

HOW TO DISTINGUISH MUSHROOMS FROM POISONOUS FUNGI.

The Fungi form an interesting and rather extensive department of the vegetable kingdom; several of the species being highly poisonous, and many fatal mistakes are made from not knowing how to distinguish them.

The fact that a fungus is pleasant in flavour, affords a presumption that it is wholesome; but, if on the contrary, it has an offensive smell, a bitter, astringent, or styptic taste, or is even of *unpleasant* flavor, it is unfit for food. Color, figure, and texture cannot be relied on; yet the pure yellow, gold color, bluish pale, dark or lustre brown, wine red, or the violet, belong to many that are eatable; while the pale or sulphur yellow, bright or blood red, and the greenish, are generally poisonous. The safe kinds have mostly a compact, brittle texture; the flesh is white; they grow more readily in open places than in damp or wood-shaded spots. In general, those may be suspected which grow in caverns, on animal matter putrifying, as well as those whose flesh is watery.

LIVE FENCES.

This is a subject that must soon, in some parts of Canada, be practically entertained. Already has fencing timber, in several places, become exhausted, and its price consequently much enhanced. Hedges will prove more economical, afford better shelter, and will quite change the appearance of the country. Nothing seems so strange and objectionable to an old countryman, as our zig-zag wooden fences; which however, are in the first instance quite indispensable.

A Pennsylvania correspondent of the *Horticulturist* strongly recommends the native buckthorn, as forming the hardiest and best hedges for farmers in that State. Young plants may be procured at the nurseries for \$5 to \$6 per thousand; or they can be raised from seed, sown like peas, and after they have grown one year in rows they may be transplanted into a hedge. The ground should be well cleaned, manured, and deeply cultivated. Set the plants in double rows,

six inches apart; not opposite but alternating with each other.

We shall be happy to hear from any of our readers, that have had experience in raising hedges in this country.

EMBELLISHMENT OF ROCHESTER, N. Y.

The *Horticulturist* observes that an extensive and beautiful improvement is about to be effected in the environs of Rochester, by building up a part of the suburbs of that city, so as to combine the greatest amount of comfort, health and beauty possible. A suitable piece of land has been selected; in the centre of this, a park of 60 acres is to be laid out and planted in the best manner, and around this are to be located the various cottages and villas of the shareholders, with ample space for gardens, shrubbery, &c.

We are glad to hear of this laudable undertaking, and hope the example will not be lost upon other cities in this hemisphere. The almost entire absence of even unadorned open spaces in American towns having large populations, is a serious drawback to health and comfort, and indicates a sad want of taste. We hope the proper authorities will look to these matters, as regards the public buildings and institutions in Toronto; so that our fair city may be rendered still fairer, by the refining and elevating influences of nature, aided by art. Providence has wisely connected the conditions of public health with external adornments. Our beautiful University grounds have yet to be completed; the extensive common, when enclosed and planted, will form a public park unparalled, perhaps, on this continent; and the ornamental grounds of the cathedral church of St. James, now in course of erection, and the normal school, about being erected, will greatly add to the appearance, and we may observe also, to the salubrity of our rapidly increasing city.

STARCH FROM THE HORSE CHESNUT.

Mr. Belloe stated to the Academy of Science, of Paris, that he had obtained from 19 to 21 per cent of perfectly white and tasteless starch from the Horsechestnut, by simple washing in cold water and decantation.