# THE SIMPLE LIFE

## THE HOME GARDEN

### GARDEN CALENDAR FOR SEPTEMBER

Prepare Borders, Beds etc., now and the next few weeks by deeply Trenching and Manuring for Hardy Perennials, Roses, Fruit, etc., which should be ordered early.

Plant: Hardy Border Plants, Alpines, Biennials, Hardy Climbers, Shrubs, Deciduous Trees, Bulbs. And especially—Roses, Phloxes, Violets, Paeonies, Pyrethrums, Delphinium, Gaillardias, Carnations, Evergreen Shrubs, Roses, Clematis, Ampelopsis, Ivies, Strawberries, Hyacinths, Tulips, Narcissi, Crown Imperials, Irises, Liliums, Solomon's Seal, Daffodils, Snowdrops, Scillas, Allium, Lily of the Valley, Pot Amaryllids, Pot Hyacinths, Pot Narcissi, Pot Early Tulips, Pot Croci, Pot Tuberoses, Pot Roman Hyacinths, Cabbages, Endives.

Sow: A little Cauliflower, Cabbage, Horn Carrot, Mustard and Cress, Onion, Radish, Turnip, Corn Salad, Lettuce, Spinach.

### GROWING WALNUTS FOR PLEASURE AND PROFIT

THE different species of walnut growing at the present time in North America are six in number. Of these four are natives—the black walnut, the white walnut or butternut, the California black walnut, and the Mexican walnut. Add to these two foreigners, the Persian walnut (commonly misnamed English), and the Japanese walnut, and the list is complete.

The common black walnut must stand first in consideration from the fact that of all the species it is most valuable for its timber. Its nuts, although a market staple, are too low in price to be considered as an asset by the man in whose lot or fields stand a few walnut trees. Yet the nuts are delicious, rich, and full-flavored, and they would surely be missed by the children of the country. Well made molasses taffy, full of black walnut meats, rivals any French bonbon.

**The Six Species**

The black walnut grows abundantly through the East and Middle West, but it only appears occasionally in the extreme South. Almost any soil suits it and I have seen big, fine trees on heavy ironstone, slate, and sandstone soils, and on heavy, medium, and light sandy loams. Disease and insect pests do not touch it.

In appearance the tree is more upright than spreading, very clean and vigorous in growth, and a joy to the tree-lover's eyes for its stately beauty. The timber is one of our finest hard woods, and brings a high price because of its use in the making of high-grade furniture and fine interior finish.

Some small and scattered efforts to improve the black walnut have been made, but they have been by selection alone and amount practically to nothing. Propagation either by grafting or budding requires a much higher standard of skill and judgment by the operator than the propagation of fruit trees. Annular budding is the usual method of propagation. The tree grows fast and freely and comes into bearing at ten years of age, bearing thereafter every year, but alternating light and heavy crops.

Pennsylvania, Maryland, and the states of the Middle West furnish the principal market supply, and the method of preparing the nuts for market is very simple. After they are gathered they are left in heaps on the ground until the thick outer hull begins to rot. These hulls are then rubbed off by hand or the nuts may be put through the corn-sheller, a quick and satisfactory way of getting through a dirty job, since the hulls are full of black dye. After the nuts are hulled, they should ripen for a few weeks in a dry place, when they will be ready for market or for eating. They do not bring a high price, as I have said, but every man who owns a piece of land that is big enough, should plant a few walnut trees in the pasture or along the fence rows for the enjoyment of his family.

The white walnut or butternut grows mostly in the mountainous sections of the Northern states, and shows a decided preference for a moist soil. The tree is less stately in appearance and more irregular in habit of growth than the black walnut and its timber is not so valuable. Yet the tree is not unattractive and its widespread branches offer an inviting shade. A fine butternut tree stands a little way inside my meadow gate and I notice that my photographer friends usually want to get some views of it.

The nuts of the white walnut are longer and less round than the black, with a very rough, corrugated exterior, and thick shells, difficult to crack. The outer shell is comparatively thin and easy to remove and practically falls off of itself when the nuts are ripe. The meat is rich and oily, nothing extraordinary in flavor, though the Vermont native esteems it a delicacy.

