

FRUIT FLOWERS

A BIT OF ROCKWORK.

The Principles Which Underlie Effective Work in This Direction.

Rockwork as a receptacle for trailing vines and for plants, says Webb Donnell in Country Gentleman, is too frequently constructed as to be an eyesore to one who has artistic taste and an eye for the "eternal fitness of things." A heap of stones piled up in regular form in one's front yard or on his lawn is a most atrocious object, but rockwork in its proper place and given the proper shape may become a really artistic feature about one's premises.

In the first place a rockery should not be located in one's front yard, or before his house at all. Its place is off to one side or in the rear of one's dwelling, and only when the immediate surroundings harmonize with it. For instance, a rockery rising abruptly from a flat of smooth green lawn is most incongruous. It needs rougher accessories to make a harmonious whole, and rougher accessories are usually to be found at the sides of one's grounds, and here it is often possible to utilize a pile of rough stones so as to secure a very pleasing and artistic effect; but let no one make the mistake of erecting a solid or elevated structure, over which to train hardy climbing plants.

A rockery should have no appearance of stiffness or "stetness," nor should it appear at all obtrusive. An irregular, low-lying pile of rough stones may be thrown together without apparent attempt to give form or comeliness of outline. The result will be, most likely, the form and comeliness of a rockery.

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ness that is most appropriate in a bit of rock work. The illustration accompanying this is offered as a suggestion of the way such a loose heap of stones may be treated to secure a good effect, and one that is neither conventional nor obtrusive. Rough, "ragged" rocks pile up in the most artistic fashion, and a much more pleasing effect is obtained when vines are trained over such rocks, as these have much more "character" than do the smoother, rounder cobblestones, that fit together so closely as to make only a rounded heap.

Another point may well be remembered by one who essays to construct a rockery upon his grounds, and that is the proper course to pursue in covering the rocks when in position. In the first place, do not attempt to gather a great variety of plants together here, placing this plant in one "pocket" between the stones and that plant in another, with several varieties of vines striving for supremacy. As the rock heap in itself is to be made rough and wild in appearance, this character should be further maintained by using plants and vines that grow in rough places. There are many such plants and vines that are found native in one locality, and these will be found to take most kindly to the new surroundings, and to prove most hardy and satisfactory. One variety of vine growth and one or two varieties of plants, with some wild grasses added, will be amply sufficient for stocking the rockery.

If it is located in a moist and partially shaded spot, nothing could be more appropriate or beautiful than the use of some of our native ferns, as ferns delight in the company of rocks, and after becoming established will grow quite well, even where the ground is not very moist naturally, for the rock heap, especially when well covered with plant growth, will hold a large amount of moisture beneath it. It will be well in training vines over the rocks to permit some moss-covered and jagged points to remain exposed, as they will add not a little to the good effect of the whole.

Cultivation of Apple Orchards.

The apple orchards do not receive the cultivation that ought to be bestowed upon them. Many orchards, it is true, are located on such rough and rocky ground, that it would not be possible to cultivate to any considerable extent, but where the land can be cultivated it is highly desirable that it should be. Especially is it desirable that a young orchard should be kept in cultivation until it comes into full bearing, and even after that there are great advantages to be derived from cultivation. Take two young orchards planted at the same time, on equally good soil, with the same care, and equally good trees used for the purpose, and let one be kept in cultivation and the other kept in grass. The result, in ten years, will be a very instructive object lesson. The trees kept cultivated will be nearly full growing or in full bearing, while the trees in the uncultivated orchard will be only about half grown and just beginning to bear. Now if cultivation is good to develop an orchard and bring it into bearing quickly, it is certainly equally beneficial for an orchard during its bearing period.

In Southern California the apple orchards are cultivated and irrigated about the same as the orange groves, resulting in an abundance of fruit. Belleflower apples are raised in this way at twice as large as those raised in Maine, and equally as fine flavored, if not superior. Irrigation in New England is not so much needed, of course, as it is in Southern California, but in dry seasons it would be a great benefit. It would save the dropping of fruit from drought, and enable the trees to bear larger and more perfectly developed fruit.

If the surface in our apple orchards were kept cultivated but not planted to crops, the ill effects of severe frosts could be guarded against, to a great extent. By keeping the surface often stirred the pulverized soil of the surface would act as a mulch and prevent the soil beneath from drying up. By cultivating the surface lightly after each rain, the evaporation from the soil would be checked to such an extent that the soil would not suffer for want of moisture, even in severe droughts. In our Northern States we seldom have droughts lasting more than six weeks, so that by cultivating the surface soil after each rain the orchard would be materially protected from very dry weather. —American Agriculturist.

