

Hazel Nuts, *Alias* Filberts, (*Corylus Americana* L. *Avellana*), a very popular and much esteemed for food, especially the English variety. The nuts may be gathered and stored away in dry sand out of the reach of frost, and sown as early as possible in the spring. They will thus make fine plants to be taken up early the ensuing fall. They are not much grown in this country.

Almonds, Peach, Nectarines, Apricots, and Plums, are all related, both in nature and the treatment of their seed. The Cherry may also be included, in the successful management of their seeds, the one essential point is studiously to prevent them from becoming thoroughly dried while exposed to atmospheric action. As soon as cleansed from their outward covering they may at once be stored away in boxes of damp sand, and put out of the way of frost. But they must be moved at the earliest possible moment in the spring, as they readily germinate upon the slightest approach of vernal influence. In the case of Apricots, most experienced nurserymen gather them as soon as matured, and at once commit them to the seed bed. —[Abridged from the "Canadian Horticulturist."

Experience in Pear Culture.

We find that the pear was common in the earliest times of the Romans; it was common in Syria, Egypt and Greece. Virgil mentions pears which he received from Canton; Pliny describes the varieties in cultivation in his time as being numerous, and mention is made by the Emperor Tiberius of most delicate and agreeable pears.

The pear is not a native of America, but was brought from other continents. We read of its growing wild in some parts of Europe, Asia and China. It was brought to great perfection by such men as Van Mons, Knight, and many others of the present day. But I am not asked for the history of the pear, but the result of my own experience with it. I shall therefore begin with the little Amire Joannette, which yielded in 1879, being planted eight years, standard, 2½ bushels, which were sold for 12½ cents per quart, or \$9.00. In 1880 my sale book gives it credit for 64 quarts, and sold for \$8.00, besides a few quarts for the use of the house. It ripens about July 15th. I keep the soil clean and rich around it.

The next in order is the Doyenne d'Ete, which which ripens here about the 20th July, and sells freely for 12½ cents per quart. It grows well either as standard or dwarf, and is a most delicious little pear. The skin is clear yellow marked with small dots, and red next the sun; flesh white, melting, very sweet and juicy.

Beurre Giffard come next, and is much larger than the former, with a greenish-yellow red next the sun. Flesh white and most delicious, and the fruit sells here for about 10c per quart. The tree is a slender grower, but health hardy and productive. It is ripe here about the last of July.

The Bartlett is a splendid pear. The tree grows upright, with straight yellow shoots. Skin smooth, yellow, with a blush on the sunny side; it is sweet, juicy with a highly perfumed vinous flavor. It is ripe here from the 25th August to the 10th September, and sells for \$2.50 per bushel.

The Clapp's Favorite is my next,—a most gorgeous pale yellow pear, marbled and splashed with red and light brown. Flesh white, fine grained, juicy, melting, buttery, rich, with sweet perfume. The tree is a rapid, straggling grower, with large shoots; it stands the frost and severe weather well; the bark is a yellowish-brown color, and is clean and healthy. Succeeds well as dwarf or standard. The fruit should be gathered some days before ripe; it will not keep long.—[Ex.

Cyclamen for the Window.

Florists cannot understand why the cyclamen has not been more extensively grown for window gardening; there is scarcely a plant used for that purpose that can excel it in any of the features so necessary for show. It has a pleasant fragrance, is graceful in bloom, the colors are various and often unique, the foliage is very attractive, and to crown all, it is easily grown. Autumn is the proper time to sow the seeds, which should be thinly scattered over the surface of a pan of light, turfy, peaty soil. The covering must be carefully done, and should be accomplished by shaking a little very light soil through a fine sieve, merely sufficient to partially protect the seeds from the air. Water well at first, and never thereafter allow the surface to become dry; but, on the other hand, do not deluge the soil so as to rot the seeds; if the seeds are fresh the young plants will soon make their appearance, with their little roundish leaves

showing a tiny bulb at the base, when extra care must be exercised neither to rot nor yet to dry them up.

When firmly established prick them off singly into the smallest sized pots and shift them into larger sizes as the roots require more room. During summer they must not be allowed to dry entirely, but at that season the best situation for them is a cold frame, covered with a lath shade. The ensuing winter they will begin to bloom, but two year-old plants give the most satisfaction if well grown. Cyclamens do not need a strong heat nor will they thrive in a very low temperature, but at the same time extremes of either will not destroy the plants more readily than the majority of window vegetation. All winter long they continuously throw up their slender stems with delicate white, red, and variegated nodding flowers, filling the surrounding air with their pleasant fragrance as well as delighting the owner with the labor he or she is obliged to bestow upon them.

Planting Trees on the Prairie.

