The Raspberry.

Canadians seem not to know the natural resources of the country, and the products indigenous to our soil. Probably no country in the world is better adapted for the raising of all kinds of berries, more especially the raspberry, which is indigenous to the country, than Canada. And their are few fruits more highly prized in many countries than the berry which grows wild in our bush and wood lands. In Silesia, Germany, the cultivation of the raspberry is an important part of the industry of the country, and raspberry juice is shipped in large quantities to England and other countries. The supply is not equal to the demand, the juice being needed for raspberry vinegar and other purposes. Raspberry culture is by no means difficult, and the crop is pretty certain. The ground is prepared in the fall, dug, or, if on a large scale, ploughed very deep, harrowed well and let lie a month or so; then dug or ploughed again and harrowed well. The ground is then marked off in rows, six feet apart, and the plants set four feet apart in the row. The following spring, when the weeds begin to appear, cultivate between the rows in order to keep them perfectly clean. This must be attended to if you are to have strong fruiting canes for the coming season. The old canes should, when the plants are set, be cut off very low, so that all the strength will be given to the young canes. These young canes should, the following spring, be cut back to within six inches of the surface. The plants, being well established the seeond season, will send up strong canes for fruiting the third year. Two plants may be allowed to stand in the space between the plants set. and there will be a thin row with canes about a foot apart, and let not more than two or three hills remain in a row.

When the plants are high enough pinch them back to about two feet high, to induce them to throw out laterals and side-branches and become stocky. This will give them increased strength and will add to their productiveness. It will also enable them to bear the winter better. In all the lighter lands of Ontario and in the Maritime Provinces, if we are to judge from their climate and products, raspberry culture will be found a valuable addition to the other departments of the farm. A beginning should be at first made on a small scale. This we advise in every experiment. We are convinced there is profit for the work in mixed farming.

LEAVES OF RHUBARB.—Ever since I tasted in Brussels seven years ago, the delicious dish which can be made from rhubarb leaves, I have urged upon all my friends to try it, and it has been almost universally appreciated by those who like spinach, as, when properly prepared, rhubarb leaves resemble that delicate vegetable very closely, only possessing a slightly more acid flavor, which, however, is most refreshing. To prepare the leaves for the table, the younger ones only should be used; after taking out the ribs and coarser parts, the leaves should be treated similarly to spinach. After boiling, they must be passed through a fine sieve, and then served up either with a little butter on toast or with rich brown gravy.

A correspondent of the "Rural Messenger" gives the following as a wash for mossy trees: Heat an ounce of sal-soda to redness in an iron pot, and dissolve it in one gallon of water, and while warm apply it to the trunk. After one application the moss and old bark will drop off, and the trunk will be quite smooth.

Much of the grape-grafting, which is at this season in order, is best done by sawing into the low-down stock—almost root—and fit in the graft or grafts closely and as perfectly as possible. It is perhaps the best way, it soldom failing when done right.

Squashes

Need an abundance of manure, six or eight cords to the acre, harrowed in. Run furrows eight or nine feet apart, both ways, making the hills at the intersection. At this width you can use a wheel harrow to good advantage in cultivating them. Plant the latter part of May, though many think that by waiting till later the ravages of the squash bug may be avoided. In planting, each hill is made mellow and smooth and a little fertilizer is used in each one. The seeds—five in the hill—are stuck into the soil little end downwards, by the thumb and finger, need no further covering, and come up two or three days sooner than by the old way. As they appear above ground, the bugs must be watched for, and air slacked lime dusted on to the plants as soon as the bugs put in an appearance. The big black bugs that attack the vines later in the season may be guarded against by sticking a shingle into the ground at each hill, and the bugs will each morning be found clustered on the under side of the shingle, and can easily be exterminated. It is said that coal ashes about the hills will keep off the maggots. Boston marrow, American turbine and Hubbard squashes are considered best for the market and eight to ten tons per acre are a good crop. The squash is one of the best crops to prepare land full of witch grass for other crops. For, the rows being wide, thorough culture to a slight depth can be carried on to cut up the grass roots until the plants have so grown as to entirely shade the soil, when the roots will rot. By such means one could effectually rid his land of this terrible pest, which is probably worth as much as a clover crop for fertilizing purposes.

Carrots.

The land for them should be fine and liberally fertilized in the fall or early spring with well composted manure. Plant the latter part of May, using 1 to 1¼ pounds of seed per acre, and sowing it with a seed sower, mixing in a liltle fertilizer with the seeds to give them a start. Prepare the land for the sower by going over it with a large smoothing drag, after a thorough harrowing. The rows should be 14 to 18 inches apart. They must be carefully weeded twice, but no thinning is necessary when the seed has been carefully planted. Use only the best seed. At harvesting, which for most root crops cannot be later than November 15, first go over the field with a shovel sharpened at the upper flanges, and by pulling it toward you, the tops can be easily cut off. By using two horses and a subsoil plough and running it just under the rows, the roots are lifted some two inches out of the ground, so they can easily be pulled out by the hands behind. It takes four men to keep up with one such plough, and the five can pull enough in the forenoon to keep them busy all the afternoon picking up and carrying them away. The carrot crop is a good one to feed out or to sell. They are estimated to be worth $8 per ton to feed when hay is worth $18, and when sold for $10 or so a ton are very remunerative. Thirty-eight to thirty-five tons should be raised per acre.

