

fruit committee at one of the meetings of our Association for name.

**Moyer's New Early Red Grape.**—On the 8th of September, Mr. Moyer called at our office, leaving some samples of this new grape. In quality it is excellent, as sweet as the Delaware, devoid of the pulpy centre of Wyoming Red and many other early grapes, but not quite as sprightly as the former. The bunch is usually shouldered and fairly close, while the berry is of medium size. The color is a much darker red than either Delaware or Wyoming Red. One great point claimed for it by its introducer is its earliness, in which respect it is claimed to precede Wyoming Red. Mr. Moyer thinks it could be marketed about the 15th of August, fully two weeks ahead of the Delaware. He also claims that it is a stronger grower and has a better leaf than the latter, besides being remarkably free from mildew and rot.

The grape is a hybrid, produced by Mr. W. H. Read, of Port Dalhousie, by fertilizing Delaware with Miller's Burgundy.

**The Northern Light.**—Mr. P. E. Bucke, of Ottawa, writes in glowing terms about this new white grape, which originated on the banks of the Ottawa. He says it is the best white grape in cultivation—indeed, a perfect gem. The color is greenish-white, with pink fruit stem. The leaf resembles the Concord both in size and texture, but is more leathery; there is no foxiness about the fruit, either in smell or taste, and it is very sweet when fully ripe, with a slight sub-acid. It ripens with the Moore's Early. The vine is a tremendous grower, and hardy. It has borne fruit four years: the first year, two bunches; second year, 20 pounds; third year, 25 pounds; and this year, about 20 pounds.

## Uses of Fruits.

*Next in importance to the best modes of cultivation and the selection of the choicest varieties, comes the most approved methods of preparing fruits for use. We would be glad therefore if the ladies, who read this Journal, would make free use of this column for an interchange of ideas on this subject.*

### THE GIRL'S BEST COOKING-SCHOOL.

**T**HE mother's kitchen is the girl's best cooking-school. The same hands that make crazy quilts for amusement can make rag carpets to cover home floors. Rag carpets are just as æsthetic as crazy quilts. The washtub is an excellent gymnasium. Were it only a craze every girl in the land would be taking lessons on the washboard. If these are menial occupations we have made them so. They hurt the pride more than they do the physical powers. These duties distributed in a family would not fall hard upon any one member. It will be remembered that Mrs. Whitney, in "We Girls," makes one of them say of their neat housekeeping:—"We could not tell whether we dined in the kitchen or kitched in the dining-room."

—*Detroit Free Press.*

### USES OF APPLES.

**APPLES vs. ROOTS.**—Nothing else will so help the flowing milk of the cows for winter feed as a pailful of ripe apples chopped into slices and sprinkled with the meal. It pays as well to grow apples for the stock, if not better, as to grow roots in the field.

**APPLES AS MEDICINE.**—Apples stewed and sweetened are pleasant to the taste, cooling, nourishing and laxative, far superior in many cases to the abominable doses of salts and oil usually given in fever and other diseases. Raw apples, and dried apples stewed, are better for constipation than liver pills.

**FRIED APPLES.**—Wipe a few nice, smooth-skinned apples, have ready a