

article by a correspondent of the *English Gardener's Chronicle* gives a good idea of the flower trade in the United States :

In England all classes of the people are fond of flowers; Lilies, and other border plants which spring up around the cottages of the poor, are as much admired by them as are the rarest exotics by the wealthy. But it is flowers in pots as well as in a cut state of which I am about to speak. In England the uses to which these are applied are certainly on the increase. Button-hole flowers form a prominent feature of our day; in Covent Garden alone ladies' bouquets, consisting of materials "rich and rare," are manufactured by thousands; wreaths of white Camellias and crosses of Immortelles ornament even at this season the last resting-places of the departed; yet for all that, I doubt whether flowers are as extensively employed by us for decorative purposes as they are in America, and especially in New York. There care-worn city merchants prize these "stars of earth," and the dust-covered weary mechanic takes "a world of interest in flowers." Weddings and funerals monopolise the bulk of the flower trade in that Transatlantic city, and the amount expended annually in floral decorations for these joyous and sad occasions is almost incredible. In New York, New Year's Day and Easter Monday are looked anxiously forward to by vendors and producers of flowers. The business is mainly done by the sale of plants in the floral markets during the months of April and May, but the demand for flowers for table decorations even at other seasons is constantly increasing. The kind of flowers usually to be found in the markets are Carnations, Chrysanthemums, Correas, Dahlias, Tuberoses, Fuchsias, Pelargoniums, of all kinds, Gladioli, Heliotropes, Lantanas, Pæonies, Pansies, Daisies, Petunias, both single and double, Roses, Verbenas, Camellias, Azaleas, and other flowers of a more miscellaneous character. Of these, as many as 200,000 Tuberoses are sold in one season. To Roses and Camellias it is impossible to assign numbers, and the same may be said in reference to Verbenas, of which the sale is enormous; while some three millions of what may be termed Dutch bulbs annually find their way into the floral market; Violets are also in great demand.

The suburbs of New York abound in green-houses and conservatories. Near what is called Union Hill, New Jersey, is a little German colony of about 30 florists. Mr. Peter Henderson, of Jersey city, has one of the largest establishments in America; and at Astoria, Flushing, and other suburbs, there are also extensive nursery gardens. During Easter time churches are richly decorated with garlands of fragrant flowers; even the popularity of the preacher, like that of a favourite actress with us, is known by the number of bouquets laid on his desk.

Floral "Bohemians" form quite a prominent feature in the American flower trade. They consist chiefly of young girls, who may be seen everywhere—at the opera, or theatre, on Broadway, or loitering around the brilliantly lighted entrance of some palatial mansion, where a wedding or some other kind of merry-making is in progress. They may be called the retail agents of large houses devoted to the sale of flowers; and inside the walls of a theatre they are the *employées* of some florist who has the monopoly in his line in that establishment. At the grand opera-

house the demand for wreaths and baskets of flowers is a matter of astonishment to strangers. As much as 500 dols. have been known to be given for "a stand of flowers over 7 feet in height" for a favourite actress.

Germans and Englishmen are the principal flower producers in the neighbourhood of New York, and to such great height has the trade of flowers risen, that orders are now being constantly received and executed which in the olden time would have stripped all the conservatories within 10 miles of that city. From 25 glasshouses in Long Island the average yearly cut of flowers is as follows:—Double Primroses, 120,000; white Stocks, 80,000; Carnations, 50,000; Violets, 40,000; Roses, 35,000; Tuberoses, 30,000; Bouvardias, 25,000; "Eupatoriums," 20,000; Begonias, 10,000; Ageratums, 10,000; Geranium leaves (scented Oak-leaf), 35,000; Azaleas, Jasmines, Pelargoniums, Heliotropes, and other flowers, 50,000; making altogether a total of 495,000 flowers.

