

GARDEN AND ORCHARD.

A GARDEN'S FRUIT.

BY ANNIE L. JACK.

It is midsummer. The early fruits have bloomed and fruited. Strawberries for one month delighted the palate and the senses, yes, and I may add the purse, for we sold a number of quarts from our small patch. Some new kinds, Cumberland Triumph, Bidwell, and Sharpless have been quite a revelation—the latter for size, the two former for quality. "Give me those that are pink all through," said a little girl in searching for the gleanings of the "Cumberlands." Now the ground has been thoroughly cleaned, and it will be a question whether we will let the runners make plants, that can be readily sold next spring, or sacrifice the plants for next year's crop of fruit. At any rate they must now be kept clean, and well fed with fertilizers if we would have them sustain their reputation.

Raspberries are in full fruiting. The "Clarke" leads the van with us. It is a favourite name, in our household at any rate, representing therein four different families who are friends of ours. But apart from this it is a fine berry. We find the "Philadelphia" small but early. "Pride of the Hudson" of little value. "Cuthbert," the largest of all, will market well; but to Herman's taste, which is epicurean in fruit, it has a sweetness that cloyes and lacks the acid so necessary among the sweets. "Brinkle's Orange" is an old favourite, rather tender but well repays a little care. The raspberries we mulch with buckwheat straw, it keeps down weeds, and tends to make the ground moist.

Who likes the gooseberry? It is an uncertain fellow, and no one knows when it will go under the weather by mildew. Except the smaller Houghton we cannot be sure of gooseberries. The currant-worm is so bad and requires so much heliobore; the thorns are so sharp, making it difficult to pick the fruit till really I do not know whether the gooseberry "play is worth the candle." But it makes a nice preserve. Herman is very fond of it so we persevere, though our new kind, "Smith's Improved," has been badly winter killed.

Then as to black currants, I wish some one would invent a large "cherry" black—ours are so small. There seems to be less improvement in this than in any other fruit. Yet how grateful is the jelly in sickness, and what toothsome dumplings are made of the jam in midwinter, when nothing is left to us but the last summer fruits.

The "Seckel" is nearly yellow with its small juicy fruit, which will soon be ripe. No other pear has the same flavour. But the tree is a slow grower, in this climate, and we have to wait for fruiting long enough to try the best of patience, but it pays. And really in these days of the caterpillar, the codling moth and the canker worm, it is wonderful to see even such good results for every fruit has its own special enemies. I don't think you and I, Herman, could attend to them if the children were less vigilant. Their sharp eyes detect a beetle, a butterfly, or a moth in every stage of growth, and help us to gather, as well as to eat our garden's fruit.

CARE OF TREES IN SUMMER.

Very few of our farm orchards receive proper care through the busy summer months, and many of them no care whatever, except the picking of whatever fruit they may yield.

The first summer after setting out a tree is trying to the young trees as the first winter. In fact their preservation during the summer

depends much upon the care they have received during the summer. When every condition is favourable to rapid growth, the young tree is liable to send up a rank growth of tender shoots, which are much more likely to be killed than a hardy, natural growth. They should not be too heavily manured and cultivated the first season or two after setting out.

The inexperienced are fully as likely to overdo the matter as they are to neglect them. After the trees have sent their roots well down into the unenriched soil below, they will, themselves regulate their growth, and the grower need have no fear of overfeeding them. But while the roots are feeding upon a highly enriched surface alone, there is certainly much danger of their throwing out a growth which cannot withstand our cold winters. This is the case particularly in a moist season.

If the season be a dry one, they are very likely to suffer from the other extreme. The roots will then be slow in getting a hold, while the tops, owing to the dry, hot atmosphere, require more in the way of nourishment than the roots are able to supply. Such trees are certainly ill prepared to face a long, hard winter.

They should always be protected by generous and constant mulching. Should the first application become dried out, blown, or scratched away, it should be replaced with fresh. I have often found it necessary and profitable to protect the trunks, by winding with some coarse material, such as sacking, or even hay, if nothing better is at hand.

Another frequent cause of young trees failing to take root, is that they are wrenched about by the wind, which will keep the tiny rootlets from securing a firm hold, and the motion of the trunk in swaying back and forth forms a sort of bowl around the lower part of the stem, causing the roots to dry out more or less. For these reasons it will be found profitable to provide stakes for young trees the first year at least. There should be two for each tree—one on each side—both coming near to the trunk at the top, and a soft cord passed around them both, enclosing the tree so that it will have a little latitude but still not enough to disturb the root.

