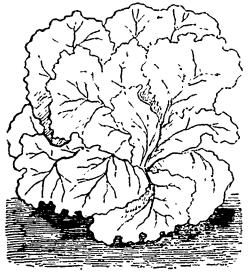
## Borticulture.

## 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



DECMHEAD.

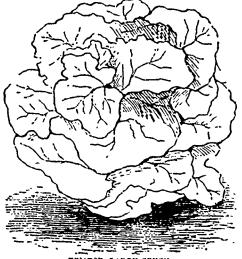
· to recognize in their wild and natural state. As an instance in point we may mention the subject of this article, the lettuce (Lacluca saliva), a plant in its normal condition of a spindle growth, furnished with comparatively few leaves, of small size, and no special peculiarity to indicate the crisp and delicate texture which cultivation has developed. A wonderful variety, moreover, has been attained in the culture of this vegetable. A gentleman in England, during the course of the past year, wishing to investigate the distinctive characters of some of the best kinds of lettuce, applied to well-known nurserymen for seed of various samples, and, to his surprise, found his collection amounted to no less than eighty varieties. the seeds were sown about the middle of April, and as soon as the plants had attained sufficient size they were removed, and set in a carefully prepared bed, which had been deeply dug, and supplied with a liberal manuring of stable manure, with a top dressing of wood ashes. One row each of all the varieties was



BATAMAN 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 ex- sowing in spring, to afford supplies during the hotlest tract the following account: -

"Lettuces may be primarily divided into two classes: -1. CABBAGE LETTUCES. 2. Cos LETTUCES. varieties in the first section are more or less roundheaded 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 cat without dressing, pur d



TRIATOR, LARGE GREEN.

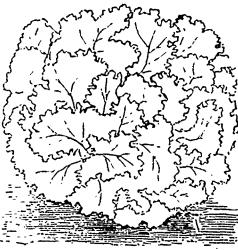
simple; whereas the drier and more nutty-flavored cabbage varieties are better adapted for dressing, be accomplished by sowing early in a gentle heat, and especially for mixed salads. These two classes may be again sub-divided, in order to separate the colored varieties from the green, and again they may be sub-divided in order to present to the cultivator groups of varieties adapted for particular purposes, some being well suited by their hardiness for autumn tuce, which is thus described :- "Thaton, Large sowing; others, by their capability of enduring heat



SPINAGEE, OR OAK LEAF

without bastening into flower, being well suited for sented, the following account is given:period of the summer."

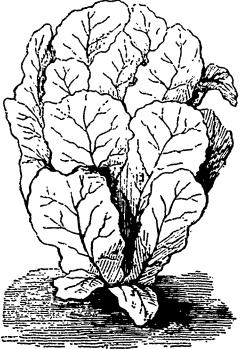
We cannot, in the limits of this brief article, give the characteristics of more than a few of the leading varieties, which are figured in the accompanying illustrations. Amongst the cabbage lettuces we shall notice first the Drumhead, the subject of the first illustration, a variety which the writer 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 and planting out when the season is sufficiently advanced to allow of it, and continuing to sow successional rows in the open ground until the middle of July."

The second figure represents another cabbage let-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 TABLE COS.

Of the next variety in the same class, here repre-

"EARLY SILESIAN .- A green variety, of spreading habit, forming a round flat duft; the leaves broad,