

ing, the chief of which are planting worthless varieties, also planting kinds that flower imperfectly and need impregnation. Wilson's Albany Seedling is an excellent sort either to plant by itself or as a fertilizer of imperfect kinds. In this brief article on the general treatment of the strawberry, we cannot enter on the discussion of the comparative merits of the numerous varieties that compete for public favour; suffice it to say there are enough that have been tested by amateurs and professional cultivators to afford plenty of scope for selection. Wilson's Albany Seedling is perhaps, all things considered, the best single kind for general cultivation.

"IS THE TOMATO A FRUIT OR A VEGETABLE?"

A horticultural correspondent sends us the above enquiry; says it has been a lively theme of discussion among himself and friends; informs us that he took the fruit side of the question, arguing, among other considerations that when the produce was in the ground as in the case of potatoes, beets, &c., it was a vegetable, when *above* ground as in the case of apples, melons, strawberries &c., it was a fruit.

This is not so easy a point to settle satisfactorily as it might at first seem. Some would rank the tomato as a vegetable and give it a very inferior rank even then; while others would exalt it to a high place among the most luscious of fruit. In all horticultural publications with which we are acquainted, the tomato is classed among vegetables, and that we suppose is, strictly speaking, its proper place. The argument of our correspondent about below-ground and above-ground is not sound. Cabbages, cauliflower, pumpkins, &c., yield their products above ground, but certainly cannot be called fruit with any propriety.

CELERY CULTURE—STORING.

A correspondent desires information upon the best method of growing celery. Some growers claim to have especial and superior methods, and certainly we know some more uniformly successful than others; but, after all, we are not sure that their success is not in the main to be attributed to good soil, plenty of manure, and the utmost pains in the culture, blanching and keeping of the crop.

Those who grow celery extensively raise their own plants; but those who require only a few hundred usually buy them ready grown. Plants should have been transplanted from the original seed bed, and allowed to obtain a vigorous growth before being taken up for final setting. Some clip off a portion of the top when transplanting to make them more stocky, and throw out more roots.

The soil for celery should be rich, as a whole, in addition to which, well decomposed manure is thoroughly incorporated with the soil in the bottom

of the trenches. If the tall or mammoth celery is to be grown, the trenches should be eight or twelve inches deep and twenty to twenty-four inches wide at the bottom. Formerly, trenches were made eighteen to twenty inches deep. They should be four feet apart from outside to outside. In the trench, set the plants about eight inches apart in the row, and in two rows, quincunx. They may be set, in quite warm and dry weather, by covering the trenches with boards until they are well established.

The largest and most successful growers at present, raise almost exclusively the dwarf varieties, as being more easy and less expensive to grow and winter, and possessing a superior nutty flavor. With this variety, no trench is necessary, except a furrow with the garden plow. Into this the compost is worked, and the plants set in rows six inches apart, care being taken to set them well. These rows should be three and a-half to four feet apart. In the deep trenches, as the plants grow, keep them free from weeds and too many suckers, and fill in as they grow, when the soil and plants are dry, but not to cover the heart of the plant. If they grow higher than the bank of the trench, plow between the rows and earth up, as being less labor and expense than deep trenches.

With the dwarf varieties the plowing and earthing up are the only methods of blanching, and these are preferred to trenches as less labor, the result being quite as satisfactory.

We recall to mind some acres of dwarf celery growing in a reclaimed swamp, in which water was present in each ditch, between the rows of celery, in September, and few cultivators have better success. Celery requires much moisture, though none in excess. While earthing up, if the weather and soil are dry, water occasionally and it will bleach white and nice.

Cultivators complain of the most difficulty in storing it for the winter and spring use. Severe frosts injure its keeping qualities; it should therefore be taken up before it has been injured. It keeps very well removed to a dry cellar with the roots next the wall, in alternate layer of celery and soil, covering the top layer with soil. It may also be kept safely if set in trenches in dry soil and earthed up, the soil packed firmly, roof fashion, to near the tops of the celery. Over this make a roof of two wide boards as protection from rain. Frost, if not too severe, makes it more tender. The German-town Telegraph gives another method as follows:—"Sink barrels into the earth, so that the tops are two or three inches below the surface, then fill them compactly full of celery, without any soil, but with close or tight covers upon them, so as to exclude moisture, and then a couple of inches of soil. By this mode, somewhat more troublesome than the other, it keeps well until late in the spring.—*Rural New Yorker*.

THE CULTURE OF THE MUSHROOM.

As the culture of mushrooms is attracting increased attention in this country, the following directions, found in the *English Mechanic* will be of use to those interested in the subject.

"Those who wish to succeed in their cultivation should first procure a quantity of horse droppings,