-tar and then dust them with plaster.

SELF-BLANCHING CELERY UNSATISFACTORY.

JOHN G. NORTH, IOWA.

In the Dec. 13th issue of this journal I noticed an article on celery, and the opinion of different experts concerning the self-blanching kinds. The agricultural world is under everlasting obligations to the seedhouse of Henderson & Co., for many valuable novelties introduced, but the White Plume self-blanching celery, or any other kind of self-blanching celery, falls much short of perfection. Celery which grows white, and celery that becomes white by blanching, are two distinct products.

Celery blanched by excluding the light dissolves on one's tongue, after mastication, like a peach or pear. While the kind that grows white leaves in one's mouth a wad of strings and eating it is like chewing a piece of rope. Blanched celery has that very desirable, peculiar, nutty flavor so pleasing to the palate, while celery that grows white has that bitter, unpleasant taste of the green, unbleached celery. Messrs. Ferry & Co. well describe it in their catalogue as a showy celery and for that purpose it has no equal, but it is of little or no use for table purposes. Some ten years or so ago, it was nothing unusual for our merchants to order forty of fifty one-dozen bunches and clean it all up every Saturday night, and when they order eight or ten dozen bunches now they get stuck with half of it. Ask the reason and the answer is hard times—people have no money to pay for luxuries—but if I am correct in my opinion, it is the introduction of that worthless self-blanching celery. If celery could crawl under the ground like a ground hawk, and thereby bleach itself, it would be all right, but celery that grows white, and celery that becomes white by bleaching, are two distinct agricultural products and one is as worthless as the other is valuable.

"N. Eng. Homestead." (1)

AN ENGLISH KITCHEN GARDEN.

Eds. Country Gentleman—The kitchen-garden in England is a far more important domestic institution than the vegetable-garden in this country; there, the former is the pride of the household, labor and loving attention being freely spent on it; here, the latter is often regarded merely as a necessary and bothersome help toward the maintenance of the family, upon which no more thought or exertion is bestowed than is absolutely requisite for a scanty supply of vegetables. In the suburbs of the cities in England, attached to the houses of professional men, tradesmen and the higher classes of mechanics, may be found the most carefully cherished kitchen-gardens, one of which the writer, who helped to cultivate it in his youthful days, considering it a high privilege, will attempt to describe.

It was, as far as recollection goes, about 250 feet long and 60 feet wide, and surrounded by a brick wall six or seven feet high as is the case with many gardens there, ensuring privacy as well as being admirably adapted for fruit-growing. Next the wall a border, three feet wide, ran round the garden, except at the two ends. In this border

(1) Very true. It is hard enough to get good celery here.—Ed.

was planted a variety of things; sage and thyme used in stuffing of veal and ducks; mint used in sauce for roast lamb; mustard (an excellent substitute for capers) in sauce for boiled mutton; fennel in sauce for boiled fish, especially mackerel; parsley in sauce for baked fowl as well as for trimming dishes and horseshoe white, when scraped, was placed in the dish, with roast beef and hot gravy poured over it. There were clusters of blue and white violets, both deliciously fragrant, crocuses, snowdrops and jonquills; hyacinths, purchased every autumn and which had bloomed in glasses in the house during the winter were transferred to this border where they flourished for years afterwards. Then there were gooseberry and red, white and black currant bushes, the fruit being twice the size of any generally seen in this country; the fruit of one variety of plum, the yellow Magnum Bonum was as large as Bantams' eggs. Between the border and the garden proper was a walk of bright yellow gravel, kept clean by hand-weeding on the part of all the family; occasionally it was grubbed up, raked over, and then made firm again with the garden roller.

