

estates. How weighty and onerous an obligation this latter might prove the reader can form some idea; the intention, was, however, a kind one; and, to do my uncle justice, he loved me with all the affection of a warm and open heart.

From my earliest years his whole anxiety was to fit me for the part of a country gentleman, as he regarded that character:— I rode boldly with fox-hounds; I was about the best shot within twenty miles of us; I could swim the Shannon at Holy Island; I drove four-in-hand better than the coachman himself; and from finding a hare to hooking a salmon, my equal could not be found, from Killaloe to Banaghar. These were the staple of my endowments; besides which, the parish priest had taught me a little Latin, a little French, and a little geometry, and a great deal of the life and opinions of St. Jago, who presided over a holy well in the neighbourhood, and was held in very considerable repute.

When I add to this portraiture of my accomplishments that I was nearly six feet high, with more than a common share of activity and strength for my years, and no inconsiderable portion of good looks, I have finished my sketch, and stand before my reader.

It is now time I should return to Sir Harry's letter, which so completely bewildered me that, but for the assistance of Father Roach, I should have been totally unable to make out the writer's intentions. By his advice, I immediately set out for Athlone, where, when I arrived, I found my uncle addressing the mob from the top of the hearse, and recounting his miraculous escapes as a new claim upon their gratitude.

"There was nothing else for it, boys; the Dublin people insisted on my being their member, and besieged the club-house. I refused—they threatened—I grew desperate—they furious—'I'll die first,' said I, 'Galway or nothing!' 'Hurrah' from the mob! 'O'Malley for ever!' 'And ye see I kept my word, boys—I did die; I died that evening at a quarter past eight. There, read it for yourselves; there's the paper; was waked, and carried out, and here I am after all, ready to die in earnest for you—but never to desert you.'"

The cheers here were deafening; and my uncle was carried through the market, down to the mayor's house, who, being a friend of the opposite party, was complimented with three groans; then up the Mall to the chapel, beside which Father MacShane resided; he was then suffered to touch the earth once more, when, having shaken hands with all of his constituency within reach, he entered within the house, to partake of the kindest welcome and best reception the good priest could afford him.

My uncle's progress homewards was a triumph; the real secret of his escape had somehow come out, and his popularity rose to a white heat. "An its little O'Malley cares for the law—bad luck to it; it's himself can laugh at judge and jury. Arrest him!—na bocklish—catch a weasel asleep." &c. Such were the encomiums that greeted him as he passed on towards home; while shouts of joy and blazing bonfires attested that his success was regarded as a national triumph.

The west has certainly its strong features of identity. Had my

uncle possessed the claims of the immortal Howard—had he united in his person all the attributes which confer a lasting and ennobling fame upon humanity—he might have passed on unnoticed and unobserved; but for the man who had duped a judge and escaped the sheriff, nothing was sufficiently flattering to mark their approbation. The success of the exploit was two-fold; the news spread far and near, and the very story canvassed the county better than Billy Davern himself, the Athlone attorney.

This was the prospect now before us; and, however little my readers may sympathise with my taste, I must honestly avow that I looked forward to it with a most delightful feeling. O'Malley Castle was to be the centre of operations, and filled with my uncle's supporters; while I, a mere stripling, and usually treated as a boy, was to be entrusted with an important mission, and sent off to canvass a distant relation, with whom my uncle was not upon terms, and who might possibly be approachable by a younger branch of the family, with whom he had never any collision.

MY CHILDHOOD'S HOME.

Loved scenes of childhood's flow'ry ways,
Whose memories haunt my later days,
Still bound in you, old friends appear
With all the charms that made them dear:
In whatsoever region placed—
On boundless sea, or lifeless waste—
Where'er I yet through life may roam,
No home so sweet as childhood's home.

The weary wanderer lured from thee—
Though bright his change of fortune be;
Though fairer scenes may soothe the eye,
Than distant Britain's summer sky;
Tho' nobler mansions bless his lot,
Whose home was once the simple cot—
Yet, oh! what change, what scenes can part
The home of childhood from the heart?

