

HISTORY AND STATUS OF THE GRAPE.

The grape is one of the oldest and most popular of our fruits. Its culture dates back to prehistoric times. Seeds have been found in the remains of the Swiss Lake dwellings of the Bronze period and entombed with the mummies of Egypt. In later days, it was cultivated by the Greeks and Romans, and the instructions for cultivation by Virgil are as authentic as ours to-day. Notice his instructions:—

“ With iron teeth and rakes and prongs to move
The crusted earth, and loosen it above,
Then exercise they sturdy steers to plow
Between the vines,” etc.

and also:

“ And let thy hand supply the pruning knife,
And crop luxuriant stragglers, nor be loth
To strip the branches of their leafy growth,” etc.

One species, *Vitis vinifera*, is grown in Europe. From this has been made wines for centuries, and from it to-day are made the raisins of commerce. Eastern American viticulturists have not been able to grow this species successfully, though recent experiments seem to indicate that with the best care and the application of the most modern cultural methods, there are some hopes of success. This species is also the grape of commerce of California. The grapes of Eastern America and Ontario have been developed largely from native species (*Vitis labrusca*), with here and there a sprinkling of European blood. The “Rogers” varieties, so familiar to all, are the result of crosses between a large fruited variety known locally as Carter or Mammoth Globe (*Labrusca*) fertilized by pollen secured from Black Hamburg and White Chasselas (*Vinifera*). The greater number of the remaining varieties, including Concord and Worden, are pure American varieties. Large quantities of grapes are imported from California into Canada, but these grapes being of the European type and consequently of a distinct quality and flavor, do not come in direct competition with our native grapes. The Easterner prefers the Eastern grape which he can obtain in quantity, but at the same time uses the California product for special dessert purposes. The imported product is firm, sweet, little subject to rot and of good quality, and may be found on the fruit stands of our cities at all times during the grape season. The price of the imported product is necessarily high, being from ten to twenty cents per pound retail, while the home product sells from twenty to thirty-five cents an eight pound basket retail.

Following is the quantity and value of the grapes imported into Canada during past years:—

Year.	Quantity.	Value.
1895	977,754 lbs.	\$ 56,118
1900	936,344 “	55,327
1910	3,50,989 “	221,887
1914	7,712,447 “	490,128
1915	6,200,160 “	317,183