

laterals to be cut according to strength and height of tree, tapering upwards from their bottom to the point.

To form a bush, the tree to be cut down to eighteen inches, having a clean stem of twelve inches, all laterals to be cut back to two or three eyes. The proper compost for all fruit trees, is, with few exceptions, the topsoil of old pasture, from a rich and rather tenacious loamy soil, say two-thirds of the loam, and one of decomposed manure and leaf-mould; let all be thrown together in the summer three or four months before using; have it frequently turned, and properly mixed, but not sifted. In potting the plant, make sure of good drainage. Trees and vines in a bearing state can be had at any respectable nursery. Such trees procured in the fall, or early in spring will fruit the following summer, thus preventing delay.

I shall, at some future day give you a report on management, &c.

A Good Rhubarb.

John Saul, of Washington, after very justly condemning, in the *Gardener's Monthly*, the little attention we pay to the quality of the Rhubarb, as is evidenced by the popularity of some large, coarse and worthless varieties, makes the following interesting remarks: "Rhubarb may be divided into two classes, large (originated from *palmatum*), and small, of which an old variety called Buck's, may be taken as the type; and to this latter class the richest and most valuable sorts in cultivation belong, varieties having much less of the medicinal plant about them than the others. The following qualities I should consider necessary to a good rhubarb. First, stalk free from filament, requiring no stripping when preparing for use; second, a bright scarlet colour, not only on the exterior of the stalk, but through its substance,—this gives a rich colour to its syrup in whatever way it is prepared, which my lady readers can appreciate; third, the syrup should be rich saccharine, and as free as possible from the taste of the medicinal plant; fourth, the stalks should be nearly round, solid, not flat, and produced abundantly. Now, if these qualities belong to the finer seedlings, descendants of Bucks. Earliness I have not set down as one of my qualities; for, as in fruits, the rhubarb may be extended over a considerable season. In addition to Victoria and Linz, which I recommend to all wishing large quantities, I would name the following, every one of which are superior:

Emperor (Waite's).—In the way of Victoria; larger, richer, and less filament in the stalks; a very desirable variety.

Buck's Champagne.—The stalks are of a deep blood-red, rich, free from filament. Its defect is a want of productiveness and vigorous sit-

able to the garden of the amateur. Type of Bucks.

McLean's Early.—One of the earliest, very productive, stalks of a rich scarlet, nearly round, free from filament, and exceedingly rich; a very fine early variety. Type of Bucks.

Mitchell's Prince Albert.—Has now been some years before the public; in England it is extensively grown, but in this country not so much, size being against it. Market-gardeners, on trial, will here find it quite as profitable as the larger kinds, being one of the very earliest, very productive, cannot only be gathered earlier, but will continue longer than the larger sorts, and the yield per acre will be heavier; stalks deep scarlet, free from filament, round, firm, giving an exceedingly rich syrup. Type of Bucks.

Mitchell's Gray Eagle.—This belongs to the large class; not so deep in color as the offspring of Buck's; has a large thick stalk; free from filament, exceedingly rich and mild; free from the medicinal taste of many larger sorts, and productive. Every person who grows a large rhubarb, should cultivate this; I consider it one of the finest.

Randell's Early Prolific.—Intermediate between the classes this will be found; stalks are of good size, well colored, free from fibre, rich flavor, very early and productive.

Salt's Crimson Perfection.—This comparatively new variety promises well; as the name implies, the stalks are of a rich crimson, free from filament, round, rich and mild; very productive and early. Type of Bucks.

Turner's Scarlet Nonpareil.—Stalks bright scarlet, free from filament, round, very productive. flavor rich and mild. Type of Bucks."

The Dairy.

THE NEW YORK CONDENSED MILK COMPANY—Wassaic, Dutchess County.—We visited the establishment of this Company, about eight miles from Mr. Thorne's on the Harlem Railroad, with Mr. Jonathan and Mr. Samuel Thorne. We were very kindly received by Mr. Gail Borden, jr.; the superintendent of the work and the patentee of the preparations there made. The works were in fine order, and we witnessed the process from the milk from the cow until prepared for market. It is *new milk*, fresh from the cow, with 75 per cent of water evaporated from it. This is done by steam; and the public who use this, have *real milk*, and nothing else; and can add water to it, suited to their test. It is already delivered in New York and Brooklyn to more than three thousand families—is recommended by a great number of physicians as superior to all other milk sent to market. The day we were at the works they