

Hyacinths planted, six flowered, producing handsome, but scanty flowers.

In the decidedly cold parts of India, as Simlah and Darjeeling, they succeeded better. At the former place several Hyacinths flowered, but no Tulip succeeded in doing so, though the bulbs attempted it; at Darjeeling (excepting six larger bulbs), of a despatch of 30, 24 flowered—the flowers were not considered so handsome as Dr. Campbell had seen them in England.

The greatest success attended the bulbs in the Deyra Doon. Capt. Kirke considered the double Hyacinths perfect, but they did not produce more than from four to six flowers each. The Tulips only sprouted, attributed by Capt. Kirke to their being planted late in the season.

With regard to the total failure in the more tropical parts, we are not experienced enough to say whether it is attributable to bad bulbs or bad climate. Neither as regards the colder parts, to what extent the want of success is fairly attributable to the bulbs being planted too late.

The upshot of the whole is, taking it for granted that the bulbs were of the best quality, that such kinds of bulbs will not succeed in any part of India not enjoying a temperate spring. If bulbs be required in the hotter parts of India, then they should be chosen from the rapid growing kinds, natives of rather hot countries. In this regard it is a pity that Captain Wheeler does not give the names of two lovely ones (he calls them Lilies) which flowered with him. The bulbs for Simlah, Darjeeling, &c., should arrive there early in November."

These facts are interesting, not only as connected with the practical bearings of the question, but also as showing how the climate influences geographical distribution of plants.—F. R.

PROSPECTS FOR THE FUTURE.

I HOPE that the influential among us will take the hint so often given in your columns, to be up and doing, in respect to the cultivation of the soil, and that gardeners will point out the best means of cropping allotment and small gardens. From observing many still allowing their bit of land to lie idle because they still adhere to the old system of cropping with Potatoes in April and May, I am induced to offer the following remarks.

I would just inquire of such what sort of future they expect under such circumstances. There will be but a poor produce, I fear, from Potatoes this season; indeed, in my opinion, they will drop and die from a month to six weeks earlier than they did last year; consequently, should the spring be unfavourable, there will be but a scanty produce from the early varieties, and the late kinds cannot tuber or kern, as it is termed here, at all. I could forward abundant specimens to prove this state of things, were it required, and it is a pity that men should persist in following the old customs until distress arrives at their doors. In this locality Potatoes have been the staff of life; hardly a meal was made without Potatoes by hundreds of poor families and small landholders: pigs and poultry, horses and cows, &c., were all fed on Potatoes, but, notwithstanding all this, it is of no use waiting, imagining next year's crop will be better than the last. Some substitute must be found without loss of time, or matters will be serious indeed, and want of food, starvation, and pestilence will arrive in quarters in which it is now least expected.

It is really miserable to observe the system upon which cottage gardens and small holdings are cultivated in some districts; Potatoes were so easily grown that they were thrust into the soil at any time, and by anybody, and after the ground was cleared of its produce it was often left without forking, ridging, or trenching, all the winter, until planting time again arrived. Only a few of such cultivators have any idea in what good cultivation consists; or even when to sow ordinary garden seeds, far less when to sow Swede Turnips, so as to have strong plants in readiness to crop vacant ground with between Midsummer and September. Many, it is true, plant a few Cabbages, but on a poor system, and often employ an inferior variety. Had there been generally established, throughout the kingdom, such a cottagers' society as I established at Chislehurst, in Kent, some years ago, offering prizes for the best cultivated cottages, I am warranted in saying, no such distress as we see and hear of would now exist. Much, certainly, is done by our superiors to alleviate distress by distribution of food, clothing, and fuel, and also by giving away money. But it has long been my opinion that the main-spring of charity, and to render it of permanent duration, would be to establish local societies, offering premiums for the best cultivated gardens, allotments, or small holdings, and giving small prizes for the best garden productions in season. Premiums might also be offered to the housewives who keep the cottage and cleanliness in and about their premises, and also for any improvement made on tools of husbandry, many of which, now in use, are most awkward and unwieldy, reflecting but little credit upon what is termed an enlightened country. Moreover, the best varieties of vegetables should be purchased by somebody appointed for the purpose, and distributed gratuitously by the Society, or retailed at prime cost. A list should be given out in due season of such articles as have been obtained. Useful books should be introduced containing practical gardening directions, which should be read by somebody once a week throughout the year in the parish school-room on an evening appointed for the purpose. Some good

