

pickling. (See fig. 10). It is very tender, and a large yielder. (1).

SQUASH.—The cultivation of the common pumpkin should be given up, now that we have in the squashes an excellent substitute, of the same family. One that possesses very superior qualities, *Hubbard's squash*, is praised by every one for the whiteness, the firmness, and the thickness of its flesh. It keeps as well as the best pumpkins, and is infinitely better than they for stewing, and for preserves of all kinds. (Fig. 11).

CRESS.—The common *curled-cress* I think as good as any of the pretended improved sorts.

HARICOTS.—*French beans*, in England, but, vulgarly, *beans* in Canada (2). For an ordinary garden, I give the preference to

the *Early Mohawk*, for dwarfs; it is very hardy, and keeps tender for a long time, which is a quality wanting in many of the other sorts (3). For pole-beans, the *Lima* is one of the best. I treat of them here as gathered green, but the two kinds I have mentioned are equally good dried (4).

LETTUCE.—For those who grow salading in a hotbed, I advise the *Egg-lettuce*. For ordinary cultivation, the *cabbage-lettuce* forms a fine head, white and delicate (5). (fig. 12).

SWEET MARJORAM.—*Summer Savory*, *Thyme* (common and lemon), with *Tarragon*, if procurable, should always have a place in the garden; not forgetting *Mint* to eat with roast lamb.

MELONS.—This fruit succeeds, as a rule, in the greater part of the Province, and I can advise its cultivation, if the plants are started in a hotbed, as far down as 75 miles below

(1) Canadian cucumbers are as bad as Canadian melons are super-excellent. The cause is the same in both cases—the sun. Even in England, the cucumbers are worthless after the middle of May, though they cannot, as a rule, complain of too much heat. Cucumbers, there, in February, are delicious, but when they want peeling, as they do all the summer, I would not give a farthing apiece for them. The melons, en branche, are rarely as good as a well grown turnip.

(2) The real *bean*, or *five de marais*, is the English broad or Windsor bean. What is called here “*café du pays*” is the horse-bean. Mr Irving grows them every year at Logan's farm, and fine food they are, in moderation, for horses. A. R. J. F.

(3) French beans to keep tender, want, thick sowing, as do also pease. Neither of these most delicious vegetables are ever sown half thick enough, in this country. A. R. J. F.

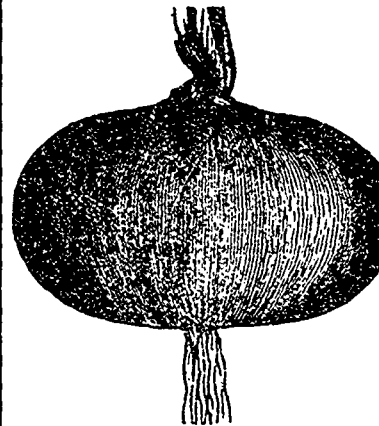
(4) If the runners are kept well picked off the climbers, poles will not be needed. I add to Mr Chapais' list the fine flavoured old *Scarlet-runner* and the delicate *butter-bean*. A. R. J. F.

(5) No one seems to grow the only lettuce worth eating—the *White Paris Cos*. They come to splendid size and quality here, and

Quebec, as I have seen there excellent ones. The easiest sort to grow, according to my experience, is the *Nutmeg*. It



Fig. 13b—Melon “Nutmeg”



Red Wethersfield onion.



Potato onion.

(Fig. 14).

best. The former won the first prize at the last Montreal exhibition.

EARLY POTATOES.—Some early potatoes should occupy

only want tying for ten days before they are as white as snow. I append a poetical recipe for salad sauce—as I quote from memory, I trust the ghost of Sydney Smith will forgive me if an error or two has crept into my version:

“Two mashed potatoes, passed through kitchen sieve,
Unwonted smoothness to the salad give.
The pounded yolk of two hard-boiled eggs
The Muse advises, and your poet begs.
Next, once with Durham mustard fill the spoon;
Distrust the condiment that bites so soon.
But deem it not, thou man of herbs, a fault,
To add a double quantity of salt.
Twice the full spoon with oil of *Lucca* crown,
And once with vinegar, procured from town.
Let onion atoms lurk within the bowl,
And, scarce suspected, animate the whole.”

I am fond enough of onions, but the man who would join them to so delicately flavoured a vegetable as the *Cos* lettuce, deserves to be kept awake by indigestion. A. R. J. F.

(1) Not I, for the *White Round*, *Hertfordshire Mousetail*, or any white turnip, is, in my judgment, infinitely preferable. A. R. J. F.



Fig. 12—Cabbage-lettuce.

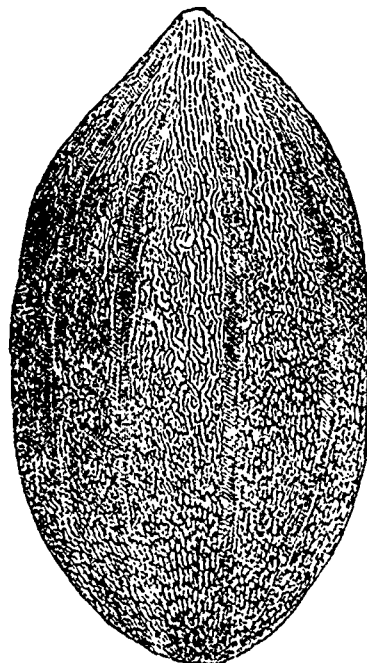


Fig. 13a—Melon “Casaba.”