



Limits of the Apple Crop.

We have been carefully studying the report of the Fruit Growers' Association to see if we could ascertain in what sections Apples can be grown in the greatest variety, and what are the geographical limits of the several sorts. We find it impossible to frame a complete answer to these inquiries on account of the necessarily imperfect character of the returns sent in to the questions issued by the Association, but we are able to draw some sound general conclusions, and make such an approximation as will be a very valuable guide to the planter, and more particularly to any one intending to plant for market.

Taking the tabular statement in connection with the remarks given under the head of each County, we are unhesitatingly led to the conclusion that within the Counties of Lincoln and Welland, more than in any other part of the Province, is to be found that combination of soil and climate which will enable the cultivator to raise the greatest number of varieties in the highest perfection, both of tree and fruit. Next to these are the Counties of Haldimand, Norfolk, Elgin, and Kent, lying upon the North shore of Lake Erie, where nearly every variety flourishes, only two, the Holland Pippin and Twenty Ounce Apple, being spoken of as too tender for the climate. Then follow the Counties of Wentworth, Peel, York, Ontario, and Simcoe. In these the greater proportion of our desirable varieties are grown with good success, but we find quite a number of kinds reported as too tender. In Wentworth the American Summer Pearmain, Early Strawberry, Early Joe, Pryor's Red, Sweet Bough, and Summer Sweet Paradise are found to be too tender; in York, it is the Pearmain, Newton Pippin and Spice; in Ontario, the Sweet Bough; and in Simcoe the Early Strawberry, Sweet Bough and Golden Sweet. The next in order will be those parts of the Counties of Lambton, Huron and Bruce which border upon Lake Huron, and though no particular varieties are reported as being too tender, yet it is very manifest that, with the exception of a narrow belt of land upon the lake shore, the apple is a very uncertain crop. It will require more time and more extended experiment with different varieties, before we shall be able to give a very accurate account of the sorts that will flourish here. Brant, Oxford, Middlesex, Perth, Waterloo and Wellington, form a group of inland counties, which, together with such parts of Lambton, Huron and Bruce, as are removed from the ameliorating influence of the water, are not as favorably situated for growing apples as those sections previously mentioned. In the report from Brant, the Swaar and Early Harvest are spoken of as "rather too tender," from Oxford we learn that out of a large orchard "but very few trees are perfectly healthy;" in Middlesex the Baldwin, R. I. Greening and Swaar "suffer in severe winters," in a part of Waterloo the Spitzenberg and Baldwin are tender; in Wellington it is said "only the hardy kinds will do well;" and in Lambton, an orchard twenty years planted, but removed from the influence of the lake, had borne "only two good crops of apples." Durham, Northumberland and Peterboro' will probably be found about as well adapted to the apple as the inland Counties, and particularly those parts near the water. It is owing, no doubt, to the influence of the water that we find such discrepancies between the reports from Durham and Northumberland, those from the latter being all from Cobourg and vicinity on the lake shore, and those from the former from a point farther inland. In favored localities the Baldwin, Spitzenberg, and R. I. Greening may probably be grown but in the interior generally they will be found too tender for the climate. In the remaining counties to the eastward, the Baldwin, Spitzenberg, Hawley, Holland Pippin, Newton Pippin, R. I. Greening, and Sweet Bough are generally marked too tender, and the hope of the cultivator centres in the Duchess of Oldenberg, Golden Russet, Northern Spy, Ribston Pippin, Red Astracan, St. Lawrence, Snow-Apple, and Siberian Crab, which are the sorts found to be the most hardy, and adapted to every part of Canada.

Such seems to be the present state of our knowledge in relation to this subject, and such in its general outlines we believe it will ever remain, while at the same time we are as firmly persuaded that in time we shall be able to add to the number of varieties that will be found hardy enough to endure our severe cold, and by improved culture and better attention preserve some that we now find too tender. In this report are even now some valuable hints pointing to such a result, and particularly one suggested by Mr. John Fisher, of Errol, County of Lambton. He says: "trees that are allowed to branch out low, say about three or four feet from the ground, are generally healthy." Can any one else furnish any information upon this point? Has any one tried this method of pruning an orchard and with what results? We shall be happy to receive communications from any one upon any branch of this subject. It is a matter of much interest to know what kinds of apples, pears, grapes, &c. &c., we can plant in our several localities, and what method of pruning and training will best enable them to bear our climate. We owe much to the Association which has collected so much information and embodied it in this Report, and we shall take a pleasure in placing before the public anything that may be sent to us that shall add to its completeness.

Bulbs in Pots.

HYACINTHS, Crocuses, Tulips and other bulbs may be most easily grown in pots. The soil should be light and rich; a sandy loam enriched with well decomposed cow manure; if the loam be not light, a portion of clean sand should be added. Hyacinths are general favorites for their beauty of color and delightful fragrance. If planted singly, a 5-inch pot will answer, but a much better effect is produced where three bulbs of different colors are planted together in a 7-inch pot. In potting, care should be taken to secure good drainage; place a piece of broken crock over the hole, and on this some coarse fragments of charcoal before putting in the soil. The bulbs should then be planted so as to leave just the crown uncovered. Give the pots a moderate watering, and then set them away in a warm, dark place, watering occasionally, until the earth becomes well filled with roots. The condition of the roots can be examined at any time by inverting the pot in the right hand, which is spread out over the earth; then give the rim of the pot, held in the left hand, a slight tap against the edge of a table or other hard substance. The ball of earth will be loosened and the pot may be carefully lifted off. When plenty of roots are found, the pots may be brought to a light, warm room, and with liberal watering they will soon give spikes of bloom.

