

somewhat resembles Bartlett in shape with smooth skin, pale yellow with a deep shading of brownish carmine. The basin is shallow and regular, the eye nearly closed, sepals long and reflexed, apex rather abrupt with slight cavity, stem short, core closed and small. Seeds small, flesh pale whitish yel-

low, fine grained and tender. Its quality is very good, resembling the Bartlett, but the flavor is more sprightly and free from all muskiness. It is in season in August in New York. The tree is a vigorous, upright grower, wood dark, resembling Clapp's Favorite.

## BLACKBERRY CULTURE.

**F**OR blackberries I prefer clay soil, as it holds the moisture much better than black loam. After putting my ground in good condition for planting I take a single shovel plow and run furrows eight feet apart. Then I took good thrifty plants and plant in the furrows four feet apart in the row. When through planting I cultivate between the rows to fill up the furrows. The first season I raise potatoes between the rows set. I hoe and cultivate blackberry plants every season and do not mulch with hay or straw. I prefer keeping the ground clean and a dust mulch. Plow two or three times a week with cultivator.

My experience has been mostly with the Snyder. I think they are most prolific in bearing and surer of a crop than Ancient Briton or Stone's Hardy. With me the canes do not grow large or stiff, which makes them easier to lay down in the fall. In this respect I prefer the Snyder, and they are not much harder to handle than raspberries except for the thorns. In put-

ting them down I use the same method as in raspberries.

I do not pinch or trim the vines off in spring, but I go through and trim off the new wood that comes out in the way of picking the fruit. Early in the spring I cut off the tops of canes that are to bear fruit, leaving canes three and one-half to four feet high. Pruned in this way, they send out branches producing a heavy crop of fruit. The last two years I have received \$2.00 per case for 24 quarts each throughout the season, making \$200 per acre some seasons. Some of my neighbors have tried raising blackberries on marsh lands, but it has not proved a success. One great objection is that the stalks grow too large and are then too brittle to lay down. I do not wire them upon a trellis, as the vines hold the fruit up good in clay ground. Those vines that are eighteen inches to two feet above ground and where the fruit is shaded, I find bear the largest and sweetest berries.—*Report Minn. Horticultural Society.*

**GRAPE WINE.**—No. 1: To 1 qt. grape juice, add 3 qts. water,  $2\frac{1}{2}$  lbs. brown sugar, stir until the sugar is all dissolved, and store in an open vessel for three weeks, covered with mosquito netting or cheesecloth, to protect against insects. Put in jugs and keep closely covered until March or April, then rack off, bottle and seal.

No. 2: To each gallon of juice, add 1 lb. white sugar, let stand 3 days, skim, strain and measure, and to each gallon add another pound of sugar, let stand three days, measure, and again add a pound of sugar. Bottle and seal. This recipe makes a very rich, sweet wine.