

production. Mr. Weeks, of West Webster, informed us that he planted 304 plants in the spring of 1881. That at the first picking this season he picked 96 quarts, and that at the second picking he picked twice that amount, or 288 quarts in the first two pickings from only 304 plants. Mr. Johnston had found them very prolific, and like accounts come from every direction.

With these two varieties the season of black-caps may be extended over several weeks, and the evaporators kept running upon them until blackberries are ripe.

Blackberries—We are not certain that this fruit can be grown so as to evaporate with profit, yet we are not certain that they may not, if such prolific varieties are planted as we have seen in bearing this year. We have mentioned the Snyder, Ancient Briton and Agawan, as growing on the grounds of Mr. C. M. Hooker, near Rochester. We certainly think they could be grown at pretty low rates if in demand for evaporating.

On Mr. Johnston's grounds we saw the *Western Triumph*, on much weaker soil than Mr. Hooker's, but scarcely less productive. It is much hardier, even, than the Snyder, having stood the winter where the latter froze down. The canes are perfectly loaded down with fruit, which is of good size, nearly round, and sweet all the way through. It is not only sweet, but the seeds are small and not at all prominent. While the Lawton, Kittatiny and Early Wilson are larger, and when *dead* ripe of exquisite flavor, they are very liable to be winter-killed; and when picked (as they usually are for market) as soon as black, are hard and sour, and have done much to bring the blackberry into disrepute as a market berry.

Mr. Johnston also grows the *Knox*, which is quite hardy, and very produc-

tive. It is later than *Western Triumph* and was unripe. We found growing in the Knox plantation, occasional hills of a blackberry unknown to us, that was very delicious. It was of good size, longer than *Western Triumph*, soft, and of very high flavor.—*Rural Home*.

HANDLING APPLES.

J. S. Woodward, a large fruit-grower of Niagara county, N. Y., furnishes the following to the *New York Tribune*:—

"Apples always, whether in barrels or piles, when the temperature is rising so that the surrounding air is warmer than the apples, condense moisture on the surface and become quite moist and sometimes dripping wet, and this has given the common impression that they 'sweat,' which is not true. As they come from the tree they are plump and solid, full of juice; by keeping, they gradually part with a portion of this moisture, the quantity varying with the temperature and the circulation of air about them, being much more rapid when first picked than after a short time, and by parting with this moisture they become springy or yielding, and in a better condition to pack closely in barrels; but this moisture never shows on the surface in the form of sweat. Keeping apples very much depends on the surroundings; every variation in temperature causes a change in the fruit, and hastens maturity and decay, and we should strive to have as little change as possible, and also have the temperature as low as possible so the apples do not freeze. Some varieties keep much better in open bins than others; for instance, the *Greening* is one of the best to store in bins. A very good way for storing apples is to have a fruit-room that can be made and kept from 32 deg. to 28 deg., and the air close and pure; but the apples in slatted boxes,