

Pages Missing

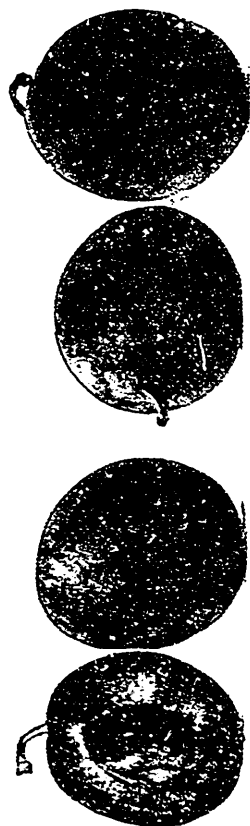


FIG. 2657. SHROPSHIRE DAMSON.

THE CANADIAN HORTICULTURIST

OCTOBER, 1903

VOLUME XXVI



NUMBER 10

SHROPSHIRE DAMSON

ORIGIN: England. A variety of the old Damsons from which class the Domestic plums of Europe are supposed to have originated.

TREE: Vigorous and very productive.

FRUIT: Small, one inch long by seven-eighths broad; form, oval; color, dark purple with thin blue bloom; stem, half an inch long, set in a very shallow depression; suture not traceable.

FLESH: Greenish in color; texture fine, melting; flavor, acid, becoming mild when very ripe; pit a partial cling.

QUALITY: Good for cooking, of no value for dessert.

VALUE: Market, very good.

FOR many years we have had this plum growing in our experimental grounds, and esteemed it of little value on account of its small size. Of late, however, it has risen in our estimation because of its value for culinary uses. For preserving, its small size is not a serious fault, especially since a plum does not need peeling and is not stoned, so that for domestic uses this plum, which has long been a favorite, bids fair still to hold a place in spite of the many new introductions. Indeed, there is a growing demand for this little plum which is not met by the supply, and we doubt not that it would pay to extend its cultivation, for it is a good shipper and could be sent to our northwest markets.

The Damsons, as a distinct race of plums, have been on record from time immemorial.

By many students of horticultural science they are believed to be the stock from which all the finer domestic plums of Europe have originated. There are several varieties of the Damsons, but the one under consideration is an old English variety and one of the favorites. A fruit grower of Northern Missouri says in the Kansas report of 1900:

"From observation, I believe that the Damson will be the best domestic plum here for profit, and for that reason I have planted more of them than of any other variety. After them are those of similar habits, and that seemingly have Damson blood in them, such as the Richland. Of the Damsons I have fifty Shropshires, fine growers, and they bid fair to bear young; also I have fifty common Damsons."

We would be pleased to hear from any readers of this journal who have had experience in growing the Shropshire either for home use or for market.

Mr. E. D. Smith, M. P., Winona, one of our foremost fruit growers and shippers, says:

I regard this as a good variety for growers to plant. There is always a certain demand for Damson plums, and I think there

would be still more if they were more widely known. It is also an excellent shipper to long distance markets, which is a feature that should not be overlooked seeing that so much of our fruit business will have to be done with distant points.

Mr. Harold Jones, our experimenter at Maitland, says:

This plum is unknown by this name in our district. The so-called Blue Damson is hardy in wood and bud, but a shy bearer. Plum of poor quality.

Editorial Notes and Comments

MR. THOS. PEART, father of our experimenter, Mr. A. W. Peart, of Freeman, Ont., passed away on the 4th of September last.

THE BRITISH APPLE market seems to be rising instead of declining, as the season advances.

PLUMS were in great demand in England this season. Some cases of about twenty-two pounds' weight have sold as high as \$2 each, while peaches in cases of three dozen have brought as much as \$3 each.

THE APPLE MARKET is in an excited condition, owing to the unusual failure in England and on the continent. Growers in Ontario ought to get at least \$2 a barrel for the fruit in their orchards.

CHICAGO is an excellent market for Canadian Northern Spy. Immense quantities are stored annually in the cold storage houses there, and held until the following spring at a temperature of 33 degrees, or in some instances 31 degrees.

BARTLETT PEARS should be held at a temperature of 32 degrees F. Experiments on this point are in progress by Prof. Reynolds, of the O. A. C., Guelph, which we will publish as soon as completed.

A FORTY POUND BOX is a very suitable package for either pears or apples; that is, a box containing 40 lbs. of fruit. For pears

the box we are using for apples this season, 9 x 12 x 18 (inside), will do; but apples are lighter in weight, and the net weight of the same boxful of them is only 37 lbs.

FOR BARTLETT PEARS we have found a half box very suitable for export, measuring inside 5 x 12 x 18, and taking the fruit two deep. These cases have netted us from 75c. to \$1.

THE PRINCIPAL VARIETIES of French pears put upon the British market are Williams (Bartlett), Glout Morceau, Beurre Hardy and Duchess.

FOR EXPORT FROM ONTARIO we have found Howell, Duchess, Bosc, Triumph de Vienne and Anjou excellent. The Bartlett is risky, but all right if landed in good condition.

A LONDON FIRM (England) says of the Bartlett pear: We certainly think that, seven years out of ten, there will be an opening here for this variety, provided it arrives clean and in good condition.

AT WALKERTON the principal varieties of pears shown are Clairgeau, Duchess, Anjou, Winter Nelis, Sheldon, Kieffer, Boussock and Flemish Beauty.

POULTRY IN AN ORCHARD is a wise provision against codling moth. Mr. Sherrington, Walkerton, has about one acre fenced off for his chickens, and the apples in this

part seem to be almost entirely free from worms. The pure bred Plymouth Rock is his favorite.

CANKER WORM is very troublesome in some parts of Ontario. Spraying with Paris green is effective only if done when the worms are very small. The best remedy is to cut strips of heavy paper, fasten one as a band around the trunk of each tree, and smear with printers' ink. If this is done in October, and kept sticky until frost, and again in April and May, the female (being wingless) will be unable to climb the tree to deposit its eggs.

THE HILEY PEACH, of Georgia, was awarded the Wilder medal at the recent meeting of the A. P. S. at Boston. This medal is given only to one new fruit each year, the one shown the committee which possesses the most decided merit.

PROF. CRAIG, speaking of "The Ideal Fruit Growers' Home," said, in part: "To secure the ideal fruit grower's home let one give attention first to the site, so that he may enjoy beautiful scenery that shall relieve the monotony of daily toil. Let the home be dignified, of simple beauty, without gingerbread ornaments, and the ideal home should be built so as to save steps. With a modern system of lighting, rural telephone and rural delivery, are we not enjoying the comforts of the city without its distractions? But what is more important is the family life within the house, the harmony that results from the expression of each individual's life with due regard to the others of the household."

TO VISIT THE VARIOUS FRUIT DISTRICTS.

IN the present issue the editor begins a series of notes on his visits to the various fruit districts of Ontario. His plan for 1904 is to seek a personal interview with the more prominent fruit growers or gardeners in some one district each month, to secure photographs of their orchards, homes and

faces, and to gain from each part of our country those pointers which seem to be of interest or profit to other sections.

ENCOURAGING TO APPLE GROWERS.

A FEW years ago many were so utterly discouraged with the low prices of apples that they were rooting out all their trees. Now the situation is reversed, and the apple is the most valuable product of the farm.

A British correspondent of the *Farming World* writes:

Canadian apple growers ought to have a successful season, for the supply of home-grown fruit in this country is extremely short. There are many orchards which will yield practically no fruit at all. This applies equally to eating, cooking and cider apples, and in many of the poorer homes the apple pudding, which is a favorite dish, will be missing from the table. Not only is the apple crop here short, but I understand that on the continent of Europe too there are hardly any orchards yielding up to the normal. This is especially the case in Normandy and Brittany, whose far-famed apples this year will not be in great evidence. A well-known cider manufacturer over here has been scouring the country for the past three or four weeks in an endeavor to buy apples, but up to the present he has not yet obtained sufficient for his requirements.

The coming season ought to begin earlier than usual for Canadian apples, while prices too bid fair to be on the upward grade.

W. Dickhuth & Sohn, of Hamburg, writ.

As the new season is approaching, we take great pleasure to inform you that our home crop of apples is a failure. It is a matter of fact that we can grow no more table apples in this country for years, but this year we are even without the cooking varieties. The heavy snowstorms just at the time the apple trees were in bloom has destroyed them. Although we shall want

our requirements from your country, nothing but the first grade should be shipped, apples quite clean, free of spots and scabs.

THANKS.

THE editor desires to thank Prof. H. L. Hutt, of the Ontario Agricultural College, for his kindness in reading proof of manuscript left for the Journal during the absence of the editor in Europe, and in adding to the Notes and Comments and to the other matter according to his good judgment: also to thank Mr. G. C. Creelman and Mr. T. H. Race, members of the editorial committee, for their kind assistance during his vacation tour.

A GOOD EXHIBIT.

OUR fruit stations sent in a very large and creditable exhibit to the Industrial this year, and yet, among so large and yearly increasing a list of varieties it is surprising how few are really desirable for any one district. The decision of the board that next year the experimenters must divide their exhibits so as to show the kinds that are valuable, separately from those that should be discarded, will make the exhibit of far greater value.

In Mr. Hillborn's collection of peaches we noticed some wonderfully fine samples of the Fitzgerald. With us at Maplehurst this peach has not equalled the Crawford in size, and, being of nearly the same season, we have not commended it very strongly. These samples, however, were so large and fine that they surpassed even the Early Crawford. The Wickson plum in his collection was larger than that shown by Mr. Mitchell, our plum specialist, but this simply shows that in Essex this plum is a little earlier and possibly succeeds a little better than it does in the County of Grey. At Maplehurst this plum is showing up grandly this season, and if, as the tree increases in size it also becomes more productive, it will be one of the finest of the Japans.

When fully ripe it is delicious eating, and in size it certainly beats them all.

In Mr. Dempsey's collection of apples from Trenton, we find, as usual, the Ontario, Stark, Ben Davis and Fallawater prominent, although he acknowledges that the Fallawater is rather disappointing in productiveness. There are over 150 varieties in Mr. Dempsey's collection, rather a bewildering lot to the novice who wants to know what he ought to plant. Next year, when separated into classes, it will be exactly what such a man will wish to see and study.

Mr. Jones, of Maitland, shows a fine collection of the hardier varieties of apples and plums. Among the apples we notice good samples of N. W. Greening, Milwaukee and McMahon White.

In Mr. Caston's collection, from Craighurst, among many other kinds we observed the Shackelford and the Peerless, western varieties of some promise. His Alexanders and Baxters were especially fine, showing them to be adapted to that section.

Mr. Huggard's exhibit from Whitby, was large, but needed such classification as will be made next year in order to be of real value.

Mr. Mitchell's splendid collection of plums from Clarkson, Mr. Pettit's extensive collection of grapes from Winona, Mr. Peart's samples of commercial pears from Burlington, and Mr. Sherrington's commercial apples from Walkerton, all alphabetically arranged, are also deserving of special notice.

The whole was under the able superintendency of Mr. W. M. Orr, of Fruitland, Ont.

FRUITS THAT WILL PAY.

THE market conditions in Ontario are changing so rapidly that it is only by the most intelligent planting and the top grafting of orchards already planted that the fruit grower can keep up with the de-

mands of the trade. Ontario is a wonderful fruit producing country, and it did not take many years for it to produce more peaches, plums and grapes than its own markets could take. This year these fruits have reached the lowest prices upon record, and in many instances the grower has received back less than cost, and has found it better to let his fruit waste than gather it. Fortunately just at this point the cold storage facilities on the ocean and the almost unlimited markets of the great northwest are affording an outlet at annually advancing prices. It will henceforth pay our fruit growers to plant only such fruits in quantity as will carry well to distant markets, and to plant sparingly of many old but tender favorites, such as early apples, early peaches and tender fleshed plums, and, where possible, to top graft old orchards of such fruits to sorts better suited to our changing conditions.

FEWER VARIETIES.

MOST of our orchards are filled with all the varieties that were offered by the agent who sold the trees; they were not planted with an expert knowledge of what the markets required, and consist of so many kinds that in making up shipments for export it is now found almost impossible to make up straight car lots of any single variety. Herein lies a great mistake, for even when neighbors combine to make shipments they find it necessary to mix the kinds and the returns are considerably lessened in consequence.

FRUIT GROWING NORTHWARD.

AN important meeting of our fruit experiment station board was held on Wednesday of the last week of the Industrial Fair in the Farmers' Institute tent. Suggestions were received from the experimenters and also from the executive of the

Ontario Fruit Growers' Association regarding the best means of extending the work. A proposal to have a testing station at Powassan brought out a discussion of the advisability of encouraging fruit growing in the sections of country lying north of the Georgian Bay and known as New Ontario. If it were wise to do this it is claimed that the station should be placed farther north, at such a place as New Liskeard, for example, which is situated on the line of the railway and in the centre of a large and growing settlement of people from Old Ontario. Some thought it foolish to encourage the planting of fruit trees of any kind in a country where the conditions were not favorable to the best success; but, on the other hand, it was pointed out that there were varieties which would succeed, and a testing station could soon find these out and thus save the farmers a great many dollars which would otherwise be wasted in buying varieties at random from travelling agents.

Finally it was decided to appoint Mr. G. C. Creelman and Mr. L. Woolverton a committee to investigate the matter and report at the next meeting of the board.

Mr. Thos. Southworth, Director of Colonization, says of the Temiskaming section: "I found things in the Temiskaming country in good shape. The towns of New Liskeard and Haileybury are growing very fast. The latter was at a standstill for several years, but owing to the building of the government railway through that point business is brisk. I counted from 30 to 40 new frame buildings in course of erection when I was there."

A HORTICULTURAL BUILDING NEEDED AT THE INDUSTRIAL.

AT the meeting of the Board of Control above mentioned, complaint was made by the secretary that the exhibit of the fruit stations was not distinct enough

from the general exhibits of fruit growers to enable fruit growers and farmers passing through to appreciate its real value.

The subject was debated with much interest, and every one concurred in the great importance of a better and more distinct installation of the exhibits of our fruit stations. One object of their establishment was to point out to planters the varieties desirable in each section, and another was to warn planters against those found worthless or otherwise undesirable. Now, if we can secure proper accommodation at the Industrial, we will be able to make separate sectional exhibits, showing in one class the varieties that may be planted with profit; in another, those desirable only for home uses, and in another those which are a failure, or for other reasons not worth planting. If each station makes these divisions, and arranges each class alphabetically, there will be no exhibit at the fair of more interest to our farmers.

Mr. A. McNeill, fruit inspector from Ottawa, was also present, and regretted that at present he could find no accommodation in the space set aside to the fruit experiment stations for his demonstration of fruit packing for the export trade. He had two assistants at work wrapping pears and apples and packing them in cases, and this exhibit was of great importance to fruit growers, but he was compelled to set it up in Machinery hall. He hoped that another year the Board of Control would be able to provide space for this.

A special committee was appointed to prepare plans for a fruit growers' building, seek a site, and report to the annual meeting of the Ontario Fruit Growers' Association, which meets in Leamington next November. In this committee the following persons represent the experiment station board: Messrs. G. C. Creelman, W. M. Orr and Prof. H. L. Hutt, and to represent the Ontario Fruit Growers' Association,

Messrs. W. H. Bunting, A. McNeill and L. Woolverton.