Sanitary Effect of Pine Forests.

The N. Y. Tribune, in reference to an address by Mr. Kingzett on the sanitary effects of the Australian tree, Eucalyptus, writes as follows of pine forests:—

To be sure we have about us no Eucalyptus forests, and all these facts, interesting as they may be to Australians, seem to possess little practical importance in this part of the world; but the oil in the needles of the pine is identical with the Eucalyptus oil, although the quantity of it may not be so large; and if we consider the much wider and more abundant occurrence of pine forests, the sum total of their sanitary effect may be much greater than that of the more circumscribed Eucalyptus. Do not, therefore, cut down the pine and other evergreen forests too ruthlessly where they may help to keep off the poisoning exhalations from neighboring lowlands. Exemption from miasmatic disease might be cheaply bought in many places by the observance of this simple precaution.

It is better not to sow cereals in an orchard, as they attract the mice.

American Preserved Fruit.

If Americans are at all "smart" they can do a wonderful business in supplying Europe both dried and canned fruits. The demand is unlimited. We have eaten canned peaches in about every corner of Europe, but our dried fruits seem to be attracting general attention. A correspondent of the London Garden says: "I have just seen some dried peaches (American) which are very good, and which suggest how much might be done in this way in countries where there is an over-supply of fruit. The drying process, which is now carried out to such perfection in America, is certainly much better than the 'canning' one as regards wholesomeness of the products, while it avoids the expense of cans and the carriage of much liquid matter, which is probably more liable to injury than the dried goods. The practice of drying fruit is carried on to a great extent in many parts of Germany and Switzerland for domestic use throughout the winter, but does not seem to be in use with us. The dried apples now sent from America are excellent."

Some Americans do not realize the necessity of care in putting up fruit and have not learned that putting the best at the top is poor policy, and not half as good as honesty. We know of one who every year sends a barrel of choice Northern Spy apples to a friend in England. He selects the very largest and most highly colored, wraps each in tissue paper, packs them in a barrel as solid as possible, the interstices being filled with chaff. On one occasion the receiver was offered $25 for the barrel of fruit as soon as it was opened. American apples were quoted in the Covent Garden market, London, January 3d, at $4.50 to $7.50 per barrel. The great difference being in the quality of the fruit and the care with which it was packed.

The trade of this country with Great Britain in canned goods is becoming of great proportions. A large part of these goods are from Baltimore, where millions of cans of peaches and other fruit, tomatoes, corn, &c., are annually put up. Not only Great Britain, but other parts of Europe, India, Japan and China, are purchasers of this merchandise. A leading London dealer states the trade in canned goods is now ten times as great as it was four years ago, and this has been occasioned by the addition to the business of new articles of both fruit and vegetables. A single Broad street firm, in London, sold, last year, six hundred thousand sealed cans of tomatoes alone, besides shiploads of Boston baked beans, peas, corn, &c., not counting the goods usually sealed in glass jars and bottles, under the head of catsups, sauces and preserves.—[Vick's Monthly.

The Asparagus Bed.

In localities where the winters are long and severe, spring is considered a more propitious season for starting an asparagus bed than is the fall. A rich, sandy loam presents the bed in which asparagus thrives most successfully. The growth of this vegetable depends largely on the depth and richness of the soil, therefore the necessity of trenching or digging it over at least two feet deep, burying in the process plenty of well decomposed manure, with a small admixture of salt.

The most expeditious mode of obtaining an asparagus crop is to set two-year-old plants, though those that are only one year old serve well. Cultivators differ in practice concerning the distance apart the plants are set. For culture on a large scale, where horse-hoe and cultivator are employed, three feet by two will prove a convenient distance. In the garden, where space is a consideration, the plants may be placed closer. For instance, if the rows are three feet apart the plants can be set one foot from each other in the rows, where the cultivator is used. If hoe and fork only are called into action they may be set as closely as one foot each way. Vick advises, in setting plants, that a trench be dug about eight inches wide and six inches deep along the line, and in this line the plants be carefully placed so that the roots shall spread out freely in every direction, and sufficiently deep to keep the crown or top of the plant three or four inches below the surface when level. Cover them in with fine mellow soil. After planting, a top dressing of old manure is beneficial.

Old asparagus beds give rich returns for a top dressing of salt in the spring and manure in the fall of every year.—[New York Tribune.