

Technical and Bibliographic Notes / Notes techniques et bibliographiques

The Institute has attempted to obtain the best original copy available for filming. Features of this copy which may be bibliographically unique, which may alter any of the images in the reproduction, or which may significantly change the usual method of filming, are checked below.

L'Institut a microfilmé le meilleur exemplaire qu'il lui a été possible de se procurer. Les détails de cet exemplaire qui sont peut-être uniques du point de vue bibliographique, qui peuvent modifier une image reproduite, ou qui peuvent exiger une modification dans la méthode normale de filmage sont indiqués ci-dessous.

Coloured covers/  
Couverture de couleur

Covers damaged/  
Couverture endommagée

Covers restored and/or laminated/  
Couverture restaurée et/ou pelliculée

Cover title missing/  
Le titre de couverture manque

Coloured maps/  
Cartes géographiques en couleur

Coloured ink (i.e. other than blue or black)/  
Encre de couleur (i.e. autre que bleue ou noire)

Coloured plates and/or illustrations/  
Planches et/ou illustrations en couleur

Bound with other material/  
Relié avec d'autres documents

Tight binding may cause shadows or distortion along interior margin/  
La reliure serrée peut causer de l'ombre ou de la distorsion le long de la marge intérieure

Blank leaves added during restoration may appear within the text. Whenever possible, these have been omitted from filming/  
Il se peut que certaines pages blanches ajoutées lors d'une restauration apparaissent dans le texte, mais, lorsque cela était possible, ces pages n'ont pas été filmées.

Additional comments:/  
Commentaires supplémentaires:

Coloured pages/  
Pages de couleur

Pages damaged/  
Pages endommagées

Pages restored and/or laminated/  
Pages restaurées et/ou pelliculées

Pages discoloured, stained or foxed/  
Pages décolorées, tachetées ou piquées

Pages detached/  
Pages détachées

Showthrough/  
Transparence

Quality of print varies/  
Qualité inégale de l'impression

Continuous pagination/  
Pagination continue

Includes index(es)/  
Comprend un (des) index

Title on header taken from:/  
Le titre de l'en-tête provient:

Title page of issue/  
Page de titre de la livraison

Caption of issue/  
Titre de départ de la livraison

Masthead/  
Générique (périodiques) de la livraison

This item is filmed at the reduction ratio checked below/  
Ce document est filmé au taux de réduction indiqué ci-dessous.

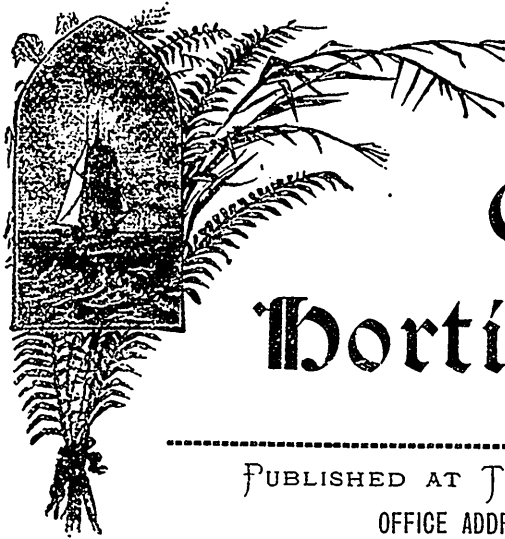
10X	12X	14X	16X	18X	20X	22X	24X	26X	28X	30X	32X
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



AMPELOPSIS VEITCHII.

The

# Canadian Horticulturist.



PUBLISHED AT TORONTO AND GRIMSBY, ONT.  
OFFICE ADDRESS—GRIMSBY, ONT.

VOL. X.]

OCTOBER, 1887.

[No. 10.

## OCTOBER.

How time is flying! We October meet  
Flinging around bright leaves of gold and red,  
Pausing to make a crown of bitter-sweet  
And immortelles, to place upon her head!  
While nuts from opening burrs fall thick and fast,  
As gay October brushes swiftly past!

The gardens still look splendid. Dahlias rear  
Their stately heads around, while salvias spread  
Their scarlet petals, and white often near  
We mark the queenly cardinal's bright red.  
All blossoms, now, look gorgeous in the sun,  
Earth's "melancholy days" have not yet come.

The very skies are glowing! Cloud on cloud  
Piles up, of silver shot with rays of gold.  
Then crimson veils fall o'er them, veils to shroud  
Scenes brighter far than earth-eyes could behold.  
We look around, above, below, then sigh  
Alas! October, too, must soon pass by.

*Sophie L. Schenck, in Brooklyn Magazine.*

## THE JAPAN IVY.

CANADIAN scenery is at its very height of beauty in the month of October. The foreign tourist could not visit our country at a more favorable time. No one, who has any eye for the charms of nature, can look upon the varied hues and gorgeous tints of our shrubs and trees in autumn, without exclamations of admiration. The endless variety of shades assumed by the Maple, the Oak, the Sumach, the

Virginia Creeper, and the numerous wild shrubs, afford a constant succession of surprises.

