

their place in the estimation of people of taste every where; while in Holland, they have become an important legitimate means by which the Dutch can make a living, many acres being occupied with their culture together with Hyacinths, Narcissi &c.

Tulips are divided into classes according to their colour and markings: (a self) as the term implies, is all one colour without distinct markings—(a bizarre) has a yellow ground-colour with distinct markings of different shades of purple or scarlet. The term (bizarro) is derived from the French adjective—(Odd or fanciful).

A (byblomen) has a white ground with markings of crimson purple or violet; (ro-o), has a white ground with distinct markings of all the shades of carmine or rose colour.

All these may be, what is termed, feathered, or flamed, according to the way the markings appear on the petal. If these have a broad central stripe, with pencillings toward the margin, they are called *feathered*; or if the broad stripes only are seen, they are *flamed*. *Tricolors* do not constitute a separate class, but are all such as have three separate colours.

Another method of classification, and an important one, when tulips are used for musing, is their season of blooming, namely: Early, middle, and late bloomers. And yet another method of classing them is, by the height of their flower stems, so that, in planting a bed, the planter would know whether he was using a first, second, or third row root.

Florists, who are tulip fanciers, have very arbitrary rules as to judging the quality of the flowers when competing for prizes. The form must be that of a cup with a round bottom, rather wider at the top. The flower must possess 3 exterior and 3 interior petals, the former being a little the larger. These should be quite smooth at the edges and the markings distinct and regular, and above all, the bottom of the inside of the cup must be pure white, or yellow, as the case may be.

When tulips are raised from seed they are always self colored, and may be from five to nine years before the variegation develops, or in other words the flower breaks into a feathered or flamed byblomen, or bizarre.

This part of the culture of the tulip, while it tasks the patience of the amateur is very interesting, and it will be seen that none but an enthusiast could enjoy it. The processes by which this breaking or developing of the variegation is effected are too intricate to be described here. The Dutch have been the most successful in the practice.

Mr. Groom, of Walworth, near London, was, for many years the most celebrated English grower of show tulips. Mr. Groom's beds were visited by fanciers from all parts and his collection was valuable and extensive.

The exhibition varieties about which our forefathers used to rave, argue, quarrel, ay, almost fight, were after all not so brilliant or effective as garden ornaments, as the self colours, white, scarlet, yellow and crimson, which, for decoration at this season, are being more extensively used every year. Tulip-culture is simple and easy.

A compost made of well rotted cow manure 1 part rich, fresh sady, loam, 2 parts, well mixed should replace the common garden soil to the depth of 18 to 20 inches. In this, the bulbs should be planted in November, about 4 inches deep and 7 inches apart; a little sand being placed round each to prevent the rich compost adhering to the bulb and causing premature decay.

Tulips are not very liable to the at-

tacks of insects or disease, but should never be watered artificially. If so, the foliage will rust and the flowers be seriously affected.

As soon as the petals fall, the incipient seed-vessel should be cut away, and when the leaves begin to turn yellow and wither, the bulbs may be dug, placed in a dry situation as they are, until September, when they may be cleaned of their roots and dead leaves, and placed in boxes until planting time.

The beauty of the tulip is of a different order to that of the rose, the stiffness of its flower stem and the rigidity and metallic appearance of its foliage render it less attractive and graceful. But the brilliancy of the colour of some varieties and the delicacy of others, cannot fail to charm even the most casual observer—while the delicate tracery of the feathered and flamed varieties make them more ardent admirers exclaim with the Poet.

Who can paint like nature?

Can imagination boast in all her gay creation.

Hues like hers!

GEO. MOORE.

### SOMETHING ABOUT THE HARDINESS OF "CANADA RED"

(Red Canada.)

R. W. Shepherd Jr. Montreal.

In a paper read by me at the Farmer's Congress held in the City of Quebec, January 1893, I asserted that Canada Red, an old and well known variety which has been cultivated for many years in the states of New-York, Ohio, and Michigan, as well as in the province of Ontario, was a hardy tree and worthy of cultivation in the favorable apple-growing regions of the province.

I have had an opportunity of judging of the hardiness of Canada Red, because the orchard at Hudson, where these trees are growing and have been growing for upwards of thirty-four years, is situated within two miles of my orchard at Como; and when we take into consideration the great disadvantages under which they have been growing, it is really extraordinary and fortunate at the same time.

Fortunate because we have thus added to our very scanty list of late keeping apples for this province, a very valuable acquisition, and an apple well known to be a good keeper as well as a good shipper.

There are several trees of the variety in the Mount Victoria orchard, Hudson, Que. This orchard was planted nearly thirty five-years ago by the late Mr. George Matthews, who procured many of his trees (as I have heard him say) from Rochester N. Y.

To day, the best trees, by far, in this orchard, (of some twelve hundred trees, originally,) are the Canada Red, surviving ill-treatment, neglect and severe exposure through so many winters, and surpassing, in respect of present condition, healthiness, size and productiveness, the other varieties planted out at the same time, viz. Fameuse, St Lawrence, Pomme Grise, Bourrasa, Talman Sweet &c.

Since the death of the late Mr. Matthews, the farm and orchard at Mount Victoria have been leased, from year to year, to several different tenants, not one of whom has ever taken the slightest trouble to prune or cultivate the orchard properly.

