

Raspberries—Varieties.

BY E. M., DRUMMONDVILLE.

One of the amusing features of the Fruit Growers' meeting held at St. Catharines in July, was that each fruit, and each variety of fruit, was condemned in turn by one or the other of the members present.

If a novice were to dig up each variety as condemned, he would be left with a varied assortment of weeds, for even weeds and shallow culture had their brave defenders in that assembly. It will therefore be understood that in naming varieties which succeed here, we cannot be held responsible for their success in all soils or under all methods of treatment. The Mammoth Cluster is the best black-cap raspberry; Doolittle is earlier and Seneca later and a better grower; Davidson's Thornless does not suit all soils, but is liked by some. It is the earliest black-cap, but we need very few early raspberries, as buyers are at that time badly demoralized by cheap strawberries. Philadelphia is the most profitable red raspberry that has been thoroughly tested here. It does not throw up many suckers, and grows rapidly. Clarke produces larger, brighter colored berries, but not so many of them. The experience of 1878 gives us a better opinion of this variety. A stiffer soil is said to suit it best still. Highland Hardy is very

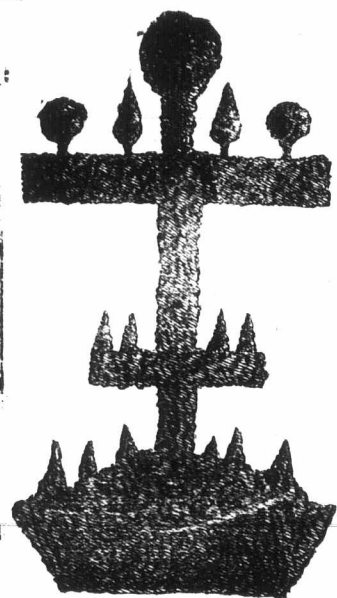


Fig. 2.

early, and berries very nice but small, and is it not a remarkable cropper. Brandywine is a handsome, dry, firm berry. If it proves hardy and productive in our climate, it will be very valuable for shipping purposes. The Turner is a splendid grower—berries large and good. Its productive qualities are not yet tested with me, but it is well spoken of by those who have tested it. The Herstine produces a very nice berry; if the plants can endure the extremes of heat and cold, and give large crops in this climate, it will hold its own with others. These questions will soon be settled. Read's Prolific is a handsome berry, which is said to be a cross with a large wild sort and to resemble it in flavor.

An idea still lingers in the public mind that the wild red raspberry has a flavor superior to the cultivated sorts. To explode this idea, your readers have only to test them side by side with any of the civilized varieties that I have mentioned. Varieties better still in quality are known, but they have not proved to be sufficiently hardy and productive for planting on a large scale.

The raspberry crop of 1878 was a very small one. The heavy frosts did them more harm than they did to the strawberries, as the latter had a reserve force of blossoms which the former lacked.

Novelties in Gardening.

When at the Paris Exhibition we noticed several new designs in gardening which were to us novel and very attractive, and several of which we shall give representations of. We give you in fig. 1 an illustration of apple trees that were used as a border, or for the back-ground for small plants. These apple trees were planted about 12 feet apart. One limb only was allowed to grow on each side; these limbs had short fruit spurs, on which the apples were growing thick and fine. The trees were only 18 inches high, and they may be just as easily trained in this manner in many of our gardens by those who desire effect. We give you this representation to show you how it is done.

Fig. 2 represents a very remarkable specimen of evergreen pruning, and must have taken many



Fig. 1.

years of great care to attain such perfection. The whole tree might be about eight feet high. The foundation was all as green and fresh as if it had never been checked, and the side pieces or stands were also all green and very neatly and closely trimmed. The very small miniature trees shown were extremely neat and grew in the manner shown in the illustration. All of this is from one stem. Some of our lady gardeners might amuse themselves and astonish their friends by training and pruning evergreens in different designs.

Fig. 3 is a ship; all the yard-arms are quite green. Fig. 4 is a bird on a nest. The nest was trimmed in the form of a box. Do you not think that such designs would be pleasing and novel in Canada? Who will be the first to show us such devices as these at our Exhibitions? We have yet some more remarkable plans to show you. We were obliged to draw these ourselves. Perhaps some of our Canadian visitors may have seen these and other rare designs at the Paris Exhibition.

Keeping Grafts Through Winter.