FRUIT GROWING IN THE NIAGARA DISTRICT.

OUR friend, Mr. W. L. Smith, editor of the Sun, has been through the Niagara fruit district, and is quite enthusiastic over its capabilities. The Armstrong orchard, at Queenston, with 1000 St. John and 1,000 Early Crawford peach trees, six years planted, is noted, with a crop of probably 8,000 baskets. This is its first year of bearing. These are certainly two of the finest varieties for our home markets, and in their season we know of no peaches to equal them for any purposes. The Yellow St. John just precedes the Early Crawford, and is over when the latter comes on. The only question in our mind about such large plantations of these excellent varieties is the limitations of our near markets, for when these are filled, some firmer variety, that would carry to some less favored district, is more to be desired. Mr. Armstrong's tomato patch of 10,000 plants is also mentioned, and is reckoned by him to yield 10,000 baskets of fruit this season! rather an enormous yield, which we should judge to be an overestimate. We referred to Mr. Armstrong's success with tomatoes a year ago, and certainly he demonstrates what can be done even with such an every day crop. He makes money out of them by marketing about a third of them in July, much in advance of other growers.

HORSE POWER VS. MAN POWER.

THE contrast between English and Canadian methods of cultivation is very marked. Elsewhere we have described Mr. Cheal's method of cultivating his nursery at Crawley, in the south of England, and how he divides his fifty acres into small garden patches, all worked by hand.

Such a method would be ruinous on a Canadian farm.

The Sun notices Mr. E. Morden's method at Niagara Falls South, by which he avoids hand labor almost entirely. He is a most thorough cultivator, and keeps his whole place under the densest cultivation with the least possible expenditure. To quote from the Sun:

Mr. Morden practices this through system of cultivation, not only in his peach orchard, but in his other plantation as well. In order to facilitate this work, as applied to grape culture, he has adopted a system that I have found applied only on his place. For the support of his grapes, he uses only one wire. This wire is not nailed to the side of the supporting posts, but on top of them. This top nailing adds to the strength of the support and facilitates removal of the wire when necessary. The trunks are kept clear to the height of the wire and the vines are festooned over the wire. They thus, in a measure, become like trees. You can pass under the wires at any point and can work about the trunks as freely as about the trunks of peach trees. With the aid of extension machinery, practically the whole work of cultivation can thus be done by horse power.

"That simple device," said Mr. Morden, "has reduced the labor of cultivating my vineyard to one-fifth what it was when I had four or five wires."

The same system is applied in his raspberry plantation. Although Mr. Morden grows the varieties of raspberries that propagate by suckers, he does not permit the plants to grow in solid rows. In planting, he sets the plants four feet apart with a space six to eight feet between the rows. Then he cultivates both ways.

PACKING APPLES.

VAN DYKE, of Grimsby, who purchased an apple orchard just when the original owners had become discouraged waiting returns, has just come in for a full crop of apples, probably 3,000 barrels of Baldwins and Greenings, and with the high prices of apples now prevailing he may nearly clear off the purchase price. Apples are now one of the most satisfactory of orchard fruits. VanDyke has made six sorting tables, on which the fruit is emptied by the pickers, instead of upon the ground, as is usual. These tables are made to fold, and have canvas tops to hold the fruit. They are about twelve feet long, and will hold about two barrels of apples at a time.

On these the fruit is emptied by the pickers in the orchard, while the packers sort them, barreling the ordinary stock and sending the extras to the packing house for boxing.

At Maplehurst we use a wooden table, which slopes toward the packer, so that the fruit will roll toward the barrel, while the extra grade is taken out for boxes. We are doing the whole of our packing in the orchard this year as fast as the apples are picked.

WEEKLY EXPORT SHIPMENT OF BARTLETT PEARS.

WE have been shipping a car a week of Bartlett pears in cold storage to Glasgow, and find the orchard packing the only place for quick handling. We did not wrap them, but packed in half cases 5 x 12 x 18, with layers of excelsior. The pickers emptied their baskets in the packing table, and the packer, with one assistant, put up about two hundred cases a day. Every night these were sent to the refrigerator car, which at the end of each week was re-iced and forwarded to the ocean steamship for Glasgow, Scotland. In the car the temperature would average about 45 degrees, but in the ocean storage about 35. In our judgment this is too high for the best results, and 33 degrees would be much to be preferred.

We give this much detail of our private business because all fruit growers have a common interest in the results of these shipments, which will in time be made public.

APPLE PACKING.

THIS work also we are doing in the orchard this season, for the labor of drawing the fruit to the packing house, which we have been following other years, is an item worth saving. We take our packing table into the orchard and move the outfit from place to place upon a light



FIG. 2658. PACKING FRUIT FOR EXPORT.

drag. The pickers empty upon the packing table, and one packer with one or two assistants can pack as fast as six men can pick. The fancy fruit is all packed in the box suggested for trial by the committee of our association at Walkerton last December, viz., 9 x 12 x 18; the rest goes into barrels, and is graded No. 1 and No. 2. These barrels and boxes are at once nailed up and marked, and, as soon as the cars ready are at once packed on board. This plan reduces the handling to a minimum, and is almost the only way to handle a large orchard in seasons like the present, when labor is so expensive and difficult to get at any price.

GROWERS SHOULD SHIP IN COMPANY.

MR. W. A. MCKINNON, chief of the fruit division, Ottawa, at a recent meeting of growers at Grimsby, emphasized the great importance of working up an export trade in tender fruits. When all the Ontario orchards come into bearing the home markets cannot possibly take it at paying prices to the grower, and it is therefore of the utmost importance that we capture the northwest markets for this province.

Ontario growers should unite in small companies at shipping points in the fruit districts and make up car lots so as to se-

cure low rats of transportation. Packing and shipping houses, run on the co-operative plan, would also work well. Indeed, this principle would also help to solve several problems, as, say, the cold storage and the orchard spraying. He instanced, as a case in point, a spraying machine, run by a gasoline engine, at Woodstock, which keeps twenty orchards thoroughly sprayed, covering a district about ten miles in length.

CARS SHOULD BE WELL ICED.

There is doubtless much carelessness in the icing of cars, and shippers should see to it that a sufficient supply is put in the boxes at the starting point. Mr. Scriver, fruit inspector from Montreal, who was present at the same meeting, said that was of the greatest importance, for a poorly iced car was harder on the fruit than no ice at all. He had examined a great many refrigerator cars at Montreal, and in many cases found no ice remaining in the boxes on arrival. He believed that 90 per cent. of the failures in the export of tender fruits was due to the badly iced cars. Mr. Scriver also drew attention to the common fault of over pressing apples in barrels. The fruit thus bruised was sure to rot, and one or two rotten apples in a barrel would make it slack.

THE HERBERT RASPBERRY.

MR. R. B. WHYTE, the originator, says of the Herbert:

"The Herbert is the best of 30 seedling raspberries fruited during the last twelve years, and after careful comparison with all the leading varieties, I can confidently say that it is very much superior to any of them. In hardiness, it easily takes first place, standing a lower temperature than any other kind. The cane is very strong and vigorous, slightly prickly, leaves large

and healthy, and has never been affected by anthracnose, or disease of any kind. Fruit bright red, somewhat oblong, the largest of all red raspberries, larger than Cuthbert or London. Flavor, very sweet and juicy, the very best for table use. Enormously productive, will bear twice the crop of either Cuthbert or London, under the same conditions. Season five or six days before Cuthbert. Holds its size well to end of season."

A VISIT TO GREY COUNTY

IT was a long ride from Hamilton via Harrisburg away up to Walkerton, the county town of Grey County, but there was a model fair in that place on the 23rd and 24th of September, and it seemed an opportune time to visit that section and take notes of progress. At Guelph we were joined by Dr. Mills and Prof. Hutt,

young men to prepare themselves to become intelligent, educated and successful farmers.

THE FAIR AT WALKERTON.

The directors and officers were most active in their efforts to make this fair a grand success. The children from all the neighboring schools marched to the grounds to the music of the bands, and in spite of the usual rain accompanying a fair, there was a large attendance of visitors. One great lack at Walkerton, and at nearly every county town, is suitable and attractive fair buildings and their surroundings. The grounds are barren and uninviting, and the buildings most cheerless and often too large. No paint is ever put on them, inside or outside, and so ugly are they that no fair manager, backed up by however active and industrious a directorate, and however much aided by a patronising government, can ever work out a model fair to his own satisfaction or to that of the public. The buildings should be painted inside and out to begin with, and then the grounds about them should be planted with groups of shade trees and shrubbery as to be inviting as a park. Such a place would invite both people and exhibits and make the work of the officers much more easy because of the greater public enthusiasm.



FIG. 2679. MR. A. E. SHERRINGTON.

and although the train was late, and we did not reach Walkerton until after 9 o'clock, and the public meeting in the town hall had already been going an hour, yet all three were called upon for addresses. Following a fine address on "The Home," by Miss Maddock, Dr. Mills gave a most vigorous and rousing address calculated to arouse the

THE FRUIT EXHIBIT.

The prize list for fruit was a limited one, including only about a dozen and a half varieties of apples, five varieties of plums, one of grapes, and no named varieties of pears, peaches or quinces. Perhaps the number of varieties of apples was large enough if it really included the most delicate ones for the district. They were Spy, Baldwin, King, Golden Russet, Greening, Alexander,

Twenty Ounce Pippin, Mann, Canada Red, Colvert, Rox. Russet, Snow, Maiden's Blush, St. Lawrence, Ontario, Swazie, Ribston and Tallman.

APPLES TO PLANT IN GREY COUNTY.

Now, in planting apples in Simcoe, Huron, Grey or Bruce, we would be inclined to omit several of these, as for example the Golden Russet, because not sufficiently productive. At our Huron station this apple has proved regularly unproductive, even in alternate years. This year only one side of the trees, and in some cases only certain limbs are fruiting; besides, the small size of the fruit counts against it for a first-class export apple. Then the Twenty-Ounce Pippin, or Cabashea, is most unproductive everywhere. It is a good seller, but it is too poor in quality for home use, and yields too little fruit to make it profitable for market. Snow, too, is unprofitable in the county of Grey, be-

cause of the scab; while the Maiden's Blush is only worth growing for ornament. In place of these we would suggest Gravenstein, Wealthy, Blenheim and Crimson Pippin.

THE BLENHEIM ORANGE.

"I think," said Mr. Whitehead, "that the Blenheim is one of my most profitable varieties. I have three trees in my orchard twelve years planted, and this year I estimate the crop as at least twenty barrels."

"I have a different story to tell," said Mr. Elford, of Huron County. "I have five or six trees twenty years planted, and I have never yet had two barrels off a tree in any one season."

"Well," said the writer, "I have great faith in the Blenheim; it is one of the best export apples and much wanted in Great Britain; has a good reputation, which is worth considerable even to an apple. It is



FIG. 2060. MEETING OF FARMERS AND FRUIT GROWERS AT SHERRINGTON'S.

clean from blemishes, so that every apple on a tree goes into the barrel. I intend top-grafting a number of trees in my orchard to the Blenheim."

APPLES ABOUT WALKERTON.

The general report was that a fair quantity of apples would be harvested, but that the quality was below the average. The Greenings were much spotted, and indeed most varieties would cull out badly. Buyers were offering \$1.00 a barrel for the apples picked ready for packing.

There are not many large apple orchards in the vicinity, most of the apples being grown by farmers in small orchard plots. Perhaps the largest was that of Mr. Shaw, of seventeen acres. "I have," said Mr. Sherrington, "been buying apples hereabout for nine years past and know the orchards well. One year I paid out \$4,000 for 22,000 barrels, which gives you a fair idea of our apple crop in this section."

CO-OPERATIVE ORCHARDING.

"We have formed at Walkerton what we call the Lake Huron Fruit Growers' Association," said Mr. Sherrington, "and I have great confidence in its success. We meet monthly for the discussion of methods, and for business plans. In a business way our scheme is to work together in buying packages and in shipping, leaving the details to a manager, to sell at the shipping point at a definite price f. o. b. Last year we put up 1,000 boxes of Duchess apples for export. Now we are receiving orders from the Northwest, and no doubt that will be our best market." Here Mr. Sherrington pulled from his pocket some letters, in which he showed orders from Portage la Prairie and other points for three carloads of the Lake Huron brand of winter apples.

"We have," continued he, "about forty members of our association, and are having applications for membership every day.

Each member packs his own apples according to the standard of the association; his own name goes on the packages; and, if they stand inspection they are shipped out under the association brand, otherwise they are rejected entirely."

OUR FRUIT EXPERIMENTER AT WALKERTON.

In Mr. A. E. Sherrington we have secured a painstaking careful experimenter, whose work is much appreciated in the Lake Huron district. This man has had a singular history, and his indomitable energy and wonderful perseverance have combined to enable him to overcome tremendous difficulties and attain success in his vocation. Born in a log house in Peel township in the County of Wellington, of the second white family that settled in that part, he says that in his early years he often saw no white face for six months at a time. It was a life of toil, with little opportunity for school; just a little in the winter months and then at work as soon as the snow went off. At the age of fourteen his father's death left the boy in full charge of the farm, and he did not shirk his duty or his responsibility, but himself did all the work and shouldered the whole management until he was twenty-six, when he left home and struck out for himself. First he hired with a good farmer near Berlin, then with another near Woodstock, when he rented a farm for himself near the latter place and remained on it three years. In 1883 he bought one hundred acres near Walkerton, but having an ambition for fruit farming he disposed of the farm, and about twelve years ago he bought seven acres near the town of Walkerton, on which he now resides. Recently, since he has taken up our experimental work he has added three acres to his plot, making about ten acres in all, which he keeps under excellent cultivation. His apple orchard is well pruned, cultivated, and thoroughly sprayed, and his experimental plots of rasp-

berries and commercial plums is full of interest to visiting fruit growers. As side industries Mr. Sherrington has a apiary of about fifty hives, and a poultry yard with about 100 thoroughbred Plymouth Rock hens, of which all the eggs are sold for setting. With such care and such industry, ten acres is enough to yield a good income, better than many men take from ten times that acreage.

Such men are valuable in every community. They have gained in life's school an education that cannot be got from books.

and their fellow men, seeing how they manage their own affairs, have confidence in them with regard to public matters. So in the case of Mr. Sherrington, his fellows have elected him to their township council, made him superintendent of the fair, organizer of farmers' institutes and fruit growers' associations, judge at fairs, and many other positions of usefulness. We count ourselves fortunate in securing his services in testing fruits for the general good.

THE KING APPLE.

THE King is one of the favorite varieties of apples in the market, but unfortunately is so shy a bearer in its own roots, that is is not at all profitable. It has, however, frequently been noted that by topgrafting it on any vigorous stock it becomes much more prolific.

The Fruit Division, Ottawa, invited correspondence upon this subject, and has received some valuable information. Mr. C. L. Stephens, of Orillia, has the "King" topgrafted on "Duchess," and finds that its bearing qualities are quite satisfactory. Mr. Wm. Read, of Jarrat's Corners, has twelve King trees grafted on Duchess, and reports equally good results. Mr. Judson Harris, of Ingersoll, has an orchard of two and one half acres, the crop from which for the past eight years has never brought him less than \$500. Many of these trees are Kings

grafted on Russets. Mr. Robert Murray, of Avening, has a number of King trees on their own roots and others grafted on Tolman Sweets, and notes that the top grafted trees are the only ones that give him paying crops.

