

the crop of brocoli inflorescences is placed in casks that have contained the generous wines of France (Burgundy or Bordeaux). This gives it a particularly fine and agreeable aroma, and it is afterward shipped to England, whence we see it finally return to our tables in the form of pickles in vinegar or of chow chow. So much for the simple cabbage.

As for the artichoke, the *Cynara scolymus* of botanists, that shares, with several other of its near relatives, the property of having a fleshy and succulent floral receptacle. These flower-vegetables of which we have just spoken are in general use as food. Along with them, it is well to mention a number of others, which, although not so well-known, are none the less valuable. Thus, for example, the sea kale (*Crambe maritima*), a near relative of the cabbage, belonging, like it, to the great family of Cruciferae, and which grows naturally and in great abundance at the seaside, in the shingle, upon our Channel coast, produces an inflorescence that is particularly esteemed by connoisseurs. It is a vegetable of which the culture will doubtless be carried on regularly some day.

The most diverse families of plants furnish species having edible flowers. The delicately perfumed, freshly expanded flowers of the yellow pond lily (*Nymphaea lutea*) are employed in the east of France in the manufacture of certain preserves that possess an exquisite flavor. The white and odoriferous racemes of *Robinia pseudacacia*, dipped in batter are used in some countries for making fritters that are no less savory than those made of sliced apples or peaches. The flowers of the Judas tree (*Cercis siliquastrum*), too, are sometimes made into fritters with butter, or are mixed with salads, and the flower buds are pickled in vinegar. The flowers of the American species (*C. canadensis*) are used in salads and pickles in Canada. The flowers of the nasturtium and borage are used as an addition to salads. We use the flower buds of the caper bush, preserved in vinegar, in certain sauces. The cloves, so much used for flavoring, are merely the unexpanded flower buds of the clove tree, dried in the sun.

The flowers of *Abutilon esculentum* are used as a vegetable in Brazil. In India, the flowers of *Agati grandiflora* are used by the natives in their curries. The flowers of the pumpkin vine are cooked and eaten by some of the tribes of North American Indians. This list is far from being complete, and we hope to add to it at some future time.

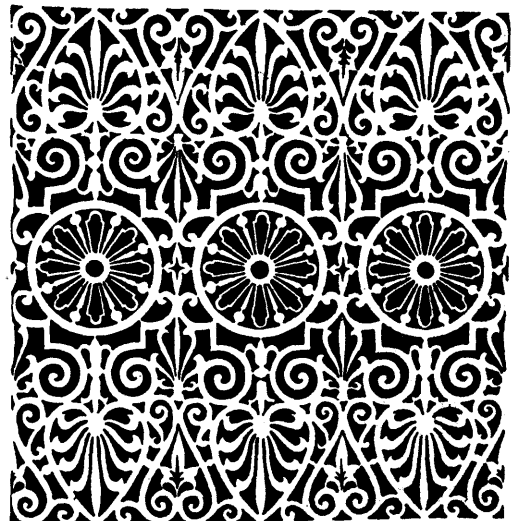
#### LEARNING THE PRINCIPLES.

Some engineers find a great difficulty in learning from books such things as are applicable in their business. The chief complaint from many engineers in regard to books is that they cannot understand the application of the information they contain, and in many cases there is good reason for this, but it is principally owing to their defective training when children. Many good engineers who have learned what they know by daily practice in the engine room, who have shown their qualifications by years of constant work at the business, and who are capable not only of taking care of the plant as it stands, but of erecting a plant and making it work successfully, are completely floored when they are called on for a rule that applies to any branch of the business, and yet at the same time in their own minds they understand the principles, and express themselves to the effect that if they knew the rules and could figure those things out, it would help them greatly in their practice.

A rule which will apply in a particular branch of work does

not, as a general thing, contain anything that shows directly the application of the rule, and in fact, a rule is a simple statement of general principles that will apply almost indefinitely, and it is for this reason, perhaps, that they are confusing to those who have not been especially drilled in the comprehension of such methods of showing the results of special investigation and the methods of applying the principles, but a similar difficulty is experienced by those who have learned the rules and formulas from the book and have not been taught the general application, for, while the practically educated man is at sea, when rules and formulas are in question, so in a similar number of cases will the graduate meet with difficulties in his efforts to put his rules into practice. Formulas are even more confusing to those who have not been taught their use and application than are rules, but when once understood they are more serviceable and much more easily made use of.

Among the many engineers of my acquaintance, writes C. Davidson in the *Weekly Stationary Engineer*, I frequently find those who can best understand through the medium of the eye; that is, what they see worked out and put into practice, that they "can thoroughly understand, for the eye has the faculty of following and the mind of noting every movement. every change, and every arrangement throughout the whole operation in a manner somewhat similar to that in which the skilled phonographer will follow the words of a rapid speaker, and these engineers who have once seen an operation performed can at any time thereafter go through the same operation themselves, even though weeks or months may have elapsed between the time when their attention was called to it and the time when they are called to do the same thing themselves. For reasons similar to those mentioned above, all men cannot have the same use of their faculties, neither can the same faculty be the strongest in all, but each man according to his aptitudes may become an expert in some branch from the use of faculties entirely different from those employed by others who are also expert in the same branch; but in spite of this, the purely practical man and the purely theoretical man can never be brought to agree on the same subject, although both may attain the same end by different means, simply because each looks at it from a different standpoint.



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