

These pannels should be made of twelve foot fencing nailed two by two oak uprights, using three uprights to the pannel, and at \$1.75 per hundred for lumber will cost about fifty cents a rod. It would cost about the same and would look neater to stretch the woven wire fence along just as close to the hedge as possible, secure it to posts set fifty feet apart and then wire occasionally to a plant in the hedge row.—*New York Herald*.

## Vegetables

### THE STACHYS.

THE STACHYS AFFINIS, called "Crosnes" by the French, is highly spoken of as a table vegetable, by F. Burvenich, one of the editors of the *Bulletin d'Arboriculture*, published at Ghent, Belgium. He says he cultivated it quite extensively, and has had an opportunity to have them well tested at a recent banquet, on the occasion of the twenty-fifth anniversary of the Circle of Arboriculture. All the guests, he states, of whom there were more than forty, were unanimous in pronouncing the new vegetable delicious. In France, it is in all the fruit shops, and can be bought at from twelve to twenty-five cents a pound, and is very popular. In Germany, it was tested by a Society of Horticulturists at Berlin,

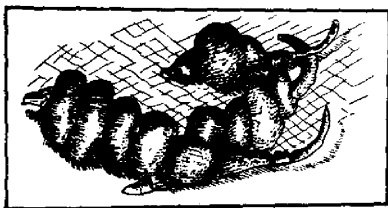


FIG. 48.

the vegetable being served both boiled and roasted. The verdict of the majority was that it has "a fine, peculiar taste, and should be highly recommended to the epicure." Perhaps it would be appreciated by the members of our Association if we were to place this new vegetable upon

our list for distribution, in the spring of 1891.

Mr. W. H. Rogers, writes in the *Gardener's Chronicle*, England, as follows, regarding the Stachys:—

I first became acquainted with this new vegetable last spring, when I executed an order for America. The roots were smaller than I expected, being mostly about one-and-a-half inch in length and about one-third in diameter. I retained half-a-dozen, but omitted to plant them for three or four weeks, when they were in a dry, shrivelled condition, apparently without life; nevertheless I planted them singly in small pots, and, to my surprise, they soon appeared above the surface, and grew so rapidly, that I tapped them from the pots into some rich peaty soil in my kitchen-garden, about two feet apart. They continued to grow, and the foliage soon covered the ground. After maturing, it completely died off, when, in order to test the result, I had one root dug up, and found that it had increased more than one hundred-fold, most of the roots retaining their original size. I selected about fifty, and had them dressed by boiling in milk and water with a pinch of salt for about twenty minutes, when they were served up on toast with a little butter, and pronounced "delicious." I, therefore, recommend every gardener to give Stachys a trial, as I have no doubt it will become a most useful adjunct to our comparatively few cultivated vegetables.