

## SHEEP.

In sheep there was a number of fine flocks, but in several instances there was little or no competition. In Cotswolds J. Main, Milton, J. Thompson, Uxbridge, and J. Nesbitt, Fallowfield, were the exhibitors. The pioneer breeder of Oxfords, Mr. Henry Arkell, of Arkell, had his prize-winners on exhibition. J. Neilson, of Lyn, had a small flock, and secured several of the prize tickets. Lincolns were shown by Gibson & Walker, of Denfield and Ilderton. In Leicesters John Kelly, Shakespeare, made a good showing. Shropshires were represented by the flocks of Robert Davies, Toronto; J. N. Greenshields, Danville, and John Campbell, Woodville. The only exhibitor in Southdowns was T. C. Douglas, Galt. Merinos were represented by the flocks of Deo & Bro., New Sarum, and W. & J. C. Smith, Fairfield Plains. In Dorset Horns there were two flocks on exhibition, those of McGillivray & Tazewell, Uxbridge, and F. W. Hector, of Springfield.

## SWINE.

S. Coxworth and Geo. Green showed good herds of Berkshires. In Chester Whites George & Sons swept everything. Poland Chinas were represented by the herds of W. & J. Smith and H. George & Sons. Suffolks were shown by R. Dorsey, Burnhamthorpe, and James Featherstone. In Yorkshires J. N. Greenshields, Jos. Featherstone and others showed specimens.

## Garden and Orchard.

## Blackberry Culture.

None of the small fruits are so sure of a crop as the blackberry, when protected in winter. They bloom after all frosts in spring and usually ripen all their fruit before frost in the fall. Fall is the best time to plant, if you wet down about the root well at planting.

Any good garden soil that will grow corn is good enough, and no other should be planted. Plow deep, dry well and plant 3 feet by 8; mound about the plant size of a water pail; as the cane should be cut back within six inches of the ground at planting, the first season's growth should be from 2 to 4 feet, which in November should be covered where you can't grow peaches.

I know a good deal of bluster is made about hardy varieties that stand all winter. This is all bosh. I have never found anything more hardy than Snyder, and when the thermometer gets down 20 or 30 below a few times, your blackberries are so feeble that they don't give you a half crop of fruit. It takes but five minutes to cover a bush that will bear a peck of fruit. Covering should be done after the falling of the leaf; planting may be done now.

In covering, use a fork, either a potato or manure fork; remove a forkful of earth on two sides of the cane at the base; place your foot at the base of the cane with the fork on the top and bend it with the row; hold it in place and put on a few forkfuls of earth and proceed with the next hill, laying it on the last, putting on just earth enough to hold it down, till the whole row is down. Now, go over the row and add earth so as to cover the main canes, but it is not necessary to cover all the branches; the first holding down is usually sufficient. The more you put on, the more of a job you will have to remove the earth from and under the row in spring.

In spring treatment commence at the end of the row last laid down, and with the fork remove the earth; lift the bush in an upright position; press the earth firm about the bush, and, if you can tie to a stake or run a wire each side of the row, 2½ feet from the ground, to keep the bushes in place and up out of the dirt, it is well. The wires can be stretched 20 rods, resting on a nail in a smaller stake or post at intervals. This wire is not a necessity—only a convenience.

As to summer pruning, all you need is to cut the top of the new canes off at three feet. This causes laterals and tends to harden up the wood. In the spring after the bushes are up, the side branches may be shortened in, but not much. After years of experience I find that the blackberry is best taken up just before the buds start in spring. Then they will harden to the cool nights and not injure as much as if left in too long, when I have had the tender buds hurt by frost.

## Cheap Storage for Apples.

[Mr. J. Jenkins, before the Ohio State Horticultural Society.]

One of the easiest and most rapid profits that a horticulturist and farmer can take advantage of is in the proper storage of the apple crop. The October and November price of good winter keepers is seldom more than one-third to one-half what the same fruit commands in the latter part of winter and early spring, so that a moderate amount of shrinkage from rotting, etc., may easily be met in the largely increased profit of late selling.

In earlier times quantities of apples were preserved for the spring market by simply burying them in conical heaps, first placing straw over the heaps, then enough earth to prevent freezing; and even at the present time some of the choicest apples that reach our late spring market are preserved in this well-known manner. Simply a modification of this old and well-tried process is the method that I make the heading of this article.

