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THE BRIGHTON GRAPE

FOR the dessert table nothing is a more attractive ornament than a fruit dish piled with a choice assortment of delicious grapes, fresh and plump from one's own garden and appetizing by reason of their beauty. A garden of well chosen varieties would furnish the owner a constant change of kind and color; or, if he prefer it, a loyal blending of the red, white and blue.

Money cannot always command from the fruiterer that fresh condition, that perfection of beauty or that delicacy of flavor, that is to be found in grapes from one's own garden, where one may gather the fruit with his own hand just as it reaches the point of perfect maturity. And, as for the grapes offered for sale in the markets, although they may be cheap in price, they have come many a mile and met with much rough usage, and therefore cannot compare in value with the home-grown samples. From these considerations we do not hesitate to advise every reader, who has even the smallest city backyard, to plant a few vines for the supply of his own table. They will creep over an unsightly old fence, a barren wall or a back verandah, and thus prove ornamental as well as useful.

Among the valuable red grapes for dessert we place the Brighton, a medium sized sample of which is shown in our frontispiece. It takes its name from the town of

Brighton, N. Y., the home of its originator, Mr. Jacob Moore. He raised it from the seed of Concord, fertilized by Diana-Hamburg, so that it is one-quarter European and to this no doubt is due both its delicate flavor and its slight tendency to mildew; while to its Labrusca, or American Fox grape, relationship we may credit the vigor of the vine, and its large, thick, dark green foliage.

The Brighton, when eaten just at maturity, is sprightly, somewhat aromatic and delicious; the pulp separates readily from the seeds without impairing the flavor. When first ready for use the color is a light red, but if left very long on the vines the color changes to so dark a crimson that it is hard to recognise it as the same variety, while its quality also deteriorates.

In season of maturity the Brighton is somewhat in advance of the Delaware, so that, of its season, it may fairly be reckoned the best red dessert grape. No one, therefore, who is planting a small collection of grapes for his own table, should omit a vine of the Brighton; and, if he will take the trouble to remove the small, imperfect bunches, in the early part of the season he will have some magnificent clusters in September for the decoration of his fruit dish.

We do not commend the Brighton to the planter of a commercial vineyard; and, unless we are much astray in our interpretation of the signs of the times, the time is not far