

others on spurs which grow from the old wood, and others on the young wood of the present year's growth; these points require attention by the operator, to enable him to perform the operation aright.

Apple, pear, plum and cherry trees bear principally on spurs which grow or arise out of the wood of two or three years' growth. These branches with spurs continue to bear for several years.

In pruning these trees, due regard should be paid to the production of these spur branches, by shortening the young wood on the main branches; the main branches should be regulated as to distance from each other, so as to give the tree a uniform appearance, and to keep it open for the admission of the sun and air.

Peaches, nectarines, and apricots, produce their fruit on the young wood of the previous year's growth; in pruning them, care will be necessary to retain the strongest and clearest wood of the previous year's growth, cutting out the weak shoots, and such as grow in a direction in which they are not needed, being careful to keep the tree open.

Vines bear on the young shoots of the same season. In pruning these, all weak shoots should be taken out, retaining only the strongest rods or canes; these should be shortened according to their strength; the object to be aimed at, is to retain only such a quantity of buds as will break strong. Care will be necessary so as not to retain more rods than the space occupied by the vine will allow of, and placing them in such positions as will allow free circulation of the air, and freely admit the rays of the sun.

Gooseberry bushes bear on the young shoots of the previous season's growth. In pruning them cut out all cross shoots, retaining only the strong, straight shoots of the previous year's growth: of these retain only the best and most ripened wood. Gooseberry bushes cannot be left too open; if you allow the branches to get crowded, you cannot expect fine fruit; air must be admitted freely among the branches to obtain good fruit. The black currant also bears on the young wood, and should be pruned in a similar manner to the gooseberry. The red and white currant produce their fruit on spurs of old wood; in pruning them care will be necessary to form an open bush, with the bearing branches, which should be stopped, to induce them to sour, and all the other young wood should be cut back to two or three eyes, being careful to keep the bush open.

In pruning, it is necessary to cut clean and smooth with a sharp knife, and all young shoots that come where they are not needed, should be cut clean out close to the main stem, so as to leave no eyes to fill the tree with useless wood.

In giving directions for pruning, it is impossible to give directions which branch should be taken out, and which left in; only the principles of the system can be given in writing; the relative position of the branches can only be determined by actual observation; the operator, if he understands the principles and nature of the tree, will be able to determine on this point. The above remarks will give him the requisite information on the principles that should guide him in the operation.

FRUIT.—We have on our table apples from the orchards of Messrs. WESLEY and DAVIS SHANNON, of the Howell Prairie, (in this county,) Oregon.

The large *Yellow Bough* of LUELLING's selection, "as big as two fists," is a splendid specimen of Oregon fruit culture; also, the *Golden Sweet*, and the *Summer Queen*, of the same selection, both ripe, are fine flavored apple.

The *Early Harvest*, of LAD's selection, is a splendid eating apple.

The orchards of the Messrs. SHANNON comprise three hundred trees each, and have mostly been planted three years. They have this year some fifty or sixty bushels of apples, grown in each orchard, it being the first bearing year. However, some few trees bore last year, being but two years old. In two or three years the produce of these orchards will undoubtedly be worth more than the full crops of these farms beside.

This is a great encouragement to farmers in Oregon to plant fruit trees. There is no country which can equal Oregon in producing Apples, Pears, and all cultivated fruits of the temperate climate, with the exception, perhaps, of peaches, which do not seem to be as healthy and successful as other varieties.—*Statesman*.

VILLAINY VS. VILLAINY.—The New York papers tell of a dodge to raise the wind in that city that does credit to the sharpers whose wits got it up. There are three gentlemen engaged in this enterprise, and we are told they have collected some thousands of dollars during the past few weeks. Their plan of operation is: Two of them dressed as laborers visit a grocery store, buy a pound of some cheap article, take it off to a corner and weigh it with a standard scale which they carry with them. If it falls short of the full and correct weight, (which it does in nine cases out of ten,) they kick up a grand breeze with the grocer, threaten prosecution, and finally, through the intervention of a gentleman (the other partner,) who steps in just at the nick of time the trouble is compromised by the payment of an X or a V by the grocer to settle the matter. In one instance, \$30 was paid to hush up one of these cases; the article bought was sugar, and the pound only weighed thirteen ounces.

PLANT your Plum trees near water and inclining so as to hang over the water, so that you can gather the plums in a boat. I have a hundred of them growing on my farm in that way, around an artificial lake, and not a plum has dropped from them. The curculio has here and there made its segment of a circle on the skin, and then thought better of it, for it left no egg in the incision, observing no doubt that when the plum fell it would be into the water, and so drown the progeny. Our plums generally did well on all soils south of the Highlands, twenty years ago. R. T. UNDERHILL, in *Trans. Am. Ins.*, 1857.

A WINTER CAKE.—Take half a cup of butter, two of sugar, three of flour, and one of thick, sour cream, (instead of eggs) get it ready for the oven in the usual way, then sprinkle and stir in a teaspoonful of soda, bake it slow.