

resembling the Concord, and two or three days earlier.

If planting a vineyard would recommend, say one-third Concord; one-third Champion, Moore's Early, Worden and Niagara; one-third Delaware, Rogers' 9 and 15, and Salem; but would not recommend this selection for all localities.

A. M. Smith liked the Brighton very much, but it needs marketing as soon as ripe. Thinks the Vergennes a very desirable grape, being a long keeper and of good quality, and the vine a strong, healthy grower.

Mr. House would recommend letting Rogers' 9 and 15 run long arms. Had them with arms seventy (70) feet long.

Mr. Orr had found Champions pay best, Delawares next, and then Concords. Rogers' 9 and 15 also paid. Believed the Niagara the king of grapes.

THE CHINESE PRIMROSE.

MR. EDITOR,—Your clipping from the *California Horticulturist* on Chinese Primrose culture in windows, is misleading to the lovers of that useful winter window decoration.

With your permission, I will give the mode of culture we have practiced the past twenty years, with good results. As it is costly and troublesome to raise seedlings on a small scale, and not very satisfactory if but two or three plants are required, we purchase good quality of plants of the colors wanted, and they last a number of years by dividing the old plant to single crowns, in the month of June. We do it with a small knife. Split the plant from crown to root, shorten back the old root, plant in five-inch pots but two thirds full of earth. By September the plants will have grown so much as to stand high above the soil. We fill the pot with earth, just leaving room to water; take

these into the house and let them bloom all winter, which they never fail to do, to the delight of all who see them. By this treatment the plants do not become top-heavy, as our California friends do, but steady themselves by the old leaves turning down until resting on the rim of the pot, thus bracing the plant. We prefer to keep the plants in a cool room, with plenty of light, and keep the earth moist.

MARY A. HALL.

Woodstock, Jan. 28th, 1885.

RHUBARB WINE.

Noticing an article on unfermented wine in the January number, I thought it good, now we are deprived of a little luxury that way by the Scott Act. I am no friend to that Act. I look on it as arbitrary; and as we are not all growers of grapes, but most every one with a garden, however small, grows rhubarb, and a very good wine, with a good body, can easily be made. To every gallon of cold water (*rain-water is best*) add five pounds of ripe rhubarb cut into thin slices: do not peel it; let it stand a week or nine days, stirring it every day, and cover it with a cloth or blanket; strain the macerated substance through a coarse cloth. Now, to every gallon of the liquor thus procured add four pounds of sugar and the juice of a lemon and the rind of one; now cask it; when fermentation is over bung it down; bottle in March, and by June it will be fit for use.

Rhubarb makes also excellent jelly. Cut the rhubarb up, and put it in an enamelled kettle, with very little water—enough to keep it from burning—until the juice comes; when tender, strain it, and to every pint of juice add one pound of sugar, and boil until it jellies.

T. A. H.

Medora, Muskoka.