

morning filled quite level to make up for any shrinkage, the lids secured, and the cases are then ready for the first boat.

As regards profits, we have not found the currant crop to average over \$150 per acre; but as our field one year suffered from a flood in spring, and the next from a summer's drought, we still hope for better things.

GRAPE CULTURE.

JAMES MIDDLETON.

The vinery I would recommend should be half-span roofed, the back wall of brick, as it is not subject to such great changes of heat and cold as a whole-span roof, and a greater diffusion of light than a lean-to house; the border should not be made deeper than three feet, or rather less, nearly one foot above the surrounding ground. I do not approve of slaughter-house manure, which is too stimulating. The vine is a gross feeder, and for the first should grow slow to get a good constitution, not shooting up like a stalk of rhubarb. Good turf from an old pasture, well rotten dung, old lime rubbish, plenty of bones and old horns, should be used, as the vines will feed on them for many years. It must be well drained, otherwise all the rest is of no avail. With plants not more than three years old, and judicious management, there need be no trouble in growing good grapes. As to the varieties, every one can please his own taste, only remembering that Muscats and late growing kinds must not be put in a cold vinery. The greatest number should be of the Hamburgh kinds, and for a good bearer there is none better than the Mill Hill Hamburgh, which is my partiality, perhaps because I lived at that place in England.

In giving my own routine of culture at Mr. Lunn's, Montreal, I may state that the houses were three in number, two about forty feet each, and one one hundred and sixteen feet (before a piece of it was cut off for building on), eighteen