

APPLES.

Picking Winter Apples. The usual time of picking winter apples is the last of September, or the fore part of October; many leave them until the middle of October, which improves the flavor, though they do not keep so well. In order to pick them, some take a small basket in the tree, fill it, and then let it down by means of a rope, which will upset the basket. As a better mode, some recommend placing bags or piles of hay under the tree to throw the apples on; the hay to be so formed that the apples will roll off as soon as it strikes; the machine called a "fruit gatherer," is an article by which a man is enabled to pick the fruit while standing on the ground, and also much faster than in any other way. The apple should be pulled so as to retain the small stem only, and to do this it is necessary that the apple should be pulled in a right line with the stem. If the apple is twisted a little it will come off easy without the leaf.

Preserving Winter Apples. After picking in the fall, the apples should be kept in some cool shed until the weather becomes so cold as to render their removal to the cellar necessary, in order to keep them from freezing; for it is heat and moisture that hastens their decay. Apples that are to be kept long must be kept cool and dry. A cellar which has ice in one part of it is desirable. We have always found them to keep best by having hanging shelves for their reception.

Another Mode—To Keep Apples for Spring Use.—The following judging from experience we believe to be a very efficient mode of keeping apples;—They are to be kept in chaff.—First put a layer of chaff sprinkled with quicklime over the bottom; then layer of apples, followed by another stratum of chaff and lime, and so on until the cask is filled. In regard to this method the editor of the *Genesee Farmer* says:

"It is well known to all those who have been in the practice of burying apples in heaps, that the fruit comes out in the spring much fresher, and finer flavored than it does when kept in open bins in the cellar—a part of the flavor in the latter case, doubtless evaporating. This method has all the advantage of burying, with another which we will explain. When one apple among many in a bin rots, the adjoining ones are contaminated; and not unfrequently a mass of rotteness occurs, surrounded by much sound fruit. Now the use of the lime is to absorb the gases generated by the putrefaction, and prevent such *leaven* from spreading."

It does not require much lime; less than a quart for a barrel is sufficient.

Apples for Stock. As there are always at

this time of the year apples lying under the trees rotting, perhaps a few remarks in regard to feeding them to stock, will not come amiss to some of our readers.

They may be turned to profit by feeding them to hogs, cows, horses and sheep, as they are admirably adapted to promote the thrift of stock generally. Some have imbibed a very strong prejudice against feeding them to cows; but the idea that cows fed on them will shrink their milk, is altogether absurd; that is, when fed in a judicious manner, with ripe well matured apples. We have no doubt that if fed too freely, when the food taken is of a succulent and fermentable nature, it will be likely to produce fever; but overfeeding with potatoes, &c., will be just as likely to prove injurious. As to the quantity which should be given a common sized cow, we would not recommend more than a peck to half a bushel, according to the appetite of the animal. This amount will answer the purpose of a liberal feeding with hay and grain.

TO PRESERVE PUMPKINS.—Preservation of pumpkins, observes a farmer, through the greater part of the winter, if sound and well ripened, is easily attained, by stowing them in a mow of dry hay or straw, or placing on a barn floor and covering with any light forage. A dry cellar will frequently keep them sound; but these are usually too moist for this purpose. They ought occasionally to be looked after, and any showing evidence of incipient decay, should be immediately used. All the partially ripe, small, and imperfect should be fed soon after taking from the field.

(We have kept them to the middle of July by putting them in a dry cellar upon a scaffold, where the temperature was at no time below the freezing point.)

NEW AND ECONOMICAL MODE OF FORCING VEGETABLES.—It has been suggested by a foreign paper, that the waste steam of manufactories may be advantageously applied to the roots of plants; and without any expense for artificial heat, large quantities of tropical fruits and vegetables may be raised at all times, besides such of our own, as we can otherwise have in perfection, only during the summer months. A series of common draining tile, laid within suitable distances underneath properly-prepared beds, containing the plants, which should admit or shut off the exhausted steam by cocks, would be all that is necessary for the underground arrangements. Moisture would be thus communicated as well as heat, and a slight covering of wood, or brick and glass, to protect the plants from frosts or cold air, would be all that is essential to securing the most prolific growth.—*American Agriculturist.*

FALL MANAGEMENT OF BEES.—The months of October and November are the season when the state of the apiary will require particular attention. The hives should be examined, and those not containing honey enough for its occupants to