

Put it on light land, give it just enough manure to titalize it, cut the runners now and then, and you will have some very fine berries which the birds and casual visitors will reduce to about one-tenth the number of quarts that you would get from Wilson or Crescent on the same ground. Its one of the easiest berries to lose money on that I have tried.

But let the owner of a rich loamy lot near to a city or large town set it out eighteen inches apart in the row, rows three feet apart, mulch the whole ground with well rotted manure and promptly repress all weeds and runners, and I should expect him to average at least a pint per plant under average conditions of climate. Will that pay?

The blossom of the Sharpless seems tender, often blasting with a slight late spring frost that varieties like Crescent, with hardier blossoms, would escape. But it is rather a late variety so that the frosts are generally over before it is out in full blossom.

Of newer varieties.—Cornelia, Atlantic, Lacon, &c. I must acquire more experience before speaking positively. Have any "*Horticulturist*" readers tested them?

EDIBLE MUSHROOMS.

In cutting out, pulling off edible mushrooms which are more commonly grown by what is called a brick of spawn, but more properly named myosilium, the mushroom is only the flower, the plant is under ground, care should be taken to cover up at once with earth the detached part of the stem so as to prevent the fungus fly from depositing its eggs, the grubs of which will speedily destroy the whole plant. This *modus operandi* is well understood in some parts of Europe where mushrooms form an essential part of food.

R.

Berlin, 6th April, 1885.

THE JUCUNDA STRAWBERRY—HOW TO GROW IT.

The Jucunda is the grandest berry that ever appeared in our markets. It has always brought the highest price, and large quantities of other varieties have been sold for it. It has been introduced under new names, as Abraham Lincoln, Field's Excelsior, &c. One grower sold over 300 bushels from a day's picking, at \$16 a bushel. It has brought a dollar a pint—ten cents a berry. Notwithstanding, it is now rarely found in market, and but few raise it for home use. This is because it requires more skill and care in its culture than the average grower can give.

It originated in Europe, and the plant is not quite as vigorous and hardy as our native varieties. The young plants are always small and their roots seem to be too tender to resist much freezing and thawing, for this variety is among the first to get heaved out. Its blossoms are perfect, and it continues in bearing a long time. The fruit is very large, roundish, conical, and quite uniform in shape and size; color, very bright glossy scarlet; flesh, firm and sweet, with a peculiar musky flavour that nearly every one enjoys.

The idea prevails that the Jucunda can be grown only on heavy soil; but this is a mistake. I have had it in great perfection on light sand. We might as well learn first as last that plants do not live on the soil, but on the plant food contained in it, and this food can only be taken up in solution, and when the air can circulate in the soil about the roots. This is the reason why stirring the soil promotes growth, and why florists use unglazed pots and soil that remains porous. When a crust is allowed to form on the surface plants make but little growth, and if the roots remain any length of time under water growth ceases entirely and death will