There is a sort of Eschalot, that has been cultivated and sold for the potatoe onion. Wherever this fraud has been practiced it has given the onion a bad name. The genuine article, properly cultivated, has, I believe, been universally approved and highly valued. NOYES DARLING.

New Haven, Ct., Nov. 19th, 1844.

—*Alb. Cult.*

NEW METHOD OF GROWING THE MUSHROOM (*Agaracis campestris.*)

Passing over the various modes of forming or making the beds, which I consider to be of minor importance, I proceed to direct attention to the failures which afterward take place, and which so frequently disappoint previous expectations. The principal cause of these failures I attribute to the very imperfect methods of supplying water to the beds which are in action.

The principal requisites for the successful culture of the Mushroom are heat, light, air, and a damp atmosphere. In the first place, with me, the dung is collected fresh from the stables, particularly from horses that are fed upon dry food, such as corn and hay. It is thrown into a shed to dry, a little before it is made into beds; my boxes are trellised at the bottom, which allows the heated air to penetrate through the mass of dung easily; a little hay or rough litter is spread over the bottom of the box, in order to prevent the dung from passing through the trellis work, and every two or three inches of dung that is added is beaten hard with a wooden mallet, until the layers reach within 1½ inches of the top of the box. As soon as the heat of the dung falls to a proper temperature, I insert large pieces of spawn into the bed at the distance of about eight inches square. I rarely make use of spawn less than 12 months old, and the less that it is broken, I find that it produces the better crops.

In about a week or 10 days afterwards, I finish off the beds with green turf 1½ inches in thickness, making the beds in my boxes in all about 9 inches in depth. I beat down the turf very firmly with the back of a spade in finishing; afterwards I have no farther trouble, except in paying attention to the fire, and in admitting fresh air as it may be required. The house is heated by open tanks, which run through the centre of it, and which return again into the boiler, giving out a sufficient quantity of moisture for the necessary development and growth of the Mushroom. During night the grassy turf becomes copiously loaded with moisture; and should the following day prove fine, I never omit giving abundance of fresh air by the door-way. The temperature of the house ranges from 60 to 65 during the day, and at night it is frequently allowed to fall as low as temperate.

The great advantage of growing the Mushroom upon fresh grassy turf is obvious to any one accustomed to its cultivation. I have been in the habit of growing it, and with great success, upon coal refuse for the last two years, and at present I have two boxes at work, one covered with coal-dust, the other with turf; the produce of these shows the relative advantages of the two methods, for although those from the coal-dust are large and of good flavour, and decidedly inferior in both respects to those produced by the grass-covered beds; indeed, such is the superiority of the latter, that if the Mushrooms from both beds were gathered and mixed indiscriminately, any one could, without difficulty, select those grown upon the turf from those raised on the beds covered with small coal.—*John Hankin, Gardener to Capt. Mitford.—Gard. Chron.*

SELECTION OF SEED.

"The perusal of Mr. Williams' prize essay, on the cultivation of Indian corn, afforded me much pleasure, and I hope some profit. He is wrong in one place: he throws away the best part of the seed. He says, "the grains must then be taken from each end of the ear, and those of the middle used for seed." The heaviest and best matured grains of corn on an ear, (and of course the best seed,) are those immediately at the large end, nearest the stalk. The correct plan, then, is to plant about half the grains on an ear of corn, beginning at the large end. The grains on the large end are sometimes disfigured by the pressure of the shuck while growing, which has probably led to the common practice of rejecting that part for seed; but the grains on the large end are the best seed, come up better and bolder when planted, and grow off faster, than from any other part of the ear. I have, (some years ago,) tried grains from every part of the ear, by planting them and watching the result. And the seed, from the large end of an ear of corn, will make roasting ears at least a week sooner than the grains from the small end.

The seed of the watermelon nearest the stem will produce ripe melons sooner than the seed taken from the blossom end. That I have tried. I have also observed, that the lowest grains of wheat, those nearest the stalk, on a head, are the fullest and best matured. An improvement might probably be made in seed wheat, by selecting those grains and sowing them. The suggestion is made for those who like to try such experiments. The same selection of seed might be tried on any other article. No doubt other persons may have observed the same facts here stated: I mention them for the benefit of young farmers, who may begin in time to watch the most minute operations of nature; for they often lead to important practical and profitable results. For "there are more things in earth, Horatio, than are dreamt of in your philosophy."—*South Cult.*

Chemical research and practice both teach that oats lay on good, hard-working flesh, while corn makes fat, or soft flesh at the best, not fit to work on. If you wish to fat a hog or beef, give him corn; but if you want work, supply your animals with plenty of oats, barley, beans, and peas.—*Am. Agr.*