

vigorous and healthy, and the fruit of superior quality; and the days will come when the grapes of this part of Ontario will be in as great repute as the apples and pears are now. And these are growing in estimation every year, for experience is teaching the world that the apples of this region will keep better, bear transportation better, and are of better flavor than those of any other part of America. A bearing apple orchard of five acres now yields a better return than all the rest of a hundred-acre farm; and with the increasing supply comes a yet larger demand. So will it be with the vineyards and their fruits. Grapes in France command to-day a higher price than they do in Canada. And when the vineyards of this region shall have become perfected, the excellence of the grapes and wines understood, and the production sufficiently considerable to command attention, the prices received will be in correspondence with the excellence of the products. There need be no fear that fruit raising in Ontario will ever, or can ever, be over-done. There is a bushel of strawberries raised now for every quart that was grown ten or twelve years ago, and the price of a quart of strawberries is certainly not any less now than it was then. There are probably a hundred barrels of apples sent to market now for every barrel sold twenty years ago; yet the price has not diminished, but of the two has increased with the increased production. How many bushels of tomatoes were raised and sold a few years ago, and what was the price paid then? If the lamp of experience sheds any light upon the path of the fruit grower, that light reveals a consumption and demand more than keeping pace with the production.

#### CULTURE IN GARDENS.

There are some inconveniences attending the cultivation of the grape in town

and village gardens, owing to the great amount of shade from adjacent buildings, and the want of free circulation of air. But these are in a great degree counterbalanced by the increased protection and heat from reflection, so that the fruit usually ripens earlier than in the open vineyard.

It is a very common mistake to plant the vine directly against the bottom of a wall or high fence, and to train it close to the wall. The proper method is to plant two or three feet from the wall, and train the vine up at that distance from it, thus giving space for the circulation of air between the vine and the wall or fence. The training and pruning should be conducted with reference to giving as much air and light as can be done. The wood should be well thinned out in spring, and the foliage exposed as fully as possible to the sun, while the fruit is kept wholly in the shade.

#### MANURING THE VINE.

Manures should be supplied with care, avoiding the use of coarse and unfermented materials, which usually tend to produce a rank growth of wood, and give a watery character to the fruit. Old and thoroughly rotted barn-yard manure, ashes, ground bones, and a little salt, may be used as required. The practice of drenching the vines with soap-suds is very often injurious, always injurious unless the soil be very porous or otherwise most thoroughly drained. Those grapes which are forced into an unnatural size by excessive manuring and drenching are often very showy and pleasing to the eye, but very watery and flavorless to the palate.

#### GATHERING AND PUTTING UP FOR MARKET.

It is surprising that there should be so much carelessness manifested in the simple matter of getting fruit to market after it has been grown and ripened. There is no part of the business that