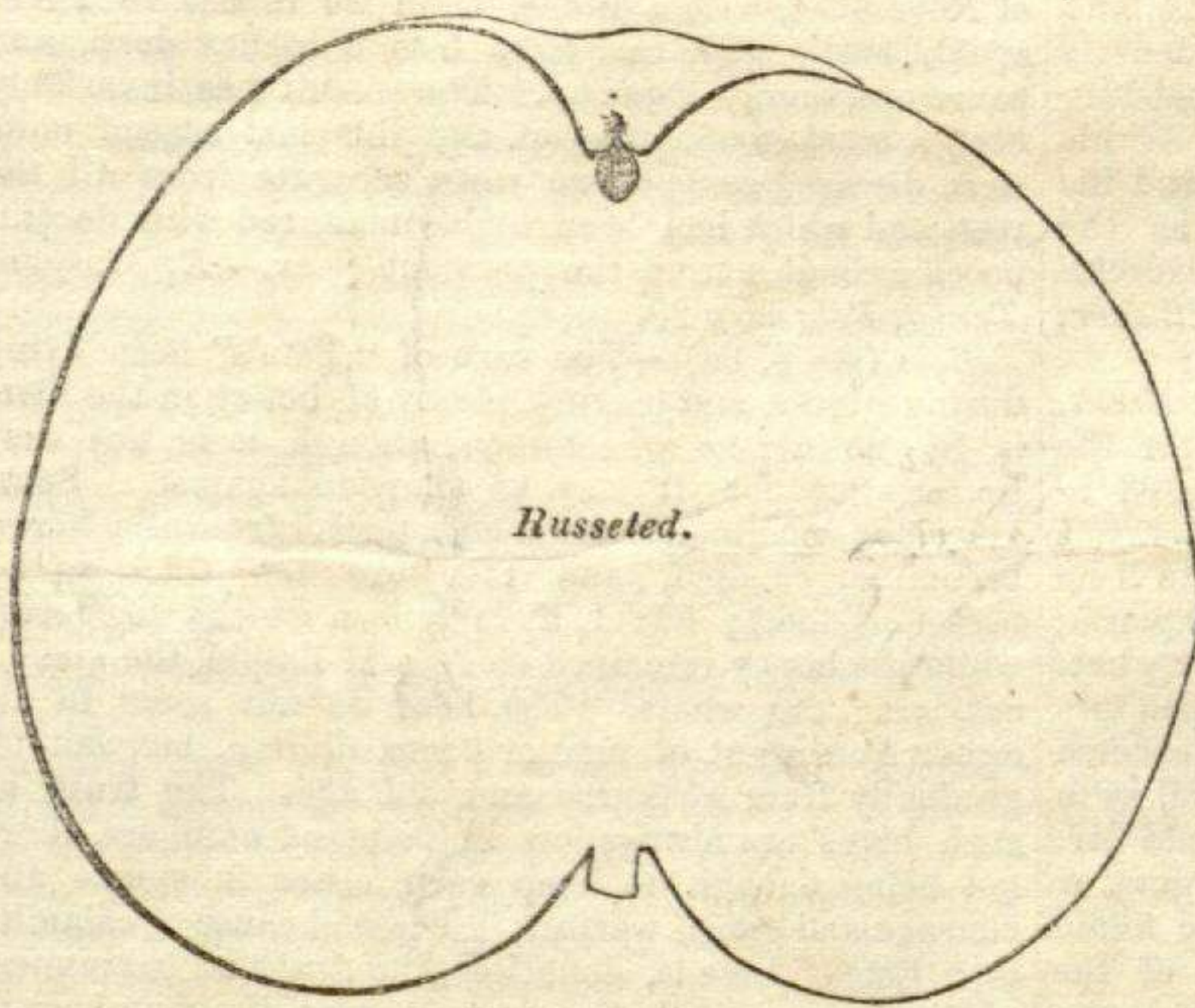
gardener would be found in every locality, who, I have but little doubt, would readily put his shoulder to the wheel of so good a cause, and who would impart occasionally some useful information as regards the best system of cultivation, and the best kinds of seeds to procure; prizes, in striking cases of industry and good conduct, could likewise be distributed, in the shape of improved gardening implements.

