

Horticultural.

THE GARDEN USES OF LIME.

To check snails and slugs in time, commence soil-liming with the sowing of early seeds, when the days are sunny and the earth sufficiently dry to allow of working among the soil with freedom. Use hot or quick-lime liberally, and merely hoeing, raking or pointing it on the surface; give good coatings of it also over strawberry drills, by boxwood edgings, the sides of walls, and on other vermin-harboring places renewing surface dustings frequently afterwards, when it becomes washed away, saturated, or inert. Nor should the extirpating effects of lime, or lime-water, upon worms pass unheeded, when they disfigure the surfaces of fine grassy lawns and bowling greens with their unsightly earthy castings; or when they abound among small recently-planted seedlings to such an extent as to cause their destruction by turning them out of the earth, and by drawing them into their holes.

Though hot lime may not extirpate many of the numerous insects which infest fruit trees and bushes, yet it is less or more hurtful to most of them; and the best time and mode of applying it is just before the buds begin to open; then on the morning of a quiet day that is likely to continue dry and sunny, syringe over all the branches with water, or, better still, with soap-suds, till they are thoroughly wet, then dust on the hot lime till no portion remains unwhitened. Should the weather actually continue dry through the day, and no deluging rain fall immediately after, the lime will adhere for a considerable time, and no renewal of it need be made till next year.

Mosses and lichens, even admitting that they are harmless, are nevertheless unsightly when thickly dispersed in luxuriant growth over fruit-tree and bush stems and branches; and we would as soon think of allowing the growth of gross weeds among fine flowers as that of these epiphytes on what are expected to be fruit-laden boughs. They are quickly destroyed by lime applied as in the last case, dry up and crumble into dust and become dispersed, together with any insect or insect ova that may be associated with them, by the first fanning wind, or by their own gravity, light though they be, so as to leave the bark clean and smooth where before it was foul and rugged. If the application of lime to trees and bushes is made too early, it is liable to be washed off before the sun becomes sufficiently powerful to impart its full share of burning influence; while, if delayed till the young leaves and blossoms begin to protrude, these are liable to get somewhat browned or scorched; hence the propriety of choosing the time before mentioned for applying it. The caustic properties of quick-lime on the hands, and the whitening effects of it upon the clothes, are, we know, sometimes urged against its use by amateurs; but old gloves will obviate the first, and old clothes or an enveloping sheet the last of these objections—both of which are so trivial that few will ever think of naming them after fully testing the garden uses of lime for accomplishing all or any of the purposes for which it is herein recommended.—*Garden.*

WINTERING VEGETABLES.

It is one thing to raise a good crop of vegetables but quite another to keep them safely through winter. It is, doubtless, the fact that more vegetables are injured by heat in winter than by cold, because most persons crowd such things together in large quantities, and then cover deeply to keep out the frost. When placed in cellars, the windows are closed, and in the more northern States banked up with, perhaps, fresh horse-manure from the stable.—Of course it is necessary to keep potatoes, turnips, beets, and similar roots from freezing; still they would be of far better quality if kept as cold as possible and not actually frozen. Turnips and beets in particular are very liable to heat and become spoiled if a large quantity is placed together; and potatoes are often injured by being stored in large bins, instead of being put in barrels or spread thinly upon shelves in a dark cellar. When buried in the ground, small heaps, say twenty to thirty bushels in each, are best.

CELERY—Celery that is not sufficiently blanched when cool nights come on, and there is danger of frosts, should be banked up to the topmost point of the leaves; then cover with straw or boards. When the ground begins to freeze, dig up, and place all in a narrow trench, in some dry and convenient place where it can be protected from frost and still be got at when wanted for use. Pure sand is better than soil to pack in among the roots and stems for winter preservation.

PARSNIPS AND SALSIFY—As these roots are benefited by freezing, or are at least not injured by it, they may be dug up and placed in a trench and only slightly protected; just sufficient to admit of taking out what are wanted for use during winter. If they are only wanted for use in the spring, then they may be allowed to remain where grown.

ONIONS will withstand far more cold than is

usually supposed. If packed dry in tight barrels and all interstices filled with chaff, they may be kept in a barn or where they will freeze quite hard, and not be injured, provided the barrels are closed tight and not opened until the onions are again thawed. Onions stored in a warm cellar are very likely to sprout in winter and then decay, emitting anything but an agreeable odor.

The too general custom in the country of putting all kinds of vegetables in the cellar under the dwelling-house is not conducive to the health of the inmates at least; besides, it is scarcely possible to keep all kinds equally well preserved in the same temperature. It is a far better plan to store the different kinds separate, or at least place them where ventilation can be given when necessary. Potatoes and carrots are about the only roots that can be preserved in a cellar which is not ventilated in winter; and then no very large quantity can be safely placed together.

CABBAGES—This is one of the quickest decaying vegetables, if kept in a warm place; and the usual practice in this vicinity is to set the heads in a furrow, with the roots up, and then cover very lightly with earth. In such a position they remain frozen nearly all winter, and come out in spring almost as fresh as when gathered in autumn. We cannot say how this plan would answer farther North or South; but it answers every purpose here, and New York city market is supplied in winter and spring from the open fields.