The experience of these growers and many others goes to show that it would be a very profitable piece of business to topgraft at least some of the early apples to be found all over Ontario with Kings. It is an apple that exactly fills the bill as a fancy market variety, as it is of excellent quality, color and size, and well known in the English market. If its only defect, want of productiveness, can be cured by the simple method of topgrafting, it should prove a boon to many people who have vigorous acres of undesirable varieties.—*Kincardine Reporter*.

ENGLISH HORTICULTURAL NOTES

BY THE EDITOR.

IT was no small privilege to visit Hampton Court and see that immense Black Hamburg grape vine which is famous the world over, and to have the old gardener, Mr. Jack, point out its characteristics. The old man has been nineteen years in the service, and now is pensioned, with the vine as his special care.

"How large is the vine in circumference?" we enquired. "At one foot from the ground it measures four feet."

"I have heard that you sometimes take one ton of grapes from it in a single season. Is that true?" "Possibly it has yielded that much in a single season, but I

do not permit it as a rule. It often sets about 3,000 bunches, but I remove about half of them to economise the vigor of the vine."

The great Wisteria at Hampton Court was quite as remarkable as the grape vine. It was brought from China about 1818, so that it is now over 80 years old, and probably the first one ever introduced into England. It now covers a wall thirty feet long and at least twelve feet high, and measures six feet in circumference around the base. It was in full bloom when we saw it, and made a magnificent display.

The avenue of Wych elms, probably planted by Cardinal Wolsey, who built Hampton Court in 1568, is another horticultural curiosity. These trees are annually pruned in such a way that they never increase in height, having once arched the pathway.

It is not quite clear, says the *Gardening World*, why the avenue of wych elms, with their interlacing branches, should have become known as Queen Mary's Bower. That it was formed prior to the building of the new state rooms there can be no doubt, for Evelyn, in an entry dated June 9, 1662, says: "The cradel wolk of hornbeame in the garden is, for the perplexed twining of the trees, very observable." Evelyn was mistaken as to the kind of tree with which the avenue or bower was formed. The branches are no longer allowed to interlace, but are annually pruned in the manner shown in the accompanying illustration. The growths, however, meet during the summer, and form a delightfully cool retreat. The walk is one hundred yards long and twelve feet wide, and the trees are twenty feet high.



FIG. 2661. AVENUE OF WYCH ELMS AT HAMPTON COURT.

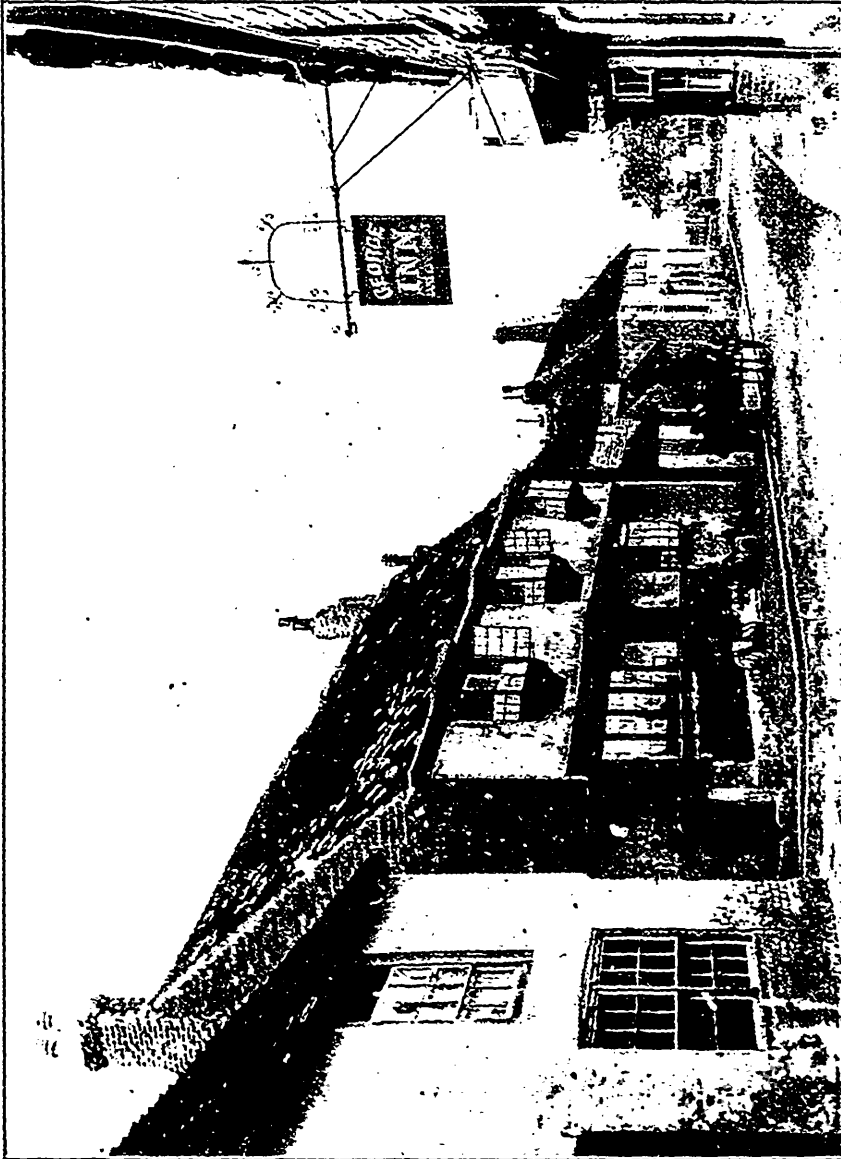


FIG. 2662. IN RURAL ENGLAND: THE VILLAGE INNS. . .
A view in the Village of Alfriston, showing at the right the "George Inn" and opposite the "Old Star Inn," a hostelry
of local repute.

The great flower show of the Royal Horticultural Society in the Temple Gardens was visited by us on the 25th of May, and truly the display of roses, azaleas, rhodendrons, orchids, gloxinias, tuberous begonias, caladiums, cannas, sarracenias, etc., excelled anything we had ever before seen.

We took notes of a great many wonderful collections, but it would be unfair to mention them here without giving a complete list, and that belongs rather to a florist's trade journal than to our pages. Some idea of the comprehensive nature of the exhibits may however be imagined when we note that John Waterer alone showed 42 varieties of rhodendrons, a display that can be better imagined than described. He pointed out to us one which he esteemed his finest, namely, the Pink Pearl, which was truly superb.

An interesting display of potted fruit trees in bearing was made by those celebrated horticulturists, Thos. Rivers & Sons, of Sawbridgeworth, Herts. Mr. Camp, who was in charge, said the firm had now four hundred acres in fruit and fruit trees. We noticed among his novelties shown, the Peregrine peach, similar in appearance to the Alexander, but a free stone; the Early Rivers cherry, a sweet black variety of about the season of Tartarian, but a surer cropper and larger; the Frogmore, a Bigarreau, earlier than Napoleon, better in flavor, and more tender, counted his best white; and two special varieties of plums, the Early Rivers, his earliest, and the Monarch, his latest, and these he counted the most profitable for the orchard.

The following note on the show, from the *Gardeners' Chronicle*, will appropriately close this hasty sketch of what is known in London as the Temple Flower Show:

Delightful weather, a magnificent display of flowers, and a very large attendance of visitors, marked the first day of the sixteenth annual show of the Horticultural So-

ciety opened yesterday in the Temple Gardens. While, on the one hand, the Benchers had liberally given up the whole of their historic lawns for the occasion, the society, on the other, had rearranged their tents, and economised space in other ways, with the result that, though the gardens were thronged from morning to evening, the crush experienced in previous years was distinctly lessened, if not altogether done away with. Tents 1, 2 and 3, for instance, instead of existing separately, had been made into one arcade, with an obvious economy of room and improvement in ventilation, though the alteration, not being accompanied by a like rearrangement of numbers, was somewhat of a snare to those who did not use their catalogue with close attention.

Entering the first canvas hall from the embankment, the visitor came upon a gorgeous bank of tulips, tropical in their splendor, and making the early English roses on the left of the way look pallid by comparison. After the tulips were marshalled Cape primroses, a comparatively new flower, which growers hope may presently take its place as a summer bedding plant, and following these again Scotch pansies, and begonias in fervid scarlets and yellows, outshining everything in their neighborhood. On the other side of the tent the earliest arrivals, who alone enjoyed much liberty of movement, found some relief from all this floral brilliancy in practical, if unexpected displays of such useful things as peas and carrots, melons and cucumbers, all of which, for some reason, were in show between Messrs. Cannell's flaming cannas, cañi flowering as grandly as though they were in their native Mexican forests, and a hundred other beautiful things from the rich stores of the modern horticulturist. A noticeable exhibit in tent 4 was that of the heaths shown by Messrs. Balcuin, of Hastings, an unassuming stall, but commanding its group of admirers all day. At one end

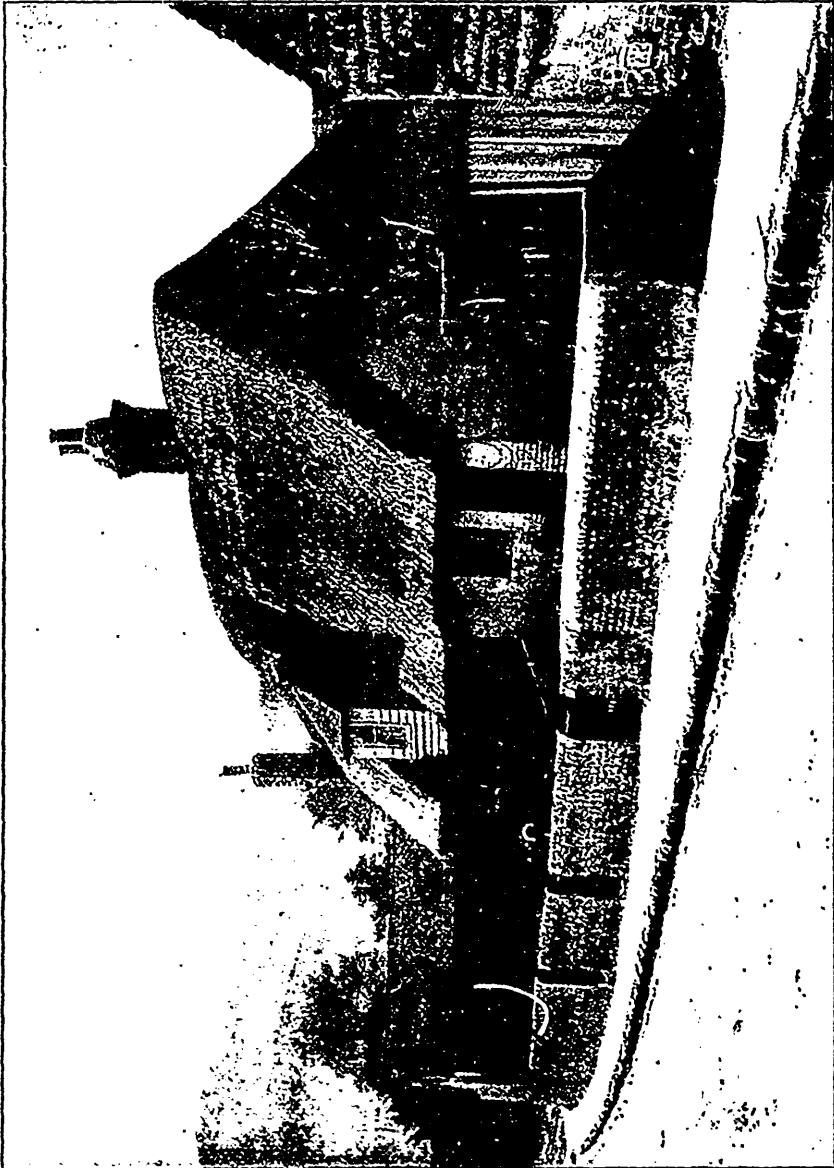


FIG. 2063. AN ENGLISH COTTAGE.

of tent 5 Mr. C. Turner had an immense assortment of growing roses, fragrant and delightful, if the individual blooms were not quite what will be looked for a little later in the season. The other extremity of the enclosure was occupied by an equally impressive display from Messrs. Paul's nurseries, before which an almost impassable throng of admirers of the queen of flowers paid homage until the exhibition closed for the day. All the central stalls here occupied by orchids, while flanking them were azaleas in a hundred delicate shades between coral-red and primrose, fine foliage plants, and banks of clematis, a flower which, either as a creeper or bedding subject, appears to improve every season.

Outside, under the plane trees, Messrs. Sutton possessed a pavilion all to themselves, the things shown, especially calceolarias and gloxinias, being very fine, in

spite of a trying season and absence of sunshine. On their vegetable benches Messrs. Sutton had several plants of each kind in actual growth, the tomatoes and cucumbers, being trained in an original manner along the ceiling of the pavilion, while the fruit hung down and gave a most natural touch to the exhibit. Potatoes were shown in ornamental boxes, one side of which had been removed and glass substituted, thus enabling the tubers to be seen growing in the earth at the root of the plant. Messrs. Barr's pigmy trees in pots, from ten to a hundred and fifty years old, were very wonderful, and apparently very healthy; while several miniature representations of the popular rock-garden, with its special plants, claimed much interested attention. The show remains open until to-morrow evening, and is undoubtedly one of the best the society has held in the Temple.



FIG. 2664. AN ENGLISH HOME.

THE MANITOBA FRUIT MARKET.

ON Saturday evening, August 29th, a fruit growers' meeting was called at Grimsby to meet Mr. Philp, fruit inspector at Winnipeg. A letter was read by Mr. W. A. McKinnon, addressed to the Dominion Minister of Agriculture by the Winnipeg Fruit Exchange, in which the fruit dealers denied the accusation that any preference was given to California shipments, and asked that Mr. Philp be sent to Ontario to explain to the packers just what they needed in order to make the trade a success.

METHODS OF PACKING.

Mr. Philp gave a very interesting and instructive talk, and to begin with, compared California and Ontario methods as to packing a car. No baskets are used for these distant shipments in California but all fruit is put in boxes and held firmly in place by strips. The fruit thus put up and packed arrived in Winnipeg in perfect condition, and naturally brought higher prices than Ontario fruit in baskets. These latter are, in Mr. Philp's opinion, entirely unsuited to use for long shipments, because so frail. Sometimes a refrigerator car comes to Winnipeg from Ontario with fruit fourteen tiers high, altogether too great a weight for the bottom baskets, which often give way, and the fruit is, of course, ruined. Is it any wonder that Winnipeg fruit merchants prefer California or British Columbia fruit, when it arrives in so much better condition?

Then, too, all California fruit comes wrapped with paper. "I never saw," said Mr. Philp, "a box of pears or peaches from California without the fruit being wrapped in paper. This prevents skin blemishes from chafing, and seems to help the appearance."

EARLY APPLES.

Early apples, too, would do well in the west in Mr. Philp's opinion. He quite approved of the writer's plan of packing in the orchard as fast as gathered, so that the fruit could go direct from the tree to storage. The common practice in Ontario of leaving apples in heaps in the orchard for days, and perhaps weeks, is a great mistake and should be avoided. If boxes are used it might be well to adopt the British Columbia size, which is 10 x 11 x 20 inches, a little larger than the box in use this year in Ontario.

