

some of the mulching over the crowns of the plants with a rake, for their protection, and they underwent about three weedings in the spring, before picking time. The quality of the berries for size, sweetness and good flavour, was certainly wonderful to ourselves and our neighbours, and the advanced price that we obtained for them was well deserved.

Concerning the *Triomphe de Gand*, our experience seems to warrant us in saying this:

1. It is rather essential that it should be raised in hills or rows, and not in beds, and that the runners should be clipped.

2. It requires a richer soil than many other kinds.

3. It seems to be not quite so reliable as many other kinds.

4. There are occasionally seasons when, with the right kind of treatment, it beats everything else in the line of strawberries, not altogether in the quantity of fruit it produces, but in the general quality and consequent profit derived from its cultivation.

5. It is remarkable for continuing in bearing much longer than many other kinds, it having in a measure supplied our table this year from June 6th to July 10th.

Perhaps, before leaving the subject, I ought to say something about certain varieties which I have tested this year. The *Downer* strawberry was recommended as more prolific than the *Wilson*. I tried it, and am tempted to say that I am heartily sorry to find it so prolific. The berries were so soft that they would certainly have damaged our character if we had attempted to send them at any great distance to market.

The *Russell* was another strawberry highly recommended in some quarters. It proves to be quite prolific and large, but alas! its surface is tender and scorches under the rays of the sun, turning to a most unlovely brown; and under transportation it settles down in the box or basket most uncomfortably.

After gathering our annual harvest of leaves for tea from some of our old beds, we shall give them decent burial with the plow. Others we shall endeavour to renovate for another year. Meanwhile we shall do our best at weeding and cultivating the new beds planted this year; and, turning over a new leaf in our account book, we will thankfully trust Providence for as good a crop the coming year as we have had this.

FARMER'S GARDENS.

Do farmers generally realize the value of a good garden to the economy of a well-regulated household? Wide-awake farmers who read, and try to improve upon the teachings of agricultural journals, I think do generally understand their worth. But

in travelling where the inhabitants are scattered I find a different state of things; well-arranged gardens, stocked with a few of the choice varieties of small fruits, as well as the usual varieties of vegetables, are scarce. Why is it so? When thus situated they should have the best the soil is capable of producing. Their diet is usually confined to a few articles.

How often is the farmer's wife or daughter put to it to provide a dinner for husband and father which he will sit down to with a relish. For tea, bread, or biscuit and butter, with perhaps dry cake, constitute the variety. Now, with a garden and a good assortment of vegetables, the good woman can get up a dinner that would tempt the palate of an epicure.—For tea, strawberries and cream, raspberries, blackberries and currants, in their season, furnish a dessert that will give a relish to the plainest fare. I asked why it is so? Perhaps they think their garden must be laid off into formal beds, and kept up with a great deal of system and care. They imagine that much time and skill are required in sowing, planting, weeding, training, etc. Suppose it be true, does it not pay as well as the time spent in the culture of common field crops? What part of the farm produces from an equal area as much profit as the *cultivated* garden, with those who have one? Usually there is sufficient time unemployed to do the necessary work required in the garden; and then the luxury of a mess of spinach, asparagus, etc., gives a relish to the salt pork,—the usual meat upon a farmer's dinner table. The variety of beans, peas, beets, potatoes, etc., fresh from the vines and ground, and in addition as relishes, lettuce, cress, cucumbers, radishes, etc., with many other vegetables, go to make up an assortment from which the good housekeeper need never be at a loss to supply a sufficient variety of edibles for any occasion.

The last week in June and the first week in July is the very best time to prune fruit or other trees.