

the feeding roots will be found near the surface and within reach of all the favorable influences of air, moisture and fertilizers, and will not be driven by the plough to seek sustenance from the cold subsoil. Even the peach is no exception to the rule. The oldest, best and most productive peach tree I ever knew stood in a tough blue grass sod on a lawn. It survived for ten years all its companions planted at the same time in a piece of cultivated land adjoining, and for aught that I know may still be thriving.—*Phil. Weekly Press.*

HOW TO MAKE VINEGAR.

A correspondent wants to know how to make merchandise vinegar from apples.

As, ordinarily made the juice of the apple or cider, is put into barrels and then placed in the sun, or where the temperature is high and the contents allowed to ferment and "work" into vinegar. Whiskey, molasses or old vinegar barrels are the best to use, as what little is left of the former contents of the barrels will assist in the formation of vinegar. New oak barrels should not be used, as the tannin in the oak will injuriously affect the vinegar. If the barrels are to be placed out of doors in the sun and air it is quite essential that they be thoroughly painted, hoops and all, to prevent shrinking, and keep borers, etc., from working through the wood and thus cause serious loss.

As the oxygen of the air plays a very important part in the process of fermentation, it is necessary that means of access be provided for this; hence the bung hole is left open, though covered with a piece of mosquito netting or similar material to keep out the insects.

In vinegar factories vats are provided and the liquid is some times passed from one to another, and to still more bring every portion into contact

with the air it is made to run through beechwood shavings. These shavings also collect many of the impurities. Shavings from other wood are sometimes used but are generally objectionable, as they may impart unpleasant tastes to the vinegar. We have heard of corn cobs being used as a substitute for the shavings, with good results. The practice is too prevalent of working up the poorest apples into vinegar. The better the apples and the less water is used the better will be the product.

Many formulæ exist for making vinegar by the use of chemicals, but the best article is made out of the pure juice of fruit. Manipulation may vary, but we have given the essential points.—*Rural World.*

BETTER SYSTEM IN MARKETING FRUITS NEEDED.

I wish to say, in a cautionary way, that a man who goes into fruit growing should have some definite plans about reaching his markets. The weakness of our whole fruit growing system, next to slovenly cultivation and handling, is found in a lack of a good system of distribution of our products. There are many sections of the country, north and south where fruit growing has become unprofitable, largely on this account. We do not reach out widely enough, or our fruit does not bear carrying far enough. Our limited markets break down under the supply, and we lose money from over-production.—*Hon. Parker Earle.*

PRESERVATION OF FRUITS.

Marshall P. Wilder has said that to preserve fruit we must have perfect control of temperature, light and moisture. The apartments where it is expected to keep fruit must be so arranged that the temperature within may be kept cool. If warmth enters the conditions of fermentation are present. Mr. Wilder