

branch, are seedlings from the Cherry, you could judge of the enormous quantity of the one as well as the size of the other. Though not so productive, it is very large, and the quality of both are about the same as the Cherry. The other sent, attached to the branch, is about the size of the Victoria, very productive and of the best flavor of any red that I ever tasted. All of the three sent are straight, strong growers. The last variety I call the Foundling, not knowing its origin.

"Coming to describe the *White*, I would say it is a seedling, its origin I cannot tell, but it is a beauty in every way, a fine erect, stout grower like the Grape or like Fay's Prolific, the fruit stalk is a good length the bunch is longer and the size of the berry more equal than the Grape.

"'Last but not least,' comes the *African Queen*—the black currant—I think it is a seedling from Lee's Prolific (a misnomer, it ought to have the prefix un added to it. I have been trying for the last twenty years to get bushes that would pay for the land they occupied.) I have had several varieties of black currants, but they were failures. I thought when I got the Saunders I was in for something good but thus far I have been disappointed. It may do better on a different soil. I am greatly pleased with my seedling, in fact I have never seen anything like it; of course from what I sent you you can judge of its merits. It was too long on the bush to have its good flavor."

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## METHODS OF PICKING AND PACKING GRAPES.

PICK in crates, crates setting on stools. Handle crates carefully, and set crates in shade if they are not immediately drawn to the storage room. Drive if possible without jolting the load even if on springs. The slightest jar cracks fresh picked grapes, and thousands of dollars are lost in this entire grape belt every year by the carelessness of workmen in handling grapes. Crates 12 inch by 24 inch outside, and 6 inch sides, sides solid and even with top of ends, bottom tight, will handle best, pack up best, and keep the fruit in best shape if stored for any length of time. Up to the middle of October pack as fast as you pick, and get to market as quick as you can. Girls will pack 200 nine pound baskets of fresh picked grapes as easily as 100 baskets of wilted grapes that have stood several days. Three-fourths of a cent per basket for packing fresh picked grapes is better wages than one cent per basket we used to pay when grapes were allowed to stand from 24 to 48 hours to wilt.

Provide a cool storage room and hustle your grapes in after the middle of October, and save exposure to frost and severe storms.—Fruit Growers' Journal.