

Auratum, native of Japan has eight varieties known.  
 " Rubro Vitalum.  
 " Cruntum.  
 " Pictum.  
 " Rubro Pictum.  
 " Emperor.  
 " Virginale.  
 " Wittei.  
 " Macranthum.

I will here mention what was reported in the Gardeners Chronicle of London, Feb. 10th 1873.

"A single bulb was obtained early in 1865. It was potted in a seven-inch pot and placed in a cool greenhouse where it produced three flowers on one stem. In 1866 it was re-potted in a 9-inch pot and received similar treatment when the plant threw up two stems with seventeen flowers. In 1867 it was re-potted in an 11-inch pot and produced three stems with fifty three flowers. In 1868, shifted into a 16-inch pot, it threw up twelve stems with altogether 100 flowers. In 1869 re-potted in a 17-inch pot, the result was 39 flowering stems and 193 flowers. The next year, the bulbs were left undisturbed and threw up 43 stems producing 208 flowers."

Another record says: "A plant grown by Mr. Cross, at Melchet Court, was nine feet high and bore 151 flowers all fully expanded."

After auratum in alphabetical list come the species.

Avenaceum from Kamtschatka.  
 Belladonna.  
 Batemannia.  
 Brownii from China.  
 Bulbiferum from Central Europe.  
 Callosum from Japan.  
 Canadense. The most distinct varieties of Lilium Canadense are:

Flavum. Grave  
 Rubrum. Walkeri.

Candidum or Easter Lily from Southern Europe; a good one for forcing. Its varieties are:

Maculatum Striatum.  
 Peregrinum.  
 Lilio Marginiatum.  
 Flore Pleno and Spinosum.  
 Carneolicum.  
 Catesboe.

Chalcedonicum a good one from Greece.

Columbianum from Oregon. Of this, great quantities are exported.

Concolor. This one has small bulbs and should not be planted so deep. Both Concolor and its varieties are fine lilia.

Cordifolium from Japan  
 Croceum from Switzerland.  
 Davidi.

Davuricum from Siberia.

Elegans known as Thunbergianum from Japan. There are 39 varieties known and they are all beautiful lilies  
 Excelsum.

Giganteum from China, stem 6 to 10 feet high, flowers white shaded violet outside 10 to 10 in number, a grand Lily but scarce.

Hansonii from Japan.

Hoveyi, flowers the size of Auratum.

Humboldtii from California.

Japonicum Colchesterii, very fragrant, from Japan.

Kramori, very fragrant and closely allied to Auratum.

Leichtlinii.

Longiflorum from China and Japan. well known here, of the best for forcing. Its varieties are—Eximia or Wilsoni with large and longer flowers.  
 Tekesima with a purplish tint.

Albo marginate, leaves bordered white.

Madame Von Siebold.  
 Harrisii or Easter Lily is the best for forcing.

It is said of Harrisii that established bulbs will produce 50 flowers on a stem; kept in pots, they bloom twice in the same year.

Lucidum.  
 Macrophyllum.  
 Maritimum.

Martagon from Europe, Siberia and Japan, one of the best for out-doors. It has two varieties, Dalmaticum Catini rich purple, almost black while Glabrum is pure white.

Maximowiesi (Japan)  
 Medeolodes (Japan)  
 Nepalense (Himalayas)

Pardidum (California) has four varieties—Packmanii, raised in Boston U. S. A. from Auratum and Speciosum.

Parryi.

Parrum.

Philadelphicum.

Phlipponse.

Polyphyllum.

Ponticum.

Pomponium

Pyreneicum—a grand species for bedding. 13 varieties of Speciosum are known.

Superbum—a grand species from eastern States.

Szovitzianum from Persia

Tenuifolium from Siberia grown there for food.

Tigrinum from Japan, the double variety is a grand Lily.

Umbellatum closely allied to the Edoense. About 25 varieties are known.

Wallichianum.

Washingtonianum—Convallaria—Lily of the Valley and the Hemerocallis or day lily which thrive best in a moist shady situation and are perfectly hardy here.

JULES BETRIX.

### NEW CELERY-CULTURE.

For persons with less land, and who desire to make the most of every foot, what is termed "the new celery culture" has commendable features. By it the soil is prepared by adding plenty of manure and working well. When the season comes for setting out the plants the ground is marked off in rows seven inches apart, and with a dibble or trowel the plants are set out—from three to six inches high—seven inches apart, straight in the rows. If they are half an inch from a straight line, either to the right or left, they are in danger of being cut off by the knives of the wheel-hoe. Press the ground firmly about the roots. If the weather is warm and dry, water well after the plants have been set out, giving the ground a good soaking to keep the plants from wilting.

When the weeds begin to appear run the wheel-hoe through the rows. The knives of an ordinary wheel-hoe are too long, and should be cut off about five inches from the centre of the hoe. After going through one way let the crop stand a day or two before going through the other way. Four or six days afterwards go through again. If this is done frequently very little hand-weeding will be necessary.

When the plants are about half grown scatter broadcast about 1,200 pounds fertilizer to the acre (1) Do not do this when the foliage is wet.

Cultivation will now have to cease, on account of the size of the plant. All that is necessary now is to keep the ground well watered and manured with artificial fertilizer. The plants

(1) What a vague term!—Ed.

will cover the ground sufficiently to blanch themselves white, and will be tender, crisp and nutty.

Farmers' Ad.