The commercial value of the white walnut is so slight that nothing has been done toward its improvement. Sentimental reasons are the only ones for its propagation, and it is far from easy to propagate, too. But if you must have a few butternut trees to take to plant on the farm to remind you of your youth, you will find root-grafting or tongue-grafting the preferred method.

We never see, in the Eastern markets, the nuts of the California black walnut, but on the Western coast they enjoy considerable popularity. They are not so large as our Eastern black walnut, but they are shaped much the same. In color they are a light brown, about the same as the Japanese species, and the outer surface is entirely free from the roughness that is so noticeable in both the black and the white walnuts of the East.

The appearance of the tree is handsome; it is larger and more rank in growth than our black walnut, and is very valuable for timber. Horticulturists of the Western Coast have paid some slight attention to the improvement of the species yet nothing notable has been done. The real value of the California black walnut is the vigor and rapidity of its growth, and the size and stateliness of the tree.

If you want to make money, the species of walnut to grow is the Persian, commonly called the English, walnut. In localities where it can be grown it is a good paying crop, but—it will not grow anywhere and everywhere. It is less hardy than our native species and prefers the mild climate of our Southern and Southern Middle states on the Eastern seaboard and also the sunny Pacific Coast. A noticeable peculiarity is that it succeeds best when adjacent to large bodies of water. In localities sufficiently mild but not near water it is not profitable. Wherever it is grown it must have a strong, rich soil.

The tree is not so attractive in appearance as the native species, and in orchard culture it does not grow to a great size. Yet isolated specimens are often seen that are described by the school-boy's happy phrase—"great big, awful big, and bigger'n that!" There are several Persian walnut trees in Caroline county, Maryland, that measure two feet or more in diameter.

The nut is so well known as to need no description. Our largest crop comes from California where it is grown commercially more than anywhere else in America. The method of harvesting is easy, as the outer hull cracks open and the nut may be at once picked out. The Persian walnut is a heavy bearer in its favored localities, and bears early—sometimes in three or four years. Propagation must be by grafting or budding if one wishes to preserve varieties, as seedlings are bound to vary. The method of cultivation is easy; if an orchard is planted, it may be in grass. Single specimens for the garden require only such care as given to a fruit tree. Renshaw and Rush are two of the hardiest varieties.

Because the Persian walnut represents a good market crop, considerable attention has been paid to its improvement with benefit to the size and quality of the nut and also to the hardiness of the tree. Large size nuts of excellent quality and thin shell are now grown successfully in Central Pennsylvania and even farther North. It certainly is a paying crop for the regions where it can be grown, and just because it cannot be grown everywhere gives it every prospect of being a paying crop for many years to come.

The newcomer among the walnuts is the Japanese, of which the two species, Sieboldiana and cordiformis, have become well known among horticulturists, though the layman is still ignorant of them. Some fifteen or twenty years ago the first Japanese walnuts were brought to the Pacific Coast, and from thence have been widely disseminated over the United States.

It makes an interesting tree, this Japanese walnut, and a very ornamental one for lawns or large grounds. Even the most careless observer notices it, for it is semi-tropical in appearance when in full leaf, regular and upright in habit with spreading branches and a smooth gray bark. The general character of the tree and the manner in which it bears its nuts indicate a close kinship with the American white walnut. The nuts, however, are produced in much larger clusters, as many as seventeen having been counted in a single cluster. As a further evidence of its affinity with our white walnut it crosses very readily with that species.

The nut is not so large nor so dark as the white walnut, but has a smooth, light brown exterior and is easier to crack. The two different species grown in this country vary from cylindrical to heart-shape. The hulls come off readily and where the walnut is grown commercially they are scalded to hasten the loosening of the hull, a very successful method which does not hurt the nut. The kernel is rich and oily like the white walnut and has much the same flavor.

Propagation of the Japanese species up to the present has been mostly from seed. An interesting experiment in hybridizing the Japanese and white walnut has resulted in a modified butternut with shell thinner and softer than the parent butternut, but as large in size.

