

## Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

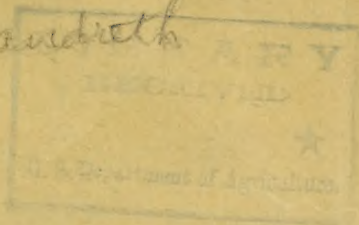


62.73

1850

David Landreth

""



Pa



# DESCRIPTIVE CATALOGUE

OF THE

## GARDEN SEEDS

CULTIVATED ON THE GROUNDS OF

**DAVID LANDRETH,**

**Philadelphia.**

1850

---

☞ The quality of Landreth's seeds is now so generally known, that there are but few persons who have occasion to purchase seeds, that can be unacquainted with them; such, if any there be, are referred to the remarks on the cover of this book.

\* \* Observe the varieties in *italic letters* are the same, or essentially the same, with those in **SMALL CAPITALS**, which immediately precede them.

### ARTICHOKE.

#### LARGE GLOBE.

The part principally *used* is the pulpy receptacle in the flower heads, termed the *bottom*, freed from the bristles or seed-down. The tender central leaf-stalk or mid-rib of the leaf, blanched, is also used, and by some thought preferable to the Cardoon. Plant the seed early in the Spring, three or four inches apart in rows, the latter separated so as to admit of hoeing—when a year old, transplant to permanent beds, allowing each plant two or three feet square of room—protect during winter by raising over them a mound of light dry earth.

### ASPARAGUS.

#### LARGE GREEN PURPLE TOP.

There are, it is said, several varieties of Asparagus, but the difference mainly arises from the nature of the soil. On strong loamy land the growth is more robust, and the shoots more tender than on sandy soil. Early in the Spring soak the seed in warm water for 24 hours, then drill it thinly in rows sufficiently wide apart to admit the hoe—when two years old, they may be transplanted into permanent beds, which should be so situated as to cast off an excess of moisture. A convenient width for the beds is four feet; the plants placed twelve inches apart in each direction; they should be planted at least four inches beneath the surface, well manured at the time, and annually thereafter.

## BEANS.

BEANS—(*English.*)

1. EARLY MAZAGAN,  
*Long Pod,*  
*English Horse Bean,*
  2. SWORD LONG POD,
  3. BROAD WINDSOR,
- BEANS—(*Bush, or Snap Shorts.*)
4. EARLY SIX WEEKS,  
*Early Mohawk,*
  5. RED SPECKLED VALENTINE,  
*Red Marrow,*
  6. BROWN SPECKLED VALENTINE,  
*Refugee, or Thousand to one,*
  7. RED FRENCH,
  8. CRANBERRY BUSH,

9. ROYAL DWARF,  
*White Kidney,*
  10. EARLY YELLOW SIX WEEKS,
  11. CHINA RED EYE,  
*Early China,*
- BEANS—(*Pole, or Runners.*)
12. LARGE LIMA,  
*Butter Bean,*
  13. CAROLINA SEWEE OR SABA,
  14. SCARLET RUNNER,
  15. RED CRANBERRY,
  16. WHITE CRANBERRY,
  17. WHITE DUTCH,
  18. WREN'S EGG, OR HORTICULTURAL.

Nos. 1, 2 and 3 are hardy, and may be planted quite early, indeed should be, to secure crops, as they do not readily support heat. Nos. 4 to 11 are known as Dwarfs, or Bush Beans. The earliest is No. 4; Nos. 5, 6, 10 and 11 are much esteemed kinds. They may be planted for the first and succession crops from the middle of Spring, till close of Summer—the usual mode of culture is in rows, two or three in a clump, at intervals of 10 to 12 inches. Those under the head of *runners*, require poles. Nos. 12 and 13 are sensitive to cold, 12 particularly, and should not be planted till close of Spring. They may be forwarded by sprouting them in a hot bed, and transplanting at the proper time. No. 18 is an excellent “snap short,” or may be shelled, when more advanced.

## BEET.

1. EXTRA EARLY TURNIP-ROOTED,
2. EARLY TURNIP-ROOTED RED,
3. LONG BLOOD-RED,
4. SWISS CHARD,
5. SILESIAN, OR SUGAR,
6. MANGEL WURTZEL.

Nos. 1, 2, and 3 are esteemed the best for table use: No. 1 has been recently introduced, and is extremely early, it is light colored, but valuable as the earliest in season. No. 2 is somewhat earlier than 3, and is equally good for winter use; may be sown in drills from early in the Spring, till the commencement of Summer. The plants should stand six or eight inches apart in the drills, but the seed should be put in thicker, to secure a full crop. A good plan is to drop several seeds together at proper distances, and when up, remove all but the most vigorous plant in each group. The *leaves* of No. 4 are used after the manner of Spinach—the *mid-rib* of the leaf as Asparagus; cultivated as is the common Beet, but requires more room. The culture of No. 5 is now very generally understood. Where a large crop is desired, the rows should be wide enough for horse-hoe tillage. As food for stock it is deemed about equal to that of No. 6, which is cultivated in precisely the same mode. To preserve beets during winter, pack them in a dry cellar in horizontal layers, mixed with earth; or in hills in the open air, with two or three feet of earth over them.

## BORECOLE.

1. DWARF GERMAN GREENS, OR KALE,
2. SCOTCH KALE.

Under the head of Borecole is usually classed a large variety of the

cabbage tribe, known as different kinds of *Kale*, but very distinct in appearance and modes of growth. No. 1 is an excellent green for Winter and Spring use; being dwarf, it is easily preserved during severe weather. Sow early in Autumn in good ground, either broad cast or in drills, and treat as for Winter Spinach. Sow No. 2 in seed-bed middle of Spring, and transplant and treat as directed for Winter Cabbage. This variety of *Borcole* is of upright growth, and not so well adapted for severe climates as No. 1.

### BROCCOLI.

- |                                   |                         |
|-----------------------------------|-------------------------|
| 1. PURPLE CAPE, (Imported.)       | 3. SULPHUR, (Imported.) |
| 2. LARGE EARLY WHITE, (Imported.) | 4. WALCHEREN.           |

The Broccoli produce heads like Cauliflower, in Autumn. No. 1 appears to be the best adapted to our climate, indeed it is the only one to be relied on. Sow in seed-bed middle of Spring, transplant into very rich ground when eight to twelve inches high, and manage generally as usual with Winter Cabbage.

### BRUSSELS SPROUTS,

Are cultivated for the small heads which spring in considerable numbers from the main stem. Much esteemed in some parts of Europe, but here it has attracted but little attention. Sow in seed-bed middle of Spring, and transplant and manage as with Winter Cabbage.

### CABBAGE.

- |                            |                                  |
|----------------------------|----------------------------------|
| 1. EARLY YORK, (Imported.) | 4. EARLY SUGAR LOAF, (Imported.) |
| <i>Early May,</i>          | 5. EARLY BATTERSEA,              |
| <i>Early Emperor,</i>      | <i>Early Drumhead,</i>           |
| <i>Early Heart-Shaped,</i> | 6. GREEN CURLED SAVOY,           |
| <i>Early Royal Dwarf,</i>  | 7. LARGE DRUMHEAD SAVOY,         |
| 2. LANDRETH'S EARLY YORK.  | 8. RED DUTCH (for pickling),     |
| 3. LANDRETH'S LARGE YORK,  | 9. LARGE LATE DRUMHEAD,          |
|                            | 10. FLAT DUTCH,                  |
|                            | 11. BERGEN.                      |
|                            | 12. GREEN GLAZED.                |

No. 1 is the first early; Nos. 2, 3 and 4 follow in quick succession. Those which we have named as varieties of No. 1 are so nearly alike that it may be difficult to point out the difference, and the purchaser of No. 1 will obtain all the advantage derivable from the culture of the whole number. No. 2 & 3 are valuable sorts, of larger growth than No. 1, not quite so early, but more robust, and support the heat better, therefore well suited to the south. No. 7 is a desirable variety for winter use, having the tenderness of the Savoy, with the size and firmness of the Drumhead. Nos. 9, 10 and 11 are nearly alike; they each produce large hard heads, and are cultivated for the winter supply. It may be well to remark that no dependence should be placed in imported Drumhead or Flat Dutch Cabbage seed; we have never seen even a tolerably good head produced by European seed, and yet much of it is annually imported and vended. The early and Summer varieties are usually sown in seed-beds early in Autumn, protected therein or in cold frames during Winter, and transplanted early in the Spring. Where the climate is mild and the land light and dry, they are planted out in the Autumn, in which case they head earlier than those put out in Spring. Should a supply of plants not have been obtained in Autumn, sow in hot-bed very early in Spring, or somewhat later, on a warm border in the open air. But let it be borne in mind that in no case can fine cabbage (especially the earlier kinds) be had, unless on *heavily manured*

and well tilled land—heavy or strong loamy land is best adapted to this crop, though deep tillage and strong manure will produce good heads on almost any soil. The Autumn and Winter sorts, sow in seed-bed middle to latter end of Spring, and transplant early in Summer. To have these kinds head early in the Autumn as a succession crop, sow at the same time with the early sorts. The *cabbage fly* is frequently so voracious as to devour the young plants the moment they appear above ground, and inexperienced persons are thereby led to doubt the vitality of the seed. With every exertion it is difficult to destroy the *fly*—a solution of tobacco freely sprinkled over them, or air-slacked lime dusted on the leaves when damp, is sometimes effectual. Another method is to secure a hen having a young brood, in a coop, the chicks having free access to the plants, exterminate the flies. Recent experiments with a solution of whale oil soap, frequently sprinkled over the plants, have resulted favourably—a weak solution of common soft soap, or brown soap, would perhaps answer, where the former was not obtainable. As a last resort, sow in boxes elevated two or three feet above the earth; when the plants are established, place the boxes on the ground, else the plants may burn. To keep the heads during Winter, bury the stalk and part of the head with earth—over which, if the cold be severe, sprinkle straw.

## CARDOON.

### LARGE SOLID STALKED.

The tender stalks of the inner leaves rendered white and delicate by earthing up, are used for stewing; and for soups and salad in Autumn and Winter. Sow early in the Spring, and when one year old, transplant to permanent positions,—allow each plant two or three feet square space.

## CARROT.

- |                 |                           |
|-----------------|---------------------------|
| 1. LONG ORANGE, | 3. ALTRINGHAM, OR FIELD,  |
| 2. EARLY HORN,  | 4. LARGE WHITE, OR FIELD. |

Nos. 1 and 2 are esteemed the better kinds for table use. The Early Horn is an admirable variety, and equally good for Summer and Winter use. Nos. 3 and 4 are grown for stock; though probably No. 1 is as good for that purpose: it does not grow quite so large as No. 4, but is more nutritious. For domestic use, sow early in Spring in drills, in *deeply dug and well manured ground*—the drills should be twelve or eighteen inches apart—when the plants are up a few inches, weed and thin them, so as to stand five or six inches from each other, except those intended for early use, which may be thinned by drawing the daily supply. In field culture, the drills should be sufficiently separated to admit the horse-hoe, say thirty to thirty-six inches. To preserve during Winter, remove them to a cellar, or protect them where they stand.

## CAULIFLOWER.

- |                               |                            |
|-------------------------------|----------------------------|
| 1. EARLY ASIATIC, (Imported.) | 2. LATE DUTCH, (Imported.) |
|-------------------------------|----------------------------|

Sow the early sort in seed-beds beginning of Autumn, keep them in a "cold frame," protected from severe frost during Winter, and transplant to very rich ground as soon as frost ceases. Hand-glasses or boxes placed over them at night, when they are first put out, are useful. The late variety matures in the Autumn, and is sown at the same time, and managed similarly to Cape Broccoli, (which see.) It is not, however, so certain to succeed as the Broccoli, which it resembles in quality—nor is it a better vegetable when obtained.



## CELERY.

1. WHITE SOLID,
2. RED SOLID,

3. CELERIAC, OR TURNIP-ROOTED.

There are several sorts lately introduced, as "Silver Giant," "Lion's Paw," "Giant Red," which we have tested without discovering any essential difference between them and the old varieties. Nos. 1 and 2 we believe are fully equal to any known. Sow quite early in the Spring in a moist place and convenient to water, which give freely in dry weather as the plants make progress. When the plants are six inches, more or less, in height, transplant a portion into trenches, formed in well manured land—which repeat at intervals of two or three weeks, for a succession, until the necessary quantity be set out. It is not prudent to surcharge the land with manure, which sometimes burns the plants; a safer plan is to put a part on the surface, around the plants, which in the course of tillage becomes incorporated with the soil. As they advance in growth, blanch, by earthing up gradually; that intended for late Winter and Spring use, had better not be blanched at all, preparatory to being laid up.

## CHERVIL.

This vegetable is used as a Salad. Sow in narrow drills early in the Spring, and again after the heat of Summer.

## CORN SALAD, OR VETTIKOST.

Used as a small salad throughout the Winter and Spring. Sow thickly in drills first of Autumn, and sprinkle with straw on the approach of severe weather.

## CORN (INDIAN.)

- |                                 |                       |
|---------------------------------|-----------------------|
| 1. SWEET, OR SUGAR,             | 5. COOPER'S PROLIFIC, |
| 2. EARLY CANADA,                | 6. TUSCARORA,         |
| 3. EARLY YORK, OR ADAM'S EARLY, | 7. WHITE FLOUR.       |
| 4. WHITE FLINT, EARLY AND LATE, |                       |

No. 1 is the best table Corn; Nos. 2 and 3 are the earliest; No. 5 is a productive kind for farm culture. To grow No. 1 of large size, and in full perfection, the land should be in good condition and recently manured.

## CRESS. PEPPER GRASS.

Used as small salad. Sow very thickly in shallow drills on a smooth surface, at short intervals throughout the season.