I am confident were such encouragements generally held out matters would mend astonishingly; cleanliness and methodical habits would become established; general knowledge as to the best method of cultivating the soil would be gained, and a much greater interest taken than hitherto. Many a hungry family would be furnished with wholesome food in abundance, and there would be some to spare for the cow, pig, or poultry; but if the small holdings of land alluded to above are allowed to lie idle, and if the occupiers are bereft of those useful animals, how is rent to be paid? how is the back to be clothed? how are the family and home to be furnished with many little necessary requisites? how is the shopkeeper and tradesman to be paid? or how is manure to be produced for future crops, a failure in which must cause serious distress? The nation's prosperity so much depending on the abundant products of the earth, it is now time for the most thoughtless to consider seriously what prospect there is of a fruitful and abundant season, for it is to a great extent through lack of energy and want of knowledge that the hitherto deplorable system of cultivation has been carried on, and prejudice against what is termed the new-fangled systems and things is fostered.

The winter has been long and severe, and unluckily the few Cabbage plants and other greens in this locality have been devoured to a serious extent by the immense flocks of larks and other hungry migrating birds during the last snow, nevertheless, the soil generally was never previously known to be in better condition; the fruit-buds, too, of all kinds of fruit-trees are most abundant, strong, and healthy; Wheat is, however, said to be thin, but more favourable weather will, no doubt, soon alter its appearance and cause it to tiller strongly.—James Barnes, Bilton Gardens, Sidmouth, Devon.

POMME ROYALE.

A FRENCH variety of Russet, which deserves notice, on account of its being, not only a good bearer in ordinary seasons, but even in the past it produced a heavy crop, when many varieties had few or none; and its quality entitles it to rank as a very good dessert Apple.



The flesh is greenish-white, juicy, and rich. In perfection from the end of December till March. The tree is healthy, and of vigorous growth. Shoots of a chestnut colour with few spots. Leaves large, roundish-cordate, abruptly acuminate, serrated; petioles short, very woolly, and rather deeply tinged with red. Flowers large; petals roundish.—R. T.

SUBSTITUTE FOR POTATOES.

WE have been favoured with the following letters:—

"Duke-street, Portland-place,
Feb. 27, 1847.

"SIR,—I beg to enclose you a letter from His Grace the Duke of Portland on the subject of a substitute for the Potato; as this recommendation is founded on his Grace's own experience it should at once be made known to all persons interested in providing for the present and apparently increasing calamity, and as a valuable suggestion, I trust you will give it immediate publicity.

"I am, Sir, your very obedient servant, LIONEL BOOTH."

"Welbeck, Feb. 26, 1847.

"SIR,—It is certain that the Potato disease has again appeared in the same manner as it appeared last year at this season; no man, therefore, in common prudence, can depend upon a crop of that root this summer. I venture, with great confidence, to suggest a substitute, viz., the Swedish Turnip. Till within these six weeks I was not aware that Swedish Turnips were good human food, much superior to the common Turnip! I have since eaten them, and I think them much more substantial food than Potatoes. Having had much experience in the use of Potatoes as food for cattle, I am sure that Swedish Turnips are the better food of the two. In point of quantity they yield larger crops. I have grown here 22 tons per acre; I have no doubt that in milder climates larger crops may be obtained. The cultivation of the Turnip is less expensive; comparatively,

the seed costs almost nothing. As they need not be sown very early in the spring, they do not suffer from early frosts, and in the autumn and winter no frost will hurt them. I do not know that on the same land they will bear repetition continually as Potatoes will; they are, also, liable in sand lands to be hurt by the grub. These two last are the only disadvantages to which they are liable; when well cultivated, on the whole, I consider them a superior crop, and to be preferred even if there was no such thing as the Potato disease.—SCOTT PORTLAND."

[It gives us great pleasure to find the recommendation of our correspondent "W. W.," whose letter we published on the 4th of April last year, supported by such valuable testimony as that of the Duke of Portland.]

Home Correspondence.

