

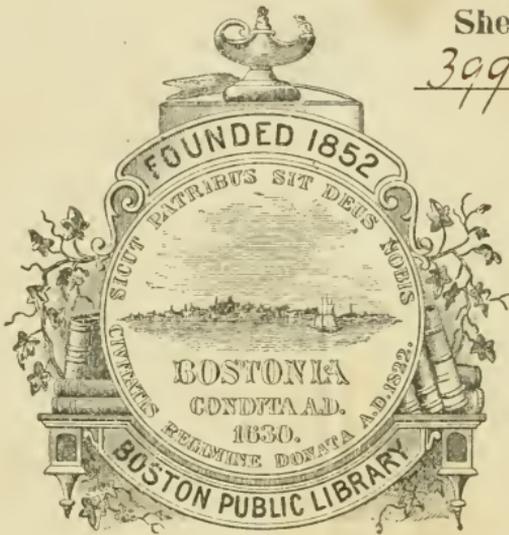
GARDENING À LA MODE.
FRUITS.

BY

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GARDENING À LA MODE

FRUITS

BY

MRS DE SALIS

AUTHORESS OF

THE 'À LA MODE' SERIES OF COOKERY BOOKS, ETC.

*Apricots, peaches, plums, cherries,
Pears, melons, apples, oranges,
Citrons, gooseberries, currants,
Strawberries, raspberries, and all
Sorts of fruit come at my call*

THE WHITE CAT

LONDON

LONGMANS, GREEN, AND CO.

AND NEW YORK

1895

Aug 10. 1895
D.

P R E F A C E



THESE little manuals on gardening are simply intended to help amateurs ; they do not pretend to go deeply into the science of Vegetable and Fruit cultivation, as there are so many standard works on this interesting subject. These are merely proposed to be handy little books of reference for those persons who do their own gardening in a small way, and are the upshot of the well-known saying ‘*Experientia docet,*’ as when we came to live in the country we were such Cockneys, we knew absolutely nothing of gardening ; and, as we had to make our garden, which was only a field, and could not afford an experienced gardener, we set to work to learn the art. We bought various books, and took in weekly periodicals on the subject, and experimented on the advice therein contained until we found out for ourselves what succeeded best ; and I am proud to say our experiments have

been crowned with success : these little volumes are the result of the advice we followed. Of course in such abridged works I cannot write all I could wish ; still I hope they will prove of some use to my readers. But I recommend those who do their own gardening to purchase Johnson's ' Dictionary of Gardening ' as a reference ; also Messrs. Sutton's work on the Culture of Vegetables, and Watts' ' Orchard and Fruit Garden ; ' and to take in the following weeklies—' The Gardener,' ' Home and Farm,' and ' Field, Farm, and Fireside,' each costing one penny.

H. A. DE SALIS.

HAMPTON LEA, SUTTON.

GARDENING—FRUITS



APPLES

APPLE TREES delight in a sound, free, and moderately deep rich soil, of a loamy nature, as on heavy moist ground trees get into a stunted, mossy condition; and again, where it is too light or dry, especially where the subsoil is gravelly, they are apt to become badly cankered.

In planting them the soil should not only be trenched, but beneath each tree chalkstones and brickbats should be rammed in (according to the extent of the roots), to form a kind of pavement to lead the roots horizontally. The roots that are nearest the surface should be twelve inches below it.

In planting an espalier the young plant should be cut down to within a foot of the ground, and only three shoots permitted to spring from it, and should be planted at the distance of twenty feet apart, and require both winter and summer pruning.

I should advise all amateurs to engage a proficient gardener whenever pruning is necessary, as it requires knowledge and great nicety, and once the amateur has seen it done two or three times, he

or she will be able to manage it afterwards ; but no explanation can be given so good as a demonstrative lesson. When apple trees are old they require manuring.

Apple trees may be pinched back to three leaves each, all except the leading shoots, throughout the summer. In June the fruit should be thinned, and if the trees are young, care must be taken not to allow them to bear too heavy crops.

Canker in Apple Trees.—We have to consider, in the first instance, the cause of this disease, which may either be from frost on ill-ripened wood, injury to the roots through badly drained soil, or injury to the stems. The Ribstone Pippin, Reinette de Canada, and Bedfordshire Foundling are most prone to it. The cure can often be effected by simply paring the wounds down to perfectly healthy wood, and dressing them with a mixture of loam and fresh cow manure, worked into the consistency of paint.

Storage of Apples.—If the fruit be sound and carefully gathered, they may be packed in barrels or boxes. An apple room is a great desideratum, but it is not always convenient to have one. Each kind should be arranged each sort by itself, and the earliest arranged so that they may be taken first.

Varieties of Apples.—The varieties are endless, and it would require several pages to enumerate all the different sorts and their capabilities. Therefore I will only name some of them :—Adam's Pearmain ; Alfriston, a fine old variety, good keeper, sweet and juicy, November and February ; Beauty of Bath, vigorous and productive ; Beauty of Kent, very juicy, crisp, tender and piquant, cooker ; Bedfordshire Foundling ; Bess Pool, good bearer ;

Beurre Clairgeau ; Bismark, a new apple from Australia, large, and smelling like a Wellington ; Blenheim Orange, for dessert and cooking ; Boston Russet ; Brandling's Seedling, large, heavy, and good keeper ; Cellini Pippin ; Cockpit ; Cockle Pippin ; Cox's Orange Pippin ; Cox's Pomona, cooker ; Codlin, old English ; Court Pendu Plat ; Domino, vigorous and productive ; Duchess of Oldenburg, vigorous and productive ; Dumelow's Seedling ; Dutch Mignonne, a large and late variety ; Emperor Alexander, large apple, good bearer, cooker, and eating ; Early Harvest ; Eclinville Seedling, good cooker ; Emile d'Heyst ; Flanders Pippin ; Fletcher's Prolific ; Gloria Mundi ; Golden Noble, useful mid-season ; Golden Reinette ; Golden Pippin ; Golden Russet ; Gravenstein ; Jolly Beggar, cooker ; Juneating, red and white ; King of Pippins ; Keswick Codlin, cooker ; Kentish Fillbasket ; Lane's Prince Albert, excellent keeper and cooker, a large and handsomely striped fruit, keeps from October till March ; Lord Grosvenor, good cooker ; Lord Derby, cooker ; Lady Henniker ; Lady's Fingers ; Lemon Pippin ; Lord Suffield, cooker ; Malster ; Mère de Minage, a large crimson apple, November, December, January ; Nelson's Glory ; New Hawthornden, large, excellent, and prolific ; Newtown Pippin ; Nonsuch, cooker ; Nonpareil ; Northern Greening, late apple ; Peasgood Nonsuch ; Pott's Seedling ; Ribstone Pippin ; Russet ; Small's Admirable, big and productive ; Stirling Castle, good cooker ; The Queen ; The Tower of Glammis, a large solid apple, from November to February ; Warner's King, good cooker, requires a warm soil, very vigorous and productive ; Wellington, one of the finest winter

apples ; Worcester Pearmain ; Winter's Peach, cooker ; Yorkshire Greening.

Dessert Apples.—Beauty of Kent ; Benonifine, flavour ; Blenheim Orange, late ; Cornish Aromatic ; Cox's Orange Pippin, late ; Court Pendu Plat, late ; Court of Wirt, keeper ; Devonshire Quarrendon, red, a warm soil ; Irish Peach, small ; Golden Knob ; Kerry Pippin, small ; King of Pippins ; Lady Sudeley, striped fruit, fine flavour ; Lord Burghley ; Margil ; Medium ; Mr. Gladstone, striped and mottled ; Reinette de Canada, late ; Ross Nonpareil, very productive ; Scarlet Nonpareil, late ; Sturmer Pippin, late ; Worcester Pearmain, very handsome.

RECIPES FOR COOKING

Apple Salad

Boil lightly a few apples, and then slice them into a salad bowl, adding half a pint of syrup, the rind and juice of a lemon, one tablespoonful of whisky, and a tablespoonful of blanched and grated almonds.

Apple Timbale à la Dubois

Peel, core, and divide some apples, chop them, and put them into a stewpan with a small teaspoonful of essence of vanilla, a piece of butter, and two handfuls of sugar. Toss over a brisk fire, cooking them slowly without breaking them, then take them off the fire, and mix with them a handful of muscatel raisins and half the quantity of preserved lemon-peel cut into small dice. Whilst this is cooking have ready some short paste, and divide it into eight parts, which roll on a floured board into strings the thickness of macaroni. Butter a dome-shaped mould, then take one of the strings, and place the end of it in the centre of the mould ; continue thus with the rest of the paste ; then fill up the mould with

the apples, which cover with a flat of the paste, and bake for fifty minutes. Turn out in a dish, and mask over it with a layer of apricot jam.

Apple Trifle

Whip up the yolks of four eggs with a little castor sugar, into which pour a pint of hot milk ; then put these into a stewpan, and stir over the fire till it begins to thicken, then turn it out into a pie-dish to cool, having added a teaspoonful of brandy. Have ready a pint of apple sauce, sweetened and flavoured with lemon, into which whip the whites of the four eggs, after beating them till quite stiff. When all is well whipped pile on a glass dish, and pour the custard round, scattering ratafias over it, and then covering the whole with cream.

APRICOTS

Apricots may be grown from kernel or from budding, but it is really best to buy young trees from some known good florist. Apricot trees are trained against walls, and the time to plant is October, when they should be carefully planted on a southern or western wall in well prepared and readily manured soil. They are very free growers, requiring plenty of room, and should be planted from 12 to 15 feet apart, nailing the young branches to the wall.

If the weather be propitious, in March the branches should be unnailed, and the head of the tree cut off with a sharp knife, and cut back each shoot to about five eyes above the bud ; but if the weather is severe, this pruning must be postponed a little later. In the spring, if the weather be dry, the trees must be watered by hoeing a little circle round the roots and pouring water in. When heat

and drought set in, some covering should be placed round the roots to keep out the drought.

All weak shoots should be cut away in the spring and summer, and all new branches nailed horizontally to the wall, and in the autumn, when the trees have done growing, the branches should be unnailed and the vigorous branches cut off to eight or nine inches long, and the weaker ones to five. When the shoots are shortened they should be nailed again as straight as possible, but great care must be used every year not to injure the spurs of the preceding year's growth, to shorten branches at the winter pruning in such a manner as to throw out fresh wood in every part of the tree, and to cut away all superfluous wood.

Frost and wasps are deadly enemies to apricots. When there are showers in the daytime and frost follows in the night, a light net should be put on for protection, but it is best to remove the net in the daytime. For the wasps some wide-mouthed bottles should be tied among the branches, filled with beer and a spoonful of gin, with a piece of paper over the mouth and a hole pierced in the centre for them to crawl in; the bottom of the paper should have preserve smeared over it. The fruit should be thinned when large enough to make tarts of. This thinning may be twice done, when the apricots should be about four to five inches apart.

A good mulching to the roots is good when the fruit is swelling, and afterwards liquid manure given at its last growth. The best kinds to grow are Moor Park, Red Muscadine, The Royal, and Museh Muscle.

The fruit of the apricot is best picked before it is quite ripe.

RECIPES

Abricots en Surprise

Cut some pound cake into little rounds with a pastry cutter, and place them on a glass dish. Halve some apricots and stew till tender ; add a little sugar to the juice of the apricots, and boil till a thick syrup. Dip each of the little rounds of cake in it, and place half an apricot on each. Whip some cream, and place it around the apricot in a circle ; it can easily be done with a teaspoon. This dish represents poached eggs.