In the northwest corner of the garden was a small, lean-to greenhouse, the wall being built higher at that point for its construction; in it were grown Black Hamburg and Canon Hall Muscat grapes; hot water pipes were used for heating it when necessary, but heat was only applied during very cold weather in winter, in early spring, and again in the autumn for the safety and proper maturing of the grapes. In front of the greenhouse was an open border in which ran the roots of the vines, and which annually received a heavy coating of well-rotted manure put on before winter set in; in the spring it was spaded in, and later the bed was planted with scarlet verbenas, showing, when in bloom, a glowing mass of color. Every few years a trench was dug across the bed, into which was put a cartload or two of garbage from the slaughter-house, when the trench was filled up again. In one corner at the south end of the garden was a toolhouse built of bricks with slate roof; in the other a pit, the sides built up with brick two feet above the ground, into which was dumped all the garden refuse, as well as the swill, &c., from the house, all of which combined made a good compost.

A lawn, about forty-five feet square, occupied the upper or north end of the garden. On it were five flower-beds, the center one star shaped, the other four circular. Geraniums, heliotropes, petunias and mignonette, were popular bedding plants at that time, and were the principal flowers planted in these beds. Running across from walk to walk next came a row of filbert bushes planted rather close and forming a screen to hide the vegetable department. I think they were called laurels, but the upper part of the leaf was a deep, shining purple, while underneath was red; the nuts were particularly toothsome. In the vegetable division stood a cucumber or melon frame about twenty feet long, five feet wide and five feet high at back, sloping gently to the south in front. Cucumbers brought a shilling (25c.) each, and melons half a crown in those days in market, though the owners of private gardens never sold anything—in fact bought a great deal, such as main stock of potatoes, carrots, parsnips, turn-

ips and swedes (here called rutabagas). They cared rather to grow vegetables not easily raised and purchasable in market only at high prices. In the garden being described only a few early potatoes were planted; the Ash Leaf Kidney was then a prime favorite. Early Wakefield, Savoy and pickling cabbages, broccoli (cauliflower), borecole and Brussels sprouts were the brassicas raised. Of peas, Daniel O'Rourke and Champion of England—the latter then, as now, the champion of peas; peas were all staked, and every spring wagons went round carrying bundles of hazel brush for sale of lengths suitable for the different varieties; Champion of England required the longest, those of six feet. The wagons also carried bean sticks for polling the Scarlet Runner bean, grown here more for ornament than use; eaten either as a string bean or shelled, it is very palatable. A popular way of raising it across the water is planting the seed in circles, say four feet in diameter, seed five or six inches apart; the sticks or poles are set three or four inches inside the ring, nine inches or so apart, slanting inward so that they can be tied together at the top. When the vines are in full bloom, these large, scarlet cones are very handsome and ornamental, afterwards becoming very useful by furnishing abundance of delicious beans, which can be conveniently picked. The "broad" bean (also called Windsor, I believe) was also grown; the shelled bean is, in size and shape, like the Large Lima, turning a light brown when boiled; the stalk is square, about three feet high, and the pods grow in bunches of two or three out of it. The flavor of the bean is excellent, and why it is not grown here I do not know, but no seedsmen's catalogue that I have seen mentions it.

At the extreme south end of the garden were permanent beds of asparagus, rhubarb and sea kale. No mention has been made of lettuce and radishes, as no garden is without them, though I must say a good word for a variety of the former, the Paris White Cos, which excels in flavor any other kind. The head grows tall (eight or nine inches), is conically shaped, of large size, and when nearly full-grown, should be tied near the top with bass matting, which promotes blanching. A little side-dish, or rather salad, was mustard and cress, cut when about three inches high; chopped up, with dressing to taste, they are very appetizing. They are offered for sale in English markets growing in circular straw baskets, nine or ten inches in diameter and three inches deep, finding a ready sale; sometimes both kinds are mixed in one basket, but more often each is in a separate basket. Only enough of each vegetable was grown in this garden for a family supply.

J. H. C.

Household Matters.

A DRESS.—This very pretty costume is the work of an amateur in dress-making, and well illustrates what can be done by those who make up their mind to try. It is made in green, the skirt is of pale green dress goods, and has no trimming, a darker shade of summer velvet for Eton coat, pink figured silk for front, and a belt of the same.

The design is good and looks and fits well.