Covering Vine-borders with Glass.—During the forcing season of 1829, whilst I was acting as foreman to the late Mr. Thompson, in the gardens of the Duke of Portland, at Welbeck, that indefatigable cultivator, fully satisfied (from the extensive and well-known experiments he had made on the flow of the sap), of the necessity of a reciprocal action being maintained between the roots and branches of the Vine during the period of growth, and with that principle in view, had a glass roof placed over the border of a very early Vinery, and a hot-water apparatus erected for heating its surface; and although I was fully aware that this could have been much simplified by being attached to the same source as that by which the house was warmed, I was not much impressed with its efficiency, as I considered the heat thus imparted to be far too drying in its effects, and altogether unlike that given out by stable-dung and leaves which I have employed in my subsequent practice. Were a glass roof erected over the description of covering, it would keep the fermenting material at a more equable temperature; cause it to retain its heat for a longer period, and prevent the chilling effects of rain and snow besides. Its superior appearance must be of considerable importance in every well-regulated garden. I consider the heat from fermenting materials far superior to any other description of heat that can be applied to Vine borders, whether from steam, flues, or hot-water pipes, inasmuch as the heat generated is of a better quality, and it requires much less attention. The saving, too, in point of fuel for a whole winter's forcing, in a district such as this, where coals are expensive, is a matter of no mean importance. The system I pursue with

Vine borders intended for early forcing is to cover them up in the autumn, so as to prevent as much as possible the radiation of that heat which had been absorbed during the summer months, and when forcing commences I begin with the border first, so as to have the roots somewhat in advance of the branches, and endeavour to keep up a heat in the mass of fermenting materials, ranging from 80° to 90°, until the fruit is nearly ready to cut.—James Duncan, Basing Park, March 1.

Barley Bread.—I feel it necessary to make a reply to your correspondent W. Elliott, on the subject of Barley bread. My observations on that article applied more particularly to the counties of Cumberland, Westmoreland, and part of Lancashire, whose housewives, I doubt not, will fully bear me out in my statement. Barley scones (griddle cakes) are only used occasionally as a makeshift by the Cumberland housewife, and are considered by her as the result of bad management.—J. H.

Fauvel's System of Sinking Wells.—Since the subject of M. Fauvel's valuable improvement in boring was named at the Southampton meeting last year, I have been looking out for further information respecting it, and was gratified to see some account of it lately in your columns. But it is not stated where the machine can be hired, bought, or who can give any information about it. Now, on my estate I have many motives for boring, and would have employed this mode of ascertaining the depth of coal, of marl, of fuller's earth, &c., had it not been for the ruinous expence of boring by the old method, equal to 30 times greater than by M. F.'s plan. You will therefore oblige me, and I am sure others, by stating where the terms for its use may be obtained, &c.—A, Feb. 28. [We do not know.]

Savoy Cabbage.—I would strongly advise those who plant Potatoes this season to keep the rows a yard apart, and interline them with Savoy Cabbages. I cut two on the 1st inst., each measuring 46 inches in circumference, and the weight of both was 1 st. 6 lb.—two of the largest ever known to have been grown in this neighbourhood. The superiority of this vegetable over many others, is because it will stand the severest winter without protection. Besides the Potatoes intermixed with other crops were not so much diseased as those grown in large squares by themselves.—A. A., Helmington Hall, March 2.

Salt (see p. 117.)—Your correspondent "W. B. N" must, I think, have seen salt from other salinas than those described by me; probably (as I infer from his statement that the salt is brought into Buenos Ayres in ox-waggons), from the salinas north of S. Ventana. The salt from the Rio Negro, from the S. Chiquitas and from San Julian, instead of being an "amorphous mass," yielding "a soft powder," is coarsely crystallized, some of the cubes being even 3 or 4 inches square. Instead of being

mixed with much earth, the salt presents an expanse as white as newly fallen snow, which, viewed from a distance, as I well remember to my cost, might readily be mistaken for a lake. Your correspondent seems to think that by the term purity, I imply freedom from dirt, but in my work I explain that I mean, "the absence of those other saline bodies found in all seawater,"—a remarkable fact, which I state after the careful analysis of Mr. T. Reeks of the Museum of Econom. Geology. The salt consists entirely of chloride of sodium, with the exception of only 0.26 of sulphate of lime, and 0.22 of earthy matter. This fact having been ascertained, and the mass being well crystallised, it still appears to me that its lesser value for curing meat is probably owing to its purity, in the sense in which I have perhaps inappropriately used the term, that is, to the absence of those other saline substances found in sea-salt. I should not, however, have ventured on this opinion, had not Prof. Johnston come to the conclusion "that those salts answer best for preserving cheese which contain most of the deliquescent chlorides." I must yet think that the experiment of adding some of the muriates of lime and magnesia to the salt from the Rio Negro, would be very well worth trial by the owners of the Saladeros near Buenos Ayres.—*C. Darwin.*