We believe that, as a rule, farmers fail in preserving their vegetables, simply because they try to keep too many kinds together, and all in far too warm a temperature.—*Rural New Yorker.*

HOW TO KILL WEEDS.

By attending to the following directions, weeds may be completely extirpated:—

1.—Study their habits. Without this you are working in the dark. You are shooting without taking aim, and are more likely to miss than to hit.

2.—Have faith that weeds can be killed.

3.—Should you, for the first year or two, see little benefit from your labor, do not relax your efforts. You will certainly triumph in the end. This is the experience of all gardeners; and a firm conviction of this truth is one of the strongest incentives to perseverance.

4.—Be forehanded with your work. This is exceedingly important. It is so not merely because weed plants can be killed easily just as they begin to grow, but it often happens that many weeds actually go to seed before they get large enough to attract attention. Chickweed (*stellaria*) is quite a pest in many gardens. We have known much labor and time spent, year after year, in efforts to keep this little plant in check, but all in vain, because the work was not commenced early enough in the spring and continued late enough in the autumn.

The plant will flower in the snow, and tens of thousands of seeds were matured before the ground was cultivated in the spring. The garden was forked over and hoed repeatedly during the summer, and every weed raked off (after they had gone to seed), but during the wet weather thousands of little plants would spring up, but were not thought to be injurious and were suffered to remain to grow all winter and seed the land again early in the spring.

The gardener declared it was impossible to get rid of chickweed. And so it is with many other weeds. We could get rid of them if our labor was directed by a little correct knowledge of the habits of the plants, and was applied at the right time. Many think it impossible to free the land of couch, or quick grass (*triticum repens*), and their experience seems to them to justify the opinion. But it will be found that they are not forehanded in their work. They let the plants grow until the ground is covered with the leaves of the couch, and then they hoe and rake and cultivate, and maybe fork out as many roots as possible. But they cannot get out the whole. The roots are broken into small pieces, and each piece produces a new plant, which soon pushes out its roots in all directions in the loose and mellow soil. Had the work been commenced before the couch plant pushed out their leaves, and been kept up so vigorously and continuously that the young shoots could not get to the surface, and the soil constantly cultivated during the hot dry summer months, every couch plant would be destroyed. We have tried the plan, and know that couch can be effectually got rid of in this way. But no half-way measures will succeed with it.

5.—Burn all the thistle heads and other weeds that are cleaned out of the garden. Many seem to think the best place to put these weeds is in the roads. The man that does it should be indicted for a nuisance. He forgets that these weed seeds will stick to the feet of horses and other animals. Another plan is to feed these seeds to the fowls. All that are not digested will grow. If there is so much grain among the weed seeds that you do not like to burn them, boil before feeding.

6.—Look to the manure. This is a fruitful source of weeds. If the crops are foul, the manure will certainly be full of weed seeds. Fermenting the manure will not kill these seeds, unless the seeds themselves are decom-

posed, which is seldom the case. The better plan is to pile the manure, turn it, and get it thoroughly rotted, and then apply as a top-dressing.—*London Farmer.*

TRANSPLANTING CURRANT AND GOOSEBERRY BUSHES.

In reply to "An Amateur," we give him the result of our experience: I have only this month (October) been able to transplant my gooseberry and currant bushes from the nursery, as the crop in the ground was late in coming to maturity. Though somewhat late, I prefer transplanting them in October to allowing them to remain in the nursery not transplanted till spring. They may be safely transplanted even later in the season if they be removed with sufficient care. I have transplanted currant bushes in the months of September, October, and the early part of November, and in every instance without a failure. I have learned by experience that by delaying the transplanting till spring, a season's growth and a season's fruit are generally lost. The best month for transplanting is September; there will then be more time for the young trees to take root well before the frost sets in. If planted late it will be well to protect them by slightly mulching the surface over the roots. Currant bushes are best propagated by cuttings, early in the fall. They strike root very freely. Propagating them from the suckers or by dividing the bush does not produce so good bushes. I tried keeping the currant bush confined to a single stem here, as I had done in the old country, but it does not answer so well, owing to the greater summer heat.—*A.S.T. Ed.*

WINTER GARDENS IN OUR ROOMS.

From Arthur's *Home Magazine* we condense the following notes for November:—

"Hanging baskets are the most graceful ornaments that can be used in making a winter flower garden. They may be hung from the windows or in corners; brackets on the wall may support pots containing the same kind of pendant foliage, and ivy may be trained over mantels and picture frames.

"A common sweet potato, placed in a hyacinth glass, and treated the same as a hyacinth bulb, will send out long, delicate roots until the glass is filled, while at the same time a beautiful and graceful vine will shoot from the top and may be trained in a variety of ways. The flower stand containing the plants suited for winter blooming must be drawn near the window, where they can obtain both light and shade.

"Arrange into bouquets the pressed ferns and dried mosses gathered in July. You can make out of them a perfect bower, either over the mantel or in a corner. They can be fastened on strips of paper and tacked to the wall, the tops of each successive row of ferns hiding the paper and the fastening of those immediately above.