Down a hillside an excavation (see Fig. 1) is made, which may be several feet deep, and 8 or more feet wide at the top, and in the bottom, extending its full length, a trough is placed, made of a board one foot wide for the bottom,

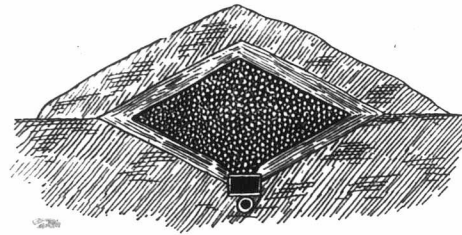


FIG. 1.—Apple Storage: Cross Section.

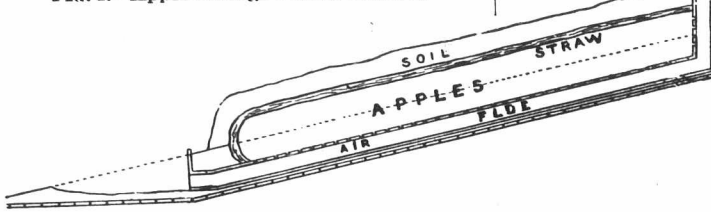


FIG. 2.—Apple Storage: The side hill pit seen lengthwise.

and boards 8 inches wide for the sides, with a little drain immediately below.

This trough, extending up the full length, and in the bottom of the excavation, is covered with slats 1 or 2 inches wide, nailed across not over 1 inch apart. The sloping sides are then covered with rye straw, and apples by the wagon load are placed therein and covered with straw and earth from above to prevent frost from reaching them, as is done in the old way of burying fruits.

The trough below gives a circulation of cold air through all the apples stored above it, and ends in a draught chimney at the upper end. In the very coldest weather the mouth at the lower end of the excavation may be closed, though while the thermometer remains 12° or 15° above zero it has proved an advantage to let the cold air circulate through. But in warm weather it is an advantage to keep the draught closed, thus retaining the cold that is already there. This simple and inexpensive arrangement has preserved apples until late in the spring with scarcely any loss, and they come out for market bright, crisp and fresh, with no appreciable loss of flavor, and brought often treble the price they would have commanded in the best fall or early winter market.

ANCIENT WHEAT.—The London Mark-Lane Express notes that among samples of wheat offered at Canterbury market, Sept. 17th, was one from a stack that had been standing on a farm near Dover for a period of twenty-seven years.

## Our Early and Fall Apples.

BY G. C. CASTON.

The apple crop of Ontario this year, according to all reports, is somewhat variable; good in some sections, fair in others, and in more sections almost a failure. Some varieties are affected by the scab, so that the quality will, in many sections, not nearly come up to last year. The northern sections of the Province seem to be the most favored, both as to quantity and quality, seeming to verify the claim that has often been made, viz.: That the farther north apples can be grown the better the quality. But the most important question now in regard to apple culture is how and where to market the crop to the best advantage. Large quantities of early apples were wasted this year for want of a market, and these of the very finest quality—large, well colored, sound, clean fruit; it is a pity to see such fine fruit go to waste, when so many people within the bounds of our own Dominion would not only be glad to get it, but would be willing to pay a fair price for it. It seems to me that if the railway companies would give reasonable rates, and if several farmers would join together to make up a car-load of such varieties as Duchess, Astrachan, etc., that Manitoba and the Northwest Territories would absorb all the surplus crop of early apples grown in Ontario, and at a price that would pay the grower well. The same may be said of the fall varieties, such as Calverts, Alexanders, St. Lawrence, etc.

There are one or two points to be remembered in order to be successful in handling and marketing apples. First—Every farmer should learn to pack his own fruit, and do it properly, or it will not pay. Procure good, clean, proper apple barrels, and, where a number join together in filling a car, let the packing and selecting be

uniform. The early apples should not be pressed so tightly in heading up the barrels as the later and harder sorts, but must be tight enough to carry snugly without having any become slack in handling. The barrels should not be headed up till all are ready to ship, as apples generate an amount of heat when closed up tightly. Especially is this the case early in the season, while the weather is still warm. There is a ventilated barrel made at Goderich by the Joseph Williams Co., who hold the patent for Canada, and who advertise that they can furnish them in car lots cheaper than the ordinary barrel. These barrels would no doubt be just the thing for early fruit.

But the most important point in handling early and fall apples is to pick them at the proper time. This is where a great mistake is often made. They are left too long on the tree to carry long distances. They should be picked as soon as they have attained a good size and color, and before they begin to turn mellow. The flesh must be firm and solid to carry well.

They should go through to any point in the Northwest in less than a week, and, if properly put up and handled, they would keep for several weeks; no doubt the Duchess would keep as long as that or longer under proper conditions.

Then as to the route. There is no doubt the rail and water route would be the cheapest, but I would prefer the all-rail route for early fruit, unless the steamer would take them as deck load. I would be afraid the time they would have to lie in the close hold of the steamer