

The objection made by some to digging in the refuse in its green state, has been, chiefly, the liability to nourish instead of destroying the various eggs of the pests which annoy them, and that by throwing the refuse in a heap to rot, a good deal of this is destroyed.

The refuse of a garden has been undervalued, or rather not valued at all, up to a very recent period; for, even outside market gardens in the vicinity of London, there have been seen large quantities of cabbage and brocoli leaves, and vegetable waste of all kinds, thrown there to be taken by any one who cared for it, and removed by cottagers for their pigs and cows, or perhaps for the very purpose to which the gardener ought to have applied them—the manuring of the ground.

Self-manuring, as it has been called, has been of late the subject of experiment in many places, and has been written and talked of by many as if it were a novelty, though we have been in the habit of using every description of waste, not only for the garden, but on the field where it came from. Thus, potato vines have been dug in where potatoes came off; cabbage leaves, turnip, carrot and parsnip tops have been dug in where the crops were grown; the cuttings of currant and gooseberry bushes have been chopped up and dug in between the bushes; and strawberry clearings have been used between the rows of plants, as the only dressing they had. While these matters rotted slowly, they kept the ground open, and as they decomposed, they enriched it.

The finest piece of strawberries we ever saw, was in a celebrated market-gardener's ground at Deptford, where the trimmings were always dug in. We have unquestionable evidence that in some places on the continent, where vines are cultivated, the leaves and clippings are carefully forked in about the roots as a dressing for the next year.

We do not mean to infer that this dressing is sufficient in all cases, because the bulk which goes away in the crop has always had something from the soil; though we deny that it has taken anything near the quantity of matter found in it, because we have mentioned, and have proved by experiment, that much of the contents of any crop, no matter what, is taken from the water and the atmosphere. But let us mention one application which has never failed us—the leaves of trees laid on pink beds, pansy beds, and autumn planted ranunculuses, and other subjects which are the better for protection, will almost always rot by spring, and if then forked into the ground carefully without damaging the roots, will be found an excellent dressing; protecting all winter, and nourishing as they rot. And it is well known that where leaves are allowed to rot into mould, there is not a more efficacious dressing.—*London Horticultural Magazine.*

THE NAKED BARLEY OR BARLEY WHEAT.

This valuable grain is worthy of the serious consideration of the agriculturist, as returning a greater profit than the barley in general cultivation; and, if grown side by side, will yield more bushels, more flour for human food, and 25 per cent. more beer, and also will feed more stock, because—

1. It contains more flour than any other grain, rice only excepted.

2. It weighs more than 60 lbs. per bushel.

3. The flour is whiter and sweeter than common barley flour.

4. The flour absorbs more water than other flour; consequently, it produces more weight of bread.

5. Bread made from any barley flour is better made into thick cakes; and if from a fourth to an eighth of an ounce of carbonate of soda is dissolved in the yeast, it improves all bread, and takes the bitter taste away.

6. By plain boiling, it is good food for children.

7. The malt made from it increases in measure more than from common barley.

8. The malt will make in seven days less than common barley.

9. It can be made one month earlier and one month later than from common barley.

10. It weighs considerably more than the malt from common barley.

11. The quantity of beer made from this malt is 25 per cent. more than from common malt, and of superior flavour.

12. Three bushels will seed the land as well as four of other barley.

13. It should be sown in March or April.

14. It ripens in 80 or 90 days only.

15. If sown without grass it can be harvested in two or three days.

16. If sown early, it may be harvested in time for a following good crop of turnips.

17. It only requires the same cultivation as other barley.

18. The straw is much superior for fodder.

19. It very seldom lodges, and is not subject to disease.

20. Each acre of this barley produces about one-third more food.

N.B.—The produce of this barley, both in quantity and weight, surpasses all others; and, as regards its malting qualities, and extract of saccharine, is even superior to the best Chevalier barley in quality as well as quantity.—*Northampton Herald.*

STRAWBERRY CULTURE.

Mr. Kenrick gives the following methods as practised by market gardeners near Boston. The first one strikes us as being the most economical way of working strawberries on a large scale that we have seen:

“In the vicinity of Boston, the following mode is often adopted. The vines are usually transplanted in August. The rows are formed from 18 inches to two feet asunder. The runners, during the first year, are destroyed. In the second year, they are suffered to grow and fill the interval, and in the autumn of that year, the whole old rows are turned under with the spade, and the rows are thus shifted to the middle of the space. The same process is repeated every second year.

Another mode, which may be recommended generally is to plant the strawberries in rows 30 inches asunder, and 9 inches distant in the row, and suffer the vines to extend to the width of 18 inches, leaving 12 inches space for an alley; or allow 18 inches width to the alleys, and three feet asunder to the rows; and to form new beds every three years, or never to suffer the bed to exist over four years; and to plant out in August in preference to spring.”

Dr. Bayne, of Alexandria, D. C., gives his method of producing very large fruit. A peculiarity of his treatment is the use of undecomposed or green manure. Almost every other cultivator recommends well rotted manure; and we are inclined to think, with the better reason. We have found some English cultivators who agree with him, but the most dissuade from the practice, as making plants productive of leaves rather than fruit:

“To produce strawberries of extraordinary size for exhibition, I would recommend the following preparation: select the best soil and trench it at least two feet deep; incorporate well with the first twelve inches an abundance of strong undecomposed manure; pulverize and rake the ground well, then mark off the rows twelve or fifteen inches asunder, and set the plants in the rows from 12 to 15 inches, according to the luxuriance and vigor of the variety. During the first year the runners must be carefully