See After the Insects.

This is a busy month for insects and from present prospects it will be one of much insect activity this year. The various orchard pests seem to be very plentiful and must be attended to, but the question of spraying has already been fully discussed and this month's work will be simply a continuation of that begun.

VEGETABLES FOR SMALL GARDENS.

List of Those Available and Something About Their Culture.

Persons who wish to grow vegetables in small gardens will as a rule usually select only those suitable for summer use. It does not require much space to furnish a liberal supply for an ordinary family, if the ground is kept full all the time. Remembering always that the fresher the vegetables are the better, it pays to grow them at home rather than depend upon the open market, where the supplies which the grocer delivers are often anything but fresh. For winter supplies of the various root crops and vegetables there is not so much difference, as in either case they can not at the north be obtained direct from the ground.

Lettuce, followed by endive for fall use can be had. Radishes may easily be secured the summer through by sowing every three weeks or so. A very small space suffices. The turnip radish, especially of the bright scarlet kinds as early breakers, the scarlet and white tipped and the olive-shaped in the same colors, form quite an ornament for the table as well as being always palatable. Celery is easily grown, the variety called celeriac or turnip-rooted celery is just as good for flavoring, and needs no earthing. Transplant the young plants to moist, rich soil, in rows two feet apart and six to nine inches in the row; good culture is all they require. After a diameter of the portions used attain a diameter of two inches or over, they are fit for the table, either used as a salad, or cooked as other vegetables. Cress is another desirable vegetable, either the old peppergrass sown several times, or those who choose may grow with this the Southern Giant curled mustard, a plant very much cultivated in the South where it stands the winter. It is a sort of cut-and-some-again plant for salad purposes. Chervil, similar to the common plain-leaved parsley, has a pleasant aromatic taste, and is used for flavoring soups and salads. The corn salad, or lamb's lettuce is used cut up in salads. Of leguminous plants, the Bush or Snap short beans are well adapted to small gardens. By keeping the beans closely picked, so that no seed forms, they crop for a long time. For successions sow now, and again within a month. This crop is better grown in a moderately rich soil. Always cultivate or hoe very shallow—just deep enough to destroy weeds and keep the ground friable on the surface. There are many different varieties, some with white, others green pods. The Dwarf Black Wax is greatly prized by some. Old Refugee is one of the earliest, and for snaps the red Valentine is excellent. The only other bean worth producing in small gardens is the dwarf Lima, growing only a couple of feet high and needing no sticks for supports. Rows two feet apart will answer for any of the beans mentioned above. In the way of peas, dwarfs only should be grown. A pint of beans will sow four rows of twelve feet each in length. A pint of peas as they are sown thicker, will give four rows eight feet long. This quantity at a sowing will answer for a single picking.

Of other crops available for the small garden early beets, carrots and parsnips may be mentioned. Those who like these while they are yet young may even make a second sowing. Early blood beets and horn carrots are more satisfactory than the larger kinds. Cauliflower is always a desirable vegetable, that sown in the open ground in May is ready for the table in the fall. The early plants from hot-beds should now be growing fast and be ready for the table in June or July. A dozen or two plants of second early cabbage may be planted to come in along in September. If cabbages are grown, choose the new Japanese climbing and train up sticks or a fence. Kohl Rabi or turnip-rooted cabbage is easily grown, the swollen stems being the

eatable part. Sow in rows sixteen inches apart and thin out, when large enough, to six inches in the row. Tomatoes can be grown either on the ground or partially supported by tying up to sticks or trained up a division fence. A few peppers take up little room, but the plants will need to have been previously started in a hotbed. The same is true of the egg plant. Either of these two are quite ornamental when in fruit and are thus also considered suitable for the small garden. The Spinach may also be mentioned. The Round Summer is the best variety to sow now. A row of the best variety if there is room may be planted the Yellow Bush and Crook Neck being the most available. If turnips are grown choose purple strap-leaved Milan, or flat Dutch. Rutabagas are better for hand areas. An herb garden is always handy. Parsley may be sown as a border plant. The roots taken up in the fall and put in a warm place may be made to give green enough for garnishing. Sage is easily grown, and with sweet Basil, and summer savory, perhaps constitute the kinds generally in use. Thyme is also a noted pot-herb.

Horticultural Notes.

By gathering and burning all limbs and twigs removed from trees in pruning a great many insects will be destroyed. Keep the soil in the orchard clean, mellow and well cultivated through the spring and summer for the first three years. By recent experiments it has been shown that the Moore's Early grape is not dependent upon foreign pollen for fertilization.

It is estimated that the use of a mulch may sometimes increase the amount of water in the upper one foot of soil on one acre by 1,700 barrels.

