## How to raise "Giant" Asparagus.

Mr. Editor -- There are sold in the seedstores several sorts of Asparagus, which claim to grow to unusual size, and produce giant stalks. I have bought and planted these sorts, and have found them not perceptibly different from the sommon old sort.

I want to tell you and your readers, if you will have little patience with me, how I grow common Asparagus, so that it will always rival any giant production, whether Brobdignag or Kentucky. Every one who has seen my beds, has begged me for the seed-thinking it a new sort-but I have pointed to the manure heap-(the farmer's best bank) and told them that the secret all lay there. The seed was only such as might be had in every garden.

About the 1st of November-as soon as the rost has well blackened the Asparagus tops-I take a scythe, and mow all close down to the surface of the bed ; let it lie a day or two, then set fire to the heap of stalks; burn it to ashes, and spread the ashes over the surface of the bed.

clean, fresh stable manure, and add thereto half another stalk below the surface of the bed. a bushel of hen-dung; turning over and mixing the whole together, throughout. This makes a pretty powerful compost. I apply one such load to every twenty feet in length of my Asparagus beds, which are six feet wide. With a strong under. The whole is now left for the winter.

In the spring, as early as possible, I turn the top of the bed over lightly, once more. Now, as the Asparagus naturally grows on the side of the ocean, and loves salt water, I give it an annual supply of its favourite condiment. I cover the surface of the bed about a quarter of an inch thick with fine packed salt ; it is not too much. my bed every year.

I have a word to say about cutting Asparagus, lever from the point of the hip to the hock-joint

and then I am done. Market gardeners, and I believe a good many other people, cut Asparague as soon as the point of the shoot pushes an inch or two through the ground. They have then about four or six inches of what grows below. The latter looks white and tempting ; I suppose people think that for the same reason that the white part of Celery is tender, the white part of Asparagus must be too. There is as much difference, as there is between a goose and a gander. It is as tough as a stick, and this is the reason why people, when it is boiled, always are forced to eat the tops and leave the bottom of the shoots on their plates.

My way is, never to cut any shoots of Asparagus below the surface of the ground. Cut it as soon as it has grown to proper height, say five or six inches above ground. The whole is then green, but it is all tender. Served with a little drawn butter, it will melt in your mouth. If your readers have any doubt of this, from having been in the habit, all their lives, of eating hard sticks of white Asparagns, only let them cut it both ways, and boil it on the same day, keeping the two lots I then go to my barn-yard; I take a load of separate, and my word for it, they will never cut

> т. в. Yours, &c.

-Horticulturist.

## Points of a Good Horse.

three ponged spud, or fork, I dig this dressing Col. S. Jacques' Remarks on the Prominent Points to be observed in the selection of a Useful Horse, more particularly for a Roadster.

I prefer a lightish head, nearly set to the neck ; the neck rising promptly and strong from the shoulders and withers, and somewhat crowning or curving at the top, tapering to the head with a strong crest. Shoulders well laid in, spreading As well back, something like a shoulder of mutton. the spring rains come down, it gradually dissolves. Chest deep, and a little projecting. Withers ris-Every thing else, pig-weed, chick-weed, putslane, ing moderately high, and inclining well into the all refuse to grow on the top of my briny Aspar- back. If the withers are low and flat on the top, agus beds. But it would do your eyes good to the horse will be inclined to plunge to the ground, see the strong, stont, tender stalks of the vegetable and when fatigued will stumble or fall. Neither itself, pushing through the surface early in the must the withers rise too high, as he will then season. I do not at all stretch a point, when I appear as though on stills; both extremes are say that they are often as large round as my hoe 'serious impediments to fine and safe action. Ribs handle, and as tender and succulent as any I ever should be well rounded out. Back strait and short, tasted. The same round of treatment is given to well coppeled, that is, the hips well thrown forward, forming a strong loin, and giving a long