

and dry; but all the trees grew and did finely. Next year I increased my planting, and thus far have three different settings of trees. I find it as easily transplanted as any tree I have ever handled, having never lost a tree of vigorous growth, clean and healthy. By my advice several of my friends have procured and planted this tree, and I have five hundred more which I intend to plant the coming spring. The Pecan tree ordinarily commences bearing about eight years of age. It bears one of the finest nuts which sold in the Cincinnati market for the past six years, at an average price of \$5.00 per bushel. A gentleman in the southern part of the State, who has a Pecan orchard, partly natural, which he has increased by further planting, says it is of more value to him yearly than his apple orchard. The Pecan tree is grown readily from the nut, if it is not allowed to become dry before planting.—*The Gardeners Monthly.*

Geraniums.

Last November I pulled from the earth a large scarlet Geranium, together with my double one, tied strings around them and hung them in the cellar, which, by the way, is a very dry one. In March I took them, leafless, to all appearance dead, put them in some common earth and kept them moist; they soon showed life and came out very well. Transferred them to tubs for growing flowers in my grounds, I think the last of May; they began to bloom immediately, and have had a profusion of flowers even since, and a bushel basket would not cover one of them. I think there is nothing better for them than hen manure and plaster. If the cellar is very damp, put the geraniums in boxes of sand through the winter. Some questions were asked about the amaryllis. One year ago last fall a friend sent me one not looking very nice; I put it in the cellar and said, go to sleep till I call for you. In March, as usual, I brought it out, not looking very well I assure you, but I watered it up and it soon bloomed; then I let it rest a while, merely keeping life in it, then again watering well, and it bloomed again. It has now its third bloom, one stalk of six beautiful flowers.—*F. C. Y., in Floral Cabinet.*

FOR THE WINDOW.—It is an error to suppose that smilax cannot be easily cultivated. It needs but little pot-room for soil, and clings to any slight support in the form of wire, trellis or twine. Ivy, in any well-lighted room, will keep green all winter and grow rapidly without window exposures. A picture hanging above the mantel can be wreathed with it; the pots holding the soil on either side being hidden from view by placing behind the picture or by setting inside vases. The best house-plants for ladies who have time and room for only a few varieties are, I think, the old-fashioned geranium, calla lily, heliotrope, a variety or two of exalis, some mottled petunias and ivy, smilax or other climbing plants. To make winter plants a success, slips ought to be cut off the large ones and stored during the summer months. I find cleanliness necessary to the health of potted plants. They should be frequently dipped in tepid water (not warm) and gently moved back and forth until the leaves appear free from dust. Rain-water is best for watering plants, which, by the way, seldom need watering, as many persons think, every day. Flowers should be cut, not broken, from the stem. A few pieces of charcoal dropped in the water assists in a longer preservation of cut flowers, ferns, etc., and prevents any bad odors.

CHRISTMAS BERRIES.—In the absence of the old-time holly berries a hint for a cheap substitute may be useful. Most of our older florists recollect the Jerusalem Cherry, a plant producing an abundance of brilliant scarlet berries in the Autumn, which mostly remained on during winter. There are now some exceedingly pretty improved forms of this, known as Wetherill's Hybrid Solanums, that make a compact round-headed dwarf bush 12 or 13 inches in height, and which all winter long are covered with their attractive orange-scarlet berries. This plant is of the very easiest cultivation. All that is necessary is to sow the seed at once and place the pot or box in a sunny window; when about an inch high brick the seedlings out into little pots and let them remain until warm weather allows us to plant in the open ground, when they may be set in a warm sunny situation for the summer. In the Autumn they will be a mass of green berries, which soon change to their bright tint after removing to the house, and, my word for it, few of the flowering plants will attract more

attention than this, in addition to its value for cutting for decoration purpose in conjunction with wreaths of laurel and ivy. Another very valuable old plant for the same purpose, although not quite so readily grown, is the pretty green-house specimen, *Ardisia crenulata*. This is fond of heat and moisture, and if red spider and other insects be kept off it, nothing will be much handsomer during the dreary winter months.

THE SANITARY USE OF TREES.—A correspondent of the *American Architect* calls attention to a phenomenon which he has observed in the outflow of waste from his own house. He has a close-built brick cess-pool eight feet in diameter and eight deep, with an overflow thence for liquids in a percolating stone cesspool ten feet by ten feet; both are domed over at the top, closed each with a flat stone and covered with soil. Unlike his neighbors, whose cesspools are constructed in the same manner and in the same kind of soil, but who are subjected to the necessity of cleaning out both cesspools at frequent intervals, his own have been in use for four years without being opened, and have given him no inconvenience. A few months ago a deep excavation in the street near his percolating or overflow cesspool revealed the fact that the moisture from it was all absorbed by the roots of three large and very flourishing trees, a tulip and two maples, in its immediate neighborhood. "There could be no accumulation of water," he says, "where there were such channels to draw it up." This certainly is an important point to be considered in locating the area of absorption for household waste. We do not remember to have seen elsewhere noticed this very probable sanitary function of trees; but if the theory is correct, it goes far to solve the most serious difficulty in the problem of drainage without common sewers.