Apricot Fritters

Take some apricots, cut them in halves, and dust them with sugar and a few drops of rum ; then dip singly each apricot in good frying batter, and fry them in good boiling clarified dripping. Drain them, dust them liberally with castor sugar, and glaze them with a salamander.

BARBERRIES

This, if possible, should be in every garden, as being so ornamental, it can be placed in a pleasure ground. It requires very little culture and will grow in any soil and situation, and does not require pruning except to keep it within bounds. The fruit is fully ripe in October, and should be gathered in entire bunches for preserving, candying, and pickling for garnish.

Barberry trees are subject to a fungus which grows on the bark, called *Puccinæ*. Syringing with lime-water is the only cure.

The best kind to grow is the common red, without stones.

RECIPES

Barberries, to Candy

Choose some fine bunches, and hang them for a quarter of an hour in a jug of boiling water; then remove them carefully, and simmer in boiling syrup made with two pounds of sugar and one pint of water; then draw the syrup from the fire, and let the bunches remain in it for some hours. Then hang them up to drain and dry, and when dry put them away carefully in boxes.

Barberries, to Pickle, for Garnishing

Gather the barberries in clusters before they are quite ripe, and cover them in strong brine, made by boiling a quarter of a pound of salt with each pint of water, adding a mite of alum. The brine must not be put on till quite cold. Put into bottles and store in a cool place.

BULLACE

These are very hardy trees, and bloom in April. They grow best in a chalky soil.

The Drap d'Or is the best variety.

The Alba, or White Bullace, is very good also.

This fruit is excellent when preserved. It is very luscious and finely flavoured. The fruit is small and round. It is generally ripe in October, but will hang longer, and the flavour is much improved if the fruit hangs till just touched by the frost.

RECIPES

Bullace Solid

Skin, core, and quarter one pound and a quarter of good boiling apples ; put them in a preserving-pan with one pound of bullace juice, extracted from the fruit by placing them in a cool oven over night ; then add a pound of castor sugar, and when the sugar has dissolved boil for another ten minutes ; then put it into small moulds.

Compote of Bullace

Make half a pint of syrup with half a pound of loaf sugar and a quarter of a pint of water ; let it boil till thick ; flavour with a dessertspoonful of brandy. When the syrup is boiled and thick, drop in one by one a pint of bullaces and simmer till soft, taking care that they do not break. Remove them from the syrup, and give that a boil up again, and when cool pour over the bullaces, and whip some cream over all.

THE CRANBERRY

This is seldom grown in private gardens, as it will only grow in moist soil or peat earth. It succeeds well on the muddy margin of a pond. Johnson writes that an artificial compost may be made for it, where the soil or situation is not suitable, by mixing one-third peaty earth, one-third leaf soil, and one-third sandy loam or ordinary soil. It requires a *great deal* of watering. The shrubs require no other attention except being kept free from weeds, and a top dressing in November of rotten leaves. The American cranberry is easier to grow than the common English. The fruit is mostly used for tarts and jams and sauce.

RECIPES

Compote of Cranberries

Lay unbruised cranberries in fresh water ; then drain them well, and put two pounds of the fruit and half a pound of castor sugar into a preserving-pan, and cook slowly. Remove the berries, and boil the syrup till it is thick. Mix berries and syrup, and put into gallipots ; cover with papers steeped in brandy, and tie down closely. (German recipe.)

Cranberry Sauce

This is a very good accompaniment to roast turkey. Simmer the cranberries till soft in a little champagne ; then mix in liberally Devonshire cream. A little sugar may be mixed with it, but not much.

CHERRIES

Though the cherry is one of the earliest of all our hardy fruits, and flourishes freely, yet all soils do not suit it. It delights in a deep, rich, loamy soil, sandy but not clayey, a well-drained though moist soil, and some amount of shelter. Very little pruning is required until after a good head is formed in standards, but dwarf bushes and pyramids require more ; they do not require manure, except as a top dressing, till they are exhausted or heavily laden with fruit.

Cherry trees require plenty of room and should be planted ten feet apart. The bush may be planted six feet apart. All varieties of cherries grow well against walls.

The best varieties are May Duke, Bigar-

reau, Black Heart, Kentish, best cooking, Morella. This last is a late cherry, and, not being sweet, it does not fall a prey to birds so much; yet it is advisable to protect the trees in bearing with old fish netting.

The Morella cherry is what is so much used in making cherry brandy.

RECIPES

Cherries à la Royal

Soak one ounce of gelatine in a little milk for an hour, then add to it a pint of raw cream, which sweeten to taste, and stir over the fire till the gelatine is quite melted; then stand it aside to cool; then flavour with a few drops of Kirschwasser, and whip till it begins to get thick. Pour a thin layer of this to the bottom of a dish, and place on ice, and have ready some stewed cherries (stoned and sweetened) and arrange them liberally on the cream directly it begins to set. Then pour the remainder of the cream over them, and as this becomes firm form some pretty design on the top with more cherries. Keep on ice till required.

Cherry Compote

Stew some cherries in a small quantity of water, a glassful of claret, a little lemon rind, a couple of cloves, and some sugar; when the cherries are soft remove them from the syrup, and boil the latter till thick.

Cherry Fritters

Stalk and stone the cherries, crack the stones, and put back the kernel into the fruit. Have ready some good frying batter, dip the cherries in this, and fry in good butter till of a nice gold colour. Drain them well, and serve sprinkled with sugar and lemon juice.

CURRANTS

It is much the wisest plan to buy young bushes, as propagating from cuttings takes longer before any fruit can be realised from them.

Black currants suit a heavy clay land, but they will flourish and bear good crops anywhere, whether the soil be light or heavy, moist or dry, and in any aspect, in the open, or against a wall or fence.

Red and white currants require a much lighter soil.

Black currants require very little pruning. If the bushes are old it is only necessary to cut away old and weak wood, replacing it with young shoots from the bottom of the bushes. The suckers from the ground want encouragement, and if very crowded, they must be thinned out.

Directly the leaves are off is the time to prune them. Leave in as much young wood as possible, and take a few of the old branches out occasionally, if they crowd the younger ones. The points of the young shoots should not be cut off, and rotted manure must be forked well in and about the roots after pruning.

Black currants should be gathered as soon as they are ripe, or they will drop or shrivel and lose all goodness.

Birds very rarely attack this fruit.

Red and White Currants.—Both these are cultivated in the same way. The best soil for them is highly cultivated sandy soil, and should be pruned back severely near to the old wood. Three or four inches of the new wood only should be left

on the top of each branch. In the summer the thickest of the young growth should be removed, to let the sun ripen the fruit. Currants begin to ripen about June, but will hang on the tree a long time. The red will hang longest.

Red and white currant bushes should be sprinkled with lime after a shower, or a syringe, when the buds begin to show, to keep the birds off. All red and white currant bushes should be covered with netting to keep them from their depredations.

Varieties.—The best varieties of currants are : *Black* : Black Naples and Ogden's Black, Lee's Prolific.

Red : Red Dutch, The Cherry, very acid, Houghton Castle, Raby Castle, La Fertile, a heavy cropper, Wilmot's Long Bunched Red, Bunney's Large Red.

White : Transparent, White Dutch, Pearl White.

Caterpillars on Currant Trees.—Soapsuds, or a strong solution of soft soap and water with a dash of paraffin in, will clear them off in a couple of dressings. The soap and water should be two ounces of soap to a gallon and a half of water and a wineglassful of paraffin, and used warm.

Green fly also affects black currant bushes. Then they should be syringed with two pounds of tobacco paper soaked thoroughly in hot water, and dissolve in it three pounds of soft soap, with sufficient warm water to make forty gallons, and well wash the trees with it in the evening at a temperature of 80 degrees. Early next morning drench the trees with cold water. Of course this quantity is for a large range of bushes.

RECIPES

Black Currant Custard

Take a breakfastcupful of black currants, and put them in a jar, closely covered, and placed in a pan of cold water, and simmered in the oven till the juice flows freely, and when quite hot pour it upon a quarter of a pound of loaf sugar, and stir till all is dissolved. Then put it into a saucepan, and add gradually to it the yolks of four eggs, well beaten. Stir over fire till it thickens, and then pour it out and stir till nearly cool, and add a gill of cream or more.

Red and White Currant Salad

Take a pound each of red and white currants, and take off their stalks ; then arrange them alternately in the centre of a glass dish ; pour in a wineglassful of curaçoa over the currants, then cover with a layer of stiffly whipped and sweetened cream, and stand on ice for a few hours.

DAMSONS

These, being another variety of plum, are cultivated as plums (which see under). They are best grown as standards. The Shropshire Damson is best to grow, as the flavour of the fruit is better than the Prune Damson, which is so commonly grown. Farleigh Damsons are also very good, and also the Cluster Damson.

RECIPE

Damson Cheese Biscuits

Boil some damsons in a stone jar ; when reduced to pulp press through a coarse sieve, and boil till it evaporates. Then add an equal weight of pounded sugar, and beat it till quite stiff, Make it into round flat cakes, and dry them in a cool oven. Turn them, and dry again ; then place them on papers on tin for storing.

FIGS

Fig trees will grow almost anywhere in a warm situation with plenty of hot sunshine. Any good light garden soil suits them, though a chalky loam is said to be best.

Fig trees require less care in training and pruning than any other tree ; the ill-placed shoots should be removed by disbudding only. The fig requires to be well supplied with moisture. Soap suds thrown on to the roots of the trees are very beneficial to them.

It is best to buy a tree, though the fig roots firmly from cuttings. The cuttings should be plunged in pots in a moderate hot-bed in January or February, and should be planted out when there is no danger of frost.

It may be trained to any shape, and the long branches should be bent backwards and forwards to help them to make shoots and to cover the wall.

In the winter the trees should be covered over with mats or straw before the time of severe frost,

removing the mats as soon as it seems over. When the young figs are the size of nutmegs, the ends of the shoots should be nipped off and suckers destroyed from time to time.

To force figs, plant cuttings taken from ripe wood about four inches long. Plant them in pots in January or February, and plunge the pots in a moderate brisk hot-bed with bottom heat, the plants raised well up to the glass. At the beginning the top-heat may range from 55 degrees by night to 65 and 70 degrees in the daytime, the walls and paths being frequently damped down, and overhead syringings given in the morning and again at midday. From the very first the roots must be well watered with tepid water, and at the fruiting stage plenty should be given. All fig trees must be annually thinned out. These trees are apt to be infested with mealy bug or scale. They should be scrubbed with warm water, and then dressed with a mixture composed of gas-tar and thick clayey water in about equal parts.

The best varieties to grow are the White Marseilles for forcing ; the Black and the Brown Ischia are the best for outdoor culture. The Brunswick is very green and very sweet, and very hardy for outdoor culture.

The Malta is small and brown, and ripens by the end of August.

The Green Ischia is very rich and delicious in flavour, and forces well.

RECIPES

Compote of Green Figs

Boil half a pound of sugar with three-quarters of a pint of water, and the rind of half a small lemon ; skim, and

when it has boiled fifteen minutes put in a pint of green figs, and simmer very slowly till tender, and add a dessert-spoonful of port wine. Take out the figs, boil up the syrup and pour over the figs, and serve cold.

Fig Tart

Slice some good figs and put to them as much milk as will just cover them, and set them in a moderate oven to stew. Stir in a small piece of butter, and sugar to taste. Line some patty-pans with puff paste, and finish them in the same manner as mince pies.

FILBERTS

Any good ordinary soil agrees with nuts, if it does not hold too much stagnant moisture; but a free light loam suits them best, with plenty of decayed leaf mould. It is better to buy the young trees than to try and propagate them oneself. The branches should be kept well thinned out, so that the sun and air can play freely among them. The strong, straight, vigorous growths that grow from the base of the trees, and all suckers, must be removed, as they weaken the trees and spoil the crops.