Nurserymen who cut large quantities of grafts late in autumn, keep them in boxes in cellars packed in damp moss; but farmers and others who wish to preserve a few for spring grafting, may not have these appliances at hand. For such, a simple and perfect mode is to bury them in a dry place out of doors, in an inverted open box. Fill the box partly full with them, nail two or three strips across to hold them in place, and then place the box in a hole dug for the purpose, with the open side down, and bury them half a foot or so in depth. They do not come in contact with the earth, and remain perfectly clean; and the moisture of the earth keeps them plump and fresh without any danger of their becoming water-soaked.

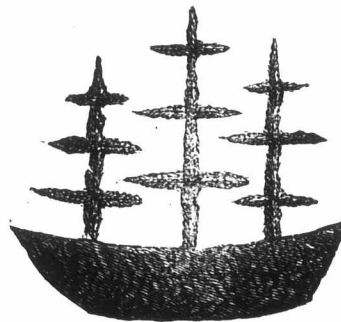


Fig. 3.

Grafts which have become shrivelled by exposure are thus restored and will grow. It is often advantageous to cut grafts in autumn, as there is then no danger of their vitality being lessened by exposure to intense cold, and it is often more convenient to cut them or procure them from a distance at this time. In marking the labels with a lead pencil, remember that if the wood is wet before writing, the names will last ten times as long as if written dry.—*Rural World*.

Canned Fruits in Demand.

The home and foreign demand for canned fruits and vegetables is yearly on the increase. So say prominent canners and dealers. Every successive season brings forth some new idea. Last year a Delaware establishment undertook to put up a small quantity of preserved blackberries and huckleberries as an experiment. The venture proved a success, and it is anticipated that these fruits will henceforth occupy a prominent position in the ranks of canned goods.

Nearly every kind of fruit is now preserved by the canning process. Canned apples, strawberries, whortleberries, cherries, grapes, peaches and pineapples are largely exported to England. So, also, are asparagus, peas, corn and tomatoes, in the vegetable line. A large number of American canners have specimens of their products on exhibition at the Paris Exposition, and it is calculated that the fact will result in a very considerable increase in the foreign consumption. One exhibitor

has already received an order from Paris for 100 cases of canned pears, and several sample orders have been received from different parts of the continent. There is also an active foreign demand for canned

soft crabs, shrimps and salmon. "You would be astonished to learn how the consumption of fruit butter is on the increase," says a manufacturer. "The trade is nearly doubling itself every year. We now make butter out of peaches, plums, apples, quinces and pears. From what we learn from the grocers the consumers are mostly to be found among the poorer classes, who find the prices—from 15 to 20 cents per pound—very much more advantageous than that charged for milk butter. We have received a few sample orders for this class of goods from England, but our agents do not give us much hope that a large foreign trade will be developed. Still, as I have said, the home demand is increasing at an enormous rate."

The canners represent their trade as of a very risky character, in a pecuniary sense. Sometimes

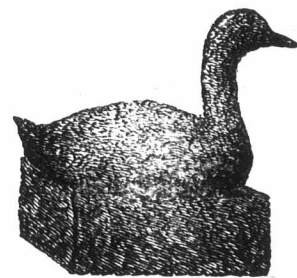


Fig. 4.

they will buy a large stock of fruit at what they consider the lowest figure the market can stand. After the purchase has been concluded, prices will go down another notch, and the canners who have waited expectantly are thus enabled to put up their goods at a lower figure than their competitor who has bought high. The latter, to maintain his place in the market, has to adopt the low prices, which in many cases will not recompense him for the cost of canning. In this manner several large canners lost considerable in last season's business.

Growing Chestnuts.

We have on repeated occasions suggested the growing of chestnuts upon soils where but little else will grow, as a means of profit, both in fruit and wood. The chestnut is rapid in its growth, and will in from eight to ten years begin to bear a crop of nuts from seed. The seed, however, should be planted as soon as the fruit is ripe and before it becomes dry, and should be planted where the tree is desired to stand. Chestnut will thrive almost anywhere, and would be especially valuable where timber is scarce and rough land abounds to appropriate to the purpose. A good selection of the American chestnut is the best. Our nuts are much superior to the Spanish, French or Italian, though not nearly so large, and even grafts can be set with the ease and certainty of the pear. There is always a market demand for the nuts greater than the supply, or any supply likely to be furnished.

The question is one of real interest in every section where scrub land is abundant and timber scarce; or wherever there is such land, as a means of profit with reference only to the fruit.—*German Town Telegraph*.