POMME ROYALE.

A FRENCH variety, not often observed, makes a marked note, on account of its being, not only a good bearer in ordinary seasons, but even in the past it produced a heavy crop of good-sized fruit. The quality entitles it to rank as a very good dessert apple.

The flesh is greenish-white, juicy, and rich. In perfection, it is succulent, and has a pleasant flavor, is healthy, and of vigorous growth. Shoots of a chestnut color with few spots. Leaves large, roundish, ovate, dark green, rather thick, and rather deeply tinged with red. Flowers large; petals roundish.—H. T.

SUBSTITUTE FOR POTATOES.

We have been favouring the following letters:

John Barlow, 16, W. Yorks. 15th Mar. 1847.

Sir,—In reply to your request for a letter from John Barlow of the Duke of Portland, I will give you the following facts: John Barlow is a first-rate man, and has been looking out for further information respecting it, and was gratified to see some account of it lately in your early number of 1847. I grew it in the year 1845, and it was very good. I would be glad to supply you with some of it. I have been using it for several years, and it is much preferred by my tenants. I have found it to be a very good substitute for potatoes.

Yours truly, John Barlow.

Mr. W. H. T., 15th Mar. 1847.

Sir,—I am, your obedient servant, Lorenzo Dyer.

I have been using it for several years, and it is much preferred by my tenants. I have found it to be a very good substitute for potatoes.

Yours truly, Lorenzo Dyer.
mixed with much earth, the salt prevents an exposure as while as newly fallen snow, which, viewed from a distance, seems to be a lake of molten lead. It is not to be mistaken for a lake. Your correspondent seems to think that by the term purity, I imply freedom from impurities, and that the absence of other saline bodies found in all sea-water—a remarkable fact, which I state after the experience of the last few years. "There is no economic use to be made of this salt, and the cost of collecting it is made up of the loss of time which I have perhaps inappropriately used the term, for the purpose of erring the salt," you say. I am surprised to find the salt in sea-water in the north of Sweden, and I can assure you that the salt, as it is called, is not found in sea-salt. I should not, however, have ventured on this opinion, had Prof. Johnson come to see for himself. The salt is formed by the evaporation of the sea-water, and it is the natural and necessary preserving cheese which contain most of the delectable chlorides. I must yet think that the experiment referred to was a little carelessly conducted, and that the salt from the Rio Negro, would be very well worth trial by the owners of the saltpans near Buenos Ayres.

Cottage Garden-Cropping. It behoves all persons of "stature and education" to interest themselves and their friends in the art of growing vegetables. The cottage garden is a worty object so ably recommended in last week's Chronicle. The art of cropping and allotment of cottage garden land, or even small plots of ground, (amongst the paupers at least) will inevitably be the cottage garden. It will be found that a "lively root" will again be essayed. My acquaintance with the cottagers in this neighbourhood decidedly convinces me that they are a very portion of the population. I do not speak of the fully and obstinately with which, spite of all warning, the poor people still cling to the hope to the Potatoes; not only in the garden, but even in the field, they still think they tell you, of giving 'em another trial. Now, therefore, should be lost in employing a few hours of your leisure in this important and rational course. In many cases the people really are in want of produce, and could easily make the complete and obtain proper substitutes for their favourite root; garden-cropping is therefore an experiment worth making. They should not be dissuaded from attempting to grow vegetables, as the crop is not difficult, and a little time might be spared to them; and, when a good crop is not; seeds have been sown, a few from abundance would certainly increase the stock. To those who are sensible of the evils ofcabbage plants might also be given. It is the gardener's interest as well as his duty to exert himself in assuring that the work is well done. The best way is to join the profession would be more fully acknowledged, and his individual ability commended in proportion as the receipt for the next year. W. V. Winder, February 20.