The pruning should not take place till the blossoms show, which should be about the middle of February. The male blossom is the well-known catkin, and the female is of a pinkish or scarlet colour and like a very small brush, and which sit in a little cluster to the twiggy branches of the trees.

In pruning, great care must be taken in regard to the blossoms; scarcely a twig should be cut away containing them.

Johnson says, 'Often filbert trees will possess

female blossoms with few or no male catkins,' and then there will be no crop unless means are taken to bring the male farina within their reach.

Catkins must be sought about the period when the male dust is just beginning to burst, and then branches of them may be tied here and there amongst the bushes most needing them.

Nuts should be thoroughly ripe before they are gathered and well dried before storing. They should be put into heaps for a week to sweat, and then exposed to the sun and air for another week, when they can be packed in jars in a cool, dry cellar with the husks on and covered down tightly to keep out damp.

The flavour of red and white filberts is best. Kentish Cobs, Pearson's Prolific, Cosford, and the Merveille de Bolwyller are the best varieties to grow.

RECIPE

Filbert Custard (American)

Shell half a pint of filberts, and boil them in boiling water for a few minutes, so that their skins can be rubbed off with a cloth. Then pound them in a mortar with *just a little* rosewater. When the nuts are a smooth paste put them into a jug with four yolks of eggs, a pint of milk, and about two ounces of powdered sugar; put the jug into a saucepan with water, and stir over fire till the water in saucepan boils. Let the custard thicken, add a teaspoonful of madeira, and let get cold; then serve.

GOOSEBERRIES

Gooseberry bushes succeed almost anywhere. The bushes should be planted in lines six feet apart,

and should annually be well pruned, and a careful thinning out of the branches by keeping the plants somewhat open in the centre. If this is not attended to, the branches become so crowded that it is almost impossible to gather the fruit. The best time for pruning is when the spring is fairly advanced and the buds are about to unfold, as the crops often fail from late spring frosts. The birds are great enemies when the buds are unfolding, and will strip the buds off; the best way, sprinkling lime over the trees after a shower of rain, or syringing the bushes and then sprinkling with the lime keeps the birds away; but the greatest enemy of all is the gooseberry caterpillar, and a most careful watch should be kept upon the bushes during the early spring months. A decoction of Hellebore is the most effectual remedy. It should be about the strength of one pound of the powder to ten gallons of rain water, and should be allowed to stand at least twenty-four hours before being applied, when the bushes should be syringed with the garden syringe on a still evening. Two dressings of this generally are sufficient. A top dressing of half rotten manure early in May is advisable, and every other year in the autumn a trench should be dug round the bush, as far from the stem as the branches spread, the roots cut away beyond and filled in with a compost of good loam and cow manure.

The best varieties are: Whinham's Industry, very abundant cropper; Lancashire Lad (red); Red Turkey; Old Scotch Red (hairy), best for jam and bottling; Nutmeg, hairy; Capper's Top Sawyer, red and large; Cheshire Lass, white gooseberry; Royal White (dessert); Whitesmith, white; Champagne, yellow; Shiner, green; Crompton,

ton's Sheba Queen, white and excellent ; Hill's Golden Gourd, green and slightly hairy ; Smiling Beauty, first rate in quality, white ; Early Green, hairy ; Glenton, green.

Caterpillars in Gooseberry bushes.—Gooseberry bushes are frequently attacked by caterpillars, and once they get on them it is difficult to get rid of them, except by hand-picking, which is a slow process. The magpie moth and the gooseberry and currant saw-fly deposit their eggs on the bushes, and the larvæ feed on the leaves. When the larvæ are full grown they descend into the earth and form pupæ, from which flies emerge and again lay eggs. The pupæ remain in the earth during the winter, and the only way is to clear away soil from under the bushes to the depth of three inches, and give a dressing of lime and manure ; the soil taken out should be burnt. It is a good plan during the month of February to coat entirely the bushes over with a mixture of lime, soot, and clay, made into the consistency of paint. Mix it with a little kitchen fat, and add to every half gallon of the mixture. Make the whole warm, and paint on with a small brush. This also prevents the birds picking out the buds.

RECIPES

Gooseberries à la Balfour

Stew some gooseberries, and pass them through a sieve, and let them get cold ; then put them in a glass dish, and cover with custard, and whip up the whites of two eggs to a stiff froth, and that have been mixed lightly with castor sugar, and lay on the top ; bake for a few minutes till *very* pale brown, and strew shredded pistachio nut over it.

Green Gooseberry Trifle

Cover the bottom of a deep glass dish with stale sponge cake cut in half-inch slices; mix together one and a half spoonful of brandy and half a one of whisky, together with some sifted sugar, and pour over the cake and let it steep. Then simmer one quart of green gooseberries over a slow fire till quite tender, but not broken; then turn them out to cool, adding a few drops of liquid sap-green (Mrs. Marshall's). Make a rich custard, flavoured with vanilla; lay the gooseberries when quite cold, on the cake; then pour the custard over all, and set it aside for three or four hours. Serve with whipped cream.

GRAPES

For the culture of grapes in a greenhouse, I would advise my readers to procure a book entirely on the subject, as in a little volume like this it would be impossible to do justice to them, and I therefore give only a few hints as regards the diseases vines are liable to, and recommend the best varieties: Old Black Hamburgh; Golden Muscat of Alexandria, white; Muscat Hambro'; Lady Downes (black); Foster's Seedling; Gros Colinau; Gros Maroc.

To obtain good Colour in Grapes.—The sun's rays should not penetrate directly on black grapes. The less direct sunshine on the glass they get, the better, as the colour is put on the grapes by the action of the leaves; therefore a large amount of foliage over them will make them a finer colour.

White grapes look much better when they are

of a rich gold colour, and therefore the foliage of these can be drawn aside with soft matting, just enough to let the sun play on the branches. Do not cut off the foliage.

Mildew on Grapes.—The general cause of mildew on grapes is draught. When the vines receive a chill, which they often do if the ventilators are both opened at the *same time*, when the sun is shining in April and easterly winds are about, and the chill creates a fungus on the branches, berries, and stems of the vine, and the evil occurs when the vines are in an early stage.

Another cause of mildew is if the borders are too dry, and a high day temperature is kept up, it will show itself. To eradicate this, paint the vines thoroughly over with sulphur mixed with water, to the consistency of paint; and when the berries have completed the stoning process, paint the main stems again, and if any signs of mildew are apparent on the leaves they should be sprinkled on those parts with sulphur. Scatter sulphur about the vinery anywhere in dry places. Painting the hot water pipes with sulphur when they are made hot, has a beneficial check on the spread of it. Until the berries begin to colour, air ought not to be admitted through the front ventilators.

Mealy-bug on Vines.—Take ten ounces of Gishurst compound, dissolved in a gallon of boiling water and used at a temperature of 120 degrees, and well brush into the crevices round the spurs; and do this a second time to make sure.

All loose bark should be moved before washing the rods.

A dressing of lemon-oil insecticide, mixed with rain water and applied with a brush, working it

well into all the cracks and crevices of the vine rods. After pruning vines, the safest dressing is a mixture of four ounces of soft soap to a gallon of warm water, heated to 120 degrees, with half-a-pound of flowers of sulphur added to it, with a little soot.

If the vines are badly attacked, the whole interior of the house should be thoroughly washed with soft soapy water, and again with clear water, and then give two coats of paint. Some of the soil should also be removed and peat soil put in its place, as the mealy-bug will descend and live beneath the soil in cold weather.

RECIPE

Grapes in Brandy

Choose large bunches of grapes, see that they are sound, and prick each grape in three places, and lay them in a deep earthen jar. Cover them with white sugar-candy, well crushed, and fill up the jar with brandy ; secure the jar down with a bladder, and keep in a cool dry place.—Cassell.

GREENGAGES

Greengages, being a variety of the plum, are treated in the same manner as plum trees.¹ The best varieties are : Guthrie's Late Green, for dessert ; Bryanston Greengage ; Reine Claude, Lucombe's Nonsuch, and Greengage.

¹ See Plums.

RECIPE

Greengage Soufflé

Peel, stone, and cut in pieces about two dozen greengages, and put them in a saucepan with three tablespoonfuls of sugar, half a small teacupful of cold water, and a dozen of the kernels, blanched and chopped very fine. Simmer gently till the fruit is reduced to a pulp, then mix in very gradually three tablespoonfuls of ground rice, one ounce of butter, and a breakfastcupful of milk. Bring to the boil, then draw the pan on one side, and stir in the yolks of four eggs, and the whites after they have been whisked to a stiff froth. Pour the mixture into a well-oiled soufflé, and bake in a brisk oven for about half an hour. Dust a little sugar over the top, and serve quickly.

MEDLARS

This tree is ornamental and looks well in pleasure grounds. Its branches generally droop and form a fine round-headed tree; the blossom is a pretty pinkish white; it thrives in any soil or situation that is fairly moist, and in planting them there is no more difference than in planting any other shrub. They require pruning of the thin superfluous wood, and they like a deep rich soil, and when old their roots should be well dressed over with manure.

Standard medlars must be managed in having their heads formed like standard plums.

The fruit should be gathered when fully matured, that is, when it shrivels and is in a state

of decay, which is generally in November. After gathering they should be spread out singly, the open side downwards, in a bed of sand. As medlars are apt to get mouldy a good preventative is to dip the stalk ends in a strong brine of common salt and water.

RECIPE

Medlar Jelly

Take a pound of ripe medlars, remove all stalks, and put them with a pint of water in a stewpan and simmer till the fruit begins to break, but not long enough to make the liquor red ; pour into a jelly bag and let the juice drain very slowly ; then weigh the juice and let it boil by itself for ten minutes, and then add ten ounces of sugar to each pound of juice. Boil and stir well, take off the scum as it rises, and in twenty minutes it can be put into small glass moulds.

MELONS

In growing melons there is a great difference as to earliness of growth, as a melon with a thick skin takes much longer than a thin-skinned one.

For early fruiting a yellow-skinned variety is best ; for mid-season the green flesh.

A gardener recommends as the best plan to plant in frames in January in eighteen-inch pots, and plunge into the hot bed, and place one pot on another one, inverted so as to prevent the large one sinking down. Then make a rough trellis twelve inches from the glass, and train the vine so as to get all the sunlight possible.

To sow the seeds, sow in three-inch pots in good loam with a little charcoal refuse in a brisk heat,

and when the third leaf is out plant at once in the pots, if the soil is in a nice warm condition. They should be planted firmly.

Frequent waterings with liquid manure after the fruits are secure and swelling will be necessary ; and a high temperature with no air, for early fruits.

For amateurs it is far best to buy the plants.

It is not necessary for later melons, to make up a great pile of manure in the summer—if the weather is seasonable just a little bottom heat is enough to start the melons. In planting keep the leaves well above the soil, showing a clear stem, which prevents canker, to which melons are subject.

Tepid water should be given as required, and the plants syringed over head about 3 P.M. every fine day for a few days, when the flowers are expanding, till the fruit is set. Air should be admitted to the frame when the thermometer rises above 70° , and allowing it to run up to 80° with air on, and closing it at 75° . When the roots are through the mounds of soil, cover with two inches more soil, which should be made warm before it comes in contact with them.

Keep the stem free of leaves, as it prevents canker affecting that part. After the first two or three days of planting, no shade should be given, as they are all sun-loving plants and can never have too much.

