

PLANTING.

In the spring (at time of corn planting), throw up one or more ridges eight feet wide and sixteen inches high in the centre. On the top of this stake off distances ten feet apart. At these stakes dig trenches across the ridges, say two feet long and ten inches wide. Throw the top soil in a pile, and throw the sub-soil away. Replace the soil in the form of a mound, one inch below the level in the centre and six inches below at the ends. Then separate the roots into two parts. Set the trees at the centre point, with the roots extending right and left down the mound. Fill up with any good soil and tread down thoroughly.

PROTECTING.

In the autumn, before danger from severe frosts, prepare the trees for winter quarters, by cutting the roots growing lengthwise of the ridges with a sharp spade, not disturbing the original roots that were planted. Lay down the trees (lengthwise of the ridge) pegging down the branches that may need to be, then cover with earth, in the latitude of Boston four inches deep. And no matter how old the trees, by this method of planting they are laid to rest very easily. Only with older trees, after the branches are pegged down, it will be best to fill in the interstices with leaves and then cover as before.

I think I hear an objection, "too much trouble." We do not hesitate to grow other luscious fruits on that account; and the necessity of winter protection will be atoned for from considerations before named. It cost about one cent each to protect the trees of my fig orchard this fall. A man and a boy laying down and covering over a hundred per day.

AFTER TREATMENT.

In the spring, at the time before noted, remove the earth from the trees and raise them to their positions. Thus it will be seen that the care of the trees is not great, and the whole operation is quite simple. The unripe figs that were buried with the wood will form the first crop of the next year.

HOW TO EAT FIGS.

In the East they seize the fruit in the left hand, with a knife cut off a thin slice from the large end and then peel the fruit. Fresh figs and cream make a dish "fit to set before"—an "American sovereign." Fig preserves are also most delicious.

DRYING THE FRUIT.

The method is: The fruit is put into baskets, which are dipped for two minutes in strong potash lye, and then into clear water. The