ONTARIO SHOULD COMPETE.

Winnipeg fruit dealers, said Mr. Philp, are anxious for Ontario fruit. They have no preference for California fruit except because of the better condition in which it arrives. You fruit growers in Ontario must take a little more trouble with your packing. Wrap your pears in paper, put them in boxes, and then pack your car in such a way that there will be no moving of the boxes when the car is shunted. The order price for good pears in the Northwest is about \$1.00 a box, and for pears it averages about the same. These latter come in from California in square crates, containing four square baskets, holding about five pounds of plums or grapes each, or about 20 lbs. to the crate. A square of paper is laid between each layer of plums, and in this way the fruit reaches Winnipeg in good order and brings about \$1 a crate.

Two years ago, said Mr. Philp, I was in Edmonton, a city of the Northwest, second only to Winnipeg in importance. I was surprised to find that there were no Ontario apples offered for sale—not a barrel could be traced to this province during the whole season of 1901; all the apples on sale in Edmonton were in boxes from British Columbia.

AMERICAN POMOLOGISTS

THE Boston meeting of the American Pomological Society, held September 10-12, was a success in every way except that of attendance. The excellent program of this ancient, honorable and eminently progressive association deserved larger audiences, had there been only the city of Boston to draw from. As it was, many States and Provinces were represented. Among the Canadians were C. R. H. and Arthur Starr, and Prof. Sears, of Nova Scotia; Mr. Craig and Mr. Jack, of Quebec.

A most interesting feature was the series of five-minute speeches at the evening meetings, particularly that of Friday, when "Ideals" were discussed. Many speakers took part, and the ideal raspberry was dealt with by Mr. M. A. Macoun, of Ottawa, the dessert apple by Prof. VanDeman; the amateur pomologist by Mr. W. A. Taylor. The ideal fruit growers' home, his children, their education and their environment, were other subjects ably handled by speakers who had given time and thought to their work of "boiling down" ideals.

The four-year-old committee on naming fruits presented a carefully worded report, laying down important principles to govern official nomenclature. Names are to be as brief as possible, possessives are to be discarded, along with such general terms as "pippin," "pearmain" and "rareripe." Rights of originators of new fruits, and of the districts or sections of origin, are to be respected so far as the general interest will admit; but having once formally published the name of a variety, its originator has no further authority over it, and no more right to change the name than any other person. A variety should not be named while it is

still in the experimental stage, but only after it has been successfully propagated.

Numbers should be used only during the preliminary or test stage, to be exchanged for a distinctive name when the variety is established on the market.

Some discussion arose over the question whether an owner should have the absolute right to give a new variety its name, or whether, if quite unsuitable, such name should be refused recognition.

At Professor Waugh's suggestion the committee was continued and empowered to make minor changes in its report as presented.

The report of the "ad interim" committee on the Wilder awards was equally interesting, and affirmed the principle that no award should be given to a new fruit, no matter how excellent, which had not been propagated and successfully grown elsewhere than in its native place. In this connection it may be mentioned that a medal was awarded an exhibit of apples brought by Prof. Craig's brother from the homestead at Abbotsford.

Prof. Bailey, of Cornell, delivered a stirring address on the importance of the common school, on which, he said, the future of the country is based, and on the broadening, elevating influence of "mature studies" on the mind and life of the child.

Prof. Powell spoke on the relation of refrigeration to the fruit industry in securing an even and widespread distribution and avoiding the extremes of over-supply and scarcity.

Prof. Waugh dealt with the judging of fruits by scales of points, and Mr. W. F. Taylor claimed the support of all delegates in securing the best display of fruit ever

collected for the St. Louis exposition next year.

"Fruit Inspection and the Export Trade," was the subject of a paper read by W. A. MacKinnon, chief of the Fruit Division, Ottawa. This led to considerable discussion, to the appointment of a committee, and finally to a resolution recommending that the federal government be asked to

pass legislation similar to the Canadian Fruit Marks Act. This is a high, but well-deserved tribute to the success of the measure as operated by our Department of Agriculture.

Election of officers: President, J. H. Hale, So. Glastonbury, Mass.; Secretary, Prof. Craig, Cornell.

A HOPEFUL OUTLOOK FOR THE APPLE MARKET.

CANADA has unquestionably a large crop of apples, notwithstanding the fact that in some sections there is a falling off in the supply as compared with that of last year. For instance, in the St. Hilaire district it is estimated that the yield is not over 15,000 barrels, against 40,000 barrels last year. On the Island of Montreal, however, the crop of Fameuse is very large, and remarkably fine in quality, finer, in fact, than for the past ten years. In Ontario there is a big crop of winter fruit; but west of Toronto there will be quite a lot of seconds. East of Toronto the quality is generally fine, and the yield good. Not only have English buyers been surveying the situation, but French buyers are also here, for their share of the crop; so that the prospects at present are that Canadian apples will not go begging a market this year, providing, of course, that too high prices are not demanded by growers. A considerable portion of the fruit has been contracted in the west at \$1.00 to \$1.25 on the tree, and in some instances \$1.50 has been paid for fancy red fruit. Receipts are light, except for those local grown, which are plentiful. Owing to the glowing reports recently received from British markets there are strong inducements for shippers to push forward their fall goods, the early shipments having netted them from \$1.50 to \$3.00 per barrel as to quality, ac-

ording to the statement of the principal of a well known English house. In this market choice St. Lawrence, Alexander, and fancy red fruit has sold at \$2.25 to \$2.50 per barrel, and ordinary fruit, such as Duchess, and green summer varieties, \$1.50 to \$2.00, and culled stock \$1.00 to \$1.25. Winter apples are going forward pretty freely from New York State, especially from the Hudson River districts, consisting of Greenings, Baldwins, Kings, and other winter varieties, which is considered pretty early, and before the fruit has fully matured. Remembering the disastrous results of former seasons through exporters paying high prices, on the strength of a short crop in Europe, these operators are exercising a good deal of caution in their forward purchases of winter fruit, and several of our largest buyers are refusing to pay over \$1.25 for the fruit. Barrels are scarce this year owing to the big demand, and prices have advanced to 35 cents, and as high as 38 cents has been paid in some instances. For week ending August 29, the shipments of apples from Atlantic ports were 29,907 barrels, against 26,686 barrels for the same week last year. The total shipments for the season to the above date were 57,389 barrels, as compared with 36,952 barrels for the same period last year.

—*Montreal Trade Bulletin.*

HANDLING THE APPLE CROP

SOME timely and valuable advice on the selling, picking and grading of apples is given by Mr. W. A. MacKinnon, chief of the Fruit Division, Ottawa. Every one interested in the growing and marketing of apples should write for a copy of Mr. MacKinnon's bulletin on the "Export Apple Trade."

SELLING THE CROP.—When the grower is not also an exporter he may sell the apples in one of two ways, either at so much per barrel or at a lump sum for the entire orchard. As buyers often make their contracts long before picking time, either method involves consideration of the probable market price during fall and winter, which will be regulated by the total supply and demand, influenced too by changes in the quality of the crop. When to this uncertainty we add the difficulty of estimating months in advance the total yield of an orchard, subject to all changes of weather, to drought, hail and wind storms, the unbusiness-like character of bargaining "by the lump" is apparent. Whichever party gains an undue advantage, the trade suffers from this as from any other kind of gambling. The system was strongly condemned by the National Apple Shippers' Association, and our Canadian buyers describe it as an unmixed evil. Surely no more need be said to induce both buyers and sellers to abandon such guesswork, and to buy and sell by fixed standards of measure.

PICKING.—All apples should be carefully picked by hand, with the stems on, and without breaking the skin or bruising the fruit in any way.

As a general rule it is advisable for growers to harvest and pack their own fruit, whether they eventually sell it on the premises or ship to foreign markets. In either

case it is a great advantage to the seller to know exactly the quality and variety of the fruit in every package. It is a still greater advantage to have each variety picked at just the proper time. No wholesale buyer is able to have his men arrive at each orchard just when the apples in it are ready. The result is that every season a great many orchards throughout Canada are picked either too late or too early. Fruit picked too early may keep, but is apt to become tough and tasteless; if picked too late it will not keep, as the process of decay has already begun.

TIME TO PICK.—Tender varieties should not be allowed to ripen on the trees, or they will not carry well. Certain others, sometimes styled "winter varieties," such as the Baldwin and Spy, will gain in color and flavor if left on the trees as long as the frost will allow, besides being less liable to spot and mould during storage. It will pay the farmer well to pick his own fruit and see that this first step in marketing entails no needless waste.

Moreover, all varieties of apples are not ready for picking at the same time, even if destined for the same market; and some early varieties should have more than one picking to get all the fruit at the proper stage of maturity. Only the grower is in a position to watch his orchard and harvest the crop to the best advantage, and it is the grower who loses when he entrusts this task to another, for buyers are certain to allow for shrinkage from this cause. Another loss to the grower arises from carelessness of hired help, who often injure trees by breaking limbs and fruit spurs.

REMOVAL OF "DROPS."—Before any fruit is taken from the trees, every apple, good, bad, or indifferent, should be cleared off the

ground and carried away, to be used for feeding stock, or for any other purpose for which they may be fit, but not for export. Similarly, apples which drop during the picking process should be kept by themselves. We must give the fruit a fair chance from the start; wormy, rotten or otherwise diseased apples spread contagion, and bruised or defective fruit will not pay for labor, heavy freight charges and commission.

LADDERS AND BASKETS.—Step-ladders may be used for getting at the lower limbs, and long point-top ladders for the upper branches; the baskets should be small enough to turn easily inside a barrel, and so shaped as to allow the apples to be turned out with a gentle, sliding motion. In picking, care should be taken to avoid breaking off the fruit spurs, which the promise of next year's crop.

GRADING.—Grading always pays, whether the crop be light or heavy. When the wormy, bruised, mis-shapen and spotted apples have been removed, the following qualities should be apparent in the higher grades. (1) Uniformity in size. (2) Uniformity in color. (3) Freedom from defects.

Two grades will usually be found sufficient for export, and both of these should be perfectly free from insect or other other injuries, the second being inferior to the first only in point of size and color. All the apples in one grade cannot be uniform in size, but the apples in a single package should be so, for the fruit will be viewed and sold by the package.

It may well happen that a third grade, exclusive of culls, will be found to consist of fair marketable fruit, which the grower feels disposed to export; but this grade, lacking any special features of excellence and showing a greater percentage of waste, often eats into the profit earned by the finer fruit, besides reducing the general reputation of the shipper's brand. Much better average results are likely to be obtained in local markets or from evaporators.

The merits of mechanical graders on the market from time to time should be carefully investigated by all whose shipments are large. A really good and rapid grader will effect a great saving in time and money, and produce a wonderful difference in the appearance of the fruit when each size is placed in packages by itself.

The expert women who grade French fruit for market perform the operation without mechanical aid. A few days' practice with measuring rings is sufficient to train the eye so that the fruit is accurately graded within a quarter of an inch. Many who are attempting to grade by hand will find that the use of a piece of shingle or other light wood, in which holes are cut measuring two and a quarter, two and three-quarters, three and three and a half inches respectively, will be of great assistance in this work. By testing an apple now and again the packer will soon become expert in determining the size without the use of the testing board.—*Department of Agriculture, Ottawa.*

THE FAILURE OF THE FRUIT CROP IN ENGLAND.

THE Gardening World publishes following report of the English fruit crop, which is of especial interest to us in consideration of the abundant crops in Ontario:

Whatever room for uncertainty there may be in the case of field crops generally, there is no doubt now as to the fate of the fruit harvest. To take one or two Midland reports, market gardeners in the Cookhill

district—a centre which supplies a large portion of Redditch and district with garden produce—have a very poor outlook for the approaching autumn and winter. Pears and plums cannot be obtained at any price, and only in a very few instances, where the fruit gardens and orchards happen to be sheltered, is there anything like a medium crop of apples. Soft and stone fruit round about Evesham have turned out failures; so have apples. In the Kineton district fruit “is a general failure.” In the Cotswold country the prices asked for all kinds of garden fruit are proof of the scarcity. A placard up in one Cotswold town offered 4½d. per lb. wholesale for black currants, and in another place 9½d. retail was asked for plums, as attested by the *Midland Counties Herald*. Apples and pears suffered badly through the frosts of May.

In Worcestershire farmers are concerned in the failure of the apple crop, for there are good apple orchards on most farms. Apples are a very poor crop indeed, and there will be a shortage of cider fruit for a second year in succession. Even in famous cider districts now it is hard to obtain a good cup of cider, and the make this season must of necessity be limited. As many farmers in the Vale of Evesham say that they cannot get laborers to work for them in the hayfields without a very liberal allowance of cider, the short supply is a matter of some importance.

The general scarcity of home-grown fruit amounts, it is said, almost to a famine in the Greengage and plum-growing districts of Southwest Cambridgeshire. So complete was the destruction of the crops by the spring frosts that in some orchards there is absolutely no fruit, while in others

two or three on a tree is all that can be seen.

Only two years ago, of Greengages alone the consignments from the villages of Meldreth and Melbourn amounted on two days to 30 tons each, and one week's return was 140 tons of Gages. For the occupiers of small homesteads, with orchards attached, of whom there are a number in the villages, it is a serious loss. In a fruitful year an orchard will pay nearly the whole year's rent of a homestead. But this year it will mean £100 rental for a house worth in itself £20, and no produce from the orchard. As a rule, orchard land which is fairly planted will make about £10 an acre rent, which is a very good thing for the landlords, and also for the tenant in a good or even average year.

In the circumstances it is more than likely that the year will see a more than usual quantity of blackberries marketed. Unlike the cultivated fruit, these wild berries promise very well. There is a growing demand for them even in ordinary years, and as it is they must inevitably be called upon to supplement the poor garden and orchard crops. The bushes bear profusely for two months. This ensures successional supplies for marketing, and gives the blackberry an advantage over the strawberry and currant, whose fruit comes on with a rush and exhausts itself in the course of a few days. Large, evenly graded berries, put up in punnets for sale, can be disposed of by the ton at values ranging from 4s. to 6s. a dozen pounds wholesale. It has been prophesied that they will be retailed this season at 9d. and a shilling a punnet, and even then they will not be unduly dear at the price.

THE HAIRY VETCH.

AFTER seeing the hairy vetch grown in a small way for two or three years, I have concluded that it is bound to become one of the most important of our leguminous crops. In this latitude it may be sown in September or October, and cut for hay in May, thus giving ample time to follow it with a corn crop. I cannot say how much hay it will yield per acre, as practically all with which I have dealt has been saved for seed; but I do know that it will grow four to five feet high on good land, and this means that it will yield enough to merit attention.

Analyses of the plant show that it is very rich in protein, and anything that will help to balance the usual excess of the carbonaceous elements in our rations is undoubtedly needed by most farmers. For hay, it should be cut when in full bloom. If sown alone it will be hard to handle, but when sown with equal parts of wheat or oats, it is readily managed.

As a cover crop it is especially valuable, furnishing pasture in both fall and spring, and adding large quantities of nitrogen to the soil. Some soils, it is said, must be inoculated with the bacteria which produce the nodules on its roots before the vetch will grow well; but in my experience this has never been necessary. It grows well on a variety of soils and under widely different

conditions. It seems to be far less particular in this respect than crimson clover. Where a few seeds were dropped in a pasture, they came up and grew readily; and the Arkansas Experiment Station recommends it for sowing on Bermuda sods, the two furnishing pasture nearly all the year.