Some four years ago I was particularly struck with the fine appearance of an apple from that orchard which the then tenant sold in the Montreal market under the name of 'Red Spitz.' The fruit was a fine

bright red color, free from spot and uniform in size, which was medium or above, and evidently a good keeper. Knowing that the name 'Red Spitz' could not be correct, also that the late Mr. Matthews had procured many trees from Rochester, I was certain this apple was well known there and in Ontario. I therefore took pains to ascertain the true name by sending specimens to well known pomologists and fruit dealers, who pronounced the apple to be 'Canada Red,' which is described in Chs. Downing's book (page 324) under name of Red Canada as follows:

"An old fruit, formerly much grown in Connecticut and Massachusetts, but is not now much planted, on account of its small size and poor fruit; succeeds well in Western New-York, Ohio, and Michigan. Tree thrifty, but of slender growth; very productive, &c.

"Flesh white, tender, crisp, abounding with a brisk refreshing juice, and retaining its fine, delicate flavor to the last, very good to best. Season January to May."

This is a good description of a fine old apple.

If it has been discarded in Connecticut and Massachusetts on account of its small size, we can safely say that it succeeds well in some portions of this province as well as in Michigan and New-York States, and under very unfavorable conditions, too.

The orchard at Mount Victoria is situated, as the name implies, on high table-land. The soil is poor, light sand, and exposed to the sweep of winds from West, North-West and North, but somewhat protected by high trees on N-East and Eastern sides. The trees have had no care for twenty years, but have suffered much from neglect and mutilation. While such varieties as Fameuse and St Lawrence have been blown down in high winds, or have succumbed to neglect, the Canada Reds have come through the ordeal the best of all, and they are to day in fair condition. The tree is a heavy bearer and the present tenant has assured me that frequently he has gathered six barrels of marketable fruit, per tree, from the Canada Red row.

It would seem therefore that neglect, poor soil and severe exposure have not killed them, and we may safely infer that, in this climate at least, it would be better to plant them in light elevated land and not to manure heavily.

As a nursery tree I am not, after some five years experience, so satisfied with the hardiness of Canada Red. Its growth as Downing says, is slender but thrifty, so thrifty in fact that I find the tips of the branches often (like the Fameuse in the nursery) not thoroughly ripened, and sometimes injured by the winter. The Golden Russet too is another tree that is unsatisfactory in the nursery, but once established in the orchard, in favorable situations, becomes really a profitable tree here, and in these respects "Canada Red" seems to be similar to it.

However the fact remains, that Canada Red is a hardy tree when once established in the orchard, and on high dry land is very profitable to grow, therefore it is a great acquisition to our list of late keeping apples.

R. W. SHEPHERD, JR.

**Kitchen Garden.**—It is now time to prepare grounds for sowing the main crop of onions. To ensure a good crop, the ground should have been well manured early in the autumn, and deeply dug up, and left in as rough a form as possible on the surface. Where this has

been done the ground will now be in good order for sowing the seed. An open piece of ground should always be selected for this crop, so that the sun may ripen them off well in the autumn, for unless this is done they never keep sound during the winter. The end of the present month, or the first week of March, is a very suitable time for sowing this crop. Whenever the ground is dry enough on the surface it should be gone over, and raked level on the surface with a wooden rake, and then tramped down very firm all over. Then sow a good, heavy dressing of soot and salt on the surface, all over the ground; rake this in thoroughly, mixing it with the soil. The seed may be sown in beds 4 feet wide, four drills on each bed, or on the flat 1 foot apart. The drills should only be deep enough to cover the seeds. When this is done, tramp the beds over firmly again. Strong, heavy loam need not be so firmly pressed down, but light, sandy soil can hardly be made too firm. This important crop often proves a failure through neglect of this simple process. I have often been asked: why are my onions all going off? On looking over the bed I have found the soil very loose, and the young plants falling out of the soil. In order to produce extra large bulbs, special culture is required. At the same time, medium-sized ones, as a rule, keep much better than very large bulbs. Where extra large onions are desired, the following plan may be adopted:—First mark out a bed 4 ft. wide; dig the soil out of this about 1 ft. deep, and replace this soil with rotted manure; tramp this down as firm as possible, then replace half of this soil on the surface of the dung, make this solid, and then draw the drills and sow the seed. It is most important that about 6 in. of soil should be placed on the surface of the dung, and also that the young plants should have ample space to grow; if too much crowded they are very apt to become what are termed "thick-necked", and these never keep well. During the summer the rows between the plants should be frequently dressed with salt and soot, the best time to apply this is immediately after rain, and then it should be hoed into the soil. Like most popular vegetables, there are a great many different kinds, and most seedsmen have a special kind that they recommend—as for instance, that well-known kind the White Spanish. There are many kinds grown under a different name, but they are only good stock of this variety. For pickling, the "Silver Skinned" is one of the best, owing to its small size and bright colour. These should always be sown very thick in the rows. "The Queen" is another silver skinned variety, well worth growing, as it has a very small top and ripens off very early. The following are all excellent kinds to grow:—"Veitch Main Crop," "Brown Globe," "Dancers Yellow," "James' Keeping," and "Reading." For autumn sowing, "Tripoli Giant Rocca" and "Tripoli White Naples" are two of the best. For a very early supply there is nothing better than a good strain of White Spanish.—*Ag. Gazette.* J. SMITH.

### The Farm.

#### ROTATION OF CROPS.

Husbandry, without a rotation of crops, has been termed, "barbarous." Until the latter part of the last century, farmers had formed no concep-