Do not give much water at first, and it should be tepid after the first three weeks. The soil should not be wetted within a circle of six inches round the stems, or canker may set in ; and after the growth reaches the side of the frame, give most of the water near those parts. When the plants have made six inches each, pinch off the tops.

When the plants are six inches high pinch out the point of the growth. When the side branches have grown one foot long, pinch out the points again. The shoots should never be crowded and the weakly ones should be removed entirely.

When the fruit buds are in full flower, they should be impregnated with pollen from the male blossoms upon the plant, at the same time. Male blooms are simply flowers, only the fruit blossoms are at the end of a small fruit.

If one or two fruits show in advance of the others, pinch them off, as, if you want a large crop of fruit the flowers should open at one time. Those shoots which show no fruit should be removed, and those with fruit showing allowed to grow without stopping. When the fruits are the size of a hen's egg place them on an inverted flower-pot. Six fruits are as many as a strong plant can swell to a suitable size.

Ventilation.—A little air should be given at 8 A.M., and close the frame in dull weather at 3 P.M.; but when the sun is hot and bright it should not be closed till 5 o'clock, and at the same time damp the foliage and the side of the frame with warm water. Sometimes in very hot weather it is well to place a double thickness of fish-net over the glass, to prevent the sun scorching the leaves. The roots should be watered once a week when the weather is dry and hot, and once in ten days when it is cool and moist.

Canker in Melons is generally caused by damp and cold, and moisture settling round the stem of the plant. Therefore the collar of the plant should be placed high on the summit of a slight mound, to keep them comparatively dry. To get rid of it

a brisk heat should be maintained, and water withheld for a few days ; and as a preventive a mixture of charcoal and brickdust, with the addition of a little quicklime, placed round the affected parts, which should be changed when it becomes damp.

Varieties.—Eastnor Castle ; Cantaloups, the Cantaloups are both round and oblong, plain and netted ; the Orange ; the Montagnes ; Valentia, or Winter ; Persians ; Rock's Scarlet-fleshed ; Rock's Green-fleshed ; Green-flesh Beech wood ; Small green-fleshed Egyptian—very exquisite flavour ; New Lockinge, green flesh ; Golden Perfection, scarlet, green, and red ; Sutton's Scarlet Invincible ; Veitch's The Countess ; Hero of Lockinge ; are some of the best to grow.

RECIPE

Melon Fritters

Cut the melon into strips two inches long and an inch wide ; remove the seeds and the rind, and put the melon into a basin, and sprinkle it with castor sugar and finely chopped lemon rind. Let it remain for about an hour, and then drop each piece of melon separately into a batter made in the following way. Put into a basin two ounces of Vienna flour and the raw yolk of an egg and half a tablespoonful of salad oil. Then add about three tablespoonfuls of cold water and mix until quite smooth. Whip the whites of two eggs until they are quite stiff, and add them to the batter, stirring it lightly. Fry the melon when covered with the batter, for ten or twelve minutes in clear hot grease, till a pretty golden colour ; and after draining the fritters, arrange them in a pile and sprinkle castor sugar over them.

THE MULBERRY

Mrs. Loudon says that the mulberry has several peculiarities in its habits which distinguish it from other trees, and one is that it can be propagated by truncheons, that is, if a large limb of a tree be cut off and stuck into the ground it will grow without any further trouble being taken with it, and probably the next year or the year after it will bear abundance of fruit. The mulberry is also later than any other tree in coming into leaf ; but when it does, the leaves are expanded and the young fruit is formed in a very short time. Having had, unfortunately, no experience with mulberry trees, I cannot do better than quote Mrs. Loudon's information.

She says that old mulberry trees frequently split in five or six different parts, each of which in time becomes surrounded with bark, so that a very old and thick trunk appears changed into five or six slender ones. The branches also, if they lie along the ground, take root and become trees ; and that if an old mulberry tree is blown down, every branch sends roots into the ground, and in a very short time becomes a mulberry tree ; and even when apparently dead it may be resuscitated most times by cutting it down to just above the collar, when it will send up a number of young stems which will soon be covered with the fruit.

Mulberry trees will grow in any ordinary garden or field, if not too clayey. They do not require manuring till they grow old and cease pro-

ducing wood, when a rich mellow compost should be used as occasional top dressing.

In the summer the grosser shoots should be stopped, and thinned out for the sun to penetrate. They do not require much pruning in the winter. The cross shoots should be taken out wherever they are crowded. No shortening is required except the branches become over-rampant. The best time for cutting truncheons is in February. They should be placed a foot deep in the earth, and moss rolled round all the portion which is above ground, except the upper pair of buds, in order to avoid evaporation. Mulberry trees bear forcing excellently, and the fruit will ripen in June.

This tree will bear a very high temperature, and it may be grown also as dwarfs in pots, and forced.

RECIPE

Mulberry Cream

Take a pound of mulberries and stew them in their own juice, and one pound of cane sugar. When soft, rub them through a hair sieve, and have ready a pint of whipped cream and pour the juice into the cream ; add a gill of gelatine that has been soaked in milk and rubbed through a sieve ; pour gradually in, and then mould.

NECTARINES

This delicious fruit should be grown either against south or south-west walls in the open air, and trained to a fair shape. Planting nectarine trees is best at the beginning of November. The

soil should be moderately rich, quite sweet, free sandy loam and thoroughly well-drained. The roots must never be where there is stagnant moisture, yet they must be kept watered till the time, whether growing, blooming, or fruiting. In planting, keep the collar of the trees high, spread the roots out well and near the surface, and make and keep the soil quite firm. The young shoots must be thinned out severely during spring and summer, leaving them at a distance of six inches apart, as they must not be crowded, or they will not bear fruit. If the knife is used, much gumming and canker will follow.

The fruit should be thinned out to six inches apart if it sets thickly, and the blossoms ought to be protected from cold winds and frost while expanded and setting ; some thin tiffany over at night is a good preventative.

Mulching the roots with stable manure during the summer months, with a slight top dressing of soot, is very necessary.

The best varieties are :—Elrouge, very delicious flavour ; Pitmaston Orange, very juicy and sweet ; Violette Hative, very good indeed ; Roman, full flavoured and very large.

Nectarines are very seldom eaten in any other way than in their natural state ; if dressed, anyway in which peaches are prepared would be preferred.

PEACHES

Peaches require a dry subsoil, and the borders must neither be very deep, damp, nor rich, The soil should not exceed two feet, and must be well

drained. Brickbats strewed over the bottom and then covered with cinders and some decayed leaves, is one of the best ways for preparing the soil.

They require top dressing every year, in May. The blossoms require protection early in the spring, and disbudding, which is best performed gradually, and which is done by using a sharp, small-bladed knife, and cutting off all shoots which tend backwards and forwards, taking care not to go too near the tree so as to injure it. Disbudding should be completed a little before midsummer ; but I advise all amateurs to have a skilful gardener to come and do the disbudding, which will answer as a lesson for the future.

Pruning will have to be done in the autumn. Thinning the fruit is very necessary, and must be done at several times, and most carefully, so as not to disturb the fruits. The first thinning should be done when the peach is about the size of a cob-nut, the second thinning when the size of a walnut, and the last as soon as the stone is hard.

It is best, of course, to have a skilful gardener to prune peach and nectarine trees ; but if an amateur wishes to prune, it should not be done before the bloom-buds are distinguishable, as, before that, there is a risk of shortening back the branches to a bloom-bud, which causes the destruction of that particular shoot. In pruning back young shoots, it is necessary to cut back to a wood-bud to preserve it ; and if a wood-bud cannot be found, any other point than at the end. It should be left its whole length. A wood-bud from a blossom-bud is known by the latter being long and pointed, the former nearly round.

The chief point in successful peach culture is to

keep the wood thin, firm, short-pointed, and to ensure its being properly ripened towards the autumn. With a little care in protecting the trees from early frosts and cold winds in the spring, there is very little uncertainty about their growth.

Peaches sometimes are infested by red spider. If walls are old and full of holes, wash them with Portland Cement mixed with enough water to make a thick paint, and work it well into any holes or cracks.

If the walls are good, paint with a mixture of 1 lb. flowers of sulphur, 2 lb. fresh lime, $1\frac{1}{2}$ lb. soft-soap, boiled together in four gallons of water, then add three gallons more before using. Also dress the trees with some strong soot water thickened with clay, and to every gallon of this mixture add 1 lb. flowers of sulphur and 2 oz. soft soap, and thoroughly scrub all wood and iron work.

When the peaches are growing in a house, if there are two or three slates painted on one side with sulphur mixed with milk and hung so that the sun's rays fall on them direct through the glass, the fumes given off from them are very distasteful to these pests.

Peach Trees in a House.—Ventilation and Watering.—Syringe gently as soon as the fruit is set, and as the fruit and leaves grow larger the syringe may be applied more vigorously. If the trees are trained to a wall or on wires the syringe must be applied sideways, so as to get the water to reach the underside of the leaves.

When the sun is very bright, the ventilators need not be closed till 5 P.M.; otherwise they should be at 4.

The trees should always be syringed at closing

time; and in very hot weather damp the foliage again at dusk, so that the leaves may remain moist all night. They should be open at 7 A.M., so that the foliage may dry before the sun gets on it. It is a good plan to syringe the wall and woodwork three or four times a day.

To Ripen Peaches on a Wall.—Keep the young growth thin, so that the fruits are well exposed to the sun. After the stoning is completed and they show signs of colouring, the trees should be looked over and all leaves overhanging the fruit should be tied back, or a few leaves may be removed; or cut part of the leaves away. In dry weather peach trees on a south wall should be watered with a hand syringe. Should black fly attack the points of the shoots, dust the parts affected with tobacco powder and the following morning syringe vigorously.

Peaches are subject to 'the gum,' mildew, and blistered leaves.

The best time to gather peaches is when they are firmly grasped by the hand, and, with a slight backward pull, they will part from the tree. A pad of cotton wool laid in the hand is sometimes used. Peaches are generally fit for gathering when there is a change of colour near the base of the fruit. The early morn is the best time to gather them, and, if put away on cotton wool, they will keep from three to five days. They are always better for eating twelve hours after gathering.

Peaches gumming.—This is generally caused by the branches having been tied too tightly, checking the regular flow of sap, and the bark swells about the ligature; also the young shoots coming into close contact with freshly galvanised

wire will do it. The wire should be painted. A dressing of lime is good for this.

Varieties.—The best kinds to grow are : Alexander, a very hardy and capital grower in the open, large, well coloured, and highly flavoured ; Early Grosse Mignonne, which is handsome and good ; Alfred, a very good sort ; À Bec ; Stirling Castle ; Belle Beauce ; Bellegarde, good for houses and walls ; Alexandra Noblesse ; Violette Hative ; Dymond, hardy and fine ; Malta, delicious flavour ; Waterloo is a splendid all-round kind for in or out of doors ; Royal George, mid-season. Noblesse and Violette Hative, Barrington, Princess of Wales, Walburton, Admiral, Sea Eagle, and Golden Eagle, are the best late kinds.

RECIPES

Flanc de Pêches

Make some good syrup ; stone the peaches and fill in the spaces with vanilla cream ; boil up the syrup reduced to the consistency of thick cream, strain it, and when cool pour over the fruit. Blanch and cut in quarters some pistachio kernels, and stick the peaches all over with them. Dish up on a circle of lemon jelly and fill up the centre with glacé fruits.

