

Once in a while I find a man who knows what these fine grapes are worth and who has a trade for them and he buys them readily, but, as a rule, they are a drag on trade and it is hard to get more for them than for the Concords.' "

Still we are confident that a trade can be worked up in these high-class grapes, and that, in the near future, these varieties will bring the grower more money per acre than such heavy bearers as the Concord. This year Concords are only bringing from 1, 1½ c. to 2 c. As soon as the general public begins to appreciate the difference between the Concord and the Rogers' grapes, there is no doubt that these will be in great demand and that the difference in their selling price will far more than counterbalance their lack in productiveness. There is a certain amount of satisfaction in catering for the trade of that class of people who appreciate first-class stock, and are willing to pay for it.

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POSSIBILITIES OF APPLE CULTURE.—A writer in the Rural New Yorker has been much encouraged over apple culture by a visit to an orchard on the Hudson River, belonging to Mr. W. H. Hart. The varieties grown are Baldwin, Ben Davis, Spy, Peck's Pleasant, Jonathan, Russets, Greening, etc. The trees were loaded to the ground, many of the Baldwins, 25 years planted, are carrying eight or ten barrels apiece. In places the apples hang in ropes, and on a space of two feet, he counted 17 apples. Some beautiful Ben Davis trees, not over ten feet high, with trunk only six inches in diameter, are literally covered with bright red fruit, three barrels to a tree. This is not due to wonderfully fertile soil. The land would not grow corn enough to pay for the labor, being mostly rough broken hillside, not worth \$25 an acre for farming purposes. The secret is in a liberal feeding of the trees year after year. They are annually fed with muriate of potash, ground bone and stable manure. The owner attributes the high color and firm texture of his apples to the use of potash and bone, believing that farm manure tends to produce growth of wood and loose texture, and inferior color in the fruit.

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THE STANDARD APPLE BARREL.—The standard apple barrel of Ontario, is said to measure 17 inches diameter of head, and 27 inches from croe to croe of staves. In Michigan the standard is, staves 27 inches long and head 16½ inches in diameter, and this is the same as the standard flour barrel of Michigan. The Fruit and Produce Trade Association, of New York City, have held a meeting and have adopted the Michigan standard barrel, or American flour barrel size. Some Western apple buyers have been resolving not to purchase apples unless packed in barrels measuring as follows: staves 28 inches long, head 17 inches in diameter, circumference at bilge 65 inches, which is really the same as the Canadian standard. It is unfortunate that a uniform size has not been adopted by all the States, and the Provinces of Ontario. There is, however, one advantage to us in Ontario, in choosing the larger barrel. Our apples bring in the foreign markets 25 to 50 cents more, partly on this