

GARDENING REPORT FOR FEBRUARY, AND  
KALENDAR FOR MARCH.

THE severity of the weather has almost totally destroyed the culinary vegetables in the vale of London; so much so, that cabbages, greens, and broccoli, are probably, at this moment, more abundant in the markets of Edinburgh, Glasgow, and Aberdeen: first, because at these places the plants are hardier, from the nature of the climate; secondly, because greater precautions are taken to preserve them; and thirdly, because they are protected by nature with a covering of snow. It is a fact, that the broccoli, or Scotch kale, grown in the climate of London, is killed by the sort of weather which we have experienced for the last month; while in Germany and in Scotland it is rarely if ever destroyed by any sort of weather. For the same reasons (the greater delicacy of constitution in the English plants, and the absence of snow), kale is more frequently injured during winter in the warmer parts of Germany than in the colder parts. In London, the present price of some vegetables grown in the open air, as broccoli and spinage, is actually higher than that of others, as sea-kale and rhubarb stalks, which are forced. A dish of spinage costs 10s. 6d.; purple broccoli 6s.; white broccoli 12s.; sea-kale 6s. Whole fields of young cabbages are destroyed in the parishes of Kensington, Chelsea, and Fulham; but less injury is done, as we are informed, about Kew and Richmond, where the situation is higher, and the soil gravelly.

A number of the principal garden crops are sown during this month; among those which do not succeed well, if delayed till April, are onions, leeks, carrots, parsneps, and beet. Most sorts of hardy annuals, whether culinary or ornamental, may be sown in this month; and of the latter it is good to make two sowings; one early in March, and the other early in May; by this means, a continuation of bloom is maintained till the approach of frost. This is a good season of the year for planting roses: the singularity and beauty of this shrub, when grown as a standard, is beginning to be generally known, though they are not so common in our suburban and cottage gardens as we hope and have no doubt they will be in a few years. Immense quantities have been imported this season from France, and in consequence they were never before so cheap. Some of the finer varieties of Moss, Bengal, and Provins, which last year cost one or two guineas each, may now be purchased for 8s. or a crown. We would recommend our country readers, and especially the female part of them who are fond of gardening, to procure a number of briar stocks from the hedges and copses in their neighbourhood, of different heights, from one to six feet, and amuse themselves grafting or budding them with the finer sorts of French roses. The following roses no garden ought to be without:—

*Smallest size.*—Renoncule pourpre, Centfeuilles anémone.  
*Second size.*—Bengale atropourpre, Bengale thé à fleur rouge, Mousseuse panachée, Duchesse d'Angoulême, Folie Bonaparte.

*Third size.*—Bengale Catherine II., Incomparable de Luxembourg, Bengale thé jaune, Mousseuse blanche nouvelle, Mousseuse cramoisée, Rose du Roi, Centfeuille Villmorin, Rose Lee, or Palmyre.

\* We need hardly add, that we are not answerable for the style in which the noble Peer writes these anecdotes.