Green be the fields, and sweet the flowers,
Where once I spent my infant hours;
The wild bird's song was music then—
My daily walk some wood or glen:
There's not a hill or valley green,
Where I have once with playmates been,
But glows as bright—though years are bye—
As once they seem'd to heart and eye.

There's not a thought of former bliss
Cheer'd other times, but saddens this,
Or melts so sweetly o'er my breast,
As home's first annals, pure and best;
When all seem'd cloudless as the heaven
A distant climate now has given,
Still following, as I weary roam,
With visions sweet of childhood's home.

Adelaide, July, 1841.

H. H. BLACKHAM.

THE MAIZE, OR INDIAN CORN.

OFFICIAL NAME, ZEA MAYS.—MONOGECIA TRIAND. L. NAT. ORD.
GRAMINEÆ.

MAIZE, the noblest of the cereal grasses, is considered to be a native of South America, and to have been cultivated in Mexico and Peru from time immemorial. It was introduced into Europe about the beginning of the sixteenth century, and is at present cultivated in almost every part of the universe, where the summer temperature equals or exceeds that common to 48 deg. north latitude. In France, in 1787, it could only be cultivated to the south of a line drawn from Bordeaux to Strasburg, in lat. 48 deg. 35 min. ; but it is at present cultivated as far north as Nancy, in lat. 49 deg., a fact which shews the endeavour of this grain to adapt itself to the climate in which it is cultivated. It flourishes in America from about the 40th degree of south to the 46th of north latitude, and is extensively produced in Africa and Asia. On all the shores of the Mediterranean, in Spain, Italy, south of France, and the countries of the Levant, it is the principal food of the inhabitants. Indeed, of the cultivated cerealia, it is that which, next to rice, supplies food to the greatest number of the human race. In consequence of the absence of gluten, it cannot however be converted into bread, without the admixture of at least an equal proportion of wheaten flour. In this form it is sweeter, and probably more nutritious, than bread made from wheaten flour alone. The American Indians parch it over a fire, in such a manner as not to burn it; afterwards they pound it, sift the meal, and convert it into puddings, cake, or bread. In Van Diemen's Land and the United States, it is converted into malt, and is said to make a stronger and pleasanter ale than barley; it also makes excellent whisky. In the West Indies, the green but full-grown cob is boiled or roasted, and served to table as a vegetable, with melted butter. The meal of this corn, made into thin cakes and fried crisp in boiling lard, is considered a great luxury by the Mexicans. The firmest and finest flavoured hams have been procured by fattening the hogs on this grain; and, according to Cobbett, it stands unrivalled for pig feeding, sheep feeding, oxen and cow feeding, poultry feeding, horse feeding, fish feeding, and man feeding. He says "We killed last spring one single pullet, not of a large breed, fed on maize, out of which we took fat weighing three quarters of a pound. We fatted most perfectly and finely the turkeys in the same manner, and as to geese and ducks, which fat still easier than either of the former, they will get fat with this food, in a short space of time. If you wish to have fresh eggs in winter, you must resort to no steeping of barley in beer or wine, nor make such a fuss about keeping the hens warm; give them plenty of Indian corn whole, and you will have fresh eggs all the winter long. To the very little chickens, or very young turkeys, you must give some in a cracked state, (unless you grow the dwarf corn) but they will very soon take it down whole. It is very well known, that in order to have a fat turkey, or even a really fat fowl, we are compelled

