

The Wealthy, in northeastern Vermont, is fully colored, in skin and seed, usually by or before the 20th September. Up to the 1st October it is one of the very best apples to hang on in a high wind that I have ever seen. It never drops its fruit for the reason which causes the Tetofsky to fall, which is that the latter grows in close clusters and has a very short stem, so that, as the fruit enlarges, the growth causes them to crowd one another off. The Wealthy, although a more productive tree than Tetofsky, has its fruit distributed along the branches instead of being clustered on spurs, and its long and strongly attached stem (both to fruit and limb), holds very firmly until the fruit begins to be over-ripe. If gathering is delayed until this period has arrived, the apples begin to lose their firm adhesion to the tree and to fall to the ground—the wormy ones first, but soon also those which are perfect.

Experienced orchardists never allow apples to become over-ripe before harvesting. Early fruit, so left, will not endure transportation, while winter apples will be much impaired in their keeping qualities. But a large number of ordinary farmers and amateur growers are ignorant of this fact, and it is for their benefit that I make this statement. As regards any apple which it is desirable to keep into the winter, it should be gathered as soon as it is fairly colored up and the seeds are brown—two signs which in most cases come nearly together. North of 45° in New England and Canada, if gathered promptly at this period, carefully handled and stored at once in a cool, properly ventilated fruit cellar, it is a true winter apple, keeping well until the first of March or later. I still have them to-day (March 23) in full flavor and firmness of flesh, although we had an unusually long and warm

autumn. If, however, I had let this fruit remain upon the trees until it had begun to drop badly from over-ripeness and had then left it exposed to the alternations of temperature, unavoidable in above-ground storage until hard freezing weather, as is often the custom, it would have been necessary to market the whole crop before Christmas. But stored in a deep cellar with the windows all open every day, cool night, and closed at all other times, they have kept with hardly any loss as above stated.—*Rural New Yorker*.

#### THE BAGGING OF GRAPES.

THAT the process of enveloping growing clusters of grapes with proper bags for protection against insects, mildew, rot, etc., is one of value, has been proven to the satisfaction of many cultivators. Comparatively a new idea, the season of 1887 will see it applied far and wide, more extensively than ever before. It is one of those simple processes that every amateur, even though he have but a single vine, may readily adopt with advantage. One grower who experimented in bagging his grapes last year, reports that in his case it made just the difference between success and failure.

The course is a most simple one. Common light manilla bags, the size known as two pound bags, are usually employed. These are slipped on over each cluster of the fruit, and secured somewhat loosely by pins or stitches of thread. If the stem of the cluster is brought against one end of the opening a single pin to a bag will answer, if in the middle, to have the paper bear evenly on all sides, then several pins or stitches are needed. A small slit should also be made in the bottom of each bag, to allow escape for any water that may enter into it along the stem. From 500 to 1,000 bags can be put on