## CUCUMBER.

- |  |                             |
|--|-----------------------------|
| 1. EARLY FRAME, OR TABLE,<br><i>Short Prickly,</i> | 2. LONG GREEN, OR TURKEY,   |
|  | 3. GHERKIN, (for pickling.) |

No. 1 is a short prickly variety, quite early and productive. No. 2 is the best of the long varieties, principally used for pickling; though some families prefer it for slicing. For early use, plant in hills on a warm border, latter end of Spring, and for a succession crop on an open compartment. For Pickles, plant middle of Summer, and manage as usual with the early kind. No. 3 is used altogether for Pickles, and cultivated in the ordinary mode.

## EGG PLANT, OR MELONGENA.

1. LARGE PURPLE,

2. EARLY PURPLE.

Sow in hot-bed or other protected place very early in the Spring—and late in Spring transplant into very rich ground. The seed does not vegetate freely—repeated sowings are sometimes necessary.

## ENDIVE.

1. CURLED,

*Green and White Curled,*

2. BROAD-LEAVED,

*Batavian, or Scarolle.*

No. 1 is the variety in common use in this country, though No. 2 is more esteemed in Europe. Sow at close of Spring to middle of Summer in shallow drills; when up an inch or two, thin out to stand a foot apart—tie up to blanch as needed.

## KALE.

1. SCOTCH CURLED, (SEE BORECOLE.) 2. SEA.

No. 2 is in high repute in England. It is forced into growth early in the Spring, blanched and used as Asparagus. Plant in hills about two feet apart. For full directions, see most works on gardening.

## LEEK.

LARGE LONDON,

*Scotch, or Flag.*

Sow in seed-bed middle of Spring—when the plants are four or five inches high, transplant into rows—plant the rows wide enough apart to admit the hoe between them.

## LETTUCE.

1. EARLY CURLED, OR CUT SALAD,

5. PHILADELPHIA CABBAGE,

2. EARLY CABBAGE,

6. CURLED INDIA,

*Butter Lettuce,*

7. WHITE COS,

3. BROWN DUTCH,

8. GREEN COS,

4. ROYAL CABBAGE,

9. ASIATIC CABBAGE.

*Drumhead,*

*Grand Admiral,*

*Imperial,*

The kinds enumerated are perhaps more numerous than need be cultivated, and the same variety has frequently so many local names, it is difficult to designate them. No. 1 is used as a "small salad," and sown very thickly on a smooth surface early in the Spring. Nos. 2 and 3 are good sorts, of about equal merit. Nos. 4 and 5 succeed 2 and 3, and produce large firm heads. No. 6 is a valuable variety, and stands the heat well. Nos. 7 and 8 are very crisp and tender, but soon shoot to seed. To have fine head Lettuce, sow in seed-bed from commencement to middle of Autumn—protect the plants by a cold frame, or with litter as they stand in the ground; early in the Spring transplant them into rich ground. For a later supply, sow in drills from time to time, during Spring and Summer—when up a few inches, thin out, leaving plants at proper distances. For this purpose the Royal and Philadelphia Cabbage, and India, are the better kinds.

## MELON.

- |                       |                           |
|-----------------------|---------------------------|
| 1. NUTMEG,            | 4. CAROLINA WATER,        |
| 2. CITRON,            | 5. MOUNTAIN SPROUT WATER. |
| 3. TURK'S CAP CITRON. | 6. MOUNTAIN SWEET WATER.  |

Nos. 1 2 and 3 are fine kinds, of the old Canteloupe or Musk variety, which is no longer cultivated. The Citron is of moderate size, but exquisite flavor. The Nutmeg is of larger growth, very highly scented and esteemed; they are known, probably with slight variations, under several names. Plant in hills of light soil latter end of Spring. Pumpkins and Squashes, if grown near by deteriorate them. The Mountain Sprout attains a large size, and is excellent in every respect. No. 6 is a new variety supposed a hybrid between the Spanish and Mountain Sprout,—it commands the highest price in the Philadelphia market, size medium, very sugary. Plant Nos. 4, 5 and 6 in hills of light sandy earth latter end of Spring.

## MUSHROOM SPAWN.

Kept on sale in the form of blocks or bricks. Planted in hot-beds and banks of dung covered with earth. For directions to cultivate, see most works on gardening.

## MUSTARD.

WHITE,

BROWN.

Both varieties are sown like Cress, and used as it is, as small salad. The seed of the white has proved useful in dyspepsia. We import this of a better quality than can usually be obtained, and supply Druggists on favorable terms. From the seed of the brown is manufactured the condiment in daily use.

## NASTURTIUM, OR INDIAN CRESS.

The flowers and young leaves are used as salad. The seed-pods with foot stalk attached, are gathered whilst green and tender, and pickled, as a substitute for Capers.

## OKRA.

This vegetable is used extensively in warm climates in Soups and Stews; it is highly nutritious, and deemed unusually wholesome. With us its use is on the increase, though probably it may never rival the Tomato, which was introduced about the same period. Plant the seeds late in Spring, in hills or drills—if in hills, two or three feet apart, and two to three plants in each—drills, three feet apart, and 8 or 10 inches between the plants. The seed is liable to rot in the ground, and should be put in thickly to secure the requisite quantity of plants. Very rich ground is demanded by this vegetable.

## ONION.

- |                              |                            |
|------------------------------|----------------------------|
| 1. SILVER SKINNED, OR WHITE, | 3. LARGE RED WETHERSFIELD. |
| 2. LARGE YELLOW STRASBURG,   |                            |

South of New York the climate is usually too warm to grow Onions to perfection the first season. In the Eastern States they are reared to full size, when the seed is drilled early in the Spring, in strong land, and the

bulbs thinned to stand two or three inches apart, with ample room between the drills for hand hoe-culture. No. 3 is found to succeed better by this method than any other kind, and we occasionally see in Pennsylvania fine bulbs of that variety, grown by the New England process. Nos. 1 and 2 are the varieties most esteemed at Philadelphia, and we manage them as follows: Sow the seed early in the Spring, very thickly, in beds or drills—at mid-summer, or whenever the tops die, remove them to a dry place—early in the following Spring re-plant them in rows, the bulbs two inches apart, the rows wide enough to hoe between them. By this process Onions of a large size are obtained early in the season. *Observe*, if not sown quite thickly in the first instance they attain too large a size, and when replanted the ensuing Spring shoot to seed.

## PARSLEY.

CURLED, OR DOUBLE,

PLAIN, OR SINGLE.

There are several sub-varieties of the above, but not much approved. Sow early in the Spring, in rows or beds, the former is the better mode. If the seed be soaked in warm water some hours immediately before sowing it, it will vegetate more speedily. It is not uncommon for it to lay in the ground two or three weeks before it vegetates.

## PARSNIP.

SUGAR,

*Hollow Crowned, or Cap,  
Lisbonaise.*

Sow early in the Spring in good ground *deeply dug*. The best mode is in drills, eighteen inches apart. When the plants are up two or three inches, thin them to stand six or eight inches apart. The Sugar or *K. low Crowned Parsnip* is decidedly the best.

## PEAS.

- |  |                                  |
|--|----------------------------------|
| 1. LANDRETH'S EXTRA EARLY,   | 7. LARGE WHITE MARROWFAT,        |
| 2. EARLY FRAME,<br><i>Early Washington,<br/>Early May, &amp;c. &amp;c.</i> | 8. PERUVIAN BLACK-EYE MARROWFAT, |
| 3. EARLY CHARLTON,<br><i>Golden Hotspur,</i>                               | 9. KNIGHT'S DWARF MARROWFAT,     |
| 4. BISHOP'S DWARF PROLIFIC,  | 10. KNIGHT'S TALL MARROWFAT,     |
| 5. DWARF BLUE IMPERIAL,  | 11. MATCHLESS MARROWFAT,         |
| 6. ROYAL DWARF MARROWFAT,  | 12. BLUE PRUSSIAN,               |
|  | 13. DWARF SUGAR, OR EAT-POD,     |
|  | 14. TALL SUGAR, OR EAT-POD.      |

The fourteen varieties of Peas above named are selected from an almost interminable number: and as they are occasionally ordered, we keep on sale several which might be dispensed with. No. 1 is unquestionably the earliest known: it was introduced by us more than twenty years since, and has to the present maintained the lead. There is reason to believe peas are sold at seed-shops as "Extra Early," which are not the genuine Landreth's Extra Early. No. 2 is an excellent variety, long known under numerous local names, and is some 10 days later than No. 1. No. 3 is a productive sort, and succeeds No. 2. No. 5 is a luscious variety, generally esteemed. Nos. 6, 7, 8 and 12 are very productive, and when sown at the same time with the early varieties, form an uninterrupted succes-

sion. The Pea thrives best in light loamy soil. The early sorts demand rich ground. Sow in drills which may be drawn singly or two nearly together. When the plants are up a few inches, hoe them and draw earth to the stems, and when they begin to vine, rod them. The first plantings to be made so soon as the ground will work, and for a regular succession sow at short intervals during the Spring and early part of Summer.

### PEPPER.

- |                              |                      |
|------------------------------|----------------------|
| 1. LARGE SWEET, BELL-SHAPED, | 3. CATENNE, OR LONG. |
| 2. TOMATO, OR FLAT,          |                      |

Nos. 1 and 2 are principally used for pickling when green. The sweet is quite mild, and attains large size. No. 3 is usually ground, when ripe and dried, for table use, though the green pods are also pickled. Sow each kind in drills, on a warm border late in Spring or commencement of Summer, and thin them to stand 16 or 18 inches apart. Or they may be sown early in the season in a frame or flower-pot, and transplanted.

### POTATO.

- |                    |            |
|--------------------|------------|
| 1. FOX'S SEEDLING, | 3. FOXITE, |
| 2. WALNUT LEAVED,  | 4. MERCER. |

Nos. 1 and 2 are very early, and boil dry and mealy when quite young. Nos. 3 and 4 are cultivated for later supplies; No. 3 is particularly good, perhaps the very best, though a shy bearer and therefore not so profitable as others. No. 4 is a productive variety, much esteemed at Philadelphia, and is the principal kind sold in that market. There are two varieties of SWEET POTATO grown in New Jersey for the supply of this section; the *yellow and red*; they are somewhat tender, and may be advanced by sprouting the roots in a hot-bed; and when all danger from frost has passed, slipping off the sprouts and planting them during a moist time.

### PUMPKIN.

- |                             |             |
|-----------------------------|-------------|
| 1. CASHAW,                  | 3. MAMMOTH. |
| 2. COMMON FIELD, OR CHEESE, |             |

There are several varieties of the Pumpkin, of which No. 1, a long crooked-necked kind, is deemed best for cooking. No. 3 is cultivated as a matter of curiosity more than from its merit. Plant latter end of Spring in hills eight or ten feet apart each way. They are, however, from the space they occupy, unfit for garden culture.

### RADISH.

- |                            |                               |
|----------------------------|-------------------------------|
| 1. LONG SCARLET SHORT-TOP, | 6. SUMMER WHITE,              |
| 2. LONG SALMON,            | 7. WHITE SPANISH,             |
| 3. WHITE TURNIP-ROOTED,    | <i>Fall, or Winter White,</i> |
| 4. RED TURNIP-ROOTED,      | 8. BLACK SPANISH,             |
| <i>Cherry,</i>             | <i>Fall, or Winter Black.</i> |
| 5. YELLOW TURNIP-ROOTED,   |                               |
| <i>Yellow Summer,</i>      |                               |

The two first named are not very dissimilar; No. 1 is generally preferred for its brilliancy of color, though No. 2 is the most brittle, and of course the best. Nos. 3 and 4 are excellent varieties and early. They (the four first named) are generally used for the earlier sowings, which

should be made on a sheltered border, as soon in the Spring as the ground can be worked. The land should be well manured, deeply dug, and raked free from clods and stones: if cold weather return after the seeds have sprouted, protect by cedar-brush, straw, &c., which should be removed so soon as it may be prudent so to do. Nos. 5 and 6 are better adapted to the Summer than the preceding, which in warm dry weather soon become tough and sticky. For an uninterrupted succession, sow these varieties at same time with the earlier kinds. Nos. 7 and 8 are grown for Winter use; sow at close of Summer or early in Autumn, and when ripe store in the cellar.

### RHUBARB, OR PIE PLANT.

This species of Rhubarb, of which there are several varieties, is cultivated for the footstalk of the leaf, which possesses an agreeable acidity, and resembles the gooseberry when made into pies or tarts. It is fit for use before green fruit can be had, and is an excellent substitute, becoming much used. Sow the seed, in seed-bed early in the Spring, and transplant in the Autumn or ensuing Spring, to any desired situation, allowing the plants two or three feet square. The roots continue vigorous many years.

The Victoria, (which does not perpetuate itself by seed) is the largest known; the stalks when well grown are as thick as a man's wrist, and weigh a pound each. The plants are for sale by D. Landreth at \$6 per dozen.

### RAPE, OR COLEWORT.

This vegetable is mainly cultivated for the seed, from which Oil for manufacturing purposes is extracted, and the cake or residuum fed to cattle, which it fattens with astonishing celerity. The seed unbroken, are fed to cage birds. It is grown in Southern gardens, under the name of *Collards* or Greens, but it is a poor substitute for head Cabbage.

### SALSAFY, OR OYSTER PLANT.

The roots are boiled like carrots as a vegetable dish, or after being par-boiled, made into cakes, with paste, and fried like oysters, which they closely resemble in both taste and flavor. The stalks of one year old are sometimes used in the Spring, as Asparagus. Cultivated in all respects as directed for the Carrot.

### SCORZONERA, OR BLACK SALSAFY

Is preferred by some to the common Oyster Plant; mode of growth the same.

### SCURVY GRASS.

Used as small salad. In season throughout the Winter and Spring. Sow in drills or broad-cast early in Autumn, and protect during Winter by a sprinkling of straw.

### SORREL.

#### GARDEN.

Used as salad. Sow middle of Spring, in shallow drills, and thin the plants to twelve inches apart.

