THE USE OF FLOWERS.

God might have made the earth bring forth
Enough for great and small,
The oak-tree and the cedar-tree,
Without a flower at all.

We might have had enough,—enough
For every want of ours,
For luxury, medicine, and toil,—
And yet have had no flowers.

The ore within the mountain mine
Requireth none to grow,
Nor does it need the Lotus flower
To make the river flow.

The clouds might give abundant rain,
The nightly dews might fall,
And the herb that keepeth life in man
Might yet have drunk them all.

Then wherefore, wherefore were they made
And dyed with rainbow light,
All fashioned with supremest grace,
Upspringing day and night?

Springing in valleys green and low,
And on the mountains high,
And in the silent wilderness,
Where no man passeth by?

Our outward life requires them not,
Then wherefore had they birth?
To minister delight to man—
To beautify the earth.

To comfort him, to whisper hope
Whene'er his faith is dim,
For whoso careth for the flowers
Will much more care for Him

MARY HOWITT.

PAPER BAGS FOR GRAPES.—George W. Campbell says that further experiments with paper bags of thin manilla on grapes during growth and ripening, show that they preserve against birds and rot. The bunches should be previously thinned out, to make the bagging easy. The grapes ripen perfectly.—*Country Gentleman.*

THE MAMMOTH PEARL POTATO.—We cut into single eyes and planted one-half bushel of Mammoth Pearl potatoes last spring, after the middle of May, and the first of October we dug from same 36 bushels of very large, smooth, white potatoes. All who saw them growing were astonished at the vines, which completely covered the ground, but when they saw the yield they opened their eyes in wonder. Such beauties had never before been seen in this or any other country. The beauty of these potatoes is this: there is not a hollow or rotten one in the lot, and they are such rank growers the bugs can't catch them.—A. W. F., *in Fruit Recorder.*

SQUASHES to keep well must first be well ripened; second, they should be gathered before heavy frosts come; third, should be well dried; fourth, the shell should be well glazed over, and while it need not be thick it should be hard; fifth, they should be kept where the temperature is very even, never very cold, or very hot; sixth, in handling, great care should be taken not to bruise them—this is of the highest importance.

WE are informed by G. H. Miller, of the *ad-interim* committee, that the Cumberland strawberry, in addition to its large size, handsome form and good quality, has been successfully shipped from Barnesville to Chicago (some 400 or 500 miles), arriving in fine order, and selling as high as $9.60 per bushel. As it has commonly been supposed to be too soft for long conveyance, this fact gives it additional value.—*Country Gentleman.*

STRAWBERRIES IN IOWA.—A correspondent of the *Prairie Farmer*, in Southern Iowa, says the Sharpless, Great American, Col. Cheney, Lincoln and Longfellow have all failed with him, while the Charles Downing, Kentucky and Crescent succeed well, and the old Monroe Scarlet, raised by Ellwanger & Barry, of Rochester, holds its own against weeds and neglect, and has borne well every year for twenty-five years.—*Country Gentleman.*

IMPROVEMENTS IN FRUIT DRYERS.—Mr. David Britton, of Jonesborough, Ill., has patented a fruit dryer, which has superior drying facilities and offers increased conveniences for inserting, changing, and removing the fruit. It consists of a drying house having a separable strip in its roof to provide for the escape of the moist air and to promote circulation of the heated air, a furnace for heating the incoming air; guiding, and distributing plates for the air to, at the sides of, and above the furnace; a series of tracks of ways on opposite sides of the interior of the drying house and arranged one above the other to support tiers of drawers which hold the fruit to be dried; and separable end frames having crossbars and hinged doors to provide for the entry and removal of the drawers with very little waste of heated air.—*Scientific American.*

PRINTED AT THE STEAM PRESS ESTABLISHMENT OF COPP, CLARK & CO., COLBORNE STREET, TORONTO.