### THE IMPROVEMENT OF CIDER.

Now that so much attention is being directed to the planting of the better sorts of apple and pear trees, and to improved methods of making cider and perry, the following abridgement of a letter "On the Revival of Famous Fruit Trees," which appeared in the *National Review*, from Mr. H. Y. J. Taylor, of this city, will be read with interest:

A retired farmer I met said: "Nearly all our prime sorts are almost extinct. They have been neglected and abandoned since the introduction of cheap Continental wines. Diabetes and mysterious bladder diseases have been the result of preferring the doctored wines of France to those pure and wholesome beverages of Old England which were made from our choice apples and pears. We have not only despised our home vintage, which is infinitely superior to the clarets and champagnes of our post-prandial tables, but we have neglected an ancient and a lucrative agricultural industry. 'I,' continued the old farmer, 'confine my comments and my observations to my own county, the Pomona, of Gloucestershire.'"

John Philips, who wrote a poem on cider, had said, "No vale in the Kingdom can surpass Gloucestershire in the strength, the quality, and the flavour of its cider and its perry. There are many varieties, but they are divisible into three important or principal classes: the stout-bodied, the rough, and the masculine cider. These classes, with their delicate varieties, are produced from the Longney russet, Hagley crab, winter pippin, &c.; and the full-bodied, rich, pleasant cider of the Harvey russet, Woodcock, golden pippin, Quinning; and a sort made of Bodnam apple, Fox Whelp, and various species of kornel fruit, which, as an old book states, 'though placed last in order, might perhaps have stood with more propriety in the second class, being of a nature between the two, as partaking of the properties of both.' He spoke of the Styro, which was made in the vale of Gloucester, and alluded in language of extravagant admiration of the Styre, which attained its climax of perfection in the Forest of Dean. This he asserted, with epicurean experience, excelled in piquancy and exquisiteness of flavour the major part of the vintages of France. Perry, being the liquor of a distinct species, must not be omitted. The best of the produce in this county was that of the Taunton, or Taunton squash pear, the Barland pear, and the Madcap pear. When in perfection the liquors these varieties produce were sprightly, exhilarating, wholesome, and delicious." Robert Raikes, the promoter of Sunday schools, was commissioned to purchase a hogshead of the celebrated liquor and delectable rival of champagne (the Taunton squash) for the private use of Farmer George, i. e. King George III.

The real Styre cider grows on a ferruginous soil. It was considered to be almost indigenous, or peculiar to the Forest of Dean. In addition to its dietetic qualities, it possessed medicinal virtues. The fruit is reputed to have assimilated in its development the ferriferous qualities of the soil. This gentle blend, or mild impregnation of iron in solution, gave it the reputation of being a renal or a "kidney

tonic," and it realised a most fabulous and extraordinary price. I have an article on the cider and perry of Gloucestershire, which was published in 1836, and I furnish you with an interesting extract.

"In 1763, though the crop of apples was so great that vast quantities were suffered to rot for want of casks to put the cider in, yet even then the best old Styro sold at £15 15s. per hogshead, and it has since considerably advanced. Nor can the price be fixed, it being chiefly purchased by persons of fortune; and it is asserted that Gloucestershire cider is worth more in the maker's cellar than the finest wines in the world in the respective countries of their own growth, owing to the Styro apple-tree not being a plentiful bearer, and its cider, from accidents altogether unaccountable, particularly liable to injuries in keeping, so that its proving good is very precarious."

I have heard of Taunton squash perry being sold at a guinea a bottle. It is a genuine, unsophisticated, and unadulterated sparkling beverage, which exhilarates, and neither inflames nor poisons the blood. I am an abstainer, but I do not presume to interfere with, or to control the tastes or the habits of those who love and use our original national beverages. Those who love and use the produce of our "Pomona Vineyards" may enthusiastically and ardently exclaim with John Philips:

What should you wish for more? Or why in quest  
 Of foreign vintage, insincere, and mixt,  
 Traverse the extremest world? Why tempt the rage  
 Of the rough ocean? When our native glebe  
 Imparts, from bounteous womb annual recruits  
 Of wine delectable, that far surmounts  
 Gallic or Latin grapes, or those that see  
 The setting sun near Calpe's towering height.  
 Nor let the Rhodian nor the Lesbian vines  
 Vaunt their rich must, nor let Tokay contend  
 For sovereignty: Phænœus' self must bow  
 To the Ariconian vales; and shall we doubt  
 To improve our vegetable wealth, or let  
 The soil be idle, which, with fit manure  
 With largest usury repay, alone  
 Empowered to supply what nature asks  
 Frugal, or what nice appetite requires?

I have inquired, and I am told that the Styro apple, and Taunton squash and the Barland pear trees are almost extinct.

Is there any patriot living in these degenerate days (when men are taught by political precept and example to love every country but their own) who would initiate steps to resuscitate these trees? Their value has been indicated. Cannot grafts be obtained? Could not many effete and languishing estates be revived, and be converted from Sloughs of Despond and Deserts of Despair into mines of inexhaustible wealth? The suggestion is not unworthy of the experiment. Landed proprietors, country squires, and tenant-farmers who prefer a foreign and a spurious vintage to the unadulterated and natural production of the orchards of Britain, may be accessory to the national suicide.

I should advise every landed proprietor who takes an interest in the prosperity of his estate to condescend to give John Philip's poem "Cider" an attentive perusal. He does not advocate the production of that acrid and gripping beverage which is made from inferior fruit by unprincipled and parsimonious farmers for the use of their labourers, to their moral and physical injury and debasement, but he eulogises the apple and the pear from a refined and classical aspect. He alludes to the judicious blending of various fruits with the cultivated taste of an epicurean connoisseur.