

Horticulture.

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Apple for Name.

An esteemed correspondent residing near South Monaghan has sent us an apple desiring us to give the name. This is not quite so easy a thing to do as many persons seem to imagine, even when one is quite familiar with the variety. A single specimen may but very imperfectly show the peculiar markings which are distinctive of the variety, and so leave the examiner in great doubt, when, if he had a dozen specimens from the same tree, he might have no hesitation whatever in giving the name. And here we desire to say to our correspondents, that when they wish a fruit named, to send not less than a dozen specimens, and to send them to St. Catharines, directed to the care of the Horticultural Editor there. This will save time and the delay consequent on receiving them first at the office of publication and then forwarding to St. Catharines. It will give the writer much pleasure to aid our pomological friends by naming any fruits that may be sent to him, and that he may be the better able to name them correctly, please to give him all the information with regard to them that you may possess, whether you know the tree to be grafted where the variety was procured, and the character of the soil in which the tree is growing.

In the instance now before us, the fruit has many points of resemblance to a well known apple, but also a few points of difference. The general form of the apple is more conical than is usual with the Newtown Spitzenburgh, which in color and flavor it very closely resembles. If there were a dozen samples taken at random from the barrel, it might be seen, on looking at the other samples, that this conical form was exceptional, and that the oblate was the normal shape of the fruit. In that case there would be no hesitation in saying that this apple was the Newtown Spitzenburgh; but if, on the other hand, the oblate form was exceptional or wholly wanting, there would be strong grounds for believing that it was some other variety. As the matter now stands, with only one specimen to judge from, it can merely be said that this fruit may be the Newtown Spitzenburgh. It is certainly a good apple; and if the tree be hardy at South Monaghan and a good bearer, it is well worthy of being cultivated generally in those parts.

Cross-Bred Apples.

"I am much pleased and interested in the remarks and experiments of C. G. Pringle and others in crossing apples, and taking the Northern Spy for the female parent. It would seem that I am a little in advance of some of these gentlemen in this matter, having crossed Northern Spys with Wagener and Spitzenburgh some nine years ago, and I now send you samples of fruit by express of four new varieties thus produced. The notion current among hybridists that the male parent exerts its influence chiefly over the fruit, while the female gives character to the plant or tree, is according to my experience erroneous.

"In many of my experiments in crossing grapes, raspberries, strawberries, and cereals, I have found the pollen to exert an almost entire prepotent influence, so that scarcely a vestige of the character of the female parent was to be found in some of their cross-bred offsprings. Take for instance our black-cap raspberry crossed with white four-seasons, some of the seedlings bore white fruit, exactly like its father, and threw up abundance of suckers, but could not be induced to root from the tips of the canes like its mother. Again, I have sown white sweet wrinkled corn, and early in the season removed its own pollen, and then at the proper time furnished pollen of some common yellow corn, then again some pollen of purple corn, and when the corn is ripe, I have found, instead of white sweet corn, yellow corn and purple corn in the same ear, and in some instances both yellow and purple in the same kernel distinctly marked; and yet the female parent, the kernel of seed that produced the stalk, was white sweet wrinkled corn, showing,

in my opinion, three distinct results in the corn experiment, viz.: the power of the pollen to change the color and shape of the corn; its immediate effect upon the embryo grain to which it is applied; and also a proof of superfetation, or, in other words, of one seed being the joint issue of the two male parents.

"But to return to the apples. Mr. Pringle says 'many seedlings were grown and transferred to the limbs of bearing trees,' with a view, I suppose, to have them come into immediate bearing. Well, friend Pringle, I wish you every success, and if your seedling apples grafted upon the limbs of the bearing trees, bear fruit before the original tree upon its own roots, I hope you will let us all know it, for like yourself I was once a believer in this (in my opinion) popular fallacy; and have grafted many cross-bred seedlings into the limbs of bearing trees, and worked them upon Paradise stock in order to bring them into immediate bearing, but never by this means succeeded in getting one young seedling that had never borne fruit to bear earlier than the original seedling tree from which the graft or bud was taken. In regard to the utility of crossing our best apples with our best varieties of crabs, it is a point upon which I am yet undecided, but it always seems to me a retrograde movement.

"Have we not seedlings from some of our best old varieties of apples, with constitutions equal in every respect, and with better fruit than our best crabs? I think we have, and in my experiments in crossing apples, I have always got more of the crab quality in the fruit than was desirable, notwithstanding every known means was used to guard the pistil operated upon from the insidious influence of the subtil crab pollen, that might be floating in the atmosphere at the time of the operation.

"Where do these crabs come from? is a question that I have asked myself hundreds of times, when looking upon the first fruits of some of my carefully crossed, long and anxiously waited for seedlings, that were really, after all, nothing but crabs. Are these cases of reversion to the original parent stock? Is it the influence of the root upon the seed of the graft? Or was the air filled with minute particles of farina from my neighbor's crab tree some ten rods distant? as minute and invisible perhaps as the fragrance of its blossoms. Was it this that stole a march upon me?

"Oh, how little do we know of these matters; but let not this discourage any young hybridist. Much more is known now than was known fifty years ago on the subject of crossing plants. And I think the fruit just sent will show that I have not labored in vain in crossing apples. I might state that the Ontario Fruit Growers' Association awarded me a first prize this fall for a seedling thus produced that is now past ripe. And although it has long been a question in my mind whether any experimenter in these matters will ever be rewarded financially for his labors, yet there is a reward in feeling (as Hon. M. P. Wilder once said to me) that 'success will crown your labors and posterity bless your memory.'

