

Horticulture.

Fruit Grafting.

After an experience of about twenty years in grafting fruit of nearly all kinds, during which I have been guided not by stereotyped rules laid down in the books, nor yet, in many cases, by the good old-fashioned way of doing things, but by the results of close personal observation and experiment, I believe a brief recapitulation of my modes and methods would prove beneficial—at least it can do no harm—to my brother farmers. Observe then in the first place that I lay no claim to a scientific knowledge of the subject, nor am I prepared to give reasons, further than those dictated by common sense, for my plans. And observe secondly that, while, by the ordinary professional methods of grafting, the success of sixty or seventy stocks out of each hundred is considered very fair, I have never in my experience lost ten per cent in any one season, nor, counting all my experiments in the aggregate, has the loss reached five per cent.

I can perhaps detail my method better by comparison. Professional graftsmen cut their scions in February or early in March, bury them in the ground until May, and then use them. I never cut my scions until May, and in every instance, if possible, I transfer them fresh from the one tree to the other. Professional graftsmen usually cut off two buds to the scion, seldom more. I always take three, believing that there is not sufficient substance in two-budded scions to retain healthy vitality until the graft growth is secured. Professional graftsmen generally bury their scions in the soil before using. I use damp sawdust in preference, whenever I find it inconvenient to graft immediately. I commenced these plans over sixteen years ago, after trifling with all other methods until I concluded them comparative failures; and, whether my experience coincides with scientific notions and theories or no, I care but little, being quite contented with the practical results. From a beginning of simply nothing, I have, in the time mentioned, raised an orchard of something over three hundred trees, many of which bear three, four, and, in some cases, five different kinds of fruit, all of excellent quality and fair quantity. For grafting purposes perhaps there is no other tree superior, in the quality of wood, to the Tallman Sweeting. You can graft on that tree with every chance of success, as many different kinds as you choose.

In cutting scions, from the previous year's growth, of course, I always make it a rule to utilize first that portion growing next the limb, cutting off my three buds; then another portion towards the point in the same manner; but, as I approach the point, if I find that, over and above the three, there are still a few scattered buds left, I leave them all on, that is, the last or point scion is often eight or ten inches long, with sometimes as many as six, seven and even eight buds—and I have always found it to grow best; in fact I could almost always depend on it whatever doubts I might entertain regarding the others.

My scions, having been cut as above, are prepared by making their grafting-ends wedge-shaped, by shaving down the sides from about an inch from the ends, and observing to keep one side of the wedge slightly thinner than the other. I next saw off my stocks—selecting those of about an inch or an inch and a quarter in thickness—and slit them carefully in the centre, just far enough to permit the easy insertion of the scions. The latter are then inserted, one at each side of the stock, with the thickened side of the wedge outwards, and the bark directly in line, or continuous with the inner bark of the stock. I next make a free and thorough use of my wax, closing up the space between the scions, around the scions themselves, and along both sides of the branch as far as it has been split, being particularly careful in this respect to exclude every particle of air; for, of course, if this is not attended to, the whole thing will prove a failure. An excellent article of grafting wax I have made up as follows: one pound beeswax; half a pound resin, and a quarter of a pound of tallow. Heat all together till they are thoroughly melted. Then pour out in a vessel of cold water, and, as soon as the compound is cool enough to handle, pull and work it vigorously until the entire mass is mixed and uniform.

I would here take occasion to say before closing that I entirely differ from the views of "An Old Orchardist" in your May number for 1875. There, the writer advocates the sloping method of inserting scions in opposition to what he terms the "old" or straight method. I have tested both accurately, and my experience certainly leads me to a very different conclusion. By the straight method a continuous margin of bark (the length of the two inclines in the wedge) comes in contact with a similar length of margin in the stock, and consequently the sap or food of the young graft is supplied through an avenue equal to, if not greater, than its entire circumference; while by the sloping plan no such supply of nourishment is, or can be, possible. The only claim the "New" method, so called, can have is, that it is, perhaps a speedier one than the other.

But it is certainly is not such a good or sure one. His idea also about not utilizing bud points are objectionable. I have repeatedly used them six, eight, and even ten inches long.

West Montrose, Ont. ANOTHER OLD ORCHARDIST.

The Onion Family.

There are a good many members of that respectable family so celebrated for fragrance—we mean the Onion tribe. Some of them, of course, are well known and appreciated, as they are very likely to be. Others are not so popular, though perhaps not unworthy of a passing notice.



Fig. 1.—The Leek.

The Leek is very hardy, bearing a good deal of freezing when in the ground, without any injury, and therefore in climates not too severe is allowed to remain in the ground during the winter, to be gathered as needed. In very cold climates it is taken up before winter and pre-



Fig. 2.—Chives.

served in earth, about like celery, though not needing so much protection. The Leek forms no bulb, and the thick stem, which is the part used, must be blanched by earthing up. Culture as for common Onions.