It is only fair to say that there does not seem to be a great future for the Japanese walnut as a market crop. It is too easy to grow, as it will thrive in almost any section of America, and on any good, well drained soil. At present it is grown but little commercially and compared with the common black walnut commands a high price. But it is so fatally easy to grow and produces such big crops and bears so early—three years from graft—that a few orchards of it would swamp the markets and bring prices to nothing. As an ornamental tree and a novelty it will probably become very popular. In this connection, however, it should be known that the Japanese is subject to a disease, in appearance very much like peach-rosette but not so fatal.

North of 40 degrees (north latitude) spring is the best time to plant walnuts. South of 40 degrees walnuts should be planted in the fall. While it is true that the butternut seems to prefer moist situations, it is also true that it succeeds well on uplands, hillsides, etc., and is not so particular about soils as was supposed years ago. Little pruning is necessary after the trees have been shaped up to a desirable height for bearing and from early spring, until in full leaf this pruning may be done. If trees are to be raised from seed, plant the nuts in the fall.

This article would be incomplete without a reference to the Mexican walnut, but briefly, it is so inferior, in appearance, in quality of wood, and quality of nut to all other native species, that it merits nothing more than the mere mention of its existence.

Therefore walnut growing may be summed up thus: black walnuts of both East and West for timber, white walnuts for sentiment, Persian walnuts for profit, Japanese walnuts for novelty, and Mexican walnuts not at all.—J. W. Kerr, in Garden Magazine.

ELEVEN-YEAR-OLD APPLE TREE AT GORDON HEAD, NEAR VICTORIA

### PEACH CULTURE, THINNING AND MARKETING

After the land is given over entirely to the peach trees, regular cultivation should commence as soon as possible in the spring, either by thorough plowing or by disking and cross disking until the soil is well pulverized. The cultivation that follows this will be of the nature of surface work to kill the small weeds, maintain the dust mulch, and conserve moisture. Nothing can take the place of clean tillage in the orchard during the early part of the season.

**Cover Crops**

Practically all soils may be materially improved by the judicious use of cover crops. The crops, whether of rye, vetch, Canada peas or even corn, should be sown about the middle of August and permitted to grow or at least remain on the surface until early in May, when it can be plowed under to add food and humus to the soil. By sowing as late as the middle of August no injury is done to the growing fruit crop, while the growth of the trees is checked and the wood is hardened off before the winter comes.

**Thinning the Fruit**

One of the hardest tasks for the amateur to perform is to thin sufficiently. It seems like a great waste of energy to grow a crop of young peaches to the size of small prunes and to then deliberately pull off from one-half to three-fourths of them. However, he soon learns that peaches, four to six inches apart, are close enough for the best results.

We must realize that a tree can produce a certain amount of first class fruit and, if more be permitted to grow, the size of the fruit must be reduced. It does not cost any more to pick the fruit at one time than it does at another. It is much easier to handle, pack and market a few nice peaches than it is to deal with an equal weight of poor, small, hard, unsaleable fruits.

Western horticulture is frequently called the new horticulture and truly is this the case if for no other reason than the way we harvest and market our crops. The barrel, the sack and the basket are fairly things of the past and now our crop goes to the market in neat, attractive, beautifully labelled boxes and crates of the most convenient size possible for the grower, commission man and consumer to handle.

**Harvesting and Marketing**

Probably no crop grown requires more care than the harvesting and marketing of peaches. The least scratch or bruise soon shows up to the disadavantage of the crop. Means should be provided to eliminate as far as possible all these defects. The picking should be done under a competent orchard boss whose duty it is not only to direct the work but also to see that the fruit is not allowed to drop into the picking receptacles, but rather is gently placed in as one would handle eggs.

The picking receptacles may be buckets or baskets; however, most of our growers prefer a burlap lined basket that will hold from twenty to twenty-five pounds. The fruit is picked in these baskets, loaded on flat-topped heavy spring wagons and hauled directly to the packing house where it is carefully graded, wrapped in paper, placed in boxes which hold about twenty pounds, and at once nailed up ready for shipment. After the fruit leaves the tree the sooner it is packed for market the better condition it will be in. A few growers grade their peaches into three grades known as "Fancy," "A" and "B." The boxes of "Fancy" contain from 44 to 64 fruits, while "A's" run from 64 to 80, and "B's" from 80 to 90 fruits. Of course this requires time and skill, but this is the system that is making our western fruit sell.

