

very pleasant experience which the botanist and the cultivator may have on first visiting the American shores. At almost every step he comes upon old acquaintances, upon shrubs and trees and flowering herbs, mostly peculiar to this country, but with which he is familiar in the grounds and gardens of his home. Great Britain is especially hospitable to American trees and shrubs. There those both of the eastern and western side of our continent flourish side by side. Here they almost wholly refuse such association. But the most familiar and longest-established representatives of our flora (certain western annuals excepted) were drawn from the Atlantic coast. Among them are the Virginia Creeper or Ampelopsis, almost as commonly grown in Europe as here, and which, I think, displays its autumnal crimson as brightly there as along the borders of its native woods, where you will everywhere meet with it; the Red and Sugar Maples, which give the notable autumnal glow to our northern woods, but rarely make much show in Europe, perhaps for lack of sharp contrast between summer and autumn; the ornamental Ericaceous shrubs, Kalmias, Azaleas, Rhododendrons, and the like, specially called American plants in England, although all the Rhododendrons of the finer sort are half Asiatic, the hardy American species having been crossed and recrossed with more elegant but tender Indian species.

"As to flowering herbs, somewhat of the delight with which an American first gathers wild Primroses and Cowslips and Foxgloves and Daisies in Europe, may be enjoyed by the European botanist when he comes upon our Trilliums and Sauguinaria, Cyprigediums and Dodecatheon, our species of Phlox, Coreopsis, etc., so familiar in his gardens; or, when, crossing the continent, he comes upon large tracts of ground yellow with Eschscholtzia or blue with Nemophilas. But with a sentimental difference; in that Primroses, Daisies, and Heaths, like nightingales and larks, are inwrought into our common literature and poetry, whereas our native flowers and birds, if not altogether unsung, have attained at the most to only local celebrity."

(To be continued.)

GREEN & WHINERAY, Liverpool, send us circular under date 27th December, as follows, in reference to their Apple sales:

Our sales have been much interfered with this week owing to Xmas holiday, and consequently auctions have only been held on Monday and Tuesday, the result of this has been very disappointing. The trade bought largely last week in anticipation of a Xmas demand. Sales in

inland towns have been unsatisfactory, dealers being left with large stocks on hand. Consequently attendances at auction have been poor, and with large quantities of fruit offering and few buyers, the results have been very low prices, as the fruit, owing to its tender condition, had to be sold.

The following quotations are for tight barrels:—

Baldwins, Boston	10s. to 11s. 6d.
" New York	9s. " 12s.
" Canadian	11s. " 12s.
Greenings	10s. " 10s. 6d.
N Spy	8s. " 11s.
Newton Pippins, Prime	14s. " 16s.
" Ordinary	9s. " 11s.
" Common	7s. " 8s.
Rox Russets	10s. " 12s.
Golden Russets	11s. " 12s.
Slack Packed	7s. 6d. to 10s.
Slack and Wet	5s. 6d. " 7s.

Arrivals for the week are as follows:—

	BARRELS.
Boston, ex Borderer	4,956
" ex Virginian	650
" ex Pannonia	1,471
New York, ex Adriatic	1,777
Halifax, ex Scythian	3,254
Total arrivals for Week	12,103
" to Date	343,743

It may surprise some of our readers to hear of an "Ensilage Exhibition," but English agriculturists are so thoroughly practical that wherever there is a chance to promote agricultural industry something in the shape of an exhibition, or lecture, or meeting, or dinner, or display of some kind, is got up to arrest the attention of the public. The results of the ensilage exhibits in London are thus given by the editor of the *Agricultural Gazette*:—

"Never has there been a more perfect illustration of what may be called a new industry than the series of samples, generally over one cubic foot each, which have been exhibited in Museum Street during the past week. About one half of all the known silos in the kingdom have sent of their contents; and, thanks to the enthusiasm of Mr. Kains-Jackson, and the liberality of the proprietors of *The Field*, of Mr. W. J. Haine, M. P., Messrs. Carter, the Dairy Supply Company, and others, a really complete illustration has been given of the results of the new process, as we may call it, of "saving" succulent food for the live stock of the farm. Green corn, rye, rye-grass, trifolium, peas, tares, maize, &c., chopped and unchopped, are all exhibited in blocks or boxes; and after five or six months' pressure in a silo, they have come out not only edible and acceptable, but wholesome and attractive food. The judges of the large series of specimens had them arranged in two series, for the number received was so large that, after the first instalment had been dealt with, another set of prizes were allotted to late comers. They competed in six classes,

allotted respectively to (1) unchaffed grass ensilage; (2) unchaffed clover and rye-grass ensilage; (3) chaffed maize ensilage, of which six specimens appeared; (4) chaffed oats, rye, or other corn ensilage; (5) trifolium, tares, and other soft-leaved plant ensilage; and (6) mixed substances used as ensilage, chaffed or unchaffed. Whatever added value is given to a prize list by publication is well deserved in this case, for the competition has been very large indeed, and the competitors have responded heartily to Mr. Kains-Jackson's public spirit. The catalogue, which has been published, gives a good deal of useful information. The date of cutting and ensiling, the mode and quantity of weighting, and the date of opening the silo, are stated with reference to each silo, and the estimated cost of "making" per ton is also given. This varies from 1s. 6d., in the case of Mr. G. Broderick of Richmond, Yorkshire, to 10s. and 15s. in other cases. How these discrepancies have arisen does not appear, but they are probably due to the charge of the silo itself appearing in the costly cases and not being included in the others. The samples were many of them sweet and hay-like, both in appearance and smell; in others they were strongly aromatic; and in a few mouldy and offensive. The champion prize goes to Mr. Swan of Stonefield, Lincoln, for a sample in the sixth of the above-named classes—"mixed substances as ensilage, chaffed or unchaffed." The crop was cut on June 10th, &c., and ensiled at once. It was compressed by four layers of bricks. The silo was opened on October 13th, and the silage cost 20s. a ton, "including rent." It is very sweet and good. Mr. Fry's samples of clover and of unchaffed clover and rye-grass, prepared on his plan of first allowing the contents of the silo to heat before submitting them to pressure, were very satisfactory. A sample, sent too late for competition, of chaffed oats, clover, and grass, on which the pressure had been given by Stock's patent screw press, was also remarkably good. The Dairy Supply Company have done a great public service by giving accommodation to this display at some little risk to themselves, for the aroma of the silo is not the most desirable thing to meet as you enter a milk shop."

The official Prize List follows, but would not be of interest to our readers.

"UMIBOSHI" is not one of the delicacies in common use in Nova Scotia. Why should we not use Umiboshi? Umiboshi is not used by anybody except the Japs, and their Commissioners at the Health Exhibition in London thus instruct the world how to make it: Umiboshi is simply salted and dried plums.