

keep them apart from each other. The seeds should be either picked out from the apples and sown in narrow drills or rows in a prepared bed of garden mould, or the apples and sand may be mashed up together and sown in the drills without the trouble of separation. When the seedling plants are about an inch high, they should be raised carefully, with as much earth adhering to them as possible, and planted out in rich and well pulverised ground, the rows being about fifteen inches wide, and the plants standing ten inches asunder, keeping them clear of weeds both by hoe and hand weeding, and when ripe the roots should be cautiously secured from frost during the winter.—Next season the roots should be planted out in the common soil of the farm, which however, should be of a dry and friable nature, and the cultivation should be carried on in the ordinary manner. The potatoes will then arrive at their full size, when their distinctive properties can be ascertained; and whether only those of the former quality, or any new varieties of a better kind are thus procured, it will be found that those grown from seed will continue for several years to yield a larger return than those planted in the usual way, as well as to be more free from the disorder called the "Curl."

*A New Article of Food.*—The root of the dahlia contains a bitter principle of so acrid a nature, that its employment as food has always hitherto been despaired of. The *Journal de Chambery* states, however, that this bitter principle is removed by boiling, much in the same manner as the potato is cooked. The dahlia root may, therefore, it would appear, in some measure, be substituted for the potato during the present scarcity.—*Medical Times*.

*Beet Root as Food.*—The Carmarthon Journal suggests beet-root, white or red, as a substitute for potatoes. In Italy, and other parts of the Continent, baked beet-root is carried about hot from the oven, and is sold in the streets, being purchased by all classes, and giving to thousands, with bread, salt, pepper, and butter, a satisfactory meal. There are few purposes for which beet-root, baked, or even roasted or fried, would not be preferable to boiled.—*Gardener's and Land Stewards' Journal*.

*GARDEN WORMS, &c.*—When a garden is much infested with the common grubs or cut-worms, strew a little lime over it late in the fall, and dig and throw the ground into ridges; but do not manure it at the same time, for the manure would be lost. Cabbage has many enemies. The white butterfly produces the green worm which eats the leaves. A small fly, resembling a house-fly, lays its eggs beside it, which soon change to maggots, and creeping into the ground, attack the roots. To prevent this, water the plants as soon as they are transplanted with a pint each of a mixture of five parts of water, and one of pickle of fish or meat, and repeat it the two following weeks. The bug that produces the club-footed root is a stationary animal, and is best avoided by choosing new ground for cabbage, and never using any manure for it that contains the scrapings of the cellar, or the parings of turnips; but if the old ground must be used, dig into it a large quantity of fresh sea-weed, or salt, at the rate of two quarts to a