

Notes on the Garden.

DISEASES OF THE PLUM TREE.—The plum tree is subject to a disease called the punk rot; it commences or shows early in the spring by a burst or split in the inner bark, which gradually swells to a long callus, first green, and then turning black. The remedy is to pare the affected part, as soon as seen, with a sharp knife. The whole of the affected parts must be cut out and bathed with a solution of vitrol; as soon as it dries, cover over with grafting wax; it will soon heal over. But if the sore is an old one, the best plan is to cut the whole out and burn it. I think the best preventive against this disease is not to plant too deep, which is against all stone fruit trees, and also to keep all weeds and grass from growing on the ground they stand on, and also to have the ground only moderately rich, and not have an overgrowth of young wood. Salt is good dressing for plum trees, say one bushel for eight or ten bearing trees, also the sweepings around the anvil in the blacksmith shops; lime is good dressing to make them bear well, and also to kill the curculio in its chrysalis state. These should be mixed and applied as a dressing as soon as the frost is out of the ground in the spring.

Hants Co., Nova Scotia. W. FERGUSON.

LARGE ENGLISH PEARS.—We have from time to time read in the newspapers surprising accounts of the enormous size pears and apples have reached in California and other favoured places in the United States, but we had no idea that we possessed in England either a climate or a soil sufficiently fertile to produce pears rivaling the fruits of our Brother Jonathan. A few days ago we received from Carmarthenshire a box of specimen pears of such unusual size and beauty, that we think they are worthy of being noticed in the pages of our journal:

Easter Beurre, 17 oz.; Beurre Superfine, 16½ oz.; Durandean, 14½ oz.; Beurre d'Anjou, 12 oz.; Marie Louise, 12½ oz.; Winter Nelis, 10½ oz.; Gansel's Seckle, 8 oz.; Zephirin Gregoire, 6½ oz.; Dogeune du Corribe, 17½ oz. This last magnificent specimen measured 13½ inches every way. The pear trees were not delicately nurtured under glass in an orchard house and fed with stimulants; but they grew in the open air, and carried full crops of fruit. The Marie Louise last year produced upwards of 640 pints, and has yielded another very large crop this year.—*London Journal of Horticulture.*

The Onion Family.

There are a good many members of the respectable family so celebrated for fragrance—we mean the onion tribe. Some of them, of course, are well known and appreciated, as they are very likely to be, for they have a peculiar way of attracting attention, though they may be too modest to speak for themselves. Others are not as popular, though perhaps not unworthy of a passing notice.

The leek in many countries is quite extensively grown. In America it is found in the markets of our large cities, and in some particular sections, but generally in the country it is almost unknown. The leek is very hardy, bearing a good deal of freezing when in the ground, without any injury, and therefore in climates not too severe is allowed to remain in the ground during the winter, to be gathered as needed. This, of course, makes it very desirable for many localities. In very cold climates, it is taken up before winter and preserved in earth, about like celery, though not needing so much protection. The leek forms no bulb, and the thick stem, which is the part used, must be blanched by earthing up. The leek is prized for soups, and is often boiled and served as asparagus. Culture as for common onions.

Chives is a small and not very important member of the onion tribe, quite hardy everywhere, and will grow for years from the same bulbs and in the same spot. In old times it was the custom to make a little border of chives among the herbs. The leaves are as slender as fine knitting needles, and appear in bunches early in the spring, and are cut and used in the raw state, and may be shorn several times during the spring. It is propagated by divisions of the root.

Shallots are somewhat similar to chives, but larger and better. The roots being quite hardy, they are kept in the ground during the winter, and in the spring one bulb will separate into half a dozen or more. They are then taken up, divided, and bought and sold as young onions. The shallot ripens about the middle of summer, and can then

be taken up to be planted in the autumn, or retained for winter use. Some people prize shallots for pickling. If planted in the spring they do well, but are not ready for use if set out in the fall.

The most pungent of all the family is the garlic. It seems as if the essence of a whole bushel of onions was concentrated in one of its little bulbs. The root or bulb is composed of a dozen small bulbs called "cloves." Garlic is much used in the South of Europe, and the American traveller at first gets the idea that everything he eats has been flavored with it. The little cloves are planted in the spring six or eight inches apart, and in August the tips will die, when the bulbs are ready to gather. They do best in a light, rich soil.—*Vick's Floral Guide.*

A Garden Extraordinary.

One of our considerable seed firms, in arranging their stock for last spring's business, laid aside a large quantity of flower seeds which remained over after the previous year's business. Unwilling to sell seeds of doubtful vitality, the following plan was hit upon for a disposal of it which should promise an unusual if not a profitable return. The article is published in the *American Garden*, and we give as much of it as our space permits: "We plowed a strip about six feet wide all around a five-acre field, close to the fence. On this plowed ground the seed—previously well mixed—was thrown, just as it happened to come. The surface having afterwards been smoothed over, we waited the result. This proved more than satisfactory. We had a wild garden indeed! The plants came up as thickly as they could grow, and flourished and blossomed as freely as though they had enjoyed all the care usually given to delicate hot-house exotics. Sweet Alyssum, Mignonette, Phlox Drummondii, seemed to cover the ground. Morning Glories of every shade, and delicate Cypress vines, tried to cover the fences and run up every tree. Quaint little yellow and green Gourds appeared in the most unexpected places, and the whole bed seemed in a blaze with the brilliant Eschscholtzia, Marigolds and Zinnias.