Cottage Garden Cropping.—It behoves all persons of "station and education" to interest themselves and employ their influence and knowledge in furthering the object so ably recommended in last week's *Chronicle*.—the proper and judicious cropping of allotment and cottage garden land, or another season of distress (amongst the peasantry at least) will inevitably be the result; unless people of influence exert themselves, the "lazy root" will again be essayed. My acquaintance with the cottagers in this neighbourhood decidedly confirms me in this assumption. It is lamentable to see the folly and obstinacy with which, spite of all warning, the poor people still cling in hope to the Potato; not deterred by the serious lessons of the last two years, they still think, they tell you, of "giving 'em another trial." No time, therefore, should be lost in employing arguments and influence to persuade them to a more rational course. In many cases the people really are ignorant of, and unable to obtain proper substitutes for their favourite root; gardeners whose situations allow them should not let pass this opportunity of assisting their poorer neighbours; advice, and perhaps a little time might be spared to them; and where a good store of seeds has been saved, a few from abundance would be well bestowed; sets of the Jerusalem Artichoke, and Cabbage plants might also be given. It is the gardener's interest as well as his duty to exert himself in assisting the now-suffering cottagers. The importance of his profession would be more fully acknowledged, and his individual ability commended in proportion as the advantages resulting from such a benevolent exercise of his skill were made apparent.—*W. I., Windsor, March 1.*

Church Warming, on Hazard's plan, at East Brent.—The public is much obliged to Mr. Denison for the information which he has so kindly communicated in the *Chronicle* of the 13th of Feb., p. 102; and many, I am sure, will feel much indebted to that gentleman if he would state particulars more fully: as to total expense; as to the nature and construction of the flues, or whatever conveys the hot air into the grates which open into the church; as to whether the apparatus be erected without or within the walls of the church; and, as to continued success of the experiment. And, could Mr. Denison obligingly direct attention to any diagrams, or full sketches of the plan, similar to what may be found respecting the "Cundy stoves" in the pages of the *Builder*. In fact, Mr. Hazard's plan is unknown, even by name, as far as I can ascertain, in the north.—*A Northern, Feb. 24.* [The better way will be to apply to Mr. Hazard himself, who has a pamphlet on the subject.]

Economical Soup.—I am sure your readers will be obliged by the copy you gave them of M. Soyer's soup. My cook has been making it, and I can now testify to its goodness and palatable flavour. In truth, it is a much better soup than we often get at our dinner tables. I have had made two gallons, precisely according to the receipt, to which end I directed my servant to purchase last evening, in Bath, all the ingredients, and to give me a note of the cost of each article, so that I may be able to give my poorer neighbours in the country, as well as my farm-servants, not only a plate of it, but the mode and expense of making it, which I know they will be delighted with. To a labourer, with five children, such a comfortable meal, at so low a cost, is really a godsend. M. Soyer merits every gratitude. It cost 7½d., not estimating fire. Had the articles been purchased in larger quantities, M. Soyer's estimate would have been arrived at, viz. 6d.—*Δ, Feb. 28.*

The Shanking of Grapes.—Too rich retentive borders, imperfectly drained, and exposed unprotected to the rains of autumn and winter are, I imagine, the cause of shanking. For late Vines especially, such borders have proved very injurious, causing them to grow too late in the season, and consequently to produce badly ripened wood, which is perhaps the principal cause of shanking. I have invariably found bunches produced by ill-ripened wood to be much more given to shanking than those upon well ripened wood, under the same treatment: the former, as might naturally be expected, being imperfectly formed, and in young Vines especially, having long and slender footstalks. It is with late Vines, too, that shanking is most

