

**Black Lady Downes.**

This, as is well-known now, is a strong free-fruited vine, and chiefly esteemed on account of its unsurpassed long keeping quality, and is largely grown for hanging till spring. But like most other grapes, it is not perfect in its behavior. In hot summers it gets easily decimated by the berries getting scalded; and some of our scientific(?) but impractical men have attributed the affection to some defect in the root action; it is clever, of course, to know this, when it cannot be demonstrated nor seen. The cause of the scalding is more heat than this grape can do with just at the stomping point, and the remedy is simply to give abundance of air till the stomping period is over. We have during the last few years had scalded bunches sent to us to inspect, and have heard from the senders afterwards that increase of ventilation had completely prevented it.

**Alicante.**

This grape is among the most easily cultivated, and generally finishes well. We have noticed that when it chanced to be planted in the Muscat-house it did not color well in the high temperature. The same applies to another not very desirable but free fruiting grape, Burchard's Prince, which never colors well in a high temperature.

**Muscat of Alexandria.**

There are varieties of this Grape which set and generally ripen and color better than others. In many instances Muscats do not attain that high color which indicates the best quality, and ensures their hanging well. It is about the best of all keepers. We have known it perfectly ripe in August and hang till the end of March. Some attribute the very high color and quality which this grand Grape sometimes attains to soil and climate; others to bottom-heat. It is generally well colored in the east of Scotland where the climate is dry and the soil rather light. But we have seen it quite as finely finished in the gloomy south-west of Scotland, in heavy soil. We have never failed in coloring Muscats well; and we attribute it chiefly to keeping the soil dry, or, at least, preventing its getting too much wet, and more especially to keeping the foliage rather thin over the bunches, and even tying it aside to let light at the bunches after coloring begins. Badly-ripened green Muscats are about the most worthless of Grapes, yet no one thinks of condemning them in toto. It is well worth while continuing to grow them, and to try every means of bringing them to the highest pitch of culture.

**Frontignans Grizzly and White.**

A few of these should be grown wherever there are a few Vineries. They are fruitful, early, and of exquisite flavor, and do pretty well on their own roots, but much better when grafted either on the Muscat or Alexandria or Black Hamburgh. They give finer bunches and larger berries than on their own roots. They are best in a Muscat temperature, but do very well at the warm end of a Black Hamburgh-house.

**Golden Champlon.**

The great fault found with this Grape is that it spots. It is so noble-looking and luscious a fruit that it is well worth the time and patience, observation and experiment, which, as in the case of other Grapes, will establish for it a rule of culture that will grow it free from rot. It is a tender-skinned Grape, and, if grown in a Muscat-house—where it ripens before the Muscat—and subject to a high temperature, with moisture, with not enough of ventilation, it is of course spotted. The place for it is the Black Hamburgh-house—grafted on Muscat roots—where it will get abundance of dry air as soon as, or even before, it begins to change color. Managed in this way, it ripens without spotting. It sometimes cracks in wet weather. The first indication of cracking should be the signal for cutting the shoot half through below the bunch, and, if possible, throwing the rain off the roots. It is well worth while to take these simple measures in the case of so noble a Grape as this is. We have never known it figure in the dessert yet, but it was praised as the grandest of Grapes.

**Duke of Buccleuch.**

Perhaps this may supersede the last-named, and perhaps, also, it is too early in its history to speak of its peculiarities. We have, however, had opportunities of watching some of the finest examples of it that have yet been grown, and the conclusion

we have come to in reference to it is that, though a grand grape, as it proves to be on its own roots, we think it better still grafted on the Muscat of Alexandria. The finest we have seen of it were on the Muscat stock in a Muscat-house. But it ripens so long before the Muscats, that the heat necessary for the Muscats is detrimental to the Duke; consequently, if grown in the Muscat division, it should be at the coldest end. Anywhere in the Hamburgh-house is the place for it, where it hangs for months after it is quite ripe.—*Gardner.*

**Keeping Grapes in Winter.**

At a recent meeting of the Monroe County, Farmer's Club, Mr. Quinby, of Rochester, exhibited some Isabella and Diana grapes in fine condition. His method of preserving them is as follows:—Pick them when just ripe enough, being careful up in this point, remove defective ones, and pack them in market baskets. Lay a paper upon bottom of basket then a layer of grapes, paper and grapes alternating, and cover the top layer with paper, putting three layers of grapes in a basket. Have the paper between the layers of the grapes, but not at sides, this gives access to the air. He finds that more than three layers causes sweating.

Keep them in out-houses until danger of freezing then put them in dry, cool cellar, where the temperature is uniform. Think a furnace in cellar is cause of much fruit of all kinds decaying. When he follows out this method, he succeeds in keeping grapes until April.

Mr. Hinchy had packed Isabella in shallow grape boxes, keeping them in an out-house until there was danger of their freezing, when he filled in between them with sawdust, and kept them good till mid-winter.

Mr. Hodges had the Salem grape in very good condition on the first of January, which he had kept in a shallow box, three or four bunches deep.