## SPINACH.

### 1. ROUND SAVOY-LEAVED,

### 2. PRICKLY SEED.

These are the best varieties which we have seen. No. 2 is by some thought the most hardy, and better adapted to Autumn sowing; both produce thick succulent leaves of large size. May be grown either broadcast or in drills. For Spring and early Summer use, sow as early as the ground can be tilled, and afterwards at short intervals. For the Autumn supply, sow at close of Summer. For Winter and early Spring use, sow middle of Autumn. The latter sowing will need a sprinkling of straw or long manure on the arrival of cold weather. The autumnal sowings are frequently made during hot dry weather; in such cases, the seed will not vegetate; which may account for failures. Spinach is one of those vegetables for which the ground cannot be too rich; the stronger it is the more succulent will be the leaves, and of course, the more delicate and tender.

## SQUASH.

### 1. EARLY BUSH, OR PATTY PAN,

### 4. COCOA NUT,

### 2. EARLY APPLE BUSH, OR EGG,

*Valparaiso, or Porter.*

### 3. LONG GREEN CROOKNECK,

Nos. 1 and 2 are of compact growth, and of course better adapted to small gardens: No. 2 is particularly so, and very early. No. 4 is used both as a vegetable dish, and for pies, and may be kept throughout the Winter. Plant at the same time with the early Cucumber, and cultivate in like manner.

## TOMATO, OR LOVE APPLE.

### 1. LARGE RED,

### 3. PEAR SHAPED.

### 2. LARGE YELLOW,

No. 1 is the variety usually preferred. No. 3 is of small size, and used for pickling. Sow in hills three feet apart, on a warm border, early in the Spring. For a later supply, sow a short time afterwards in a more open situation. As the plants advance in growth, support them by brush-wood. To have the Tomato very early, it is necessary to start the plants in a hot-bed, or they may be reared in a flower-pot in a window, and subsequently transplanted.

## TURNIP.

### 1. EARLY FLAT DUTCH, (Strap-leaved,)

### 6. YELLOW ABERDEEN,

### 2. RED-TOPPED, (Strap-leaved,)

*Scotch Yellow,*

### 3. EARLY STONE,

### 7. DALE'S HYBRID,

### 4. LARGE NORFOLK,

### 8. RUTA BAGA, OR SWEDISH.

### 5. LARGE GLOBE,

The best for family use, and indeed for general culture, are the two first named, which resemble each other in all respects but colour; they are of quick growth, with small narrow leaves, and admit of standing quite close together. They are quite distinct from, and superior to, the common White and Red-top Turnips usually cultivated through the country. For Summer use, sow them early in the Spring; they are not, however, certain to succeed at that season. For the main crop, sow at close of Summer. (At Philadelphia, 20th August.) No. 3 is a good kind, but of

slower growth than No. 1 and 2. Nos. 4, 5 and 6 are robust kinds, and found well adapted to the climate of the South. No. 7 resembles No. 8 in some respects, but is more delicately flavoured and much esteemed for table use. No. 8 is more generally grown for stock than table use, but is excellent late in the Spring, when the other kinds have become pithy.

The five last named should be sown at midsummer, (say 15th July) in the latitude of Philadelphia; whilst Nos. 1 and 2 frequently yield abundant crops, sown as late as the 1st September.

To protect, during winter, store in a cool airy cellar, or in mounds of earth.

## AROMATIC AND SWEET HERBS.

Anise,  
Basil, sweet,  
Caraway,  
Coriander,  
\*Fennel,  
\*Lavender,  
Marigold, pot,  
Majoram, sweet,  
\*Sage,  
Savory, Summer,  
\* Do Winter,  
\*Thyme,  
\*Rosemary.

These impart a strong spicy taste and odour, and are used in various culinary operations. Those marked with a \* are perennial, and when once obtained, may be preserved for years. Of such sow the seeds very carefully in seed-beds, about the middle of Spring, and in the ensuing Autumn or Spring transplant them to convenient situations. The others are annuals, or such as come to perfection the first season and die; the seeds of these may be sown carefully in shallow drills, middle of Spring, and when the plants are up a few inches thin them to proper distances. To preserve for use, dry thoroughly, rub the foliage almost to powder, and put it in jars or bottles tightly corked.

## AGRICULTURAL SEEDS.

In the selection of the varieties of Field Seeds offered for sale the utmost care is taken that purchasers may be supplied with the finest quality of the articles required. The following list comprises the principal kinds, viz:

Orchard Grass,	Black Mustard,
Herd, or Red top,	Red Clover,
Blue Grass,	Timothy,
Perennial Rye Grass,	Millet,
Annual do.,	Lucerne,
White Dutch Clover,	Green Grass,
Cesarean, Kale, or Cow Cabbage,	Lawn Grass (mixed),
Ruta Baga, or Swedish Turnip,	Winter Rye,
Large White Globe do.	Buckwheat,
Yellow Aberdeen (Scotch) do.	Barley,
Large White Norfolk do.	Oats, finest sorts,
Large Field Carrot,	Wheat, several choice varieties,
Sugar Beet (for cattle,)	Corn do. do. do.
Mangel Wurtzel,	Potatoes do. do. do.
Hemp Seed,	Field Peas,
Flax do.	Broom Corn,
	Yellow Locust, &c.



## HINTS ON HORTICULTURE.

That these hints may be equally useful in different sections of the Union, the names of the *seasons* and not those of the *months*, have been used; therefore, seeds directed to be planted early in the spring, should be sown as soon as winter has probably departed, whether that be on the first of February in the South, or in March with us of Pennsylvania—so, likewise, of other seasons.—Many vegetables may be had in the Southern States during winter, which residents of colder climates are excluded from; and there, the extreme heat of summer may make it necessary to defer planting until autumn, such as further North may be enjoyed in perfection during the summer months. Ordinary judgment, and acquaintance with the climate in which we live, is all that is required to secure success. The method of preparing the soil may be nearly the same every where; good modes apply with equal benefit in every section. Many of the hints are taken from the writings of Loudon, Miller, Abercrombie and others, as collected in the "Encyclopædia of Gardening;" in some cases their language has been used, but it has not been thought necessary to mark the quotations.

### ASPARAGUS.

*Asperge, Fr. Spargel, Ger. Asparago, Ital. Esparragos, Span.*

The Asparagus is a perennial plant, indigenous to Europe, found in stony or gravelly situations near the sea. It is generally admired, and has been long extensively cultivated, on account of its early maturity; being fit for the table very early in the spring, at which season very few vegetables are to be had. It may be propagated from the roots, but raising from seed is decidedly preferable; which may be sown either late in the autumn, or very early in the spring; the latter is perhaps the best.

The mode is as follows:—Prepare a rich, deeply dug piece of ground of the desired size, on which draw straight lines an inch deep, and twelve inches apart. Place the seed about an inch apart in the lines or rows, and cover them even with the surface. Should the seeds vegetate freely, they will be rather close in the rows, and may be thinned to *two* or *three* inches apart, which will permit the roots to get strong. Our practice is to pour scalding water on the seeds twenty-four hours before we intend planting them,

in which they remain until put in the ground—the hard coating is thereby softened, and the seeds grow more readily.

During the season of vegetation they should be carefully weeded, and the alleys between the rows frequently hoed and kept loose. The second year they will be fit for transplanting into the beds in which they are to remain. Such beds should be formed on ground not too wet; the earth having previously been deeply dug and trenched, and plenty of well rotted manure incorporated with it, to the depth of a foot or more; as it is found that the sweetness and tenderness of the shoots depend very much on the rapidity of the growth, and this is promoted by the richness of the soil. Frequent digging and turning of the ground during the autumn preceding the spring in which it is intended to plant the roots would have a good effect; or it would be well in the autumn to throw the ground in ridges, that it may be exposed to the action of the frost.—The method of transplanting is thus:

—Lay out the ground into beds four feet wide, with paths or alleys between the beds of two feet width: divide the bed into three rows equi-distant, allowing eight inches space on either edge; then proceed to stretch or strain a line lengthwise the bed, down one of the rows, and with a spade cut out a trench so deep that when the plants to be set therein are covered, they will be three inches below the surface; the breadth of the trench sufficient to admit of the roots laying horizontally,—Place them therein at intervals of nine inches, covering them with fine loose earth: thus continue to plant the second and third rows, and finish by straightening the edges of the bed, which should be done with line and spade; having previously raked the surface to remove clods and stones. In gardens, the soil of which is wet and heavy, the beds should be elevated a few inches above the general level. In sandy or dry soils the roots do not require it.

As the season progresses they will need weeding and hoeing, suffering the stalks to run up to seed. In the autumn place a good covering of manure over the entire bed, which will prevent the frost from drawing them out, beside enriching the soil, and causing them to grow more vigorously the ensuing season.

In the spring take a dung-fork, and point or dig in the manure, observing not to go deep enough to touch the crowns of the plants. Proceed in like manner for three successive seasons, when the plants will have become strong enough to bear cutting; after which an *annual* top dressing of manure and forking of the surface, will keep the plants vigorous and produc-

tive for twenty or more years. The Asparagus is easily stimulated by saline applications, as for instance refuse brine from salted meat or fish—or by a direct application of salt itself—some cultivators habitually use it in the culture of this esculent, and with the most satisfactory results.

The quality of this delicious vegetable, depends in a considerable degree on its state or age when cut for use; much exposed for sale in market, is cut within the hour it peeps above the earth—and that portion only, (merely the extremity of the shoot) is tender; all below is sticky and comparatively worthless—it should therefore never be cut, until the shoots have risen four or six inches, when they will be green and tender. The market gardeners in the neighborhood of Philadelphia cover their Asparagus beds with straw or litter, so soon as they cease cutting. The plan saves labor, by keeping the weeds down, and protects the plants from excessive drought.

In some private gardens, where great pains are taken to obtain it of large size, two sets of beds are kept, which are cut every alternate year; each season one of them remaining untouched.

To force Asparagus as it stands in the open ground, the following plan has been resorted to. “Stir the surface of any bed in full bearing; rake it fine as in the usual spring dressing; cover three inches deep with the siftings of old tan, and on that lay fermenting dung, as in forcing Rhubarb or Sea Kale.”

For directions to force in Pits and Hot-beds, see “Loudon’s Encyclopedia of Gardening.”

## ARTICHOKE.

*Artichaut, Fr. Artischoke, Ger. Carcioffolo, Ital. Alcachofas, Span.*

The Artichoke is a perennial, a native of the south of Europe. The flowerheads in an immature state contain the part used, which is the fleshy receptacle, commonly called the *bottom*, freed from the bristles and seed

down, vulgarly called the *choke* and the *talens*, or lower part of the leaves of the calyx. In France the bottoms are commonly fried in paste, and they form a desirable ingredient in ragouts. They are occasionally used for pick-

ling, and sometimes they are slowly dried and kept in bags for winter use. The bottoms of young artichokes are frequently used in the raw state as a salad; thin slices are cut from the bottom with a scale or cayx leaf attached, by which the slice is lifted, and dipped in oil and vinegar before using. The *chard* of artichokes, or the tender central leaf stalk, blanched, is by some thought preferable to that of the Cardoon. The flowers possess the quality of coagulating milk, and have sometimes been used in the place of Rennet.

This esculent is propagated by rooted suckers or young shoots rising in the spring from the roots of the old plants; these are fit to slip off for planting in March and April, when from five to ten inches high. Opening the ground to the old stool, slip them off clean to the root, leaving the three strongest on each mother plant, to advance for summer production.—Those slipped off prepare for planting, by pulling away some of the under and decayed or broken leaves, and by pruning and straggling long tops of the leaves remaining; also cut off casually hard or ragged parts of the bottom of the roots. Then having an open compartment with a light rich soil, of good depth, well dunged and dug, plant the sets by dibble, in rows four feet asunder, and two feet apart in each row. Give each plant some water; which repeat once or twice, if very dry weather, till they have taken root.

Or it may be propagated from seed; for which purpose plant the seed in rows three inches apart, keep the ground perfectly free from weeds, and transplant the second season in the manner recommended for suckers.

*Subsequent culture.*—All spring and summer keep them free from weeds, by occasional hoeing between the plants; this, with regular watering in the dry weather of summer, is all the culture they require, till the season of

production is terminated. They will produce some tolerable heads the same year in August, and thence till November; next year they will head sooner in full perfection. By having fresh stools planted every year or two, the old and new plantations together furnish a production of heads from June or July till November. Besides the main head, several smaller lateral heads generally spring from the sides of the stem in succession; but in order to encourage the principal head to attain the full size, most of the suckers should be detached in young growth, when their heads are the size of a large egg, which in that state are also prepared for some tables. As to the continuing main heads, permit them to have full growth, till the scales begin to diverge considerably; but gather them before the flowers appear, cutting to each head part of the stalk. When the entire crop on a stem is taken, cut off the stem close to the ground, to give the plant more strength for new shoots.

*Winter dressing.*—First cut down all the large leaves, but without hurting the small central ones, or the new shoots. Then dig the ground between, and along each row, raising it gradually from both sides, ridgeways over the roots, and close about the plants. In rigorous frosty weather, cover also with litter a foot thick, and close about the plants. An annual dressing of well rotted manure, applied at this season, is advantageous.

In spring, the litter or earth being removed, according to the kind of season, the stocks are examined, and two or three of the strongest or best shoots, being selected for growing, the rest are removed by pressure with the thumb, or by a knife or wooden chisel. These shoots or suckers are used for new plantations. Dig the whole ground level, loosening it close up to the crown of the roots of every plant.

## BEAN.

*Vicia Faba*, of Linnæus. *Fève de marais*, Fr. *Bohn*, Ger. *Fava*, Ital. *Habas*, Span.

Of the above kind, commonly called in this country "Horse Bean," there is a considerable variety; two of them have been selected by us for cultivation, believing them the best adapted for the climate, and quite sufficient of the kind. They are the Early Long pod and Broad Windsor. Both succeed with the same treatment, but the first named, is the more certain bearer of the two. In England, where they are extensively cultivated, they do much better than in this country, preferring its damp cool atmosphere, to our frequently dry and hot one; to counteract which, it is desirable to plant so early in the spring, as the ground will admit of being worked, in the latitude of Philadelphia, (39° 57' N.) the latter part of February, or beginning of March, if possible; they then come into flower before the weather becomes hot, otherwise the blossoms drop, and set no fruit.

