

by the frost, they can be left in the ground as long as the open state of the weather will permit; or when it is feared that the severity of the winter would prevent the free taking up of the roots, they can be taken up at the end of the fall and stored in sand, from which they can be obtained at all times during the winter. When taken up they must be washed, dried, then sliced in pieces, and roasted in an oven, till they acquire the color of roasted coffee or chocolate, and become brittle; they are then ground fine, packed in rolls or squares of paper, containing from one half to one pound each, or packed loose in barrels or casks. In the drying and roasting the fresh roots will lose twenty-five to thirty per cent.

Let us now suppose one acre to produce at the end of two years twenty tons of roots, or 40,000 lbs.; the loss by drying and roasting thirty per cent.; this will leave a net produce of 28,000 lbs., which at 2½ cents per pound, wholesale price, will bring \$700. By deducting for all expenses of seed, labour of plowing, harrowing, sowing, taking up roots, interest on land, washing, drying, roasting, grinding, packing, labels, casks, carting, etc., the sum of \$150, which is rather a large estimate, it still would leave a profit of \$550 per acre, independent of the fodder obtained for two years, worth between sixty to seventy dollars at least.

Chicory has been for many years, and is now, extensive, imported into the United States from Belgium, France, Germany, &c., and is much used here to mix with coffee, in different proportions; some mixing one fourth, while some mix one half, and some use it exclusively as coffee; the use of it is now become universal, and the importations of it increasing.

It abounds in a bitter juice, possessing a tonic property, and has a distinct smell of liquorice; its empyreumatic volatile oil, evolved during the roasting, exerts upon the system a diuretic and gently exciting influence, and reestablishes the appetite; taken in moderation, it is perfectly wholesome.—*Horticulturist* (New York.)

**TO MAKE EWES OWN STRANGE LAMBS.**  
—Take a ewe which has lately lost her lamb, and start the blood a very little in the lower part of the nostril. Put the strange lamb to sucking her, and let her smell it. She smells her own blood, of course, and, in most cases, will own the lamb.

The above is by a correspondent of the *Prairie Farmer*. One method which is found to answer perfectly is to take as much of the skin of the dead lamb as will suffice to make a jacket for the orphan lamb. The ewe smells the piece of skin, and takes to the lamb quite kindly. This method succeeded where several others failed.

## Orchard and Fruit Garden.

### NOTES ON FRUIT TREES, &c.

That some fruit-bearing trees may be rendered very ornamental as well as useful objects, is not to be questioned, and I might mention varieties which are really more beautiful in form and foliage than many of the so-called 'ornamental trees;' still I do not quite like the idea of planting them for ornament, except in grounds of very limited extent, preferring that each class be assigned to its appropriate place, either on the lawn or in the orchard.

In small premises it is an object, of course, to have a tree fulfil both purposes; and not only that, but a fruit-tree planted near a building may be sometimes advanced or retarded (according to the exposure) in its time of ripening its fruit. For example, a cherry-tree near my own window is so situated, that a part of its top directly faces, and, indeed, some branches lie against a high and steep roof, with a south-western exposure. In consequence, the fruit upon those branches is not unfrequently ripe by the 21st to 25th of June, while on other trees (and, indeed, the lower branches of the same tree) the same variety—White Bigarreau—is not often ripe much before the 1st of July.

I think Mr. Saunders in error in proposing to plant apple-trees nearer together than is the usual practice. He thinks that forty feet is an unnecessarily long interval—I do not; pears I admit, may be planted at twenty or twenty-five feet, and do well for many years; but I have had some experience with a small apple orchard, closely planted, and find that the lower branches, which will soon interlace at much less than forty feet, are constantly dying out, and on those which remain the fruit is small and inferior.

Sometimes we find the lawn and the orchard reversed, as in the case with those of a neighbor of mine, a gentleman of more wealth than taste, but who has a fine graperly and a beautiful lawn. In that part of the latter, directly contiguous to the front entrance, he has several cherry-trees, intermixed with ornamental trees of various kinds, while in a lot at the rear of his house, he some years since made a plantation of maples, disposed in parallel lines, at accurate intervals, in the same way that he would have planted an apple-orchard.

"*The Curculio the cause of the plum warts.*"—This theory, which I have tho't

fallacious, appears to be so distinctly proved by the observations of Miss Morris, that I feel almost compelled to give in my adhesion to her views. Perfectly aware of the fact that the curculio and other insects were to be found in the swellings, I imagined that they were the effect, not the cause, and they had taken up their abode there, merely because they found a convenient lodging. The late Mr. Downing, I believe, entertained this view of the case, while Profs. Peck and Harris held the opinion which is adhered to by Miss Morris.

It is rather satisfactory than otherwise to find, (if it is so,) that the same villainous little insect is the cause of both the chief ills that the plum seems heir to, for it is certainly better to fight one enemy than two or more; and I believe for one, that if all plum-growers would, for three or four seasons, persistently and thoroughly employ the sheet and mallet, we should have little cause either to fear or dread the depredations of the curculio, or rhynchœnus, hereafter.

Messrs. Ellwanger and Barry are perfectly successful in preserving their plums in this manner. I had the pleasure of being at their place, and I certainly never saw such a magnificent crop of plums as was just then at maturity upon their trees. I have tried, and seen tried, various other preventives, such as lime, netting, pigs, poultry, etc., but have faith in nothing but *shaking and killing*. A war of extermination is only to be relied upon, and at any other game the rhynchœnus will be pretty certain.—*Horticulturist*.

**RECIPE FOR MAKING GRAFTING WAX.**  
—Take one pound of resin, half a pound of burgundy pitch, a quarter of a pound of beeswax, and two ounces of tallow. Melt the resin, beeswax, and tallow in an iron pot. When they are melted, set the pot off the fire, have the burgundy pitch well pulverized then pour it in when melted. Pour the whole into cold water, and work it with your hands for half an hour. I think those who will try my plan, will find grafting wax made after this receipt to be very superior, as it wont crack in cold weather nor melt in hot weather.

**ENGLISH APPLES RECEIVED BY THE FRUIT GROWERS' ASSOCIATION.**—Among the scions of apples recently received by the Fruit Growers' Association from the London Horticultural Society were the following:—Baron Ward, Waltham Abbey, Norfolk, Coleman, Nonsuch, Old English Codlin, and Hoary Morning, also Pear Comte de Lamay, &c.