

grapes did better in such places than in any where else you like to plant them, and particularly if the rocks were limestone. I was told that the vine made better wine where grown on limestone than any other food. He said that in a few years his wall behind would be level to the top with leaves and such like rolling off the mountain top.

I think, Mr. Editor, I have written quite as much of what I have seen of grape-growing in France as you or your subscribers will care to read. I will therefore leave France, and would ask those of your subscribers who have grown even such grapes as the Clinton for the last 30 years, how often in that time they have failed to get a fair crop. If they speak the truth, I think they will one and all say, after thinking the matter over well, that the summer of 1860 was a bad year, and they will have to drop from 1860 clear down to 1878, and I will also give in 1879. This makes three times, and for their information I beg to say that had they planted the Clinton vine in the most favored part of France, and lived there for thirty years, they would have found that instead of three failures, every year would have been a failure, for they never could have matured the grapes sufficiently to make a wine fit to drink. This may be rather hard for those who have large vineyards of that vine, and it may also be hard for the nurseryman who is still trying to sell the old Clinton, but it is nevertheless true. I had a person call on me once to see if I could teach him how to make the wine keep. He always had good crops, he said, and he could always make abundance of wine, but it would not keep unless he put alcohol into it, and sugar, or the people found fault with the sourness; and when I tasted it I found it a wine that neither alcohol nor sugar would make fit to drink. There was a thinness about it that no amount of doctoring could cure (like the wine in France in a very bad year). This man grew the Clinton only. I told him he would have to try some other variety of grapes before he would succeed in making a good wine. I also told him that the matter of putting in sugar and alcohol was nothing, providing, when done, he produced a good wine. I would now ask why the south and south-east sides of all the hills from the Georgian Bay east as far as the Ottawa River are not clad with such vines as the Delaware, the Champion and a number of other early ripening varieties. I would also like to ask why we are not a wine-drinking people, instead of a whisky-drinking people. Wine, I am certain, can be produced in this country for less money than beer. To produce wine from the grapes there is not so much labor as there is in producing beer from barley and hops, and I am certain also that there is not as much labor in producing the grapes as there is in producing barley and hops. Had Ontario been settled by French instead of English, we would be drinking our wine instead of the worst of all liquors, whisky. A number of people think we cannot produce wine to any extent; there are, they say, a few favored spots in Ontario where we can produce a little. But I would like to tell these gentlemen that as good wine can be made in Ontario with the grapes we have as was ever made in France, but we cannot do so with the Clinton, although I have drunk very fair wine made from the Clinton grapes, grown in Toronto. I have drunk wine made in Hamilton that I thought equal to the best I ever tasted in France, but the grapes it was made from I do not know. The only difficulty about wine-making is getting the grapes fully ripe, and that difficulty is overcome when we plant such varieties as the Champion, Moore's Early and Delaware. These and all other early varieties should be left on the vines until the first week in October; if this is done, and the vines are planted on the hill sides, as in France, I will guarantee as good—yes, better wine than can be made in France nine years out of ten, for, as I have stated, it was only one year in ten that the grape matured in France sufficiently to make good wine. The years the grapes do not mature it is only with the greatest amount of skill in doctoring and mixing that a wine is made that any one would care to drink.

To see the hills clad with vines would not, I suppose, be a pleasing sight to our teetotal friends, but I would ask them to compare a barley field and a hop garden to a vineyard. I would also ask them to compare (if they can) a wine drinker to a whisky drinker, or even a beer drinker. And I would like to tell some of them that if half the money and speaking talent that has been expended had been spent in educating the people in the knowledge of grape-growing and wine-making, and in getting the rulers of the country to keep the

kinds, the money and talent would, in my humble opinion, have been better spent and more good would have been the result. G. M., Perth.

THE PROVINCIAL EXHIBITION.

SIR,—The remarks comprised in your June issue respecting the accommodation, or rather want of accommodation, afforded visitors at the Provincial Exhibitions are exceedingly apropos. I very rarely fail to attend these exhibitions in some official capacity, and I have scarcely ever succeeded in obtaining moderately comfortable accommodation. On the last occasion of the Exhibition being held in London I had written to a friend, occupying a prominent position in the city, requesting him to secure a room for me at the principal hotel. He assured me, by return mail, that he had done so, and on my arrival the night before the exhibition was opened he met me at the station with a cab and accompanied me to the hotel. To my utter astonishment and dismay we were coolly informed by the clerk that he had made up his mind to keep no room for anyone, that it was a case of "first come first served," and that, although he acknowledged the room had been engaged three or four weeks beforehand, he had assigned it to a previous arrival. Fortunately for me my friend was able to give me a bed or I might have been included in the number of those unfortunates who, to my certain knowledge, had to pace the streets all night, with the pleasant alternative of sitting on door-steps. Now, this was one, perhaps the chief, reason why, a few years ago, I moved a resolution at the annual meeting of the Association to the effect that it was desirable that in future the exhibitions should be permanently established in Toronto, where alone adequate accommodation can be secured. My resolution was voted down, but unless something is done to furnish decent sleeping accommodation for visitors in other places it will come to that system of centralization at last. I really look forward with a feeling of dread to the next exhibition, which I shall have to attend in connection with the annual meeting of different organizations, because, although I shall once more endeavor to secure a room beforehand, I shall, after past experience, arrive in London in a state of uncertainty as to the spot, if any, on which I may lay my head at night. B. A., Peterboro', Ont.