Plant them in drills either single or double, two inches apart in the drills, and cover one to two inches deep. If in double drills, with alleys two and a half feet wide. If in single rows, two feet alleys answer, unless it be intended to cultivate them with the horse hoe, as is done by market gardeners.

Those who are particularly fond of this bean, can accelerate the crop, by setting a frame at the close of winter, under the lea of a board fence, or other protected situation, exposed to the sun,

which cover with glass, and in severe weather with matting or straw, so as effectually to exclude the frost. Herein plant the beans, one seed to the square inch, and let them remain, until the arrival of milder weather, when they should be transplanted to the position in the garden, which it is intended they shall occupy. In transplanting them, care should be taken not to injure the roots, to guard against which, use a trowel to ease them up, and suffer as much earth as will, to adhere. During the time they remain in the frame, the sash should be raised when the weather is mild, to admit the air, and gradually harden them, preparatory to full exposure when transplanted, else the sudden change of temperature might prove fatal. In order to make them set fruit more certainly, it is the practice to nip off the top or leading shoots when they are in full flower; this checks the growth, and directs the strength of the plant towards the blossoms. If a part of the flowers are destroyed in this operation, there is no loss.

Whilst the crop is growing and progressing towards maturity, keep the ground well hoed, and free from weeds. When the plants have attained six or eight inches in height, draw towards their base a portion of loose earth, which will encourage them to put forth fresh fibres, and protect the roots already formed, from the sun's rays.

## BEANS—KIDNEY.

*Haricot*, Fr. *Schminkebohne*, Ger. *Judias*, Span. *Faguiolo*, Ital.

Of the Snap-Short Bean, (the Haricot of the French,) the varieties and sub-varieties are numerous. Those enumerated in the Catalogue annexed, are such as we esteem most worthy; they consist of the earliest, the latest, and those which ripen intermediately. The Early Mohawk or Brown Six

Weeks arrives soonest at perfection, and is the hardiest of the early ones; the Early Yellow, and China Red Eye, immediately succeed. The Red French is about the latest: the other varieties ripen promiscuously. All the kinds are brought to the Philadelphia market. The Red Speckled Valentine is a vari-

ety very generally admired; it is round podded, without strings, an abundant bearer, and remains tender longer than most others. The Brown Valentine or Refugee, is also an excellent variety, as is also the China Red Eye. The pods of the Red French are used as well for pickling as boiling, and the beans throughout the winter in a dry state, as haricots, and in soups, for which it is usually preferred.

The usual plan of cultivating this tribe, is in drills, double or single, two inches apart in the drills, of three inches, placing two seeds together; two and a half feet should be allowed between the drills. They are much more tender than the Long Pod or Windsor, and will not succeed, if planted before the weather has become somewhat settled, and the earth warm; in the latitude of Philadelphia, not earlier than April, unless in very dry ground, and protected situations. To have a constant supply, it will be necessary to plant successive crops at intervals of two or three weeks, which is much preferable to planting but seldom, and then a larger quantity.—Plantations made so late as 1st August, generally succeed and yield abundantly.

When they have risen three or four inches, give them a careful hoeing, to destroy all weeds, and loosen the earth. At this time, or shortly after, draw towards the base of the plants some of the loose soil, to the depth of one or two inches. This process is termed "*landring*," and is highly beneficial in protecting the roots from excessive drought, and the direct rays of the sun. As the crop approaches maturity, nothing more is required than an occasional hoeing observing always to keep the ground free from weeds.

In selecting a spot to plant beans, choose where the soil is light and tolerably dry. If it be poor, apply a good dressing of well rotted manure, either spread over the entire surface, or placed in the drills when drawn out.

**BEANS, POLE.**—The **SCARLET RUNNERS** and **WHITE DUTCH BEANS**,

are very delicately flavored, and are used either in the pod, or shelled when further advanced; but in this section of the country, and perhaps further South, they bear so sparingly most seasons, as to be scarcely worth cultivating.

The **LIMA** is too well known to need description. Two varieties are cultivated; the one broad and thin, the other short and thick. We have sometimes thought the latter the more tender and delicate when boiled. The Lima Bean is very tender, not bearing the slightest frost, and is very subject to rot when planted early, or during a spell of rainy or damp cool weather.—To guard against which, the best plan is to sprout them in a frame, (as recommended for the Long Pod or Windsor,) so situated, that the damp and frost can be excluded. An old hot-bed answers the purpose effectually. They need not be planted therein, before the middle of spring, nor transplanted till towards its close; a little earlier or later, as the weather may make expedient; if planted early, they will at the best remain stationary.—They should be planted in hills in well cultivated ground, dressed either in the piece or hills, with thoroughly rotted manure from the barn-yard.—The hills should be raised three or four inches above the average level, and be three feet apart each way, with a pole six or eight feet high, well secured in the ground, to each hill.—Three plants in a hill are sufficient. As the vines shoot up, they should be tied to the poles, till they get hold, when they will support themselves. In tying them, observe to do it in the direction in which they incline to clasp the pole, which is contrary to the course of the sun, and opposed to the habit of most climbers.

Those who have not the convenience of a frame, (or hand-glass, which will answer the same purpose,) should have the hills prepared and poles inserted, awaiting a mild, dry time, about the close of May, for planting the

beans. If wet weather should immediately succeed, and the seed rot, replant as soon as the ground dries.—Good crops have been produced in the vicinity of Philadelphia, when planted even so late as first of June.

After they become well established and have clasped the poles, no further care is requisite, other than keeping the weeds under, and the hills occa-

sionally stirred.

The CAROLINA or SEWEE bean, is of a smaller size than the Lima; much hardier, rather earlier, and more productive, but generally considered less rich. In other respects they closely resemble each other—time and mode of planting may be a little in advance of the Lima—cultivation precisely the same.

## B E E T.

*Betterave, Fr. Rothe Rübe, Ger. Acelgas, Span. Barba Biettola, Ital.*

The RED BEET is a native of the sea-coast of the south of Europe. It was cultivated in England in 1656, and then called *béet rave*, (or beet-radish,) from the French name, *bette-rave*.

The long red or blood, is generally used for the winter supply, and the extra early and early turnip-rooted for the summer. The extra early turnip-rooted has been lately introduced from Italy—its growth is astonishingly rapid; it should always be planted for the first crop, and the old turnip-rooted to succeed.

There are several other kinds cultivated, but the forgoing are the best we know; and being both early and late, are beyond question amply sufficient.

WHITE BEET.—This is a hardy biennial plant, with leaves larger than the red beet, and very thick and succulent. It is a native of the sea coasts of Spain and Portugal. "It is cultivated in gardens entirely for the leaves, which are boiled as spinnage, or put in soups. Those of the great white, or sweet beet, are esteemed for the mid ribs and stalks, which are separated from the lamina of the leaf, and stewed and eaten as asparagus, under the name of chard." The great white, or Swiss chard, has been introduced into this country within a few years; those who have cultivated it give it a high character, and consider it fully equal to asparagus.

The MANGOLD WURTZEL is principally grown for stock. It is, however, very early, rapid in its growth, and

tolerably good for table use when young and tender. It might therefore be an object with such as are particularly fond of beets, to sow a small quantity of this species for an early crop. As food for stock, especially milch cows, it is scarcely surpassed and the product is enormous.

SILESIA N O R SUGAR.—The Sugar Beet has had great popularity as food for stock, and though not now as generally grown by our farmers as formerly, has many advocates who claim for it great merit, and attribute the failure of others to injudicious feeding. They argue that roots, during cold weather, should only be given in moderate quantities, and always with a little bran or meal;—that the cows should be fed in comfortable quarters. Such treatment, it is contended, will produce satisfactory results, which could hardly be expected from roots frequently given in a frozen state, the animal exposed to the cold, and without any thing to counteract the scouring tendency of the roots.

All Beets do best when planted in rows, as they then admit of hoeing and more thorough cleaning. The rows twelve or fourteen inches apart, the plants in the rows not nearer than four inches. It is advisable to sow the seed thicker than that, and when the plants are two inches high, thin them to the proper distance.

The seed is usually sown in a shallow drill, drawn by the hoe, and covered to the depth of an inch. For the early crops plant early in spring, on a warm sheltered border. The com-

mencement of summer is sufficiently early to sow those intended for the winter supply. Should the weather be dry when about to sow at that season, pour scalding water on the seed, and let them soak 24 to 48 hours, and roll in the seed.

The Beet requires rich ground, and like all tap-rooted plants, delights in a deep loose soil. Throughout their growth they demand occasional hoeing between the rows, and freedom from weeds.

In farm culture, sow, in drills three

feet apart, so as to admit the horse-hoe—deep tillage produces its beneficial effects on this crop as on most others.

To save them during the winter, they should be placed in the cellar, against the wall, in tiers, tops outward, with alternate layers of sand or earth. Or in hills in the garden, with a covering of earth two to three feet thick; the aperture at which they are taken out as required, being carefully closed with straw; for should hard frost reach them, they will decay.

## BORECOLE.

*Chou vert, Chou cavalier, or Chou non pommé, Fr. Kohl, Ger. Kale, Sax. Green Kale, Scotch. Berza, Span.*

The BORECOLE contains several sub-varieties, the common characteristic of all which is an open head, sometimes layers of curled or wrinkled leaves, and a peculiar hardy constitution, which enables them to resist the winter, and remain green and fresh during the season. Morgan says it is impossible to find a plant of more excellence for the table, or more easily cultivated, than the common Borecole.

In using it, "the crown or centre of the plant is cut off, so as to include the leaves which do not exceed nine inches in length." It boils well, and is most tender, sweet, and delicate, provided it has been duly exposed to frost.

They should be sown about the middle of spring, and treated precisely as winter cabbage, and on the arrival of cold weather, "laid in" under the

shelter of a fence or house, and covered with straw; for though the plant is hardy, the leaves when exposed to severe frost get discolored; it is therefore better to protect them.

In Europe, particularly in England and Scotland, the Borecole is held in high esteem, and is an indispensable appendage to every cottage garden.

There are fourteen varieties known in England; one or two of the best are amply sufficient for any garden. The principal varieties are the Scotch Kale or Green Borecole, the Purple or Brown Kale, the German Kale, or German Curled Greens. The two latter are perhaps the most valuable, as they are dwarf, and cultivated with little trouble—management of the dwarf same as winter spinach—which see.

## BROCCOLI.

*The same in Eng., Fr., and Ital. Italicische Kohl, Ger. Broculi, Span.*

This exquisite vegetable resembles the Cauliflower in growth, appearance, and flavor, and is supposed to have originated from it. Some of the varieties produce white heads, others purple, sulphur colored, &c. It is cultivated with less trouble than the cauliflower, and heads with more certainty. The autumn is the season in which it is generally perfected, but with proper

management may frequently be had throughout the winter and spring.

The varieties are extensive, and differ in the time of ripening, as well as hardness. Those we have cultivated with most success are the purple cape, sulphur colored, and early cauliflower broccoli. There are also several other autumnal kinds, such as the green cape, early purple, early white, cream-

colored, or Portsmouth, &c.; but the Purple Cape is much the most certain to head, indeed the only one to be relied on. Our plan of cultivation has been to sow the seed from the middle to latter end of spring; transplanting them when they attain the size at which cabbage plants are generally put out.

A few observations only are necessary as to the progressive culture of the Broccoli. Having, in the first place selected a deeply dug, rich piece of ground, and planted them therein as you would cabbage plants, allowing them rather more room, do not neglect to hoe and stir the ground, keeping it perfectly clean and free from weeds; when they are six or eight inches high, land them up, that is, with the hoe draw around the base of the plants some of the loose soil, forming it like a basin, the stock of the plant being the centre. If dry weather ensue, give an occasional watering, which will greatly facilitate their growth.

The earlier sowings will commence heading early in the autumn; the latter sown plants, many of them will show no appearance of heading before winter. On the approach of black frost they are to be removed to some sheltered situation, and "laid in," after the manner of winter cabbage; that is, burying the stalk entirely up to the lower leaves, the crown projecting at an angle of 45 degrees. They are more tender than the cabbage, and require to be protected against severe frost, which may readily be done by setting over them frames, such as are placed on hot-beds, and cover with shutters, or by setting boards on edge around them, the back the highest, on which lay a covering of boards similar to a roof. Thus they are sheltered from frost, and undue quantities of rain. As the winter advances, and the frost becomes more severe, give an additional covering, of straw scattered loosely immediately over the plants inside the board covering. In this sit-

uation they will remain secure, some of them heading from time to time during the winter, and most of them producing fine heads in spring. Care should be observed to remove the straw covering on the arrival of spring, and to raise the shutters or boards in fine weather, that air may be freely admitted, removing them entirely the latter part of March.

It is the practice of some who have light dry cellars, to place them therein, when removing them in the autumn, burying the roots and stalks as above directed. In that situation they require no further care or protection. Broccoli is sometimes sown about the middle of September, the plants preserved in frames during winter, and put out in the spring. They are by no means certain to succeed well at that season; a few nevertheless might be thus managed, as they will generally head in the autumn, when failing to do so during the summer months.

All the Brassica or Cabbage tribe is subject to be preyed upon by various insects, the most destructive of which in this country is the "Black Fly" (*Haltica nemorum*;) and in such immense quantities do they sometimes appear, and so voracious their appetite, that extreme difficulty is found in protecting the young plants from their depredations. As soon as they appear, take wood ashes, mixed with one-third air-slacked lime, and sprinkle over the entire plants, first wetting the leaves that the dust may adhere; this should be repeated as often as it flies off, or is washed off by rain. An application of lime water is also beneficial; it is disagreeable to the fly as well as the slug; the latter insect preys much upon them in damp weather. But the most certain preventive is a solution of whale oil soap, a solution of common soft-soap or brown soap, would probably answer the purpose, the alkali is particularly offensive to that troublesome intruder.



## BRUSSELS SPROUTS.

*Chou de Bruxelles, or à jet, Fr. Bretones de Brusselas, Span.*

The BRUSSELS SPROUTS produce an elongated stem, often four feet high from the axis of the leaves, from which sprout out shoots, which form small green heads like cabbages in miniature, each being from one to two inches in diameter, and the whole ranged spirally along the stem, the main leaves of which drop off early. The top of the plant resembles that of a suvoy planted late in the season; it is small, with a green heart of little value.

