related to the tobacco plant, belladonna, henbane, nightshade, and other poisonous narcotics. In it, however, the poisonous qualities are confined to the parts above ground, including any of the tubes which may be exposed to the light in growing. It is a native of South America, and is still found wild in the mountainous regions of Chili, Peru, and Buenos Ayres. It has also been found in Mexico and in the Southern States; but was probably introduced there by the first Spanish settlers. Samples brought from the Carolinas were first grown by Sir Walter Raleigh, in the South of Ireland in 1586. In that country, where both soil and climate are favorable to its growth, it rapidly came into favor; but in England, Scotland and France a prejudice long existed against it owing to the poisonous nature of the other plants of the same order, and for a century and a half it was only cultivated in flower gardens. Even in 1725, the few potato plants in the gardens about Edinburgh were left in the same spot from year to year. In 1728, however, Thomas Prentice, a Scotch day-laborer, in Stirlingshire, began to cultivate this plant for food, and sold to his neighbors what he did not require for his own use. They bought willingly, and he soon made a small fortune, and lived for 64 years a happy witness to the effects of the blessing which he had been instrumental in conferring upon the country. In England the potato was taken into favor much earlier, and its field culture rapidly extended as its excellent qualities became known. A strange objection was at first made by some who denied the lawfulness of eating potatoes because the plant was not mentioned in the Bible. In France it was not until a time of scarcity during the Revolution that its culture became general.

THE PARSNIP.

This plant belongs to the natural order Umbelliferæ, and is closely related to the carrot, celery and parsley. It is a native of Britain and of other parts of Europe, and is most plentiful on dry banks, or on a chalky soil. It seems to have been early reclaimed from a wild state, for Pliny tells us that parsnips were cultivated on the banks of the Rhine, and were brought from thence to supply the tables of the Roman Emperors. It is one of the hardiest plants in the kitchen-garden, as it remains uninjured in the severest weather. The wild parsnip, if grown for two or three years in rich garden soil, acquires all the characters of the cultivated form, and if the garden plant escapes into uncultivated ground, it speedily reverts to its originally wild and degenerate condition. It is consumed in large quantities in Catholic countries, being used with the salt fish eaten during Lent.

THE CELERY.

This plant is a hardy biennial. It has been found wild in various parts of Europe, in the Southern Hemisphere, and in California. Wild celery grows by the side of ditches near the sea, where the water is brackish. It is rank, coarse and suspicious in its appearance, but by cultivation it is transformed into one of the sweetest and most wholesome of our esculents. It appears to have been first cultivated in Italy, as the name is of Italian origin. It was formerly called Ache in England, which is in fact, its true English name. When these plants grow in moist ground, the narcotic principle prevails, and they are poisonous. This is part of the difference between the wild plant and the cultivated, which grows best in a rich, well drained soil. The process of excluding the light, by covering the stems with earth, also tends to render the poison, peculiar to the wild plant, inert.

THE CABBAGE.

The cabbage, horse-raddish, cress, mustard, turnip, &c., all belong to the natural order of Cruciferæ. The cabbage is found on the sea coast in various parts of Europe. In spring it may be gathered and eaten, and it was no doubt resorted to as food by the early inhabitants of Britain. There is no plant which has produced by cultivation a greater number of varieties than this one. The opinion is generally entertained by naturalists that the white and red cabbage, savoy, borecoles, cauliflower and brocoli, have all originally sprung from the wild cabbage of the sea coast. The word is derived from the Latin *caput* a head through the French *cabus*. The red cabbage was known to the Romans. In Britain the cabbage was probably first grown by the Saxons, with whom it was such a favorite, that they called the second month of the year *Sprout-kale*. The cauliflower was first brought from Cyprus, about the beginning of the 17th century. It was a favorite saying of the great lexicographer, Dr. Johnson, "Of all the flowers of the garden, I like the cauliflower the best!" A sentiment worthy of that learned epicure. The varieties of the cabbage illustrate in the most striking manner the changes which are produced in species by cultivation, and the permanence of some varieties.

THE TURNIP.

