

grasses—*mallows* by the thousand—all of which it is fair to suppose, were derived from seed grown in the hay-crop that was used in the horse-stables, and thence transported in the dung to the field in the full force of their reproductive power.

Had the dung that contained these seeds been turned over and allowed to ferment for a few days, a pretty long experience leads us to conclude that a great proportion of them would have been deprived of their germinative power; indeed, Professor Shutt admits as much in his pamphlet that we had the honour of reviewing in our last number.

*Salads.*—Although dwellers in cities like Montreal can luxuriate among salad-herbs pretty nearly all the year round; dwellers in the country, who like to go to the expense of making hotbeds, have to wait till the end of spring before they can raise any salading worth eating, and even then the common cabbage lettuce, almost the only kind one meets with away from towns, unless grown with great care on very rich soil, plentifully watered in droughts, and well thinned out, is too often thin and tough in the leaf.

We remember very well how astonished the late Mr. Ed. Barnard was when, in 1884, he paid us a visit at Sorel, at the appearance and flavour of a salad made of nothing but *cos*-lettuce. (*Romaine*) It was unknown country to him.

No one who knows what *cos*-lettuce really is, would ever grow the other kinds except for kitchen use. It is said to be very wholesome; and it may be, but it is emphatically the best salad plant we have, and so delicate is its flavour that it bears no admixture with any other herb; the man that would add onions to it would, like Menalcas' horror, "E'en harness wolves, and milk the rough he-goat."

To get *cos*-lettuce in perfection, where no hotbed subsists, the seed should be sown as early as possible, and the plants, after singling, should stand about 15x12 inches apart.

The land should be deeply dug, and manured with good rotten manure. Sulphate of ammonia may be added, and raked in at the rate of about 2 lbs. to the square rod.

When the plants are well grown, they *must* be tied-up to blanch, for, in this country, we have never met with a real self-blanching *cos*-lettuce, such as Sutton's "self-blanching." Tie-up with bass or other material, beginning the circum-

volutions loosely from the bottom of the plant, tightening in towards the top. Ten days after this operation, you will have a mass of tender, delicate white leaves, with only two or three green ones outside: the very finest, most delicious salad in the world. (1)

*Our salad sauce*, the recipe for which we gave some years ago in this periodical, will, we think, bear repeating for the sake of new subscribers; it is compounded thus:

*Materials.*—Lucca oil; Crosse and Blackwell's malt vinegar, if you cannot get Bordeaux white-wine vinegar; Colman's mustard, two hard, very hard boiled eggs, and salt.

Bruise the yolks of the eggs till no lumps remain; to them add half a teaspoonful of salt, and mix thoroughly; two large spoonfuls of oil are then to be added by degrees, with continuous stirring, and when the mixture is as smooth as it can be made, add one large spoonful of vinegar.

If you do not like oil, it is probably because you have never tasted *Lucca* oil; Bordeaux and Marseilles oil is only fit to grease machinery. Strangely enough, the Italians, even of the upper classes, like oil to be a little rancid! (2)

*Corn*—You, who have land, will probably be soon thinking about sowing corn for the table. Take our advice, and sow, on the same day, Early Minnesota and Stowell's Evergreen. The latter will be just fit to eat when the former is finished.

*Herbs*:—Sow *sage* in hot beds and set out 12 x 8 inches apart. *Chervil* will grow anyhow. *Marjoram*, and the two *savorys* sow in rows 9 or 10 inches apart, and thin out to 4 inches in the row. Plenty of sun gives flavour to herbs; complete shading preserves it when drying. Never mix the herbs when bottling; the flavour of no two soups or sauces should be a like, and if the herbs are mixed the distinction cannot be maintained.

*Cauliflowers*:—The finest and best flavoured cauliflowers we ever saw and tasted were grown for the Montreal market. Plenty of dung; and that not only the year of planting but in previous years as well; a light loam, and lots of water in a dry season, will grow cauliflowers. If the grub

(1) *Bass* is the outer bark of the birch-tree. Ed.

(2) So our dear old friend, the Cavaliere Gianelli, tells us. Ed.