"Every morning would find some new and unexpected flower in bloom. In short, the place was a constant delight all summer to each member of the family, as also to the neighbors. The children, especially, who revelled in a garden where they were allowed to pick whatever they pleased, were never tired of the excitement of hunting for something new.

"A quantity of the same seed was sown in the adjacent woods. Many of these germinated—and the sight of Morning Glories running up the trees in the wildest part of the woods, and bunches of Balsam and Zinnias and Asters looking up through the underbrush was, indeed, passing strange, and promotive of intense enjoyment."

Those who putter over the planting of such seeds in pans and frames, may learn a lesson from the above rough and ready treatment.

Danger of Paris Green.

As Paris green is a most dangerous and deadly poison, great care is necessary in mixing it for any purpose, owing to the fine dust which arises—this being inhaled and also rapidly absorbed by the pores of the skin, especially if the person using it be in a state of perspiration. Malignant sores are not unfrequently caused by scratching the skin when itching or irritated from handling the green. As a remedy, hydrated peroxide of iron is recommended—the sores to be well covered with this, as with a salve, and a teaspoonful in a wine glass of water to be taken twice a day internally while working with the green.

Ashes and Manure.

The saving of wood ashes and their application to the soil is a part of the business of the farmer, and there is no part of his business that will pay him so well. During the greater part of the winter, a portion of his business should be the manufacture of manure, and its preparation for application to land in the spring, with the least possible waste of time and the labor of his teams. Ashes being a very active and concentrated manure, can always be used to enrich the coarser and less valuable materials, of which the compost heap must contain a large proportion. Even leached ashes can be used in this way to an unlimited extent. The lime which they contain is of itself a very material addition, of a high value, because it has been reduced by the action of the fire to such a fine

powder that it readily comes in contact with the material with which it is surrounded. The chemical action induced by the two articles, potash and lime, aids also in generating heat in the manure heap, and to put in action the changes which reduce the raw manure to that condition which makes it of the utmost value as a fertilizer, which not only yields food to the crops, but by its action on the unfertile soil also reduces it into a better condition to sustain vegetable growth, and develop an increased production of stem, leaf, and seed.—*Michigan Farmer.*

CULTIVATION OF THE POLYANTHUS, WHARLU, GLOUCESTER.—In raising this favorite flower from seeds, some recommend its being sown in July, some in December, but we think the former is the best. Sow in pans of good garden loam, well drained, the seedlings will soon be up, and must be kept moist; never allow to flag from want of water or exposure to the sun. As soon as they are large enough to handle, transplant into shallow boxes or pans and place on a shady border. Towards autumn they may be planted into beds or borders, bearing in mind that they do best in a rather shady position, with a cool bottom, the soil inclining to clay, but the drainage should be perfect. They also do admirably in pots for indoor decoration. In this case put the seedlings into small pots and plunge in soil or cold ashes in a cool frame, re-potting into large sizes as they require it. Be careful that they are plentifully watered, and shaded from the mid-day sun. During hot weather a sprinkling overhead will greatly benefit them, and occasional watering with liquid manure will assist their growth and add brilliancy to their colors.

BIRDS THE FARMERS' FRIENDS.—Not long ago, near Rouen, in the valley of Monville, the crows had, for a considerable time been proscribed. The cockchafers accordingly multiplied to such an extent that an entire meadow was pointed out to me as completely withered on the surface. The larvae had pushed so far their subterranean works that every root of grass had been eaten, and all the turf could be rolled back on itself like a carpet. The multiplication of insects is almost incredible, but our birds seem equal to the emergency. Michilet says: "The swallow is not satisfied with less than 1,000 flies per diem; a pair of sparrows carry home to their young 43,000 caterpillars weekly; a tom-tit, 300 daily. The magpie hunts after the insects which lie concealed beneath the bark of the tree and live upon its sap. The humming-bird and the fly-catcher purify the chalice of the flower. The bee-eater, in all lands, carries on a fierce hostility with the wasp, which ruins our fruits. A large number of insects remain during the winter in the egg or larva, waiting for the spring to burst into life; but in this state they are diligently hunted by the marvis, the wren and the troglodyte. The former turn over the leaves which strew the earth; the latter climb to the loftiest branches of the trees or clean out the trunk. In wet meadows the crows and storks bore the ground to seize the white worm which, for three years before metamorphosing into a cockchafer, gnaws at the root of our grasses."

BRUISED SHOULDER AND WASTING OF THE MUSCLES.—Melvin Scott's mare was severely bruised above the left eye and on the point of the left shoulder last August. The muscles shrunk from point of the shoulder to within four inches of the withers, and though the lameness is now slight, and she can be used at light work, yet the wasting remains. The injury has evidently bruised the cords of the muscles playing over the outer side of the joint, and perhaps even done some harm to the bone, and hence the long-continued lameness. Give a good deal of walking exercise on level (not slippery) ground, but don't use at a faster gait, and keep up a little heat and tenderness over the point of the shoulder and shrunken muscles, by rubbing occasionally with tincture of cantharides (1 part cantharides, 20 parts alcohol). Should the exercise increase the lameness, stop it, and have the outer side of the joint fired in points at three-fourths of an inch apart, and not quite penetrating the skin. After firing, smear the part daily with lard, and rest until the surface heals. If available, a mild current of electricity may be sent through the wasted muscles daily during this period of rest to prevent further wasting, and the same should be kept up, along with plenty of walking exercise, and the application of tincture of cantharides after lameness has disappeared, and until the shoulders become full and plump.—*New York Tribune.*