Brandy Peaches

Take ten pounds of very large peaches without flaw and just barely ripe ; remove the stones, breaking the peaches as little as possible ; put the peaches into a pan of boiling water, into which throw a few at a time ; let them remain several minutes, then take and with a coarse towel rub off every particle of fur, and put them into a jar ; sprinkle on castor sugar, allowing three ounces, and two of sugar candy, to every pound of fruit ; put in some of the kernels. Let them

remain till morning, then put in enough pale brandy to cover the peaches, and place it in a saucepan of boiling water over a quick fire, and directly the brandy reaches simmering point, which it should do in a quarter of an hour, set aside to get cool. Then bottle it and fill up the bottles with brandy. Tie down and store in a cool dry place.

Frosted Peaches

Take six ripe peaches, the whites of two eggs, whisked to a stiff froth, two tablespoonfuls of water, and one cup of castor sugar. Put the water and the beaten whites together; rub off the fur of the peaches with a clean soft cloth, put the water and beaten whites together and dip in each peach, then roll in the powdered sugar. Set them up on the stem end upon a sheet of white paper on a tray in a sunny window, and when half dry roll again in the sugar; expose to the sun and fresh air till quite dry; then when required they can be arranged on a glass dish and garnished with green leaves.

PEARS

The pear flourishes best in a sound loam, rather inclining to clay. In sandy loam the fruit is apt to crack or become otherwise disfigured. For standard trees the soil should be at least two feet deep, but for espaliers, pyramids and walls, half a yard will do if sound. A dry subsoil is especially necessary for garden pears.

The chief point in pear culture is to keep down watery spray; but this must not be done too early, or embryo blossom buds may be driven into growth. In the beginning of May disbudding should be commenced, and all gross foreright shoots must be stripped away and several of the more luxuriant shoots, where too thick and thin, in a month or two.

The points from all growing shoots should be pinched ; this is generally done about the middle of August.

The spurs on a pear tree should be short and far apart, and they must be cut out where they are too crowded, and where they are too long they may be shortened.

Pears must be continually thinned out, yet this must not be begun too early ; but as soon as the pears swell and in the slightest degree seem to crowd each other, then begin to thin out.

It is best, until the amateur is proficient, to hire a gardener for the summer and autumn pruning.

Pears should not be picked unripe, for they then shrivel ; yet late pears must not be allowed to hang too long. When pears are ripe enough to gather they are best kept by wrapping each fruit carefully in paper ; pack them in boxes or barrels and store them in a dry cellar where the temperature is fairly equal.

To tell when a pear is ripe lift it up in the hand and bring just a little pressure to bear on the stalk ; and if ripe enough to gather, the least pressure brought to bear on the junction of the stalk with the tree will cause a separation.

Picking all the fruit on a tree on the same day should not be permitted. Each fruit has but two or three days in which it should be gathered, and if plucked before this it will shrivel ; if too late it will fall on the ground and be bruised.

Pears should be constantly looked over, and all shrivelled and rotting fruit removed at once. There are several species of pears which require warmth to finish their ripening and to give them their full flavour ; and just a week before they are wanted

they may be placed in a greenhouse with the temperature at 60°, or they may be kept on the dining-room mantel-piece at that same temperature.

Some good kinds of pears are here given :

Early Pears.—Doyenne d'Été, an early and best kind (this pear should be gathered before it is ripe) ; Citron des Carmes, dessert pear ; Belle de Brusselle ; Beurre Giffard, August ; Jargonelle, one of the best of the early pears (the fruit should be gathered before it is fairly ripe), in season in August ; Madame Solanges, fruit green, flushed with red, in season in August ; Williams' Bon Chrétien, very high flavour ; St. Swithins, August and September ; Souvenir du Congrès, very large and handsome ; Beurre de l'Assumption, musk flavour.

Late Pears.—Josephine de Malines ; Beurré France, very sweet and juicy ; Chaumontel, very delicious flavour ; Crassane ; Knight's Monarch, a first-rate winter pear, and grows best on a wall ; Ne Plus Meuris, small, but free cropper ; Winter Nelus, free cropper and russetty ; Glou Morceau, one of the very best pears (it does not do on a dry soil) ; Duchesse d'Angoulême, very large ; Rich Doyenné, small ; Louise Bonne of Jersey ; Calbasse Tougarel ; Passe Colmar, very juicy and rich flavoured ; Easter Beurre, a splendid pear ; Beurré Raneé ; Josephine de Malines, a good keeper.

Stewing Pears.—Gilogil, very prolific, October ; General Todleben, for stewing or dessert ; Bellissime d'Hiver ; Black Pear of Worcester ; Catillac (or Bon Chrétien d'Amiens) ; Lieutenant Poitevin—they can be used for cooking, a most delicious flavour ; St. Germain ; Belle Angevine, grand stewing pear ; Duchesse de Berry, grand stewing pear ; Rivedale's Warden, grand stewing pear ; Vicar of

Winkfield, or Bon Curé, a large and heavy cropper, ripe in December and January.

Storage of Pears.—A cool, moderately dry room or cellar is the best to keep them in, and where frost does not penetrate. Spread the fruit out in layers, either on the floor or on shelves, and do not use straw. A dark room is best, or else cover the fruit with two or three sheets of newspaper. A little air for the first two or three weeks will be beneficial, but not after. Choice pears may be each one wrapped in paper and ranged one layer deep in shallow boxes, and then one box at a time can be removed to a warmer temperature to ripen thoroughly.

RECIPES

Chocolate Pears

Parboil some pears in sugar and water, and put them into a baking dish well sprinkled with sugar, and bake till soft. The sugared water is reduced to a cupful, and a spoonful of cream and a tablet of vanilla chocolate must be added to the liquid ; pour this liquid over the pears, reheated in the oven and served hot.—‘ Farm, Field and Fireside.’

Purée de Poires à la Gelée

Stew four pears with a little water and sugar, and when soft pass them through a sieve, colour with carmine and add a little dissolved gelatine. Coat some small pear-shaped moulds with lemon jelly, set them on ice, then fill them with the pear purée. Whip some of the jelly on ice till cold, and pile it in the centre of the dish. When the moulds are firm, turn them out and stand them round the jelly and sprinkle with chopped pistachio nuts.—Mrs. Miller.

PINEAPPLES

It is, of course, necessary that pineapples be grown in a hothouse. They are very easily grown either in pots or planted out in beds where the bottom heat can be kept steady. The bed should be made of some fermenting substance, such as oak leaves, or, better still, tanners' bark. They thrive best in a house where there are two rows of hot-water pipes under the beds. The bottom heat should be always 85° , and the top heat up to 70° at night.

The stock is kept up by suckers when a pine plant has produced one fruit. Suckers are thrown up, and when they are about twelve inches long and have formed some roots, they should be pulled up clean and potted firmly in six-inch pots, or in beds in a compost of decayed manure, with some broken charcoal in it.

If planted in pots they will require shifting to ten-inch ones, when the suckers have well filled the first pots. Immediately after potting do not give much water. When the fruits show, liquid manure should be given at every watering ; a thin shading of canvas will be beneficial for a couple of hours each day, if the sun is very bright. The syringe must be freely used among successions, and they must be carefully ventilated, but cold draughts avoided ; a little air may be given when the thermometer rises up to 80° . They should be closed and damped down early in the afternoon. The best soil for pines is rough turfy loam, enriched with good manure and a sprinkling of soot. The best kinds to grow are :

The Queen ; Ripley Queen ; St. Vincent, and Black Jamaica.

Very few people with small gardens, and no first-rate gardeners, ever dream of growing pines ; but there is no reason that amateurs should not try, if they have the appurtenances, and after studying the proper way of growing them.

RECIPES

Entremet of Pineapple

Take two and a half ounces of flour, half-pint of cream, an ounce of butter, and the yolks of four eggs ; put these into a stewpan and cook over the fire for a few minutes ; then take it from the fire and mix in two more eggs, and the white of eggs whisked to a stiff froth ; add a cupful of pineapple purée, then place in a mould and bake for an hour and a half. Boil the peel and use the liquor by adding the yolks of two more eggs, half a pint of sherry, one teaspoonful of potato flour, and a little sugar. Whisk over the fire and serve as sauce.

Pineapple Fritters

Make a thick and smooth batter with three-quarters of a pint of cream, the yolks and whites of three eggs beaten separately, a pinch of salt and sufficient flour to make it a proper consistency. Take the peel from the pineapple, cut it into slices and let them soak in two glasses of curacoa, mixed with two ounces of powdered sugar, for a few hours ; then dip the pieces into the batter, and fry them in boiling fat ; then drain them on a sieve before the fire, sift powdered sugar over them and serve quickly.

PLUMS

Plums are very easily grown if the district is favourable to the growth of this fruit. The trees flourish best on a very stiff soil, where it can thrust its roots into harder and more compact masses of soil than either the apple or the pear.

Plums are very hardy fruits, and bear especially well on walls. It is best to buy the young trees, whether standards, bushes, pyramids, or fan trained. Great care should be taken in the planting, as they should not be planted too near the surface, so that they get the full benefit of the surface soil and the manure dressings.

The trees are best planted in the autumn, and by the following April they will make fresh roots, and the buds will show ; then the shoots should be cut back about three inches, and each shoot will throw out three or four shoots, which will form head enough. When the winter-time pruning comes, if there are not enough shoots to make a good head, the best must be cut back again to obtain more shoots. After that they only require to be looked over from time to time, and in the summer to disbud as they require.

Plums on walls require great care in pruning and root pruning, as when they grow on walls they are at times spurred in too much, and too much young growth taken away. In pruning plums it is the better plan to lay in as much young well-matured wood, covered with fruit buds, as possible, as the young fruit produces the finest fruits ; so that every season as much young wood should be

secured as possible, but all the weaker and foreright shoots should be spurred. Wall plums should have their roots lifted every third year, in the autumn. Root pruning should be done one season, the strong roots cut, and lifting take place the following year.

The best varieties are :

Red—Angelina Burdett—this is a very good bearer and not subject to green fly, it is very juicy and is much improved by hanging till it shows signs of shrinking ; Belvoir, a black plum, little known, but good ; Kirkes is one of the best dessert plums ; Italian Prune, very good ; Aimé Claude Violette, apricot or cherry ; De Montfort, very good plum for preserving ; Sultan, very fine ; Belgian Purple, a grand cropper ; Belle de Septembre ; Impératrice, late kind, but very delicious ; Magnum Bonum, red ; Old Orleans, very useful, sweet, and delicious ; Gistone's Victoria, large, juicy, and sweet.

Yellow—Coe's Golden Drop ; White Impératrice ; Pershore Egg ; St. Catherine ; Kelsey—is of immense size, a rich yellow colour, overspread with bright red bloom, melting, rich, and juicy in flavour.

RECIPES

Plum Katteschale

Take a pound of sound plums and put them in a deep earthen jar and sprinkle a quarter of a pound of castor sugar over them, and half a pint of water. Tie two or three folds of paper over the jar and set it on a pan three-parts full of boiling water, which must be kept boiling till the plums are soft ; then lift out the jar and put it aside till the next day. Squeeze the fruit through a tamis, crack the stones and boil

the kernels with the thick part which will not go through the tamis ; add half a stick of cinnamon and two cloves in half a pint of water for twenty minutes ; strain the liquid into the fruit ; add sugar and wine to taste—claret for red plums and sauterne for yellow ones. Serve in a compote dish with a slice of toast cut into dice and thrown when cold into the fruit.

Plum Vol au Vent

Boil in half a pint of water six ounces of loaf sugar. Stalk a pound of plums, wipe them and put them into the syrup ; let all boil at once, then draw the saucepan to the side and simmer very gently till the plums are tender without being broken. Then take out the plums and boil up the syrup till it is reduced and thickened ; strain it and pour when cold over the fruit, then they can be put into the pastry.

