

and even more in a good season when the land is right, and proper cultivation is given. There is something in the seed, too. Some kinds are much more productive, freer from spot and rust, and ripen much earlier and even more than other kinds. A writer, evidently of experience, says on this subject, in a late issue of the *American Cultivator*:

Custom and habit seem to hold the sway as regards the variety of beans used in any particular locality. Thus the pea bean has always been the most popular variety in Boston and vicinity, the marrow bean in Providence, R. I., and Fall River, and the medium bean in New-York. Marrows are principally in demand in New York city for foreign shipment, and that city monopolizes the bulk of the export trade in beans. Western New-York farmers raise mainly the medium and marrow varieties, though they are devoting increased areas to pea beans. Most of our Northern farmers raise pea beans almost exclusively. The receipts from Maine are usually yellow-eyes, though Maine buys far larger quantities of beans in Boston market than she produces within her own territory. Yellow-eyes would be more extensively consumed in this market, particularly of the improved variety, if a more uniform supply could be depended upon. Hotels and eating houses find the yellow-eye to be clean, meaty, and rich, giving excellent satisfaction to their patrons. At present yellow-eyes are outselling mediums by fifty to sixty cents per bushel, and sometimes the difference in favor of the former variety is even greater than now."

We raise considerable crops of beans, as the most convenient thing we can plant among our fruit trees in nursery and orchard. For several years we grew the marrow and pea varieties, both of which, though productive and saleable, have objectionable points. They both ripen so unevenly that it is necessary to stack them in the field to dry before being threshed. The pea bean is quite liable to rust and spot, and the marrow to split under the flail. For all these reasons, (besides the trouble of stacking), they require hand picking to prepare them for market. For the last six years we have shifted to a yellow-eyed variety—not the old-fashioned long, flattish yellow-eye, but a sort procured from Maine that is as plump and glossy as a marrow. It is known as the Oxford Yellow-eye, and has proved a great acquisition to us. It is early, hardy, very productive, and entirely free from rust or spot. It does not vine, and the pods all ripen together, so that all we have to do is to pull them, sun them a day or two on the hill, draw them in and thresh them. They are so even and perfect that they need no hand picking, but are ready for market as they come from the fan. They do not split in threshing, so that there is no loss in that way, while the marrow, with the greatest care, will have a quart of split beans to a bushel. This is doubtless the improved variety mentioned by the writer in the *Cultivator*, and there has never been enough of them in the Boston market to one-tenth part supply the demand. The result is that they readily outsell the marrows and peas from twenty-five to fifty cents a bushel. As a yielder they are remarkable. We get from twenty to thirty bushels to the acre planted among nursery trees and occupying not more than half the land. The trees stand in rows four feet apart, and the beans are planted between the rows after the first hoeing. There is no better variety for the table, as the preference of the Boston hotels and eating-houses indicates. We consider getting hold of these beans when we did worth many hundred dollars to us.—*Vermont Watchman*.

### The Farmer's Garden.

"The garden is not a luxury only, but a necessity to the farmer who wishes to have an attractive and healthful bill of fare; and it seems very strange, indeed, why it is so badly neglected by many farmers. One reason, however, I think is, that it is usually in some corner near the house, and so small, and planted in such a manner, that all the labor of weeding and hoeing has to be done by the hand. Now, I believe in a large garden and in planting the rows the whole length, leaving space enough between the rows to work a cultivator. By this method most of the work can be done by the horse, and in such a garden it is a pleasure to work, while in the old-fashioned one of one or two rods square, it is a back-aching, disagreeable job, and no wonder it is left to grow up to weeds. The location of the garden is of great importance. I prefer a gentle slope to the east or south, so that the young plants may receive the sun early in the morning. It should not be very steep, for if it is, much damage will be done by the rains of Summer; and it should also be protected from the north and

west winds by a high fence, or evergreens set along the border. Many people never know the luxury of a good vegetable garden. They live from youth to old age without learning how to manage one. They never taste the best products except at the tables of others. People are too apt to forget to plant a succession of vegetables. The soil must be rich, the land well cultivated every week or oftener. We need not here repeat the special directions for the time of sowing and the treatment of each vegetable. Every seed catalogue gives these directions; and a catalogue can be had for a postal card. Plants which thrive only in warm weather must not be put out too early. Wait till the sun comes out hot. Tomatoes, squashes, sweet potatoes, corn, egg plants, will grow then as if by magic."—*Rural New-Yorker*.

### The Apple Tree Borer.

Rev. J. C. Wilder, of Charlotte, writing to T. H. Hoskins the Agricultural Editor of the *Vermont Watchman*, says: "I read the articles in your department with a great deal of interest and regard them as more reliable than anything else I get hold of. According to my experience he that increaseth fruit trees increaseth sorrow, the pestiferous insects bother me so. The borers trouble me the worst. I have seen it stated in some agricultural paper that Chloride of lime scattered round the trees will keep the pests away. What do you think about it? Or do you know of any better method than the old one of knife and wire?"

REPLY BY THE EDITOR.—When the borer is once in the tree we know no cure but the knife and wire, and prefer the knife. But there are various ways of keeping the insect out. Chloride of lime might keep the beetle from depositing her eggs, but it is costly and must be frequently renewed, as the chlorine gas rapidly escapes from the lime. The best treatment (preventive) of the borer is to keep all weeds and sprouts away from the immediate vicinity of the trunk of the tree, and mound up around it, six or eight inches high, a quantity of leached or hard coal ashes. Another preventive is (weeds and sprouts to be kept off as before) to rub round the trunk of the tree for a foot from the ground, some hard or soft soap, preferably the former. The beetle lays its eggs in May or June, always on the soft bark near the juncture of the roots and trunk. If this can be covered, or rendered offensive to the female beetle, no eggs will be deposited, and consequently no borers will enter the tree. We think tarred paper might also be used, and perhaps prove the cheaper. The lower edge of the paper should be covered with earth. Some have recommended a muslin bag containing a piece of soap to be tied in the forks of the main branches of the tree, so that the rains would wash the soap down over the trunk. A lazy man's invention probably, that would not work in a dry season.—*Vermont Watchman*.

The use of the skimmer in the cheese factory, which we understand many will continue during the coming season, has already cost the dairy public dearly, and more than was ever got out of it by the temporary advantage, given at first, because of the lack of buyers and dealers. Even those who profited by this advantage have parted with their former gains in their later losses, and failures in business have occurred among those most heavily engaged in the use of the skimmer, while as a rule those who have made honest, whole-milk cheese are in a sound financial condition. Perhaps another season's disastrous experience is necessary to wipe out the folly of making both butter and cheese from the same milk. Some people are slow to learn from experience, and are prone to lay their misfortunes to anything but the true cause. But, in the end, justice will be vindicated and put her brand of disapprobation so deeply and plainly on every swindling practice, that even a blind man can decipher it.—*American Dairyman*.

Oleomargarine is an abomination and a swindle so enormous and dangerous that there are not words in the English language sufficiently strong to properly characterize it. It is not only a cheat which has justly called for special legislation to protect the consumers of butter, but it is a possible fruitful and frightful source of disease, which ought to