

GARDEN AND ORCHARD.**BAGGING GRAPES.**

Enclosing bunches of grapes in paper bags is a practice that is coming into favour among fruit-growers. It preserves the berries from being punctured by birds and insects, while it affords absolute protection against rot and various forms of fungoid disease. Ordinary two-pound bags used by grocers are found suitable to the purpose. Their cost is trifling when compared with the magnificent bloom, beautiful colour, and fine flavour they are said to secure. Of course, they could not be employed in large vineyards, nor would they be necessary for crops of grapes raised for common market or wine purposes; but amateurs and others desirous of growing a limited quantity of fruit of the highest quality would do well to try this plan. A correspondent of the *N. Y. Tribune* gives his experience in bagging grapes as follows:—"Grapes in the open air in this section have been for a long time of the forbidden fruits; raising them was entirely out of the question. In 1820 I carefully bagged a few bunches of some of Rogers' Hybrids, etc., with enthusiasm, but very little hope of success. Still, in the autumn I had a few fine bunches wherever the protection of the bags prevented the rot from destroying the berries. Last year found me ready to test the theory in the most thorough manner, and the consequence was, the finest grapes my vines ever produced. Why, even the Concords, which have been behaving so badly for several years, were so large, plump and handsome, and withal so luscious, that I could hardly believe I had raised them. The whole system is so simple that, in one's own garden, it is well worth the little trouble and expense necessary to protect every promising bunch that sets. The ordinary brown paper bags in use by grocers are what I used, merely enclosing each bunch and tying the end loosely around the stem. This should be done about the time the berries begin to swell, say about the size of peas, and the bags must remain on until the fruit is well coloured and fit for the table. The confined atmosphere, preventing any sudden change in temperature, is certainly not prolific of disease, as the microscopic fungoid pests do not enter inside the covering, which, after all, is the greatest epidemic disease we have to contend with."

BARREL GARDENING.

Many people profess to be deterred from gardening for want of space. The word "profess" is used because in so many cases the plea is an excuse for want of horticultural zeal and taste. Those who have any door-yard at all, front or back, can garden a little if they strongly desire to do so. A gentleman in Guelph raises an astonishing quantity of fruit in a plot 20 feet by 30. People who are confined to a room or two in a tenement house cannot have an out-door garden; still, even these can grow a few plants in the window. But there are many families limited to a small out-door space who, nevertheless, can indulge a taste for gardening, if they have it, within small compass. The

Scientific American is credited by the *New York Tribune* with a suggestion which is well worthy of being passed round for the benefit of those whose out-door quarters are scant, but who yet would like to garden a little. It is that strawberries may be grown, as houses are built where ground is limited, several stories high. A barrel has tiers of holes bored in it, fifty in all, and is then filled with rich loam to the first tier of holes, when a strawberry plant is inserted in each hole and the roots spread on the well-compressed soil, and so on to the top. A fruit can with perforated bottom, and containing good manure, is set in the top, and water poured through this as wanted. August is recommended in preference to April for setting these plants, but there is no method of protecting for winter stated. Something of this kind would be necessary, and the strawberry being an evergreen would require a little light even when at rest. Perhaps a few evergreen boughs tied around the barrel would answer this purpose. Fifty plants in a single barrel would be rather crowded, unless the barrel were a large one. But the number of holes could easily be adjusted to the size of the barrel. A few plants might also be set in the top of the barrel around the fruit can. Such a barrel, encompassed and crowned with verdure, blossoms or fruit, would be a pretty ornament for a small lawn—quite as pretty as some of the vases and rustic affairs that are often used for this purpose. There seems no reason why flowers, pansies for example, or daisies, might not be treated in a similar manner. Once got the idea started, and nurserymen, florists and plant-dealers generally will act upon it, and sell barrels already planted and flourishing. Long ago, barrels were recommended for growing melons, cucumbers and tomatoes. A few holes are bored around the middle of the barrel, and it is filled with stones up to the holes. The upper half of the barrel is then filled with rich soil, a tube of some sort being inserted in the centre, to admit of pouring water into the barrel. The plants are set on the open top. Even where there is only a paved yard, some gardening may be done by thus using barrels. Not only will a horticultural taste be gratified and cultivated by such means, but an amount of produce by no means despicable may thus be obtained.—*Lindenbank, in Montreal Witness.*

EVAPORATING FRUIT.

The modern process of drying fruit quickly by means of a high degree of artificial heat, is a great improvement on the old slow method of exposure to the sun, air, and cooking stove. In the one item of cleanliness, the advantage is very great. It must be admitted that dried apples hung on strings in farmers' kitchens for weeks and months, coated with dust and traversed by innumerable flies, are not a very inviting article of food. Fruit that has been dried in the open air, and to which all the particles of dirt that float in the atmosphere, and insects of all kinds have had free access, is not much better. The eggs of moths are often deposited in apples while drying, and these hatch out into small grubs and worms. All these and other evils are avoided by the use of evaporators. This im-

proved process is carried on extensively in establishments constructed for the purpose, where fruit is dried on an extensive scale. There are many such establishments in the United States, and they are beginning to find their way into this country. Small, portable evaporators are also in the market, suitable for those who have orchards large enough to yield a surplus of fruit for sale. They are specially adapted for drying peaches and apples. The fruit thus prepared is very salable. No family that has used it, would think of returning to the use of fruit prepared by the old method. Evaporated apples, when cooked, can hardly be distinguished from the green fruit. We know whereof we affirm, having used them in our family, with much satisfaction, for two winters. They cost but little more than green fruit by the barrel. There is no waste from rotting, and there is no time consumed in preparing them for the saucepan.

ANNUAL CROPS OF APPLES.

In proof of the statement recently made in these columns, that annual manuring and culture will give crops of apples every year, the following fact, mentioned by a correspondent of the *N. E. Farmer*, may be cited: "I know a farmer who has followed this practice from year to year, and the past 'off' season harvested 600 barrels of Baldwins. He never adopted any of the devices recommended to bring about this result—that is, picking off the bloom or girdling the limbs—but attributes his success solely and only to constant culture."

PRUNING EVERGREEN HEDGES.

The axiom that summer pruning weakens and winter pruning strengthens, seems to be particularly adapted to evergreen trees, if not so material elsewhere. It is found that while the hedge is young and vigorous, and seems to want to get up to be a tree as rapidly as possible after the young growth has been made, is the time to trim it. This somewhat weakens each succeeding annual growth, and in time the hedge gets to a pitch when there is no great desire to grow up to trees, but is satisfied to be in the proper hedge condition. One of our most successful hedge managers tells us that after this, if the late pruning is continued, the hedge is almost sure to go backwards; and he attributed the cases of premature decay, which once in a while occur in our hedges, to continuous late pruning after a meek and humble disposition has been gained for the hedge. His idea is—and his success warrants a faith in his opinion—that the annual pruning of a hedge should be some days earlier every year, beginning while very young and vigorous, just after the young growth has fully expanded, until after a dozen years or more, it may be weeks before the buds push into growth. These facts are valuable; they show that, as we may say of many other operations of gardening, there is no rule as to best time or best treatment.—*Germantown Telegraph.*

WHEAT and clover on the high lands in Wentworth are looking well, but on the low ground they have been badly winter-killed.