

**SQUASHES.** Should be stored in a dry room in which the temperature is uniform and about 50°. Growers for market usually build squash houses or rooms and heat them. Great care should be taken not to bruise any squashes which are to be stored. Squashes procured from the market have usually been too roughly handled to be reliable for storing.

#### PRESERVING FRUITS FOR EXHIBITION.

**CORROSIVE SUBLIMATE**—which is a violent poison, is prepared at the rate of half an ounce to a gallon of water. Renew the liquid every year or two. Distilled or other very pure water should be used if it is desired to retain the color of the fruit, and glycerine may be added to prevent the fruit from shrinking.

Sulphur is sometimes used as follows. Put 30 gallons of water in a 40 gallon barrel; float on top of the water a tin pan, in which put a little sulphur. Set the sulphur on fire and cover the barrel tightly until the fire goes out; renew the sulphur several times, opening the barrel for renewal of air between the doses. The water absorbs the sulphurous acid, and the fluid is then used as a preservative.

**A BARBED WIRE TELEPHONE SYSTEM.**—On at least one ranch in California, telephone communication is established between the various camps, and also with the public system, by means of barbed wire fences. Insulators are not required; the lines are raised over the gateways. Thomas Flint of San Benito Co., who has this system in practical use, writes us that the wire fences will not carry as many connections as a single wire insulated, but that in a general way this novel telephone is a success. Other similar systems are reported from Texas.

**DAIRYING IN ARGENTINE.**—Although essentially a grazing country, the butter and cheese industry was practically unknown 20 years ago, and imports were \$300,000 annually. This is partly changed and the republic has become an exporting country to a small extent, possibly the beginning of an important increase. The custom prevails in that country of allowing the calf to run with its mother in the open pastures and cows must be tamed before they will submit to daily milking.

**COST OF SEED DISTRIBUTION.**—Congress has appropriated \$130,000 for purchase of seed during the year ended June 30, '97, and an additional 20,000 for testing, inspection and all other expenses of distribution. This 150,000, however, by no means covers the entire cost of tax-payers. Secretary of Agriculture Morton estimates that the cost to the postoffice department of handling this amount of seed is 100,000. The total weight of the seed purchased is over 1,200,000 lbs., and the vegetable and field seeds would plant 227,000 acres of 3½ square miles.

**TOMATOES.**—Pick the firmest fruits just as they are beginning to turn, leaving the stems on, exercising care not to bruise them, and pack in a barrel or box in clean and thoroughly dry sand, place the fruits so that they will not touch each other. Place the barrel in a dry place.

In the autumn when frosts appear, tomatoes, if carefully picked and laid

on straw under the glass of cold frames, will continue to ripen until near Christmas. Fruit ripened in this way seems to be as good as that ripened naturally on the vines. Green but full-grown tomatoes may be gradually ripened by placing them in cupboards or bureau drawers.

The ripening of tomatoes may be hastened ten days by bagging them as grapes are bagged.

#### GRADING AND PACKING FRUIT.

A first-class apple, pear, or other tree fruit is one which is full-grown, of normal size, symmetrical, characteristic of the variety, wholly free of blemishes of insects or fungi, and not over-ripe. In apples, pears and plums, the stem must be left on if the specimen is to be first class, but in peaches, apricots, quinces and oranges, the stem remains upon the tree or, at least, is not necessary to a first-class fruit.

Second-class fruits are generally considered to be those which fall below first-class and which are good enough for marketing. They are sound enough to keep well, are fairly uniform in size and shape, but may have more or less surface blemishes. A small, dry worm-hole in the blossom end of an apple or pear makes the fruit second-class.

The greatest care should be exercised in packing fruits for market. Apples and pears which are to be shipped in barrels are commonly packed as soon as they leave the trees, but if the fruit is to be used for winter storage, it should be allowed to sweat and shrink before barreling. These processes may be allowed to take place in piles in the orchard or in bins under cover, but the fruit should be generally kept cool. The piles should be in the shade of trees if possible, or, if under cover in a cool shed or barn, as under a north or a shaded roof. The first layer of fruit on either end of the barrel should be "faced," by placing the fruits in concentric rings around the head with the stem end next the head. After the lower end is faced, fruit of uniform grade is carefully poured or placed in, the barrel being lightly shaken once or twice to settle the fruit. The upper end should usually be faced like the lower end, and the fruit should stand an inch or less above the rim of the barrel before the head is pressed in. The shipping-mark is usually placed on the opposite head, or the one which stood on the ground whilst the packing proceeded, and this then becomes the top end. Merchants frequently turn the barrel over and open the other end, however; hence this should be faced as advised. Sprayed fruits shrink less and keep longer than unsprayed samples.

Perishable and dessert fruits which are shipped in baskets or other small packages, should be carefully laid in one by one, in layers. They will then ship without settling. See that the packages are full when they leave the packing-house. Care must be exercised not to rub the bloom off grapes and plums. Grape clusters should have all imperfect berries cut away before packing. If berries are picked when dry, and cooled off before packing, they may be shipped in tight unventilated packages.

(The Horticulturist's Rule-Book,  
by L. H. Bailey.)

