

With regard to hardihood, if the earth becomes frozen to the entire depth of any root within it, that point is tested quite as effectually with the mercury at 100 as 400 below zero. The root in question has been grown successfully in Aberdeenshire, Scotland, lat. 57°, and there exists no plausible reason why it may not be grown at Quebec. Indeed, considering its general character, it would seem destined not only to spread over our own country, but over the Canadas, Sweden, Norway, Denmark, Russia, Germany, and all other countries in the temperate zone, producing a complete revolution in their alimentary basis. In the preparation of the ground for planting, only decomposed manure should be used, and that should be placed as deep as possible, and but little near the surface, as this vertical root seeks the manure below, the lower end of the root being the enlarged portion, which requires the most nutriment for its full development. Coarse manures should never be used; and such manures as are used, must be so applied as not to come in contact with the roots, as they evince the utmost repugnance to any contact with crude manures, and will fail to develop their growth if in proximity with them. This instinctive repugnance of the plant to all filth presents a most peculiar and distinctive character. It can, however, be so easily grown on any loose soil, poor as it may be, that it can emphatically be termed, "*the poor man's Potato.*"

The flesh is snow-white, *not sweet*, delicately farinaceous, being midway in flavor between the finest Mercer Potato and Arrow-root. It can be eaten raw, boiled, or roasted, and requires in boiling, about half the time of the common Potato. In France, excellent bread has been made by adding forty per cent. of it to wheat flour; and the writer has made the richest and most nutritious puddings of it, without any admixture.

The root is of a pale russet color, oblong regularly rounded, and club-shaped, and it differs from other vertical roots in being largest at the lower end. Its culture is the most simple. The plants produce small tubers in great abundance; these, or small pieces (eyes) of the root, may be planted as soon as the frost is out in the Spring, in drills one foot apart, and then be kept free from weeds during the Summer. The crop should not be dug or ploughed out until the last of Autumn, as the roots which have penetrated deeply into the earth during the Summer, make their great increase in size during the cooler autumnal months. When the crop is taken from the ground, the roots should be spread, and allowed to dry for a few days; preparatory to storing them for the Winter, which may be done by burying them, or placing in cellars.

The haulm is so nutritious that cattle and horses eat it with avidity. On small weak tubers, the top growth is but moderate, but when strong pieces of root are planted, the shoots run twelve to eighteen feet, and are strong and vigorous, producing great numbers of tubers.

The Chinese cut off the small neck of the root, to be reserved for planting, making use only of the large part for ordinary consumption.

Heretofore, we have been compelled to plant only the weak and imperfect imported tubers, which were all that could be purchased, and some persons failed of success the past year, from this cause, or from obtaining spurious tubers. Fair tubers, or eyes, such as we now possess of American growth, if planted early, will produce roots the first year, weighing from eight to twenty ounces; and pieces of the root measuring one and a half inches in length, have produced, the past season, one, two, or three roots from each, weighing in the aggregate from twenty to thirty-two ounces, and in