general and at a time when the fruit is draining the Vines most, and when the heat of the sun is decreasing and the nights long, with a moist atmosphere in the house, and little circulation of air to strengthen the footstalks of the berries. Moisture should be carefully guarded against, and no more should be given by the syringe than is absolutely necessary to keep down insects and promote free growth. I conceive a free circulation of air to be of the first importance. To prove this we have only to look at Grapes grown in the open air, where shanking is scarcely to be found. To keep the border from becoming saturated with wet in winter, cheap covering might be made of cotton, painted over with boiled oil, and a small quantity of bees'-wax. This should be placed in a box in the front of the border, and run out by a roller placed inside the box. In all Vine-borders, in addition to cross drains, a main drain filled with broken stones should be formed in front parallel with the houses, to carry off superfluous water. Not less than 2 feet of stones should be used above the drain, the larger stones being at the bottom, and the smaller towards the top. This should be covered with a mixture of gravel and screenings of lime, and well pressed down with a roller. When completed, the border should have a descent from the back to the front of not less than 12 in., and it should be 15 feet in width, and when completed a layer of turf should be placed with the Grassy side downwards upon it. A light sandy soil from an old pasture is best, and the border should not exceed 2 feet in depth on the back, and 15 inches in front. If this kind of soil, however, cannot be procured, and stronger soil is employed, it should be mixed with a sixth part of gravel, flint, freestone, or limestone. For heating a late Vinery, the Polmaise system is undoubtedly the best; as, under this system, a free circulation of air is constantly maintained, which I have no doubt will be a means of preventing shanking, and will also preserve the berries from rotting.—*G. Hemsworth, Knowsley Gardens, Prescott, Lancashire.*

Hedges.—In the "Amateur Gardener" various sorts of hedges, &c., are recommended. I will suggest an Ivy hedge, as being a very pretty and very useful one. It may be planted to grow on a rough trellis-work of any kind, and makes a delightful evergreen wall. I have got one in my garden, of about 7 feet high and of considerable length.—*W. B. N., Sevenoaks.*

Potatoes not earthed up free from Disease.—I beg to observe that I have for these last eight years been in the habit of planting my Potatoes whole in the month of November, with a dibble, from 20 inches to 2 feet apart, every way, and from 6 to 8 inches deep, and never earthing them up. The result has invariably been a most excellent crop, and this last season none were diseased except two rows separate from all the rest, and which had been highly manured with decomposed animal matter the previous year.—*E. Morgan, Tenby, February 20.*

Bees (see p. 86).—The case of "Este's" bees dying during winter, and leaving plenty of honey in the hive, is by no means uncommon, though it is not easy to say how far it may be guarded against. Some apiarists imagine that the bees perish from the honey becoming candied, and therefore too thick to be useful as food; but I have known stocks to perish while the honey remained clear and limpid, the queens surviving the whole. The bees do not seem to die either from want of food or from disease, but fall off gradually from weakness and old age. The truth is, such hives are always low in point of numbers, there not being enough to keep each other in spirits and courage and genial warmth. The real cause of calamity in "Este's" hive is, doubtless, the death or barrenness of the queen, and the consequent want of young bees to take the place of those which are worn out, and drop off from the hive, whose combs not being occupied, soon turned mouldy. A careful examination of the brood combs in autumn might give warning of the danger; but the remedy, viz. the substitution of a young prolific queen, would not be of very easy application.—*W.*

The Cultivation of Vegetable Marrow—Cocuzzelli or Cocuzzi of the Italians—is very easy. Last year I planted six seeds in my garden, and transplanted them, on their coming up, to different parts, and I had an endless crop of them, some on a wall and some on the ground, covering many square yards. Many poor people were thankful for them. I have preserved, in a cool, dry room, ten of them till now, weighing from 6 lbs. to 12 lbs. each. My cook cut up one yesterday; it is good in soup—as a vegetable by itself—as a preserve with sugar—or in a pie with Lemon-juice or any such acid, sugar and a little spice.—*Δ, Feb. 28.* [This is, we presume, the Coucourzelle of the French.]

State of the Autumn-planted Potatoes.—I have seen several complaints respecting autumn-planted Potatoes being frost-bitten at the depth of 6 and 7 inches under ground. In the early part of last October I planted two sacks of different sorts; last week I examined them, and found each lot in excellent condition, every one I took up had advanced their eyes the eighth of an inch at least. The whole of them were planted with a spade, at the depth of 5 inches; I do not believe one can be found so deep as 6 in.; they were all planted whole, and after they were planted, the alleys between were dug up, which left the ground in a perfectly loose state. If they had been planted in any other way the earth would have been closed round them, which would have been the means of conducting the frost to their winter quarters. Those I planted in the autumn of 1845 were

scarcely any of them affected with disease, while those I planted in the spring of 1846 were nearly all diseased more or less; the Ash-leaf suffered the most here; the garden is situated on very high ground and much exposed to all weather; the soil lies on a very dry bottom, composed of a rather soft sort of rag-stone.—*Morris Todd, March 3.*—In November last I planted one-third of an acre with Potatoes, 8 inches deep, manure laid on the top of them, and then they were covered with the plough in ridges. Yesterday they were examined in five places, and found quite sound in all. The soil is very poor, shallow, and stony; the upper part of the piece is wet from the overflowing of a small stream. The lowest the thermometer has been in this neighbourhood was 15°—at Kendal, 9 miles off; my own was never below 20° here.—*T. S. P., the Craig, Bowness, Windermere.*

