The business of shipping grapes in the fresh state to the markets of Britain has not yet been attempted, but when this fruit becomes more plentiful, and as shipping facilities are more extended and rapid, shippers will not lose sight of this branch of the grape industry.

THE POCKLINGTON GRAPE

DISCUSSION AT THE MEETING OF THE AMERICAN POMOLOGICAL SOCIETY, IN BOSTON, SEPTEMBER, 1881.

George A. Stone, of Rochester, N.Y., said: As most of you know, the Pocklington originated at Sandy Hill, Washington county, N.Y., not supposed to be a grape section. As it is grown in Rochester on light soil, I think it ripens a little earlier than the Concord. This year the Concord did not set well where the Pocklington set very perfectly. In fact the vines were overloaded. In quality we claim that it is as good as the Concord in its best state. The growth of the vine is good, but it cannot be callled an extra free grower. I have not discovered any mildew or any disordered condition. Its cropping quality certainly is all that can be asked. It will bear as many grapes as any other variety, and mature them. I think it is a very promising new grape for vineyard planting.

H. E. Hooker, of Rochester, N.Y., says: I think Mr. Stone has very accurately described the appearance and condition of the Pocklington in Rochester. The vines most exposed to the weather seemed to maintain a perfectly healthy foliage, so I think there can be no question about its being ironelad in respect of foliage. Last season I saw the Pocklington fully ripe at Rochester, and was very agreeably disappointed in its quality. It was to my taste fully as good, sweeter, and a little more sprightly than the Concord.

The President: What time last year?

H. E. Hooker: It ripened fully as early as the Concord on the adjoining vines. It was September 16th. Last year was a pretty early season. It is not to be classed with the earliest grapes, but sufficiently early for all practical purposes, in any locality for market. It is certainly remarkable for the number of handsome bunches produced on a vine. I think it is not claimed for it that its quality is of the highest excellence, but it is what would be called very good for quality.

T. S. Hubbard, of N.Y.: I was in the vineyard at Rochester four or five weeks ago, and it certainly was a very fine show of Pocklingtons, the first year of bearing. I was agreeably disappointed in seeing them. The vines looked very well, were making a good growth, and the fruit all that could be asked. I have some vines growing the second year that are very healthy, not as vigorous in growth as the Concord, but fair growers.

George W. Campbell, of Ohio: My experience agrees with that of Mr. Hubbard.