The sprouts are used as winter greens; and at Brussels they are sometimes served at table with a sauce composed of vinegar, butter, and nutmeg, poured upon them hot, after they have been boiled. The top, Van Mons

says, is very delicate when dressed, and quite different in flavor from the sprouts.

Sow as directed for winter cabbage, broccoli, &c.; transplanting when they attain the proper size. However valuable it may be in certain parts of Europe, where it is highly extolled, it is less valuable in this country, because too tender to withstand the winter, (in the south it would doubtless thrive well,) and requires to be removed to some sheltered situation, and covered with straw, whence they may be transferred in spring to an open border.—Under this treatment they may be had during the winter and in the spring, until the sprouts shoot to seed.

## CABBAGE.

*Chou pommé, or cabus, Fr. Kopfkohl, Ger. Cavolo, Ital. Coles, Span.*

The CABBAGE tribe is, of all the classes of cultivated vegetables, the most ancient, as well as the most extensive. The *Brassica oleracea* being extremely liable to sport or run into varieties and monstrosities, has, in the course of time, become the parent of a numerous race of culinary productions, so various in their habit and appearance that to many it may not appear a little extravagant to refer them to the same origin.

We have made our selection from the many which abound; it embraces the earliest, the latest and those which ripen intermediately, and have been chosen on account of their superior worth and suitableness for the peculiarities of our climate; having found from experience that some varieties highly esteemed in Europe, are not so desirable in this country. Short descriptions of the kinds we are cultivating may prove interesting to those who lack knowledge of the subject and seek information.

The EARLY YORK is the earliest variety, (with the exception of the *early*

*dwarf*, which is very small, and not worth growing to any extent.) It is a delicious tender cabbage, and well known to all possessing any knowledge of gardening. The seed we sell is, (unless when the crop fails,) of our own raising, and forms heads firmer and a third larger than those produced by imported seed. The entire crop does not ripen so nearly together as the imported, in which respect it is also superior; for whilst some among them will be as early as the earliest of the imported, others will succeed them, thus answering better for family use; and for the market it is also an advantage, those coming in last being of an increased size and hardness. It is, moreover, hardier than the imported, and having become acclimated, withstands the heat better, which gives it a great advantage over the foreign, especially at the south.

*Method of cultivation at Philadelphia.*—Sow the seed about the 20th of September. If sown earlier, the plants are apt to "shoot." Early

in November, remove them to a spot of ground previously prepared, in which they are to be preserved during the ensuing winter. Such situation should be protected from northerly winds, and lay exposed to the south. The best way is to set a frame, provided with a shutter, in which plant them with a dibble, allowing each plant an inch square; *observe* to insert the plant so as to cover the stem, entirely. In this situation suffer them to remain without cover, until the middle or close of November, according as the season may be mild or otherwise. Have the shutter at hand to use on any sudden cold. It may be slid on at night, and removed in day time, either entirely or partially, as the weather may require. Throughout the winter air them freely in clear weather, when not too cold; and examine them from time to time, to guard against the depredations of mice which sometimes harbor in the frames. As early in the latter part of March or beginning of April, as the weather will permit, and the ground admit of being worked, set them out in a compartment of the garden protected from northerly blasts. The ground should be deeply dug and manured very highly with well rotted stable dung; *the richer the earth is, the more luxuriant will be the growth, and earlier the crop.*

Should the fly attack them, give frequent sprinklings of wood-ashes and air-slacked lime, previously watering the plants that it may adhere; or if practicable sprinkle with a solution of soap. If any run to seed remove them, and supply their place with fresh plants. It is scarcely necessary to add, that frequent deep hoeing should be given, to destroy weeds and loosen the earth, that it may receive the dews; when they have attained a sufficient size earth them up, that they may the more effectually withstand drought.

The market gardeners around Philadelphia plant out considerable quantities of Early York in the autumn, to stand over winter; their plan is as fol-

lows: prepare a piece of ground with southern aspect; throw up ridges of a foot high, two and a half feet apart, running from N. W. to S. E., about half way up the side of the ridge; and on the southerly side they place the plants, putting them in the ground so deeply that nothing but the heart and upper leaves are exposed. This is done about the middle to the close of October. When cold weather approaches, they give a slight covering of straw, brush, or corn stalks, spread from ridge to ridge. The covering is removed the latter end of March or beginning of April, and the ridges gradually cut down to a level by the culture of the crop. Should the winter prove mild the plants will succeed very well, and come into head before those planted in the spring. Deep tillage is essential to success with this vegetable.

Having neglected to sow in September, or from any accident having failed to get the plants at that time, prepare a hot-bed in February, and therein sow the seed, by itself, or mixed with celery, radishes, or lettuce.

**LANDRETH'S LARGE YORK.**—This is a variety that originated with us. It is not what gardeners term a pure kind; that is, the heads differ somewhat in form; but it is one of the finest varieties we are acquainted with. When planted at the same time with the Early York, it immediately succeeds it. For the market it is a profitable kind, the heads being large, firm, and heavy. It differs from what is known in England as the "Large Early York," that being termed here the Early York. Mode of cultivation same as that of the Early York. In New York and portions of New England the French Ox Heart, which ripens about the same season as this variety, is highly esteemed, but a comparison will exhibit the superiority of Landreth's Large York.

**EARLY SUGARLOAF** has a conical formed head, hence its name. It never becomes firm and hard, and is principally used for boiling; is

esteemed a delicate variety; ripens with the Large York; is but little cultivated around Philadelphia. Treatment same as for the York.

**EARLY BATTERSEA** or **Early Drumhead**, is in high repute in England as a second early variety.

**LARGE DRUMHEAD—FLAT DUTCH—DRUMHEAD SAVOY—CURLED SAVOY.**—These are all calculated for the winter supply. The two first produce firm, large heads, and differ but little. The Drumhead has a large roundish head; the Dutch is flattened on the top, with short stalk, heading near the ground. *Landreth's Drumhead and Flat Dutch are widely known and esteemed. They differ in an important degree from the inferior articles imported under these names, and sold at low prices, by some city dealers.* The Savoys have curly leaves, and are much preferable to the others for boiling; are very tender and delicately flavored when touched by the frost.

**DRUMHEAD SAVOY** has been introduced of late years. The head is nearly as large as the Drumhead, firm and compact—hence its name. It keeps well throughout the winter, and until very late in the spring, and is decidedly worthy of general culture, having all the delicacy of the curled variety. Treatment same as other winter cabbage. Time of sowing, April and May, to be transplanted in June and

early part of July, choosing cloudy weather, when it looks likely for rain. The ground should be freshly dug, and the plant fixed firmly in it. An occasional watering in dry weather will assist them in taking fresh root.

To preserve them during winter.—In November remove them to a sheltered situation, burying the entire stalks, so that nothing but the heads remain above ground. In December give a slight covering of straw, with brush laid on to prevent its blowing off. In this manner, they will keep well throughout the winter—the Savoys until late in the spring. Some persons reverse this rule, and bury the head—in light land, they will thus keep quite well.

**LATE BATTERSEA**—cultivated in England for an autumnal crop—but little grown here, having been superseded by other kinds.

**RED DUTCH** is used principally for pickling, either with other vegetables, or shredded by itself as “slaugh.” For early summer supply, sow in September, as directed for Early York, and in April and May for the autumn and winter stock, treating as directed for Drumhead and Savoy.

**GREEN GLAZED**—grown extensively at the south, where it is thought to resist the worm; does not succeed well in this latitude. Culture similar to the summer varieties.

## CARDON.

The Cardoon is a hardy perennial plant, a native of Candia, and known in all European languages under the same name. It greatly resembles the Artichoke, but rises to a greater height, and becomes a truly gigantic herbaceous vegetable, of four or five feet in height. It produces flowers like those of the Artichoke in August and September.

The tender stalks of the inner leaves, rendered white and tender by earthing up, are used for stewing, and for soups and salads in autumn and winter. When the plants are large, the inner

leaves and stalks are rendered, by bleaching, white, crisp, and tender, to the extent of two or three feet.

It delights in a light, deep soil, not recently enriched with fresh manure. It is raised from seed sown middle of spring, either in hills, which should be four feet apart each way, or in drills. In the former mode, plant several seeds in each hill, removing all but the two strongest; in the latter, thin the plants to three feet distance, which will afford room for “earthing,” or “landing up.”

When the plants are advanced in large growth, two or three feet high or

more, in August, September, and October, proceed to land them up for blanching. First tie the leaves of each plant together with hay or straw bands; then digging and breaking the ground, earth up round each plant a foot or more high, or two-thirds of the stem.

As the stems rise higher, tie and earth up accordingly, giving them a final earthing in autumn. Protect the plants in severe frost with long litter, either as they stand, or turned down on one side.

## CARROT.

*Carotte, Fr. Gelbe, Rübe, Ger. Carotta, Ital. Zanahoria, Span.*

The Carrot is a hardy biennial. The root of the plant in its wild state is small, dry, sticky, of a white color, and strong flavored.

The principal varieties are the **LONG ORANGE**, best for the main crop; the **EARLY HORN**, for early summer use; and the **ALTRINGHAM** and **LARGE WHITE** for field culture.

The cultivation of all the varieties is the same. The plant requires a deeply dug or ploughed soil, in good tilth, otherwise the root is apt to branch or become forked. For the early supply, drill the seed (allowing 12 or 14 inches space between the drills) in a warm, protected border, any time during spring; the main crop need not be put in before its close. When the plants are up two or three inches in growth, they will require thinning, and cleaning from weeds, either by hand or small hoeing; thin from three to five inches distance, such as are designed

for drawing, in young and middling growth; but the main crop, intended for large and full sized roots, thin to six or eight inches distance; keep the whole clean from weeds in their advancing young growth.

To preserve them during the winter, remove them to the cellar, and pile them up with alternate layers of earth or sand; and they may be placed in heaps in the garden, with sufficient soil over them to exclude frost. The Carrot is a tolerable hardy root, and but little difficulty attends its preservation.

It is a valuable food for stock, and in an especial manner worthy of extensive field culture. When grown for that purpose, sow in drills three feet apart, and cultivate thoroughly—the **LONG ORANGE** is perhaps the best, even for this purpose—does not grow so large as the **WHITE**, but is of superior quality.

## CAULIFLOWER.

*Chou fleur, Fr. Blumenkohl, Ger. Coliflores, Span. Cavoli fiori, Ital.*

The **CAULIFLOWER** is one of the most delicate and curious of the whole brassica tribe; the flower-buds forming a close, firm cluster or head, white and delicate, and for the sake of which the plant is cultivated.

These heads or flowers being boiled, wrapped generally in a clean linen cloth, are served up as a most delicate vegetable dish. 'Of all the flowers in the garden,' Dr. Johnson used to say, 'I like the Cauliflower.'

For the early supply of the London market very great quantities of Cauli-

flowers are fostered under hand-glasses during winter and the first part of spring; and to behold some acres overspread with such glasses, gives a stranger a forcible idea of the riches and luxury of the metropolis. In Europe it is had in fine perfection during a great portion of the year, and with scarcely more trouble than attends the growing of the cabbage. But in this country it is at best very uncertain, and unless the summer prove cool, seldom succeeds.

For the main summer crop sow the

seed early in autumn, and that it may vegetate freely, observe the directions for sowing Broccoli. Having succeeded in getting the seeds to sprout, an occasional watering is given if dry weather ensue. The plants remain in the seed-bed until the close of autumn, by which time they will be good sized plants, having four or five leaves.— Then place a frame provided with a sash, in a sheltered situation, on rich earth, deeply dug, loose, and finely raked, in which the plants should be pricked out at distances of two to three inches square. When the bed is filled, water them gently through a fine rose. Thus they remain until frosty nights render it prudent to run on the sash; observing to remove the sash entirely in very fine days, or elevate to a greater or less degree, as the temperature of the atmosphere demands. Even in cool weather during the winter, more or less air should be admitted, especially if the sun shine; taking care to put down the sash before sun set, and covering all snug for the night. During mild showery weather the sash should be occasionally drawn off, which will refresh the plants.

As the winter advances and cold increases, a mat covering at night will be requisite, and as the weather becomes still colder, an additional one, or a quantity of loose straw so placed over the sash, and round the edges, that the severe frost may be excluded.

As early in the spring as the weather will admit, prepare a piece of ground to plant them in; let it be deeply dug, and richly manured with thoroughly decomposed stable dung. In selecting the ground in which to plant them, choose that which is convenient to water, for in dry seasons, irrigation will promote their growth, and increase

the chance of success. (Select the evening for watering, having previously drawn the earth around each plant, in the form of a basin.)

Before removing the plants from the beds, mark as many of the strongest as the frame will hold, allowing a foot square to each plant; there permit them to remain undisturbed, retaining the sashes, and treating them as if in a hot-bed. They will come forward before those transplanted, and frequently do well, when the latter fail. We would advise that the plants to be put out, be divided, one half placed on a warm border with southern exposure, under the lee of a building or board fence, the others in an open compartment of the garden. For this reason, if the spring prove cold, those on the border will be hastened and protected from late frosts, and if the early part of summer prove dry and hot, those in the open compartment will be more favorably situated. Hand glasses, flower pots, or boxes put over them at night, during cold weather, is highly advantageous. When they begin to show signs of heading, break a leaf over them, to protect from the direct rays of the sun. To force Cauliflowers; make a hot-bed at close of winter, planting them therein, from the cold bed or frame, at the distances of fifteen inches. A pretty free admission of air is necessary, otherwise they will advance too rapidly, and become weak and spindling; during mild days in April, the sash should be drawn off, and as the weather becomes warm, plentiful irrigation should be administered.

LATE CAULIFLOWERS are sown at the same time with the Broccoli; they head as it does, and require similar treatment, though not so certain to succeed.

