

THE PRENTISS GRAPE.

We have recently had an opportunity of testing the quality of this white grape more fully than ever before, and confess that it stands the test well. In quality it will rank among the best of hardy out-door white grapes. It is a medium bunch, and a medium sized berry; in color (like all white grapes) of a greenish white with a slight tinge of amber. The bunch is very compact, nearly as compact as the Delaware, the berries adhere well to the stem; the skin is tough, the pulp soft, with a sweet, aromatic flavor. We should think it would keep well and ship well.

As for the hardiness, vigor, and productiveness of the vine and the healthiness of leaf and fruit, we know nothing from observation, but Mr. T. S. Hubbard publishes numerous testimonials from those who have grown the vines, some of whom are well known to the horticultural public, and they speak highly of its qualities in those respects. It is certainly a cause of congratulation that, whereas a few years since we had no white grape that we could rely on, now we have quite a respectable list of those that are decidedly promising, if not of established reputation.—*American Rural Home*.

DAMSON DYE.

W. T. Harding, of New Jersey, writing to the *Gardener's Monthly* from Staffordshire, England, giving account of a visit to a farmer, says:

"I noticed an additional orchard of damsons, several acres in extent, that had recently been planted, and to my query, Why so many? was informed that they were not intended for culinary purposes, but to supply a new demand of the arts, and for which they were immensely profitable.

"Now, here was something new under the sun, as the sequel will pre-

sently show. As I had hitherto looked upon the domestic damson as one of the most useful and palatable fruits eaten, either in a natural state, preserved, or otherwise prepared, I felt astonished at the assertion. As damson pudding and pie had been one of the gustatory delights of my youthful days, and for which I sometimes feel a yearning now, I was at a loss to know what other art, save that of mastication, could find a use for damsons. But, good reader, be not amazed when the secret is divulged, as it was told to me, they were intended for dyes instead of pies. 'The fact is this,' said my friend, 'I last year sold nearly all my damson crop which realized £50, or \$250, to parties who, in the season, go about the country, buying up all the ripe fruit they can find for dyeing purposes.'—*Rural Home*.

MANAGEMENT OF THE CANES AND BUSHES OF THE SMALL FRUITS.

Two years ago I read in some paper an article from an experienced writer, who pretended to know all about this. He said that only three or four canes should be left to grow and bear fruit from blackberries, raspberries, currants, and gooseberries. This may do very well in a clay or quite rich loam; but it does not answer at all for a poor, sandy, or fine gravelly soil, except in the case of blackberries, and even these had best be left with half-a-dozen canes to grow up together. For years I had left from eight to twelve canes to grow up in bushes of all the above, except the blackberries, and they bore fruit abundantly, and of fully medium size. After reading what this writer had to say on the subject, and being desirous to increase the size of my berries, I adopted his recommendation of only letting three to four canes stand together. The result is that several of the bushes died, and not one bears as