GARDEN AND ORCHARD.

USEFUL GARDEN HERBS.

In every vegetable garden there should be planted a bed of useful herbs which are so often needed in the kitchen, nursey and sick room during the year. Their culture is very simple, after the seeds are planted, the only labour needed being to keep out the weeds and thin out the plants so that they will grow stout and strong. The leaves of some herbs are used for seasoning and dressing for meats, and others for making herb teas, therefore they should be gathered before the plants flower. Unless it is desired to raise seeds from them it is better to cut off the flowering shoots as soon as they appear, and throw all the strength of the roots into the leaves and cut two or three crops from them.

Balm is a perennial plant, and its leaves have an agreeable aromatic taste and a lemon-like odour, and are useful for dressings. They are also used for tea to be taken for coughs and colds. Basil is also much used for seasoning; its leaves, when dried and powdered or chopped fine while fresh, having the flavour and odour of cloves. Caraway, a perennial, is valuable for its seeds, which are used in cakes, and an oil is distilled from them for medicinal purposes. Coriander is annual, cultivated chiefly for its seeds, which are used by druggists and distillers, but the young leaves make a highly flavoured salad, and are sometimes used as a seasoning for soups. Lavender is a shrubby plant, valuable for the pleasing perfume of its foliage, from which comes the distilled water that is so popular for the toilette.

Sweet marjoram is an annual; its leaves are very aromatic, and highly esteemed for flavouring soups, dressing and sausages. Sage is also much employed for these purposes. It also makes an excellent febrifuge. A tea made from its dried leaves is considered a specific for colds and coughs. As a hair restorative it is also in repute. A strong decoction of the leaves, with rusty nails added to it to supply iron, will, it is said, prevent the hair from turning grey. Thyme is a species of marjoram, with much smaller leaves. It is used for flavouring. Tansy is useful in the sick room, and many women hold it in high esteem. Rue possesses very bitter properties, and is considered a specific for some complaints. Its leaves are gathered and steeped in alcohol while green, or else dried for winter use. Wormwood is also used in the same way as rue, and it is thought to be highly beneficial to dyspeptics. It is said to be used for making absinthe, a favourite stomachic employed by the French.—*Country Gentleman.*

CELERY AND ONIONS ON MUCK SOIL.

A correspondent of the *Fruit Recorder*, writing from Kinsman, Ohio, says they grow celery there on drained muck land at a cost of less than $1.50 per thousand, and he gives these useful particulars of his own experience:

"An acre of muck, ditch with sloping sides inward all around, water constant in ditch. The acre sowed to onions in March, omitting every fifth row, and leaving space for a double row of celery, that is, two rows six inches apart. So the cultivation of the onions has prepared the ground. Preparation no expense. April 1st, 1881, sowed seed dry as I walked around on the sloping sides of ditch. Seed cost $1.25. I had, July 1st, plants from which I selected 20,000. That is six cents per thousand for plants. (A neighbour had 7,000 plants from one-third ounce of seed. Thousands of celery plants are grown for two cents per thousand.) I had a boy take up the plants and distribute them four inches apart in double rows, six inches apart, and set them in the ground, 4,000 in five hours, and not ten wilted that day. The roots were dipped in paste. Three days, at $1.50 for two of us, sets out the 20,000, and now the celery has cost 28½ cents per thousand. We bank it twice; each time as rapidly as we sat—once in August, once in September, and at the final covering it has cost 88 cents per thousand. The purchaser agrees to take the celery at the gate, providing his own crates, and, inside of the $1.50, there remains 52 cents per thousand to dig it from the banked row in November and December, wash it and lay it in the crates, the dealer attending to the bunching. He pays at the gate $80 per thousand—bunches it, ships it, delivering at the cars for $52 per thousand. You can see this thing done every year at these figures."

Of his onion crop he gives also some interesting notes, especially as to the way of avoiding the tedious "hand and knee work" generally supposed to be inseparable from the culture of this crop: "Every Monday morning, from May to August, we cultivated the ground—weeds or no weeds; but usually no weeds. I have sowed four pounds salt per acre, in March; this helped to keep out weeds. The weekly cultivation kept up all summer permitted but few weeds to grow, and these were pulled from an upright position. My onions are much earlier for the frequent hoeing. I can have them in market two weeks ahead, and one inch diameter ahead of onions grown among weeds. My neighbour used forty loads barn-yard, well-rotted, manure, last fall. He intends using one ton bone meal this fall on the same acre, and not a weed will be allowed to go to seed on his acre or mine."