## CELERY.

*Ache, Fr. Appich, Ger. Appio, Ital. Apio, Span.*

THE CELERY is a hardy biennial plant, a native of Britain, and known in its wild state by the name of small-

age; the whole plant has a rank coarse taste, and the effects of cultivation in producing from it the mild sweet stalks

of Celery, are not a little remarkable.

The blanched leaf stalks are used raw as a salad; they are also stewed, and put in soups. In Italy the unblanched leaves are used for soups, and when neither the blanched nor the green leaves can be had, the seeds bruised, form a good substitute."

In Europe, they enumerate several varieties of Celery, three only of which we cultivate, viz: Large Solid Stalked White, Large Solid Stalked Red, Celerric, or turnip Rooted.

The Celery delights in damp rich soil, deeply dug, and heavily manured with decomposed vegetables, or manure from the barn yard thoroughly rotted.

For a very early crop, sow the seed in a hot bed very early in the spring, either by itself, or among Radishes, Salad, or Cabbage. For the main autumnal and winter supply, sow in the open ground on a damp spot, conveniently situated to apply water, which give freely in dry weather, even after the plants are well grown.

That intended for the early supply, may be planted out by the close of spring. Make several plantings through the early part of summer, of such as are intended for the later supply.

It will greatly strengthen the plants if they be transplanted into nursery beds after they attain the height of two or three inches. Such beds it is recommended to form "of old hot-bed dung, (decomposed manure from the barn yard, will answer the same purpose,) very well broken, laid six or seven inches thick on a piece of ground which has lain some time undisturbed, or has been made hard by compression; the situation should be sunny; the plants set six inches apart in the dung *without soil*, water well when planted, and frequently afterwards." From this bed they are in due time transplanted, where they are to remain. A stalk which had been thus treated, was raised near Manchester, which weighed nine pounds when washed, with the roots and leaves attached to it, and measured four feet six inches in height.

When the plants in the seed bed, or those which have been transplanted into the nursery-bed just described, have reached the height of six to twelve inches, they may be removed into the trenches for further growth and blanching. These trenches are formed in deep well cultivated soil, in straight lines, three feet apart, twelve to fourteen inches wide, and six inches deep, incorporating with the soil abundance of well rotted manure; therein set the plants, four or five inches apart (having removed them with all their roots, cut off the straggling fibres, and a third of the tops, and slit off the suckers or side shoots,) water them freely, and shade them from the hot sun for some days. Experience has shown that this vegetable may be more successfully cultivated by having a liberal portion of manure placed on the surface around the plants, rather than by the old plan of placing it in excessive quantity in the bottom of the trench, which in dry seasons frequently injure the plants. Cedar bush, corn stalks, or boards, laid across the trenches, afford ample shade, for the newly transplanted plants, observing to remove them in the evening, and replace them in the morning. In the course of a few weeks, the plants will have grown sufficiently to admit of "earthing up," which is performed by drawing the loose earth around the stalks, taking care to keep the leaf stems together, and the heart of the plant uncovered. The operation, should be gradual, not drawing at once too great a body of earth around them, lest its application should cause the young shoots to rot. It is not advisable early to commence earthing up, such as are intended for the late autumn and winter supply, because the plant soon perishes after it becomes fully blanched, especially in warm weather.

To preserve Celery during the winter, is sometimes attended with trouble, the frequent changes of temperature in our climate causing it to

decay. The usual practice is to cut down the earth of one row in a perpendicular line near the plants, against which, as if it were a wall, the stalks from the other rows are compactly arranged, tops erect; the earth is then banked up as before, and again cut down, to make room for another row, thus continuing, until the entire crop is placed side by side, within the compass of a single bed. On either side of the bed, earth is piled up to the thickness of three feet at least. On the top, (through which the extreme ends only

of the plants appear,) some dry straw litter is placed, to save them from the frost, and keep them green. Boards placed over the beds so as to turn off the rain, are very useful, for much moisture frequently proves ruinous. In taking out for use, begin at one end, digging down to the roots, always observing to keep the aperture closed with straw.

Some take up the crop on the approach of winter, and place it in a cellar, with alternate layers of dry sand; but it is apt, when thus treated, to become tough and wilted.

### CHERVIL.

*Cerfeuil, Fr. Gartenkerbel, Ger. Cerfoliglio, Ital. Perifollo, Span.*

The Chervil is an annual plant, a native of various parts of the continent of Europe.

It is used in soups and salads, and cultured after the manner of Parsley.

It is sown early in the spring when intended for immediate use. In July and August for the autumn and winter supply.

### COLLARD.

THE COLLARD is a long leaved variety of Cabbage, without head, cultivated at the South, principally by those who are not aware there are better articles of the tribe. None who have once reared to perfection Landreth's fine Drumhead or Flat Dutch

will be satisfied to cultivate the Collard. Complaint has been made that the Cabbage decays before spring, whilst the Collard may be kept. It is only necessary to sow the Cabbage late, say June or July, and transplant in August or September, to secure its keeping.

### CRESS.—(GARDEN.)

*Cresson, Fr. Gemeine Cresse, Ger. Crescione, Ital. Mastuerzo, Span.*

THE GARDEN CRESS, OR PEPPER GRASS is a hardy annual plant; its native country is unknown. It is cultivated in gardens for the young leaves which are used in salads, and have a peculiarly warm and grateful relish.

The varieties are the *plain leaved*, *curled leaved* and *broad leaved*. The method of cultivation is the same as is

used for the Parsley. To have a constant supply in perfection, very frequent sowings should be made; during hot dry weather, it should be sown in the shade of trees, or protected by brush, &c., from the direct rays of the sun.

CRESS, water; for its cultivation, see Loudon's Encyclopedia of Gardening.

### CUCUMBER.

*Coucombres, Fr. Gurke, Ger. Pepinos, Span. Citriulo, Ital.*

THE CUCUMBER is indigenous to the East Indies; the varieties are numerous. Those principally grown are the Early Frame and Long Green Prickly.

THE EARLY FRAME is of moderate length, prickly, and is the variety generally used as the early crop for salad.

THE LONG GREEN is mostly grown

for pickling; all the varieties are very tender, not bearing the least frost.— For an early supply start some plant in pots or boxes, early in spring, and when the season is more advanced set them out on a well sheltered border, in hills, with some thoroughly rotted manure incorporated with the soil.— Seed for succeeding crops may then be planted. For pickles, plant the latter end of June and beginning of July. The Cucumber, like the Squash, &c., is liable to be preyed upon by yellow bugs, which are very destructive. To

counteract them prepare a mixture of slacked lime and wood ashes, and sprinkle it freely on the leaves and stems whilst the dew is on, that it may adhere. So often as it may be washed or blown off, repeat the application till the enemy be conquered.

For the method of making sieves or boxes to protect cucumber vines, melon vines, &c., against the yellow bug, see the *New England Farmer*, vol. 2—page 305.

For forcing Cucumbers in hot-beds, see *Encyclopedia of Gardening*.

## EGG PLANT.

*Melongene, Fr. Tollapfel, Ger. Berengena, Span. Melanzana, Ital.*

This vegetable is a native of Africa; hence the name *Guinea Squash* by which it is designated in the southern states. Of late years it has become of very general use, and large numbers of them are grown for the Philadelphia market; they are used in stews and soups, and cut in thin slices and fried. In the latter mode they closely resemble oysters similarly cooked. The original species is white, but the varieties most cultivated are the smooth stemmed purple, and prickly stemmed purple. Both grow large, and are equally good; the smooth stemmed is the earlier of the two.

To have them early it is requisite to sow them in a hot-bed early in the spring, transplanting them into another when they attain the height of four or five inches. In the second bed they may be planted in rows, at distances of four inches, or may be put in small sized pots, one in each, and the pots

plunged up to the rim in the mould. This latter plan is preferable, as the roots are not disturbed at the final transplanting. They should not be put out in the open ground before the close of spring, because the plants are very tender, and should they even escape frost, may become stunted from continued cool weather.

Those who have not the convenience of a hot-bed, may sow in pots or boxes in April, keeping them in a south window, or may place them in a frame without dung, covered by sash, carefully sheltering them from frost and cold winds. But the seed is difficult to start, and by no means sure to succeed by this method.

When about to plant them in the open ground, choose a well cultivated spot, and if not rich, add plenty of thoroughly rotted stable manure; place the plants two to three feet apart each way.

## ENDIVE.

*Chicorée des Jardins, Fr. Endivie, Ger. Endivia, (escarola,) Span. Endivia, Ital.*

The Endive is a hardy annual, a native of China and Japan.

The varieties are, the **CURLED LEAVED**, and **BROAD LEAVED BATAVIAN**. The **CURLED** is the one principally grown around Philadelphia.

The time of sowing is in the early

part of summer; when sown earlier, it is apt to run to seed. It is either sown in seed-beds, and transplanted when two or three inches in height, or drilled in rows, the rows 18 inches apart, and allowed to remain, thinning them to the distance of a foot in the rows.—



When transplanted it had better be placed in rows slightly excavated, which admits of readier earthing and blanching.

As the crops advance to full growth, stocky, and full in the heart, some should have the leaves tied up every week or fortnight, to blanch or whiten; and to render them tender, crisp, and mild tasted; perform this in dry days, and in winter when the weather is dry without frost: using strings of fresh bass, or small osier twigs, tie the leaves regularly together, a little above the middle, moderately close. If the soil be light and dry, earth them up half-way; but if moist merely tie them. The curled, if neatly earthed up will blanch pretty well without being tied. The Batavian, from its loftier and looser growth, in every case hearts and blanches better with a bandage. The blanching will be completed sometimes in a week, when the weather is hot and dry; at others it may take a

fortnight or three weeks; after which the Endive should be taken up for use, or it soon rots, in six days or less, especially if much rain fall. To save the trouble of tying, this esculent is also occasionally blanched by setting up flat tiles or boards on each side of the plants, which resting against each other in an angular form, [thus  $\Delta$ ] and confined with earth, exclude the light. Further, Endive may be blanched under garden pots, or blanching pots, in the manner of Sea Kale. In the heat of summer and autumn, tying up is best; but in wet or cold weather, to cover the plants preserves while it blanches them.

At the approach of severe frost cover some thickly with straw litter. Also plunge a portion into a raised bank of light dry earth, under a glass case or covered shed, open to the south; protect with litter in rigorous weather, but uncover and give plenty of air in mild days.

## HORSE RADISH.

*Cranson or Le Grand Raifort, Fr. Merrittig, Ger. Ramolaccio, Ital.*

The HORSE RADISH is a perennial plant, indigenous to Europe. "The roots scraped into shreds is a well known accompaniment of English roast beef. It is also used in winter salads, in sauces, and sometimes eaten raw."

To have it fine and in profusion, all that is necessary is to select in the spring straight young roots, two or

three inches long, and plant them one foot apart each way, in a rich, moderately dry, and loose soil; observing to keep the ground hoed and free from weeds. On the arrival of cold weather remove such as may be required during the frosty season to some sheltered place, or cover them with litter as they stand in the bed, that they may not be frozen in.

## LEEK.

*Poireau, Fr. Lacuh, Ger. Poro, Ital. Puerros, Span.*

The LEEK is a hardy biennial, a native of Switzerland. The whole plant is used in soups and stews, but the blanched stem is most esteemed. There are three varieties cultivated in England, of which, the LONDON OR FLAG LEAVED, is deemed the best.

It should be sown early in spring, and transplanted when four or five inches high, which will considerably increase their size. Plant them with a

dibble, inserting them nearly down to the leaves, or with the neck part mostly into the ground, in rows wide enough to hoe between, and six inches apart in the rows. Choose a damp time for transplanting them, and give a little water should they droop.

They can be got at more readily during the winter, if covered with a little straw litter.

## LETTUCE.

*Laitue, Fr. Gartensalat, Ger. Lechuga, Span. Lettuga, Ital.*

The LETTUCE is a hardy annual, introduced or cultivated in England since 1562, but from what country is unknown. The use of Lettuce, as a cooling and agreeable salad, is well known; it is also a useful ingredient in soups. It contains, like the other species of this genus, a quantity of opium juice, of a milky nature, from which of late years, medicine has been prepared under the title of *Lactucarium*, and which can be administered with effect in cases where opium is inadmissible.

The varieties are very numerous. Those herein enumerated have been selected from the many which have come under our observation, and will be found to suit the various seasons of the year. Some varieties celebrated in Europe, are of little value here, soon shooting to seed under our hot sun.

The EARLY CABBAGE LETTUCE is the earliest; it produces a moderately sized and very firm head; it is known among the Philadelphia market gardeners as the "butter salad."

The ROYAL CABBAGE LETTUCE is a very large variety, dark green, with firm head, and withstands the sun better than the preceding variety, not rapidly shooting to seed.

The INDIA is a very fine kind, produces large hard heads, leaves wrinkled, stands the sun remarkably well, and is sometimes known at the south as *Ice Lettuce*.

The PHILADELPHIA CABBAGE resembles the "Royal," and is in all respects a desirable variety.

The EARLY CURLED does not head; is used principally as "cut salad."

The Cos produce conical formed heads, very succulent and crisp; soon run to seed; should therefore be planted early in the spring.

The BROWN DUTCH somewhat resembles the *early cabbage*, the leaves tinged with brown.

Lettuce delights in a deep, rich soil,

not too heavy or humid. For early spring use sow about the middle of autumn, in some sheltered situation, as the plants, or a portion of them, are to remain there during the winter, lightly covered with straw or cedar brush to protect them from extreme cold. Near the close of autumn a planting may be made, as directed for "Early York Cabbage;" when intended to stand the winter, (which see,) or they may be planted with the cabbage alternately. Early Cabbage and Brown Dutch, are better suited for planting at this season.

Part of those which remain in the seed-bed during the winter, should be transplanted as early in the spring as the ground admits of being worked.—The remainder may be set out subsequently, which will ensure a more regular supply. To secure an uninterrupted succession, frequent sowings should be made during the early part of summer, thus:—have the ground deeply dug and raked fine; stretch a line to the extent intended to be planted, along which drop the seed thinly, and rake it in. When the plants are an inch or two in height, thin them to a foot apart, and give frequent hoeings which will facilitate their growth.