Mr. Hayward had kept Jonas until first of January in fine condition, in his cellar, with out any special care.—*Am. Rural Home.*

**Raspberry Cultivation.**

A great mistake is made by the inexperienced, and frequently by practical gardeners, in the choice of plants, selecting strong canes, which very often have two or three roots only, while those at a distance from the stool possess a mass of fine fibres, the former seldom producing any fruit the following season, neither yielding any sufficient quantity of young canes to form a good row, whilst the latter possess all the requisites for fruiting and propagation. Another mistake is frequently made in planting—that is, putting manure under the plants, which prevents them taking freely to the soil, which should be as solid and firm as possible; plant in good soil, and top-dress as much as you like.

I do not approve of the old-fashioned plan of bunching together five or six canes from one stool, which is still recommended by some, but make a trench, if possible, due north and south, which will give the fruit a chance to obtain an equalized portion of the influence of the sun. Avoid crowding, let the rows be at least four feet asunder. The crop will be heavier and better flavored. In planting I make it a rule to put alternately a larger and smaller cane; the former is trained to a trellis, the latter is headed down to about ten or twelve inches, and throws out laterals, from which I obtain fruit in long bunches, till the frost takes all the flavor out of it.

Another error is frequently committed by digging between the rows, or near the stools, by which the supply of nourishment is to a great extent cut off; this is very injurious to the plants, as the roots lie very near the surface. Nothing more than hand-weeding, or the scuffle should be used to clean the plantation. My experience teaches me that in retaining the quantity of new canes, one every 10 inches is sufficient to be tied to the trellis, and not to exceed 5 feet in height. Thinning old plantations, and tying should not be delayed beyond November, when a mulching of manure may be given.—*JOSEPH BURGESS, Knutsford.—Journal of Horticulture.*

**The Black Raspberry.**

Over large sections of our country the black raspberry is more reliable for profits than the red. It is less affected by summer's heat and winter's frosts, and where there are great extremes of temperature, it would be well to plant these almost exclusively. In our plot of five acres, for western New York, we have appropriated one to the Black-Cap. We would give the best two acres to strawberries and red raspberries. Black raspberries will grow on a lighter soil, but to make them profitable, the soil should be in condition to produce 150 bushels of potatoes, or sixty bushels of shelled corn per acre.

If the land is elevated, well drained, not inclined to heave, and can be got in good tilth this fall, we would plant tip-roots of the Black-Cap late in October. You gain something in time by fall planting, and on such land as we have specified, we think that there would be fewer vacancies next summer among those planted in autumn than among those deferred until spring. We would mark out the rows with a well-plough, six feet apart, and cross with a light marker, three feet apart, and would set the tips with our hands, covering about two inches above the crown. None of the cane should be left on. Part of a shovelful of fine manure thrown upon the hill will afford some protection against the rigors of winter, and add somewhat to the fertility of the soil. At the distances named above, it would require 2,420 plants to set an acre, and the planter should demand that they all be strong, well-developed roots.

**Varieties.**

Two varieties of Black-Caps are enough. The one to follow after strawberries—that we should plant—would be Davison's Thornless. Where there is any doubt of the Davison's doing well, Doolittle might be substituted. To follow ten or twelve days after these commence ripening, we would plant Mammoth Cluster, and we would plant two Mammoth clusters to every one of the earlier varieties.—*Am. Rural Home.*

**Winter Protection of Raspberries and Blackberries.**

At the last meeting of the Western New York Horticultural Society, P. C. Reynolds, Rochester, said that his winter protection of blackberries consisted in abstaining from summer and autumn cultivation. Had found, as long as he gave them mellow culture through the season, the canes did not mature, and they would winter-kill, but when he ceased, after cleaning them out once in the spring, they seldom froze in winter. Blackberries in grass are no more liable to winter-kill than wild ones. Gives black raspberries no winter protection, but the tenderer red varieties he covers with a shovelful of earth on the tips of the canes.

Mr. Jones, Rochester, would never cultivate blackberries except in spring. Had two plantations of Kittanunic, cultivated one by accident all summer, and they all winter-killed; the other was only cultivated in the spring, and went through the winter uninjured.

**FRENCH SCHOOL OF HORTICULTURE.**—The finest kitchen garden in France, is that of Versailles, which belongs to the State, and brings in a yearly revenue, making good and bad years together, of about 20,000 francs, the produce of the sale of the fruit and vegetables raised in this useful work of La Quintinye, gardener to Louis XIV. The Assembly has determined to apply this valuable property to the formation of a model market-garden and school of horticulture. The details of the institution are not yet arranged, but it is presumed that it will be self-supporting, and that it will render valuable assistance in the development of horticultural science in France. The industry, to the growth of which this school will, doubtless, largely contribute, is greatly on the increase in France. Fifteen or twenty years ago the exports of French fruit and vegetables represented a money value of from eight to ten millions. That figure has now increased to thirty-five or forty millions, a progression which would become even more rapid if market-gardening in France were uniformly conducted on sound principles of horticulture, such as it will be the business of the proposed institution to exemplify and popularize.