to resort to cramming. If the farmer's wife have a dozen of these, there she sits, for she can trust no one else, with a leathern apron before her, or rather upon her, with balls of barley-meal, rolled into an oblong form, and with a bowl of warm milk, or with some greasy water, taking one turkey out of the coop at a time upon her lap, forcing its mouth open with her left hand, putting in the balls with her right, and stroking with her fingers the outside of the neck to make them descend into the craw, every now and then pouring down a spoonful of the warm fluid, upon the principle that good victuals deserve good drink. There she sits, if she have two dozen of these animals to cram, two good hours at least; sometimes they reject the food and flutter about, and splash the woman with the contents of the bowl. It is always a disagreeable, troublesome, and nasty job; it takes up a great deal of time; and yet these things cannot be made sufficiently fat without this operation, in which I dare say 20,000 women are at this very moment (eight o'clock in the morning) engaged in the counties of Norfolk and Suffolk. If all these women could be brought together, and were to hear me say and prove that I could save them all this trouble, they would say, God bless you, sir, you are the best friend (the inventors of tea and sugar excepted) that ever administered to the comfort of womankind. Well, then, this I do for them now; let their husbands raise some Cobbett's corn, the leathern aprons may be converted into spatterdashes for them, the warm milk and greasy water may be given to young pigs, the bowl may be converted into a porringer for a boy to eat porridge out of, the coops well broken up by the pole of the axe, may go to light the fire, and the four hours saved morning and evening, may be employed spinning, and preparing the stuff to make shirts and shifts and sheets, or (what makes less noise), in knitting stockings for the whole family. All the fat geese noted for their large livers in the north-west of France, and south-east of Germany, are fed with maize—the grains unbroken."

The leaves and stem, but especially the tops, are highly esteemed at the Cape of Good Hope and in America, as food for cattle, and of the leafy husk which surrounds the cob a beautiful writing paper is manufactured at a paper mill near Rimini, in Italy, and a greyish paper from the whole plant. The husks are likewise used for stuffing mattresses. This plant is occasionally subject to smut. I saw several cobs last year, many of the grains of which were destroyed by this parasite.

The disease called ergot of maize, is, according to Roulin, very common in Colombia, and the use of it is attended with a shedding of the hair, and even the teeth, of both man and beast. Mules fed on it, lose their hoofs, and fowls lay eggs without shell, and mares after eating it, are said to slip their foals. This disease has not yet been noticed elsewhere, it consists of an elongation of the grain, which becomes brown, and puts on a horny texture.

There are several varieties of this plant, but they may for all practical purposes, be divided into two—the large and the dwarf. The former comprises, among others, the yellow, red, white pearl, and purple varieties; it grows from the height of from nine to sixteen feet, and yields from three to five cobs, several of which grown in this province

last year I found to exceed nineteen ounces in weight, and numbered more than eight hundred grains. It should be sown between the 15th of this month and the 20th of October. The soil best adapted for it is a mixture of alluvial soil and sand, forming a deep black loam. One ploughing and harrowing—if recent—is sufficient; indeed it is a good plan to sow the seed in the furrows during the time of ploughing, going over with a light harrow afterwards. This is the plan adopted by the Cape farmers, and was employed by myself last year; it answered particularly well in some thin heavy land, where I do not think maize could be grown if the soil had been much worked. The patch yielded at the rate of ninety bushels per acre; on the light land it produced at the rate of a hundred and eight bushels, together with a crop of water melons—the seed was sown singly at intervals of one yard, but I think it is a much better plan to sow them at intervals of two feet in the rows, placing the rows themselves five feet apart. As soon as the plants are eighteen inches in height, they should be earthed up either with the hoe or plough, (Cobbett recommends the latter,) taking care to cover at least six inches of the stem, otherwise, as the plant does not send down any top root, it would be unable to sustain its own weight. Their earthing being completed, the plants will not require any further attention until it ripens, which generally happens in February. They must then be cut with a sharp knife, (such as is used for reaping beans is the best,) tied into bundles, and piled in small cocks, with the cobs up, for a week or ten days; the cobs may be then pulled off, and the stems stacked for fodder, or it may be all stacked together, provided that care be taken to ventilate the interior of the stack; it may afterwards be thrashed out with the flail like other grain. But the more usual plan is to separate the husks from the cobs by hand, and afterwards remove the grains by one of the numerous machines used for that purpose, or what answers as well, and does the work with nearly equal rapidity, by fixing a piece of iron hoop in a barrel and drawing the cobs across it with the hand. The Cape farmers are in the habit of removing the top, which is the male flower, and the leaves as soon as the fringe which hangs down from the cob withers, with which they feed their dairy cows, but when the crop is an object this should never be done, as it interferes with the development of the cob, and the perfection of the seed.

