

decide each for himself which sorts he will continue to grow. Doubtless hundreds have been brought forward that were to supersede the Wilson, and yet to-day the Wilson in the hands of most cultivators is the most profitable variety grown.

Our colored illustration this month presents to our readers an early ripening sort of the Wilson type. It was raised by Mr. A. M. Smith, when he resided at Drummondville, and has been named by him the Early Canada. The illustration is a reproduction in colors of a drawing taken from nature, and is a very accurate representation of the fruit. It ripens about a week earlier than the Wilson, under the same conditions; is about as productive, as good a shipper, and much the same in quality and size.

CORRESPONDENCE.

MUSHROOM CULTURE.

MR. EDITOR,—Please inform me how to grow mushrooms with success through the *Canadian Horticulturist* and oblige,

Yours truly, H. B. L.

Toronto.

To grow mushrooms with success our correspondent will need to add to his knowledge, patience; and to patience, experience. In all the extent of vegetable culture there is not another that so mocks our skill and sets at defiance all our knowledge. Instead of yielding returns in from four to six weeks, according to our well founded expectations, it may be as many months before the much-wished for crop appears.

The first requisite is the material for the mushroom bed. Fresh horse drop-

plugs are procured from the stable every morning, and spread out to dry, where they are frequently turned over to dry and to prevent heating. It is of first importance to get the dung into proper condition, not so wet as to produce violent fermentation, nor so dry as not to ferment, but of that degree of moisture that will secure a nice, gentle heat.

The second requisite is a suitable place in which to prepare the bed. This should be where the temperature will not fall below fifty degrees of Fahrenheit, nor rise above sixty. If the room can be kept dark, so much the better, and the atmosphere never allowed to become dry. On this account many prefer a cellar having a dry bottom.

The third requisite is a properly prepared bed. This is made by placing first a layer of the dung, which has been collected and prepared for this purpose, laid regularly and evenly to the depth of five or six inches, and beaten hard as it is laid down, then in the same manner adding layer after layer until the bed is from a foot to eighteen inches deep. Now plunge a thermometer into the bed and watch the temperature. It should not rise higher than 110°; it may be that it will not rise above 100°. Gradually the heat will decline, and when it has fallen to 80°, the spawn should be planted. This you will procure of any of our large dealers in seeds. The bricks of spawn should be broken into pieces about the size of a hen's egg, and these inserted into holes made in the bed about nine inches apart and two inches deep, which should be closed again, and the whole beaten down firm. About a week or ten days after cover the bed with an inch and a half of light turfy soil, neither wet nor dry, but just moist enough to firm readily when beaten down with the back of the spade. To prevent evaporation cover the bed