As our trees get older we are too apt to overlook the necessity of mulching, and the result is that they are either sod bound or cultivated to the detriment of the roots. We should, I think, endeavour to imitate nature in this respect. In their natural wild state we find them well mulched with leaf-mould, and flourishing best where the soil has never been stirred by the hand of man.

A tree cannot be cultivated without disturbing the roots more or less. And if these roots are disturbed to any great extent, they are going to attempt self-protection by penetrating down into the lower soil out of the reach of the plough or hoe. This cold, sour soil is late and slow to start, and gives but a sickly growth at best. Consequently the fruit from trees so treated is late and small, as we have often observed in orchards that have been cultivated.

Thorough mulching at all seasons is the most essential point in the management of orchards, either old or young.—*Farm and Garden.*

CUCUMBERS FOR PICKLING.

Pickles grow well upon almost any land that is in good heart, they like a freshly ploughed sod and land that is a little moist or damp, but not wet. Fresh horse manure suits them as well as any dressing, but it must be well mixed with the soil. The seed may be put in June 20 to July 4 in rows five or six feet apart. Those planted at the earlier date usually bear the heavier crop, but it is not always convenient to get them in early.

They are frequently grown as a second crop after peas or early out grass, and are a very handy crop for brooking up greenward. Flat turnips may be sown among them at the last hoeing, and make a fair crop after the frost has killed the vines.

The pickles are preserved for winter and spring sale by salting. Molasses hogheads answer very well for one year, but the wooden hoops soon break. Linseed-oil casks are better, but more expensive, and I know one large establishment where the pickles are all salted in cisterns underground, built of brick and cement. The brine for salting pickles must be strong enough to float a potato; if a little stronger it will do no harm, but if too strong it will wilt the pickles and injure them. They must be kept carefully under the brine, and the brine should be drawn off and poured over them two or three times within the first week after they are salted, otherwise they get too fresh on top and spoil. The brine will ferment slightly, but this does no harm. Watch them often to make sure the brine covers them all, and keep a little salt on the cover for the first week. Peppers, beans, cauliflowers, etc., are salted in the same manner for mixed pickles.

When wanted for sale, the pickles are scooped out of the brine with a fisherman's common dip net placed in fresh water, which must be changed two or three times a day until the pickles are quite fresh. If a stream of water can be made to flow through them all the better. When quite fresh they are taken out of the water and placed directly in vinegar which may be spiced with pickled peppers, or with West India peppers, or allspice, or with anything else the trade demands. With vinegar at fifteen cents per gallon you ought to be able to make pickles at a profit. The white wine or whisky vinegar mostly used for the purpose costs about twenty to twenty-five cents per gallon.

It was formerly the custom to scald pickles in a copper boiler in order to give them the green colour of verdigris from the kettle. This custom has gone quite out of fashion of late, and the demand is now almost entirely for the so-called English pickles, prepared as above described, and having a dirty, yellowish-green colour. Pickles are at best rather indigestible; the copper certainly does not make them less so, though it probably does not make them poisonous—at least, I never heard of a case of copper poisoning from eating pickles, and the amount of copper absorbed is extremely small.—*Agriculturist.*

A NEW METHOD TO DESTROY INSECTS.

Prof. A. J. Cook, of the New Jersey Agricultural College, writes to the *American Agriculturist*:—"The past season I have tried a new remedy with gratifying success. This consists of a preparation of carbolic acid. The material which I used was prepared as follows:—Two quarts of common soft soap were added to one gallon of water, and all settled until it commenced to boil, when it was removed from the stove, and while yet hot one pint of crude carbolic acid was added, and all thoroughly mixed. This was then set away in a close vessel, and was ready for use as occasion might require. To repel the insects in question, one part of this mixture was added to from fifty to one hundred parts of water, and the new mixture was sprinkled on the plants as soon as they were up, and after that once every week. The same preparation will serve to repel the cabbage fly. But for the latter my experiment goes to show that bisulphide of carbon is cheap, efficient, and does not simply drive the fly away, but destroys the maggot. As he who fights and runs away may live to fight another day, the bisulphide of carbon remedy, I think, to be pre-