

## THE FRUIT GARDEN.

## Keeping Grapes Until Mid-Summer.

We received recently a sample of grapes from A. M. Ross, Esq., of Goderich, which were in such an excellent state of preservation, that we requested him to give his method for the benefit of the numerous readers of the CANADA FARMER. Our request was immediately complied with, and we have the great pleasure of publishing Mr. Ross's letter, and suggest that so simple and apparently efficient mode of preserving grapes in fine eating condition is well worth a trial by all of our readers who like grapes, and can refrain from consuming all they have as fast as they ripen.

(To the Editor of the CANADA FARMER.)

SIR—You ask for an account of my method of preserving out-door grapes, a sample of which I sent you. The method is very simple. The bunches, from which all bruised berries are carefully picked, are placed in shallow boxes of wood about four inches deep, and over these is sifted fine dry sand, until all the grapes are covered. The boxes are then placed in a cool dry cellar until wanted for use, when the bunches are taken gently out of the sand and rinsed in cold water to take off any sand that may adhere to them.

I had for some years used sand for keeping apples and pears, and thought that it might do equally well for grapes, and have succeeded far beyond my expectations. I had last year grapes from as when taken off the vine on 2nd May, and expect this year to have them in June. Varieties having thick skins keep best. All of Rogers' do well; that is, all that I have grown, viz Nos. 1, 3, 4, 15, and 19. Iona also keeps well. Concord does not—it parts too readily from the stalk.

By this process, I have fresh native grapes on the table for eight months in the year, which is pretty well for what has heretofore been considered one of our most perishable fruits.

Yours truly,

A. M. Ross.

Goderich, April 9th, 1874.

## Entomology and Fruit Growers.

A thorough knowledge of the insect world is of great importance to the successful fruit grower. The thousands of dollars worth of the product of the orchard destroyed annually by the numerous species of insects tells too plainly the need of more attention in this direction. Every product of the practical pomologist seems to have one or more of these small though powerful enemies ever ready to destroy as fast as man or nature can build up, and the future looks no brighter than the present. As man goes on peopling certain species of the vegetable world at the expense of others, just so rapidly will the pests of those cherished members multiply and encroach upon the rights of men.

A city is filled with a destroying insect to the great annoyance and discomfort of its inhabitants. They are caught and destroyed in all ways possible, but the next season are as numerous and active as ever. An entomologist is consulted; the low, filthy swamp in the suburbs is filled up, and the trouble is at an end.

It is knowledge that must tell us when to strike at the root of the evil, and through ignorance we fail by making costly and dangerous mistakes. The time and place of propagation, when and where they go through their changes, the means by which they produce their destructive influence, and a thousand other important points, must be understood before these pests can be systematically and successfully checked.

New insects are sweeping through every year, and it is only a general knowledge of the insect world that will enable the horticulturist to meet them while weak in numbers. Bugs may be dirty, disagreeable objects, and not pleasant to study, but we know how they can frustrate the plans of the most sanguine, and overturn in a single week the work of years or a lifetime.

The horticulturist most certainly cannot forego a thorough knowledge of the science of entomology. The insects that are our friends we must know as well as those that do us the greatest injury, and only when the latter are driven from our orchards will the product of the fruit grower be of the most perfect order in utility and beauty.—*Cor. Western Farmer.*

## Transplanting old Vines.

A correspondent of the *Western Rural* asks whether it would insure a crop sooner to remove vines six years old that have been bearing for three years, or take cuttings that will be two years old in the spring.

The *Rural* replies, "By all means plant the two year old vines from cuttings. They will fruit as quickly as the larger old roots unless very great care is taken in digging and packing the latter. Even then, after the first crop the young vines will be altogether the best."

This is very sensible advice. Our fruit-loving friends in their haste to gather fruit from their own vine and fig tree often make the great mistake of planting old vines or old trees, thinking they will the sooner get fruit. In nine cases out of ten thrifty young plants, or vines or trees will bear fruit sooner, bear more fruit and live longer to bear fruit, than old transplanted trees.

## The Nutmeg.

This spice, so much used in every family, is indigenous to the Moluccas, reaching its greatest perfection in Amboyna. This island belongs to the Dutch, who do not permit the cultivation of the nutmeg in the other islands under their control. The nutmeg tree is 25 or 30 feet high when fully grown, with foliage of a rich dark green, and very plentiful. It reaches maturity, or full productiveness, at the fifteenth year from planting. From the blossom to the ripening of the fruit takes about seven months; but, as the tree is a perennial bearer, there are always blossoms, green fruit and ripe on the tree. The yield is most plentiful in the last four months of the year. The average yield per annum of a healthy tree is 5 lbs. of nutmegs and 1½ lbs. of mace. A plantation of one thousand trees requires the labours of seven coolies, fifty oxen, and two ploughs, for cultivation and harvesting. The fruit is gathered by means of a hook attached to a long pole. It is shaped like a pear, about the size of a peach, and has a delicate "bloom." The nut has three coverings; the outside one is a thick fleshy husk, having a strong flavor of nutmeg. This husk, preserved in syrup when young, is a favorite sweetmeat in the East Indies. Under this husk is the bright red mace, which is carefully flattened by hand and dried on mats in the sun. It loses its rich scarlet, and becomes a dull orange color, and requires to be kept perfectly dry to preserve its flavor. After the mace is removed from the fruit, the nuts in their brown shells are placed on hurdles over a slow fire, which is kept constantly burning under them for two months. The nuts then rattle in the shells, which are cracked with a wooden mallet, the sound nuts selected and packed in wooden cases, and sprinkled over with dry sifted lime, and are then ready for market. The best nutmegs are dense, emit oil when pricked with a pin, and can always be known by their heavy weight. Poor ones are light and easily detected.—*The Garden.*