In the earlier sowings those thinned out may be transplanted, and will produce good heads; but when the weather has become warm and dry they will not succeed well: it is therefore better to sow over as much ground as will produce the quantity required. For the earlier sowings all will answer; for the latter ones when the season is advanced and the heat greater, the India and Royal Cabbage are better sorts.

During the heat of summer the heads will be but poor, unless the season be very cool and humid. Sown about the close of summer and early in autumn, they will do well, as the weather will have become cool before they reach maturity. When sown in autumn to

spring heading, it is advisable to take some of the earliest and latest.

Very good Lettuce may be had in the early part of winter, if planted about the middle of autumn, in frames in a

sheltered situation, covering the frames with glass or boards, when the weather becomes cool; in mild weather, giving plenty of air; where boards are used removing them to admit light.

## MELON.

*Melones, Span.*

MELONS delight in light land well manured; the mode of culture is very similar to that of the Cucumber. They are all quite tender, and should not be planted un'til fear of frost has ceased.

Of the WATER MELONS, the most esteemed at Philadelphia are the Mountain Sprout and Mountain Sweet, the

latter, though of moderate size, is sweet and melting.

The CITRON MELON and TURK'S CAP CITRON, are varieties of the old Nutmeg, and are perhaps the best of their class. The lighter the soil, the higher will be the flavor.

## MUSHROOM.

*Chapignon Comestible, Fr. Essbare Blatterschamme, Ger. Pratajuolo, Ital.*

The MUSHROOM is found growing indigenous in various sections of the globe, and is generally esteemed a delicious esculent. In Europe, they are artificially produced for the supply of the markets, as well as at private gar-

dens; various methods are recommended for the insertion of which, we have not room. Those disposed to cultivate them, are referred to the "Encyclopedia of Gardening," for ample directions.

## MUSTARD.

*Sénévé, Fr. Senf, Ger. Senapa, Ital. Mostaza, Span.*

There are two species of MUSTARD, the BLACK and the WHITE. They are sown for small salads, and treated precisely as the Cress. [which see.]

The seed of the White Mustard, *Sinapis alba*, is a powerful tonic, and

an aperient; it is highly recommended as a medicine, particularly in cases of Dyspepsia, in which it has effected truly surprising cures. For this purpose, we regularly import it, of an excellent quality.

## NASTURTIUM, (INDIAN CRESS.)

*Capucine, Fr. Kapuzinerblume, Ger. Fior Cappucino, Ital. Nasturcio, (mastuerzo silvestre,) Span.*

The NASTURTIUM is a native of Peru. "The flowers and young leaves are frequently eaten in salads; they have a warm taste, like the common Cress, hence the name of *Nasturtium*. The flowers are also used as a garnish to dishes. The berries are gathered green, and pickled, in which state, they form an excellent substitute for capers."

It should be planted on a warm border in April, having soaked the seed

in warm water for twelve hours. The usual mode of planting is in hills three feet apart each way, four seeds in a hill; two strong plants are sufficient to remain; when they commence running, place brush around them to climb on. When the berries attain full growth, but whilst yet tender, they are plucked with the foot stalk attached, and preserved in vinegar.

## OKRA.

*Gombaud or Gombo, Fr. Okra, Span.*

The OKRA is a native of the West Indies, where it is much used in soups and stews; its use is rapidly increasing here. There are two varieties, the large, and the small podded or capsuled. The seeds are planted late in spring, either in rows or hills, three feet apart; the plant thrives readily, and requires no further care than is requisite to keep it from weeds.

## ONION.

*Oignon, Fr. Zwiebel, Ger. Cipola, Ital. Cebollas, Span.*

The ONION is a biennial plant, supposed to be a native of Spain. The varieties are numerous. Those esteemed the best are the SILVER SKIN, and LARGE YELLOW STRASBURG; the latter is the best keeper, though perhaps not so delicately flavored as the Silver Skin.

The WETHERSFIELD red is grown extensively in the Eastern States, where it perfects itself the first season.

It is the practice with the market gardeners of Philadelphia, who grow the Strasburgh and Silver Skin, to the exclusion of all others, to sow the seed thickly in beds in the middle of spring. At midsummer, they are taken up, and placed in a dry, airy situation, until the succeeding spring, when they are replanted; in this way, they get large, firm, well keeping Onions early in the season. It should be observed that if not sown quite thickly, they attain too large a size, and when replanted, shoot to seed. When sown early, and very thinly, on strong ground, bulbs large enough for family use may be had the first season; they do not, however, attain a size large enough for the market. When sown in this way, they should be frequently hoed, and kept perfectly clean; and the Wethersfield is perhaps the best.

## PARSLEY.

*Persil, Fr. Petersilie, Ger. Petroselino, Ital. Perexel, Span.*

This vegetable is indigenous to Sardinia. There are three varieties, the PLAIN LEAVED, CURLED LEAVED, and LARGE ROOTED HAMBURG; the two first are used as pot-herbs, and for garnishing, the latter is cultivated for its large white carrot shaped roots, used in autumn and winter like Parsnips. It may be grown in the same way as the carrot and parsnip, and preserved during winter in sand.

As a garnish, the curled is most admired. It is cultivated either in rows or beds; the seed sown early in spring and deeply raked. The seed does not vegetate under two or three weeks, unless previously soaked, which we recommend being done in warm water for twelve hours, immediately before sowing. For the supply during winter, trim off the leaves of strong plants in September, which will form young and tender growth; late in autumn, give a slight sprinkle of straw, to preserve the leaves fresh and green.

## PARSNIP.

*Panais, Fr. Pastinake, Ger. Pastinaca, Ital. Chirivias, Span.*

The PARSNIP is a native of Europe. Having been introduced here, it has strayed from the gardens and become naturalized.

There are three varieties, one only of which is grown at Philadelphia, it is termed the "SUGAR PARSNIP," and is the same known abroad as the "LISBONAISE."

To have large, well shaped roots, the

soil should be loose, and deeply dug, otherwise the roots will branch, or become forked. The seed should be sown at any time during spring. The usual practice is to sow in rows, for the convenience of hoeing, the rows eighteen inches apart, the plants not

nearer than ten inches in the rows.

The root is perfectly hardy, and withstands the severest winters. That they may be readily obtained during hard frost, it will be necessary to place some of them in the cellar, or in some sheltered situation, preserved in earth.

## PEA.

*Pois, Fr. Erbse, Ger. Pisello, Ital. Guisantes, Span.*

The PEA is a hardy annual, a native of the south of Europe, and cultivated from time immemorial.

There is an immense variety, from which the following have been selected as among the best, and more than sufficient for any garden; some inferior kinds are still cultivated, apparently from want of knowledge.

LANDRETH'S EXTRA EARLY; this has been introduced more than twenty years, and to the present maintains its superiority over all others as an early variety; it is unquestionably the earliest, and a general favorite, but possibly has been injured in its credit by those who sell as Extra Early a Pea which is not "Landreth's Extra Early," a name originally given to this identical variety, but which has been borrowed for ordinary early Peas.

The EARLY FRAME succeeds Landreth's Extra Early, and is followed by the Early Charlton, or Golden Hotspur, as it is likewise called.

The LARGE WHITE MARROW, PERUVIAN BLACK EYE DO., ROYAL DWARF do., and BLUE IMPERIAL ripen nearly together; each has its admirers. The Imperial is quite dwarf, and may do without rods; many prefer this to all others.

The BLUE PRUSSIAN is an old sort, generally liked, and a good bearer.

BISHOP'S EARLY DWARF continues longer than most others in bearing, and its habit being so dwarf as not to require rods, is well suited to many gardens.

SUGAR OR EAT PODS, generally boiled both pod and peas, and eaten in the manner of Kidney Beans.

The Pea thrives best in a rich, loamy

soil, but will, with proper care, produce tolerable crops in almost any. The early varieties require stronger ground than the Marrowfats and Imperial, but in manuring for them, observe to use none but such as are thoroughly decomposed, excluding all that possesses the least fermentation.

It has been found that frequent sowings of peas in the same ground is injurious; the plants not unusually turning yellow, and partially dying before perfecting fruit. This remark is particularly applicable to the early kinds.

The first crops should be sown in the spring, so soon as the ground will admit of being worked, choosing the driest soil, and such as lays well exposed to the sun.

To have a constant succession, a few should be planted every fortnight, or oftener. At the time the last sowing of early ones is made, sow also some of the later varieties, which will come in as the early ones go out of bearing.

The usual method of cultivation is to sow the seed in drills, as directed for the Kidney Beans, only thicker in the drills. "As the plants rise from half an inch high to two or three inches, begin to draw earth to the stems, doing this when the ground is in a dry state, and earthing gradually higher, as the stems ascend, at the same time loosen the ground between the young plants, and cut down rising weeds." Stick the plants when six to twelve inches high, as soon as they begin to vine. The early varieties require sticks or rods two to three feet high; the Imperial and Royal Dwarf Marrowfat two feet, Large Marrowfat five feet.

## PEPPER.

*Pimiento, Span.*

The PEPPER is indigenous to the East and West Indies, South America, &c. There are many species and varieties: the BELL or BULL NOSE; a variety of the same form, but more mild, called SWEET PEPPER, and the Tomato shaped, are the kinds usually cultivated

for pickling. The LONG PODDED CAYENNE, Lady Finger, or Bird's Bill, by all of which appellations it is known, is usually ground for table use.

They are cultivated in the mode directed for the Melongena, (which see.)

## RADISH.

*Radis, or Rave, Fr. Rettig, Ger. Rafano, Ital. Rebanos, Span.*

The RADISH is originally from the East Indies, but cultivated in Europe since the sixteenth century. "Formerly, the leaves were often boiled and stewed; but now the roots are chiefly employed. The young seedling leaves are often used with cress and mustard, as small salad, and radish seed pods, when of plump growth, but still young and green, are used to increase the variety of vegetable pickles, and are considered a tolerable substitute for capers.

The well known manner in which this vegetable is cultivated, renders any observations thereon unnecessary. All that is required, is to point out the varieties which answer best at different seasons of the year. For the early crops, use the LONG SCARLET SHORT TOP; the LONG SALMON, similar to the above, but lighter color, and white at

the point; the SCARLET TURNIP ROOTED, and WHITE TURNIP ROOTED; frequent sowings are necessary, as all the foregoing soon become pithy, and shoot to seed. In flavor they differ but little; discrimination is from fancy. At the same time the early kinds are sown, make a sowing of the YELLOW TURNIP, and SUMMER WHITE, which are fine kinds, withstand the heat, and are firm and crisp even in hot weather, frequent sowings of these, as well as the WHITE SPANISH or BLACK SPANISH, as most liked, should be made during the summer months. The two latter kinds sown in the autumn, keep well throughout the winter, secured from frost. In the autumn, any of the early kinds may be again sown; when about to do so, always observe to dig the earth deeply, and pulverize it well, which tends to produce fine shaped roots.

## SALSIFY, OR VEGETABLE OYSTER.

*Salsifis, Fr. Bocksbart, Ger. Sassifica, Ital. Salsifi, Span.*

The SALSIFY is indigenous to England. The roots are boiled or stewed like carrots, and have a mild, sweetish flavor. They are also par-boiled, made into cakes, and fried like oysters, which, when thus cooked, they strongly resemble, in both taste and scent. The stalks

of year old plants are sometimes cut in the spring, when about four or five inches high, and dressed like asparagus.

The cultivation of the root is precisely the same as that of the carrot, parsnip, and beet, and is preserved during the winter in a similar manner.

## SCURVY GRASS.

*Cranson, officinal, Fr. Loffel kraut, Ger. Cwlearia, Ital. and Span.*

This vegetable grows spontaneously on the sea shores of England, and is also found in the interior. It is used like the Cress, and occasionally mixed

with corn salad.

Sow in autumn, and manage as directed for winter spinach; it is used during the winter and spring.

## SEA KALE.

*Chou marin, Fr. Meerkohl, Ger. Crambio, Ital.*

The SEA KALE is found wild on the sea shore of England, but during many years has been cultivated in the gardens, and is now a common vegetable in the market.

The soil most suitable to the plant is that which has a considerable proportion of sand in its formation. In preparing the ground for the seed, which should be sown early in the spring, dig it deeply, and plant five or six seeds two inches deep, in a circle of a few inches diameter—the circles two feet apart each way. Three plants in a circle are sufficient to remain; attend them carefully during the summer, and in the autumn spread some long stable

manure over them as a protection from extreme frost. In the succeeding spring dig some of the manure in around them, and cultivate as in the preceding summer; protect during the following winter as before and in the spring, a little before vegetation commences, rake off the covering, and place over them a layer of dry sand, or gravel, an inch thick; then place over each cluster of plants a blanching pot, box, or any thing to exclude the light, pressing it firmly in the ground; an admission of air being injurious to the color and flavor.

Sea Kale beds, annually dug and manured, last many years, and are very productive.

## SPINACH.

*Epinard, Fr. Spinat, Ger. Spinacia, Ital. Espinacas, Span.*

The SPINAGE or SPINACH has been long cultivated, and is supposed to have come originally from Western Asia. Its use is well known.

The principal varieties are the ROUND SEEDED SAVOY-LEAVED and PRICKLY SEEDED. The former is best for spring and summer use, the latter is preferred for autumn sowing, being considered hardier.

It may be sown broad cast or in drills. When drilled, it is easier kept clean, and more readily gathered for use. The drills should be twelve inches apart, the plants four inches apart in

the rows. If sown thicker, thin out when young, as wanted; leaving plants at proper distances. For spring and early summer use, sow early in spring, and occasionally afterward; for the early autumn supply, sow at close of summer; and for the main winter crops, about middle of autumn. Before very cold weather, give a light covering of straw, cedar brush, or anything that will lay lightly, and partially protect it; otherwise the finest and most succulent leaves become discolored by the frost.

## SQUASH.

*Pfebin Kürbiss, Ger. Popone, Ital. Calabacines, Span.*

The SQUASH is from the Levant. There are several species, and numerous varieties have originated from admixture of the pollen.