The principal dwarf varieties are the maize quarantine, which ripens in forty days, Cobbett's corn, and the Egyptian chicken corn. These have small handsome cobs, and can scarcely be distinguished from each other. The chicken corn has been introduced into the colony by Mr. Everard, and found to answer well; it grows to the average height of three feet, and yields from forty-five to fifty bushels per acre; it should be sown in rows three feet apart, and the grains dibbled in at intervals of one foot in the rows; if sown early in this month, it will be ripe about the 20th of December, and may be followed immediately by potatoes, to be removed in April, to make way for wheat or barley. Taking into consideration the short period during which the ground is occupied with this crop, with the fact that from the last week in December till the end of the second week in January is the

best period for planting potatoes, that these again will be ready for removal as soon as the season for sowing wheat and barley has set in, and bearing in mind that it is hardier and will stand a dry season better than the tall corn, and will yield a full crop in soils too poor for the cultivation of the other, there can, I believe, be little doubt of its superior value. Mice are very partial to the germs of the seeds of this variety, and are very dexterous in stripping the cobs. Two bushels of these cobs tied in a bag and placed on a wall, were destroyed in a very short period—while a similar quantity of the larger sort placed beside them were not disturbed. Maize, in consequence of the largeness of its pores perspires freely; by which its temperature is reduced many degrees below that of the surrounding atmosphere, and thus it preserves its verdure throughout the summer. Hence the necessity for room, and for keeping the ground free from weeds, and hence the reason it will not grow in the neighbourhood of large trees; the quantity of moisture given out by this plant to the atmosphere in hot weather cools it, and rids it of its parching character. Gardeners at the Cape, taking advantage of this fact, have introduced it as a border to their beds, by which they are enabled to produce a succession of many vegetables that could not otherwise live through the summer, at least without irrigation.

DELTA.

 THE TREE OF LIFE.

Mourner! there is a tree that grows
 Where Canaan's living water flows,
 Whose rooted stem fair branch doth throw,
 To sweeten earth's expanse of woe.

Its healing leaves, so brightly fair,
 Can dry the tear—can quell despair;
 While still small murmurings thro' its shade
 In whispers—say—this cannot fade!

This will not fade—this will not die—
 When all besides in death shall lie;
 And, mourner, this undying tree
 Hath bowed its head to shelter thee.

And every sheltered flower shall glow,
 Beyond where Jordan's waters flow,
 In wreathy clasps that tree shall twine,
 And in its strength and glory shine.

Yes! fair in beauty, not their own,
 Shall rise Christ's tenants of the tomb;
 The wept-for, loved, and buried clay,
 Shall rise to everlasting day!

E. J.

LECTURES ON THE HORTICULTURE OF AUSTRALIA.

BY T. SHEPHERD OF THE DARLING NURSERY.

It is hardly possible, perhaps, to follow up Mr. Shepherd's remarks upon the proper site of a garden, and upon the indispensable necessity of some general method of irrigation to successful horticultural pursuits, contained in the last number of the South Australian Magazine, in any better way, than by introducing the results of his experience as to the best plan to be adopted for the production of some of the choicest European plants and fruits in Australia.

The extensive cultivation of the more ordinary vegetables in and around the plains of Adelaide, and the sound practical information conveyed on those points in Mr. Stevenson's lectures published in the South Australian Almanack for 1840, in some degree supersedes the necessity of introducing Mr. Shepherd's notices upon them, but, as there are many others equally valuable, but less extensively cultivated at present, and as Mr. Shepherd's mode of cultivating them differs, in many respects, from those ordinarily adopted, it is desirable, that the settlers in South Australia generally, and the lovers of horticulture in particular, should be put in possession of the views of a man of so much practical and professional experience. Among the more important of these, the cultivation of celery and asparagus deserve first to be noticed.

Of the first of these valuable esculents, Mr. Shepherd's notice is lengthy, but it will amply repay a perusal, and the more so, as nothing has yet appeared in the colony upon the subject beyond a mere passing notice.

