

convenient. An easier and more perfect way is to pack them in damp sawdust, placed in barrels of moderate size, or in boxes of not more than two feet in width. Place a layer of sawdust in the bottom, then a layer of the roots, then fill in all the interstices with another layer, and so on till the box is full, leaving no crevices. We have taken beets out of such boxes after remaining in them a full year, so fresh in appearance that no external difference could be seen between them and fresh roots. Nurserymen's moss is neater than sawdust where it can be had, and serves an excellent purpose for packing winter cabbage in large boxes.—[Country Gentleman.

Suggestions for Amateur Fruit Growers.

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No. 2.

Raspberries.

The area of Canadian territory adapted by conditions of soil and climate to the growth of the raspberry is only a little less extensive than that which is adapted to the strawberry. From reports collected by Mr. Chas. E. Brown, of Yarmouth, it is evident that raspberries are grown abundantly in Nova Scotia. A correspondent in the North-west, on the line of the C. P. R., writes that with careful protection he has safely wintered several varieties of red and black raspberries, and hopes for fruit. In the Ottawa region they may be grown if protected in winter, although Mr. Wright, of Renfrew, says he has not yet decided upon any variety which he can specially recommend for culture there, except Saunders' Seedling No. 60, which he finds to be remarkably hardy.

With regard to the vicinity of Lakes Ontario and Erie, and indeed the whole of southwestern Ontario, it is almost a superfluous statement to make that raspberries may be grown with the greatest success. Their culture, however, at least for the market, has received a considerable discouragement during the past season owing to the very low prices; for instance, the Toronto market price dropped to six cents per quart for nearly a whole week during the very height of the season, a price which leaves very little profit to the grower after deducting expenses.

The kinds mentioned below are those only which have been found profitable for market, or desirable for home use, and are mentioned in the order of ripening.

The *Highland Hardy* is the first in the order of ripening. I made the first shipment on the 15th of July. The bush is not a strong grower, and the berry is rather small, but being first in the market it brings the highest price of the season. Its competitor, the *Hansell*, is not equal to it.

The *Brandywine* succeeds the above, ripening about the 20th of July on the south shore of Lake Ontario, and some seasons earlier. Its bright color gives it a very attractive appearance, and its firm texture renders it a very suitable berry to ship to a distant market. For home use, however, it is rather too dry and seedy, and is surpassed by the *Naomi*, which ripens at the same time.

The *Turner* is a fine bearer, and sufficiently hardy for some of the colder sections of Onta-

rio. The berry is a little larger than the *Brandywine*, but not firm enough for shipping very long distances. The flavor excels that of any raspberry of its season, and its seeds are so soft that they seem to melt in the mouth, which characteristics make it one of the most desirable kinds for home use.

The *Clarke* deserves also a prominent place, for it is larger than any of the above mentioned, often rivaling the famous *Cuthbert* in size, which it precedes about a week. It is also very productive. Much caution is needed in growing this variety to keep down the suckers, which if neglected will spring up in great abundance and rob the parent bushes of their vigor.

The *Cuthbert* ripens in Southern Ontario about the 1st of August, and its main crop comes in just when the height of the wild raspberry season is over, which is a great point in its favor. It has well deserved its appellation, the "Queen of the Market," combining in itself two important characteristics usually separated, viz., size and productiveness. The bush is very vigorous in growth, but not as hardy as some other kinds. Mr. Robinson, of Owen Sound, says it is sometimes winter killed there, and thinks it cannot be depended upon where the thermometer touches thirty degrees below zero. The color of the fruit is rather dark, and if a rival were to appear having the good qualities of the *Cuthbert*, and a brighter color, it would carry the palm. Possibly the *Marlboro* may be the coming berry to displace the *Cuthbert*.

Those wishing a white or yellow raspberry for the table cannot do better than to plant the *Brinckle's Orange*. The *Caroline* may be a better bearer, but is very inferior in flavor.

Among the black-cap varieties, we think it only necessary to mention three kinds, viz., the *Souhegan*, commendable on account of its earliness, and also for its productiveness; the *Mammoth Cluster*, which is the largest Black-cap known, is suitable to almost any soil, and ripens about ten days later than the *Souhegan*, or about the middle of July in Southern Ontario; and the *Gregg*, a comparatively new and a very popular variety, which is still about ten days later than the *Mammoth Cluster*.

On favorable soils the *Gregg* is the most profitable black-cap grown, but on heavy soils it does not succeed as well as the *Mammoth Cluster*. It is also said not to be quite as hardy as the other varieties, still it is successfully grown as far north as *Barrie*, and even at *Renfrew*, Mr. Wright says he has succeeded fairly well with it by keeping it well pinched back and grown low, so as to be easily protected from the cold in winter.

And just here one remark upon soil may be in place, viz., that the red varieties will generally be found to succeed best on soil inclining to be heavy but not too stiff; while the black-caps prefer a light soil, which is not too dry.

As to the prospective market for the raspberry, we have to say, as with the strawberry, the nearer home the crop can be disposed of, the better. During the height of the season the large cities are glutted, and the surplus is shipped to small towns throughout the country, where the price often averages higher than in the City of Toronto. The very early and the very late kinds are the only ones that should

be sent into the large centres; the main crop should be sold as far as possible in the small towns and villages, or country places nearest home. Thus will the largest quantity of this delicious fruit be disposed of, the largest number of our Canadian people share in the luxury of its consumption, and the largest remuneration accrue to the industrious cultivator.

I desire to inform you how I have preserved apples and have kept them fresh and fair for eighteen to twenty months, says a correspondent of the *American Cultivator*. The system is worthy the experiment of fruit growers in every section. I take the apples ripe and fresh from the trees, at this season of the year, and cover them up with dry, fine coal ashes, to a depth of fourteen to eighteen inches. I have apples that have passed two Winters thus preserved, out of doors, exposed to rain and frost, and yet the fruit came out fresh and fair. How much longer the apples would keep under these circumstances I do not know. Possibly pears, eggs, and some other perishable articles, might be kept by this simple and inexpensive process much longer than under present methods. There is no patent on this suggestion, and its simplicity and light cost should induce the experimenting of those who desire to keep fruit for long periods.

There are some instances in which rust spores prove beneficial. One variety known as *Puccinia suarvalem* attacks the Canada thistle, the brown spores clustering themselves on the under surface of the leaves; it is a voracious feeder, and, according to investigations made by Prof. Arthur of the New York Experiment Station, materially weakens the plant, and prevents it from seeding. This form of rust attacks no other plant, and may therefore be cultivated with impunity. But what of all this! If the Canada thistle once becomes effectually exterminated it may then be discovered to be one of our most useful plants; and like our forests, measures may be taken for its restoration.

Some butter-makers who have cows that give a large flow of milk, but a small percentage of butter, make a practice of selling them to cheesemakers, the milk being supposed to be rich in curd. With reference to this practice Prof. Arnold says: It will make no difference with his cheese whether the milk was skimmed artificially or born skimmed, both having the same characteristic quality of being rich in curd and poor in fat. A skim cheese is counted poor food simply because it has too much cheesy matter for the butter it contains—rich in curd and poor in fat—a liberal share of butter being rightfully considered essential to good cheese. There is a wide difference between a cheese having twice as much fat as curd and one which contains twice as much curd as fat. A fool can distinguish the difference between them. Deliver me from cheese rich in curd and poor in fat. I have seen too much of it and I earnestly advise cheesemakers who desire to make palatable and wholesome cheese and to do unto others as they would have others do unto them, never to buy cows giving milk too poor to make butter from. They had better buy those giving milk of opposite quality.