

and that it is preferred by restaurant and hotel keepers to Anjou because it lasts longer on the table.

Among dwarfs, Duchesse d'Angouleme stands high above all others for profit, the hardiness and fine growth of the tree, and the large and showy fruit, being its special recommendations. Its remarkable freedom from blight admits copious manuring, so essential to the best growth of nearly all fruits.—*Country Gentleman.*

DRIED FRUIT.

The *Grocers' Bulletin*, of Chicago, says:—A few years ago the amount of dried fruit shipped from the south was scarcely worthy of note, but since then the business has reached very considerable proportions. The south has an almost undeveloped mine of wealth in the production of fruit, especially for canning and drying purposes. For the production of peaches, plums, grapes, early apples, and all the fruits, the climate is unsurpassed, and yet less fruit by far is consumed each year per family, whether in its fresh state or canned or dried, than at the North, where it is produced under far less favorable conditions. The States bordering the Ohio valley on the south, and including Arkansas, ought to become as noted for their fruit crops as the country bordering the Delaware and Chesapeake bays. Attention is being turned in that direction, and each year now sees a larger supply coming from the south to the northern markets, giving a good promise for the future in this line of production. Our first of the season's supply of small fruits in the Chicago market now comes from the Gulf States, the shipping points receding north as the season advances, giving us berries, peaches and apples weeks before the crops of southern Illinois—on which only a few years

ago we mainly relied—are ready for market. But the business is yet only in its infancy, and the capabilities of the country in the way of production hardly tested. The demand for fruits in all forms is steadily increasing, and there is little danger of over-production if the products are put into a non-perishable condition by canning or drying.

TRANSPLANTING QUINCE TREES.

W. W. MEECH, so well qualified to advise in such matters, gives the following directions in the June *American Agriculturist* for handling quince trees:

The distance apart to plant quince trees depends on circumstances and surroundings, and the form it is intended to give the head of the tree. Six, eight, ten, and twelve feet apart in the rows have been recommended. My oldest trees are eight feet apart, and have done very well; but that is too close to admit of any but hand-culture. I next planted ten feet apart; but that is also too close. I have widened the distance between the trees of successive plantings, until I now set them fifteen feet apart. As generally grown, from twelve to fifteen feet will be found to give sufficient room. The largest quince tree on record was standing near Geneva, New York, about thirty years ago; it was thirty feet high, had a trunk six feet around; with a branching head seventy-five feet in circumference. An orchard of such trees would need at least twenty-five feet between them. How old this tree was I could not learn, but there are two quince trees on the farm where I was born, which are more than fifty years old, and still bear a little.

The location of each tree being fixed, dig the hole. This should never be less than three feet across, however small the tree may be. It should always be wider than the roots extend each way,