The success of a settler on prairie land in growing trees may encourage some who are making their home in our North-west prairies. A few years may change the aspect of the black treeless country, and dot it with groves and hedges. W. W.'s experience, which we give as follows, is very encouraging:

I selected a part of my farm just south of where I intended to plant my orchard, and had it broken up. But what should I plant? came up for consideration. Having had twenty acres of sod turned over and planted to corn the first year, I noticed that there were quite a number of cottonwoods come up among my corn. I thought, therefore, to take them up and transplant them in my intended grove. The next spring I did so. I also gathered black walnuts in the fall, and slightly buried them to remain all winter, and the next spring I planted land intended for a grove in corn. I had a child drop in every alternate hill and in each alternate row a nut, planting now and then a cottonwood. The nuts came up nicely, the cottonwoods also grew finely. I continued to cultivate my grove, planting corn for three or four years among my little trees, and all did well. I also from time to time kept planting out trees of various kinds, filling up vacancies. My grove now is quite a little forest. The walnuts and burr oaks have been bearing nuts for many years, and my pigs now seem to enjoy themselves hugely and have been doing finely on the nuts, and have been all winter busy cracking them. My cottonwoods, since the grasshopper raid of 1876, have many of them died, but they make fine stove-wood. Have been cutting stove-wood the past winter, and think I will have twenty wagon loads from what is dead, dying and going to waste, and still I hardly miss what is being cut away in my little grove of five acres. I also planted a grove of cedar north of my dwelling which now serves as a fine windbreak, besides being an ornament to my farm, so everybody says. Some fifteen years ago I also planted a little grove northeast of my dwelling in soft maple. They have done finely, and grown very fast. Some of them are now twelve to eighteen inches in diameter. I thought to test their sugar qualities this spring, and when I thought the weather warm enough for the sap to flow, I tapped twenty of my little trees and have made five or six gallons of excellent syrup, and a little sugar to test its granulating qualities.

I am well satisfied with my experience in tree raising, and think any one can have a fine grove at very little expense or trouble. I would recommend for planting, black walnut, burr oak, soft maple, elm and cedar.

Drainage versus Frost.

Our daily experience shows us that all things which are wet freeze sooner than such as are dry. It is needless to ask why; it is enough that the fact is notorious. No wonder, then, that plants should be affected in the same manner. If plants are ill-drained they grow late, ripen their wood badly, are watery, and upon the approach of frost suffer excessively. But thorough drainage has, in most cases, the effect of preventing the accumulation of watery sap; the delicate tubes of a plant are able to change its nature, or to throw it off for the winter, and the frost when it comes has nothing to operate upon. Not, indeed, that tender plants when most favourably circumstanced will bear any amount of cold. On the contrary, every species has its own special degree of tenderness, which nothing has yet succeeded in changing. It is not

in a case of this sort that well-drained plants become more hardy; the truth is that ill-drained plants become unnaturally tender. Besides, an ill-drained plant is in a state of perpetual bad health; well-drained plants are the reverse, and sickly plants, like sickly animals, are always impatient of cold.

The favourable influences of good drainage are not, however, confined to plants in the open ground; those in pots are affected by precisely the same circumstances. I am certain there are few of our readers who have not instances of this brought under their notice from time to time, in the matter of plants destroyed by a degree of cold which their neighbours of the very same species endured with impunity. Here, then, we have drainage exercising its salubrious effects; for the hardness of one and the tenderness of another plant of the very same sort can be accounted for on no other grounds.

Keeping Fruit.

From an article on the above topic in the Massachusetts Ploughman, we condense the following:

"Every fruit grower frequently desires to keep specimens of some particular variety of fruit beyond its usual time of ripening. All experiments prove that fruit which is thus to be kept must be gathered before getting fully ripe and that all sudden changes in temperature and moisture are productive of decay, and should therefore be avoided. A dry cool place where the temperature is even is best calculated to retard decay and improve the keeping qualities. Peaches may be kept several weeks beyond the usual time, if gathered when hard, wrapped in thin paper, and stored in stone jars in a place where the temperature does not rise above 60 degrees. Plums are more difficult to keep, but the same treatment will preserve them a couple of weeks. Summer pears and apples gathered before being fully ripe may also be kept in good condition for several weeks. Grapes are easily kept if spread upon papers in shallow drains and carefully covered.

"It is believed that the decay of all things is caused by minute spores which float in countless numbers in the air, and whatever will prevent access of these to perishable articles, is the best preservative method. To fix the exact degree of temperature best calculated to preserve fruit, is not yet ascertained, but it is generally conceded that six or eight degrees above the freezing point of water is about right.

"Those who have large quantities of fruit to keep find it economy to prepare a room expressly for storing it: some fit up rooms in dry cellars, others in basements where one-half is above ground and the other half below, while others prefer to have a building entirely above ground, and keep it cool by double walls. Either of these are well enough, if the hot and damp air can be kept out. The heat can be kept out much easier than the moisture, for where fruit in large quantities is stored there is a constant evaporation of moisture from the fruit which soon fills the air with dampness unless proper measures are taken to ventilate the room. To do this and not let in too much hot air is one of the difficult things to perform. If the house is to be used in hot weather to store summer fruit, the fresh air must be cooled with ice before it reaches the fruit room; but if the room is to be used only in cool weather, there will usually be found days enough when air will naturally be of the right temperature to keep the fruit cool.

"In fitting up a room for keeping fruit, shallow bins should be made, so that the fruit shall not exceed twelve inches in depth and twenty inches in width, and provision should be made for opening and shutting each bin, as the state of the atmosphere may require. To one who has large quantities of fruit that is to be kept for the spring market, a good fruit room is indispensable, and will pay as well as any building on the farm."

Of all the many remedies that have been tried for the imported cabbage worm since it first began to spread over the country, and to play havoc with our cabbage fields, few, if any, have given satisfaction. It is safe to say that the most satisfactory remedy so far discovered is in the use of pyrethrum. We were the first to apply this in 1879, but did not care to recommend it until further experiments had been made. These we have made the present year, and caused to be made by a number of our agents and correspondents. The general experience is most favorable, and we unhesitatingly recommend it for all the different worms affecting the leaves of our cabbage plant.—*American Entomologist.*