## Hardy Fruits.

The Minnesota Horticultural Society does not venture to recommend a very large list of fruits for cultivation in that rigorous climate. According to the *Farmer's Union*, the following species and varieties were recommended:

**Apples**—Duchess of Oldenburg, Tetofski, Wealthy, Stewart's Sweet.

**For Favorable Localities**—Hass, Plumb's Cider, Fameuse, Walbridge, St. Lawrence, Saxton or Fall Stripe.

**Rejected**—Red Astrachan, Perry Russet, Golden Russet, Pewaukee.

**Plums**—Only wild varieties.

**Cherries**—Hartz Mountain (a German variety); for trial Leib, Early Richmond grafted on Morello stock.

**Grapes**—Delaware, Concord, Creveling, Martha, Salem; for amateurs, Croton, Rogers No. 15, Rogers No. 4.

**Currants**—Red Dutch, White Grape, Victoria, Black Naples.

**Blackberries**—None recommended.

**Raspberries**—Seneca, Doolittle, Philadelphia.

**Strawberries**—Wilson's Albany; for amateurs, Green Prolific, Downer's Prolific, Michigan Seedling, Charles Downing.

## Cultivation of the Quince.

A. L. Loveland writes the *Germanstown Telegraph* as follows about the cultivation of the quince:—

Of late years much interest has been developed in the cultivation of this fruit. The increasing demand in the market; the enhanced value, it having doubled in price during the last fifteen years, now commanding four dollars per bushel in the garden; its invaluable qualities, both as a delicacy of the table and a necessity in popular consumption; all conspire to make its successful cultivation a business of great profit. Some experiments in growing the quince as a farm crop, where the ground has been richly cultivated, with the trees six to eight feet apart, have realized several thousand dollars an acre—one instance reported in New Jersey going as high as \$10,000. In all such instances, however, we are to take into the account the long years of preparation and growth before the trees will bear, and also the continual failure of the trees themselves from the destructive action of the borer. When grown in this manner, some root crop may be cultivated between the trees, which will, in part at least, pay for the labor bestowed upon the orchard.

But the cheapest and most successful orchard I have seen grown, and one that is annually loaded with fruit, is located at the south-east of a hill where the soil is moist with small springs, and rich and soft with the wash and leaves that come as a mulch to the land. There is no labor bestowed after planting, the ground is left like an apple orchard to itself; but then every autumn the proprietor gathers three-quarters of a bushel of the best quinces to a single bunch, and sells the same for three dollars a bunch at his house. One hundred such clumps is three hundred dollars every year.

## Downing Gooseberry.

I was glad to see the high commendation you gave the Downing's Seedling Gooseberries. I have found it a valuable variety—quite as productive and free from mildew as the Houghton. The berries are large, and being what is called white, are more attractive—flavor good.

The Houghton is a hardy variety, but I think the Downing is more so. A year ago last winter we had very little snow in this vicinity, but very cold weather, and the frost penetrated very deep into the ground. Our Houghton and Downing's Gooseberries grow in rows, side by side, having the same exposure—both had been nicely trimmed in the fall. The next summer the Downing's bore a fine crop of fruit, and made a good growth of wood, while the Houghton bore very little fruit (which is an exception with that variety), and the new wood was weak and spindling. However, such winters are rare, and both varieties are good.—*Cor. Fruit Recorder.*

## Salem Grape.

I wish to give my verdict in favor of the Salem grape.

I was pleased to see that several, whose opinions are authority in such matters, wrote very favorably of it in some of our horticultural journals last fall, because in this very manner many are induced to plant really excellent varieties of fruit who would not otherwise know of their value. Out of twenty-two varieties grapes I have growing in my garden, I like the Salem best. It is every way desirable, in habit of growth, size and form of bush, size of berries, beautiful color, and delicious flavor. It is also free from mildew, and sufficiently hardy. I think, to be at all certain of good crops of fruit in this locality, all grape vines should be laid down and covered, for which purpose I like soda better than any material I have used, especially for those parts of the vines which from their firmness require something heavy to keep them in place.

Grapes ripened more perfectly in this locality the past summer than for several years previous, and I think much more highly of some varieties than I have heretofore, especially the Isabella and Adirondack. I have had Isabella ripen handsomely other seasons, but have considered them poor as to flavor. This past summer they were so much better that I am convinced it is not best to condemn too hastily. I have always liked the Adirondack, but that, as well as the Isabella, was so decidedly good this year, that if I could have but few vines I should wish to number those among them.—*Cor. Fruit Recorder.*