

to secure enough plants for distribution and thus have it properly tested.

The grape was produced about eight years ago by Mr. W. N. Read, of Port Dalhousie, Lincoln Co., Ontario, by fertilizing the Delaware with Miller's Burgundy. The quality is very good, the flavor being sweeter than the Delaware, though not quite as sprightly. The bunch is about the size of the Delaware, though not always shouldered; while the berry is a little larger, and the color a good deal darker red. The skin is thin, but tough enough to

make it a good shipper. When over-ripe the grape gradually shrivels up and dries into raisins. The vine is said to be vigorous, though a rather short jointed and compact grower, so it may be planted much nearer than such strong growers as the Concord. It is also claimed that it is very hardy, and entirely free from mildew.

As with the Northern Light, one great point made in favor of this grape is its earliness, ripening in Lincoln county about August 15th, and a couple of weeks in advance of the Delaware.

## DISPOSING OF THE APPLE CROP.

THE month of October, usually one of the brightest of the whole year in Ontario, was this year one of the most dismal. It seemed as if October and November had changed places to try the patience of the anxious fruit-grower. As a result the apples in many orchards are still ungathered in the first week of November, excepting those which have been blown down by the winds. There are few apple buyers about, and freezing weather may soon be expected, so the question, "What is best to do with my apples?" is not easily answered.

One of our neighbors who has just received a cable quoting prices in London, Liverpool and Glasgow, says: "Unless I receive more encouraging news by the time I have my apples gathered and packed, I will roll them into my cellar." Another says: "I had an offer from a shipper of \$1 to \$1.15

per barrel for my fruit as it lay in piles in my orchard, so I sold at once." Many have accepted an offer from the Canning Factory Co., who buy at 25 cents per bushel every kind and quality, and ship the choicest and evaporate the rest.

Well, if it will pay a company to do this, surely it will pay our larger orchardists to do it for themselves. A writer in the *Farm and Home* who lives in Maine, speaking of evaporating apples, says:

"If orchardists want the greatest returns from their trees, they must be prepared to dispose of their products in the most economical and profitable way. I have found that to evaporate second quality apples is a good plan, but the fruit must be taken before it is dead ripe, the expense depending greatly on the condition of the fruit, whether it be badly bruised and soft or not. The fruit I evaporate is nearly all from grafted trees and averages 6 lbs. per bu.