ROTATION OF GARDEN CROPS.

Have you not frequently noticed that some men change their garden spots every few years? If you ask them why they do so, they will tell you that vegetables don't seem to do well there after a few years cropping.

In starting a garden on an ordinary piece of ground, which has not before been used for this purpose, two or three years are required to get it pulverized and enriched sufficiently to produce a first class crop, hence the necessity for retaining the same piece of ground for garden purposes. This can be done by adopting a proper system of rotation. It is a good plan to make a diagram of the plot used for a garden, and have it marked off into divisions of suitable proportions for the vegetables required. Each division should be numbered, or, what is just as good, the name of the vegetable raised there written upon it. These diagrams drawn each year should be carefully preserved, so that by referring to them, one could ascertain just what had been raised on each particular division for years back, and by this means keep up a systematic rotation.

For convenience the garden plot should be long and narrow, thus enabling a horse cultivator to be used to advantage. I have noticed that most gardens are nearly square in form, but have never yet been given a good reason for this.

A garden 8x20 rods in size can be cultivated with a horse at less expense, and with less work than a garden 8x4 rods can be worked by hand, as gardens of this size usually are.

Such garden vegetables as rhubarb, asparagus, and others of a like kind, requiring two or more years to reach the proper bearing condition should of course be given a permanent place for several seasons, but they too need removing about once in four years, in order to get the best possible results. They should never be so located as to interfere with the cultivation of other vegetables.

Many gardeners put these plants among their small fruits, but they are as much in the way there as any where in the vegetable garden. They will not do so well, and are also a heavy drain on the soil, causing an injury to the bushes about them. The best way is to give them one of the long, narrow divisions, above referred to, clear through the length of the garden.—*Farm and Garden.*

VEGETABLE TRANSPLANTING.

Probably fifty per cent. of all the vegetable plants which are transplanted to their place of permanent growth are lost from ignorance in transplanting, through insufficient hardening, or by cut-worms. With the hardier stuff, like lettuce, beets and early cabbages, there is little trouble from anything but severe freezing. The preventive in this case is thorough hardening—that is, exposure to the weather—before transplanting, and deep planting, putting all the stem and the petiole beneath the ground. Frost is the main enemy to transplanting the sets of glass or house-started potatoes, and the only way to do is to plant low in the ground and cover on frosty nights. The later-set plants, such as tomatoes, egg plants, turnips, late cabbage, etc., suffer from two causes—drying winds and hot sunshine—and in the case of the tender kinds, from cold.

This last causes the loss of not only very many tomato and sweet potato plants, but of coleus and other tender bedding plants. A very early garden is desirable; but there is nothing gained in putting semi-tropical plants into cold ground to be nipped by the frost. To avoid the damaging effects of sun and wind on newly transplanted plants, a previous transplanting or "heeling in" is a very efficient preventive. When the plants are received take a shallow box to some freshly-ploughed ground, set it up at an angle of 45°, put in a little dirt in the lower end, place a row of plants an inch apart, put on a couple of inches of dirt, and then another row of plants, and so on until the box is full. Then wet them down and set in the cellar until evening, when the box is set on the north side of the house in the open air, and here it is kept for two or three or more days, or until a convenient time for planting. After the second day the plants in the box will have thrown out a multitude of little white feeding roots, which are prepared to support the plant at once, and they can be planted at any time just at evening, with a dead certainty that the next evening will find them fresh and vigorous in spite of wind or sun. The same practise is equally efficient with strawberry plants, As a guard against cut-worms, wrap a piece of paper around each plant.

BUCKWHEAT IN THE ORCHARD.

Prof. J. L. Budd, in the Iowa *Homestead*, says: "For several years past many of our experienced fruit growers have recommended the sowing of buckwheat in orchards, nurseries, etc., with a view to lowering the surface temperature of soil and to produce the friable, moist surface, conditions needed for the healthful growth of trees upon the open prairies. Later, it has been urged by several that many of our noxious insects failed to find on buckwheat covered surfaces the needed conditions for transformation and development. It seem that in Europe the same observations have been made." The following note from the London *Farmer* is, at least, suggestive: "Many years' practical experience has convinced Mr. Largarde that sowing buchwheat in soils infected with white worms, grubs, ants, etc., allowing it to grow until it flowers and then ploughing it in as green manure, effectually frees them from all subterranean parasites. The crop, especially the variety known as Tartarian buckwheat, springs