The little tulip, called Duc Van Thol, which is a dwarf kind of various colors, is best adapted to pot culture. These may be planted from 3 to 12 in a pot, and treated like Hyacinths. Crocuses are much grown in pots, though the short duration of their flowers renders them less desirable than either Hyacinths or Tulips. A number of them may be planted in a pot and treated as directed above. They may also be grown in pure sand or in wet moss, taking care in all cases to keep the bulbs in the dark until they have formed strong roots. Narcissus, Jonquil, Iris, Snowdrop, and Scilla are readily grown in pots and are pleasing home decorations.—*American Agriculturist*.

Asparagus.

It seems strange that any family should be willing to be without this most delicious vegetable, coming, too, at a season when nothing else can be found in the garden. It can be grown in any well drained soil, though it prefers a light, deep, sandy loam. A bed fifteen feet by twenty will produce enough for an ordinary family. This should be dug two feet deep, and manure liberally worked into the soil, and after it is dug over and raked smooth, may be covered with half an inch of salt which should be raked in. The plants may be set in rows a foot apart, and nine inches apart in the row. The weeds may be kept down by occasional sprinklings of salt, as enough salt to kill every weed will only make the asparagus grow the faster. In the fall cover the beds three inches with rotted manure, and in the spring rake off the coarse manure, and sprinkle with salt. This should be repeated every fall and spring. The third spring after planting the asparagus buds will be fit for use.

Purchase of Seeds.

It costs as much trouble to grow flowers from bad seed as from good, and whoever takes the trouble should make sure of seed that will be worth it. The stuff sold at little seed-shops and corn-chandlers is generally only good enough for the birds, and all the skill in the world would be exercised in vain upon it with a view to getting good flowers. Some of the common kinds are pretty sure to be good, no matter where you get them; but asters, stocks, balsams, zinnias, and others prized for their high colouring and distinctness of habit, should be purchased at none but first-class houses. The seed of choice flowers is saved with as much care as gold dust—for it is gold dust in another form—by all the leading growers. The plants for seed are picked with the greatest care; and as the best flowers produce the least seed, and single colourless and ragged ones plenty, that which is skilfully saved is valuable to a grain, and the rubbish is valuable only in pounds and bushels. All sorts of tricks are practiced upon seeds. Good seed is purchased at a fair price, and mixed with the worst to increase its quantity, so that in a packet of some hundreds there will perhaps be only half a dozen worth the trouble of culture, and you cannot know it till your trouble is nearly over and the plants are in bloom; then you are dismayed to find only one in fifty worth looking at. Asters, stocks, and balsams have been brought to such high excellence by careful culture and skilful saving of the seed of the best flowers, that those who grow from penny or twopenny packets have no idea of the beauty of the flowers which may be secured from a pinch of first-rate seed. Asters are now to be had of the size and fullness of dahlias, and of all shades of colour. Balsams the same. Stocks of the best kind produce grand pyramids, equal to the best hyacinths, and all the leading annuals are saved in distinct colours, so that the grower is in no quandary as to what the tints will be, if the seeds come from a first-rate house, and are sown separate as received, and with tallies to distinguish them. As a rule, never save seed of your own growing; you can buy for sixpence what it will cost you five shillings in trouble to obtain; and there are a hundred chances against your saving a single pinch that shall be worth the paper you wrap it in.—*The Town Gardener*.

BLACKBERRIES IN JANUARY.—It is a remarkable fact that before the frost of Saturday last ripe blackberries were frequently to be found in the hedge rows in this part of Devonshire and the borders of Somerset. On the last day of the old year, a youth called Nelder of this town, picked a very fine bunch of ripe blackberries on Exeter Hill; and on New-Year's day several blackberries and a fine bunch of ripe ones were also found in the hedge-rows near the Ottery Road station of the South-Western Railway Company.—*Tiverton Gazette*, 13th Jan., 1864.

THE USE OF FRUIT.—Because bowel complaints usually prevail most during the hot season of the year—the latter end of summer and autumn, when fruit is most abundant, it is inferred, that the one is the consequence of the other. It were about as reasonable to attribute the occasional occurrence of scurvy in the navy to the use of lemon juice, or potatoes. These articles of diet are powerfully antiscorbutic, and so are ripe fruits anti-bilious; and diarrhoea, dysentery, and cholera are complaints in which acid and alkaline biliary secretions are prominent conditions. I have seen many cases of dysentery, obstinate diarrhoea, and liver disease in people who have been long resident in tropical climates, and from the history which I have been able to obtain respecting their habits of diet, I have come to the conclusion that these diseases were induced and aggravated, not by the light vegetable and fruit diet most in use among the natives, but because Englishmen usually carry out with them their European modes of living. It is well known that though large quantities of animal oils and fats, wines, spirits, and malt liquors, which contain a large amount of carbon, may be consumed with comparative impunity in cold climates and in winter, when the carbonaceous matter gets burnt off by the more active exercise and respiration; in hot climates and in summer this element gets retained in the liver, and ultimately gives rise to congestion of that organ and its consequences—diarrhoea, dysentery, and bilious disorders. Though in extensive practice for fifteen years, in a district abounding with orchards and gardens, I cannot remember an instance in which I could distinctly trace any very serious disorder to fruit as a cause; though one might reasonably expect some mischief from the amount of unripe and acid trash often consumed by the children of the poor.—*M.D., in London Times*.