

## THE FRUIT GARDEN.

## Seasonable Notes.

**RASPBERRIES**—The old canes will soon have ceased bearing, and should then be cut out, that more room and air may be given to the young canes that are growing up to supply their place. A liberal supply of well rotted manure should be forked in among the rows, particularly over the roots around the stools. The roots of raspberry bushes should not be disturbed when cultivating ground in proximity.

**STRAWBERRIES**—New beds may be planted out about the end of this month or the beginning of September, although many prefer planting in April or the early part of May. If fall planting is adopted, the newly planted beds should receive a dressing of fine, well rotted stable manure, or, better still, an application of wood ashes or coarse bone dust well worked in with the rake. Remove from the old beds all runners not required for forming new plants.

**BLACKBERRIES**—As stated last month, three or four canes only should be allowed to grow, and these should be pinched off when they attain a height of about five and a half or six feet. The laterals should be trimmed to eighteen or twenty inches.

**GRAPES**—Fasten the vines to trellises, and apply sulphur on the first appearance of mildew.

## Pears with Hardy Blossoms.

In these times, when our prospects of fruit are often dashed away by a single sharp frost, and when every spring season fruit growers' hearts are full of perpetual anxiety, it is worth while to call attention to the observations of a correspondent of the *Prairie Farmer* (B. O. Curtis, Paris, Ill.), who speaks from experience:—

*Louise Bonne de Jersey* is one of the most noted examples of hardy blossoms.

*Belle Lucrative* appears as if it particularly delighted in producing a full crop, when all others fail.

*Femish Beauty* does not bloom in as great profusion as some others, but every blossom sticks, and a good crop of fruit is sure to follow.

*Snow is Orange*—Some.

*Two White Doyenné, Seckel, Urbaniste and Julianne* may be named as not only among the hardiest pear trees, but as having blossoms possessing, in a high degree, the quality of resisting the frost.

The *Bartlett, Vicar, Duchess, Glout, Moreau, and Beurre d'Angou* are scarcely less productive, but are more or less likely to be injured.

Never allow flowers to be watered or sprinkled with cold water, especially in cold weather. Tepid water is always better, even in summer.

## Large and Small Fruits Together.

This is the way that Wm. Parry, of New Jersey, raises large and small fruits together. In 1863 he planted an apple orchard, setting the trees forty feet apart each way, then set a row of early Richmond cherry trees each way between them requiring three times as many cherry as apple trees; then a row of Rochester blackberries in the rows and between them, being ten feet apart; then a row of strawberries between them, leaving five feet space for cultivation. Next year, 1864, the strawberries produced the only crop gathered; they yielded \$200 per acre. In 1865 the strawberries yielded about half as much, and after picking the fruit the vines were ploughed under, and turnips planted in July, which produced a good tall crop; that same year the blackberries commenced to bear a little and sent up a vigorous growth of canes, which gave a full crop of fruit in 1864, and continued to do so for five years, yielding \$200 per acre annually. Last year they did poorly, and have been removed to give more room to the trees which now sufficiently occupy the ground. The cherry trees commenced bearing the third year, and have borne full crops every year since, the quality increasing each year with the size of the trees. For several years the fruit has been worth from \$200 to \$300 per acre, and sometimes more, the last year we contracted with the proprietors of a canning factory near by, for the whole crop at ten cents per pound; there were eighty trees to the acre, and many of them yielded seventy-five pounds each. The apple trees have made a fine

growth, and commenced bearing fruit. The cherry trees in the apple rows begin to crowd them, and will soon be removed, while those standing in the centre of four apple trees will have plenty of room for many years, and can remain, leaving as many rows of cherry trees forty feet apart, as of apples on the same ground. By pursuing the above plan, there may be taken from \$200 to \$300 worth of fruit per acre before the apple trees acquire size enough to bear much fruit, and thus avoid the usual objection urged against the planting of apple orchards, viz: that it requires so long a time before any profit can be derived from the land thus occupied.

## The Pear as a hardy Fruit in the North-West.

The conditions requisite for the successful culture of the pear are alike all over the north-west; yet they are so little understood that failure and discouragement is the rule, and success the exception everywhere, over this broad region.

I have been engaged in pear culture since 1849, fully a quarter of a century, and have no complaint of want of success to make. I now have trees nearly 30 years old, of Pennsylvania, Grey and White Doyenné, Stevens' Genesee and Glout's Moreau, the latter most liable to blight of any. They uniformly give good crops, and in the severe winter of 1872, so disastrous to fruit-growers, I did not lose a single pear tree, though the early harvest and a number of other hardy apple trees were destroyed.

I do not think any special soil necessary to succeed with the pear, provided only that it be dry. Plant out either dwarfs, or quince or standards, or pear roots. Cultivate well the first five years, allowing no grass about the trees. Every autumn place a barrow load of stable manure round each tree, and scatter over the roots of all the coal and wood ashes of the house. Cease cultivating when the trees begin to bear, but continue the dressings of manure and ashes every year without intermission.

