

ket. Fruit medium, roundish oval, narrowing at both ends, with the largest diameter near the centre. Some specimens roundish, inclining to oblong, obtuse pyriform; skin deep yellow, orange yellow in the sun—a few patches and nettings of russet, and many brown russet dots; stalk short to medium, moderately stout: cavity medium; calyx open; basin medium, a little uneven; flesh whitish, a little coarse, juicy, half melting, sweet; quality very good, partaking slightly of the Chinese sand pears. Ripens all of October and a part of November. To have it in perfection, it should be gathered when fully grown, and ripened in the house.

#### THE DRIED FRUIT BUSINESS.

The evaporating process is working a revolution in the dried fruit industry, especially with the product of the apple. It renders the dried article so far superior in appearance and quality to that produced by the old methods, that the latter have been nearly driven from the market. Evaporated apples become a staple wherever they are known, and the scope of their market is constantly growing wider.

“An increased demand for dried fruit tends to create an increased demand for green fruit, and operates favorably to the business of fruit production. By utilizing the surplus of apples in seasons of over-production, the evaporating process helps to equalize and ensure the apple market. Large evaporators, located in extensive apple-producing regions, by appropriating a vast amount of fruit that would otherwise be forced upon the market, make room for the product of thousands of orchards.

The tendency of this revolution in apple drying is to make the production of apples a reliable business. We think that farmers who have come to the conclusion that apple growing is unprofitable need no longer fear to set

out apple trees. In average seasons the fruit will always be in demand; and in years of over production, which have heretofore been a dread, it will command a price that will well repay harvesting.—*The Husbandman.*

#### THE GRAPE.

Probably never before in the history of Grape-culture have so many new varieties of promise been offered in competition for preference. Considering the vigor, productiveness, quality, and beauty of many of these new candidates, I am led to predict something of a revolution in Grape-growing. It would seem inevitable that many old favorites will be supplanted. That the interest is reviving there can be no doubt, and there are several reasons for it: First, Grape-growing in this country has never received the attention it deserves. Second, the failure of many of the large vineyards of France calls attention to this country. Third, Grape-growing, intelligently pursued, without extravagant expectations, is a profitable occupation over a large tract of our country. Fourth, the successful attempt to originate improved varieties is in harmony with the advance in other branches of pomology, but somewhat in advance, as may be seen by a glance at a few of the new white Grapes. Lady Washington, Niagara, Prentiss, Duchess, and Pocklington are the leading new white Grapes, that have originated in New York; there are numerous others that have not yet attracted much attention. From Missouri we have seven new white Grapes that are exceedingly promising in that State. In summing up the record of the other States it will be seen that the supply is ample, yet the new colored Grapes are still more numerous. It is a pleasure to test these novelties in the garden, and we have no reason for apprehending danger from the avalanche of white clusters impending.—CHARLES A. GREEN.