

fection in the south. It is in Pennsylvania, Virginia, Maryland, Jersey, and in the north of Europe that we enjoy them, although, originally, they came from near the tropics. The peach of the Carolinas is full of larvae, gum and knots, and too stringy and forced to be juicy and flavoured. The apple of the south is too acerb to be either eaten or preserved. The plums, apricots, cherries, currants, gooseberries, &c., will not even mature until we go far north. All the trees which bear these delicious fruits will grow luxuriantly in the south, make much foliage and wood, with but little pulp, and that unsavoury. The kernel in the one-seeded fruit seems to be the first object of nature in southern climes; that becomes strong, oily and enlarged; and one of the peach family has so entirely neglected the pulp, that it has only a husky matter around the kernel, as the almond. The changeableness of the weather in the south in the Spring season, throws plants off their guard; the frosts attendant on those changes destroy the young fruit; and it is only one year in three that the crop hits at all. The desiccated or dried state of these fruits enables us to enjoy them through the year; but in the south their acidity carries them into fermentation or decomposition before they can be divested of their aqueous parts. The climate of the south is equally against converting them into cider or any other fermented liquor, because the heat forces their compressed juice so rapidly into an active fermentation, that it cannot easily be checked until it passes into vinegar. For the same reason distillation goes on badly in hot climates, and cannot be checked long at the proper point to give much alcohol; and whether we aim to enjoy the delicious freshness of these fruits themselves, sip the nectar of their juices, refresh ourselves with their fermented beverage, stimulate our hearts with their brandies and cordials, or feast through the winter upon the dried or preserved stores of their fruits, we are continually balked by the severity of a southern climate, and for such enjoyment must look to the north.

"The melons are always affected by too great a degree of heat, even though their vines flourish so much in southern latitudes. The forcing sun hurries them on to maturity before they have attained much size, or acquired that rich saccharine and aromatic flavour for which they are so much esteemed. The cantelope-melon will rot, or have its sides baked by a hot sun, before it is fully formed; and the water-melon is always woody, dry and devoid of its peculiar sweetness and richness in the south. Vines have been known to run 100 feet, and bear no melon. It is in Philadelphia and its neighbourhood, and in similar latitudes, that the markets are loaded with delicious melons of all sorts, whose flavour so much refreshes and delights us. It is there, near their northern limit, that we cultivate them with such uniform success.

"The juices of the grape are best matured for wine near the northern limit of their growth. On the Rhine, in Hungary, the sides of the Alps, and in other elevated or northern situations, the wine is strongest, richest and most esteemed. The French wines rank before the Spanish and Italian; and in no southern country of Europe or Africa, except Madeira, where elevation makes the difference, is the wine in much repute. The grapes of France are more delicious for the table than those of Spain or Madeira. In the northern part of the United States, the excess of heat and moisture blights the grape to such an extent that all attempts have failed in its cultivation. The grape-vine, however, whether wild or cultivated, grows there very luxuriantly. The vinous fermentation can also be best conducted in a climate comparatively cool; and all the pressing, fermenting and distillation of the juice of this delicate fruit can be safer and more profitably managed in a mild region.

"Many other plants might be named whose habits would equally support our position. It is presumed, however, that enough has been cited