Owing to the high price of the seed at present, most farmers will probably find it unprofitable except for seed. We sow it at the rate of one-half to one bushel per acre. It is cut when the bulk of the seed seems ripe, and threshed in an ordinary grain thresher. It will yield from 6 to 10 bushels per acre; and the latter figure may be exceeded on good lands. If the seed is wanted pure, it must be sown alone; but this means some extra labor in handling. It will reseed itself when allowed to ripen, one piece of land which was sown only once having produced two crops of vetch and one of corn, and having a good stand of vetch growing on it at present.

In all the southern half of the country, winter cover crops are a necessity if the land is to be improved, and for this purpose I know of nothing better than hairy vetch. This, together with its value for hay and pasture, is my reason for the opinion with which I began this paper.—*Country Gentleman*.

HOW TO HANG A HAMMOCK.

THE ideal way to hang a hammock is to place it six and a quarter feet from the ground at the head, and three and three quarters at the foot. The rope that secures the head should measure about one

foot (it is better to be less), and at the foot about five times that. The object of this is to keep the head comfortable, by being nearly stationary, while the lower part of the hammock will swing freely.

FALL TREATMENT OF VINEYARDS.

DURING the picking season the careful grape grower will make frequent trips over those portions of the vineyard that are supposed to be cleaned up. The dense foliage often hides a few trays of good grapes as the crop is being gathered, which would be spoiled in a few days. All the empty trays or picking boxes left in the field should be kept picked up; the picking standards used to raise the tray from the ground in picking should be promptly repaired and put under shelter for another season's use. By keeping them clean and dry adds years to their usefulness and makes a much more suitable receptacle for the fruit, to say nothing of appearance, a factor not to be treated lightly.

Tillage should be such that leaves the surface slightly higher along the row, and sloping toward the center between the rows. This will have a tendency to run off all surplus water and keep it from settling around the vines during winter. Plowing the vineyard after the crop has been harvested is not to be recommended. The season's growth is finished. No possible good, and only harm, can come from cultivation, which converts the soil into a sponge, thus holding every particle of rainfall, when it does more harm than good. Cultivation should cease by August 10 or thereabouts, allowing the soil and roots to remain undisturbed until next spring.

At the last cultivation it is advisable to sow a cover crop, to hold the soil and keep it from washing and leaching, catch and retain snow, as well as protect the soil and roots from sudden changes of temperature. If weeds are making a rank growth during the fall, cut them before the seeds have developed.

There may be advantages that would overbalance the ill effects of fall plowing, such as covering up the rotted grapes; thereby getting rid of part of the fungous

spores contained in them, which would develop more rapidly on the surface and increase the amount of rot another year. During the picking and packing season care should be exercised as to the disposal of the rotten grapes. Destroy every sign of a diseased fruit.

Some vineyardists have a habit of leaving the vines until spring before trimming. We always prune as soon after the leaves fall as possible. However, it's better to wait until after a few heavy freezes. This will dry up the sap and make it easy to distinguish immature growth. We use mostly the *Kniffin* system, or what I consider a modification of that method. Whatever system is followed, it's always safe to advise observing the growth of the previous season in order to determine if any change is to be made. After the vines are trimmed see that they are loosened from the wires. The material used in tying may cut into the wood another year if it is left, also damage may be done by heavy snow dragging the canes down over the wires. Pull the surplus wood into the middle between the rows. In doing this, it's best to pull against the posts. If possible, draw out and burn the brush in the fall, saving this time for other spring work.

A pole about two inches in diameter and 12 or 14 feet long is used to draw out the brush. Attach a strong wire, say 5 feet from the large end, letting it extend a little farther than the end, to hitch the horse to. I like to review the experiences of the season after the crop has been harvested, and fix in my mind anything I have learned; or better yet, take notes during the entire year. In this way any change I wish to make, any new plans I may wish to introduce, is not forgotten. Otherwise, it might be thought of only when I see my mistake, and too late to put it into execution.—*American Agriculturist*.

THE DELICIOUS GRAPE

RECIPES FOR MAKING JAMS AND JELLIES.

NO fruit comes at a better season for preserving than the grape. It does not ripen until most of the other summer fruit is gone. To be sure, the unripe grapes must be plucked during the late summer, but these are used for one or two receipts only.

GREEN GRAPE JELLY.—For this delicious sweet the ordinary wild or fox grapes are the best. They will usually be found growing by the roadside. If plucked before they begin to color they will make an exquisite green jelly of quite a different flavor from that which is obtained by using them when partly ripe, in which state they are a light pink and produce a jelly of that color. In either case the process is the same.

Strip the grapes from the stems and place them in a large earthen jar. Stand this in a larger vessel containing water. Place over the fire, and as the grapes begin to soften stir them from time to time with a wooden spoon. Do not hasten this part of the work, but let them stand and steam until thoroughly crushed, a process which often requires several hours. When well broken, place the grapes in a flannel jelly bag and let drip without squeezing until the juice is well extracted. Measure, and for every pint allow one and a half pounds of good granulated sugar. Put the juice in a preserving kettle and put the sugar on platters. Stand the sugar in an oven to heat and place the juice over a fire. Let boil for twenty minutes and skim carefully from time to time. Then turn in the hot sugar and let boil up once. Remove from the fire immediately and turn into jelly glasses while hot. Let stand uncovered until firm, then cover the glasses and store in a clean place.

RIPE GRAPE JELLY.—For this purpose

wild grapes are, perhaps, the best of all, but the Catawbas yield a jelly of particularly beautiful color and delicious flavor, and any good sort can be used. Proceed exactly as directed for wild grape jelly, using one pound of sugar to one pint of juice in place of $1\frac{1}{2}$ pounds.

GRAPE MARMALADE.—Choose ripe grapes of any familiar kind, and place them in the preserving kettle with just enough water to prevent them burning. Cook slowly at the side of the stove until they are well broken and mashed. Then press through a sieve and measure the pulp. For each pint allow half-pound of sugar. Place the grape pulp over the fire, let boil for twenty minutes, add the sugar and let boil from ten to twenty minutes longer, or until when a drop of the mixture is put on the plate it will retain its shape without spreading. Stir constantly while cooking. Skim carefully from time to time, and when done pack in small jars.

GRAPE CATSUP.—To make a delicious relish for cold meats, choose ripe Concord grapes, and to each 6 pounds allow 1 pint of vinegar, 2 pounds of sugar, 2 teaspoonfuls of cinnamon, 1 teaspoonful of cloves, 1 of mace, 1 of allspice (all ground), 1 teaspoonful of salt, and $\frac{1}{2}$ teaspoonful of cayenne pepper. Remove the grapes from their stems and wash and place them in a preserving kettle with the vinegar. Let all boil for twenty minutes, and then rub them through a sieve. Return the pulp to the kettle and boil until it becomes thick and clean. Then add the sugar and the spices. Boil for twenty minutes, add more pepper if liked, bottle and cork tightly.

GRAPE JAM.—This delicious jam can be made from either the cultivated or the wild

grape in its ripe state. Separate the pulp from the skins and place them in separate basins. Put the pulps in a preserving kettle and bring to the boiling point. Then press them through a colander, add the skins and measure. To every pint allow one-half pound of sugar. Put all together in the preserving kettle, boil rapidly for twenty minutes, stirring now and then, and pour into tumblers or jars when hot. Stand aside until cold, then seal with patent tops, or cover as directed for jelly.

UNFERMENTED GRAPE JUICE.—Choose ripe Concord grapes and remove the stems and any imperfect fruit that may be found. Then place in a wooden bowl and mash well with a potato masher. Put a small quantity at a time in a jelly bag and press out all the juice, or pass through a fruit press. Then strain the liquid through flannel, the liquid into beer or other bottles, with patent corks, until they are brimming full. Then cork tightly and stand in an upright position in a wash boiler, the bottom of which has been covered with slats. Wrap each bottle in a cloth. Pour in cold water to within an inch of the corks and stand the boiler over the fire. Let heat slowly and note the time at which the water begins to boil. Let boil for twenty minutes, remove from the fire, and allow the liquid to become

cold in the water. Store in a cool place, laying the bottles on their sides.

SPICED GRAPES.—Pour over five pounds of sugar as little vinegar as will dissolve it, adding six cloves and a stick of cinnamon. Boil to a thick syrup. Take seven pounds of grapes picked from the stems, pour the hot syrup over them and let them stand over night. Drain off the syrup, put in a preserving kettle, let come to a boil, and again pour over the fruit. Repeat this process three times, then pour into jars and let stand until cold. Seal and keep in a cool place.

JELLED GRAPES.—A very delicate dessert is made of one-third of a cup of rice, one half a cup of water, and two tablespoonfuls of sugar. Place the grapes in a deep dish, sprinkle with the rice and sugar, pour on the water, cover close and simmer slowly two hours in the oven. Serve warm as a sauce or cold as a pudding. If served warm as a pudding, slightly increase the proportion of rice and sugar.

GRAPE SHERBET.—Allow one-half cup of grape jelly to the same amount of sugar and water. Strain into one quart of rich milk which has been chilled in the freezer and freeze. This makes a beautifully tinted sherbet.

CARE OF BUSH FRUITS.

HOW BLACKBERRIES, RASPBERRIES AND DEWBERRIES ARE SUCCESSFULLY GROWN.

Intelligent pruning is imperative to any success in the growing of the bush fruits. On the newer wood the fruit is borne, and the old wood should be cut away as soon as its usefulness is past. Then one must limit the number of shoots that arise from the crown in order that the plant may not be choked with too much growth. In all the bramble fruits—blackberries, dewberries the wood bears but once. Let us suppose that the shoots spring from the crown in

the spring of 1900. It is well to pull out all but four or six of the strongest. By fall these shoots or canes have reached their full stature. In 1901 they will bear their first and only crop. After the crop is off—or before the following spring—they should be cut out entirely. In the meantime—in the spring of 1901—another crop of shoots have arisen to bear in 1902; and thus the biennial succession goes on. Currants and gooseberries will bear in the same wood two or three years, but pruning should keep the bush in constant process of renewal from the root. Add to this ample cultivation of the soil, and a full-ripe berry of any of these sorts far exceeds its wild prototype. *Country Life in America.*

A FRUIT CLUB

THERE is a great advantage in associated effort. Our Canadian fruit growers would make more money out of their fruit shipments if associated more closely in business. The man who has a small orchard finds he has too little fruit for a car lot, and is obliged to sell to the traveling buyer; when a little associated effort would bring several such men together who could easily make up a car lot.

Our Secretary, Mr. G. C. Creelman, is wisely encouraging fruit growers' clubs, and no doubt much good will result. Mr. S. Spillett, of Nantye, writes that a small club has been meeting at his house, in twos and threes, to discuss fruit culture. "Dr. Little," he says, "who has 9 acres devoted to fruit of all kinds (his specialty is the Japan plum), generally runs over once or twice a week. The doctor is an enthusiast in fruit, and is an intelligent and tireless investigator."

"The doctor and I have been experimenting with the different systems of growing strawberries, with the result that we have demonstrated to our own satisfaction and to the satisfaction of our clubs that the hill system will yield a larger crop of larger berries of better quality, with less labor in cultivation and picking, than the matted row system, or any modification of it. There are two essentials to success with the hill system that I name. The soil must be rich and the plants must be mulched in the fall as soon as the ground freezes. This will protect the plants from heaving and keep the fruit clean, though some varieties will carry their fruit up clear from the ground. Since our experiments we have got hold of R. M. Kellogg's, of Three Rivers, Mich., in which he gives his experience with the different systems extending over a period of 19 years. He names the different systems

as follows: The hill system, the hedge row, half matted row, and the matted row. Mr. K. has no hesitation in declaring that the nearer the system comes to the hill the better the results. Mr. R. claims 400 and even 500 bushels for the hill system. On rich strong land this is not more than I have grown on small areas. My experience says that a quart per plant is a large crop, or about 11,000 boxes per acre. The reasons for preferring the hill system, in which plants are set $1\frac{1}{2} \times 2\frac{1}{2}$ feet apart and all runners cut, are: (1) The hill of verdure, not soil, can be kept perfectly free from weeds and cultivated (shallow) right up to the plant. The matted row cannot unless knee drill is resorted to. (2) No setting of runners. (3) Easy mulching, but they must be mulched. (4) Easily picked, as berries are all together and not skipped. (5) Larger berries. (6) Larger yield. (7) Better quality: sun and air gets around the plant. (8) All the labor of cultivation can be done by hoe and scuffler.

"This season, by the half matted row, that is part of runners cut, we sold 1,500 boxes from less than $\frac{1}{4}$ acre, and what we lost by wet and being overlooked would have easily made 2,000 boxes, or 8,000 per acre. One row of hills set 18×30 inches, gave as much fruit as a matted row, and it must be noted we have nearly two rows of hills to one matted row, which are set 2×4 feet.

"Twenty years ago I raised strawberries as a hobby, just for out-door exercise. I grew the old James Vick and Manchester in hills, and I have seen my little daughter pick one box from a single plant, and 100 plants brought from T. C. Robinson, of Owen Sound, gave 150 boxes of berries, but it was a choice piece of land."

THE ORILLIA FRUIT EXHIBIT

BY T. H. RACE, MITCHELL.

IN consequence of some little controversy regarding the capabilities of the Orillia district for winter apple production, the managers of the fall fair this year made an extra effort in connection with their apple exhibit. In order to demonstrate to me the correctness of their faith in their district and the error of my opinion, they invited me out to judge their fruit. I frankly admit that I feel compelled to modify the opinion that I had been led to by my former visits to that picturesque district. The apple exhibit at Orillia this year was very fine, though still excelling in fall varieties. Going directly from London to Orillia, I was enabled to make comparisons between the two points. Again the superiority of the Alexander and Wolfe River at Orillia impressed itself upon me, and I must be frank enough to say also the superiority of the Spy, Baldwin and Greening. I am not surprised regarding the two last named, for they are not supposed to do well in any of our inland northern districts. And for the Spy, it may be said that the season being quite two weeks later at Orillia than at London, two more weeks would make a considerable difference on the Spy exhibit at the former place. Of the fourteen plates of Spys shown, two lots were of fine size, while all the rest were considerably below the average. But they were all very clean and fairly well colored, and their size will be much improved by the middle of October. The Ben Davis was, this year, considering their season there, quite up to the mark, and the exhibit was fairly large. Two exhibits especially attracted my attention, and are worthy of note, the St. Lawrence and the Stark. In both of these the display was the finest I had seen this year up to the time of my visit, and both of them was a pleasing surprise. In the St. Lawrence display there were thirteen plates, and in the Stark seven. Two very fine exhibits

of the Hubbardson's Nonsuch and one of the Blenheim pippin convinced me that these very desirable winter shippers could be grown about Orillia if top-grafted into Tallman or Pewaukee stock. Two plates of the North Star attracted a good deal of attention and were pretty well tested by both judges and visitors as to their quality. The latter is so little inferior to the Gravenstein, if any, that it promises to be one of the choicest fall apples of our northern apple sections. Indeed, its quality, as produced about Orillia, entitles it to be classed as an early winter variety.

