y fine indeed. ount of their that I have ly Champion,

neglect to lay n this way: e other down r and perfect e in a season

nyone tested

vineyard, I vded. I put ich crowded. e them more ly and well. I have tried The vine is We have no the Jessica. pe, however. eatest value v by the use ribed. We ts. In this eason is the value; but shelter, and and so does the bunch. sired. We eople would d. We are

ends in this experience r not ripen the crop is i, if not for ecessary to op, we will e crop on; s healthy.

at purpose it, and we ter apples. can safely first ripe, rience was a the rows menced to alternate The trellis vines. We put wires to the posts, and trained them on double rows. We do not pinch them back, but when the fruit sets in the spring, we try if possible to prevent it running along on the wire, and encourage it to turn down. This checks the growth of the plant, and it seems to throw its energy into fruit. By this system, our fruit ripens a week earlier than by the old plan. I have tested it several times by training one part upward, and the other downward, and invariably I find the bunches on the part that is down, not only the finest, but double the size of those that are on the upward arm. It is the easiest way of thinning. I may also say that Rogers' 4 will not keep equal to 44. The Agawam appears to have the same difficulty as the Brighton. It loses that spirited flavour which we admire in a grape and gets a dry one instead.

Mr. Gott.—Why not cut the lateral off?

Mr. Dempsey.—If you get it turned down it is all right, but if you cut it off or pinch it back, you will have to do it frequently, and our labour costs us something.

Mr. Morton (of Wingham).—I have followed the system spoken of by Mr. Dempsey, and my experience bears out what he has said. It has been noticed that if the grape vine is allowed to grow upward there will be a more vigorous wood growth than if it is trained downward. When it cannot furnish wood growth the vine goes into fruit; but this is not a new system by any means. You will find the same principle mentioned incidentally in "Fuller's Grape Culturist." He speaks of the training over an arch, by which the vines were bent over with the object in view of getting the fruit at the end to ripen equal with the base. This checking of the wood growth answers the same as the arch system. I have not much experience in varieties, although it is true that I have a number. I have, perhaps, as great a number as any person in town. I have Concord, No. 22 and No. 4 that are fruiting. I have the Niagara, and the growth is immense since this spring, although it is in the poorest part of my garden. It has made over ten feet of growth this year. The Early Dawn, without a fair chance, has made small growth. The Lady is on very good ground. I have the Jessica and the Agawam growing. The Union Village was taken from a plant in a garden in Brantford. It is the largest grape I ever saw, and in flavour it is magnificent. I also have the Worden and Prentiss. I think very much of the system of trellising that has been described here, because I have had the advantage of seeing the good results. The Salem, on his place, bears immense crops. I think that on under ten vines he has fully 1,500 lbs. of grapes. He has tried sulphur for dew, but whether the fault of the applicant or the remedy, it is nevertheless true that he does not get the success that other fruit growers meet with. His favourite grapes are the Worden and Delaware.

Mr. Beall (of Lindsay).—If all grapes ripened early, I think we would have more than we could very well handle. If we can get grapes to keep, however, it is of great advantage, and therefore those varieties that have that quality, are most preferred. I cannot allow the opportunity to pass without speaking a word in favour of the Niagara in that respect. While it is comparatively one of the earliest, it is also one of the best for keeping that we have. I sold mine to a fruit dealer in town, and he kept them until Christmas, and sold them for twenty-five cents per pound. He said if he was sure of getting them every year, he would certainly not get Spanish grapes, as he could sell these a great deal better. My Agawam also keeps until New Year's, and is very large and of a peculiar brown colour. I keep them in the cellar, where the thermometer is generally 45 to 50 in the coolest part, which is rather too warm. I have put paper between the

two layers, but I find that they do better without the paper.

Mr. Beadle.—This matter of grapes keeping is one which we should not lose sight of. I want to mention a variety that I suppose everybody has, and yet does not seem to appreciate the fact that it is the best keeping grape we have. That is the Clinton. I have seen it keep until the first of March, growing richer instead of poorer.

Mr. Dempsey.—I have had Niagaras in February, and there are several that will keep very nicely. I simply spoke of one, thinking it wisdom not to mention too many varieties. I have eaten the Vergennes in winter and thought it better than I had ever tasted it in

the fall.

Mr. John Little (of Fish Creek).—I have not said much to-day; but I have heard many a good suggestion made. Getting too many varieties is a great fault. Like Mr