

## CHAP. VIII.

## FOREST-TREES INDIGENOUS IN PRINCE EDWARD'S ISLAND.

Prince Edward's Island contains the following species, all of which have been already described :

Poplar-leaved birch,	Tamarack,
Canoe "	White elm,
Yellow "	Lron-wood,
Black "	Aspen poplar,
Hornbeam,	Balsam "
White spruce,	Cotton-tree,
Black "	White pine,
Norway "	Red "
Mountain maple,	Rock "
Sugar "	Hemlock,
Striped "	Balsam fir,
Red "	Double balsam fir,
Black ash,	White willow,
White "	Yellow "
Red "	Mountain ash,
Beech,	Arbor vitæ.

All these are common over the entire island, except the arbor vitæ, which only grows spontaneously on the west side.



Fig. 8.

## CHAP. IX.

## A SHORT DESCRIPTION AND A LIST OF THE SPECIES INDIGENOUS IN MANITOBA.

Three species, not indigenous in the other provinces, are found in Manitoba :

Burr oak,	Negundo—ash leaved maple.
Green ash,	

*Burr-oak.*

The acorn of this tree is much larger than that of the other oaks. It is its only absolutely distinguishing mark. All that I have said of the oak in the preceding chapters applies to this one.

*Green Ash.*

This is smaller than the white ash, but in every other respect its qualities are the same, though its growth is more rapid. In fact, it is said to increase in size as fast as the negundo, a description of which tree I append. The green ash prefers a rich, deep soil, and is perfectly suited to forest-culture in the prairies of the West. Its wood is used for the same purposes as the wood of the other kinds of ash, and its treatment will be found in the chapters on that tree.

*Negundo—Ash-leaved maple.*

The qualities which make the negundo so valuable are its rapid growth and the sugar-yielding properties of its sap. At thirty years from seed it arrives at maturity, measuring, usually, thirty feet in height. The seed, which it begins to yield at three years old, ripens in autumn, and should be sown at once: the following year the plant will be one foot high. Five years from sowing, trees of this species have produced sugar! Some people, who evidently know nothing about the question, deny that the negundo affords sugar. All that I have said about the red maple (the plane) applies to this tree. I recommend the cultivation of the negundo, as being very profitable, in Quebec and Ontario, and it should be tried in the other provinces as well, where it will probably meet with success. Eng. 8, represents the negundo's seed.

The following trees are comprised in the sylvan flora of Manitoba :

Poplar leaved birch,	Negundo—ash-leaved maple,
Canoe "	White ash,
Yellow "	Balsam-poplar,
Black "	Cotton-tree,
Red "	Aspen,
Burr oak,	White pine,
White spruce,	Rock "
Red "	Balsam-fir,
Norway "	Double balsam-fir,
Mountain maple,	White willow,
Striped "	Yellow "
Red "	Mountain ash,
Black ash,	Arbor vitæ,
Green ash,	Lime-tree.
Tamarack,	

All these are found in every part of Manitoba, except the maples, the white pine, and the lime-tree, or bass-wood, which are only to be met with in the south-west part of that province.

*From the French.*

J. C. CHAPAIS.

## CHEESE MAKING.

## EDITOR OF JOURNAL OF AGRICULTURE.

Dear Sir.—I beg to call the attention of cheese makers in general to some facts regarding the colouring of cheese.

I believe the time is not far distant, when colouring will not be used in cheese, for it is an injury to the flavour and keeping qualities every time, and when this fact becomes generally known to consumers, the practice of colouring will cease.

However at present, there is a demand for coloured cheese, and as we are compelled to cater to the demands of the market, the question how to obtain the best colour at the lowest price is worthy of our consideration. Anatto is the colouring principle used in all the preparations in the market, and hence we should think there would be a uniformity in the prices of them; but by actual tests, I find that it costs more than three times as much to colour the same amount of cheese with some of them, than it does with a preparation of pure Anatto or Anattoine which may be prepared by every cheese maker for himself.

It is to point out the pecuniary advantages that will accrue to the cheese maker, and to give the directions for preparing the colour, that I write this letter for the Journal.

There are several brands of basket Anatto, some of which I find to be very much adulterated with various substances, such as salt, potash, and red clay. It is very difficult to procure a pure article of basket Anatto.