

The land for both kinds should be deeply dug and heavily manured with well rotted dung, which should be trenched in deeply, that the plant may find ample food towards the latter part of its growth. Sulphate of ammonia, at the rate of two pounds to the square rod, raked well in before sowing or transplanting, will furnish plenty of starting power.

Cos-lettuce, to be eaten in perfection, *must* be blanched. Tie up rather loosely, at first, with bass or other stuff, beginning the circulations from the bottom of the plant, and drawing them in rather closely towards the top. Ten days afterwards they will be a mass of tender delicate, white leaves, with only two or three green ones around the outside. The very finest, most delicious salad in the world.

Those who have only one hotbed must please to remember that the temperature fitted for growth of early melons is by no means the same as that required for lettuce, cabbage, &c. I have never succeeded in growing both classes of plants in the same frame.

My salad sauce, which I have given before in this Journal, but which I will repeat for the benefit of those who may not have seen it, is made thus :

Materials.—Lucca olive oil; Crosse and Blackwell's malt-vinegar—Bordeaux white-wine-vinegar, which is the best of all, I never saw here—Colman's mustard; two hard boiled eggs, and salt.

Bruise the yolks (I *won't* spell the word *yelk*) of the eggs till no lumps remains; to them add half a teaspoonful of salt and amalgamate; two large tablespoonfuls of oil to be poured in almost drop by drop with continuous stirring; and when the mixture is as smooth as it possibly can be made, add one large tablespoonful of vinegar. If you do not like oil, it is probably because you have never tasted Lucca oil: Bordeaux and Marseilles olive oil are only fit for greasing machinery with. Cream may take the place of oil, but more vinegar must be used with it.

Melons—This is rather a delicate subject with me just now, seeing that on Friday last, May 2nd, a sudden *wind-frost*—(22° F.)—cut off all my early melon, aubergine, and cucumber plants—they were just ready for transferring to their summer apartments! The only survivors were a few Haekensack melons from Mr. Ferry, of Detroit. These must be very hardy, but though called by that seedsman *musk-melons*, they have a different leaf to any of that kind I ever saw. Do any of my readers know if they are worth the trouble of growing?

Of all the melons grown here, I need hardly say the *Montreal Market*, the same as *Evans' Superb*, I believe is the finest. I have seen them weighing from 18 lbs. to 23 lbs. a piece, superb indeed in flavour, and a mere skin for a rind. Of water-melons. I hardly know anything; in fact, I only grew them once, and I never tasted one worth eating. We had, in my late father's time, three pine-apple houses; I have eaten the Chaumontal pear in its perfection in the Island of Guernsey; but the finest fruit in the world, to my taste, is a well grown Montreal Market melon, ripened before the sun's rays have begun to lose their flavour-giving power.

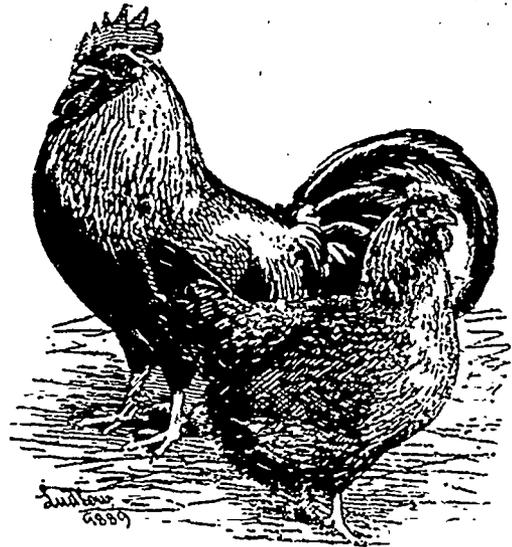
Melons, cucumbers, and egg-plants demand a separate hotbed. They want lots of heat and will bear closer confinement than cabbages, lettuces, &c. When treating of cucumbers, I gave enough directions for making up the hotbed, and will only add here, that fewer than six large Scotch-carts of horse-dung to the bed will not be sufficient if the bed is to retain its heat for the desired time. Turn the dung once or twice, equalising it as much as possible, but do not let it lose its fermenting power.

The best soil for melons is a good, rich turf, from a loamy soil. You have seen horses and cattle standing round the

gate of a pasture, in the fall, waiting to be let into their stables at night. This soil, enriched as it is by their droppings, is the best of all earth for melons. Market-gardeners in the vicinity of London pay as much as \$2 a cart-load for it, and no manure need be added to it. Sow the seed after the fierce heat has sunk to from 80° F. to 90° F.

The earth may be added all at once, but the best growers begin with a small hillock to each light, on which the seed is sown, and more earth is added from time to time, as the plants require more root-room. The soil, coming fresh and fresh, sustains a vigorous and healthy root-growth, which is of the greatest importance, and the hillock being raised close up to the glasses, favours the production of stout leaves and the absorption by the soil of sun-heat, which, more than either soil, air, or water, is the life of the melon.

Two plants to a light are sufficient.



SILVER-GREY DORKINGS.

Melons grown in this way, sown in the first week in March, should, in an average year, produce fruit fit for eating by the end of July. In ordinary practice here, the plants after having been grown in pots in a hotbed are transferred to small frames—about 3 x 2½ feet—, when the soil has become warm enough—generally about the 15th May. The beds for the small frames may be prepared thus :

Dig holes, a little larger than the frames, and about 2 feet deep. In the holes put about 1 foot thick of hot horse dung, on which place 9 inches of well-prepared loamy soil as mentioned before, the *turfy* parts being placed on the dung—the grass will not grow if there are 6 or 7 inches of earth above it. When the earth is warmed through, set out your melon plants, and water and shade for a day or two. It is better to have each plant in a separate pot, and to soak the soil in the pot well before turning out.

Paint the inner side of the lights with thin whitewash, to ward off the too ardent rays of our July sun.

Here, we generally let the melon grow too much stalk and leaves—too luxuriantly. The pruning must be begun as soon as the plant shows *two rough leaves*; then is the time to stop it, being careful in this as at all times, to put a little moist earth on the wounded place to hinder bleeding. After pinching off the point, two side-shoots will make their appearance, and these, too, should be stopped when they have produced six or seven leaves each. The plant then is to be allowed its own way until fruit is formed, when the fruiting shoots are to