

GARDEN AND ORCHARD.**ROSE MANAGEMENT.**

A very successful rose-grower sends to a friend the following account of his style of managing the rose. The friend says his plants are one mass of bloom from November till late Spring. His method is as follows: "You ask me how I manage my roses to have them bloom in early Spring. I prefer two-year-old plants, but use good strong one-year-old ones, if compelled to do so. I plant my roses out in the garden in the Spring and do not allow them to bloom during the Summer. About the last week in August or the first of September I take them up with all the soil that will hang to them, pot them and place them in a very shady place for about two weeks out of doors, watering and sprinkling all the time. I now expose them to the sun, until the foliage falls off. All this time they will be making new roots and the tops will be at rest. When the leaves have fallen, prune them. Cut back the young growth a little and then cut out the centre. Place them in the greenhouse about the first of October. If you use a flue in your house I would place the plants in the middle of the house, but if they are on benches over the pipes, put two inches or more of sand or tan under the pots. Do not attempt to force them too much, but give all the air possible in the daytime. Great care should be taken not to sour the soil; syringe often. Soil is very important. If it be possible, get a lot of sods from the cow pasture, three or four inches thick, put them in a heap and add to them as one to four of cow and horse manure; turn this compost over three or four times during the Summer, breaking up the sod each time. I never screen my soil for roses, nor do I use drainage in the bottom of my pots, but simply the old fibrous roots that I find in the soil at the time of potting. Turn out all of your roses as early in the Spring as possible, prune off the long roots and follow directions as above given, and I will ensure you abundance of flowers from November until March. I prefer to have my roses too dry rather than too wet."—*Gardener's Monthly.*

KEEPING APPLES.

It is generally supposed that apples keep best in a cool and dry place, but Rusticus, in *The Farming World*, cites a number of instances where apples have been found to keep much better, with brighter skin and more juiciness and flavor, in humid atmosphere than in rooms or cellars where the dryness of the air gradually induces shrivelling, especially with open-coated russets, etc. It is common to find apples covered by moist fallen leaves in the orchard in superior condition, and the old plan of burying apples kept them as fresh and sound as when put in, none decaying unless decay had been provided for by prior exposure or maltreatment. A cellar in Woodstock containing a spring, was noted for supplying the fairest and best russets, greenings, baldwins, etc., to be bought in the neighborhood. The apples were kept in open barrels standing on timbers over the water. Other dark, damp cellars gave the next best choice. In Russia apples are said to be stored in water like cranberries, but this may apply only to

certain kinds. That favourite apple in the North, the Fameuse, has been proved to keep eminently well soaking all Winter in water. A canal boat loaded with them sunk and was frozen in before it could be raised. When this was done in the Spring, the apples, which would not have kept longer than January in the air, had preserved perfectly under water, and were the admiration of the Montreal market.

LABELS FOR FRUIT TREES.

The ordinary wooden or metal labels, written on with indelible ink or pencil, and fastened with wire, are a nuisance, as all who have used them will agree. The best label is made from old sheet zinc; the older and more corroded it is the better. They can be had at any tin shop, cut to order, for about twenty-five cents per hundred. They should be cut five or six inches long, about an inch wide at one end, tapering to a point at the other. Write the name, date of planting, or anything else of special interest in connection with the tree, on the wide end of the label with a common leadpencil, and wind the tip several times around a small limb. As the tree grows, the label will unwind without injury to the tree, and it is only necessary to remove it to a smaller limb every four or five years to prevent it from falling to the ground. The pencil marks can be easily rubbed off at first, but soon form a chemical union with the zinc, and after a few months become perfectly indelible. After such labels have been in use about ten years, the writing is plainer than when first written. The zinc must be old and corroded or the writing will not show plainly.

CULTIVATION OF ORCHARDS.

