

ents regarding grape growing. The general opinion of the growers seems to be that the markets are opening up quite as fast as vineyards are being planted, and that no fear need be entertained that in the very near future, our markets will be so over-stocked as to make the business unprofitable. One writer says the great need is improvement in quality, cheaper and quicker transportation, and the season of maturity such, that every northern market may be supplied with fine grapes from June until January, in abundance.

JUDGING MELONS.



IN view of the importance of establishing correct principles in judging fruit, we give place to the following remarks by E. Williams in the *Rural New Yorker*: The judging of melons as generally practised as a farce, as they are almost invariably judged by appearance, size being the ruling factor, and oftentimes by persons unacquainted with the varieties. Musk melons are often evidently wrongly named, and so mixed by crossing as to seriously impair the quality, but they are seldom tasted, and taste should be the deciding factor as to quality, as it often would be of identity. If there is anything more disappointing in the fruit business than, after cutting a large, handsome melon, to find it no better than a pumpkin inside, I do not know what it is. The absurdity of the indefiniteness governing these exhibits and awards must be apparent to all who have ever had any thing to do with them. The judges should be experts and know the tastes and characteristics of the fruits they are to judge well enough to recognize any departure from the normal condition, and the schedule of instructions should specify and define what is meant by *best*—size, appearance or quality. If the former, the Hackensack, and other pumpkin-hybrids, will invariably secure the prizes, and the delicious Jenny Linds, Christianas and Golden Gems may as well stay at home. The nomenclature of these exhibits needs correcting, and the judges should be able, and it should be their duty to do it. Our societies should secure at least one expert on each committee and pay his expenses; or, better still, reduce the duty to one person in each class; let him be an expert and pay for his services. It would be cheaper for the society, and more satisfactory to all concerned, and more expeditious in the bargain.

KEEPING GRAPES FRESH.—The following recipes were given at a fruit-growers meeting in Ohio: (1) Dip the stems of the bunches, where broken off, into melted red sealing-wax and pack them in cotton in large pasteboard boxes. They must be kept where it is dry and cool. (2) Toward the end of October cut the shoots with the cluster attached, sharpen the lower ends to a point and stick them into potatoes. Spread the bunches out on straw or dry hay, so that they shall not touch each other. The grapes must be placed where it is dry and cool.