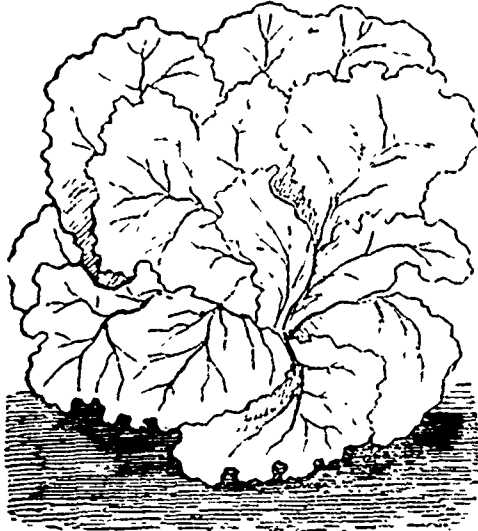


Horticulture.

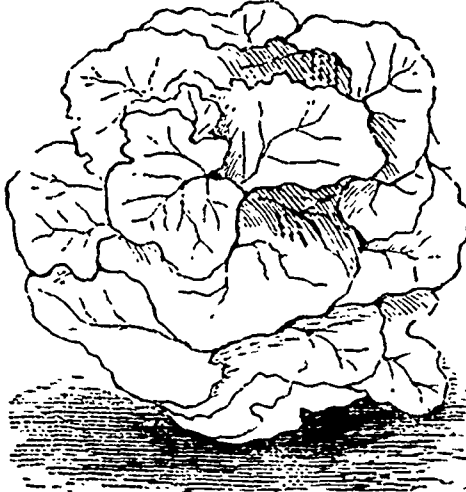
Varieties of Lettuce.

The effect of cultivation in modifying and developing the properties of plants is well illustrated in our garden vegetables, which many would entirely fail



DRUMHEAD.

"Lettuces may be primarily divided into two classes:—1. CABBAGE LETTUCES. 2. COS LETTUCES. The varieties in the first section are more or less round-headed and spreading, and in flavor less sweet and succulent than the Cos varieties, though many of them are notable for a delicate nutty or buttery flavor, and all of them are good for mixed salads. The varieties in the second section are usually upright or oblong, and when well blanched, either by tying or by their naturally close growth, are generally elegant in appearance, and of a welcome, crisp, and sweetish flavor. There are some very badly-flavored varieties to be found in this class, but as a rule they are the best lettuces to eat without dressing, *pur et*



TRIATOR, LARGE GREEN.

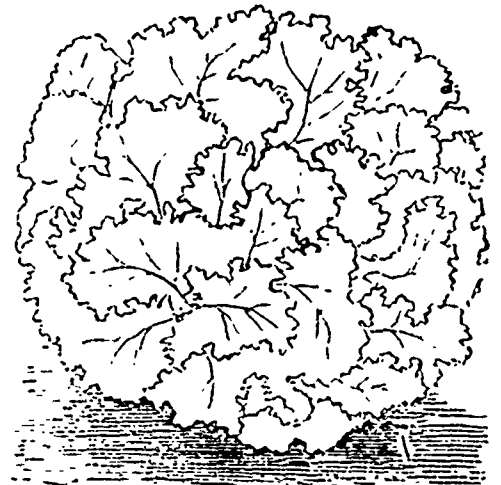
simple; whereas the drier and more nutty-flavored cabbage varieties are better adapted for dressing, and especially for mixed salads. These two classes may be again sub-divided, in order to separate the colored varieties from the green, and again they may be sub-divided in order to present to the cultivator groups of varieties adapted for particular purposes, some being well suited by their hardness for autumn sowing; others, by their capability of enduring heat



SPINAGEE, OR OAK LEAF

without hastening into flower, being well suited for sowing in spring, to afford supplies during the hottest period of the summer."

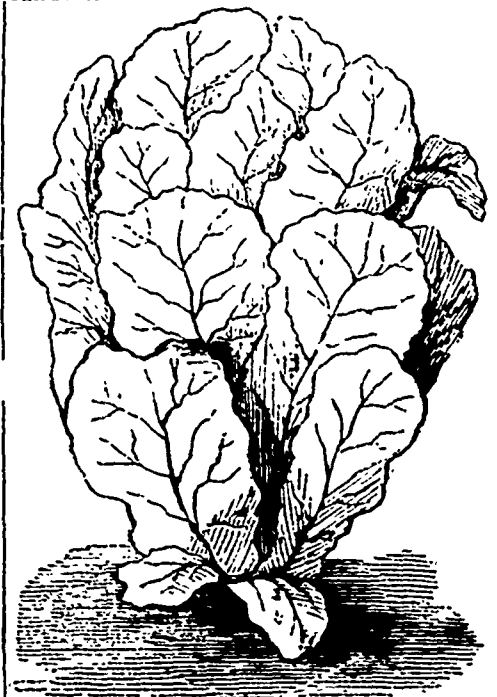
We cannot, in the limits of this brief article, give the characteristics of more than a few of the leading varieties, which are figured in the accompanying illustrations. Amongst the cabbage lettuces we shall notice first the *Drumhead*, the subject of the first illustration, a variety which the writer already quoted thus characterizes:—



EARLY SILESIAN.

"**DRUMHEAD.**—A green variety; leaves broad or oval deeply wrinkled, pale cheerful green, rather upright in growth, and forms a large loose heart, which is always crisp, sweet, succulent, and equally good for the bowl or for eating undressed. Ready for use July 1st, and lasting twenty days. A first-rate variety, which may be obtained in perfect condition from the beginning of June to the end of November, and even till after Christmas in extra mild seasons. This is to be accomplished by sowing early in a gentle heat, and planting out when the season is sufficiently advanced to allow of it, and continuing to sow successive rows in the open ground until the middle of July."

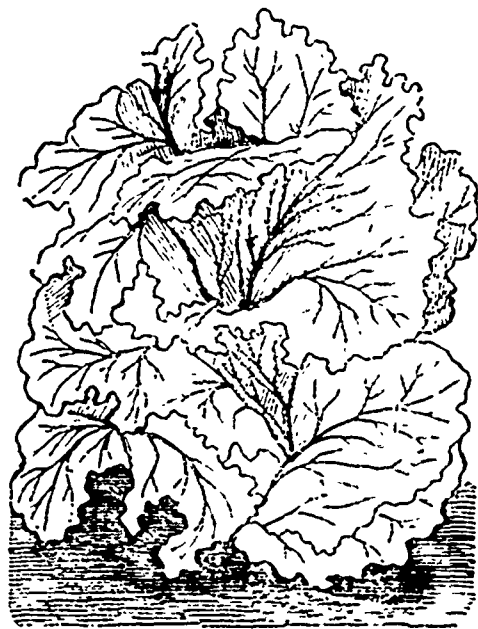
The second figure represents another cabbage lettuce, which is thus described:—" **TRIATOR, LARGE GREEN.**—A green variety, with broad leaves, almost smooth, curling back, light grass-green; forms a very cabbage-like loose heart; in flavor dry and nutty. Ready for use July 5th, and lasting about ten days. Third-rate."



GRAY PARIS COS.

Of the next variety in the same class, here represented, the following account is given:—

" **EARLY SILESIAN.**—A green variety, of spreading habit, forming a round flat tuft; the leaves broad,



BATAVIAN BROWN.

thus planted in a bed sixty feet long. The gentleman referred to published the results of his observations in the *Gardeners' Magazine*, from which we extract the following account:—