QUINCE

The quince thrives best near water, and is grown as a standard. It requires very little care except that of planting it in a moist, soft soil. The trees require pruning in the usual way annually. The best variety is the Portugal.

RECIPE

To preserve Quinces whole

The quinces must be quite ripe, and placed in a preserving pan covered with three quarts of cold water ; then take out the quinces. To every pint of water allow three pounds of loaf sugar, and let all boil rapidly in the preserving pan for five minutes, and then put in the quinces again. The syrup must not cover them at first, but when they are half cooked the fruit will be sufficiently covered. The quinces must be

boiled rapidly until soft enough for a skewer to pierce them, which should be in ninety minutes' time. Take out the quinces carefully and lay them on dishes to cool. Run the syrup through a jelly bag and put it back in the preserving pan, and boil very quickly until it will jelly when dropped on a plate. Put the quinces in the boiling syrup and let them simmer for ten minutes. Place each quince carefully in a wide-necked jar, pour the hot syrup over them, and when cold cover in the usual way.

RASPBERRIES

Raspberry canes do best on strong land, moderately heavy and moist and in a sunny position ; with proper treatment they grow well and bear fair crops on light ground, but the fruit is always more or less scanty and in dry seasons there will be none.

The canes, or stools, should be planted in rows four feet asunder and two-and-a-half feet apart in the rows. The ground should never be disturbed to any great extent, and weeds are in all cases best removed by the hand. In dry seasons they should be heavily mulched with manure before the soil parts, with all its moisture, and when the fruit is just beginning to swell off.

The old canes should be cut away as soon as they have done fruiting, and then the young ones thinned out (of the year's growth only), not more than five to each root.

The young shoots should be tied up to wires stretched tightly along the rows and supported by means of stout stakes. Where new plantations are required the suckers are drawn from the roots of the old canes by the hand, with a ball of earth.

The time for planting is from October to the middle of February, and in November these young plants should be pruned.

Raspberries love warmth and sunshine. When pruning the canes, they should not be cut off straight at the top, but prune them to various heights and so avoid a crowded cluster of fruit and foliage among which neither sun nor air can penetrate.

Raspberries are not prone to disease or enemies, their chief foe being the birds, from which they should be protected when the fruit is ripening.

The best varieties are Red Antwerp ; the Fastolf, large, red and excellent ; the Vice-President French, very rich flavour ; Belle de Fontenay ; Hornet ; Norwich Wonder, large and sweet ; Semper Fidelis, for preserving, the largest, and very prolific ; Superlative Northumberland Fillbasket, very fine ; Sweet Yellow Antwerp ; Yellow Globe, for dessert ; Merveille des Quatre Saisons (jaune) ; White Antwerp, a late kind and excellent flavour.

RECIPES

Chartreuse of Raspberries

Pick the stalks from two quarts of raspberries, and put the fruit into a basin with half a pint of cold water and three-quarters of a pound of castor sugar. Bruise all well together, and pour the whole into a jelly bag, and filter it through once or twice ; then add a tablespoonful of brandy and two ounces of isinglass which has been clarified ; a lump of sugar is then added, and a teaspoonful of lemon-juice. Remove the scum as it rises. Pour a little of the jelly into an open mould : when it has set, arrange some raspberries round the edge of the mould, and pour in

more jelly to make the fruit adhere. When that is set, add more fruit and jelly till the mould is full. When set, turn out on to a dish and fill the centre of the mould with whipped cream, flavoured with raspberry syrup.

Raspberry Charlotte Russe

Split twenty-four savoy cakes, and line a Charlotte mould with them. Whip one pint of cream, sweeten with two tablespoonfuls of castor sugar, and flavour with fresh raspberry juice. Fill the centre of the mould with cream, pile the cream high, and ornament the top with fresh raspberries; when firm turn out of the mould.

Raspberry Sponge

Soak three-quarters of an ounce of gelatine in a little cold water for an hour. Dissolve and strain it, and mix with it a gill of raspberry juice made from fresh fruit. Add half a pint of cream, the same of milk, the strained juice of a lemon, and sweeten to taste. Whisk this in one direction till it thickens and looks spongy, then pour it into a damp mould, and turn out when stiff.

RHUBARB

This plant flourishes best in a deeply-worked and rich soil of a loamy nature, which should not be either too stiff nor very light. The roots will remain in good condition and size for five or six years; but, to prevent deterioration, they should be lifted, divided, and replanted in ground that has been trenched to a depth of two-and-a-half or three feet and rather heavily manured every fourth year in the autumn. A good distance in the rows is four feet, with three feet between the plants. When

dividing the clumps, it is best to separate them into single crowns.

If seed is not required the flower-stems should be cut off as soon as they appear. Rhubarb roots are easily forced by placing pots or barrels over the roots in the ground and surrounding them with fermenting manure.

Dancer's Early Victoria and Myatt's Victoria, and Sutton's Reading Ruby are the best kinds, the first and third for forcing and the second for main crop; also Hawkes' Champagne Red is excessively good, as the flavour is rich and the juice very red.

RECIPES

Rhubarb Fritters

Cut and peel some sticks of rhubarb into pieces one inch long. Make a batter with a quarter of a pound of flour, the raw yolk of an egg, two large tablespoonfuls of castor sugar, a tablespoonful of oil, and the white of the egg whipped to a stiff froth. Lay the pieces of rhubarb in a dish and strew castor sugar over them, and moisten with a glass of brandy; let them soak for an hour; then dip them in the frying batter and fry in boiling lard till a nice colour. Serve very hot and powdered with white sugar.

Rhubarb Meringue Tart

Line a tart tin with a nice light paste, and mark the edge prettily, and bake a nice golden. Fill the centre with rhubarb cut into inch strips and cooked in a good syrup coloured with cochineal. Then make a meringue top with the whipped white of two eggs and two ounces of castor sugar, and place over the rhubarb and set in the oven for one minute only.

STRAWBERRIES

The principal points in the culture of strawberries are a deeply-trenched and well-manured soil, somewhat stiff loamy being the best, to make the soil perfectly firm, and to make use of runners from fruitful plants of well-known and proved varieties.

Great care must be taken to prepare the beds. Deep trenching and liberal manure is the first thing, and when the soil is of a light description it ought to be trenched several weeks before planting it.

The ground should be dug two-and-a-half feet to three feet, and the soil well broken up; and a liberal dressing of manure, leaf-mould, ashes, etc., more or less according to the nature of the soil, should be mixed with the top and pit.

The plants should be put out in rows from twenty to twenty-four inches apart, and eighteen inches from plant to plant; and in planting spread the roots out evenly all round, keep the crowns high, and press the soil down *very firmly* with the foot around each.

The soil of the beds should never be disturbed from the time of planting till they are broken up. All weeds should be hand-picked, or else cut off at the surface with a sharp hoc.

The planting should always be done in October, from the runners which have been taken off in July, and planted by dibbling them into a rich soil, where they can be often watered, and where they can be shaded from the sun. These plants are

then lifted with balls of roots and put in their permanent border in October.

All that is necessary beyond this is to keep the beds free from weeds, and to shake in between the rows in the winter a dressing of short manure, which can be lightly forked in before the spring, all old runners and stems having been previously cleared off.

During the time the fruit is swelling it will be beneficial, if the weather is warm and dry, to give two or three soakings of liquid manure, especially if the beds are two years or more old. And it is a good plan to vary the manure watering, giving at one application diluted stable or sheep droppings; soot water the next, and then, perhaps, a little nitrate of soda.

Plants on a sunny morning should be fertilised with the brush.

It is necessary to lay some suitable material between the plants to prevent them being splashed by rain. Sometimes littery manure is used, but it is now generally found that spent tan is best: it is easily laid down and removed, and keeps the slugs away as well as other insect pests. After the tan is removed, if put by in a heap it makes a good fertiliser for any kind of crop.

All runners should be removed till the fruit is gathered; but in spite of removing them there will be, in July and August, a profusion of runners produced, the foliage of which will, as the 'Gardener's Chronicle' says, obstruct the light from the older and principal leaves which are preparing for the formation of the next year's blossoms. These waste runners should be cut away as soon as possible, as they exhaust the soil by their roots.

In cutting away these runners care must be taken to preserve all the true leaves without touching them.

In layering strawberries for the next year it is a good plan to put them into boxes filled with two parts loam and one part decayed horse manure. Make the soil firm and fasten one runner on the top of it with a small peg thrust into the soil. When the box is nearly full of roots sever the plant from the parent and plant out in their permanent quarters.

All runners must be pinched off, as they show where fruit is the chief object.

Though it is necessary, to produce good crops of fine strawberries, that they must be re-planted every third or fourth year in deep and well-manured ground, yet there are some varieties will continue to produce abundance of fruit for years undisturbed—for instance, the fine old-fashioned strawberry Keen's Seedling; British Queen, very large and very fine flavour; Empress of India, similar to British Queen; Lord Sheffield, very firm and good flavour; Gunton Park, very rich in flavour, handsome and hardy, firm, and travels well; Sir J. Paxton, very large and handsome and good colour; President, very large and hardy, and useful for all purposes; Waterloo, a late fruit and of good flavour; Garibaldi, for preserving, very productive; Elton Pine, an early strawberry, and good for preserving; La Grosse Sucrée, bears large fine-flavoured fruit, heavy cropper; Dr. Hogg, very large but late, and does not succeed in all soils; Monsieur Fournier, has immense fruit of a deep purplish maroon colour, with dark crimson flesh and very delicious flavour; Lucie Boissellot, a very fine late

variety, and should be grown ; Noble, very fine, early, and prolific ; Sir Charles Napier, is superb and travels well.

Varieties of the Strawberry.—In selecting strawberries two things must be considered—the kind of soil and situation, and also the purpose for which the fruit is required. A good plan is to plant a trial row or two of each of a dozen or two of sorts, and, after a couple of years' experience, plant those which have succeeded best. Of course, this is a loss of time and waste and spoil of labour, which many will object to. Sir J. Paxton, President, Garibaldi, Sir C. Napier, for productiveness ; British Queen ; Keen's Seedling, Dr. Hogg, Black Prince, Countess, and President, for flavour ; Sir J. Paxton, President, Sir C. Napier, Noble, Countess, J. Veitch, for appearance, colour, form, and size combined ; Marguerite, J. Veitch, Noble, British Queen, Helen Gloede, Waterloo, for size ; Garibaldi (*Vicomtesse Héricart de Thury*), President, Keen's Seedling, Sir J. Paxton, Black Prince, for forcing ; Garibaldi, Elton Pine, Old Scarlet Pine, Newton Seedling, for preserving ; Elton Pine, James Veitch, J. Powell, President, Keen's Seedling, Filbert Pine, Eleanor, La Grosse Sucrée, for light soils ; British Queen, Dr. Hogg, Sir J. Paxton, and most of the others under the last head for heavy soils ; Black Prince, King of the Earlies, Noble, Pauline, Garibaldi, La Grosse Sucrée, Keen's Seedling, best early varieties ; Elton Pine, Frogmore Late Pine, Eleanor, Unser Fritz, and Waterloo, late varieties.

Strawberries in pots should be fertilised on all sunny mornings, using a nice soft camel-hair pencil, neither too large nor too small. The plants should

be kept from green fly, fumigating at once if there are any signs of these pests.

The best month in the year for planting new strawberry beds is April.

The great thing is to trench deeply and manure liberally, taking care to provide free drainage, and make the soil firm. The plants should have as much room as possible, and the runners from fruitful plants only should be used. A change of stock often does much good.

Strawberries should be gathered with short stems attached, and those intended for dessert should be gathered in the early morning, or late in the day when it is cool, as the fruit is then so much fresher and, after picking, keeps longer.

