

So to please them as well as to satisfy my own horticultural curiosity, a few of the full fruiting trees were left without thinning, with the result in the fall of about the same yield in baskets per tree from the unthinned as from those where four-fifths of the fruit had been thrown away when green. However, the fruit of the latter was of such large size and superior color and flavor that it readily sold on the average for more than double that from the trees where all the fruit had been allowed to grow, aside from the fact that the first named trees were not exhausted one-half as much, not having had to produce more than one-quarter as many pits, which contain the reproductive power that saps the vitality of plant as well as animal life.

The system of picking, sorting and selling the fruit is as methodical and perfect as the system of planting and cultivation. There are scattered through the orchards buildings where the pickers live, and in which the fruit is sorted and put in baskets made of an extra whiteness. Nothing is left undone to make the fruit tempting, that it may command the highest market price. The orchards are not picked until the fruit is fully ripened. Owing to the lowness of the trees most of the fruit is picked from the ground. Step-ladders are used to gather in the top fruit. The muriate of potash used so lavishly gives the peaches a high color, and the Hales' orchards when the product is ripe are beautiful to behold. The fruit is sorted into "fancy," "No. 1" and "seconds" by girls with light and nimble fingers, placed in their whitewood baskets and taken in wagons to Hartford, where they are displayed and sold in a warehouse rented by the Hales themselves, so that all commissions are avoided. "Fancy" peaches were three inches or more in diameter. Fifty per cent. of the product was of this description. —J. HALE, in *New York Tribune*.

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CURRENTS.—The best currant to grow for home use is the White Grape. Its fruit is sweetest and best for dessert use, its jelly has the best flavor, and it is superior to all others in quality for canning. If a late red berry is wanted, the Victoria is not excelled for northern culture. The Fay is larger, but it is more sprawling and delicate in habit and the fruit is poorer in quality. If you want first-class currants in size and quality, set in rows in the open sunshine, cultivate thoroughly, and manure heavily. In pruning, permit the new wood to come on and cut out the wood that is four years old or upward. The Black Naples currant has a value not realized, except by our settlers from England. By scalding the fruit for a few moments in boiling water, and then putting into fresh water for cooking, the peculiar flavor of the skin is removed, and when canned for winter use it is much like the cranberry sauce in flavor and color. In growing the black currant, it must be kept in mind that it is borne on wood of the preceding year's growth, and to secure a succession of new wood it is necessary to cut back the points of growth each fall. The Crandall has no relative value for any use.—*Orchard and Garden*.