

to a committee of Messrs Shephard Brodie and Dunlop, though the general outline of it was decided. As the trains reach Knowlton early in the evening it was agreed that on the evening of the 14th there should be a meeting for an address from the President on Summer apples and a discussion and that the Directors should meet at 10 P. M. for business.

On the 15th the forenoon should be devoted to paper on small fruits and discussions of them. The afternoon would be given up to a drive round the neighbourhood and visits to some of the orchards. The evening of the 15th there would be a grand public meeting with address from Prof. Saunders, Hon. Mr. Joly de Lotbinière and Mr. J. C. Chapais who are Directors and expected to be present and others. This is the first summer meeting of the kind to be held in this Province, and it is earnestly hoped that all lovers of fruit and those interested in horticulture will make a great effort to attend. Knowlton is first noted for its beauty the lovely Lake of Bromont and many beautiful drives about it, while the people of Bromont County, maintain a flourishing Fruitgrowers Association and have done considerable towards the introduction of many new varieties of apples, etc.

The Directors and members of the Association are particularly requested to come while all the public are cordially invited to attend the meeting and partake of the benefits which are sure to be derived from the papers and addresses of the leading fruit growers and experimenters of the Province.

DEAR MR. JENNER FOST,

The above explains itself. I was deputed to prepare an item for the Journal of Agriculture which is sure to reach the hands of all who are interested. Will you kindly see that this gets into the July number? We shall send the detailed Programme for the August number. Allow me to congratulate you on the great improvement in the Journal. With kind regards, I am

Yours very truly,

SYDNEY FISHER.

MONTREAL HORTICULTURAL SOCIETY

AND

Fruit Growers Association of the Province of Quebec.

A FEW REMARKS ON STRAWBERRY CULTURE.

Any one in possession of an acre or more of good deep land, underdrained, and if possible within reach of a sufficient supply of water for the purpose of irrigation (1) at the time the strawberry plants require that supply in no stinted allowance would, with the above requisites make a success that would satisfy the most ambitious strawberry grower. The above would form an ideal strawberry farm to begin with. The process of preparing the land for successful strawberry culture differs little in the way of preparing the ground from the manner explained in a previous article on preparing the soil for fruit culture in general that it need not be all repeated here; only the strawberry will be able to take the benefit from a very much more liberal application of well rotted manure worked well into the soil, than was advised in the preparation of the soil for any of the tree-fruits

such as apples, &c. A very liberal quantity can be applied if properly made and properly incorporated with the soil. The soil best adapted to the successful culture of the strawberry is a rather heavy loam; and in nearly every place where this sort of a soil is to be found it is deep; and the strawberry demands that the soil must be prepared deeply and well cultivated; loosening the bottom soil to the depth of two feet at least; never turning up this bottom soil. How many have impoverished their land for years and years by simply trenching up the poor bottom soil, and putting the good soil away down in the bottom? It is when the plants are young that they require all the nourishment they can get, and the cultivation of any crop properly is in the assisting of nature to supply the demand made on the soil. Any one may observe that nature supplies all her fertilizers; or nearly all of them that we term fertilizers from the surface of the soil, distributing them with the rains and chemical action to all parts surrounding the roots and that especially where young plants start life near the surface. With the proper appliances and a more extended knowledge of the requirements of our crops we could apply a great many of the fertilizers now in the market with decided benefit by giving it to our crops in smaller quantities and oftener. Natural fertilizers have all to undergo the process of decomposition; in fact it is during that very process that the valuable properties of decaying vegetable matter are being continually transferred to the surrounding soil; collecting as they advance; or distributing as the case may be their own and other suitable elements of plant food to invigorate and sustain the crops in their immediate vicinity. The whole meaning of the term cultivate is in assisting by every available means the supply of plant food, together with keeping down all other growth but that intended; vigorous determined war must be continually practised against all weeds. The proper way to conduct that war is to never allow the enemy to show his face on the place, or get possession of a single corner: Scuffle and hoe before the weeds do more than germinate is the most successful means of wholesale destruction to them. This serves the double purpose of killing weeds and in dry weather prepares the surface of the soil to imbibe a considerable amount of moisture from the passing atmosphere. The mode of propagating the strawberry in quantity perhaps can be worked out by each according to his own convenience. A good plan is to raise young plants in pots and set them out early in August in well prepared soil. Keeping it clean of weeds afterwards being about all that is required, until they commence to send out runners next season. These must be controlled. If enough plants were set out at first the runners should at all times be removed unless those wanted for future planting.

(To be continued.)

MIXED FLOWER BORDERS.

The fashion of bedding out sub-tropical plants certainly produces magnificent effects of color in flowers and foliage and cannot be dispensed with. But it is a pity that it should have ever been allowed to supplant the mixed borders of annual, biennial, or perennial plants, so dear to our forefathers. The masses of rich or delicate hues of the various species, of tropical plants, if properly arranged, are dazzling and enchanting to the beholder, and give ample scope for the artistic skill and taste of the florist, but when the plants have attained to a certain degree of perfection, they remain the same throughout the summer, and lose part of their charm by this very monotony.