Church Warming, an Heaven's plan, at Earl Brem. —The public is much obliged to Mr. Denham for the notice, which he has so kindly communicated in the Chronicle of the 13th of Feb., p. 102. I am sure, will feel much indebted to that gentleman if he will feel so disposed at a future time to assist in procuring the same benefit for the church as has been done for the church; and, as to the nature and construction of the lines, or whatever conveys the hot air into the grates which open into the church. The construction of the church, even if it be not perfect without or within the walls of the church; and, as to continued success of the experiment. And, could Mr. Denham publish an account of the full extent of the plan, similar to what may be found respecting the "Candy stoves" in the pages of the Builder. In fact, Mr. Harvard's plan is unknown, to 14 by name, as far as I can ascertain, in the north.—Feb. 24. The better way will be to apply to Mr. Denham, and to the subject, without delay.

Chemical Soup.—I am sure your boys will be copied the copy you gave them of Mr. Seyer's soup. My cook has been making it, and I can testify to its being a new discovery in our tables. It is a great improvement on the better soup than we often get at our dinner tables. I have had made two gallons, precisely according to the directions given in your paper, and I can only say that I think the 13th last, in all the ingredients, and to give me a note of the cost of each article, so that I may be able to give you the smallest article. I am told that many farm-servants, not only of a plate, but the mode in which the soup is made, and the cost will be, they are delighted with. To a laboratory, with five children, is able meal, at so low a cost, is really a godsend. M. 16s. 4d. for the tastiness of fire. Had the articles been purchased in larger quantities, Mr. Seyer's estimate would have been altered.

The Shanksling of Grapes.—Too rich testaceous borders, imperfectly drained, and exposed unprotected to the winter winds, are the cause of shanking. For late Vines, especially, such borders have proved very injurious, causing them to lose their fruit. The wood of the Vines, in general, and at a time when the fruit is draining the Vine most, and when the heat of the sun is decreasing through the night long, with a moist atmosphere in the morning, the flower stalks of the berries, and the stalks become more and more should be given by the sprayings than is absolutely necessary to keep down insects and promote free growth. These must be excluded by a spray wide enough. It is very important. To prove this we have only to look at the the top of the chimney, flush with the inside then there, and those thin iron bars (precisely like a Venetian blind) that project beyond the edge of the chimney, which those would usually stand erect, to let out the smoke, but not bathe our crit birds; but in case of fire in the chimney, which we often put out by jumping the flames of the machine at the top, the fire most necessarily got for a short time, before it could escape to do injury. F. N. Ludlow.

Polysome Heating.—I think it due to the cause of grasshoppers, as I do not believe that the result of my experience on a small scale, and perhaps the same operation, and probably the same effect, but it seems to exclusive to exclude frost) by a smoke-flue passing along the chimney-wall, and returning once on itself of one or two feet, and the smoke then passes into the chimney. The space was built in the wall, and opened into a potting house, and the bottom. We have in the same manner with the same advantage of adjusting it if they could be dispensed with for a good house, and the cold air from the house passes from the bottom of the chimney. The whole passage is thus in one of the popularised by Mr. Meek, who has been kind enough to communicate to the public the whole space occupied being only 3 ft. 11 in., by 2 ft. 9 in. The result is perfectly satisfactory. I have by this means of insulating the frame, and moisture sufficient for forcing the Vines at this season, but the ventilation is complete, and the temperature through, and thereby a perfect heating. The form, the difference of heat between the apex of the chimney and the bottom, is over 10 degrees Fahrenheit, and in the intended purpose.—Edward Moore, Pennington, rich, Plymouth.

 köt to for the Potato Disease. —If this application is really useful, it cannot arise from supply of the disease. The result it requires the Potato contains comparatively much more of the human and the soil and salt will check the fermentation. It may, therefore, be of cruder varieties. Have any of your corn this year? I have observed that some varieties have been grown, and also to the present conditions. Without the stems have come under my notice, it has been used in the place of other applications, and not in cold weather, and has been kept perfectly fresh, for a long time, solely, or chiefly, from the absence of common mould.