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Through the intro-
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Delaware, same color,

others of Mr. Burr's
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for 4 years, its only failing so far is unproductiveness. Metterney, black, from same source is a little better in this respect. Age may improve both; if so, these grapes by the originator of Duchess, Ulster and Walter, will be acquisitions here.

Of Rickett's older hybrids, "El Dorado" is still a favorite, very early and delicious. Lady, Washington, Jefferson and Undine, are still preserved for their massive compact clusters, but special care is needed to ripen them and they are not recommended for general cultivation. Rommels Early black and Woodruff's Red are still promising. Wyoming Red and Jessica have been discarded. In conclusion will say, on retiring from experimenting, I feel absolutely assured that the finest of out-door grapes can be raised successfully in favorable localities in our Province to gratify all the requirements of the family for either table or wine making.

To enumerate a few that have passed into general cultivation with the greatest satisfaction may aid the selection of intending growers, who may perhaps procure any of the varieties of leading nurserymen. They will be given in order of ripening. In black varieties, Champion, Moore's Early, Worden, Creveling, Barry Herbert. In white: Lady, El Dorado, Duchess, Martha. In red: Northern Muscadine, Massasoit, Gærtner, Brighton, Lindley, Vergennes.

Of much promise, but not generally tested through the Province or readily procurable:—

Black—Rommel's Early Black and Standard.

White—Green Mountain, Eclipse.

Red—Woodruff's Red, Ideal.

Mr. Chapais (in the chair). Mr. Pattison says that the benefactors of humanity are not always praised when living, but the work of Mr. Pattison in grape culture is well known everywhere in our Province, and we appreciate very much the conference he has given us to-day. Mr. Pattison is one of the best grape culturists we have in the Province.

Mr. Guay of Oka.—I consider that the Champion is one of the most vigorous varieties. The objection to it is that the taste is not agreeable. The Concord ripens a little later, but where the exposure is good, we can succeed with it as well as the Champion, and I think it is a better grape. There are also Moore's Early, Delaware, and in white grapes, the Duchess and Niagara, which I would recommend.

Mr. Chapais.—Among the grapes which are the best for making wine?

Mr. Guay.—Delaware is best for white wine.

Mr. Pattison.—I should like to get the preference of the brother for the grapes. Some of the varieties I have named, such as Northern Muscadine, would be perfectly worthless as a market grape. My list was drawn merely for family use. Northern Muscadine is the first grape my family go for.

Mr. Guay.—When we mix Delaware, Concord and wild grape we have excellent wine.

Mr. Chapais.—At Richmond they grow the wild grape. No doubt it is the best quality of grape we have for making wine.