GOVERNMENT PRIZE FARMS.

SIR:—As the season is approaching when the judges on farms for western sections of Ontario will be going the rounds and taking a glance at the different farms competing for the gold, silver or bronze medals, would it not be well for you to advocate that good, practical farmers, such as understand making a farm pay, be selected as judges, as it is one thing to farm nice and the profit and more to go every year until the farm is lost, and it is another thing to make a farm pay or show a profit; that is what I contend is good farming. No business is a good business unless it pays, and the same with a farmer. If he is a good one, his farm will be a paying one. Now, it is said that the farm that obtained the silver medal last year does not pay expenses, neither has it for a number of years; also, it is generally reported that some of the best farms competing were not examined, only a glance at them from the road, as the owners were real workmen, and did not put on sufficient style to suit the judges in their opinion of what should be model farmers; or if not, those judges must be extra smart in their judging capacities when they could examine into stock and farm of from two to four hundred acres in the short time of one-half hour. They should certainly be appointed again this present year, and probably will. If they are it would be well for them to go over the whole of the farm and just see how the back part is. It might be very nice along the road and around lanes, the implements, etc., clean and nice, a nice house, nice kept lawn, plenty of good wine in the cellar and some nice cigars for a smoke after dinner, and after all this should they go over and give a thorough inspection it might be that on certain portions of said farm there might be growing an extra crop of thistles, rag weed, etc., as it is reported concerning one of the prize farms of last year. But then it may be this way:—One of the men competing said that the judges said to him it made no difference if a portion of the farm was farmed nicely if the other portion remained in a swamp. Now, if this is the kind of men appointed as judges in a matter of this kind, we want none of them nor their judging. For instance, almost any farmer could fit up a piece of a two hun-

dred acre farm, say fifty acres of it, have it rich by putting all his manure on it and starving the balance; also, keep it very slick and nice. He could also drive out with a nice rig, kid gloves and smoke a cigar and still he would not be really a second-class farmer. In the judges report they tell us of the cutter, the waggonettes, the college education of the children, and the nice daughters. This is all nice and right for nice things and nice accomplishments, but what has that got to do with a prize farm? I really wonder if those judges were young unmarried men; if not, there certainly must have been a widower in the crowd. Now, Mr. Editor, you can do what you like with this; you can either burn it or give it a place in the ADVOCATE. OXFORD.

SIR, — As a subscriber to your journal I (together, doubtless, with many others) have received much valuable information from your editorial remarks, as well as the written experience of others. Perhaps, therefore, my experience in a small way may be beneficial to others. There has been a general complaint this year that corn has been in many cases a failure—even after twice planting. I can account for it, I think, in this way:—Farmers, of course, generally pick out the best ears of corn to preserve for planting, and put them in a dry place for the winter, but they overlook the fact that a ear of corn is thick and contains a great deal of moisture, even when it appears quite dry. Now, my plan to preserve corn for seed is to break it short off at the butt of the cobb, and with a large gimlet to bore a hole from the thick to the thin end, about three inches up the cobb, taking out all the pith, and leaving the hollow. The effect is this:—That the severe frost of winter will do no damage to the germ of the corn, as the bored part of the cobb will soon dry, and be proof against the frost (even such a winter as the past one), and the pith being removed, the whole becomes perfectly dry, and will stand any amount of frost without harm to the seed. My experience, it is true, is not on a large scale this year, being only about 1½ acres, but the corn I planted was saved in the way I speak of, and I believe every seed has germinated and looks well. I may add, that the land is light, and not having sufficient manure for all my crops, with each hill of corn I put about a desert spoonful of superphosphate. The effect so far appears to be good, as the corn stands about 10 inches high, and was planted on the 23rd of May. I will also say for the benefit of those who do not work much land, that with each hill of corn I planted white beans, as I have often done before, and they always do well, and two crops are gathered from the one piece of land. If this experience (which is practical) should prove beneficial to others in the future, I shall be glad. H. I., London, Ont.

MY EXPERIENCE IN CANNING FRUIT.

Mrs. G. F. Nelson, writing to Purdy's Fruit Recorder, says:—Please allow me some little corner in your paper to give a little of my experience on canning fruit.

We have ten acres of fruit of all kinds, and I take a great deal of pride in canning fruit. I get nearly all the prizes at the fairs. I wish you could just peep into my cellar to see my tomatoes and peaches, some canned last fall, and some a year ago, not mentioning my other fruit. I will tell you how I can my tomatoes, both red and yellow. I pick the apple tomatoes—the smoothest and best shaped—and scald and skin them very carefully; take the stem out with a pen knife, taking care not to cut the tomato so as to let the juice or seeds run out; then I place them in jars, some of them with the stem end next to the jar and some with the blossom ends; then I take the juice that has run out of some that I have had peeled to cook, having no seeds nor pulp, and add a little salt, and pour on my whole tomatoes until nearly full, then place them in a kettle of cold water and let them cook till I think they are hot clear through; then I seal them. I use nothing but glass two quart jars; after the cover has been on about five minutes I take it off so they will settle, letting the gas out; then I fill up with juice and seal again, and my cans are always full to the cover. A great many have not learned this. You have no idea how nice they will look through the glass; they show every vein and rib and look as if they were put up raw, and when used they are just as if they had been taken from the vines; if you don't believe me try it this summer. I always keep my fruit in the dark and it don't fade through the glass.