From what has just been stated, some idea may be gleaned as to the character and extent of the flower trade in New York, which is increasing with a rapidity equalled by that of no other town with which I am acquainted. Ten years ago it was in its infancy, and now everybody who has a few yards of ground to spare grows flowers either for sale or for home consumption. No more valued gift can be made by one friend to another than a plant in a pot or a bouquet of flowers; voyagers to Europe generally carry with them a basket of these sweet remembrances, which are tended with the greatest care as long as they last. With us, red and white Roses represent illustrious houses; in America, in like manner, flowers are employed to commemorate great events not less than to decorate the garden of the humblest cottager. Their cultivation affords work for thousands. Would that the same peaceful art were now followed on the Continent of Europe, instead of the fearful struggle which is being carried on under the very walls of one of the fairest cities in the world, which, until the last few months, was alike celebrated for its floral ornamentations, and for the noble features in the way of promenades, gardens, and parks, with which it was decorated.

THE CHEESE MILL.

Messrs. Mende's "Hand Cheese" Factory for the manufacture of "German hand cheese," is in reality a great mill, and instead of the cheeses being made by hand, they are turned out by the machine like bricks. The Cheese Mill is worked by Messrs. Mende Brothers of Philadelphia, and the following description from an exchange will be read with some interest:—

Messrs. Mende purchase from the farmers of Chester and Delaware, Bucks and Montgomery counties, curdled milk, commonly known as cottage cheese—"smearcase." It is brought to them twice a week in cans, for which they pay about 20 cents per gallon, and by weight in winter 3 to 3½ cents per pound. They consume in this way the milk of about 2000 cows annually. The curds, on being received at the factory, fresh from the dairy, are placed in bags holding perhaps a couple of bushels, and are allowed to drain entirely dry. They are then emptied into

large wooden troughs, and manipulated with wooden shovels,—a certain amount of salt and some caraway-seed being mixed through the mass. It is then thoroughly ground up by machinery, before passing into their principal machine, which moulds and delivers the cheese on sliding shelves, in three straight rows, automatically pressed in the shape of small cakes, about 2 inches wide by half an inch thick, which is found the most convenient size and shape for sale and shipment. This is done with the regularity of clock-work, and continues six days in every week in the year, at all seasons. The after processes consist simply of these sliding shelves passing and repassing each other, through the hatchways up to the large and well-ventilated drying rooms above, where they are arranged on racks. The temperature of these rooms is accurately regulated; in cold weather, hot air or hot steam conveyed in iron pipes being used, according to circumstances. The whole process of making the "German hand cheese," from the time the curds are received till finally packed in boxes for shipment, occupies about 12 days. The most scrupulous cleanliness and neatness is observed about the establishment in every part, and to secure entirely against danger from dust and flies, the cakes before the final shipment all go the basement, where they are washed in great tubs of water, and again dried. Messrs. Mende Brothers commenced on a small scale six years ago, and the process by which they now manufacture the hand cheese is one of their own invention and improvement, for which they hold several patents. Their factory is a massive brick building, 40 by 100 feet, five storeys high, with basement; and it has a variety of very ingenious machinery, all of which is propelled by steam-power, and is capable of making 50,000 of the hand cheeses per day of 10 hours, or 15,000,000 per year, doing the work of at least 50 hands."

We do not know in what measure this manufacture is suited to our Province, but possibly some reader of our *Journal* may take a hint from the above. Talking of cheese, we should be glad to hear, for the information of our readers, some particulars of the past working of the Cheese Factory system in the Annapolis valley.

Communications.

WINTER WHEAT IN COLCHESTER.

To the Editor of the Journal of Agriculture:

TRURO, Sept. 8th, 1870.

DEAR SIR,—In last month's issue of the "*Journal*," you inserted a notice of White Bald Winter Wheat, raised by me, with the promise of a further account for publication. As stated, 112 pounds of seed were sown 13th Sept. last, on an acre of ground, by estimation, but which on measurement proves to be 3 roods, 5 poles, 27 yards and 2 feet, or 9.284 square feet short of an acre,—the area being 418 feet by 82. Before sown, the seed was soaked two hours in a strong solution of salt and water, and dried in lime. The crop was fully ripe for the sickle on