In layering the runners those nearest the plant should be marked, to save as the best. When these runners have taken root, they may either remain where they are till autumn, or they may at once be taken up and planted in rows in the nursery five or six inches apart ; or if they are taken up and planted out they will make fine, large, well-rooted plants for fruit-bearing the next season.

RECIPES

Strawberry Custard Soufflé

Place a large cupful of milk in a double boiler over the fire ; when hot add two tablespoonfuls of flour and four of butter, well rubbed together ; stir until well mixed—perhaps five or six minutes. Beat the yolks of four eggs with a small half-cupful of sugar ; add these to the hot milk ; stir one minute, and remove from the fire to cool. When cold add

the well-beaten whites, and place in a quick oven for twenty minutes. Turn out when cold over a quart of fresh strawberries.

Strawberry Dumplings

Put one pint of flour into a bowl, and rub into it two ounces of butter ; add a teaspoonful of baking powder, mix well, and add a gill of cold milk to make a soft dough ; knead lightly, and roll out into a thin sheet ; cut with a round cutter into good-sized pieces. Put three strawberries into the centre of each, pinch up the dough, and make into a dumpling. Place on a plate and put it into a steamer, and steam for fifteen minutes.

WALNUT TREES

Walnut trees thrive in deep loamy soil, and there is nothing to do to them except pruning very occasionally. Some gardeners never touch the trees from one year to another ; but if the shoots become too luxuriant, then pruning is necessary, to make them send out those short spurs which produce the nut.

The best kinds to grow are the Dwarf Prolific, Noyer Fertile, and Noyer à Bigore.

RECIPE

Walnut Liqueur

Take a hundred young walnuts with soft shells pricked, two quarts of pale brandy, fifteen grains of cinnamon, fifteen grains of cloves, one wineglassful of ratafia, and let all marinade for ten weeks ; then pound and filter, and add one-and-a-half pound of white sugar candy.

MISCELLANEOUS HINTS

Planting Trees and Shrubs

The soil for trees and shrubs of almost all kinds (except rose) need not be very rich, and manure should never be placed in immediate contact with the roots. The ground should be well drained and deeply stirred. Beyond this, little is required except that it should be made *quite firm*, and the trees or shrubs planted *high*, spreading the roots out well, not allowing them to be pressed or twisted into a hole that is too small for them.

A dull, mild, and moist day is best for planting, sunshine and wind being objectionable.

Each shrub or tree should have plenty of room to develop itself properly.

In fruit trees it is most necessary that their roots should lie close to the surface, so that they are acted on by air and sunshine. Of course they must not be fully exposed nor subjected to rapid evaporation, as it is the roots that lie nearest the surface that perform the principal part of fruit producing.

In order to effect this, frequent surface dressings of manure should be given, especially after the trees have begun bearing. Where young trees have

struck too deep, they may be lifted and replanted higher.

An experienced writer and fruit grower says, in respect to planting fruit trees high: 'If all the feeding fibres of a fruit tree of any kind be within a foot of the surface, the growth it makes will be short, pointed, firm and studded with fruit buds or spurs, which, under favourable circumstances, will result in due time in an abundant crop. It is when any of the roots strike downwards, beyond the health-giving influences of air and warmth, that the energies of the tree become wasted in the rank, soft, useless shoots that seldom produce anything; a tree seldom has too many surface roots, but it is a common occurrence for them to have too many deep-lying feeders, and when this occurs they must be either cut away altogether or lifted nearer the surface.'

Fruit Trees

It is a well-known fact that the production of a large quantity of bloom exercises a very weakening effect upon plants of all kinds; therefore, whenever practicable, it is a good plan to pinch out a quantity of the trusses of bloom before they even begin to expand, and, in fact, as soon as they can be perceived and fairly got hold of. Thin them out until but few more are left than would afford a full crop, supposing that one fruit only on each truss comes to anything; if more than this set kindly, the number can again be reduced later on.

Of course this is for pyramids, bushes, espaliers, cordons, &c., for it would be impossible to operate on large standard trees.

Planting Fruit Trees.—Directly the leaves fall is the best time for planting all fruit trees. If the soil is heavy and retentive of moisture, it should be trenched two feet deep, keeping the surface soil in the same position it was before; by this means surplus water from heavy rains passes away more quickly and the wood ripens better. Manure should not be added to the soil except it is very poor, then a small quantity of decayed horse manure would be beneficial.

Starving Fruit Trees.—It is a grand mistake to plant vegetables right up to the stems of the fruit trees; cabbages in particular are so gross feeding that they will soon starve the fruit trees into a weakly state.

Mixed flower borders have the effect of starving fruit trees. They will grow well together for a few years, but it is only a question of time for the plants to get the mastery over the fruit. If intermediate cropping is done at all, it should be at such a distance from each other that the roots of the flowers or vegetables cannot rot the fruit trees.

When to spray Fruit Trees.—The secretary of the Fruit Pest Committee recommends that syringing with Paris green should be done when the leaf bud is first developed, before the blossoming period, and then again after the blossom has disappeared and the fruit has formed. The 'Entomologist,' of the Dominion of Canada, says: 'It decidedly pays to spray fruit trees, as a protection against the various enemies that attack them. This should be done as soon as the petals have dropped, which in most varieties, would be before there is a large surface of foliage.'

Canker in Fruit Trees.—This proceeds from

the rupture of the sap vessels, caused by a sudden change of temperature. A correspondent in 'Gardening' believes that when the sap is rising freely and receives a long check, some of the sap vessels become clogged, and when the sap again rises rupture of the vessels takes place. A bruise or frost would have the same effect. Apple trees are more liable to canker than others. Weakly trees are disposed to this disease.

The great thing is to see the land is well drained, and that the trees get as much sun as possible; keeping the bark clean, destroying insect pests and giving any plant-food the trees may require.

To remove Lichen and Moss from Fruit Trees.—Limewash made with fresh lime and applied with a brush will soon rid trees of these parasites.

PRUNING

The less plums, damsons, cherries, and green-gages are pruned with the knife the better, as it is a well-known fact that the removal of large or moderate-sized branches causes gumming, which leads to canker and death.

The proper time to prune is during the summer months whilst young shoots are growing; when any not required can be taken away without any harm, and the shoots deemed advisable to remain can be stopped at the right point.

If a tree makes too much growth and does not produce fruit, it should be lifted and replanted bodily, if a young one, in the same place, but a few inches higher than before; or where too old to move thus,

either uncover the roots and cut two or three of those that lie deepest and are of the coarsest description right off a short distance from the base of the trunk, or merely lift the roots, branch by branch, from their places and relay them in fresh loamy soil a few inches nearer the surface.

Gooseberries and currants require very careful pruning. Gooseberries and black currants produce the most fruit on the strong young wood of the previous season ; and when these shoots are vigorous and well ripened, they bear along almost their entire length, while the red and white currants fruit chiefly on spurs on the old wood.

The proper method of pruning the two former is to leave the strongest and best matured shoots of the previous season untouched, or, at *most*, shortened back to sound wood, cutting out only the weaker growths altogether.

Red and white currants ought, on the contrary, to be confined to a certain moderate number of leading branches, and the laterals be cut back annually, to within two or three buds or eyes of their bases.

PEAR TREES, TO KEEP BIRDS OFF

Syringe the trees with a mixture of soot, lime, and soft soap. Mix up a tubful of soap and water, and then place in as much fresh lime and soot as will pass through a coarse syringe, and well dress the trees with it. But the best plan of all is to place netting on the trees, which is best done every year soon after Christmas, as the birds begin to peck out the buds very soon after this. Half-

inch netting is best, as that prevents the tomtits from finding their way through.

A few meat bones with a little fat adhering, placed at a safe distance from the tree, will entice tomtits, which are the greatest depredators.

ACARUS GENICULATUS

Is a glossy chocolate-coloured mite which infests the bark of fruit trees. A slight sponge of turpentine will do away with them.

AMERICAN BLIGHT

This is an insect which attacks apple trees. When trees are affected with it the roots should be bared and left exposed to the cold for a few days, and the earth, before being returned, saturated with ammoniacal liquor from the gasworks. In the early part of March the branches should be scraped, and scrubbed with the same ammoniacal liquid, or a strong brine of common salt.

The presence of these insects is ascertained by the white cottony matter found in the cracks and excrescences of apple-tree branches in the spring.

ANTS, TO DESTROY

Place some saucers near their runs, and cover the bottoms of them with sweet oil and put them near their nests. The ants will get in the oil and not be able to get out again.

Sponges dipped in treacle put about their haunts make very good ant-traps.

APHIDES. APHIS

These insects are most destructive, and there is no plant they let alone. There are several species of them :

Aphis Pyramali is an enemy to apples and pears, and is of a grass-green colour.

Aphis persicæ is dark green and devours peaches and nectarines.

Aphis pruni infests plum trees, and is of a very pale green.

Aphis cerasi, a black pest which infests cherries, especially the Morello cherry, and attacks the undersides of leaves.

Aphis coryli, a destroyer of nuts.

Aphis ribis and *Aphis ribis nigræ*, which devote themselves to red and black currants.

Aphis fabæ, known as Black Dolphin, attacks beans.

Aphis pisi is green and affects peas.

Aphis raphani, radish louse, females green, males light red.

Aphis lathyri, sweet pea louse, dark purple.

Aphis dahliæ, dahlia louse, amber colour.

To prevent their appearance, about February, every other year, paint every branch, with a common paintbrush, with a mixture made of Scotch snuff, one pound of quicklime, half a pound of lampblack, one pound of soft soap, and sufficient water to make to the consistency of paint.

When the tops of beans are attacked by the Black Dolphin they should be removed at once and should be syringed with tobacco water or washed two or three times with soapsuds.

When peas are affected, Scotch snuff should be dusted over whilst the dew is still on them.

Cherry trees attacked by the Black Aphis, which is a glutinous insect, should have the wood of the tree as well as the wall they are growing on washed yearly in the rest season with soft soap and water, six ounces to a gallon, adding plenty of soot, lime, and sulphur. When the young shoots are attacked in the summer each shoot should be dipped in a basin of tobacco water just before they are trained

Ladybirds should be encouraged, as they are great enemies to caterpillars, Aphis, and especially to American blight.

There is a machine called Curtis's Lime Duster, by which repeated applications of quicklime can be syringed over apples, pears, and plums, and the pests destroyed,

CATERPILLARS, TO DESTROY

Hang pieces of woollen rag on every tree and bush ; the caterpillars will congregate on them and are easily caught.

Caterpillars on Bush Fruits.—The best plan is to remove the soil in the autumn from under the bushes to a depth of three inches and replace with fresh soil. The gooseberry saw-fly grub buries itself in the ground and becomes a chrysalis, from which in the spring sawflies emerge and fly into the bushes and lay their eggs. The earth containing the chrysalides should be burnt, as nothing else will eradicate them.

COCCUS

These are dreadful pests ; they adhere to leaves and stems and will kill what they attack. There is no remedy but handpicking, washing and scrubbing.

FLIES ON FRUIT TREES

Syringe the wall with a strong solution of Sunlight soap, three ounces to the gallon, adding a wineglassful of paraffin oil.

GOOSEBERRY CATERPILLAR

A shilling bottle of fir-tree oil, mixed with water according to the directions on the bottle, and well syringed, will completely destroy them.

And in the autumn remove a little of the soil beneath the bushes, to take away the cocoons of the insects which are to be found about two inches below the surface ; and in the spring, lime should be sprinkled on the ground.

The caterpillars are small, dark, oval bodies about half an inch long. The parent of these caterpillars is the saw-fly.