Cold Storage Increases the Demand for Fruit.

By extending the season during which fruit can be supplied while fresh and in good condition.

As a general thing the skins of fruit are infested with germs or microbes. The bloom of some fruits is made up of germs. The skin protects the fruit from their action but if the skin is bruised or broken the small organisms get inside and cause the fruit to decompose. It is best to remove the skin before eating the fruit for the microbes will be carried down into the stomach where they usually find conditions well suited to their development.

WINTER FLOWERING ROSES.

The Papa Gontier, a Splendid Crimson Flower, Shown in Bud.

Winter flowering roses should be planted during the month of June, certainly not later than July, says Orange Judd Farmer. These are now never grown in pots, but on benches in the greenhouse. Six inches of soil is plenty; many of the best florists now grow them in only four inches. Always select fresh soil, the top sod of a

meadow being best. This should have been composted a few months, and mixed with a sixth of rotten manure. Young, healthy plants in a three or four-inch pot are the best size. These are set about fifteen inches apart. Press the soil well about the roots at planting and give a thorough soaking with water. If all goes well, in a month they will be giving a few flowers; in two months quite a good cutting. The kinds to grow are included among the following: Bridesmaid, a fine clear pink, more highly colored than the old favorite Mermet; Catherine Mermet, elegant either in bud or partly open, color shining pink with fawn center; Mad. de Watteville, color remarkable shade of creamy yellow, richly colored with rosy blush; Mad. Hoste, color soft canary yellow, answers well for either white or yellow; Nephotes, very late, capital in the bud, one of the very best; Perle des Jardins, a clear golden yellow, the very best of its color for general use; Sunset, golden amber or old gold, far better than the old Saffron; the Bride, a superb pure white tea rose, best of its color, buds and flowers unusually large and a constant bloomer. Of course many other kinds of the number one seeds in the market are among those given. Duchess of Albany and La France belonging to the Hybrid Tea, are of a similar nature and belong to the croppers, that is bring in a good crop of flowers, then make new growth, followed by another crop. They are both great favorites among florists, color, a peach blossom shade of pink, changing to amber in the bud. The American Beauty is one of them grown in quantity remaining in season the year through; color, a rosy crimson of the largest size on very stout stalks, often grown and sold three to four feet long. It is very fragrant, makes a grand bud and is equally good as an open flower.

CARE OF TRANSPLANTED TREES.

Bracing—Cultivation—Mulching—Protecting from Insects—Fertilizing.

The spring season of tree-planting is over and the problem of getting the tree to live through the summer and autumn must be solved. They must be kept in place so the winds will not sway them sufficiently to injure the roots. Drive a stake close to the trunk and with some soft material like strips of canvas fasten the tree to it. Cords or wire must never be used. Breaking the bark is always dangerous for, in addition to the shock given the tree, germs of fungi which attack the wounded surfaces are usually present in the atmosphere. As plenty of moisture is absolutely necessary for growth every precaution should be taken to preserve what is in the ground. Remove all grass and weeds from about the trees for they appropriate water in the soil. Mulching with almost any kind of litter is beneficial. The same end is accomplished by frequently stirring the surface of the ground. Shading the trunks by wrapping with loose straw rope or some similar material is helpful.

Watering is of practical importance should be attended to if it is practicable during a dry season and if it is practicable during a dry season and if it is practicable during a dry season.

Remove all suckers or leaf buds which are not wanted. This aids in preserving the shape of the trees and prevents a waste of energy in developing useless parts. Of course it is necessary to protect the trees from injury by animals, or barking with doubletrees, etc. If the bark is broken cover the injured part at once with a wet cloth or with a bandage.

If the trees have been planted in autumn, such as apple, pear, plum, etc., it is best to remove the top-dressing of well-rotted manure which is most beneficial if worked into the surface. For fruit trees an application of potash or phosphoric acid fertilizer will always show good results. If the trees have been well set, treated as above directed and protected the coming winter from rabbits, mice, etc., next season ought to find them ready for a second year's vigorous growth, with little danger of loss.

Thumb-Pruning Trees and Shrubs.

"Nip it in the bud," is an old saying, says the American Agriculturist, but contains a remarkable amount of good common sense when the application is made to tree growth, it is of great importance as regards the future shape, value and health of the tree. Upon the large limbs and trunks of trees, buds are pushed forth that, if not removed in the early stages of growth, will cause an unsightly tree. If left several years before removal, it may result in the decay of the tree at the point of removal, or, if allowed to grow and become a part of the tree, will often make it a difficult matter to reach among the limbs to gather the fruit. All of this trouble may be avoided by promptly pinching or rubbing off the out-of-place buds as soon as they appear. On trees planted only a few years, this is an easy matter. An active man will hand-prune many small trees in a year's time, and it should be done several times each summer for these succulent growths are not confined to spring.