On the whole the apple display at Orillia this year was very satisfactory, and what makes it pleasing to a judge to go there is the interest that the people take in the thing. The lawyers, clergymen and tradesmen of the town, as well as the farmers round about, are all there to see and hear and taste, and take an interested part in examining whatever is shown. They believe in making use of an object lesson to make it as far as possible education.

A NEW PLUM.

In connection with my visit to Orillia I want to make note of a new plum that I found on exhibition there. This plum was shown by Mr. Frank Kean, a farmer, who grew it from a Lombard pit. It is similar in size and appearance to the Quackenbos, with a smaller pit, finer quality of flesh, and a heavier and handsomer bloom. It is one of the meatiest of plums, in fact, that I have met with, and will make an excellent shipper. This opinion was endorsed by Mr. Alex. O'Neill, who also examined the plum and was much impressed with its appearance, quality and shipping qualities. We named it the "Orillia," and consider it well worthy of propagation, as the tree is said to be a good grader and regular bearer.

Civic Improvement

A DEPARTMENT DEVOTED TO THE INTERESTS OF THE HORTICULTURAL SOCIETIES OF ONTARIO, AND OF ALL OTHER BODIES INTERESTED IN THE IMPROVEMENT OF THE SURROUNDINGS OF OUR CANADIAN TOWN AND COUNTRY HOMES.

THE CANADIAN LEAGUE FOR CIVIC IMPROVEMENT— ITS ORGANIZATION AND AIMS.

PAPER READ BEFORE THE WOODSTOCK HORTICULTURAL SOCIETY BY THE HONORARY PRESIDENT, MAJOR GEORGE R. PATTULLO, WHO IS ALSO HON. FIELD SECRETARY OF THE LEAGUE.

THE Canadian League for Civic Improvement was formed in the rotunda of the Board of Trade, Toronto, in February last. Besides the mayor of Toronto, the meeting included a representative body of gentlemen, prominent in various walks of life from different parts of the Province of Ontario. All seemed impressed with the necessity of some such organization, and those who had enjoyed the advantage of seeing what may be done in the way of civic improvement by well directed local effort, were most enthusiastic in urging the formation of a league that would cover the entire Dominion.

OBJECT OF THE LEAGUE.

The object of the league is to unite and secure the co-operation of all ladies and gentlemen and all organizations that are interested in the promotion of out-door art, public beauty, or town, village or rural improvement. This is a comprehensive program and affords an opportunity for every person in a community to do something toward its accomplishment.

IN CITIES, TOWNS AND VILLAGES.

Civic improvement in cities, towns and villages may include better streets, more tree planting, well kept boulevards, more and better kept parks and play grounds, improvement of public buildings, school houses and churches by more general use of vines, ivy or climbers, more artistic grounds about all of these buildings, and a more general planting of shrubs and flowers therein. The erection of statues, the erection of fountains, public lavatories and closets, public gymnasiums and rest rooms, cemetery improvement, improvement of railway station grounds, planting of trees and flowers about factories, the improvement of vacant lots, lanes and alleys, a greater attention to public sanitation, a perfect sewerage system, improved facilities for the disposition of garbage, more artistic public advertising, simplicity in naming streets and numbering houses, fruit and flower exhibitions, cleansing public buildings and public vehicles, a higher class of pictures in our public halls and our various public institutions, improved municipal ar-

chitecture, including all public buildings and bridges, competitions and awarding of prizes to stimulate home-planting among the school children and citizens generally.

IN RURAL DISTRICTS.

Civic improvement in rural districts may also cover nearly as large a field. It includes better roads, more drainage, better fences, more general tree planting, a general improvement of home surroundings, including orchards better cared for, evergreens, shrubs, more generally planted and better taken care of, some flower beds about every homestead, well kept kitchen gardens, the shielding or covering of all unsightly buildings by trees or vines, better sanitation within the homes, universal bath rooms, lavatories and closets, the improvement of public buildings, school houses, school grounds, churches, manses and glebes, by laying out artistically, planting of trees, shrubs, flowers and vines and providing well kept lawns for each, also the establishment and care of parks in every municipality according to size, population and convenience, improving the architecture, approaches and general appearance of bridges, the encouragement of forestry, more particularly in the direction of planting copses of trees as a shade for farm stock, or to replace native trees that should not have been removed. This may be more easily carried on on the banks of creeks, streams, lakes and rivers, whose surroundings lend themselves easily to beautifying. Groves and all woods that could be easily utilized for park purposes and all evergreens that lend beauty to the landscape and other natural features, should be as far as possible preserved. Wayside springs should be preserved and made convenient for public use. Guide boards should also be provided.

AN INVITING FIELD.

The above are some, though not all of the

subjects included in the task of civic improvement. It is not possible, within the limits of a paper or address to discuss them at length. They are sufficiently numerous to invite the effort of all our citizens, young and old, rich and poor. To the latter they offer a specially inviting field of profit and pleasure. The poorer sections of several European and American cities have been literally transformed from apparent squalor and wretchedness to beauty and comfort by the efforts of civic improvement reformers. Productive vegetable gardens have replaced ash heaps and back-door debris, while well-kept boulevards and lawns, flowering shrubs, vines & flowers have taken the place of bare yards and general tumble-down surroundings.

SPRING THE SEASON TO BEGIN.

The season of spring is most suitable for beginning the work of out-door improvement, and it is only to out-door improvement that I shall further refer in this paper. Nor can I discuss more than two or three features of this branch of civic reform.

THOSE UNATTRACTIVE SCHOOL HOUSES.

All who have travelled through our country districts must have noticed how unattractive are the rural school houses and their surroundings. The walls of the buildings are bare and unrelieved by a touch of green in the form of ivy, climbing roses or other vines. There are no trees or shrubs about the ground, nor are there flower beds. The grass, if grass there be, is uncut, the fences are not always in good repair, and the out-buildings, forbidding and offensive, are vulgarly exposed to the public gaze. And yet, these are seats of learning! Here is where our children receive their first impressions of education. "Like produces like," it is said, and if so, what must be the impression made by surroundings so rude and repellent? There is also an absence

of a flag pole or flag, which every school section should have, and such flag should fly on all appropriate occasions, familiarizing the children with our national emblem and to teach them to love and honor it though it be "Only a bit o' bunting!"

THE CHURCHES ALSO NEGLECTED.

Then our rural church buildings are little less unattractive than are the school houses. They appear to be neglected and uncared for. One might easily imagine that they were seldom, if ever visited, so cold, bare and uninviting do they appear. If surrounded by a cemetery, as they usually are, it too looks uncared for and ragged in the extreme. Respect for the dead, if not for the living, should suggest an improvement in this respect, and surely our places of worship should be made as attractive in their exteriors as our own homes. The spirit of true worship is sacrifice, and professing Christians should show, not only by the substantial character of their churches and attractive interior, but also by pleasant and picturesque surroundings, that they are willing to sacrifice of both time and means to beautify the temples which they have erected for the worship of Almighty God.

RAILWAY STATIONS AND GROUNDS.

Another direction in which improvement may be made by vines, shrubs, flowers and well kept lawns, is our railway station houses and station grounds. This is becoming more important because of the building of electric lines of railway, and the same improvements should be made, and indeed insisted upon, by the public, upon the station houses and grounds of electric railways as are necessary on steam railway properties. These improvements should be made a condition of granting franchises to companies when applying to municipalities for them. Another condition that should be insisted upon is that all the land lying

alongside the electric railway tracks and belonging to the companies should be kept clear of all noxious weeds, and in general be well cared for. Otherwise these properties may become eyesores to the travelling public and a menace to the crops of adjacent farmers.

SHADE TREES ALONG HIGHWAYS.

Tree planting along the roadways would add greatly to their beauty, and if done judiciously and the trees not planted too closely, while affording a pleasant shade, would not necessarily injure the roadways by holding the water and thereby making them damp or wet.

BEAUTIFYING RURAL HOMES.

A strong effort should be made to induce our friends, the farmers, to pay more attention to beautifying the exterior of their homes and surrounding grounds. Farm houses are usually located advantageously for improvements such as are suggested. An ivy, climbing rose, or any creeping vine would relieve their bare appearance, while some pretty flowering shrubs, a few evergreens, and some flower beds would add greatly to the beauty of the surroundings. But what is still more important, they would probably interest some members of the household and make all more contented with the home and its environment.

COPSSES OF SHADE TREES.

Then in the older parts of Ontario and the other eastern provinces, where the larger part of the farms have been entirely denuded of trees when the trees of the forest were felled, some attempt should be made to partially replace them by planting, in appropriate places, copses of evergreens or shade trees. These are not only valuable as shade for the farm stock, but would greatly add to the beauty of the landscape. In the absence of hedges, such as are in use

old countries, and which serve the purpose of fences there, trees scattered here and there over the farm add much to its appearance.

RURAL PARKS.

Not only so, but every rural municipality should provide itself with one or more parks, which should become common and convenient resorts. Public gatherings, picnics, private or public, could be held there. Nor would there be any difficulty securing suitable and attractive locations—no township is without them. In many cases they are there ready to hand with forest trees, water convenient, and the general topography all that the landscape gardener could wish; cost of purchase would not be great, nor would the expense of properly keeping them up.

GOOD ROADS AND CIVIC REFORM.

The above suggested improvements are all in harmony with the general improvement of the highways of the country, which in recent years has made considerable advances and has now reached the stage of governmental and municipal reform in the form of good roads improvement.

A CANADIAN PARADISE.

With good roads to drive, wheel or walk over, with the highways tree lined, the landscapes improved by replanting, the school and church properties which we pass beautified by well-kept lawns, shrubs and trees, vines and flowers, and with the national flag floating from a flag pole at every school house, how much more pleasant it would be to travel in the country and how much more proud we would have a right to be of our native land!

URBAN CIVIC REFORMS.

This paper must necessarily be too brief to permit me to enlarge upon even a tithe of what is aimed at by the league for civic im-

provement in the direction of further beautifying our cities, towns and villages. All of these should have parks, picturesquely situated, wherever possible, tastefully laid out and always well kept. There should be more boulevards, more planting of trees, better kept streets, more cleanly lanes and alleys, an improved garbage system, more official attention given to regulating architecture, building of sidewalks and landscape work. Fountains should be provided as a convenience, and all local historical events could be appropriately marked by monuments or memorial tablets.

NECESSARY AND PATRIOTIC.

By some it may be said that these reforms are comparatively unimportant, and that the Canadian people cannot be sufficiently interested to carry them out. I deny both of these statements. They are not unimportant and are urgently needed to meet the requirements of present conditions. Canadians are now beyond a primitive or primeval stage. They are for the most part able to do more than merely exist. They are now live and enjoy life in pleasant, if not luxurious surroundings. Being well able to afford to do so, it is nationally important that they should not neglect their opportunities and responsibilities. Their sons and daughters are better off, better clothed and better educated than were their fathers and mothers. They have also better homes, better school houses and better churches, but all three of the latter might easily be made more attractive by following the suggestion that I have made, and the more comfortable and attractive the surroundings of young people are made the more happy and contented will they be. Not only so, but they will grow to manhood and womanhood with a greater liking and affection for their parents, their homes and their country. They will thus be better children, better men and women and better Canadians.

OUR HORTICULTURAL SOCIETIES

MR. C. H. HALE'S PLAN FOR INAUGURATING A
MOVEMENT TO BEAUTIFY THE TOWN OF ORILLIA.

I THINK the Horticultural Society deserves every encouragement in its efforts to foster amongst our citizens a feeling of civic pride in the beauty of the town generally, and, therefore, in the proper care of their own premises in particular; and also in promoting a healthy rivalry between individuals, and better still, between sections of the town, in contributing to that beauty, this civic pride and rivalry constituting the best means towards the end which you have in view. While, however, I quite agree with you as to the wisdom of laying down some general principles for the beautifying of the streets and private grounds, which will serve as a guide to the citizens, and help in securing uniformity, I have long been of the opinion that so far as practical work in local improvement is concerned it would be better to concentrate the efforts of the society on one street or section which might serve as a model, rather than to scatter your energies over the whole town, which is so large a field that the results obtainable would not be so plain, and would not appeal so strongly to the public imagination.

These preliminary remarks, which I trust you will pardon, as necessary to defining my point of view, bring me to the plan I suggested, which, briefly stated, is that the Horticultural Society should arrange for the organized beautifying and care of one or two streets which might be made to serve as object lessons to the townspeople generally. My idea is that the residents along the streets chosen should be induced to form what might be termed Local Improvement Guilds, and to combine in keeping the streets free from litter, the sidewalks clean,

the boulevards cut and the trees trimmed. At a small cost to each resident, each guild could keep a man employed for several days a week in cutting the grass and generally keeping things in order. By all acting together uniformity would be obtained, and the appearance of the street would not be marred by its untidy condition in front of one or two places; moreover, the grass would always be the same height instead of being patchy from being cut at different times.

The streets which I would suggest for inaugurating such a movement are Neywash and Tecumseh. I choose these, (1) because they are short, and can be worked for their entire length; (2) because the residents on them are public spirited citizens who would be likely to take up such a plan; (3) because they are central; (4) because they are already very pretty, and could be made perfect with very little trouble.

There are about twenty-five houses along each of these streets. If from each of these a contribution of ten cents a week, or fifty cents a month, could be secured, a man could be kept employed on boulevards for a day and a half or two days a week. At this small outlay, by joint action, the street could be very much improved in appearance.

The Town Council might reasonably be asked to lend assistance in inaugurating a movement by putting these two streets in a good condition to begin with. In particular they might be expected to improve the appearance of the approaches to Couchiching Beach Park, and to keep them neat, instead of allowing the ground outside the gates to be a dumping ground for rubbish

and seed plot for all sorts of weeds. The council might also be induced to remove the large stones on Tecumseh street (some of which would make an excellent road material) and to grade up both streets, and put the sidewalks in good repair. But on the whole, it seems to me that it would be better that the movement for the beautifying of the town should be based in the public spirit and voluntary effort of the citizens rather than on municipal action.

To the Horticultural Society would fall the work of arranging for the organization of the guilds, and otherwise of fostering the movement. I thought, perhaps, too, that the society might provide a lawn mower and other tools, if necessary, for the first streets.

