

(just as it changed from green to white and pink) leaving a portion of the stem attached. In the bottom of the box I placed a thick layer of sand; then on this a layer of tomatoes (the flat ends down, and taking care they did not touch each other in any way), and then another layer of sand, so thick as to entirely cover the tomatoes and stems, and so on until the box is filled. Nail up and place in a dark, dry place.

The attachment of the stem seems to be very essential for perfection in ripening, as those tried without have a shriveled appearance.

Woolly Baldwins.

MR. RIVERS, Vice-President of the British Fruit Growers' Association, in a speech before that Association quite recently, said that he hoped before long their markets would be so well supplied with apples of such good quality that their very good friends, the Americans, would be compelled to consume their flat, tasteless, and woolly Baldwins amongst themselves. They should not want them here. There is no doubt that the productiveness of the Baldwin, and its fine color, have united in causing it to be planted in much larger quantities than its quality will warrant. But if this is so, what shall we

say of the Ben Davis, the great market apple of the west, which, even according to its best Canadian friend, Mr. Dempsey, of Trenton, needs flavoring with lemon juice to make it palatable.

Edible Fungi.

MR. P. WEATHERS writes in the *Gardeners' Chronicle* on this subject, and gives a list of four species of *Agarici*, including of course *Agaricus campestris*, the common mushroom, and the following in addition: *Coprinus comatus*, *Marasmius orcadese*, *Boletus edulis*, and *Lycoperdon giganteum*, all of which are edible at certain stages of growth, at least, and counted great delicacies by some.

The last mentioned, *Lycoperdon giganteum*, is the giant puff-ball, often looked upon by us in Canada as poisonous. He says of it: "For cooking the puff-ball should be gathered while young and snow-white color, finely sliced, and fried with butter, with a flavoring of pepper and salt; when cooked in this manner the dish will compare favorably with many of our most expensive dishes. This fungus has other qualities besides that of being edible; the spongy portion of it can be made into tinder, which, when burned, is used as a narcotic, and the dust of it is very useful for healing wounds.

QUESTION DRAWER

Varieties of Small Fruits.

86. Will you kindly inform me which is the best sort of strawberries, also currants and raspberries for market purposes.—S. KEMP, *Hawksbury*.

It is not easy to give advice concerning the varieties best suited to a distant locality; but would commend the Tyler, Ohio and Gregg for black raspberries; and Marlboro and Turner for red. Of currants, for market the Fay and the Cherry are

the most profitable, both on account of ease in picking and the ready sale which these varieties command.

In strawberries, in spite of the many new and wonderful varieties being introduced, we are not yet able to say whether any "have come to stay" or not. In the mean time plant for market Crescent on sand, and Wilson in clay loam, and plant enough of the new varieties for experiment.