EARWIGS

are night destroyers, for, in the day time, they hide away. The best way to trap them is to reverse small pots, and fill them with a screw of paper, on the tops

of sticks. Dip a piece of wool in oil and tie round the stalk a foot from the earth and round the stake : this will quite prevent them climbing up.

GARDEN SWIFT

This is a terrible ravager and loves strawberries especially, though all flowers and vegetables are assailed by it. These moths appear about the end of May, and are very abundant in the evening. They deposit their eggs without discrimination, which soon hatch, says the 'Gardener's Chronicle.' The caterpillars produced are round and yellowish white, with black dots and hairs on the upper parts and sides of their segments. Whole beds of strawberries have been destroyed by these insects.

GREEN FLY

Syringe with soft-soap and water in which a little paraffin has been mixed ; one-and-a-half ounce of soap, one gallon of water, and a wineglassful of paraffin. Stir well and use warm.

LIME-LOOPER

This is a moth which feeds on the leaves of the apple. It appears in November. The caterpillar is reddish, with a bright yellow stripe on each side. The female moth has no wings, so that a piece of cloth dipped in tar and bound round a tree stem prevents its ascent.

MEALY-BUG ON VINES

Lemon oil insecticide will kill mealy-bug. It should be mixed with rain-water and put on to the vines with a brush, taking pains to work it well into all the cracks and crevices of the vine-rods. Another very good remedy is to dip a small camel's hair brush in methylated spirits, and touch the insects with it.

MOTHS ON FRUIT TREES

In the beginning of October the winter moth and the mottled umber moth will come from the chrysalis state in the ground under and near the fruit trees that were infested in the spring, and the female moths will crawl up the trees for the purpose of laying their eggs upon the twigs and branches, therefore some sticky composition should be put round the stems to entrap the moths, or some stout varnished cardboard to bar their progress, as they are quite unable to fly, having only rudimentary wings. These measures must be adopted early in October, and the composition must be kept in working order as long as moths are seen about. Cart-grease made from fats or oils *without any tar* is recommended as the best and safest substance, which may be applied directly to the stems or put upon bands of tough grease-proof paper fastened round the trees with string or bass. If the surface is raked round the trees the chrysalides would

be exposed, many of which could be smashed if the ground, after raking, were beaten down with spades. Upon grass land the grass should be cut off and removed.—‘Farm and Home.’

Magpie moth attacks the leaves of gooseberries, currants, aloe, and even the peach in early summer.

RED SPIDER

Red spider is one of the gardeners’ greatest pests. It is so small it is almost invisible to the naked eye. When a plant is much infested by them it has the appearance of being scorched.

The best remedies are fumigating with the vapour from sulphur, and then syringing the plants continually with water afterwards.

It is a good plan to beat up soft soap in warm water, three ounces to the gallon, and add as much finely dissolved clay as will make it into a thick paint. To this add three or four handfuls of sulphur, and keep the mixture well stirred. Whilst applying it to walls and also on the stems of fruit trees, soot mixed with it takes away the objectionable yellow colour.

SCIARA, OR PEAR MIDGE

When a pear falls often, if it is cut open it will be found core-eaten and with a brown powder; which is caused by the larva of these insects. They appear early in July. They survive the winter and deposit their eggs in the blossom when it opens in early spring. The larva eats its way into the core

of the young fruit, and again eats its way out at one side when the time arrives for it to bury itself in the ground and pass into the chrysalis form.—Kollar.

SLUGS

Are woful destroyers of fruit. The best plan to rid the plants of them is to water the earth with lime water and strew lime over the ground, and at the end of a week give a surface dressing of salt. Consult 'Johnson's Dictionary of Gardening' for quantities.

SNAILS IN A GARDEN

The only way of dealing with them is to catch them, and they must be looked for early in the morning or evening. If they have any favourite wall they infest, a preparation of train oil and soot daubed along the bottom is a very good barrier.

THE SAW-FLY

This is a glossy grub with a shining matter covering the body, and chiefly attacks pear trees.

THRIPS

Thrips are fearful scourges to ripe plums and peaches, &c., and cause them to fall. They are of a buffish colour and hairy. Scotch snuff sprinkled over with a sprinkler is a good remedy.

WASPS, TO DESTROY

The best way to destroy wasps' nests is by dropping a tablespoonful of liquid cyanide of potassium just at the entrance to a nest. This will kill or stupefy every wasp entering or leaving the nest, and when all becomes quiet the comb should be dug out and destroyed, as well as the insects themselves.

WIREWORMS

Are terrible pests; to get them out of the soil the only plan is to dig it constantly and pick them out.

To entrap them it is a good plan to bury potatoes in the soil, and put a stick into each potato, which answers as a handle by which it may be taken up, so as to destroy the wireworms. They are particularly fond of pansies, and it is good to grow round the beds an edging of daisies, the roots of which they devour with avidity.

WOODLICE

Woodlice are most injurious to many plants, fruits, &c., by gnawing off the outer skin. Gas-lime will expel them from their haunts, and two tiles, kept one-eighth of an inch apart, make a capital trap.

Woodlice on Peach Trees.—Hollow bean-stalks five inches long placed amongst the branches make capital traps, and should be examined once a day and the insects destroyed. These traps should

be set when the fruit begins to ripen. And clear the ground of all dry mulching material.

Woodlice love dry quarters and object to being frequently disturbed.

CURRENT PROTECTORS

Procure four stakes an inch in diameter and four feet long, and two strong wooden hoops three feet in diameter. Nail the stakes, at equal distance, to the hoops, allowing one hoop to be six inches within the bottom of the stakes, and the other even with their tops. Next, fasten eight smaller stakes between the four stakes and even with the top and bottom hoop, place the machine topsy-turvy, and drive in slightly some tin tacks, four inches apart, all round the edge of the hoop. Return the machine to its first position, and drive some tacks round the upper edge of the hoop. Lay it now on its side and drive some tacks four inches apart the whole distance between the hoops on one of the four stoutest stakes, and then fasten a net round and over the top. Sharpen the four-inch legs, and it is complete. These netted protectors will keep off frost in the spring as well as birds.—‘Garden Work.’

FRUIT, TO PACK

To Pack.—Fruit should be *most* carefully packed, and in packing care must be taken that every package is *fully* filled. If the basket is too large for the quantity, put an extra layer of

moss, soft hay, paper shavings at the bottom, and when the packing is finished the lid should rest firmly and gently on the top. Grapes, peaches, pears, and plums should be each wrapped in soft tissue paper.

Strawberries should be packed in shallow boxes holding two layers of fruit. Cover the bottom with strawberry leaves and put each fruit in a strawberry leaf, and place plenty of strawberry leaves between the layers and on the top. Fruit that has to be sent a long distance should be gathered and sent before it is ripe.

To Protect.—The best protection is a material called *Frigi domo*. It is a mixture of wool and hair, a non-conductor of heat, thin and light. It is very wide—at least it is, I consider, best to buy the three or four yards wide, though it is to be had yard-wide only.

The best way to hang it is to place it so that it only touches the wall or fence at the top, and is borne out from it at an angle at the bottom ; and it should be so arranged that it cannot blow backwards or forwards against the blossom. Or curtains may be made by hanging them on nails at the top of the wall, and then a few long pegs placed at the bottom on which the material can be tacked.

Fruit Rooms

Wherever it is possible there should be a fruit room in a garden, as it so often happens fruit has to be picked before it is ripe for fear of its spoiling in its fall. This room should be airy and dry, and the temperature never above 60° nor below 40°.

It is necessary there should be a good window in it, which should open top and bottom; air must be let in and the damp let out. Fruit keeps best in the dark; and in severe weather the window should be matted up to keep out the frost. A table made of laths is the best to lay the fruit on, and the latter should be picked over pretty often and all bad or specked fruit taken away.

Choice pears should be wrapped each one in paper, and arranged one layer deep in shallow boxes.

Moss on Gooseberry Bushes

Scrape the moss off, wet the bushes and dust them well with dry powdered lime, also dig a dressing of lime on the ground round them. Many gardeners advise painting the bushes all over with a mixture of quicklime, soot and clay, made to the consistency of paint, with the addition of a little melted rough fat from the kitchen, which will make the paste stick to the branches.

GRAFTING WAX

Melt half an ounce of wax and the same quantity of fat in a pipkin over a fire, then break up half an ounce of red sealing-wax in pieces and put into it, and keep stirring the whole until all are thoroughly melted and incorporated together. Finally, stir in a very small quantity of honey and pour the mixture into moulds, and stir gently till it begins to set.

MELONS SPLITTING

This is caused by a damp atmosphere ; and when there are indications of this, the house should be ventilated at night and not so much water given. Some varieties of melons are more liable to be injured by the fruit splitting than others, especially the Scarlet Gem. The splitting generally occurs just at the time the fruit is changing colour, and it is often caused by watering too much when the fruit begins to ripen, which affects the skin by contracting it when water is applied, if the fruit has been kept rather dry.

PYRAMID FRUIT TREES

These are called Quenouilles ; with a central stem, and the branches trained in horizontal tiers, the lowest being the longest, and the others gradually lessening in length as they do in age, so that the tree acquires a pyramidal form.

SCREENS

For wall trees glass is the best of all screens, and may be employed as glazed frames, of a length extending from the coping of the wall to the surface of the soil, about two feet from the stems of the trees.

SHANKING

This is a species of gangrene which attacks the footstalks of grapes, and the stems of cabbages which have vegetated through the winter. In the grape it arises if the vine is deficient of sap, either in the leaves, flower, or fruit ; it rarely appears in the grape if the roots of the vine are within the house.

In the cabbage it arises from the freezing of the stalk just where it comes in contact with the soil. The best preventive is to dress the soil with salt and charred vegetable matter in the spring and autumn.

STANDARDS

These are trees unsupported by wall or trellis.

Full standards are trained with tall straight stems six or seven feet high, clear of branches, and are then allowed to branch out.

Half standards are trees trained with short stems only two or three feet high, then suffered to branch out at that height to form heads ; having low heads, the fruit is more easily gathered. Concave dwarfs have the middle hollow, and the branches all round in a cup form. Horizontal dwarfs have the branches extended all round in a flat or horizontal position, but the concave dwarf is to be preferred.

TOBACCO PAPER

Saturate paper with a decoction of tobacco, and burn it.

TOBACCO WATER

Is usually made from tobacconists' liquor, made of ammonia and the acrid oil of the plant. To every gallon of this, five gallons of water should be added.

This mixture is best put on with Read's Garden Syringe, and may be sprinkled over the trees, carefully wetting all the leaves. It should only be done in the hottest sunshine, as the effect is then much greater than it is in dull weather.

TRENCHING

Johnson, in his Dictionary, advises: 'Begin by taking out a trench two spades deep and twenty inches wide, and carry the earth to the opposite end to fill up and finish the last ridge.

'Measure off the width of another trench; then stretch the line and mark it out with the spade; then proceed in this way till the whole of the ridges are outlined, after which begin at one end and fill up the bottom of the first trench with the surface or top spit of the second one; then take the bottom spit of the latter and throw it in such a way over the other as to form an elevated sharp-pointed ridge.'

WASP AND BEE STINGS

Apply a poultice of saleratus water and flour, or rub the place where stung with a little strong ammonia, which is a very effective cure.

WEED KILLERS

Handweed, and then on a dry day in spring time dress the walks with salt. One of the most efficacious and simplest ways is by pouring *boiling* (scalding) water over the paths, which kills any insects that may be about.

WOOD LABELS, TO WRITE ON

Wipe them over with a rag moistened with thick white paint, rubbing it in well, and leaving very little on. Write on them while still wet, and the writing will last as long as the wood.

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