

SEEDLING APPLES.

A Plea for the Starting of Orchards for the Propagation of this Class of Fruit.

Farmers throughout the Maritime Provinces and all over New England have this season had an unprecedented demand for seedling apples for evaporation and the manufacture of jellies and marmalades. This demand is likely to increase ten fold within a very few years for the industry is in its infancy and its products are among the prime necessities of life. For evaporation, jellies and marmalades, the seedlings are quite as good as the best table varieties and many think them better because they retain in a more decided degree the flavor of the fresh fruit. There being no question but that there will always be a demand for seedling apples at a remunerative price, say 25 cents per bushel, it would not be amiss for farmers to consider the advisability of starting orchards, which can be done without the outlay of a cent. Everyone probably knows that apple trees grown from the seeds invariably produce a different variety of fruit from that from which the seeds were taken; the best varieties we have are selected seedlings, propagated by grafting. The farmer has only to sow his apple seeds, or promise from the cider mill, in rows as he would sow peas, either in the fall or spring. Keep down the weeds, thin out the plants as they begin to crowd each other and transplant them when about two feet high, probably the second season, into rows four or five feet apart, and finally into the orchard. The seedling apple has its disadvantages. It does not come into bearing by several years as early as the grafted after being placed in the orchard, and it is not likely that one tree in a million produces as valuable fruit as the Ribston Pippin or the Rhode Island Greening. But it has its advantages. The farmer can grow his own trees absolutely without cost. The seedling apple is one of the most ornamental of trees. Under favorable circumstances they grow like oaks in an open, spreading their arms on every side to a great distance. Their foliage rarely fades or falls until it is beaten off by the winds of November or December. We have seen the green leaves of the previous year on seedling apples trees in April. The tree is a long liver; how long, it would be difficult to say, but we know there are those in this province and Nova Scotia that are more than one hundred years old and are still vigorous and productive. The grafted tree is in one sense old when it is planted. The graft itself, which really forms the

tree, the roots being only its feeders, may have been cut from a tree that was half decayed, and of course, bears within it its parent's infirmities. So far as productiveness goes, under adverse circumstances the seedling is the better bearer; under favorable circumstances there is little difference between the one and the other. Thirty or forty years ago most of the orchards in New England and in these provinces with the exception of Annapolis Valley, were planted with seedlings. In every fruit raising parish there was a cider mill where the fruit could be sold at five cents a bushel or made into cider "by the halves." As ten bushels were required for a barrel, and the customary price for a barrel of cider was a dollar, in either case the farmer got but five cents for his apples. In some cases the farmers stored the apples in their cellars and through the winter cooked them with potatoes for their pigs; put to use in this manner they were considered no less valuable than the potatoes themselves. In many of the states the seedling apple is largely planted in lawns and parks purely as an ornamental tree. Its blossoms are generally larger than those of the grafted fruit and vary in color from a bright red to a pure white, it is certainly very beautiful when loaded with fruit, and, as said before, the color of its leaves rarely fades, and they are retained longer than by any other of our deciduous trees. We have advised, however, the planting of these trees as a source of profit for they will grow vigorously and yield an abundance of fruit, where the better varieties are a failure, and for their fruit the price and demand is sure to increase constantly for many years.

Killing Poultry.

Many poultry-keepers, especially those young in the fancy, too often lose sight of one very important point in the management of their stock, and that is the exact or proper time when to sell or kill off the hens that are not wanted for next year's breeding, and are prone to delay the killing operation too long. If the hens are not killed just before going into moult, the killing must be put off for seven or eight weeks, and consequently extra expense is incurred, and the profitable return is not so great, which makes a good deal of difference in the balance-sheet when it is struck at the end of the year. For the birds to be in the best condition for cooking they should be killed just as they begin to shed their feathers, at which time they will be found to be tender, juicy, and plump; but if kept longer than this they will not be fit for some considerable time, as during the moult the birds lose

greatly in weight, some quite as much as one pound, and the later in the season they cast their feathers the greater the loss. When the birds have been selected for killing they should be put in a pen, and no food given to them for 12 hours previous to the execution. There are several methods of killing—one by wringing the neck; another by striking on the back of the head or neck with a heavy stick, again, by sticking them with a sharp penknife in the throat close to the head—and those pursuing either mode will tell you that their way is the best, and that death is instantaneous; but, in point of fact, we doubt if there is any way of procuring instant death, as fowls cling to life for a considerable time. To those who think of becoming an executioner for the first time, we recommend them to lay the neck of the bird on the block, and with a sharp chopper sever the neck at one blow. This is certainly the most expeditious manner of killing, and one that seems to us the most likely to cause the victim the least suffering. Of course the bird's legs should have been tied together with a string, and also with a tape or string bound round the body, so as to keep the wings from flapping, previous to putting the neck on the block. As soon as decapitated, the bird should be hung up by the feet to bleed. After hanging for half an hour or so it should be plucked, as the feathers can be pulled out very easily whilst the body is warm. After the birds have been plucked they should be hung up in a cool place for a few days. They must be hung longer when required for roasting than when wanted for boiling. Many, to improve the appearance of the bird, plunge the body, as soon as plucked, into boiling water, for a few minutes. This not only makes the skin look clean and nice, but helps to make the bird plump.—Fanciers' Gazette.

Christmas Cattle in England.

There arrived at the Deptford Cattle Market, 422 prime Christmas bullocks exported from the United States of America. These animals arrived in excellent condition ex steamer Greece. They were shipped by Mr. Mayer Goldsmith, of New York, the extensive live stock exporter of the States, and were purchased by him from Mr. Alexander, the principal of the National Bank of Kentucky. These cattle averaged about 1,900 lb. live weight, and were of very high-class breed.—Mark Lane Express.

If you would have nice, rich, yellow, butter in mid-winter, build a silo. Butter made on ensilage feed, looks and tastes as fine as butter made on pasture, and it brings more money, because such roll butter is scarce in winter.