

abrupt, deep, furrowed, ribbed and leather cracked; cone small, slightly open, regular; carpels wide; seeds large, mostly imperfect, dark brown; flesh yellow, tender, rich, juicy, sprightly, subacid and fragrant; quality very good; use, table kitchen and market; season, October to February. Tree very thrifty, healthy, upright grower when young, making a handsome, symmetrical tree, very productive when about twelve years old, and then becomes spreading and bending to the ground with its weight of handsome yellow fruit.

The above is a good average specimen, except they are generally more oblate and compressed, dots irregular, indented, and sometimes crimson cheek, and often deeply cracked at the eye. Their fruit is worthy of cultivation not only for its size and beauty, but it fills a place in the season when we have but little ripe fruit and very few good varieties to fill its place. The fine specimens raised by Mr. Willson prove that the tree succeeds well in Iowa, at least under his cultivation. It does remarkably well here. We have seen at Mr. Mackamer's, and other places, trees loaded to the ground with fruit, and some specimens raised by Mr. Van Winkle, of Pleasant Ridge, weighing fourteen ounces.—Dr. STAYMAN, in *Pomologist*.

A SWEET QUINCE.

T. B. Jenkins, Chambersburg, Pa., sends F. R. Elliott specimens of the quince, of which the flesh is almost sweet and nearly void of astringency. It is new to me, and for the purpose of the sauce of the quince alone, must be of value, and perhaps prove superior to the Japan or Sand pears for such use. But for the purpose of flavoring the apple, for which the quince is often used, I doubt its value as compared with the orange or apple-shaped variety. Mr. Jenkins writes that "the variety was raised from seed some forty years since, and has been bearing regularly ever since. The tree is a good grower and abundant bearer." Description: Fruit of medium size, oblate, somewhat ribbed; color much like the apple-shaped, but when the bloom is rubbed off it is not as bright. The stem is set in a broad, dull brown, rough, knob-like projection, while the calyx has large, long segments, set in a deep basin; the flesh is a deep yellow, coarse grained, not very juicy, a little tough, and of a mild subacid character.—*Rural New Yorker*.

HOW TO MAKE HENS LAY.

People would better understand this matter, says the *Country Gentleman*, if they considered for a moment a hen to be, as she is, a small steam engine, with an egg-laying attachment; and thus there must be a constant supply of good feed

and pure water to keep the engine and its attachment up to its work. In addition to keeping before hens, which have complete liberty, a constant supply of pure water. Summer and Winter, I have found that during the cool and cold weather of Fall, Winter, and Spring, a dough compounded as follows, fed one day and then intermitted for two days, to produce excellent results:—To three gallons of boiling water add one half an ounce of common salt, a tea-spoonful of cayenne pepper, and four ounces of lard. Stir the mixture until the pepper has imparted considerable of its strength to the water. Meantime the salt will have been dissolved and the lard melted. Then, while yet boiling hot, stir in a meal made of oats and coan, ground together in equal proportions, until a stiff mush is formed. Set away to cool down to a milk warmth. Before feeding taste, to see that you have an overdose neither of salt nor pepper, and to prevent the hens being imposed upon with a mixture not fit to be eaten. The hen mush should not be more salt than to suit your own taste, nor so hot with pepper that you could not swallow it, were so much in your broth. Beware of too much salt, too much lard, and too much pepper; and beware, too, when the seasoning is not too high, of feeding this dough too long at a time. Let the hens be fed one day fully with it, then let it be omitted and the ordinary feed given two days and so on, and the result will be found satisfactory.

Taken notice—hens fed in this way will be a good deal less inclined to set than when fed in the ordinary manner.—*Col. Farmer*.

THE JAPAN LILIES.

These have been found on trial to endure our winters even better than our native lilies, and to flourish in a greater variety of soils. They surpass all others in beauty, and are most deliciously fragrant.

To grow these beautiful flowers in perfection the ground should be dug fully eighteen inches deep, and enriched with surface soil from the woods that has been well mixed with plenty of coarse sand and old—not less than two years old—well rotted manure. The bulbs should be set five inches below the surface, and remain for several years without being disturbed.

The white Japan Lily is pure white, without any spots, and is very healthy.

The red Japan Lily is really the most beautiful variety, marked with deep red spots, and suffused with a rich roseate hue.

There is a faintly spotted variety, known as *punctatum*, which is very delicately coloured, but the bulbs seem not to possess as healthy a constitution as the other varieties.

We believe the variety known under the name of *roseum* is nothing more nor less than the red Japan Lily, which varies in its shades of colour very considerably, and although often priced higher in the nurserymen's catalogue than the red (*rubrum*), not worth any more in reality. They are now so low in

price as to be within the reach of every one, and we hope very soon to see them in every garden in the country.—*Canada Farmer*.

EARLY TOMATOES.—A large turnip is far better than any bed for propagating early tomatoes. Cut off the top and scoop out into a shell three-quarters of an inch thick. Fill the cavity with rich mold, plant half a dozen seeds, and place the turnip in a box of loam. Keep warm, sprinkle with tepid water every day, until there is no longer any danger from frost, then return the turnip to the out-door bed, and thin out all but one plant. Should the turnip send out roots, pinch them off, and the shell will soon rot, affording a fertilizer to the tomato-plant that will send it ahead wonderfully. A dozen turnips tomatoized will afford an abundant supply of early tomatoes for an ordinary family.—*Col. Farmer*.

HOW TO FIT A COLLAR TO A HORSE.—

In purchasing a collar for your horse, it is important to get one that fits him, as both the animal and yourself will be saved much annoyance. The *Harness and Carriage Journal* says:—"The plan adopted in the West, which we are assured by men who have been long in the collar business, does not injure the collar in the least, is to dip it in water until it is thoroughly wet, then put it on the horse, secure the hames firmly, keeping it there until it becomes dry. It is all the better if heavy loads are to be drawn, as that causes the collar to be more evenly fitted to the neck and shoulder. If possible, the collar should be kept on from four to five hours, when it will be perfectly dry and retain the same shape ever afterwards; and as it is exactly fitted to the form of the neck, will not produce chafes nor sores on the horse's neck."

A CURIOUS PLANT.—The latest novelty in floriculture is a curious and very interesting plant, the "Flat-stemmed *Coccoloba*." The stems are flattened in the most remarkable manner, and at a casual glance the plant would be taken for some curious fern; but that the stems have regular joints, and bear proper leaves. It was discovered on Solomon's Island, Australia, and on its native soil forms a small shrub, bearing great numbers of small flowers which are succeeded by berries, at first of a scarlet hue, but finally turning to a dark purple. It is adapted to green house and parlour culture and will endure a slight frost without injury.—*Happy Hours*.

VERBENAS IN THE HOUSE.—It requires great care to be successful in cultivating verbenas in the house during the winter. Many kill their plants by kindness. Put nothing on them but pure water, and this sparingly and judiciously. Cut off the most of the old branches, and remain patient until new shoots appear. Cuttings taken off in August make better plants for keeping through the winter than old stools or layers.