This plant is found wild all over Europe. Among the varieties produced by long cultivation are the common turnip, the Swedish turnip which was first cultivated in England in 1781, but which has long been known in Sweden and Germany, and another important variety which is largely cultivated in France and other countries. This last is valued for the oil contained in its seeds, which under the name of Colza oil is used for lamps, giving a very brilliant light.—*Witness.*

2. THE GEOGRAPHY OF PERFUMES.

Of the different countries from which we draw materials for making perfumes, we learn that the south of France yelds the most bountifully the sweetest of all flowers—the rose, jessamine, and orange; and that Nice, so famous for its lengthy hotel bills and querulous old maids, is also especially celebrated for its violets; Italy gives us bergamot, orange, and lemon; Turkey, the far-famed attar of roses; India supplies cassia, cloves, sandal-wood, and patchouli; and China, the much abused, yet "indispensable," musk. Our own county yields but little to the perfumers' stills—lavender and peppermint are all we have to boast of. Our flowers are beautiful both in form and colour, but they do not possess that intensity of odour required for extraction; in fine, our damp climate is inimical, and the damp is answerable for our short-comings.—*The Queen.*

3. INSECTS AS A FOOD.

In Africa they eat ants stewed in butter. In Sweden they distil them with rye, to give a peculiar flavor to brandy. Pressed ants' eggs yield a mixture resembling chocolate with milk, of which the chemical composition resembles that of ordinary milk. The large termites, or white ants, which are so destructive to houses and furniture, are roasted by the Africans in iron pots, and eaten by the handfuls as sugar-plums. They are said to be very nourishing, and taste like sugared cream or sweet almond paste. As for locusts, "the Africans," says Dr. Phipson, "far from dreading their invasions, look upon a dense cloud of locusts as we should upon so much bread and butter in the air. They smoke them, or boil them, or salt them, or stew them, or grind them down as corn, and get fat on them."

4. THE ANGEL LIFE.

I was at a school examination a few days ago, and when a class stood up to read, the teacher selected a lesson in the Fourth Book, descriptive of the proceedings of the ichneumon-fly. This fly is provided with a sort of sting; and, seeing a caterpillar, she pierces him and leaves some of her eggs in his flesh, where they hatch into little worms. The most wonderful part of this proceeding is, that the caterpillar does not die, but goes on feeding and creeping about as before!

You have often heard that caterpillars, if no accident befall them, will become butterflies. And some good little boys I know, are very careful not to hurt the poor little caterpillars. They want to see as many butterflies as possible next year; and they know that for every caterpillar they kill, there would be one butterfly less. If I find a caterpillar in the house, (for he doesn't know I would rather not have him there, and so he comes in without invitation,) I carry him carefully out, and put him among the grass. You may ask "Where is the *butterfly* about him?" Ah, it's there somewhere! There's butterfly about him, or else he would never become a butterfly. Look at a grain of wheat. Where is the stalk and the leaf? It is there! You see that little knob near one end. That is the *germ*. Well, if you could unroll that little germ, you would find the stalk and leaves and ear of wheat all there, rolled up! And so with the caterpillar. He has butterfly-wings, all folded up, inside of his homely coat! But now happens a sad thing with the poor caterpillar which this fly has stung. He never comes out in butterfly shape the next spring, like the others! The *germ* of his butterfly-life has been destroyed by these little grubs. So ants destroy the germ of the wheat grains they store up for winter use, that they may not sprout and grow. The wheat seems as round and pretty as ever, but if it were sown, it would never grow. The little stalk and leaf, so beautifully rolled up in the germ, are gone. So with the caterpillar; the little butterfly hidden in his body, is killed; and when he dies, he never lives again.

Now, a good man, Archbishop Whately, thinking over this strange fact, tells us to mark how like sin were these grubs, and how like the caterpillars were we, when sin becomes deeply seated within us. The Fourth Book does not say anything of this, and so I could not help telling it to the class who were reading. Every little child has Angel wings all folded up within him, and he may hope one day to spread them in the heavenly air, and begin his Angel life. But he who allows sin to eat out his Angel life, will have no wings to spread! We cannot always tell when the wings