

hands in this department. Others were engaged in filling the cans, and more in securing them, every can being thoroughly tested before shipment for market. The air being entirely excluded, the fruit is preserved for an unlimited time without change, which allows of its being forwarded to all parts of the civilized world.

Farther south, a large business is done in drying peaches, which are merely dipped in boiling water for a few minutes, then halved with the skins on; and after the stones are taken out, dried in the sun, exposed on boards or frames.

In former years, the Niagara district was famed for its peaches, indeed, as far west as Hamilton, excellent crops were grown, but of late the yield has been so uncertain as to divert the attention of most fruit growers to other and more profitable channels of enterprise. The varieties most commonly known in the markets, are the Early and Late Crawford, both American seedlings, which originated with Mr. Wm. Crawford, of Middleton, New Jersey. Hale's Early is a very promising peach for Canadian cultivation, as the tree is more hardy than most varieties, and the fruit matures early.

THE NECTARINE.

The nectarine is merely an accidental variety of the peach, with a smooth skin. The fruit is usually smaller, but it is one of the most delicate and exquisite of all productions for the dessert; but it is particularly liable to destruction from the curculio, and hence is very little cultivated. There are many different sorts of nectarines, among which the Victoria, a seedling of Thomas Rivers, Esq., of England, holds the highest rank.

THE APRICOT.

This is also a very delicious dessert fruit, ripening after cherries, and before plums and peaches. It also is very subject to attacks, and perhaps, partly on this account, has not received from fruit growers that attention which it is deserving of. The Breda, Turkey, Moorpark, and Early Golden, are prominent among the varieties well spoken of.

THE GRAPE.

The grape next claims attention, the history of which is almost as old as that of man. Growing in its highest perfection in Syria and Persia, its luscious fruit, and the tempting beverage which its fermented juice affords, recommended it to the especial care of the earliest tillers of the soil; and vineyards were extensively planted long before orchards or collections of other fruit trees were at all common. It is early mentioned in the Scriptures, and the evil of excessive wine drinking was clearly shown in the case of Noah, whose indiscretion in this respect brought shame upon himself and a curse upon his son Ham. It is altogether probable that the native home of the vine is Asia, and that as civilization advanced westward, this plant accompanied it, first to Egypt, then to Greece and Sicily, and gradually to Italy, Spain, France, and Britain, to which latter country the Romans carried it about 200 years after Christ.

All the cultivated varieties of the vine in Europe have descended from a common stock; all being derived from a species called *Vitis Vinifera*, or the wine grape of Europe. Some of the early colonists brought with them the seeds of their favourite European grapes, and planted them in this country, but the stock from this parentage has not proved itself adapted to the climates of America excepting on the Pacific shores. They have been found either too tender, or so subject to mildew, as to be more trouble than profit, hence their culture has been restricted almost entirely to glass covered buildings, where the temperature, and degree of moisture, is under control. Our own native American varieties are quite distinct from the European sorts. We have four of them in all, one of which need not be referred to as it is confined to the southern portions of the country. The three native northern vines are the fox grape, *Vitis labrusca*; the frost grape, *Vitis cordifolia*, and the Summer grape, *Vitis æstivalis*. These are usually more vigorous in their growth, with larger and less indented foliage, than the wine grape of Europe; and in their wild condition, the fruit has a foxy flavour and odour, or else great acidity, with more or less hardness of pulp; but by judicious crossing and cultivation, these peculiarities are fast disappearing, and already we possess some fine varieties suitable for dessert, and others more adapted for wine making. Most of these

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