"For the encouragement of others in this great work, let me say, that after many years' labor, I now feel confident of having succeeded in producing a strawberry, a raspberry and fall wheat, superior to anything ever before grown in this country. I shall take pleasure in sending the *Country Gentleman* a few plants of a new seedling strawberry, a cross between Wilson's and Dr. Ricais, a great bearer, and has taken first prize for size and flavor wherever exhibited.

"CHARLES ARNOLD.

"PARIS, Ont., Jan. 15th, 1874."

The specimens came in good condition, and we have given them a careful examination. No. 1 is a large and beautiful apple, three inches high and nearly four inches in diameter, oblate, considerably ribbed, and deeply shaded and striped dark red on yellowish ground; the short stem in a deep, acute cavity, and the calyx in a very deep ribbed basin; flesh nearly white, tender, with a rather acid, but agreeable and pleasant flavor. Should the specimens generally be like this one, and the tree prove a good grower and bearer, this variety would become popular in market. The characteristic both of Spy and Wagener are strikingly seen in its external appearance. No. 2 is a moderate sized, ovate-conical apple, with a very long stem and very narrow crown and basin; the skin mottled and striped red, the flesh yellow, fine grained, rich, mild, subacid and very good, and apparently a cross of the Esopus Spitzenburgh and Spy. No. 3 is a handsome, oblate, ribbed apple, with a strong blush on waxen yellow skin, fine grained, but rather deficient in flavor. No. 4 resembles No. 2 in shape but is duller in color, and with a mild subacid, moderate flavor.

We regard the intelligent originators of new varieties of apples and other fruits in the light of public benefactors, who will never be likely to reap much pecuniary benefit, and who must find enough inter-

est in the experiments and their results to repay their labors; and it always affords us pleasure to give such results as those mentioned above by Mr. Arnold to our readers.—*Country Gentleman*.

The Export of Cranberries.

From the following favorable notice of the American Cranberry (*Oxycoccus Macrocarpus*) in the *London Field*, Feb. 14th, there appears to be a good opportunity for the successful introduction of that fruit into Great Britain, and a little perseverance in placing the berry fairly before the public there would, no doubt, result in an extensive recognition of its merits, and ultimately causing it to become as great a favorite with Englishmen as it is with Americans and Canadians. Through the kindness of Messrs. Carter & Co., of High Holborn, we have received a box of American cranberries from the New-Jersey Cranberry Growers Association, accompanied with a request that we would test and report on their culinary value, and state their condition in which they arrived in this country. The cranberries themselves are much larger and finer than those we are accustomed to see, being, we believe, the produce of the *Oxycoccus macrocarpus*, and not of the species indigenous to Europe, namely, the *Oxycoccus palustris*. They were sent in small boxes containing about six or seven pounds each, and were not bruised or damaged by the transit.

The production of cranberries in the United States, although necessarily confined to limited areas, as they grow in turfy soil, and the cultivation is attended with heavy expense—has increased within the last few years to a surprising extent, as has also the taste and demand for them. About twenty-five years since, the earlier cultivators were thought to be making rash experiments, and it was feared that a crop of one hundred barrels would overstock the market; but now a capital of millions of dollars is successfully employed in their growth, and the annual yield is estimated to be about one hundred thousand barrels—a large part of this amount being produced in Southern Jersey.

In the United States they are regarded as supplying a place that can be filled with no other fruit, as they keep well if stored in a cool dry room, and can be prepared for use in a short time and with little trouble.

The great American cranberry dish is cranberry sauce, which is used as a preserve with bread or in pastry, or as an adjunct to meat, game and poultry, as we employ currant jelly. It is made in less than ten minutes by stewing the berries with sugar and a little water. Sometimes the berries are strained after boiling to remove the skins and seeds before the sugar is added. As prepared in either of these modes the American cranberries have a piquant acid flavor, perfectly *sui generis*, the recollection of which makes us regret the fact that at the present time they are not to be obtained in England. We also tested the fruit in pies and tarts made after the English fashion, and found it most excellent. The Americans have a household method of sealing up their preserves in airtight jars, which are not to be obtained in this country; therefore we tried the cranberries as in the form of a jam, but the amount of boiling necessary to reduce the fruit to a solidity fit for keeping dissipated the flavor to a considerable extent. The strained juice forms a very admirable jelly, of an exceedingly rich color and perfectly transparent. We had not an opportunity of trying all the American receipts with which we were furnished, but, from the experience we have had, feel confident that the New Jersey cranberries only requires to be known in this country to be very highly appreciated.

TWO VERY HARDY APPLES.—The Walbridge and Pawakee are spoken of very highly by the *Western Farmer* as being exceedingly hardy apples.

GOOD FRUIT YEAR.—Reports indicate that the fruit prospects are very flattering this year. Peach trees are in specially fine condition, and for the first time in years it is thought that the plum crop will not turn out a failure. Small fruits—berries, currants, &c., all promise well.

RECIPE FOR RABBITS THAT LIKE TO BARK YOUNG APPLE TREES.—To eight pounds of lard (old rancid grease will do as well) add one pound of Cayenne pepper ground very fine; heat and mix thoroughly; apply warm with hand or brush, from the ground up, fifteen or eighteen inches. One application will last for two years.