CELERY.—This much esteemed vegetable is in general used as a salad, and for soups. I have had as good celery in my garden as any I have seen in England. The only difficulty attending its culture in this colony, in dry seasons, is in raising the young plants. I must dwell a little upon this point, because the method I employ differs materially from the mode practised in England, and I believe is not known in the colony, except by myself; and it may be employed, not only with celery seeds, but with many species and varieties of plants in our hot dry summer months. Let a few wooden boxes be made about three feet long, eighteen inches wide, and six inches deep, (or any other convenient size of the same depth) with several holes bored in their bottoms; let them be filled with light rich mould sifted fine, and sow your celery seeds at any time during our hottest summer months, as also lettuce, cabbage, brocoli, cauliflower, or any other seeds which will do to transplant, into one or more of these boxes, and place the boxes in a pond or basin, or outer close box, or any other simple contrivance, so as to allow the surface of the earth in the boxes to be half an inch above the level of the water outside, and let them remain in this position until you are assured the roots of the plants, by their growth, have reached the water; then raise the boxes farther, so that the bottom of the boxes may just be immersed in the water. The boxes may continue in that situation until the plants are sufficiently strong for transplanting: after which, watch a favourable opportunity in rainy or cloudy weather, and then take the plants out of the boxes, and plant them in a nursery bed, in a shady border; watch them well, and shade them for a few days, and they will soon strike fresh roots and grow, and will be ready to transplant at any convenient time afterwards. When the celery plants,

after being thus transplanted, have arrived to the height of five or six inches, let them be taken up in a cloudy day, and trimmed—that is, take off all the side shoots which spring out above the roots, and head the plants down a little; and, if necessary, you may shorten the roots a little also. When this has been done, make a small puddle, by digging a small hole in the earth, put water into it, and work the earth and water together with a spade until it becomes like thin mortar. In this puddle put all the celery plants which have been thus trimmed, in handfuls all round the hole amongst the mud, and then commence planting them for a crop. But, before you begin to plant, let your celery trenches be all dug out about six feet between the trenches, and each trench about a foot in width, and six inches in depth, put a heavy coat of rotten manure at the bottom of each trench, and dig it in; then stretch a garden line up the middle of each trench, from end to end, and tread the line down with your feet, and plant your celery plants upon the mark of the line, (not too deep to bury their hearts,) and water them well; continue to give occasional waterings or irrigate them, until they have grown to the height of nine inches, then begin to land them up to blanch them. Be careful in landing them up, not to bury their hearts, and continue to land them up occasionally until they have arrived to their full growth. This is all that will be necessary to obtain a good crop of large crisp and well-blanced celery. Seeds may be sown for summer crops in July and August; and for winter crops, in October and November.

Mr. Shepherd's remarks upon the best mode of cultivating asparagus are still more lengthy, but they do not admit of abridgement. This, however, is the less to be regretted, inasmuch as directions upon this point can hardly be too minute to settlers in a new colony.

ASPARAGUS.—This is a vegetable held in great estimation by the higher classes in society, and well it deserves their praise, for its delicious flavor and nutritious qualities. This excellent vegetable has been cultivated here for many years by various persons; some have produced it tolerably good, and others of but indifferent quality; but, as I have never seen any so large and well blanced as it can be produced, I will therefore say nothing about the methods, which have hitherto been adopted for its culture, but at once describe how it may be cultivated in the best possible excellence. To produce asparagus in the greatest possible excellence, I would recommend a piece of land, on a southerly exposure, such as I have already described as the best for a kitchen garden—that is, a fine light rich loam. Let it be trenched three feet deep, put at the bottom of each trench about six inches thick of the best rotten manure, and upon the top of this manure put a spade deep of mould, and upon the top of the mould put another coat of dung, six inches thick, and another spade deep of mould upon the top of that, then another coat of dung and one more of mould, which will be three coats of dung, and three of mould. After the piece of ground has been trenched and manured in this manner, let the surface of the ground be levelled and afterwards divided into rows, from five to six feet apart, and if seeds are to be sown, let a shallow drill be made with a hoe about an inch deep; in this drill drop, at seven inches apart, three asparagus seeds at each spot, then cover the seeds with about half an inch of mould, and when the seeds have sprung up above ground, to the height of two or three inches, pull all the plants up but one at each spot, which must be left for the crop. Three seeds are dropped in each spot to guard against a failure. Asparagus seeds may be sown with equal success, at any time, from May to August, and the young asparagus plants will only require to be kept clear from weeds the first year, and occasionally irrigated if the season turns out to be very dry. The year following, in June or July, let the haulm be cut down to the ground, and afterwards dig the land over with a three pronged fork, to prevent the roots being cut, which might be the case if done with a spade; then upon the top of each row of asparagus lay an equal proportion of very rotten dung and sand mixed, to the depth of six inches. This dung and sand are intended to blanch the grass. This being done, nothing more will be required this season but hoeing up the weeds and keeping the ground moist, if a very dry season, by

