

NORTHERN SPY APPLES.



O kind of apple varies so much in quality as does the Northern Spy. Ever since it began to be disseminated, about forty years ago, it has required more thorough manuring and more care in pruning than other varieties. Because it is naturally an exceedingly thrifty-growing variety there is a popular belief that it succeeds best on poor soil so as to stint growth and induce early bearing. But the Spy thus grown is not of the best quality. It blossoms too freely, sets too much fruit, and unless the inside of the tree has been pruned, most of this will be shaded and never be well colored. There is so much difference between these poor immature specimens and the highly colored, large and delicious fruit grown on well manured and well pruned trees as can be imagined. A stranger to the fruit seeing these different specimens can hardly be persuaded that they are of the same variety.

The erect habit of the Northern Spy is probably the cause of its delay in bearing. If while the tree is young its limbs are weighted at the ends so as to cause them to bend down, the obstruction of sap will cause fruit buds to form and fruit to set the following season. We once saw a curious illustration of this. A young Northern Spy tree was located in a corner near a barn, where a snow-drift piled over it, bending down many of its lower branches. So flexible were they that they did not break; but after the snow went off these branches continued to grow horizontally with their ends bent down. Two years later these branches fruited and continued to bear fruit regularly, though it was several years before the upper part of the tree came into bearing.

For regrafting old orchards lacking in vigor, there is no variety better than the Northern Spy. It comes into bearing quickly under such conditions, and bears large, well-colored fruit of the best quality. Such trees have, however, a habit of bearing a very full crop one season and a light crop the next. Probably this might be remedied by thinning the crop the years when the trees set the fullest.—American Cultivator.

Pickled Pears and Peaches.—Seven pounds of pears, $2\frac{1}{2}$ pounds of sugar, one quart of vinegar, one cupful of water, one ounce of cloves and one of cinnamon. Boil vinegar, water, spice and sugar a few minutes, then put in the fruit and cook till done. I use the same recipe for pickled peaches. Last summer just before the peaches began to ripen, we had a quantity of wind-falls. I made sweet pickles of the green fruit. We thought them fully as good for pickles as ripe ones.—N. L. P.