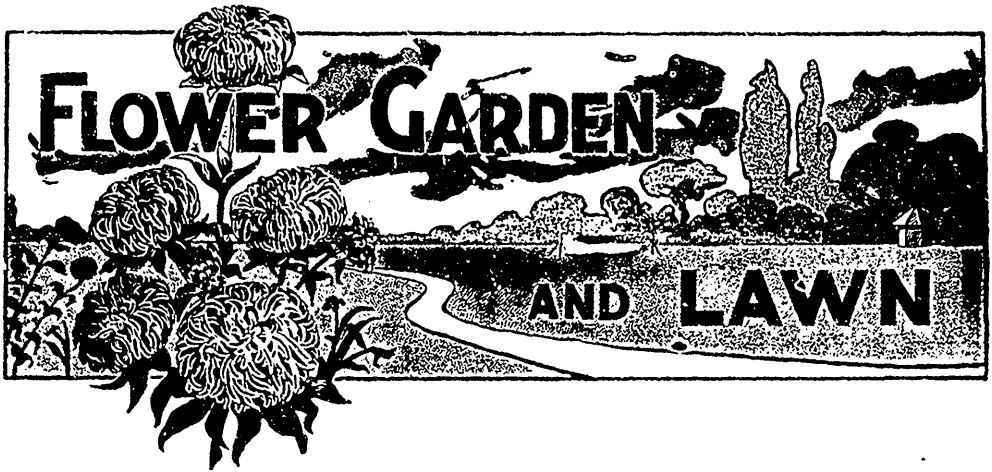
I have mentioned only two streets for the start, believing that two would be better than one, because a rivalry would be aroused between them. But my hope, of course, is that the movement would be taken up by the other streets, and if others are ready to begin at once so much the better. Brant street, for instance, another street which is particularly well suited for the work of a guild. The slope of these three streets, and their outlook over the lake, make it possible to make them exceedingly

pretty. My idea is that on each of these streets where it is proposed to carry on the work, the residents should have a meeting, organize into a permanent body, elect a superintendent or secretary-treasurer, whose duties it would be to attend to the finances, to give instructions to the man employed, and to see that he did his work, and who should be some one who has interest enough and leisure enough to ensure the proper performance of the duties. The guild should also decide annually what scope the work would take on its street, and what amount each would contribute towards the fund. In most cases a flat rate would appear to me advisable, even though there might be some difference in frontage, but in a few instances where the frontage is particularly large, the owner might be willing to give more than the ordinary rate. Where a street is too long for one man two guilds could be formed. I might add that where there is vacant land, whose owner is unwilling to contribute, or in case of residents who cannot well afford to do so, the street should, it seems to me, be kept in order in front of their premises, uniformity being a desideratum.

HOW TO PLANT HYACINTHS.

FIRST in importance among hardy bulbs I should place the hyacinths. Much has been written about putting them in position in the bed and then covering them with soil, putting sand under them, etc.; but in actual practice these slow and laborious methods are not essential to success. If, however, the planter prefers to follow the more laborious—and possibly surer—method, then remove five or six inches of the top soil and cover the surface of the soil where the bulbs are to be set with an inch of sand. One advantage of this

method is that it enables the planter to accurately place the bulbs in position as to depth and distance apart, so that the effect at flowering time is more regular as a whole than if planted with a dibber. The layer of sand has its advantage, inasmuch as it provides drainage at the base of the bulbs and minimizes the chances of decay from contact with manure in the soil and from water lodging immediately beneath them. The writer has seen good beds of bulbs obtained by both methods, but the last one described is possibly the surer one.



FLORAL NOTES FOR OCTOBER

BY

WM. HUNT.

O. A. C., GUELPH.

INSECT PESTS. With the advent of autumn weather comes the necessity of artificial heat in dwelling house and conservatory. The drier atmosphere caused by the use of artificial heat means close and increasing attention to plant life to prevent and ward off the attacks of insect pests, all of which appear and increase more rapidly as the need of increased fire heat becomes necessary.

By sprinkling or syringing the foliage of fuchsias, roses, heliotrope, chrysanthemums, ferns, and similar plants on fine sunny days, much can be done to prevent the appearance of thrip and red spider; whilst a shrinking or even dipping of the tips or leaves of many window or greenhouse plants in a strong solution of tobacco water will generally rid the plants of aphis or green fly, that appears more or less on almost all window plants. Cinerarias, scented leaved geraniums, pelargoniums, roses, calla or arum lilies, calceolaria, and the splendid

window plant, "Impatiens Sultani," or as it is sometimes called, the Patience plant or Zanzibar balsam, are especial favorites for the attacks of these little pests to window and greenhouse plants.

The tobacco solution can scarcely be made too strong for the above purpose, as an application of even the strongest solution will seldom harm the most tender plants, except perhaps to discolor slightly the foliage. A sprinkle or syringe with cold water an hour or so after applying the solution will remove all traces of discoloration.

To make the tobacco solution, put a good handful (about 1 pound) of raw leaf tobacco or tobacco stems in a pail, then pour boiling water on them sufficient to cover them two or three inches in depth, cover the pail up closely, and when the liquid is cold strain it off carefully, when it will be fit for use without any further diluting with water. The young growth of many of the

plants infested with aphids may even be dipped for a few seconds in the solution without any danger of injury to the plant.

Where raw tobacco leaves or leaf stems cannot be readily obtained, a good solution of tobacco can be made by unrolling two cigars and place them in a dish and pour a quart of boiling water on them, and treat as recommended for the raw leaf tobacco solution.

A quarter of a pound of quassia chips boiled for five or ten minutes in a gallon of rain water, allowed to cool, and when strained off the liquid can be used very effectively as an insecticide, and is less disagreeable to use than the tobacco solution. Soapy water made from common soap, free from chemicals, can be used for making either of the above solutions. The soapy water causes the solution to adhere more readily to the foliage, thus increasing its effectiveness. The plants should afterwards be syringed with clear water as before recommended.

CHRYSANTHEMUMS. The early flowering varieties will soon be in bloom. If large blooms are required, some of the smaller late buds should be pinched off. This disbudding process means fewer flowers, but flowers of very much better quality both in size and color than if the buds are left crowded thickly together. Disbudding should be commenced as soon as the buds are large enough to be pinched off easily with the thumb and finger. The flowers of chrysanthemums will be improved if the plants are given a little liquid fertilizer once or twice a week whilst the buds are swelling. The plants should be lifted indoors on cold nights, as two or three degrees of frost will injure the bloom.

The black aphid or black fly is often very troublesome to chrysanthemums, and are very hard to get rid of when once they obtain a hold on the plants. I have found

that by dissolving about an ounce of whale oil soap in one gallon of the tobacco solution before mentioned, these pests can be better kept under control. Dipping the infested tips of growth in this solution is the best method of using it. Soapy water made from ordinary common soap, mixed with the tobacco solution, will answer nearly as well as whale oil soap.

BULB CULTURE. October is the best month for planting spring flowering bulbs in the garden, as well as for putting varieties for flowering in the window or conservatory during winter. Roman hyacinths and almost all varieties of the narcissi, as well as Dutch hyacinths, succeed splendidly under pot culture. The Roman hyacinths and narcissi can be planted three bulbs in a four or five-inch pot in fairly rich loamy soil. The tips of the bulbs should be just under the surface of the soil after they are potted. Dutch hyacinths should be planted either singly in a four or five-inch pot, or three in a six-inch pot. After potting, the soil should be thoroughly watered, and the pots either buried two or three inches deep in coal ashes or light sandy soil in a cold frame out of doors, or treated the same way in a cool cellar, where they can remain for at least three or four weeks, when they can be taken into the window or greenhouse as required. If left outside during severe weather they should have a covering of straw or strawy manure or some similar material, so that the pots can be got at easily during severe weather. The principal point to be considered in the successful pot culture of bulbs is to keep the bulbs dark, moist and cool until they have well rooted in the soil. Water is seldom required after the first watering until the pots are uncovered and taken indoors, when they will require to be kept quite moist (but not soddened) at the roots, until they have done flowering.

Tulips do not succeed as well for pot plants as hyacinths and narcissi, but can be used very effectively for window or verandah boxes for use in early spring. To secure the best results the boxes should be filled with fairly good soil, and the bulbs planted two or three inches apart and about an inch under the surface of the soil, as recommended for pot culture. The soil should then be well watered and the box placed in a cool cellar and covered up with coal ashes, sand or light soil until spring, when the boxes can be brought up and placed in position as soon as the weather will permit. Early in April is about the time when it would be safe to bring the boxes out of their winter quarters. Some of the more tender bulbs, such as sparaxis and ixias, as well as hyacinths, tulips, narcissi, chionodoxas, scillas and other bulbs can also be used very effectively in these portable miniature bulb gardens. Lawn vases and rustic flower stands make a very effective and bright appearance on small lawns in early spring

when planted thickly with early flowering bulbs and treated as recommended for pots and window boxes. Both the boxes and vases would succeed quite as well, if thoroughly covered up out of doors, if a cellar is not available. In fact they would be much better out of doors than placed in a dry hot cellar, especially if protected so that they would not be frozen too severely. A little frost will not harm them.

In planting bulbs in the open ground the ground should be well dug and loosened up and the bulbs planted so that the tops are about an inch underneath the surface of the soil. Tulips might be planted an inch deeper perhaps to advantage, especially in light sandy soils. Crocus, scilla, and the smaller bulbs should not be over an inch below the surface of the soil when planted. The soil should be raked smooth and fine before planting the bulbs, and packed fairly firm by patting it with the back of the spade after the bulbs are planted. Packing the soil prevents lifting by frost during winter.

PLANTING BULBS IN THE FALL.

THE time to prepare for the spring feast of flowers is in the fall, says *Country Life in America*. Too often people forget all about it until they see the tulips in the parks or in their neighbors' gardens, and then they hie to the bulb-seller in a quest for bulbs. Generally speaking, from the middle of October until the ground is closed with frost, the bulbs for spring flowering may be planted. Some of the species are late in ripening—lily of the valley, for instance—and so the planting stock is not available until November. In our northern climate frost and snow may have made their appearance before these are procura-

ble, so the expedient of covering the ground where they are to be planted must be adopted. Coarse bagging spread over the ground and a covering of three or four inches of leaves, hay, or litter of any kind will answer. The best bulb garden the writer ever had—a small one, 'tis true—was planted on New Year's day, the soil having been kept frost-free by the method described. However, unquestionably, the earlier the better. The first customers get the best stock, and the amateur will do well to order his hardy bulb in September for October planting.

FLOWER AND PLANT LORE.

BY EDWARD TYRRELL, TORONTO.

CHRYSANTHEMUM—NATIONAL FLOWER OF CHINA AND JAPAN.

A PLANT with small yellow flowers was brought from Nimpu, China, in 1764, and cultivated for a short time in the Botanical Gardens, Chelsea, but was soon lost. The next one, known as the old red or purple, the first of the large flowering varieties, was introduced from France in 1795, where it had been known for about six years, and received into the Royal Botanical Gardens, although the ingenious florist of the far east had, with great ardour, cultivated them for many centuries.

The name *Chrysanthemum* was given by the Greeks, and is derived from the Greek words *Chrysos* (gold) *Anthos* (a flower), as it appears they only knew the yellow flower, and this name has since been handed down and applied to this genera of plants, although we have them in nearly all the colors of the rainbow.

Mr. John Reeves, a tea buyer at Canton, who acted as agent for the London Horticultural Society, was very energetic and increased the stock by procuring and sending over numbers of plants of various colors. Mr. Salter says the first English seedlings were raised in 1835, and in 1849 he had over four hundred new varieties.

The first *Chrysanthemum* exhibition was held in 1843, by the flower loving people of Norwich, Norfolk. At the close of the war with China, 1842, when Hong-Kong and the Isle of Chusan were retained by the British, Mr. Robert Fortune was sent out by the London Horticultural Society to collect rare plants, and one of the curiosities he fell in with was the Chusan daisy. This and another small flower from the same source were the parents of the tribe known from their resemblance to a rosette, as Pom-poms. These were introduced in 1847.

In Japan, a favorite floral decoration at fetes and festivals, consists in artificial *chrysanthemum* ladies made of many thousands of blossoms and placed in alcoves or summer houses, where they attract numerous admirers. Mr. Parsons, in his "Notes on Japan," says: "The first really fine *chrysanthemums* I saw were in Yokohama early in November. I was disappointed to find that they were in temporary sheds put up to protect them from rain and sun, and not in masses out of doors, as I expected to see them. They were excellently grown, and in the softened light of the oil-paper shades their colors showed to great advantage. The plants are treated by them much as they are with us. Some plants are reduced to a single stem, on which one enormous blossom is allowed to develop, with each flower stiffly tied to a horizontal support. But the excellence of the gardener is best shown in growing large bushes, which have been known to carry as many as four hundred flowers of medium size, all in perfect condition on the same day. An English gardener who had visited every show within reach of Tokio, including the Emperor's celebrated collection in the palace grounds, said that he had seen no individual blooms equal to the best dozen or so at a first rate London exhibition, but these great plants with their hundreds of flowers were triumphs of horticulture."

This beautiful and useful flower is of very easy culture, and might be grown in pots in the open air in summer, and removed to a sheltered place (but in the sunlight), such as a porch or bay window as soon as the cold weather comes on, or a home made frame might be easily constructed at a very small cost, with lights for a roof, and one could have very nice plants for the house until very late in the season.

CHRYSANTHEMUMS

THE past year made it most evident that there was a great revival of interest in the chrysanthemum, and the interest is being well sustained. Long may it bloom, say I. No flower I ever grew has afforded me more genuine pleasure or brought me in touch with so many enthusiastic worshipers at its shrine.

In preparing for the future I look upon the probationary period out in the frames as the foundation of the plant. The chrysanthemum is naturally a cool growing, hardy plant, and getting it out in the open air (for the glass should always be entirely removed during the day) is merely getting the plant back to its natural conditions, and the result is seen in a close-jointed sturdy little plant that is started in its way rejoicing with a vigorous constitution, and with the glow of health on its shining foliage.

We generally plant out about the middle of May, and a few days earlier or later, as the young stock may need. As regards the soil, the Mum is not over particular, though a light loam is better than a heavy soil. In heavy soil, unless one is very careful with the watering, the plants are liable to be caught too wet some time when a rainy spell sets in, and leaf spot appears in consequence. It will be found a good plan to incorporate about a sixth part of burnt refuse from the garden with the soil at planting time. This refuse is rich in potash and lime, both essential for the building up of the plant, and they help to leaven up the cruder loam.

After the benches are filled, set out your plants ten inches apart each way, and then pound the bed down solid. Don't be afraid of getting it too hard. Make it firm, as your aim should be to keep your plants as short-jointed and dwarf as possible, and this they will not do if they are permitted to run too readily through the mass of new soil.

Just now I said plant ten inches apart

each way. This distance is about as little as it is wise to give, if you are looking for the extra quality flowers, though some varieties that, like Lunderbruck, droop their foliage down close to the main stem, may be planted an inch closer. It has been said that the man that makes two blades of grass grow where only one grew before, is a benefactor. This rule cannot be made to work out in growing exhibition Mums. In this case, the man that tries to grow two flowers where his neighbor is only growing one will always get lost in the shuffle when it comes to the prize-taking.

The question of when, how and what to feed his plants is often the most difficult problem confronting the novice. When to feed is a question that the condition of the plants themselves will best answer. As long as they are keeping a dark healthy green and making large foliage they will not need feeding to any extent. We generally commence feeding about ten weeks after planting, which is, say, by August 1. At this time a top dressing of bone meal and rotten manure is applied, and from then on liquid manure is constantly given. Some growers think it better not to feed before the bud is set, but while, as before stated, you must be guided by your plants, whether the bud is set or not is of little importance if the plants are needing nourishment. We always use a Kenney pump in applying liquid fertilizers and find it saves much labor. We use chiefly sheep manure for making liquid, with a change to sulphate of ammonia or nitrate of potash in between, using these last in the proportion of one pound to a 50-gallon barrel of water.

As each variety shows color, we discontinue feeding, as experience has taught us to keep well on the safe side, and feeding too long means a soft, flabby, easily injured flower, if nothing worse.—*American Gardening.*



The Canadian Horticulturist

COPY for journal should reach the editor as early in the month as possible, never later than the 12th. It should be addressed to L. Woolverton, Grimsby, Ontario.