These are very simple rules, not at all hard to comply with, yet from the general want of success in the neighborhood, I know those who have been told of them have lacked faith to pursue them. Yet where they are followed, I know that blight will be unknown and that the pear will endure winters of 30° and 40° below zero with more impunity than any apple tree I have ever yet seen.—*Our Prairie Farmer.*

## Preserving Fruit.

As we cannot command the weather, we must sometimes begin with wet fruit. But it should always be obtained as dry as possible, and it will often be better to wait a few days, or even a week, for the chance of a few dry hours for gathering the fruit for preserving, if wet should set in at the time of ripening. Having it gathered and picked, the next business is to stew it over a steady fire; the cheapest iron pot will make as good preserves as the most expensive preserving pan. But the best tools are the best, and a proper brass pan will do the work more quickly and surely than any other vessel. One of the objects in cooking is to get rid of a considerable proportion of the water contained in the fruit, and a shallow pan exposes a larger surface of fruit both to the fire below and the air above than is possible in a saucepan, and in consequence effects a saving of time and is calculated to turn out a better article. A few large wooden spoons, a hair sieve, and a muslin strainer are equally requisite, and as they cost but little, and their uses are fully understood, it will not be necessary to do more than mention them; jars, bottles, and other suitable receptacles follow as matters of course. They should all be dry and clean, and capable of being closely sealed, to preserve their contents from the action of the atmosphere. The usual allowance of sugar is three-quarters of a pound to every pound of dry fruit. As a rule, to use less sugar will be to jeopardize the keeping of the preserve; but it must be remembered that an excess of sugar destroys the flavor of the fruit, and whenever the average allowance of sugar can be reduced it will be an advantage, for the flavor of the fruit will then come out more brightly and distinctly. As fruits differ in quality, so do the same fruits in different seasons differ, and there is therefore room for the exercise of judgment in this as in all other practical matters.—*The Gardener's Magazine.*

IF YOU HAVE BEEN picking or handling acid fruit and have stained your hands, wash them in clear water, wipe them lightly, and while they are yet moist strike a match and shut your hands around it so as to catch the smoke, and the stain will disappear.

## THE VEGETABLE GARDEN.

## Seasonable Notes.

**CABBAGES**—A frequent and liberal application of liquid manure, or a solution of hen manure in soft rain water, will be found a powerful stimulant to the growth of cabbages and cauliflowers. The soil should be frequently stirred with the hoe for the double purpose of destroying weeds and keeping it moist and friable.

**ONIONS**—These may be pulled soon after the tops become wilted or fall down. Dry thoroughly in the sun, and afterwards store in a dry airy place.

**CARROTS**—Hoe between the rows while it is possible to do so, and keep the rows themselves properly thinned and weeded.

**CORN**—Cultivate freely between the rows. Remove all imperfect or smutty ears and burn the latter. Vacant spots may still be sowed for late turnips.

**TOMATOES**—The vine should be kept firmly fastened to trellises to prevent the fruit touching the ground.

**CUCUMBERS, MELONS, &c.**—Cucumbers for pickling should be gathered when quite small, say two to three inches in length, as they are much more tender and palatable when of that size than if allowed to grow very large. The vines of melons and squashes should be pinched back if disposed to "run."

## Seasonable Hints on the Tomato.

The following article by a "valued" correspondent of the *Farmer (Eng.)* will meet the wants of those interested in the culture of the tomato:—

It is customary, and has been so for many years past, to proceed upon the stunting process, in regard to the culture of the tomato; the inference being, that the more the plants were checked or starved when young—a practice generally followed out in detail in connection with young tomato plants—the larger would be the produce and the earlier! I confess to have been an entire follower of this kind of practice, and should have continued such, doubtless, had I not entered heartily into the culture and the improvement of the class. I may state that I have grown 45 lb. avoirdupois of fruit, upon a plant grown in a single 16-sized pot. If we study the prominent habits, characteristics, and peculiarities of the plant, we readily perceive the fact, that a good crop of tomato fruit cannot be grown upon, or by any plant, without first, a strong good growth. Large bunches of large fruits being simply accessory to a free, strong healthy growth, obviously it is the interest of the culturist to act in a manner to insure such a growth, and in view of perfect ripening, to insure it at the earliest possible date. Is then the stunted, checked, and cramped process followed, specially followed in practice in the very infancy of the plants, likely to help in these endeavors? We say no, quite the contrary.

What I advise, therefore, is simply this. Do all you possibly can to avoid a check being given to the plants in any form whatever, from the moment the seeds vegetate until they are safely landed with a profusion of ripened fruit. Thus I encourage those who may have sown late, and who have their plants young, healthy, and in full and vigorous growth, to keep them so until planted out finally. Plant them into the richest of soils, under, or perhaps I should say, at the foot of hot sun bound walls, and forthwith endeavor to re-imbue them with rich and natural robustness. Whilst this is being done, the plants are progressing vigorously on their way, until the ripening of fruit.

As the plants progress in growth, do not keep pinching and pinching them back constantly. Only pinch them back by simply "stopping" them at the point in about fourteen days after they are planted out, and once again when the shoots, so induced to increase in number, have attained a few inches in length, considering that all undue stopping, or pinching off, whether of shoots or leaves, decreases the growth and action of the plant.

Secure the young shoots carefully as they grow, by the customary means of tacking them to the wall, &c., and do not fail to give them root waterings (alternately clear and manurial) as frequently as may be desirable, having under consideration the weather itself. So soon as the strong young shoots have advanced, so as to exhibit two different bunches of bloom on each, pinch out the point carefully at or