irrigating it. I beg to observe that no asparagus must be cut for use until the second year after sowing the seeds. The year following, in June or July, let the haulm be cut down and the ground dug over with a fork, as I have already recommended; and, in addition to the six inches deep of dung and sand, which were put upon the rows of asparagus last year, let a depth of six inches more dung and sand be added to it, which will make a foot deep of dung and sand over the asparagus plants, which will effectually blanch the asparagus. When it comes through the dung and sand, which will be about the last week in September, or first week in October, let it be cut for use, for about three weeks or a month, and no longer this season, as, if it were cut for a longer period, it would weaken the plants, and prevent them from producing a crop of superior size and quality in the season following, which should be as good the third year as ever it will be. Nothing more will be required after this but irrigating in dry seasons, and keeping the crop clear from weeds. The year following, and every succeeding year, let the ground be dug over with a fork, and add as much rotten dung and sand as will make a depth of from a foot to fifteen inches over the rows of asparagus, which will effectually blanch the grass. If asparagus were cultivated in rows from five to six feet apart, as I have recommended, it would produce a large quantity of grass, and much superior in size and quality, than a bed five feet wide, of the same length of a row would produce, and it would continue to produce excellent grass for twenty years. The reason is obvious—the roots would have room to extend and receive fresh food, whereas, if cultivated in a bed, the roots are confined to a small space, and cannot long be supplied with fresh food. If the directions I have now given are attended to, you will have as large and as fine flavoured asparagus as any in the world. Asparagus plants of one year's growth, may be planted in drills with their crowns uppermost, about an inch below the surface of the earth, (in lieu of sowing seeds,) with equal success, and may be afterwards managed in the same way, as has been recommended were seeds to be sown. Asparagus may be obtained throughout the year, in this delightful climate, but not so large nor so good, as the crop I have now described. But to obtain this desirable object, let five, six, or more beds be planted with asparagus plants, (upon land prepared as I have recommended for a main crop,) in the common mode of planting asparagus beds, that is about four rows in a five or six feet bed; let the beds be landed up in the same way as the main crop, with rotten dung and sand, and when the asparagus has arrived to maturity, begin to cut the first bed. Just after the season of the main crop is over, which will be about the middle or latter end of November, by heading all the green haulm down below the surface of the earth, it will, in a few days afterwards, produce grass fit for the table; let it be cut from this bed for one month, and afterwards let the bed remain, without cutting any more grass from it, until about the same time the year following; do the same with the second bed, when the season of cutting the first bed is over, and also with the remaining beds, one after the other, allowing one month in the year for each bed to produce asparagus, which will supply the table from the first of September to the first of May. The beds will continue to produce good asparagus for many years, if they are well supplied with water in dry seasons. To obtain asparagus from May to the first of September, it may be forced upon a hot-bed upon dung heat; the bed may be made in the same way as for a cucumber bed. When the bed has been made, let the dung be closely covered with turf, about two inches thick. This will prevent the steam from the dung injuring the flavor of the asparagus, and will also prevent the strong heat of the dung from injuring the roots. When the bed has been thus turfed, cover the turf all over with about three or four inches thick of any light loam. When this has been done, take up about four or five hundred asparagus plants, less or more, according to the demand, and place them upon the light loam, quite close together with their heads or crowns uppermost; afterwards cover them all over for four inches thick, with more of the light loam. When this has been done, put on the hot-bed sashes, and you will very soon have plenty of asparagus.

