

about 25 years ago. When first introduced, this variety was objected to on account of the blue streaks pervading the otherwise white meat, but the excellent quality and reliable yield has kept the Mercers in general use. This and other parti-coloured varieties are very much whiter when raised in this latitude than at the North, and if northern seed of these sorts be carried South, the product will be much whiter and handsomer than the original seed, taking precedence in market over the same varieties of northern growth. The Mercer seems to be now on the decline in many sections, and likely to be succeeded by new varieties of northern growth.

The *Carter* is one of the finest table potatoes ever grown. It is white throughout, slightly oblong, with deep under-set eyes, and when boiled has a dry, light, flour-like appearance, with great delicacy of flavor. It originated some 20 years ago with a Mr. Carter, near Pittsfield Mass., and was soon cultivated largely by the Shakers. From them their culture spread northward, and is now mostly confined to Washington County, New York.

The *Carter* ripens late, and has failed of success in this latitude—is very liable to rot, and is now running out where it has succeeded best.

The *White Pinkeyes*, or *Pinkeye Kidneys*, are an old variety of excellent quality, rambling growers, generally yielding fairly upon rich and well-adapted ground.

Junes, *Yellow Pinkeyes*, *Northern Whites* and *Rock Whites* are all of the same family, or nearly related. They are yellow-meated, watery, and sometimes rank-flavored. They mature early, particularly the *Junes*, on which account they are a good deal cultivated, and generally escape the rot and yield fairly.

California Potatoes are oblong-shaped, yellow-meated, parti-colored skin, great size, immense yielders, strong, watery, unfit for the table (of Christians), but are fit successors to the old and discarded *Merino Potatoes*, once so popular throughout New England, and still cultivated in some places for stock.

The *Dikeman* is a native of Oneida County, N. Y., where it was started from the seed about fifteen years ago by a well-known farmer whose name it bears. The tubers are round, white, with pink eyes; it ripens earlier than the Mercer, and generally escapes the rot; is a good yielder, and is extensively cultivated as an early potato for this market. It degenerates rapidly, however, in this vicinity, so that a yearly removal of seed from its native locality is necessary.

Western Reds are one of the best of the yellow-meated varieties, and when raised on Long Island, or in New Jersey, are very fair table potatoes. They are in large demand for shipping, and are every Fall exported to Bermuda for seed, their product—the highly prized *Bermuda potato*—being returned to us in the Spring. It is remarkable that all other varieties tried in the Bermudas have failed.

NEW VARIETIES.

We note a few prominent new varieties, as follows :—

The *Black Mirror* was introduced into New Jersey some four years ago from Western New York. It is shaped much like the Mercer; the flesh is entirely white, the skin very dark and thick. It is very late, requiring the whole season to mature; yields largely, producing twice as much as the Mercers. If peeled before cooking the quality is good, particularly in the Spring, though not so dry and light as the Mercer. The dark skin is prejudicial to the sale, and it has rotted badly the last two years, so that many are now abandoning its cultivation.

The *Buckeyes* have been grown one year, in Monmouth County, N. J., and with remarkable success. They are handsome, round potatoes, white throughout, except a little bright pink at the bottom of the eye, and cook dry, mealy, and are fine-flavoured. They were introduced from Ohio to the vicinity of Rochester three years ago, and grown there by D. S. Whitlock, Esq., from whom J. S. Whitlock of Monmouth County, N. J., obtained seed for himself and neighbours. J. S. W. planted three acres of sward ground, which averaged 250 bushels per acre; on corn-stubble he had an average of 165 bushels per acre. His brother, G. S. Whitlock—same neighbourhood—planted three acres corn-stubble which averaged 200 bushels per acre—in both instances giving a yield more than double that of Mercers in the same fields. They were free from rot, while all other varieties in the same neighbourhood rotted badly. They were first sent to this market by J. S. W., and, from their large size, handsome appearance and fine quality, sold readily at the highest rates—constant inquiry continuing for them after the supply was exhausted. They are one of the most promising new varieties.