The birth of a new potato is thus related by the Rochester Union: "David S. Almstead, Superintendent of Mount Hope Reservoir, last summer planted a row of peach-blows, and on each side of it a row of early-rose, but when he dug the middle row he found neither peachblow nor early-rose, but an apparent cross between them. The product was a potato resembling the early rose in shape, but of the peachblow color, with pink eyes. The yield was far better than either rose or peachblows, and the quality was excellent. They were planted in sandy soil."

The Stratford Beacon says:—An idea of the proportions to which the dairy interest in Ontario has grown, may be formed from the fact that during the past ten days, Mr. Thomas Ballantyne, M. P. P. has paid out for cheese over \$120,000. The cheese was mostly the product of the district of which Stratford is the centre.

The Apiary.

Granulated Honey.

The *American Bee Journal* gives a full report of the meeting of the National Beekeepers' Association. From the addresses delivered we take a brief extract on granulated honey:—

Mr. Shearer, in "Facts for the Public," said:—To consumers of honey a few facts are necessary in this article to preserve them from imposition. Nice white comb speaks for itself, and is generally admired, but the price many lovers of honey cannot afford. It makes a beautiful dish for the table, but is no better than extracted honey. All comb is wax, and wax in the stomach is perfectly indigestible. Extracted honey is the pure liquid honey as it is taken from the comb by the honey slinger, free from any foreign admixture. It is entirely different from what is known in the market as strained honey. Consumers help to impose upon themselves by the false idea that pure honey will not granulate. They desire ungranulated honey, and dealers will attempt to supply the demand. Almost all pure honey will granulate when exposed for some time to light and cold. The granulated state is a fine evidence of pure honey. Much of the jar honey heretofore sold in the market, and recommended not to granulate, is an inferior article, composed largely of glueous or some inferior substance. Granulated honey can be reduced to its liquid state in a few moments by placing the jar in warm water. When thus liquefied it so remains for some time before again crystallizing. Consumers may be sure of a good whole-some article by purchasing granulated honey and reducing it.

Canadian Agricultural Notes.

Nova Scotia.

The annual meeting of the Annapolis Royal Agricultural Society was held Dec. 4th. From the addresses delivered on the occasion we take some useful extracts:—

Mr. Bancroft said—Merchants are sending off money every day for breadstuffs and other goods; the farmers must set this off by drawing money from abroad to meet these outlays. The staples of this locality seem to be fruit and beef. Large exportations had been made of Canadian beef to England, and we ought to take advantage of it. In the raising of at least beef and fruit, the capitalists of this place may compare favorably with any country in the world.

Mr. D Harris—In every case where farmers had prospered, it would be found that their wives had "rowed their side of the boat." We ought to raise more goods of home manufacture than we do. In order to come at that desired result, there should be more attention paid to the cultivation of flax. True, it required a good deal of work and attention, but it would amply repay any one who engaged in it. We have abundance of territory that might very profitably be devoted to sheep-raising. If we went into that business more thoroughly we might soon have manufacturing establishments erected that would provide work for thousands of our people who are now half idle. Our fruit compares favorably with the exhibits he had seen at the Centennial. It is a fact that fruit raised in these northern latitudes is better in the two great qualities of flavor and durability than that of tropical climates. In size too our apples bear no mean comparison with those shown at Philadelphia.

W. N. Ray, M.P.—A mixed husbandry is what a country like this requires. Farmers should not be depending upon one or two staples. If we depend upon one or two articles of produce, a failure in these will prove most disastrous.

Eliakim Tupper—If the farmers in Nova Scotia would take the same pains in raising winter wheat that they do in Ontario, they would raise more bushels to the acre than can be raised elsewhere in Canada. There are four conditions necessary to success: 1, a soil in which water does not lie; 2, a good, rich soil; 3, to seed early, say in August; 4, the seed put in three inches deep. If the raising of sheep were carried on more extensively, there would soon be material enough to induce the establishment of manufactories. We would thus have another source of wealth and prosperity opened up to the people of the province.

Quebec.

That this province, though the oldest in Canada, has yet many inducements for settlers we have the proof of every day's observation and experience. The Sherbrooke News, in a report of an inspection trip on the Quebec Central R. R., says that "this railway is now unanimously regarded as a most effective agent in opening up to the settler a large tract of country hitherto waste and undeveloped. The road from Marbleton to Meadow Lake is through a new settled country. Two years ago it had scarcely an inhabitant; now most of the land is either occupied or taken up by intending settlers. There is along this portion of the line a dense growth of spruce, balsam, tamarack, yellow and black birch and hemlock, which will find a larger market on the completion of the railway." That the Quebec R. R. will be of immense benefit to the section of country through which it runs admits of no doubt. New enterprises will follow its construction, new developments of resources now wholly barren will succeed, and new settlers will take the land now waste and barren.

Ontario.

MANITOULIN.—In a letter to the *Witness*, "A. W." tells from his own experience, how a home was made in the Manitoulin Island. From his letter we glean the following items:—

"This time last year a man named Wilson took some large potatoes to Manitowaning, which weighed four pounds each. I bought some from Indians last spring that were very large. Three of us took a potato a-piece and sat upon it, using it as a stool. They are common Indian potatoes. A friend of mine bought some Early Rose potatoes