It seems therefore quite appropriate, at this time, to present our readers with a painting of the Japan Ivy, one of the most ornamental of climbers, on account of the brilliance of its foliage. Neither this, nor the American Ivy, as the Virginia Creeper is sometimes called, belongs to the Ivy genus,

which is included in the Ginseng family, but both are members of the Vine family. The name *Ampelopsis Veitchii* is given it in honor of Mr. Veitch, the English nurseryman who introduced it from Japan into England.

This beautiful creeper is quite independent of trellises or strings for its support. Indeed, it will climb a stone wall, and cling so tenaciously that it can only be removed with the greatest difficulty. Plainly, therefore, it should not be trained upon any surface that needs painting or renewing.

The foliage during the summer is vigorous, and of a dark rich green, but in the autumn, if on dry soil and in a sunny location, it assumes brilliant tints of scarlet, crimson, and orange. Some magnificent vines may be seen at Boston, New York, Geneva (N.Y.), where it is considered perfectly hardy. A few have been planted at London, Ont., and other places in Canada, and we hope it may endure our climate, and be one more addition to the charms of our autumnal scenery.

#### AMONG THE MUSKOKA LAKES.

**A**FTER parting with our friends, at the Collingwood meeting, the temptation to visit Muskoka was too great to be resisted. What a pity that the great forest fires have so stripped off from the rocky shores and islands of these lakes, nature's covering; and has exposed to view the barren rocks, and the charred trunks of what once constituted a most valuable forest of pines.

Notwithstanding this, a series of some eight hundred lakes, dotted with islands of every size and shape, with rock-bound coast, and ever varying scenery, still makes the Muskoka District one of the most attractive regions in the world to summer tourists. Bundles of camping outfits are daily transferred at Muskoka wharf from the railway cars to the steamers, which await their loads of pleasure seekers, eager to carry them up the lake toward Bala, Lake Joseph, or Lake

Rosseau. At Gravenhurst, we had the pleasure of meeting Mr. J. P. Cockburn, an active member of our Association, who has done much toward encouraging fruit culture around Muskoka lake. Although fully occupied with official duties in connection with a busy post office and express office, he found time to drive out with us to a bog, where the interesting Canadian pitcher plant (*Sarracenia Purpurea*) grew in great abundance. He also took the writer through his green house, and made him accept a beautiful specimen plant of *Begonia rubra*. In his garden we found a seedling black raspberry, perfectly hardy, and as productive as any of our cultivated varieties.

Our sail up Muskoka lake was charming. Nor was it uninteresting to be informed that this lake was once, in the days of the Huron Indians, called "Petit Lac des Hurons," and



MUSKOKA LAKE.

later, Muskoka, from the Missasaga chief, whose name was sometimes spelled "Mesqua-Okee." Farmers and fruit growers surely need recreation, as well as merchants and professional men; and a week spent in such a region as this, with every care and thought of work or business wholly erased from the mind by the charming surroundings, and by the enchanting amusements of boating, fishing, bathing or roaming the woods, will rejuvenate the jaded and worn spirits, and refresh the whole physical system.

It will be a mistake to suppose the Muskoka district wholly unadapted to the cultivation of fruit. We have many intelligent and prosperous members of our Association living at Gravenhurst, Bracebridge, Bala, Glen Orchard, etc., who have learned, through the reading

of the *Canadian Horticulturist*, and the Annual Reports, the varieties of fruits best adapted to these colder sections of Ontario. In apples they are growing the Haas, Tetofsky, Wealthy, Duchess, etc. Most varieties of plums grow well and bear abundant crops. Strawberries succeed exceedingly well, and although our finer varieties of raspberries and blackberries are too tender, yet the woods abound in hardy natives of fine size and flavor, which yield such quantities of fruit as to render the garden cultivation of them quite uncalled for. Being unavoidably detained near one of the islands near Bala, the captain gave us all permission to land for a couple of hours. Everyone enjoyed the ramble among the rocks and bushes, and not less, the feast upon the huckleberries which grow in great pro-

fusion on the dry sand, in no way affected by the awful drouth of this memorable summer.

From all this it appears that, although the Muskoka District is adapted chiefly to cattle and sheep raising, yet there may always be a sufficient quantity of fruits grown for home uses, and for the supply of the near markets, an object worthy of the consideration of those who reside in that district.

### FRUIT GROWING IN MUSKOKA.

#### A LETTER FROM BRACEBRIDGE.

Sir,—I am but a beginner in small fruit growing, and climbing the hill very slowly, as I have to learn as I go, and having very slender means at my command, I find it indeed a very slow job; but both my wife and I are great lovers of horticulture, so we stick to it.

