

tender flesh. In the Orange Carrot, top, smooth root, and deep orange colour. The Cabbage, short stump, large compact head, with but few loose leaves. In the Cucumbers, straight, handsome form, and dark green skin. In the Lettuce, large close head, pleasant flavour, with the quality of standing the heat, without running to seed. In Sweet Corn, ears, very shrivelled kernels filled over the cob. In the Cantaloup Melon, rough skin, thick, firm flesh, and high flavour. In the Water Melon, thin rind, abundant and well flavoured juice, and bright red core. In the Onion, rounded shape, small neck, deep colour, mild flavour, and good keeping quality. In the Parsnips, small top, long smooth root, rich flavour. The Pea, low growth, full pods, large and tender peas, rich flavour. In the Scarlet Radish, round, small top, clear root, and quick growth. In the Squash, medium size, dry, grained, deep coloured flesh. In the Turnips, handsome form, small tops and tap root, and crisp flesh.

Those who have never seen better sorts than these, suppose they are of the first quality, and they may be very inferior, or almost worthless, when compared with the finest varieties.—*Gardener's Almanac.*

General Effects of a Taste for Flowers.

Our correspondent sends us the following extract from an address delivered before the British Association, "on some practical reports derivable from the study of botany:"

Mr. Ward proceeded to urge the importance of cultivating a taste for legitimate horticultural pursuits among the members of the labouring class, as it was a well established fact that, never a pink or a carnation or a rose was cultivated outside a cottage, there was a potato or a cabbage for the pot within; that if there was happiness, there was the nearest approach to it in this world, content:

Yes in a poor man's garden grow
Far more than herbs or flowers—
And thoughts, contentment, peace of mind,
And joy for weary hours."

In a recent communication from the bishop of Ripon was to this effect: "The parish of Skipton, near Skipton, in Yorkshire, situated in a very wild part of the country, and inhabited by a wild and lawless tenantry, had been for many years without a resident clergyman, the incumbent being a very poor one—not above £30 a year. The present incumbent, the Rev. Mr. W., determined, however, to set himself down among them, and to use his utmost exertions in improving their wretched condition. To this he was surrounded his house with a fine garden stocked with lovely flowers, and induced his tenantry—but with great reluctance—to come by one to see and admire his flowers, and

to take them home and cultivate them. Now, for the first time, they had light in their dwellings; ultimately, through the kind and constant personal care which was bestowed upon them, they have become the most contented and happy set of villagers in all Yorkshire."—*Church of England Magazine.*"

Domestic.

Receipts for Making Various Articles of Food of Indian Corn Meal.

Corn Meal Pudding.—Scald four quarts of milk, stir into it one quart of sifted meal, one cup molasses, a teaspoonful of salt, a little spice of any kind you like; bake it three or four hours in a pretty hot oven.

Baked Pudding.—To two quarts of milk, add one quart of meal, a little salt, and a cup of sugar. Prepared by heating the milk over the fire, stirring it occasionally to prevent its burning: when it scarcely boils, remove it, put in the salt and sugar, and scatter in the meal, stirring rapidly to prevent it collecting into lumps; put in the nutmeg and turn it in a deep pan. Bake immediately, or otherwise as may be convenient, in a hot oven, three hours. When it has baked an hour or more, pour over the pudding one gill or one half pint of milk; this will soften the crust, and form a delicious whey.

Boiled Pudding.—Into two quarts of meal stir three pints of boiling water, some salt, and a gill of molasses or treacle; spice or not, as you choose. Tie up in a strong cloth or pudding boiler, put into boiling water, and cook over a steady fire for three hours.

Superior Boiled Pudding.—To one quart of Indian meal, add three pints of hot milk, half a pint of molasses or treacle, a dessert spoonful of salt, an ounce or more of beef suet shred fine. Stir the materials well together, tie them in a cloth, allow room for the pudding to swell one-eighth larger, and boil it six or eight hours. The longer it boils the better. It may be made without suet.

Indian Dumplings.—Into one quart of meal, stir one pint of boiling water, and make them into smooth balls, two or three inches in diameter. Immerse into boiling water, and cook over a slow fire twenty or thirty minutes. If you choose, put a few berries, a peach, or a part of an apple, in the centre of each Dumpling.

Superior Dumpling.—To one pint of sour milk with carbonate of soda, add one quart of meal and a large spoonful of flour; roll out with flour and put in an apple, and cook as before.

Green Corn Pudding.—Take eighteen ears of green corn; split the kernels lengthwise of the ear with a sharp knife, then with a case