The Ostrich Fern, the Oak Fern, and some others, linger until July. August hath her fern victories no less renowned than those of the month preceding, and is especially the time that may be chosen in which to search for, with some expectation of finding, some of the rarest examples. With the advent of September the fern world generally is on the wane, and in October many of the ferns take on a cooler note that harmonizes well with the surrounding plants and trees. The evergreen ferns are chiefly noticeable in November, but they bear melancholy testimony to the passing of autumn.

One of the strangest phenomena in all the vegetable kingdom is exemplified in the phosphorescent gleam, first observed by the great Linnaeus, that certain plants, flowers and ferns give out in the dark. This luminosity, in detail and beauty resembling that which is characteristic of certain tropical fire-flies, varies in volume and brilliance and is especially noticeable after a very sunny day, but not in rainy weather. It increases in intensity during July and August, and usually first appears about half an hour after sunset, vanishing entirely at dawn. Ferns indigenous to northern India and Borneo show thus a notable phosphorescence that strikes terror into the hearts of the simple-minded natives, in whose fancy the Evil-One himself thus appears when they see the light with greenish, electric-spark tints that these ferns give out. One of our native ferns (Aspidium filix mas), the male fern, incidentally constitutes the very best vermifuge known in pharmacy. In England ferns are held in especially high estimation, and, because of their profusion, have given rise to the names of such hamlets and towns as Farnborough, Farningham, Farnhow and many others similar.

It was not until 1843 that the development of the fern was, through the aid of microscopy, first adequately and satisfactorily described and demonstrated. In the matter of size, ferns have suffered since the carboniferous days, when the Lepidodendron and Sigillaria were common growths and were in point of fact tree ferns, that stored up for us heat, light and power. Beside these giant, coal-measure ferns, even the luxuriant tropics cannot in our day compete, but, fortunately, the loss of size is not everything and all.

Mr. Bowdoin is scarcely correct in assigning Lepidodendron and Sigillaria to the ferns. The first-named was a club-moss or Lycopodium, allied to the ferns; while Sigillaria, although a Lycopodium in some points of its structure, approached the phænogams in its fructification. As for size, it may well be questioned whether there were tree ferns in carboniferous days any larger than some now found in the tropics. Wallace found specimens in the Malayan Archipelago thirty feet high, and instances have been recorded in which these beautiful plants reached the height of even eighty feet.

Ferns are not only delightful objects of study, but they are also most interesting plants for cultivation. Any one, even in the densest part of the city, who has a shady yard, can build up a rockwork where several beautiful species will flourish; while no plant excels them for indoor cultivation, if only due care is taken. As an ornament to the dwelling-room, they are the very embodiment of grace and beauty. And, while speaking of cultivation, let us take especial notice of the following extract which tells of an attempt to bring into greater prominence the cultivation of the rose, which has hitherto been left too much to the professional florist.

To Champion the Rose.....Philadelphia Press

The "American Rose Society" for the development and cultivation of the beautiful "Queen of Flowers" was organized in New York last winter to increase the general interest in the cultivation and to improve the standard of excellence of the rose; to foster, stimulate and increase the production in every possible way of improved varieties of roses suitable to our American climate and requirements; to organize a system of exhibitions at such times and places as this society may from time to time decide on, to offer prizes of money, gold, silver and bronze medals and certificates of merit for meritorious new varieties of roses under such conditions, rules and regulations as the society may adopt.

The secretary, Mr. Paul M. Pierson, in outlining the purpose and plans of the society, said: "For many years there has been a feeling that a society, having the interest of the rose at heart, was needed, whose only object should be disinterested encouragement of effort to stimulate popular interest in the 'queen of flowers.' When finally the project took practical form, a meeting was held in New York and an organization was effected, by-laws adopted, officers elected and a general line of policy was laid down for the guidance of the society. The scope and national nature is shown in the list of the officers, who come from all parts of the country. Although acquainted with the popularity of the rose, we were utterly surprised at the response to our request for members. Evidently the interest had been extended and it had only remained for some to take the initiative. Great numbers of applications poured in from all over the United States and Canada, and some even from England. It cannot be too strongly stated that the society is not formed in the interests of any class, clique or section, but it is intended solely to disinterestedly increase popular interest in the 'Queen of Flowers.'

