

ripens in August. It contains sugar enough to raisin if suspended in a paper bag and hung in a warm room. No foxy or offensive aroma, disagreeable or unpleasant taste of any kind, can be found in skin or flesh. Its saccharine matter has stood in different seasons at from 102 to 106 degrees, and the acid at from four to five degrees. The oldest wine-maker in the State ranks it "highest of all" for wine. Although not used before in the description of native grapes, we apply to it the term "Perfect."

#### THE ULSTER PROLIFIC

is a cross of Catawba and an edible variety of the wild *Æstivalis*, and minute thorns cover the wood, as in case of the latter. The growth of vine compares with that of the Catawba. During the eight years we have fruited it, it has proved as hardy as any of the wild varieties. Leaf of medium size and wild in appearance; it hangs on to the last and we have never known it to mildew. While the quality of the fruit is in one particular not as pure as that of Poughkeepsie Red, yet it is passed upon at the many fairs at which it has been exhibited and by all who have visited our grounds as the best seedling we have ever produced, owing to its peculiar luscious saccharine property. We know of no variety that will ripen so great a quantity of fruit to a given amount of wood. The joints are from one to three inches long. The clusters are of Catawba size; the berry is longer; compact, but not crowded. It ripens with the Concord, and will hang until the ground freezes. The old wine-maker spoken of above says it makes a wine of high character. Its unfermented juice is unusually sweet.

On correctness of these descriptions of these two seedlings we await the verdict of the country, and ask any of the numerous persons who have visited

them and know them to correct any error in the descriptions.—*Rural New Yorker*.

#### GRAPE GROWING IN THE UNITED STATES.

The following notice of the number of acres under cultivation to Grapes, and the quantity of wine manufactured therefrom, will give our readers some idea of the rapid growth which this industry has already made. The *Florida Dispatch* says:—

From statistics recently published by the Department of Agriculture at Washington, we learn that there are now 185,583 acres of grapes grown in the United States. Wine from the product of these vines, is made to the amount of 24,453,857 gallons, having a market value of \$13,436,174 87. California, of course, leads, having one-sixth of the area, yielding nearly two-thirds of the wine. New York comes next, having 12,643 acres, though but little is made into wine; the grapes find ready sale in the market; only 584,148 gallons are made. Rhode Island only returns 55 acres; while Illinois, from 3,810 acres, makes over a million gallons of wine. Missouri, Ohio, Georgia and New Mexico are leading wine-making sections. Colorado cuts no figure at all in the report, but the day is coming when grape culture will be one of their prominent industries.

#### BOOK NOTICES.

GEO. W. CAMPBELL'S PRICE-LIST of Hardy Grape Vines, Fruit Trees, Small Fruits, &c., Delaware, Ohio, 1883. Mr. Campbell has become an authority on grapes and grape culture in Ohio, and his opinions thereon are entitled to careful consideration.

THE NATIONAL FARMER is published weekly at Washington, D. C., U. S. A.; price \$2 per year. In addition to information upon agricultural topics, some space is given to cognate topics of general interest.