

**THE RASPBERRY.**—As the fruit of the Raspberry is held in much estimation for the dessert, and coming into season after the strawberry, and being with the latter of a very wholesome nature, and adapted to the soil and climate of this country a few words respecting its cultivation may not be unacceptable to the readers of the *Agriculturist*.

Downing observes in his excellent treatise on the "*Fruits and Fruit Trees of America*," that the Raspberry forms one of the most invaluable fruits, and that not being liable to undergo the acetous fermentation in the stomach, it is considered beneficial in cases of gout or rheumatism.

The Raspberry is propagated very readily from suckers, which spring up in great abundance from the old roots. The soil should be rich and deep; a thorough trenching would be a beneficial preparation. Choose a warm open space for planting. The young canes or suckers may be placed in rows from 3 to 4 feet apart, and the same distance between the rows, if the sort be of vigorous growth and the soil rich. It is a good practice to put two or three plants together in a group. It should be remembered that crowding the plants together prevents the berries from growing large and injures their flavor; to obtain firm large fruit the free access of light and air is an absolute requisite.

Pruning is a very simple business, and should be performed early in the spring. Leave about half a dozen of their strongest and healthiest looking shoots of the last year's growth in each group, and remove all old wood and inferior suckers. Cut off about a foot of the tops of the remaining shoots; and spread over the surface a little well rotted manure, which must be carefully dug in. Nothing more will be required, but an occasional slight hoeing to keep down weeds. A Raspberry plantation will come, with proper management, into full bearing in the third year, and will usually maintain its vigor for about half a dozen years, when a fresh site should be adopted.

In the colder and more exposed parts of the Province it is a good practice to prune in the fall and bind down the canes, and lightly cover them with earth, or other materials to protect them from the action of frost, which in severe winters will kill the more tender varieties.

The sorts most suitable to our climate are the Red and White Antwerp; Franconia, a large and hardy variety; Fastolf, a very fine fruit, the two latter being peculiarly adapted to the climate of Canada; American Red and the American Black, are used for flavoring liquors and cooking. The Ever-bearing and the Ohio Everlasting, are very late bearing varieties. For fuller particulars the reader is referred to the Treatise before mentioned.

JAMES FLEMING.

Yonge St., Nursery,  
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#### ONIONS FROM TIME IMMEMORIAL.

To give some idea to those who have not thought on the subject of the effects of age upon a cultivated soil, I shall here mention a fact that struck me as being not a little singular at the time it occurred. At Dun-

staffnage, near Oban, in Argyleshire, Scotland, which is a mountainous country, and naturally a barren soil, a small garden was pointed out to me, on which was growing at the time one of the finest crops of onions I had ever seen. I took notice of it with some degree of surprise, because I had seen no other crop of onions in that district that was tolerable; but my surprise was a good deal augmented on being told, that the present crop in that garden was by no means remarkable; that it had been cropped with onions year after year, from time immemorial; that the present owner of it, who was a man above eighty years of age, had never seen any other crop than onions upon that ground; and that the oldest person alive, when he was a boy, had told him the same thing, and the crop was always an excellent one. Dunstaffnage was a royal palace, belonging to the kings of Scotland at an early period of their history, almost beyond record; and there can be little reason to doubt that this garden was brought under cultivation at that time, so that it cannot now be less than five hundred years old, and probably several hundred years more. I question much if the soil could have been rendered capable of producing successive crops of such fine onions, for a great many years after it was first turned up from the waste, by any device that the ingenuity of man could have suggested. To judge then, of the most profitable mode of cropping such old soils, by the same rules that would apply to those which apply to those which had not had time to be fully matured, would be very absurd. Many cases of this sort would no doubt occur on our survey of the Netherlands, could it be properly effected.—*Dr. Anderson.*

#### THE VINEGAR PLANT.

This production seems at present to puzzle the learned to find a name for it; as much as it delights the thrifty housewife, who by its use has reduced one item in her grocers' bill, and now finds she can produce a supply of vinegar, equally as good, and at much less expense than formerly. A vinegar plant may not only be propagated, but actually in the first instance made, and the following is the recipe given by a writer in the *Family Herald*:—

"Take a quarter of a pound of sugar, and half a pound of treacle, simmer them in three quarts of water till dissolved, then place the mixture in a large vessel, cover it over, and set it in a warm place. In about six or seven weeks you will find floating on the top a tough fleshy substance—this is the vinegar plant: the mixture will have turned to vinegar, but it will not be of such good quality, as when a perfect plant is set upon it at first. The plant will propagate rapidly, and by using it as directed, any quantity of good and cheap vinegar may be made. The vinegar will be of a dark color, which does not affect its quality. It improves by being bottled, and kept for some time prior to use. A bit of thin wood should be set upon the mixture for the plant to float upon, but it should be allowed to come in contact with the liquid."

Brown vinegar will be the result, if common treacle be used; but a pure clear vinegar, if refined treacle or golden syrup be substituted.

The following recipe has been sent us by a lady, eminently successful in manufacturing this useful commodity:—"Water two quarts, raw sugar half a pound, syrup (refined treacle) or golden syrup quarter of a pound. Let these be well mixed together, the chill taken off, and the plant then spread out over the top. To be kept in a warm dry place, allowing it to remain in the mixture for two months."

The name at present given to this singular fungi, is *Penicillium glaucum*. We believe however, that some of our botanical savans have doubts as to the correctness