"We hope not only to become a national, but even broader than that, a continental society, in-

cluding in its membership not only those residing in the United States, but our Canadian friends as well, and if in Mexico, Central or South America, or on our neighboring islands, there are those who love the rose and are interested in its culture, we are on a broad enough foundation to welcome them to our society. In a word, it will be the steadfast aim of those intrusted with the welfare of the organization to build on liberal lines. To this end the officers are now in correspondence with those interested in the English Rose Society, and we have the assurance of the Very Rev. Dean Hole, its distinguished president, of the heartfelt sympathy of the Rosarians among 'our kin across the sea,' and, better still, we have the promise that they will give us the benefit of their experience, and as their society has had a phenomenal success, it is but fair to assume that we shall receive much aid from their co-operation. It is not intended to simply confine ourselves to the æsthetic enjoyment of flowers. We have a practical bend and a regard for the commercial side. We propose to disseminate to our members the latest information pertaining to the rose, recommending new varieties of undoubted merit, best methods of culture, how to fight insects and fungoid pests, the proper use of manures, and other information from the pens of leading experts."

If we turn from the æsthetic, pleasurable and commercially profitably cultivation of the rose, and examine the Roseworts, the natural order to which the Queen of Flowers gives the name, we find that to it we owe some of our choicest and most useful fruits. To that order belong the plum, pear, apple, quince, raspberry, blackberry and strawberry, a long array for a single order. With regard to the apple, the following passage will be read with interest. It is taken from Mrs. C. W. Earle's gossipy and charming book:

*Apples as Food.....More Pot-Pourri**

Apples are most excellent, wholesome food. An apple is quite as nourishing as a potato, and a roast apple, with brown sugar, is a far more palatable dinner for a sick child. The following I must have copied out of some old book or newspaper: 'Chemically, the apple is composed of vegetable fibre, albumen, sugar, gum, chlorophyll, malic acid, gallic acid, lime and much water. Furthermore, the apple contains a larger percentage of phosphorus than any other fruit or vegetable. This phosphorus, says The Family Doctor, is admirably adapted for renewing the essential nervous matter, lethicin, of the brain and spinal cord. It is perhaps for the same reason, rudely understood, that old Scandinavian traditions represent the apple as the food of the gods, who, when they felt themselves to be growing feeble and infirm, resorted to this fruit for renewing their powers of mind and body. Also the acids of the apple are of great use for men of sedentary habits whose livers are sluggish in action, these acids serving to eliminate from the body noxious matters which, if retained, would make the brain heavy and dull, or bring about jaundice or skin eruptions, and other allied troubles. Some such experience must have led to our custom of taking apple-sauce with roast pork, rich goose, and like dishes. The malic acid of ripe apples, either raw or cooked, will neutralize any excess of chalky matter engendered by eating too much meat. It is also the fact that such fresh fruit as the apple, the pear, the plum, when taken ripe and without sugar, diminish acidity in the stomach rather than provoke it. Their vegetable salts and juices are converted into alkaline carbonates, which tend to counteract acidity. A ripe, raw apple is one of the easiest vegetable substances for the stomach to deal with, the whole process of its digestion being completed in eighty-five minutes.

*More Pot-Pourri From a Surrey Garden. By Mrs. C. W. Earle. N. Y.: The Macmillan Co. $2.00.

The extent to which the cultivation of plants is carried in order to supply the wants of man is almost incredible when reduced to statistics, and may be well illustrated by the following statements about two, which by no means enter into the necessities of life:

Almonds and Cocoanuts.....The Transcript

There are, roughly speaking, twenty-one million pounds of almonds consumed in the United States each year, some eaten with raisins, some used in the manufacture of candy, some ground for cream and flavoring extracts, and some, of an inferior quality, used for perfumery and soap. The State of California produces about fourteen million pounds of almonds in a year, or two-thirds of the amount required for domestic consumption, and the other almonds are imported from European countries from which, until a few years ago, all the almonds were sent. The figures of almond importation for the fiscal year of 1898 show importations of about seven million pounds. Of this amount four and one-half millions came from Spain, one and one-half millions from Italy, and the balance from Greece and Portugal.

Cocoanuts of the value of about $600,000 a year are imported into the United States from foreign countries or from countries which are under foreign jurisdiction at the time of the last annual treasury report. Before the beginning of the Cuban war of independence the importation of