Further notices of Mr. Shepherd's book will appear in the successive numbers of the magazine.

THE MONTHLY RECORD, SEPTEMBER, 1841.

DOMESTIC INTELLIGENCE.

COMMISSION OF THE PEACE.—His Excellency the Governor has been pleased to issue the following commission of the Peace:—Hons. R. Gouger, William Smillie, E. C. Frome, Charles Sturt; John Alexander Jackson, Chas. B. Newenham, Thomas Gilbert, Henry Rodolph Wigley, Thomas Lipson, H. Watts, William Wyatt, William Giles, Thomas Bewes Strangways, Richard F. Newland, John Morphett, Thomas S. O'Halloran, Duncan Macfarlane, Henry Jones, John Hallett, Francis Davison, Matthew J. Smillie, Thomas Williams, James Macdonald, James H. Fisher, M. Moorhouse, Edward Stephens, John B. Hack, John Ellis, Edward John Eyre, William Watson, George A. Anstey, Robert Richard Torrens, A. M. Mundy, Evelyn Pitfield Shirley Sturt, H. Nixon, B. T. Finnis, Charles Mann, Wm. L. O'Halloran, Allan Macfarlane, John Knott, Benjamin Archer Kent, James B. Harvey, W. G. Field, John Baker, William Nation, John Rankine, Charles P. Brewer, William James Browne, Joseph Gilbert, James Macleod, and John Watts, Esquires.

DINNER TO MR. EYRE.—On Thursday, Aug. 26th, a dinner was given to E. J. Eyre, Esq., by the colonists of South Australia on the occasion of his return from his successful overland journey from Fowler's Bay to King George's Sound. About seventy gentlemen sat down to dinner, his Excellency, and most of the leading gentlemen of the province being in attendance.

BOTANICAL GARDENS.

GOSSYPIUM HERBACEUM, OR COTTON PLANT.—This plant was introduced into the colony by some of the first settlers. Several pods ripened with Mr. Struthers the season before last, but in the botanical gardens, last season, the plants produced an abundant crop. The seed should be sown in rows about three feet distant, and the plants three feet apart in the rows, about the end of the first week in September. The

ripening will be greatly facilitated by nipping off the ends of the shoots, nothing further being required but to keep the ground clear among them. J. B.

SOLANUM LYCOPERSICON.—THE TOMATO OR LOVE APPLE.—This should be sown and treated much in the same manner as the cotton tree, and no plant would repay the little trouble better, as in a green state they make most excellent pies and puddings, used in the following way:—Put the fruit in a saucepan, with a little water, and simmer them for about ten minutes; let them cool, and carefully peel and divest them of the foot-stalk, both of which contain a bitter nauseous taste, after which, return them to the saucepan with a little water, and stir them for about two hours; beat them up well, add some juice and sugar, to suit the taste, and a few cloves, and by using the same for tarts, &c., we shall not feel the loss of the gooseberry in South Australia. J. B.

DIRECTIONS FOR THE GARDEN FOR SEPTEMBER.—Sow melons, cucumbers, gourds, French beans, capsicum, egg plant, tomato, turnips, peas, maize, millet, buck wheat, and all tender annuals; finish planting potatoes, and if possible, early in the month, finish planting trees.

J. BAILEY.

BIRTHS, MARRIAGES, DEATHS.

BIRTHS.

At Morphett Vale, on the 20th July, the lady of C. B. Brewer, Esq., late Captain Royal Artillery, of a daughter.

At Hindley-street, on the 31st July, Mrs. Malcolm, of a son.

At Rundle-street, on the 3rd August, Mrs. E. Gregory, of a daughter.

At Adelaide, on the 13th August, Mrs. Morphett, of a daughter.

At Rundle-street, on the 14th Aug., Mrs. Andrew M'Kissock, of a son.

MARRIAGE.

At Adelaide, on the 13th August, by the Rev. C. B. Howard, Mr. R. M'Lean Selth, baker, Rundle-street, to Mary Anne, second daughter of Mr. J. Day, smith, Rundle-street.