Hog Notes.

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Keeping Butter.

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Charm of Country Life.

Great minds in all ages have been lovers of the soil. This demonstrates the inherent charm of country life. Where the love of the woods and fields does not exist, a natural taste is wanting.

DRILL FOR FARM WELLS

A HOMEMADE ONE THAT DOES EXCELLENT WORK.

A Pennsylvania Farmer's Valuable Experience in the Use of This Device Detailed for the Advantage of Our Readers—Incidental Well Digging Hints.

Many localities are so situated as to make well-digging an expensive and uncertain necessity. In some places water is not found without digging from one hundred to one thousand and fifty feet for it. It is a prevalent idea that a well that cannot be put down without employing some one who makes a business of drilling wells with appropriate and expensive machinery, and possibly after going to this depth, water may not be obtained.

My experience in drilling some deep wells on my own farm may aid some farmer to put down a well that will cost him only a few dollars in cash. The necessary tools can be made, at little expense, by any village blacksmith. The tools, when properly made, will drill a well five hundred feet deep if needed. First, two pieces of one and one-fourth inch gas pipe are needed; one ten feet long, the other five feet. Take these to the blacksmith and have him make a pair of jars (a Fig. 1) similar to the jars used for oil-well tools. These jars should have a shank a foot long that will fit inside the one and one-fourth inch pipe. Now either weld these jars into the two pieces of pipe, or securely rivet them, welding being preferable. Have the loop of one jar left open, so as to connect them like links in a chain. Loop them together, and weld the open end of the jar. Now have the blacksmith make a steel bit, the shank also one foot long, and the end of the bit or drill two and one-half inches wide (b Fig. 1). Weld this bit into the end of the ten-foot pipe, and drill two holes in the end of the five-foot piece, to rivet in the rope. Now get as long a piece of inch rope as will probably be needed

and rivet it into the end of the five-foot pipe (c Fig. 1). After putting the rivets through the rope, drive some soft wood wedges between the rope and pipe, and the rope will never pull out.

Build a derrick fifteen feet high, or the

link of a tree will answer the same purpose. If no trees are convenient, put up three poles and hang a pulley at the top. Put the rope on the pulley, and the derrick is ready. The first fifteen feet of drilling will be the slowest. One can weld a two-inch augur on an iron rod, and bore the fifteen feet in clay very well. If in gravel, this first part must be spudded until the drill can be attached to the spring pole. This pole should be twenty or twenty-five feet long, with the butt end firmly fastened to the ground (Fig. 2). About eight feet from this end put a block so that the small end will be about four feet from the ground. Now put a swivel for a loop of the rope to pass through. I put a handle on the swivel of the tools I made, for they have to be continuously turned to insure a round hole.

A sand pump must be made. A three-

foot two-inch wire tin pipe will make this. Have the tinsmith solder some ears on the inside of one end, and put a heavy wire bale on it. For the valve, use a heavy piece of wood the size of the pipe, and bore an inch hole through it; saw it off about four inches long and nail a round piece of leather or rubber on one end, so that it will act as a pump valve. Put this in the end of the sand pump, leather end inside, fastening it with some brads through the tin, and the sand pump is finished. As the tools are churned up and down with the spring pole, add a little water occasionally. After drilling a foot, pull out the tool, and use the sand pump.

In clay a man can drill thirty or forty feet in a day, but only ten to fifteen feet in rock. The jars allow the driller to loosen his tools should they become wedged in the hole, which they frequently do. Any one who has seen a gas or oil well drilled and will at once understand the directions, as the tools are the same, only on a small scale. When water is found, a pipe two inches in diameter, or even smaller, can be put down and the pump attached. Should you fail to find water, you will at least

have the satisfaction that the hole cost you but a few dollars. The spring pole may be run through the side of the barn or any building, and the rafters will make the necessary derrick.

Should quicksand be encountered, as frequently happens, slip down one of the inch pipe, narrow up the drill, and if the jars are made narrow the quicksand can be cased off.

One of my neighbors had a seventy-five foot well drilled last fall that cost him one dollar per foot, which is a reasonable price. I drilled a well nearly as deep with tools like those described, that did not cost over five dollars in cash. A natural gas well was drilled one hundred feet deep in this way with a spring pole by one of my neighbors. I do not intend to say that this is the best way to put down gas or water wells, but simply that it can be done, and cheaply done, by those who have the time.—R. W. Battles, in American Agriculturist.

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Keeping Butter.

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