

matter how rich the land is, I find it pays to manure in the hill; cover the manure about four inches with mellow earth, and drop the seed on the hill and step on it. This presses it down firmly into the soil, and prevents its drying out, while the loose earth, with which I cover, keeps it from baking. The seed will come up sooner and much more uniformly for this pressing into the soil. If the weather is favorable the vines will run in five weeks so that one cannot cultivate with a horse and up to that time the more they are cultivated the better.

As soon as fairly in the rough leaf, thin to four in a hill. With good weather you can begin picking in six weeks from planting, and to get a nice, uniform-sized pickle, they must be gone over every day. The vines should never be moved in picking them, for a vine that is disturbed never does so well afterwards. The best-sized pickles are those from three to four inches in length. If any are missed until they are too large for pickles, they must be taken off the next day, for the vine on which a cucumber is going to seed will not continue to bear pickles. A forty-gallon barrel will hold about 4,000 of the small-sized pickles, after they are salted, and I have kept them three or four years. I do not use brine for salting, but put in a layer of salt, and one of pickles, and let them make their own brine. It will take about a half bushel of salt for a barrel of pickles, and the barrel will need to be filled up two or three times as they settle. A board that will fit into the head of the barrel should be placed on them, and a weight sufficient to keep them under the brine. I would rather sell the pickles as gathered for \$1.50 per 1,000 than to salt them, although I have never sold at less than \$2.50. It is difficult to state with accuracy the yield of an acre of pickles, but under favorable circumstances they will yield a large

profit at the lowest price named. I have often grown my best turnip crops among the pickles, and I have adopted the rule of always sowing turnips at the last hoeing of the pickles. The shade of the vines seems to be favorable, and there is plenty of time after the pickles are done bearing for the turnip crop to mature.—W. F. BROWN. *in the Country Gentleman.*

#### THE CULTIVATION OF THE SUMAC.

There are thousands of people who wander through the woods in Autumn, picking the beautiful scarlet and yellow leaves of the sumac bush to decorate their rooms, without knowing that there is any other use for the plant. Yet the importation of the sumac into the United States this year, will amount to about 11,000 tons, costing about \$1,000,000. The leaves of the sumac, dried and ground, are largely used in tanning and dyeing, and in Sicily and other parts of Italy the plant is carefully cultivated and treated. In view of the fact that the American sumac contains from six to eight per cent. more tannic acid than the Italian, and remembering that the plant grows in wild profusion throughout the country, it seems reasonable to believe that it might be a very profitable crop. At the present time the amount of native sumac brought into market does not exceed 8,000 tons yearly, and its market price is only \$50 per ton, just half the price of the Italian product. This large difference in the market value of the foreign and domestic article is due to the fact that the American sumac, as at present prepared, is not suitable for making the finer white leather so much used for gloves and fancy shoes, owing to its giving a disagreeable yellow or dirty color.

The many attempts that have been