To Keep Birds from Building in Chimneys.—I have a suggestion to make which may be useful for chimneys in thatched buildings, both to keep birds out and prevent fires. It is this:—Have an iron frame fixed on the top of the chimney, flush with the inside; then have some thin iron bars (precisely like a Venetian blind in size, shape, and movement) fixed in the frame. These would usually stand erect, to let out the smoke, and close enough to keep out birds; but in case of fire in the chimney, which so often proves fatal to out-buildings and ricks in the country, by having two jack-chains (one on each side the chimney on the inside), and pulling the one which closes the leaves of the machine at the top, the fire must necessarily go out for want of draught; or, at any rate, no sparks could escape to do injury.—*F. N., Ludlow.*

Polmaise Heating.—I think it due to the cause of truth, where so much controversy exists, to state the result of my experience on a small scale, and perhaps an imperfect application of the principle. Mine is a small greenhouse (19 by 15), which was heated (sufficiently to exclude frost) by a smoke-flue passing along the back-wall, and returning once on itself into one of the chimneys of the adjoining dwelling-house. The furnace was built in the wall, and opened into a potting-shed at the back. I have retained the same furnace, altering the flue so as to pass under an iron plate, and then at the side of and over the hot-air chamber. The former upper smoke-flue is now converted into a reservoir for hot air communicating with the hot-air chamber, and with the house by pigeon-hole openings. I have omitted the extended air-drains, (being desirous of ascertaining if they could be dispensed with for so small a house,) and the cold air from the house passes through a grating in the back-wall into a sunk space, which communicates with the lowest part of the hot-air chamber. In other respects I have adopted Mr. Meek's plan with little variation, but on a much smaller scale, the whole space occupied being only 3 ft. 11 in. by 2 ft. 9 in. The result is perfectly satisfactory. I have by an inexpensive alteration obtained the command of heat and moisture sufficient for forcing my Vines at pleasure. The circulation is complete, and the temperature throughout the house is nearly uniform, the difference of heat between the apex of the roof and the front bench being not more than 3°. I think that all who feel an interest in horticulture are much indebted to you and to Mr. Meek for the ability and perseverance with which you have sought to establish a very valuable improvement. To prevent effectually the escape of noxious gases, I have, in addition to the sand grooves for receiving the returned edges of the iron plates, placed thin sheet iron outside the brickwork, leaving a space of a quarter of an inch which is filled with dry sand. It appears fully to answer the intended purpose.—*Edward Moore, Pennycombe-rick, Plymouth.*

Salt, a Remedy for the Potato Disease.—If this application is really useful, it cannot arise from supplying the plant with the nutriment it requires; for the Potato contains comparatively small portions of chlorine and soda. It probably results from its antiseptic properties. Fermenting dung has generally increased the malady, and salt will check the fermentation, or decomposition, of any crude manures. Have any of your correspondents tried salt in addition to manure? In the trials which have come under my notice, it has been used in the place of other applications, and not in conjunction with them; so that the effect may have arisen solely, or chiefly, from the absence of common manure.—*Sigma.*

Brewing without Boiling.—My attention has been drawn by your remarks on the brewing of malt liquor, to a promise I made some time ago respecting the brewing of beer without the troublesome and expensive operation of boiling; and it gives me much satisfaction to state that perfect success has attended the operation in every instance since I adopted the plan. I attribute its briskness (to the last pint), to the fact of the fixed air not having been expelled by boiling; and likewise to its retaining the full strength of the malt, as I presume if the steam off some coppers could be collected and condensed, it would turn out to be whiskey.—*A Craven Grazier.* [See pages 782, 852, 1844.]

Weeping Holly.—I lately discovered in the woods here a beautiful Weeping Holly, which I had removed into the pleasure ground, where it forms a charming object. The stem is 8 feet in height, and within 6 inches of the top breaks out into twelve branches, each drooping down to the ground, and forming a circle, not a branch having the least inclination to grow upright. It was growing under tall Larch and Scotch firs, between large stones that had been rent asunder; so that the