On the other hand the border in which herbaceous plants are judiciously mixed yield a continuous charm of kaleidoscopic beauty from early spring until late autumn, each succeeding the others in their season, ever varying, ever new. To the true lover of flowers there is more sentiment, more delight in watching the growth and development of each lovely gem of Flora in its turn, than can be gathered from all the rich mosaic of the geometrically correct parterre, at least after the first glimpse or two of its beauty has left its impression upon the mind.

It has been said that

"A thing of beauty is a joy for ever"

which is no doubt true, but beauty, may pall upon the appetite even as rich viands or luscious wines pall. Who has not experienced a thrill of pleasure at the peeping out of her wintry prison of the delicate snowdrop, first harbinger of spring, soon to be succeeded by the modest Hepatica, Crocus, Violet, Tulip, Primrose, Narcissus, Heartsease, and later by the more gorgeous and imposing, poppy, Pæony, Larkspur, Golden rod, Anemone, and as summer advances by the elegant and attractive sword-flower (*gladiolus*) in all its varieties. The many hued autumnal Phloxes, prim Dahlia, or stately Hollyhock, while annuals and biennial, such as the Phlox Drummondii, Aster, Zinnia, Dianthus, Aster, Wallflower, Stock, Mignonette, &c., may be introduced with advantage and will fill their proper places.

The planting and care of these mixed borders will tax the skill and knowledge of the gardener no less than the sub-tropical beds, not so much as to pictorial effect as to knowing which should be planted in the front, or which in the middle or rear ranks, therefore the growth of each individual species must be carefully studied.

Autumn is the best time to prepare such a border. In the first place it must be thoroughly drained. Then the maiden earth removed, if poor, and a compost of well decayed sods and leaf mould substituted,—or if the earth is already good, an addition of the above may be used. Rich manuring of herbaceous borders is not advisable, because many species do not require, or flourish so well in rich soil, and to those which do, manure either in solid or liquid form can be applied.

The bed having been prepared early in the autumn, most of the hardy kinds of Herbaceous plants and hardy bulbs can be put in and will give a fair show of flower the following season, while such as will not stand the winter, annuals &c., can be added in the spring—places being left for them.

The careful cultivation of these borders so as to prevent even the first appearance of weeds is a "sine qua non"—neatness, as to staking such as require it; reducing rampant growth of some, and removing dead flowers and stems, must be duly attended to, then the mixed border will be a constant, because ever changing source of delight.

I remember when the main alley of our kitchen garden used to be lined, on either side with such a border and was a "midway plaisance" if not so extensive and curious, quite as enjoyable as the celebrated one at the World's

Fair. Oh ye lovers of flowers, for their own sakes, no less than for the brilliant effects that can be produced by contrasting or harmonizing their colours—don't let the good old mixed border be entirely neglected and forgotten. It is an old but pleasure giving fashion not to be despised.

GEORGE MOORE.

The Dairy.

CHEESE-MAKING.

Notes for July.

Examine every can of milk carefully, reject all cans that are of a bad flavor or turned sour, "give your patrons line upon line, precept upon precept, on the aeration of milk, cleanliness of all vessels that come in contact with the milk; and also show by your own cleanliness, in and around the factory that you practise what you preach.

As soon as the milk is received, heat to 85 or 86 F.; try your milk with the rennet test, not so much to advance it but to know in what condition it is in, and in case some have not preserved the notes on April and May, I will again repeat the instructions. After the milk in the vat is heated, as above, take 8 oz. of milk from the vat; drop a speck of a burnt match into it, take 1 drachm of rennet extract (a common teaspoonful is about that quantity); drop the rennet in with a teaspoon and stir rapidly, with a circular motion, for 10 seconds; note the time from the moment you drop in the rennet until the black speck stops, and if it takes from 17 to 20 seconds to coagulate, your vat is ready to set. A very slight variation from this may be necessary to suit the different localities, or perhaps different kinds of rennet, but after a few trials you will soon get accustomed to it, you should have all the whey run off the curd in 3 hours after setting.

Should you wish to make colored cheese, add your coloring matter say 5 minutes before adding the rennet, mix the color and rennet with cold water; use rennet enough to have it fit to cut in 35 to 40 minutes after adding the rennet; cut, when it breaks clean before the fingers, with the horizontal knife first, finish with the perpendicular one; cut closely and evenly, remove the curd from the side and bottom of the vat with the hands, stir very gently at first; heat to 90° F., remove, say, half of the whey as soon as possible; stir well in the whey and get your curd firm if possible before the acid starts. Draw off all the whey when the curd shows from $\frac{1}{2}$ to not more $\frac{1}{2}$ an inch by the hot iron test, and continue stirring until the curd is firm enough (although it is better to stir well in the whey); pack or pile on each side of the vat or lift into the curd sink to allow it to drain. Do not allow the whey to gather round the curd in pools. In 30 minutes cut into strips and turn over, then every 20 minutes turn your curd over piling double; continue adding each time you turn until you have it at least 4 deep, keep it between 94° to 98°. When your milk is well advanced, use same quantity of rennet, cut finer, heat to 100° F., draw off nearly all the whey, stir well and do not give quite so much acid in the whey. When the curd has that nice glossy, buttery appearance, grind it at 90° to 92° F. In case of gassy curds, mature well before grinding. Air it well after it is ground and salt at the rate of 2½ lbs per 1000 lbs of milk, in case of moist curd use

(1) Compton to wit.—Dr.