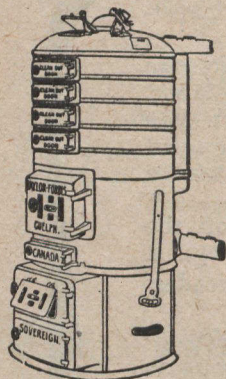


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Book Department,
The Canadian Horticulturist
 PETERBORO, ONT.

lay them down every winter. Still they were profitable. I may return and continue to grow them.

Blackberries would not do at all, but dewberries did well when protected. Winter protection is the key to success there.

I also set out a lot of native plums and had several large crops, but they, too, were uncertain, partly on account of frost and partly from the attack of the plum pocket. I would not advise any one to go extensively into these things.

I had two Hibernial apples that came through the winters, then I moved away and don't know how they did. I wrapped the trunks of the trees. One of those winters was so severe that even the crabs died, but the Hibernals stood it. It was all very interesting, but not profitable.

As to the possibilities in Manitoba, if we could get a strawberry that would blossom very late, they could be grown. The native plums are worth growing as they make a beautiful shade tree and you get a crop sometimes. I had two very fine varieties. One had the flavor of an apricot. British Columbia is the country for fruit, but our difficulties are transportation and pickers.

A New Book on Mushrooms

Prof. Wm. Lochhead, Macdonald College, Que.

The latest work on mushrooms, and one of the best, is "Mushrooms Edible and Otherwise", by M. E. Hard, published by the Ohio Library Company, Columbus, Ohio. This book was prepared by a teacher who studied mushrooms as a hobby, and who became so interested in the subject that he decided to publish his observations and notes in order that other people might be induced to pay more attention to this interesting, and but little understood, group of plants. The book is written "for the beginner and for all beginners", no matter whether they be botanists or laymen. The author writes for "the mass of intelligent people—those who read and study, but who observe more; those who are inclined to commence with nature as she displays herself in the glens and glades, in the fields and forests, and who spend little, if any, time chasing the forms or sketching the tissues that may be seen on the narrow stage of a compound microscope". This work aims to be a guide to the study of mushrooms, with special reference to the edible and poisonous varieties, with a view of opening up to the student of nature a wide field of useful and

interesting knowledge. Nearly all the forms described are illustrated by half-tones from photographs of the fresh specimens, so that the beginner is helped along in his efforts to find a name for the mushrooms he finds. A valuable feature of the book is a key to the genera, by means of which he can, without much difficulty, locate the genus to which his specimen belongs.

It is a healthy sign of the times, and one which shows that an increased interest is being taken in mushrooms, that so many excellent works are available to students of this interesting group of plants. There are, for example, McIlvaine's "One Thousand and American Fungi," Marshall's "Mushroom Book," Atkinson's "Mushrooms Edible and Poisonous." And now we have Hard's "Mushrooms Edible and Otherwise." One or more of these should be in every public library. The reviewer feels sure that many of the readers of THE CANADIAN HORTICULTURIST will be glad to know of the appearance of a good work, upon which they may rely for help. On account of the appetizing nature of the edible forms, mushrooms have been interesting objects of study for many hundreds of years, but the dread of the poisonous forms or toadstools—often so hard to distinguish from the non-poisonous—has prevented the majority of persons from indulging in those delicious, tasty dishes, so tempting to the epicure.

The main portion of Mr. Hard's new book is of course, given over to the description and illustration of the many edible and poisonous fungi found in nature, but a closing chapter is devoted to the growing and cooking of mushrooms, which will be of much value to mushroom-growers and to housekeepers.

Vegetable Prize List

In addition to the prizes for vegetables published in the regular list of the Ontario Horticultural Exhibition, the following additional ones are offered:

Prizes given by Township of York. Exhibits to be grown in the County of York.

Celery.—4 varieties, 3 of each, yellow, green, red and white plume.—1st, \$4; 2nd, \$3; 3rd, \$2.

Rope of white onions—not to exceed 3 ft. in length.—1st, \$3; 2nd, \$2; 3rd, \$1.

Collection of potatoes—6 standard varieties, 5 of each.—1st, \$5; 2nd, \$3; 3rd, \$2.

Prizes donated by Township of Etobicoke. Exhibits to be grown in County of York.

Collection of onions—8 varieties, 5 of each.—1st, \$5; 2nd, \$3; 3rd, \$2.

Collection of cauliflower—3 varieties, 2 of each.—1st, \$4; 2nd, \$3; 3rd \$2.

Collection of vegetables—suitable for salads, to include lettuce, endive, mustard, cress, radish, green onions.—1st, \$3; 2nd, \$2; 3rd, \$1.

Special given by the Steele-Briggs Co.—Three heads "Whitehead" cabbage.—1st, \$5; 2nd, \$3; 3rd, \$2.

Two new subscriptions for \$1.00 will secure for you one 14 kt. Gold Fountain Pen free.

I am very well pleased with the advertisement you inserted in THE CANADIAN HORTICULTURIST, to sell my mushroom spawn. I must have had about 30 orders from the advertisement, inside of two months.—Mrs. E. C. Bennett, Thornbury, Ont.

Take the Hint.—"A copy of THE CANADIAN HORTICULTURIST has been loaned to me by a friend. I should like to become a subscriber. Enclosed please find \$1.00 for two years' subscription.—F. B. Parfett, Reading, England."

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