

field of buckwheat in flower, though it is said the honey is not so good as from clover.

### CELERY FOR THE MILLION.

There are probably many lovers of celery who are deterred from the culture of it by the fact that generally a large amount of skill and labour is necessary to produce a good article. The fact that the proper time for the care of celery comes in the most busy season of the year, will account for the scarcity of this fine relish among farmers, and even those who would be glad to cultivate it if they could.

We have a little experience in raising celery which may not be new to some of our readers, and may be of value to others. In the spring of 1858, we planted a large bed of celery in moist alluvial ground, for the purpose of raising plants for transplanting. Not using more than half of the plants, the rest remained in the bed and grew luxuriantly without farther attention. Late in the fall we removed the celery to the house and buried it in layers in a bed of fine sand, covering all but the tips of the leaves. As the weather grew cold we piled hay over the bed until the hay was three feet thick. In December we commenced to use the celery which was then bleached about half way up the stalk. We continued to use it freely from that time, it being better bleached at each opening of the bed. Early in the spring it was bleached beautifully. Although we had numerous strangers at our table, nearly every one has remarked on the fineness of our celery. It was always crisp and tender, preserving its freshness throughout. One fact we noticed in particular, that the last dish of celery was served on the same day with the first dish of asparagus, viz, the 7th of May. It may easily be seen from this that every one who wishes may by a small expense of labor provide himself with the luxury of celery during the spring months. Though for summer and fall I know of no better way to procure it than by the usual method of bleaching it as it grows, which is best accomplished with us, by setting the young plants in trenches about a foot deep, and filling up the earth around the plants as they grow. Celery is naturally a water plant, and therefore thrives best on a moist soil.—*K. in Prairie Ill. Farmer.*

### TWENTY ACRES OF STRAWBERRIES.

A few days ago we visited the farm of Mr. P. Sells, situated about five miles from Cleveland, on Kinsman street. It is used entirely for growing the smaller fruits or berries. Twenty acres are in strawberries, of all the various kinds cultivated in this section, and their comparative merits are distinctly shown under the method of cultivation adopted. Of all the new sorts, William's Albany seedling promises best; such clusters of fruit we never saw before, and if in flavor and firmness, they are equal to their character at the East, they will supersede nearly every other kind at present cultivated in this vicinity.

As Mr. S's system of culture differs somewhat from the usual method, we shall describe it. The first year the ground is well and deeply ploughed, and finally thrown up in ridges, about two feet apart; on every alternate ridge, strawberry plants are set out, about four feet apart. The unplanted row is sown with rows of peas, that are cultivated during the season in the usual way, using a shovel plough, and following with a hoe. In working the peas, the strawberries receive equal benefit, and by the time that crop is ready for market, the strawberries are well established, and sending out runners. After the peas are removed, the plough is run along the center of the rows, turning the soil towards the