

should be set on moist ground. Many writers recommed setting on high gravelly soil, but this advice has caused many to go out of the business as unprofitable. Three years ago I sold from a little over one-third of an acre of Wachusett Thornless blackberries \$325 worth, besides using and canning quite a quancity.—G. W. Goddard, Hillsboro County, N. H.

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## GRAPES.

### KEEPING GRAPES DURING WINTER.

THE cultivation of out-door grapes for domestic use has become so general that the subject of keeping them for winter use, and the best method, may profitably claim attention. The past season I selected from over one hundred varieties in my grounds, forty of those in general cultivation, and a few very recent introductions, to test their keeping qualities. It is the generally received opinion that the thick-skinned native seedlings are the only keepers. This is correct so far as regards preserving flavor, but several hybrids of foreign blood are the best keepers known. The varieties intended to be laid up for winter use should be those only which adhere well to the stem, and are not inclined to shrivel soon after removal from the vine. They should be allowed to remain on the vine as long as they are safe from frost; a clear dry day is necessary for picking; careful handling and shallow baskets, are important. The room in which they are to be kept for awhile should be well ventilated, and the fruit laid out in single layers on tables or in baskets, where the air freely circulates, closing the windows at nights and in damp weather. In about ten days the stems will be dried out sufficiently to prevent moulding after they are laid away. When danger from this is over, and the stems resemble those of raisins, the time for packing has arrived. I have used baskets for permanent packing, but much prefer shallow trays or boxes of uniform size to be placed one above the other so that each box covers the one below, the uppermost only needing a cover. Until very cold weather the boxes can be piled so as to allow the remaining moisture to escape through a crevice about the width of a knife blade. Before packing, each bunch should be examined, and all injured, cracked and rotten berries removed with suitable scissors; if two layers are packed in a box, a sheet of paper should intervene; the boxes must be kept in a dry, cool room, or passage, at an even temperature. If the thermometer goes much below freezing point, a blanket or newspaper can be thrown over them, to be removed in mild weather. Looking them over once in the winter and removing defective berries will suffice, the poorest keepers being placed accessible. Under this treatment the best keepers will be in good eatable order as late as February, after which they deteriorate.—W. M. Pattison, of Clarenceville, P. Q., in *American Agriculturist*.