The BUSH or PATTY-PAN SHAPED, and the LONG GREEN CROOK NECKED, are perhaps unsurpassed. The former is the earliest, and is best calculated for small gardens, as it does not run so luxuriantly as the Long Green.

The VEGETABLE MARROW and the

WINTER CROOK NECK are used either simply boiled, as a vegetable dish, or in pies; so, likewise, is the VALPARAISO, which attains very large size, and may be had in perfection throughout the winter.

The squash is cultivated in the same manner with the Cucumber and Melon. Time of planting also the same. (See directions for cucumber.)

## TURNIP.

*Navet, Fr. Steckrube, Ger. Navone, Ital.*

The TURNIP is a biennial plant, growing in a wild state in some parts of England, but better known as an inhabitant of the garden and farm. There are an immense variety: to cultivate all is not so desirable as to plant such as are the more valuable. Those which we deem best for family use are the EARLY DUTCH and RED TOP, for autumn and early winter supply. The YELLOW ABERDEEN, RUTA BAGA, or SWEDISH, are not so much esteemed in the autumn, but remain firm and solid until late in the spring, (when most other kinds have become pithy,) and are then fine. The LARGE GLOBE, and NORFOLK, and the RUTA BAGA, are principally cultivated for cattle.

The main sowings of all the kinds recommended for family use, with the exception of the Ruta Baga, are made in the vicinity of Philadelphia from about the middle of August to the first of September. If sown earlier, they are not so tender and finely flavored; and if sown later, do not generally attain full growth. The Ruta Baga, Globe, and Norfolk require more time to perfect themselves; sow, therefore, about a month earlier. The more rapidly the root is produced, the more tender and well flavored it will be. Those which are intended for the spring supply should be topped very closely, else when the weather becomes mild, the crowns will start, and the

root soon gets pithy and unfit for use.

Spring sowings seldom answer a good purpose: the Early Dutch and Red Top, are, however, best.

Should a long continued drought prevail at the time recommended for sowing in the autumn, some difficulty may be experienced in getting the seed to vegetate, (unless it be small patches in the garden, which can be shaded and watered.) The only resource is, to make several sowings in freshly dug or ploughed ground.

If the seed has lain long, say two or three weeks, without vegetating, should a shower come, the safer plan will be to re-plough or harrow the ground, and make a fresh sowing.

Frequently the "fly" proves very destructive, preying upon the young plants when in so early a stage that they can scarcely be seen without close inspection. To counteract them it has been recommended to soak the seed in sulphur water—an ounce of sulphur to a pint of water. A mixture of quick-lime, ashes, and soot, sprinkled over them, is frequently effectual.

The crop may be put in either broad cast, or in drills, raking the seed well in. The latter plan is the better, and if sown on very dry ground during hot weather, it is safer to roll the land immediately afterward. *Observe*, the land cannot be too rich for this crop, old sod, or newly cleared land, produces the largest and finest flavored roots.

## TOMATO, OR LOVE APPLE.

*Tomato, Fr. Leibes Apfel, Ger. Tomates, Span. Pomo d'Oro, Ital.*

This plant is a native of South America, and perhaps of the West Indies; thence introduced into this country. But a few years since, it was scarcely known as an esculent—now it is in very general use.

There are six or seven varieties, between which there is not much real difference; the common red is equal to any.

Cultivation same as directed for the

Melongena, or Egg Plant. It is, however, more free in growth, and will produce fruit tolerably early, when sown on the open border.

On the approach of frost, pull up some of the plants (root and all) which are well laden with fruit, and hang them up in a dry, airy apartment. In this manner, it may be continued in perfection for some time longer than the natural season.



1850:

SUPPLEMENTARY CATALOGUE OF NEW FRUITS,

IN ADDITION TO CATALOGUE OF 1847 AND 1848.

BY CHARLES DOWNING.

PEARS.

Price 50 cents each.

- Abbott.  
Alpha.  
Amiral, or Arbre Courbe.  
Beurré Langelier.  
Beurré d' Anjou.  
Beurré Goubault.  
Beurré Sprin. 75 cents.  
Beurre Giffart.  
Beurré Andusson.  
Beurre Superfin.  
Beurré Gris d' Hiver Nouveau.  
Beurré Beaulieu.  
Beurré Deronineau.  
Beurré de Beaumont.  
Beurré Preble.  
Beurre Leon le Clerc. 75 cents.  
Beurré Ananas. 75 cents.  
Beurré de Mons, (of Langelier.)  
Beurré Van Mons.  
Beurré Citron. 75 cents.  
Beurré Duhaume.  
Beurré Robin, (of Langelier.)  
Beurré Bretonneau, (Esperen.)  
Baronne de Mello. 75 cents.  
Bergamot, Gansell's Late. \$1.  
Bergamot Leseble.  
Bergamot d' Esperen.  
Belle Après Noël.  
Benoist.  
Bon d' Ezce.  
Bonne Julie.  
Brandywine.  
Brande's St. Germain.  
Broompark.  
Cattiac.  
Catinka.  
Capucin.  
Caen de France.  
Coter.  
Compretto.  
Colmar d' Arcenberg.  
Colmar d' etc.  
Colmar Artaisonet. 75 cents.  
Comtesse de Lumy.  
Crassane d' Hiver, (Bruneau.)  
Croft Castle.  
Dana.  
De Spoelberg.  
Delice de Hardenpont.  
Delices de Jodoignac.  
Doyenne d' etc.  
Doyenne Sieulle.  
Doyenne Goubault.  
Doyenne d' Hiver Nouvelle.  
Doyenne Boussac.  
"Doyen Dillon," (Van Mons.)  
Duc de Nemours.  
Duchess d' Orleans.  
Duchess de Mars.  
Echassarie.  
Edwards.  
Elizabeth, (Manning's).  
Elise d' Hcyst, (Esperen.)  
Excellentissima.  
Figue de Naples.  
Fondante de Malines.  
Fondante de Millot.  
Frederika Bremer. \$1  
Gerardin.  
Grand Soliel.  
Groom's Princess Royal.  
Grosse Calchasse.  
Henkel.  
Howell. 75 cents.  
Haddington.  
Holland Bergamot.  
Hull.  
Hungerford's Oswego.  
Iron, or Black Worcester.  
Inconnue Van Mons.  
Jalousie de Fontenay Vendee.  
Johonnot.  
Jeane de Witte.  
Jones Pear.  
Josephine de Malines, (Esperen.)  
Las Canas.  
Lawrence.  
Leon le Clerc, (Van Mons.)

Leech's Kingsessing.  
 Louis d' Orleans.  
 Locke's Beurré.  
 Liberale.  
 Madeline Panache.  
 Moyamensing.  
 March Bergamot.  
 Millot de Nancy. 75 cents.  
 Mollet's Gurnsey Beurré.  
 McLaughlin.  
 Napoleon d'Hiver.  
 Nouveau Simon Bouvier.  
 Nouveau Poiteau, (Van Mons.)  
 Osband's Summer.  
 Oliver's Russet.  
 Ott. 75 cents.  
 Paradise d' Automne.  
 Paquency.  
 Petre.  
 Poir Chenille.  
 Poir His.  
 Princesse Marie, (Van Mons.) 75c.  
 Princesse Charlotte, (Esperen.), 75c  
 Queen of the Low Countries.

Rondelet.  
 Rostizer.  
 Rousselet de Meester.  
 St. Andre.  
 St. Nicholas.  
 St. Denis.  
 Souvenir d' ete.  
 Soldat Laboureur, (Esperen.)

Surpasse Vergalieu.  
 Summer Thorn.  
 Summer Francreal.  
 Susette de Bavay.  
 Stone Pear.  
 Sterling.  
 Steinmitz's Spice.  
 Steinmitz's Catherine.  
 Triumph de Jodoigne.  
 Tyson.  
 Udal.  
 Williams' Early.  
 Wescott.  
 Wilhelmine.  
 Yat.

## D W A R F P E A R S .

One and two years old from bud—50 cents each.

Ananas d' ete.  
 Bartlett.  
 Beurré d' Aremborg.  
 Beurré Piquery.  
 Beurré d' Anjou.  
 Beurré d' Amalis.  
 Beurre d' Rhine.  
 Beurré Langelier.  
 Beurré Diel.  
 Beurré Brown.  
 Beurré Capiamont.  
 Bonchretien Fondante.  
 Bloodgood.  
 Buffum.  
 Chaumontel.  
 Comte de Laney.  
 De Spoelberg.  
 Dearborn's Seedling.  
 Doyenne Boussac.  
 Doyenne Gris.  
 Doyenne Sieulle.  
 Doyenne d' ete.  
 Duchess d' Angouleme.  
 Duchess d' Orleans.  
 English Jargonelle.  
 Forelle.  
 Flemish Beauty.  
 Fondante d' Automne.  
 Golden Beurré of Bilboa.  
 Glout Morceau.

Gratioli of Jersey.  
 Henry 4th.  
 Hacon's Incomparable.  
 Josephine de Malines.  
 Lawrence.  
 Liberale.  
 Louise d' Orleans.  
 Louise Bonne of Jersey.  
 Las Canas.  
 Madeline.  
 Marie Louise.  
 Nouveau Poiteau.  
 Napoleon.  
 Orpheline d' Enghein.  
 Onondaga.  
 Osband's Summer.  
 Passe Colmar.  
 Pratt.  
 Paquency.  
 Rostizer.  
 Steven's Genessee.  
 Soldat Laboureur, (Esperen.)  
 St. Germain.  
 Seckel.  
 Tyson.  
 Vicar of Winkfield.  
 Vergelieu.  
 Van Mons Leon le Clerc.  
 Washington.  
 Winter Nelis.

**APPLES.**

*Price 25 cents each.*

Additional list—one and two years growth from bud.

Autumnal Sweet Swaar.  
Bailey's Sweet.  
Barker's Red Winter.  
Borsdorffer.  
Black Annette.  
Butter Apple.  
Cannahan.  
Condit Sweet.  
Cogswell Pearmain.  
Cooper.  
Early Chandler.  
Erie Sweet.  
Esten.  
Fall Queen.  
Flower of Kent.  
Fullerton Sweet.  
Golden Noble.  
Hurlbert.  
High Top Pippin.  
King Apple.  
Monamet Sweet.  
Mackie's Clyde Beauty.  
Magnolia.  
Marston's Red Winter.  
Mank's Codlin.  
Martin Nonpareil.  
Missouri Pippin.

Northern Sweet.  
Phillip's Sweet.  
Red Ashmore.  
Red Russet.  
Republican Pippin.  
Reinette Gris d' Hiver.  
Rome Beauty.  
Russet Sweet, (summer.)  
Shaker Pippin.  
Smokehouse.  
Springer's Seedling.  
Striped June.  
Striped Ashmore.  
Summer Bonum.  
Summer Harvey.  
Summer Golden Pippin.  
Sweet Pippin.  
Scandiana, or Port Miama.  
Summer Bellflower.  
Sweet Bellflower.  
Table Greening.  
Tompkins.  
Trescott Pippin.  
Torrence's Favorite.  
Western Spy.  
Wagener.  
Yellow Pryor.

**PEACHES.**

*Price 20 cents each.*

Apricot.  
Acton Scott.  
Cole's White Melacaton.  
Chancellor.  
Chinese Flat.  
Druid Hill.  
Early Admirable.

Empire.  
Monstrous Pompone.  
October Free.  
Red Magdalen.  
Royal Charlotte.  
—Rose Bank.  
Walberton's Admirable.

**PLUMS.**

*Price 50 cents each.*

Autumn Compote.  
Bmerican Wheat.  
Bricetta.  
Chapman's Prince of Wales.  
Denniston's Mottled.  
Damas Violet Elogne.  
English Yellow Gage.  
Early St. John.  
Felleberg.  
Grosse Mirabelle.  
General Hand.  
Guthrie's Late Green.  
Guthrie's Russet.  
Italian Damask.

Imperial de Milan.  
Ive's Seedling.  
Judson.  
Lewistown Egg.  
Mamelonne.  
Monsieur Hativ.  
Mirabelle d' October.  
Purple Magnum Bonum.  
Precocee de Tours.  
Prune d' Agen.  
Prince's Orange Gage.  
Prince's Orange Egg.  
Reine Claude de Bevay.  
Royal de Nikita.

Rivers's Early Prolific.	:	Surpasse Orleans.
Schenectady Catharine.	:	Ulysses Seedling.
St. Etienne. 75 cents.	:	White Imperatrice.
Semiana, or Swiss Prune.	:	Wilkinson.

### CHERRIES.

*Price 40 cents each*

Burr's Seedling.	:	Cumberland's Seedling
Brown's Seedling.	:	Great Bigarreau de Mezel.
Byrnesville.	:	Herefordshire White.
Belle de Sceaux.	:	Richardson's Late.
Champagne.	:	Wellington.

### NECTARINES.

*Price 37½ cents each.*

Baker Nectarine.	:	Early Violet.
Claremont.	:	Golden.

### APRICOTS.

*Price 50 cents each.*

Early Peach.	:	Musch-Musch.
Burlington. 75 cents.	:	St. Ambrosie. 75 cents.

### CURRENTS.

*Price 18 cents each.*

Cherry Red. 25 cents.	:	Red Grape.
Long Bunched Red.	:	
Red Dutch Short bunched.	:	White Grape.

### RASPBERRIES.

Knevet's Giant. 12½ cents.	:	Ohio Monthly. 15 cents.
Large Fruited Monthly. 30 cents.	:	

### STRAWBERRIES.

Alpine Red, Monthly, Bush. 25 cts.	:	Hudson. 37½ cts. per dozen.
Alpine White, Monthly, Bush. 25 cts.	:	Jenney's Seedling. per doz. 37½c. \$1 50 per
Boston Pine, per dozen, 37½ cts.	:	hundred. [hundred.
Burr's New Pine. 37½ cts.—\$2 per 100.	:	Rival Hudson. per dozen 37½c. \$1 00 per
Crimson Cone. 25 cts.—\$1 per 100.	:	Ross' Phoenix. per dozen 37½ cts.

