

Mr. Pattison.—I was told that the nurserymen had failed to domesticate the wild grape. Since then I have been in conversation with several, and they think it is not well to jump at the conclusion that it cannot be domesticated.

Rev. Canon Fulton.—It does not increase in size, but the bunches are very much improved. We had an Italian, an adept, who got a very large wild vine, and properly pruned it for a couple of years, and it certainly improved the bunch very much.

Mr. Chapais.—I have seen in the yard of the Oblate Fathers in Montreal the wild grape trained on trellises, and it bore grapes as large as Hartford Prolific, of very good texture and taste, and making splendid wine. I have seen at Richmond the wild grape growing alongside a hedge from which we took about 80 pounds of grapes, and I made with those grapes the best wine I ever did.

Mr. Fisk.—The wild grape we are growing at Abbotsford, which is recommended for wine, is one that came from St. Hilaire some years ago. It is very hardy and productive. Two years ago I took from one vine 140 pounds. In the St. Hyacinthe market two years ago it sold for wine at 4 cents per lb, when western varieties sold for 2½ to 3 cents per lb. I should be very happy to send a few vines to the Trappists, that they might try it.

Mr. Pattison.—Did you prune it?

Mr. Fisk.—Not at all. I left it without any pruning or anything.

Rev. Father Dom. Antoine.—We pay much more for wild grapes than for ordinary grapes for making wine.

Mr. Pattison.—How many years have they raised Niagara?

Mr. Guay.—Five or six.

Mr. Pattison.—Several authorities say that after a series of years it becomes unreliable and rots and falls from the bunch before it is ripe. In fact, one of the first who raised it in the Province, Mr. Jack of Chateauguay, told me two or three years ago that he was the first one they gave the vines out to so as to get certificates, and he found it was not a profitable grape and did not recommend it.

Rev. Father Dom. Antoine.—I must say that we have made wine with Champion and with grapes from Ontario, and the wine made with our own grapes was just as good. Our Champion is not the Beaconsfield, but a better variety.

Mr. Pattison.—I can give you a little account of the origin of the Beaconsfield. There was a grape grown in the South called the Talman. E. S. Stone of Charlotteton, New York, was the first one to discover the real Champion. When that was put on the market it was said to be identical with the Talman. Those adventurers from the States who came to Montreal some years ago, re-christened it. They purchased these vines from Mr. Stone and called them the Beaconsfield. At Mr. Gibb's suggestion I got the Hon. Mr. Campbell of Ohio to send me a Talman grape. I planted that grape and then one of Gallagher's grapes, and I planted the original Champion that came from Stone. I found Gallagher's grape, the Beaconsfield, and the one I got from Mr. Stone identical, but the Talman you could see at once was not the same grape. They

were loose bunches, has. I dug up the

Mr. St. Hilaire paper:—

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