"Now is the time to obtain bouquets of autumn leaves which rival colours with the brilliancy of their coloring. If they are renewed once a week during the season they will always be fresh and brilliant. Those bouquets are seen to the best advantage if placed where the light will shine through their leaves and bring out the colors in all their brilliancy.

"The Virginia Creeper is a beautiful subject for parlor decoration. Its leaves present the most brilliant tints, and its clusters of purple-black berries are very graceful. Oak berries will retain their color and form longer than anything else, and their red, green and bronze foliage can be arranged in a variety of ornamental forms over the tops of cabinets, book-cases and picture frames."

HINTS ABOUT FLOWERS.

House plants ought to be stimulated gently once or twice a week. Rain water, so refreshing to summer flowers, always contains ammonia, which also abounds in all liquid manures. If you take an ounce of pulverized carbonate of ammonia, dissolved in one gallon of water, it will make spring water even more stimulating to your plants than rain water. If you water your plants once in two weeks with guano water (one tablespoonful to a pail of water), they will grow more thrifty. Chicken manure dissolved in water is excellent. Always keep the soil in your flower-pots loose. A common hair-pin used daily will stir the earth sufficiently.

—*Boston Journal of Chemistry.*

Orchard and Forest.

THE CONCORD GRAPES.

Of sections are frequently made to the Concord grape on account of its acidity. It is very easily accounted for by the fact that too much fruit is allowed to grow upon the vines. The idea sometimes advanced, that the vine or fruit should not be pruned at all, has been proved incorrect by the experience of the most practical vine-dressers. This variety has been fully tested as a table grape, and its superior merits have been demonstrated. If it is properly cultivated, it is best for general culture, and takes the lead in vigor and adaptability of any that is now grown in the open air in this section of the country.

Vines that have been planted four years and are perfectly healthy and vigorous, will, if rightfully pruned, bear from forty to sixty bunches of grapes annually. One-half of the clusters should be removed soon after the fruit sets. By this method the fruit will ripen some two or three weeks in advance of vines upon which all of it is allowed to grow. Older vines will produce like results under the same treatment. To improve the flavor of the fruit, place it on earthenware in a well ventilated cellar for several weeks. By this means its acid properties will be changed, and it will then have more of the saccharine matter, which is a most desirable quality in fine fruit.

It will be found that this grape can be grown in this manner with a fair prospect of profit to those who cultivate it for the market, as its value would be greatly inclined to pay a fair price for choice fruit rather than purchase that of an inferior quality at a cheaper rate. Here then is one important requirement to grow first-class fruit.—*Newburyport Herald.*

PLENTIFULNESS OF FRUIT.

The orchards of Canada are teeming with fruit. Apples were never in greater abundance in the markets, and, as a consequence, they are sold at very low prices. Some of our most extensive fruit growers intend shipping considerable quantities to England. The fruit crop there has been almost a failure from the cold spring. Notwithstanding the abundance of fruit in the markets, it all meets with a ready sale; and though it brings a low price—very low if of an inferior quality—good fruit sell comparatively well. Fruit will always find a ready market and generally pay the producer well for his outlay and labor. When planting an orchard it is essential to future profit to make the best selection of the different sorts to be procured. We give from the pages of the *Country Gentleman* a fruit grower's list of apples which are said to sell well, give excellent satisfaction and ripen in succession:—

"The trees are very hardy, good growers; fruit large, regular bearers and of good quality. In 100 trees the following proportions will be found nearly right:—6 Primrose, 10 Red Astrachan, 10 Lowell, or Tallow Pippin, 6 Golden Sweet, 5 Hawley, 6 Twentyounce, 7 Poundsweet, 10 Baldwin, 10 Greening, 10 Northern Spy, 10 Roxbury Russet. While in this list we meet some well known favorites, we also miss some that we would be sorry to see omitted from our Canadian orchards; among others, the Fameuse, or Snow apple, the Duchess of Oldenburgh, the Alexander, the Winesap, and some of the Pippins and Russets not included in this list. It will, however, be a help to a person about to plant an orchard.

Of the Primrose Apple, a writer in the same journal writes as follows:—"As an early fruit this variety ranks the best where most known. It does not crack and blotch like Early Harvest—is a ways of good size, large, very handsome, and of superior quality. Tree, a strong grower, with very stout new wood, always hardy and healthy, and producing good crops annually. The fruit continues to ripen gradually, as desired for use, from 1st of August till middle of September."

POTASH FOR PEACH TREES.

At a recent meeting of the Cincinnati Horticultural Society, a Mr. Sheppard stated that he had a peach orchard of twenty-five acres, the soil of which was poor, and was manured with potash only. One barrel, costing \$35, or 15 cents per pound, lasted him four years. He dissolved it in water so that the lye would be so weak that a potato put in would not quite come to the surface, and then applied two quarts of this liquid close around the trunk every spring. From 200 peach trees he had sold, during the past five years, \$12,000 worth of peaches. He had also a good crop this year.—*The Horticulturist.*