

prior to the French. In Massachusetts, one (and there are several) purchased upwards of seventy-five tons of wild grapes, at sixty dollars the ton, and manufactured more than twenty thousand gallons of wine.

3. To rely upon any foreign grape, is to trust to a broken reed. Your correspondents do not appear to be aware of the real difficulty of growing it in this climate. The difficulty is not with the season; this is long enough to ripen many kinds, as the Palmerston, White Cluster, Macomber, Early White, White and Dutch Sweetwater, Royal Muscadine, and Black Cluster. Nor is the winter cold the difficulty, for they could be easily protected from it. But the *mildew*, the *mildew*, that is the trouble; that is it which renders a crop from the foreign vine out of doors, so rare and so uncertain. It has been tried again and again, and failed,—tried or this continent by Yankee, English, French and German, and discarded. Mr. Longworth, the originator of the extensive vineyards of Ohio, says:—"I have for thirty years experimented with the foreign grape, both for the table and for wine. In the acclimation of plants I do not believe for the white sweetwater does not succeed so well with me as it did 30 years since. I obtained a large variety of French grapes. They came from the vicinity of Paris and Bordeaux. From Madeira I obtained 6,000 vines of their best wine grapes. Not one was found worthy of cultivation. As a last experiment, I imported 1,000 vines from the mountains of Jura, in the vicinity of Salins in France. At that point the region suddenly ends, and many vines are now cultivated on the north side of the mountain where the ground is covered with snow the whole winter, from three to four feet deep. After a trial of five years all were thrown away. I intend cultivating the grape for wine, but must rely on the native grapes, and new varieties raised from their seed." Again, he says:—"After importing foreign grapes for 30 years from all latitudes, I have never found one worthy of cultivation in the open air." The great mass of those who are familiar with grape-growing in this country, would smile with pity at any attempt to grow foreign grape on a large scale for wine. Nor do we need it. We have fine grapes of superior quality, both for the table and for wine. We have now over 70 varieties of hardy natives. Among these are the Isabella, the Diana, the Concord, the Logan, the Key, and the Canada Wine, an enormous bearer,—5 barrels of wine are said to have been made from the fruit of one vine in a season. Had I the land and the means I would commence with these on a small scale. And it is only on a small scale that any one can begin with them, for they are as yet scarce, and consequently very valuable. The Clinton I do not think much of. It is a small, sour grape, at least until frost cometh; whereas those named above are mostly large, fine grapes. Delaware is indeed small, but it is very

sweet, high flavoured, and delicious. The Diana and Concord are fine.

4. It is a mistake to suppose a very sandy soil is the most suitable. The Ohio Vintners have not found it so, and do not think so. In a sandy soil the vine is apt to be unusually infested with insects. A good wheat soil, well and thoroughly drained, is what they prefer; and such soil, if hilly, would be most desirable, and can be found in most parts of Canada. However it is well known that the grape will grow almost anywhere, and well enough upon the roughest and rockiest slopes we have. There are surely thousands of acres in Western Canada, now only pastured, because of the steepness or rockiness, which would do admirably for the grape. If the possessors of those fine hills, so common in the rear part of Peel, could be induced to make a beginning, and make themselves familiar with the processes of vine cultivation, it would be a grand beginning. Nor is the labor, after planting, great, no greater indeed than that required by a field of corn. Yet the yield is very large. The average is 200 to 300 gallons to the acre. In some cases it is far greater. Two acres belonging to a Mr. Rentz, yielded in one year 1,300. But particular spots have often given from 1,400 to 1,500 gallons to the acre. But at 200 gallons to the acre, which in Ohio is considered an average for a series of years, what crop have we that can at all compare with it? Is not the bare prospect enough to induce the trial, with or without government help. Surely the planting of even a quarter of an acre (and since at present good vines can only be obtained by dozens) some might venture upon. They need be at no loss for instruction, for there are several excellent manuals which afford all the information needed.

It is well known that the Catawba is the great wine grape of the south; for, strange to say, the Isabella, which does so well at the north, does not suit Ohio, or rather Ohio does not suit it. But the Diana is a seedling of the Catawba, and many affirm that it is destined to be as good a wine grape for New York as the latter for Ohio. The Concord has been found to yield a larger supply of juice than the Isabella, and is said to make a prime wine with a rich bouquet. It is perfectly hardy and not liable to mildew. As to the Clinton, I may be prejudiced, but with me it was severely injured by frost one season, and the fruit completely destroyed by mildew in another. Yet it is said to make a splendid fruity wine. There is another variety or seedling of it, called the Golden Clinton, a very excellent grape. The Clinton and the Isabella are the only kinds that can as yet be obtained by the thousand. The price of these is about 50 or 60 dollars per thousand. The report of the St. Louis Agricultural and Mechanical Association for 1858, states, that in the vineyards of Boonville, Mo., 5 acres gave a clear profit of \$400 per acre. The vintage of Herman was about 100,000 gallons, from less than 200 acres: at