One of the most important factors for the selling of fruit is the local union or association. Every community that raises fruit of any kind should organize and procure these benefits.

The cannery is another important adjunct. It is the only reasonable way to economically handle the over-ripe and poor fruit, and while it may be apart from the association, yet it need not be, and usually it is best not, providing that perfect harmony exists between the management of the two concerns.

**Insect Pests and Plant Diseases**

The insect pests and plant diseases that are bothering our peaches are not numerous. They should be carefully guarded against, however, in order to avoid serious injury from their attacks before curative means are used upon them.

Up to the present time, I have never seen or heard of a case of the much dreaded "peach yellows" in the west; however, it may exist in an unnoticeable condition in some of our large districts, simply waiting for proper conditions to develop it. The greatest possible care should be exercised to keep this, as well as other injurious pests, from once securing a foothold in our orchards. Two of our chief pests are as follows:

**Peach Leaf Curl**

The peach leaf curl is practically our only well distributed, serious plant disease of the peach, and while its attacks are more or less serious on some varieties than others, yet it works severe injury to all sorts. This disease is too common to need description and may be readily kept under control by a thorough spraying in March with a standard solution of Bordeaux or sulphur-lime wash.

The peach tree borer is another troublesome insect that we must be constantly watching for in order to prevent it from gaining a foothold in our orchards. The best remedy that we can apply to them is to dig out the worms both fall and spring, and either keep the trunk banked with earth during the growing season or whitewashed with a thin coat of cement, which prevents the young from gaining access to the tree.—Prof. W. S. Thornber, in Canadian Horticulturist.

### THE WINDOW BOX

Anything which adds to the beauty of the dining-table is appreciated alike by guests and their entertainers. A bit of fresh green on a small platter of sliced meat makes a commonplace affair look attractive.

We can, to be sure, buy parsley some of the time, but, when we are fortunate enough to get it at all, it is often wilted.

One window-box, on a sunny sill in the kitchen, can be made to produce all that is necessary in the way of garnishes, and these may be of such variety as to avoid sameness.

A box should be made of seven-eighths-inch stock, just long enough to fit the window, and about six inches deep and six inches or more wide (inside measurement). This should be filled with finely powdered earth mold. Three endive plants may be set out, one near each end and one in the middle. Two roots of mint may then be planted midway between the endive plants, and parsley plants set out between the endive and mint and in each end of the box beyond the endives.

Small cuttings of watercress, with the roots attached, may then be set out along the side of the box toward the room, and small clumps of chives placed along the window-side.

This may seem crowded, but, if the plants are kept down by trimming, as they should be, they will have room enough and plenty of soil in which to grow.

The endive is an especially attractive addition to a dish of plain lobster or a plate of croquettes or fish-balls. The endive will grow rapidly enough to allow one to have an occasional salad, and, if the plant is properly nipped in the center, it will be prevented from running to seed.

The mint is an excellent addition to such a box. An abundance could be obtained for mint sauce for all the roast lamb that would be consumed by a good-sized family.

The watercress will grow especially well, and would furnish a fine garnish for plates of steak, chops or fried fish. This is very easy to transplant and, if kept back by frequent cutting, will throw out many side branches.

Occasionally, enough of this cress can be gathered to eat in the same way as radishes, by dipping the stems in salt. Any one who likes the pungent taste will be pleased with it, if eaten this way.

Lastly, the chives may be mentioned, and these will be found very desirable in giving to soups and broths a pleasant, mild onion flavor.

The real secrets of success in keeping such a windowgarden in good condition are the following:

(1) Plenty of sunlight.

(2) Protection from cold.

(3) Water enough to keep the soil just moist, not soggy, and last, but not least,

(4) Frequent picking to keep the plants back. This is an important matter. The endive should be trimmed by picking off the outside leaves, as used, a half inch from the root, and, if the center stalk starts to run up, nipping it off.

The watercress and mint stalks should be cut or nipped about an inch and a half from the root. In this way new shoots will be thrown off continually. The outside parsley leaves may be picked off close to the root stock and the central stalk nipped if it tends to run up to seed. The chive leaves may be nipped, leaving one or two to a bulb.

Potatoes that are to be kept over winter should be left in the ground as long as possible before they are dug.