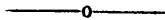


squashes are the same, identically, as we were accustomed to see in our father's fields and gardens forty years ago, except that, in some instances, there is an obvious deterioration as regards both size and quality. This is the plain result of carelessness - a sin to which most cultivators will, we fear, be compelled to plead guilty, and of which they are annually, although some seem not to be aware of it, experiencing the fatal effects. The power of art over nature has already been most forcibly exemplified in the vegetable kingdom, and with reference to some of the very productions which, in this enlightened age, we are permitting to "run out."

Wheat is a factitious grain, exalted to its present condition by the assiduities of culture. Neither rye, rice, barley or oats are at present to be found wild in any part of the world, if we may credit the assertion of BUFFON; they have been altered by human care and industry from plants to which they now bear no resemblance. The acrid and nauseating *opium graveolens* has been transformed, by the magic of culture, into delicious celery: and the colwort, a plant of diminutive and scanty leaves, not exceeding half an ounce in weight, has been improved into the succulent cabbage, the leaves of which weigh many pounds!

The potato, the introduction of which has added millions to our population, derives its origin from a small, bitter root, indigenous in Chili and Montevideo.— Similar results have attended the cultivation of other vegetables, fruits and flowers.

By carefully studying the habits and modes of nutrition and growth covered by the various products of the soil, and by selecting annually the best most perfectly developed and most productive products of the field and garden, we may, in a very brief period, so modify and change them, as almost to remove them from their respective classes. The fine specimens of Indian corn which we see at our agricultural exhibitions, have all been improved in this way. The Brown and Dutton corn, in their original development, were not perhaps more productive than other varieties, but by carefully selecting the best ears, and continuing the practice for several consecutive years, the very habitudes and physical characteristics of the vegetable seem to have been changed. Wheat, also, has been greatly ameliorated by the same process, as have oats, and many of the culmiferous vegetables. But this improvement is merely local, whereas it should be general, to produce its legitimate effects upon our agriculture.



THE PARSNIP AND CARROT.—We have long thought that not nearly so much attention was paid to the cultivation of Parsnips as its value would seem to demand. It is true the crop requires careful cultivation, and in the first weeding requires considerable labor; but then no root crop is more abundant, or perhaps pays so well.

The soil for this crop should be rich, deep, and well pulverized. Subsoil ploughing it, operates very beneficially. The seed should be sown in drills, and the drills some twenty-eight inches apart to admit of a small cultivator between them. The seed should be of last year's growth, and should be covered very slightly. It takes a considerable time for it to vegetate and appear above ground, and then must be observed not to mistake the young plants for weeds. After reaching two inches in height, the plants should be thinned out, leaving the strongest to remain, about four inches apart. We have known a thousand bushels to be raised to an acre; five hundred are a common crop.

They are very nutritious food for horses, cattle, and swine; the latter fatten upon them perhaps better than upon any other root, and are very fond of them.

Seed may be planted up to the 15th instant. Some perhaps even plant later, but it is not to be recommended.