

Mr. T. V. Munson, of Texas, writes as follows in the *Rural New Yorker*, on the subject of "Judging Melons":

"If musk-melons (not canteloupes) alone were in a country competition where the farmers' families and local market used the crop, then I would be governed chiefly by size, shape and general appearance, especially coloring and netting; but if the competition were among canteloupes, used at home in the local market, and for shipping to distant markets, I would insist upon cutting, to compare thickness and firmness of flesh, and to taste for quality. I would want for judging such melons a scale of points, something like this: Points when perfect—shape, nearest the nutmeg form, five; size, to be nearest five inches, in the shortest diameter, five; weight the greatest with the same diameter of flesh, thickest and firmest, five; quality, most buttery and aromatic, five; general appearance (most closely netted, upon a golden ground when fully ripe) five; total 25. The prize would go to the one scoring the greatest number of points: 25 being perfect in everything. In size, when going over six inches or under three inches in diameter, I would score zero. The best strains of netted Gem canteloupe come nearest to filling the above score of any varieties tried here, in Grayson County, Texas; hence I consider it the best, and it has certainly proved to be more profitable than any other for market. Musk-melons are here regarded as a different class of melon from the canteloupe, as much so as are pumpkins and squashes separated."

In speaking of judging potatoes, the same writer says:

"In judging between competing potatoes of the same variety, I would prefer to work upon a scale of points, as in all other such matters, so that I could always give a reason for my decision. A good scale for the potato would be: Points—Size, for perfection, five, regularity and uniformity, for perfection, five; freedom from fungus and insect blemishes, five; freedom from hollow-core, five; perfection of condition from digging, handling, etc., five; total 25. Thus perfect kinds would score 25 points."

HANDLING THE GRAPE CROP.

As the grape become affected with rot it will be found a most prudent measure to pick them off and burn them. This should greatly diminish the stock of disease spores for another season. Every rotten berry left on the ground to increase spores increases the liability to a greater amount of disease next year, just as permitting a weed to go to seed makes more to contend with the following season.

Grapes should not be picked until the dew has thoroughly dried, leaving them with the bloom that is so attractive to the eye; they should be allowed to shrink in the picking boxes for several hours and then carefully packed for shipment. Particular attention should be given to the sorting and putting-up of the fruit. Remove carefully all green and imperfect berries from the clusters, and preserve the bloom as much as possible. The best bunches should be selected, and small, bare clusters or single berries should not be put in; some other use may be found for these. For choice grapes, it will pay to line the sides of the package, having a partial cover of pretty fringed paper to turn over the face of the fruit. Packages containing five pounds, or neat baskets of ten pounds, will be found best for marketing fine grapes.—*Orchard and Garden.*