SUBSCRIPTION PRICE, \$1.00 per year, entitling the subscriber to membership of the Fruit Growers' Association of Ontario and all its privileges, including a copy of its valuable Annual Report, and a share in its annual distribution of plants and trees.

REMITTANCES by Registered Letter or Post-Office Order addressed The Secretary of the Fruit Growers' Association, Parliament Buildings, Toronto, are at our risk. Receipts will be acknowledged upon the Address Label.

ADVERTISING RATES quoted on application. Circulation, 5,500 copies per month. Copy received up to 20th.

LOCAL NEWS.—Correspondents will greatly oblige by sending to the Editor early intelligence of local events or doings of Horticultural Societies likely to be of interest to our readers, or of any matters which it is desirable to bring under the notice of Horticulturists.

ILLUSTRATIONS.—The Editor will thankfully receive and select photographs or drawings, suitable for reproduction in these pages, of gardens, or of remarkable plants, flowers, trees, etc., but he cannot be responsible for loss or injury.

NEWSPAPERS.—Correspondents sending newspapers should be careful to mark the paragraphs they wish the Editor to see.

DISCONTINUANCES.—Remember that the publisher must be notified by letter or post-card when a subscriber wishes his paper stopped. All arrearages must be paid. Returning your paper will not enable us to discontinue it, as we cannot find your name on our books unless your Post Office address is given. Societies should send in their revised lists in January, if possible, otherwise we take it for granted that all will continue members.

ADDRESS money letters, subscriptions and business letters of every kind to the Secretary of the Ontario Fruit Growers Association, Department of Agriculture, Toronto.

POST OFFICE ORDERS, cheques, postal notes, etc., should be made payable to G. C. Creelman, Toronto.

OTTAWA HORTICULTURAL SOCIETY.

THE September show of the Ottawa Horticultural Society seems to have been a complete success. St. John's hall was crowded to its utmost capacity. The chief interest centered about the contest between the children of the various schools for the showing of the finest collection of asters. The prizes for this exhibit were donated by Mr. R. B. Whyte. Seed was distributed to 135 children, and of these 82 brought in exhibits. Before the decision of the judges was read an address was given by Dr. Fletcher on "The Value of Floriculture in the Training of Children," and Mr. Whyte, the donor of the special

prizes for the school children's contest, gave a short address in which he thanked the teachers of the various schools for the kindly interest they had taken in the contest and the aid they had so generously given. Mr. Whyte announced that in addition to the money prizes, 700 gladioli bulbs had been given to the eighteen successful children for a competition to be held next fall. Dr. Fletcher announced the result of the judges' awards and presented the prizes. He said that the judges had had great difficulty in coming to a decision, and in doing so had taken into consideration the size, shape and color of the flowers, the strength of the stems and the arrangement in vases.

OUR HORTICULTURAL SOCIETIES.

A GOOD FLOWER SHOW.

THE flower show held in the town hall, Kincardine, was a complete success.

It does one good to spend a day or evening amongst such an exhibit of plants and fruits as the people of Kincardine had the day and evening of Wednesday last in the town hall, and the directors of the Horticultural Society may feel pleased at the many expressions of appreciation and praise that came from the lips of most of those who saw the exhibit.

True, our large towns and cities may be able to have much larger displays of flowers and fruit, but it is doubtful if any had greater variety, or a finer collection of healthy plants.

The cut flowers were magnificent and many of the bouquets showed superior mechanical skill and taste in the pleasing blending of color and form.

To enumerate the different kinds of flowers and fruit would require more space than is at our disposal, for the many hundreds of beautiful flowers in pots or vases to enumerate would necessitate a systematic catalogue even to name.

Asters of many kinds graced the tables in the center in great quantities, whilst dahlias, gladioli, stocks, salpiglossis, sweet peas and pansies made a display of color that could not but be admired, whilst plants of less note, but equally beautiful, of nearly every common kind, and many rare, forced many to stop and admire.

PAPER HUNTING

One of the most exciting of all riding games is paper hunting, or following a trail made by dropping pieces of paper. It can be made as dangerous as steeplechasing or no more so than an ordinary gallop over the fields. The danger is in the fences to be ridden over. There is no limit to the pace but the

The fruit, most of which was shown by Mrs. A. Patterson, A. Clinton and Rev. Pomeroy, was a center of attraction. Mrs. J. Hiles and J. S. Gadd exhibited some well laden branches of plums, and John McKay a monster head of sunflower.

The pot plants were good, and must have been a great labor to the collectors. Handsome vases with precious plants were given cheerfully for exhibition, and we learn that all were collected and returned without a break or a mistake.

There were some very handsome begonias of very many kinds, from the large leaved Rex to the most tiny of the race; grand tuberous begonias vying in beauty with the fuschia; gloxinias, of the most delicate coloring.

Showy spikes of *Campanula* attracted much attention, as did also *agapanthus* and two plants shown by Mrs. Shunk were beautiful and rare, for their names we could not learn. One was said by those who know, to be Eden's Bower, very peculiar one sided flower, with foliage resembling a fuschia, but here it looks like specializing too much, and to avoid leaving out any, must say that every flower and plant shown was well worthy of the grower's name being attached.

Music was supplied on piano and by brass band. Addresses were delivered by the mayor and others.—*The Reporter*.

speed of the leading horse and the necessity of keeping the trail. The "hare" as the man a-horseback who lays the trail is called, is expected to foil his pursuers, the "hounds," as often as he can by the arts of the fox, or by his own ingenuity, only restricted by certain rules of the game. *Country Life in America*.

Question Drawer

NEW FRUITS.

SIR, I send you two seedling peaches for your opinion of their value.
Ridgetown.

S. RETH.

These are very fine yellow peaches, of good size and excellent quality; but so similar to Fitzgerald that we do not advise introduction to the public as a distinct variety.

WALLER'S SEEDLING.

SIR, -I am sending you per express two apples. They are something that I cannot get a name for from my friends around here, and I would take it as a great favor if you will write me and tell me the name if possible. The tree grew up from seed with others, but as it turned out good I cut the others away and left this, and we find it a very fine apple.
Napawee.

W. T. WALLER.

This is a very beautiful seedling apple, larger than the Duchess, exceeding it if possible in beauty and of better flavor. Indeed, it appears to be a dessert apple of considerable value, and one that should be fully tested. Size, $2\frac{1}{2} \times 3\frac{1}{4}$ inches, of very regular even form; skin well covered with deep red; flesh crisp, juicy and high flavored.

TO PREVENT MILDEW ON ROSES.

SIR, Would you kindly inform me through The Horticulturist what is the best treatment for roses to prevent mildew? I have sixty in one bed and about seventy-five per cent. of them are mildewed. Has the wet season anything to do with it? Would a weak solution of copper sulphate be suitable?

W. A. BROWNLEE.

Answered by Wm. Hunt, O.A.C., Guelph.

There is no really effective method of preventing the appearance of mildew on out-door roses during the prevalence of cold wet weather, or on poorly under-drained soils. Imperfect sub-soil drainage, and extremes of either moisture, drought or temperature will induce mildew. The best known safe remedies are to thor-

oughly dust the leaves of the plants with flour of sulphur early in the morning when the dew is on them. Repeat the operation once or twice a week during the autumn. If the mildew is very bad, syring the plants once a week with bordeaux mixture. Ten gallons of this mixture can be made by dissolving 1 lb. of copper sulphate (bluestone) in a pail of luke warm (or rain) water. Tie the bluestone up in a piece of coarse sacking and suspend it in the water to dissolve quickly. Slake the same quantity (1 lb.) of fresh new lime in the usual way, and when ready add cold water enough to make a pailful of the lime solution. Then mix thoroughly the two solutions in about six gallons of cold water, making ten gallons in all. I have found this mixture very good for use in the autumn on rose bushes badly affected with mildew. Apply when the foliage is dry, and keep the solution well stirred.

Gathering up the old foliage carefully from underneath the bushes in late winter or early spring, and burning it, will help to prevent the appearance of mildew, as it destroys the mildew spores.

A sprinkle of air-slaked lime applied to the soil when forking it over in springtime is beneficial.

A solution of sulphate of copper alone, to be effective, would be dangerous to use on the plants, without the use of lime with it. If Bordeaux mixture is applied the sulphur will not be necessary.

HARDY WINTER APPLES.

SIR,—Kindly inform me which you consider the best winter for home use for this section of country.
GEO. WOOD, ERASMUS.

Probably Scott's Winter is the hardest good winter apple for your section. There

are other finer varieties, but they ripen earlier, as for example the Wealthy, which is one of the most beautiful of apples, and profitable for market. In northern sections it is sometimes classed among the winter varieties.

A HARDY RUSSET APPLE.

SIR,—Which is the best Russet apple for this section?

GEO. WOOD, Erasmus.

The American Golden Russet has the reputation of being quite hardy, and might be suitable to your purpose.

DEAD SIDE OF CEDAR HEDGE.

SIR,—May I ask you to say, either in the Canadian Horticulturist or by letter if you prefer, the cause of complete death of one side of my cedar hedge about eight years old, the side exposed to the cold winds being O.K. The dead side had bank of snow lying against it all winter. Would it be smothering? How can I repair—by planting small cedars close under the side?

Manitowaning.

W. J. TUCKER.

The so-called white cedar (*Arbor Vitæ*) has very tender branches, which a very light weight will destroy. The writer has a beautiful specimen of *Thuja Pyramidalis*, which is a kindred variety of *Arbor Vitæ*, of which he was very proud, until a few

days ago a small boy climbed it for a bird's nest and every branch touched by his feet turned brown and died. The only hope is to prune off the dead portions and allow the small shoots to grow out; but it can never be again the beautiful tree it was.

We have no doubt that Mr. Tucker's hedge has suffered on the one side from the weight of the snow. While the treatment above described might help to some extent; or, possibly the young trees planted near would grow up and hide the bare places, yet the surest way would be an entirely new plantation if the damage is very serious.

FRANCE BUYING CANADIAN APPLES—THE ENGLISH MARKET.

Not only have enquiries been made at Ottawa by French firms for our apples; but French buyers are here and have already made purchases in the West. One of these buyers wanted to contract 30,000 barrels of seconds for making cider from a firm here. He stated that if he could not buy the fruit he would endeavor to buy the cider. A purchase of 5,000 bbls. is reported as having been made by a French firm in the West, but the terms were private.

There is no doubt that Europe as well as Great Britain is short of apples, and will require considerable imports from Canada and the United States; but whether present prices in Liverpool and London will be maintained when the increased shipments now on the way are received there remains to be seen. A cable from London received here on Tuesday last advised a very strong market, Nova Scotia grave-stones bringing 20s and other Canadian varieties 15s to 18s per bbl.

SPIRAEA ANTHONY WATERER.

THIS charming plant is just beginning to be appreciated. It has many admirable qualities all its own. It is exceedingly hardy, coming into leaf sometimes before the snow is entirely out of sight. It starts from the ground each spring and consequently blooms on the growth of the same season. The new leaves are as pretty as flowers, being irregular, in white, pink and green. Later on they lose the brightness

of leaf and the stiffer stems appear, growing from twelve to sixteen, sometimes eighteen, inches, and bearing blooms as large as the stem will hold, of pink flowers lasting in bloom for a long while. The many situations for which such a plant is useful are easily understood, but one I think of just now is too important to omit special mention: that is, for covering graves in country cemeteries.—C. B. H.

BULBS FILL SIXTEEN ACRES.

ONE HUNDRED THOUSAND CANNAS, CALADIUMS, DAHLIAS AND TUBEROSES FORM A BEAUTIFUL WORLD'S FAIR FEATURE.

St. Louis—Fifty thousand cannas, with their gorgeous array of colors; great caladiums, or "elephant's ears," with their mammoth foliage; modest dahlias, with their daintly colored petals, and beds of tuberose, with their wax-like flowers and intense fragrance, combine to make a floral exhibit that will cover sixteen acres of ground on the World's Fair site.

A North Carolina company furnished the bulbs for this display, and Joseph H. Haskinson, superintendent of outdoor planting for the Department of Horticulture, has charge of the installation. The plants will not be seen in one mammoth bed or tract, but will be scattered in well modelled groups over the northern and eastern slopes of Agriculture Hill.

Many thousand choice tuberose bulbs, planted in beds in the six acre World's Fair rose garden, will next spring send up thrifty blooming spikes, and the fragrance of the blossoms, almost overpowering when breathed alone, will mingle with the more delicate perfume of the rose.

The tuberose bulbs will be so selected and planted that commencing with the early summer there will be a profusion of blossoms, and fresh supplies will constantly succeed one another until frost comes. The caladiums are grown mainly for their foliage, as the blossom is of little value. A large group of these almost tropical plants will be the corner of the terrace ten feet high and a quarter of a mile long that skirts the mammoth Palace of Agriculture on the eastern side. This terrace, straight as an arrow for nearly the full length of the giant structure, makes a curve near the southern end and forms a bank for

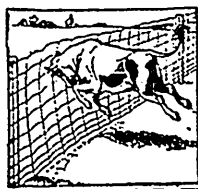
some of the beautiful artificial lakes between the Agriculture and Horticulture buildings. The caladiums thrive near the water and here they will attain perfection.

That the dahlia may no longer be considered a "back-yard" flower will be demonstrated by the prominent position allotted to it in the World's Fair garden, by far the largest and most pretentious ever seen at any international exposition. Time was when the dahlia was small and insignificant, but florists have taken it from that class and have developed it so that it ranks with the stately chrysanthemum, while blossoms now range from the size of a button to the size of a man's hand. The petals that radiate in a single row from the solidly colored corolla, take on all the tints of the peony or rose and when cut they retain their beauty for many days.

Until recently the bulbs for all these flowers were imported, and this monster exhibit will demonstrate the progress in the industry of growing, flowering and ornamental bulbs in this country.

Fish Inspector Berndt, of Honolulu, H. T., is making a collection of fish from Hawaiian waters that will prove an interesting exhibit at the World's Fair.

A copy of the pamphlet, "Principles of Profitable Farming," is before us in a new and revised edition. The principles of proper rotation with leguminous crops and the great advantage to be derived by such methods are explained in the pamphlet in a fascinating manner. A description of the Experiment Farm at Southern Pines, N.C., where the best methods of using fertilizers are being studied and put into practice, is also a valuable feature of this publication. A thorough perusal of the book would be of interest and benefit to all practical farmers and copies can be had, free of charge, by writing to the German Kali Works, 93 Nassau Street, New York, N.Y.



Page Woven Wire Fence

with its continuous coil (not crimped) is the best stock-holding fence made. Page No. 7 wire stands a 3,000 pounds strain—common No. 7 wire only 1,700 pounds. Common wire will not coil—it straightens out again—it hasn't a spring temper—Page wire has.

The Page Wire Fence Co., Limited,
Walkerville, Ont.
Montreal, P.Q., and St. John, N.B. 11



DON'T FORGET US

When you want to buy retail at wholesale prices.

We have a large stock of

Boots & Shoes, Harness, Horse Blankets, Groceries, Etc.

always on hand.

We make a SPECIALTY of Teas and Coffees.

Send for one of our illustrated catalogues.

THE PEOPLE'S & GRANGE WHOLESALE SUPPLY CO.

Manning's.

144-146 KING STREET EAST, TORONTO.

The highest prices for Butter and Eggs either in cash or trade.

When Writing to Advertisers Please Mention "his Journal."