**CABBAGE.**—The most satisfactory method of keeping cabbages is to bury them in the field. Select a dry place, pull the cabbages and stand them head

down on the soil. Cover them with soil to the depth of 6 or 10 inches, covering very lightly at first to prevent heating—unless the weather should quickly become severe—and as winter sets in cover with a good dressing of straw or coarse manure. The cabbages should be allowed to stand where they grew until cold weather approaches. The storing beds are usually made about 6 or 8 feet wide, so that the middle of the bed can be reached from either side, and to prevent heating if the weather should remain open. Cabbages quickly decay in the warm weather of spring.

Cabbage for the family use is most conveniently kept in a barrel or box half buried in the garden. Cabbages and turnips should never be kept in the house cellar, as when decaying they become very offensive.

#### CRYSTALLISED OR GLACE FRUIT.

—The principle is to extract the juice from the fruit and replace it with sugar syrup, which hardens and preserves the fruit in its natural shape. The fruit should be all of one size and of a uniform degree of ripeness, such as is best for canning. Peaches, pears and similar fruits are pared and cut in halves; plums, cherries, etc., are pitted. After being properly prepared, the fruit is put in a basket or bucket with a perforated bottom and immersed in boiling water to dilute and extract the juice. This is the most important part of the process, and requires great skill. If the fruit be left too long, it is over-cooked and becomes soft; if not long enough, the juice is not sufficiently extracted and this prevents perfect absorption of the sugar. After the fruit cools, it may again be assorted as to softness. The syrup is made of white sugar and water. The softer the fruit, the heavier the syrup required. The fruit is placed in earthen pans, covered with syrup and left about a week. This is a critical stage, as fermentation will soon take place, and when this has reached a certain stage the fruit and syrup are heated to the boiling-point, which checks the fermentation. This is repeated, as often as may be necessary, for about six weeks. The fruit is taken out of the syrup, washed in clean water, and either glazed or crystallized, as desired. It is dipped in thick syrup, and hardened quickly in the open air for glazing, or left to be hardened slowly if to be crystallized. The fruit is now ready for packing, and will keep in any climate.

(The Horticulturist's Rule-Book,  
By L. H. Bailey.)

#### NOTES ON SOME FAMOUS OLD GARDENS.

(By Sir James M. Le Moine, F. R. S. G.)

##### I

"God Almighty first planted a garden, and, indeed, it is the purest of human pleasures." Lord Bacon.

Downing aptly remarks that "the love of country is inseparably connected with the 'love of home,' therefore whatever tends to make home more enjoyable, more attractive, tends to strengthen man's patriotism, and make him a better citizen." The adornment of rural homes, such is the mission and

aim of the modern horticulturist—shall we, with Shenstone, call him the landscape gardener?

"Landscape gardening is an artistic combination of the beautiful in nature and art—an union of natural expression and harmonious cultivation, capable of affording the highest and most intellectual enjoyment to be found in any cares or pleasures belonging to the soul."—(Downing).

"Gardening as an art of design and taste is certainly of very ancient date." Of the first garden of all—that of Eden, we have no exact description. The beautiful ideal evoked by Milton is striking. We are told of fairy brooks where:

"With mazy error, under pendant shades,  
Ran nectar, visiting each plant, and fed  
Flowers worthy of Paradise, which not  
In beds and curious knots, but nature  
Poured forth profuse, on hill and dale  
Both where the morning sun first  
The open field, and where the unploughed  
shade  
Imbrow'd the noontide bowers; thus  
was this place,  
A happy rural seat of various view."

This bright inspiration furnishes a curious contrast with the kind of garden so keenly satirised by Pope, in 1713 "Inventory of a Virtuoso Garden"—in the "tensile" style: (1)

"Adam and Eve in Yew; Adam a little shattered by the fall of the tree of knowledge in the great storm. Eve and the serpent very flourishing.

Noah's ark in Holly; the ribs a little damaged for the want of water.

The Tower of Babel not yet finished. St. George in Box; his arm scarce long enough, but will be in condition to slink the Dragon next April.

Edward the Black Prince, in cypress. A pair of giants stunted, to be sold cheap.

An old maid-of-honor in wormwood.

A topping Ben Jonson, in laurel.

Divers eminent modern poets, in bays, somewhat blighted.

A quick-set hog, shot up into a porcupine, by being forgot a week in rainy weather.

A lavender pig with sage growing in his belly."

Gravel, indeed, were some gardens in the olden time.

The gardens of King Solomon,—the gorgeous gardens of Cyrus, who, according to Xenophon, had himself surrounded, wherever he journeyed in his dominions, with the choicest products of nature; the famous hanging-gardens of Babylon; the rustic alcoves of the Greeks and Romans; the Vale of Tempe; the Academus of Athens; the luxurious villas of the Emperors Nero and Adrian—can be quoted as instances of the appreciation by the ancients of the beautiful in natural adornments.

Had not also Cicero a classically famous villa at Arpinum, and Pliny one at Tusculum? The gardens of the ancients open out quite an interesting study. Centuries will elapse ere we light on a style of rural embellishment, very different from that of the Persians, the Greeks and the Romans; we mean the stiff, geometric style of gar-

(1) Box, yew, and holly-trees shorn into the figures.