

us at exceedingly low prices, were all good, and many of them valuable. I will only speak of kinds new or nearly so.

*Celery.*—We tried Nellis' Self-Blanching, but could not see it to be better than Henderson's White Plumer. Both of them are early and excellent, easily grown and very ornamental for the table, but as they keep good only till about Christmas they do not supersede the later varieties.

*Cabbage.*—Nellis' Mohawk, early market, is all that the catalogue claims, being early, with large solid heads, the best early cabbage we have tried. For fall, and even winter use, we have found none better than Henderson's Early Summer; although ripening early, it keeps long without bursting, heads very evenly, and in weight equals most of the late varieties.

*Cauliflower.*—Nellis' New Sea Foam, said to be ahead of all other kinds, did not go ahead at all with us, but I must confess neither did other kinds tried, so we must not condemn the Sea Foam.

*Corn.*—Black Sweet Mexican, although highly recommended, and said to be the most sugary corn of all, is of too swarthy a complexion to grace the table; the color is decidedly against it, and it is too late in ripening in cold sections; the taste, too, we think inferior to Crosby's Early sugar corn and Moore's Early—great favorites with us.

*Lettuce.*—The Deacon, very good; but we still claim to have a better, and the best of them all, in our own old variety described in our last year's report.

*Beet.*—New Eclipse; we don't find any better than the old Egyptian beet.

*Onions.*—New Golden Queen grew to an immense size, but was hardly matured before heavy frost set it. The large Red Weathersfield and Danver's

Yellow seem to be second to none yet. We have always had a large proportion of thick necks. Mr. Beadle, in his excellent book on gardening, attributes this to wet seasons. With us it has been a general thing. This summer I visited the grounds of a friend, a market gardener near Montreal. He had upwards of an acre as fine a crop as the ground would carry. They were nearly free from thick necks, except one ridge on one side of the field, and they were all thick necks. They were all sowed at the same time, with the same seed, manured and cultivated alike, on soil seemingly the same. Query, how came the difference? He could assign no cause.

*Peas*—*Rural New Yorker.*—The earliest variety we have tried, large, well-filled pods, fine flavor; think it would be a profitable field pea; height two feet. For general use we still claim preference for Bliss' American wonder, a perfect dwarf, very prolific, early, and in flavor among the best.

*Tomatoes.*—Fulton's Market ripened first, but with us it was roughly shaped, and rotted badly; otherwise it was in every respect good. New Cardinal, about a week later, comes up well to the catalogue description, ripens early, smooth, a good keeper and shipper. The Mayflower we consider as good as either of the above.

(Concluded in next number.)

#### THE WINDSOR BEAN.

SIR,—In your issue for October Mr. Simon Roy says he is only partially successful in growing it. I have grown it for a good many years—fifteen or sixteen—nine times out of ten with success; but my theory is that it cannot stand the hot sun, so I plant it within two feet of a high, close board fence, and on the north side of it—the fence runs east and west,—so that dur-