Fig. 3.—Shallot.

Chives is a small and not very important member of the Onion tribe, quite hardy everywhere, and will grow for years from the same bulbs and in the same spot. The leaves are as slender as fine knitting needles, and appear in bunches early in the spring, and are cut and used in



Fig. 4.—Garlic.

the raw state, and may be shorn several times during the spring. It is propagated by divisions of the root.

Shallot are somewhat similar to Chives, but larger and better, the roots being used in the spring before fresh Onions can be obtained. Being quite hardy, they are kept in the ground during the winter, and in the spring one bulb will separate into half-a-dozen or more. They are then taken up, divided, and bought and sold as young

Onions. The Shallot ripens about the middle of summer, and can then be taken up to be planted in the autumn, or retained for winter use.

The most pungent of all the family is the Garlic. The root or bulb is composed of a dozen small bulbs called "cloves." The cloves are planted in the spring six or eight inches apart, and in August the tops will die, when the bulbs are ready to gather. They do best in a light rich soil.—*Fick's Floral Guide.*

PLOUGHING POTATOES UNDER SOIL.—A "Subscriber" writes us: Please give me some information through the *FARMER*, as to whether it would be advisable to plough potatoes under a clover and a timothy sod of three years standing?

To which we reply that it would, provided the soil is not of an inordinately cohesive or tough texture; and this may generally be estimated from the amount of spear-grass that has mingled with the clover and timothy in the sod. Plant the potatoes in every third furrow, observing to plough that, and all the seed furrows, considerably tighter, that is shallower, than the unplanted ones on either side, in order to obviate the accumulation of too much surface water around the seed. Let the land, after planting, be also harrowed and re-harrowed every few days until the potatoes are up, to pulverize the earth and keep down weeds. And finally, avoid the very common error of planting too deep.

Fashionable Vegetables.

Did you ever hear of such a thing as fashionable vegetables? There are things of that character, if popular prejudices and notions may be regarded as criterions. Seed catalogues and current literature on agricultural subjects help to make certain things fashionable, and then wholesale advertising confirms the fashion quite.

Now there is probably nothing in the color of a tomato to forbid the yellow sorts from being as good as the red; indeed there are some of the former quite superior. But almost all the varieties advertised by the seedsmen are red, and they seem to be all the fashion. The popular sorts everywhere grown, and that all seedsmen advertise, are sure to be red. These are the Tilden, Trophy, Gen. Grant, Excelsior, Canada-Victor, &c. Each has been highly lauded, widely advertised; all are more or less popular, and all are red.

A few years ago the Mercer potato was the leading market potato at the east. It has never been popular here, and we doubt if one farmer in fifty has ever seen one of them. The Peachblow is the leading potato here for winter use. It and the Early-Rose are the only *market* potatoes. They are the fashion, and for once the caprice of the mode is founded on true merit, for both kinds are unsurpassed in quality in their respective seasons. Probably no two varieties are more widely disseminated or more highly prized all through the country than these two sorts, and we are heartily glad they are the *fashion*. The variety that shall displace either sort must be a very superior one, for many have been introduced here, but none compete with either.

We have had the Early-Gooderich, the Harrison, Bresee's Prolific, Peerless, White-Rose, Garnet-Chili, Prince Albert, &c., but none are fashionable. Although the Peachblow is very late and not remarkably prolific, it is of such uniform quality and good character that consumers will not consent to take others in its stead, no matter how much more cheaply they are produced. The Irish-Cup is of equally good quality, is earlier, and will often escape fall frosts that hurt Peachblows; yields better, and would rival it in market, but for its excessively deep eyes that must forbid its ever becoming popular. The Garnet-Chili, mother of the Early-Rose, often gives a superior crop, equal to the Peachblow in quality, but is not reliable. From all that we know now the Peachblow is destined to reign queen of the potato-market for some time to come.

As an early potato and for use through autumn and to the first of January, we do not know how we would improve the Early-Rose. It will be harder to displace it in public favor than almost any other sort. As a baking potato it is of just the right size and shape. We want no better. We were prejudiced in favor of the old White Pink-Eye, and thought we'd have some for sake of old memories, if nothing more. We grew a few, but on using them found we'd have to sacrifice too much of quality and taste for old memory's sake, if we used them. So we took Early-Rose in preference.

Norway Oats were all the rage here a few years ago; everybody had them. They were fashionable and nothing more—never were liked generally. They were unsupported in their claims to merit and soon went out of fashion, and now "none so poor as to do them honor."

In some things it would be hard to tell what the fashion is. In strawberries of course the Wilson bears away, and among grapes, the Concord is always found. Still there are few places but what something rivals them, and for our part we are pleased to have them surpassed. It is true of these, as it is of many other things, that there's room for improvement, and what is fashionable may not always embrace the desirable points needed for individual purposes.—*Germantown Telegraph.*