

Lilies of the Valley are most valuable for in-doors work.



Calla Lily.

The bulbs should be dug up in autumn, and stored in a cool cellar. Every fortnight, or so, throughout the winter, fresh pottings should be made, which will bloom in five or six weeks, and thus a constant succession of flowers may be kept up.

Boxes with five or six inches of light earth, sown with mignonette, and parsley for garnishing, should have a share of your attention. Remember that air is a vital necessity.

ARTHUR R. JENNER FUST.

Cotton-Seed.

The cotton crop of the Southern States is almost certain this year to be enormous. The best judges talk about seven million bales! Interesting enough to all sorts and conditions of men, but to us most interesting from the fact that each

bale, as a rule, is the parent of one thousand pounds of seed.

Now, these figures, supposing them to be verified hereafter, are worth attending to: they mean 3,500,000 tons of rich nitrogenous food; they mean, in other words, at a moderate computation, the daily ration of three pounds a day each for 100 days for 23,333,333 head of cattle; they mean nitrogen in a cheap form, whether as a manure or as food.

The price on the plantations is not likely to exceed \$2.50 a ton. In 1880, with not nearly so large a crop, it only brought \$3.00. Much of the seed will doubtless go to the mills, and the cake, equally good in its way, must be exported, as there is no demand, for it comparatively speaking, at home. At all events this cake ought to be laid down in Montreal for, at the highest, \$24 a ton, and it is nearly if not quite, equal to linseed-cake, some starchy matter,



Lily of the Valley.

such as barley or corn-meal, being added to it—it is not safe without.

I have a correspondent in Arkansas Co., Arkansas, who is, I believe, perfectly trustworthy, and if any of my readers

wish for further information on the subject, I shall be happy to forward their letters to him for reply. The price charged here for meal \$34 to \$36 a ton, is childishly ridiculous; the best linseed-cake, as I mentioned last month, is only worth in England with cost, freight, insurance, and all sorts of profits great and small on it, £7. 10 = \$36.45!

The American planter, *more suo*, is exaggerating vastly the benefit to be derived from his cotton-seed; but, with all allowances made for his *fanfaronnade*, it is a most valuable commodity. Only a few years ago it was left to rot in heaps near the gins, and in many a place, no doubt, it is still neglected. We really must have our share in this mine of wealth.

I have been living quite alone for the last two months, preparing my own meals, three times a day, by means of a coal-oil stove which I bought, four years ago, at Mr Cole's, Notre Dame St. I have kept a very accurate account of my consumption of oil, and I find that, lighting my lamp as I do every night at sunset (be it remembered that I often read and write till one or two in the morning), I burn, in lamp and stove, two gallons of oil in 25 days: cost of oil at 30 cts a gallon, less than 2½ cts a day! There is no smell, no heat, no smoke, if common care be taken, and its broiling and stewing are really wonderful. I am trying a new vessel for the preparation of farinaceous food, cooking potatoes &c., by steam, and I think it will answer. All puddings are better, far better, steamed than boiled, and, for those who like porridge (*pour moi, je l'abhorre*), it must be a great thing to be able to cook it thoroughly without any fear of its being burned. Again, some potatoes won't boil—notably the York Regent, the London winter potato—it steams admirably.

A cauliflower boiled is a cauliflower spoiled; but steamed, they are almost crisp, instead of being sodden, and if a small quantity of grated Parmesan cheese is sifted over them and subsequently browned, either in the oven, or preferably with a *salamander*, (a wide, thick, red-hot iron), no vegetable equals them for delicacy of flavour. French-beans and scarlet runners, too, are far better steamed, while rice cannot properly be cooked in any other way, except by a Carolina Negress, who burns out the bottom of a pot every three days: this comes expensive where curry is much used! We certainly eat very badly here.

I see the makers and retailers of the wonderful *condiments, spice-foods, feeding compounds, &c.*, are still deluding the agricultural public with their nostrums at \$100 a ton: pretty dear work, buying corn-meal, rice-mill sweepings, common salt, flowers of sulphur, &c., at such a price! The other ingredients, which make up the flavouring matter, *viz.* gentian, aniseed, ginger, chillies, pimento, carraway seed, mustard, and the rest, will not cost, at most, more than \$12, for the quantity necessary to season a ton of the *condiment*. I see, as I write, that "Simpson's Spice for Hay" is advertised at the astounding price of \$235 a ton!!!

A. R. J. F.

Dairying in Western New-York

The high price of dairy products is directing increased attention to milch cows, which have of course advanced in price. Whether the increased cost of the cows will take all the profit expected from them during the summer, remains to be seen. It will not be strange or unusual if it takes a large part of it. If a new-milch cow in March or April is worth, or will sell for, sixty dollars, and the same cow in December is barely worth thirty-five or forty dollars, the balance must be deducted from the sales of milk, butter or cheese during the milking season. True, by keeping the cow another three months, if she is with calf, something near the first value