The ground among orchard trees may be advantageously cropped with potatoes, rutabagas, or sugar beets. The cultivation and manure required for these roots keep the soil in good condition, and will assist also in defraying the expenses of the orchard. Grain crops, on the other hand, ought never to be planted among trees, because they deprive them of air to an injurious degree. When root crops are not cultivated the ground should be kept clean and mellow with a one-horse plow and cultivator, and about every third year, or when their growth indicates the need of it, the trees dressed with well decomposed manure or compost spread on the surface of the ground over the roots, and worked in with a fork. This dressing is best done in the Fall. Dwarf trees require more frequent manuring than do standards. When manure or good compost is not to be had, sow field peas and plow them under when they are in blossom. At the South, if the ground is not cropped, a mulch of straw, hay, or other litter, during the great heat of Summer, will prove beneficial.

"WHY is the Latin a dead language?" was asked a boy. "Because it is so much used on gravestones," was the reply.

Roots, says the *Practical Farmer*, have become a necessity. Even the owners of work and driving horses in the large cities annually buy hundreds of bushels of carrots, mangel wurzels, turnips, etc., to be fed in connection with grain food to their horses, and they are assured of the profitableness of using them.

CREAM.**A COMBINATION DESIRED.**

Wanted—A wife, who can handle a broom,
To brush down the cobwebs and sweep up the room;
To make decent bread that a fellow can eat—
Not the horrible compound you everywhere meet;
Who knows how to broil, to fry, and to roast—
Make a cup of good tea and a platter of toast;
A woman who washes, cooks, irons and stitches,
And sews up the rips in a fellow's old breeches;
And makes her own garments—an item that grows
Quite highly expensive, as every one knows;
A common-sense creature, and still with a mind
To teach and to guide—exalted, refined;
A sort of an angel and housemaid combined.

NEVER marry but for love, but see that thou lovest what is lovely.—*Benn.*

SAY, for instance, a dog loses his paw, and a rooster loses his maw, does it make orphans of them?

FORNEY'S Progress claims that billiard balls can be made of potatoes. Perhaps they can, but what's the use of wasting the potatoes?

DOWN in Glengarry it is considered good luck to see a bull over your right shoulder, in case you are within ten feet of the fence.

WE are curious to know how many feet go to make a mile in the estimation of the ladies, for the reason that we never met a lady who didn't wear shoes a mile too big for her.

WHEN I was a young man I was always in a hurry to hold the big end of the log and do all the lifting; now I am older I seize hold of the small end and do all the grunting.

A PREACHER who arrived at the kirk wet through, asked an old Scotch woman what he should do, to which she replied, "Gang into the pulpit as sune as ye can. Ye'll be dry enough there."

Within each separate human soul
Live melodies that sweeter are
Than those which solemn organs roll,
Or silver-tongued singers trol;
Or morning star cries out to star;
But, chilled by the dark world's eclipse,
They die before they reach the lips.

Sidney Dickinson.

KENTUCKY is indulging in quilting bees and cat shaking. After the quilting a cat is put upon the quilt. The young folks take hold of the corners and toss the animal till it jumps off upon one of the young ladies, who is then crowned queen of the bee.

"How are you and your wife coming on?" asked a Galveston man of a colored man. "She has run me off, boss." "What's the matter?" "I is to blame, boss. I gave her a splendid white silk dress, and den she got so proud she had no use for me. She 'lowed I was too dark to match the dress."

"You can't add different things together," said a school-teacher. "If you add a sheep and a cow together, it does not make two sheep or two cows." A little boy, the son of a milkman, held up his hand and said, "That may do with sheep and cows; but, if you add a quart of water, it makes two quarts of milk; I've seen it tried."

"WILL you please pass the Shem?" asked a quiet man at the lunch counter. "Haven't any," squealed the girl in attendance. "Some Japhet?" queried the quiet man again. "Don't keep it," squeaked the damsel. "I say," chipped in a curious passenger, "What do you mean by Shem and Japhet?" "Nothing," responded the little man dolefully, "only the Ham is so old and musty that I thought the rest of the tribe might be around here somewhere, and I'd like to see 'em."