Now I find the strawberry wonderfully adapted to this country, I have the Crescent, Wilson and Sharpless, and they all produce bountifully. In its wild state, I have picked strawberries in the bush this summer fully as large as moderate Wilsons, much more handsome and better flavored, but somewhat late. Currants of all kinds do well; the red and white seem to suffer most, as they are attacked in the spring with a little green worm or caterpillar, but one or two applications of white hellebore is sufficient to free them. That is all they suffer with that I can see, and they also give us lots of fruit. I have a few gooseberries, "Houghton Seedling;" they are also attacked by the same worm as currants, and same treatment helps them. They were loaded this year. I have picked wild gooseberries also in the bush this year, fully an inch long, dark red to purple and of splendid flavor, the only objection is the long tough prickly

hairs. Raspberries, red, black and white, grow in abundance on all burnt places, and around meadows and roads, free to all, and in fact are sometimes worse than weeds. The plum is successfully grown, I can't tell you the species, there are several kinds and all make splendid preserves. Blackberries and cranberries also grow wild, as does the huckleberry. The crab apple seems to be at home here; it is a splendid sight to see the trees with their beautiful fruit, and in such immense quantities, loaded year after year. Rhubarb is grown largely, and in fact at the height of the season it becomes so plentiful that there is actually no sale for it here.

I have made enquiries, and find that there are certain apples which seem to thrive well here, amongst them are the Wealthy and Tetofsky and some others, of which I do not know the names. There are some grapes grown in and around Bracebridge. I have a Niagara planted this spring, it has grown three feet; got it as premium with *Horticulturist*; hope it will succeed. We also have wild black cherries, but am told that tame ones do not do well.

Yours truly,

J. COVILL THOMPSON.

Bracebridge, Muskoka.

#### A LETTER FROM BALA.

Sir,—In answer to yours asking what fruits we can grow at Bala, and what wild fruits grow here, I beg to say that the following varieties of apples are fruiting here: Tetofsky, Early Harvest, Haas, and Oldenburg (Red Astrachan and Wealthy have not yet fruited). Pears will not grow here. I do not know anyone who has plums, except wild ones. Raspberries: Turner, Cuthbert, Niagara, Gregg and Shaffer's Colossal, but I don't know if the latter has borne yet. All kinds of currants and American gooseberries succeed.

Wild fruits here are raspberries,

blackberries, thimbleberries, red plums, huckleberries, and cranberries; also hazelnuts, when the bears will let them alone.

I forgot to say that some kinds of grapes grow well here. Concord's generally ripen, but I do not know of any other kind fruiting, though the vines are looking well. Trusting the above will be acceptable, I am, sir,

Yours respectfully,

Aug. 30, 1887.

H. C. GUY.

#### FRUITS IN MANITOBA.

SIR,—I find that in Manitoba there is very little fruit grown—no apples, no pears or plums, scarcely any currants or gooseberries. Some have cultivated a few black currants, plants taken from the woods, and the crop has generally been good.

If you could recommend a good apple that would stand our climate, I could get it planted in a highly cultivated piece of land, and could report progress.

If fruits could be introduced more quickly into this province than is now the case, and articles or paragraphs dealing with this province could be introduced into your publication, there might be many who would be glad to pay the trifling subscription.

I am, yours truly,

A. G. HEPWORTH.

St. Laurent, Man.

NOTE.—We shall be glad to introduce from time to time notes upon hardy fruits for the benefit of our Manitoba friends, and shall be pleased at any time to receive items of experience from them.

One of the best of the hardy apples in northern Ontario is the Wealthy, and we should be glad to know whether it would endure the neighborhood of St. Laurent. It is a late fall, or early winter apple. The Haas, the Tetofsky,

Duchess, and the Whitney's No. 20, are also quite hardy.

#### DIRECTIONS FOR PACKING APPLES.

Two barrels of apples of the first grade sell quicker, and for more money than a three barrel mixture of these two barrels with another barrel of the second grade. It pays better to market only the finest fruit in the best possible shape.

Apples for marketing should be picked from the tree by hand, and handled gently; all that fall should be discarded, even if they do not show any bruise at the time. Discard everything specked, or in any way faulty or imperfect. Pack in the best new barrels; don't use poor barrels. Marketable apples will bring higher price enough in neat first-class barrels to more than pay the difference in cost. See that the barrels are made, of well seasoned wood, both heads and staves, so that they will not warp and the heads come out in transportation.

Remove one head of the barrel; select *uniform*, fair *average* apples (not the largest) and hand pack them, stem down, around the edge of the barrel; then another row inside the first, and so on until the head is nicely covered close and tight, so they will not shift; then put in about a half bushel more, and shake the barrel carefully, so as not to disturb the facing; then add another half bushel and shake as before, and so on until the barrel is filled. It is *important to shake the barrel five or six times* while being filled, to settle the apples into the closest space, to prevent further settling in shipment. Let the apples come up to the top of the chime, lay the head on, lean over the barrel, bear your weight on the head and shake until every apple is fixed into a shiftless place; then use

the press to gently crowd the head down to its place, and nail securely.

Turn the barrel over and mark *the kind of apples, the grower's name or initials, and Extra, Choice, Prime or Xs, to suit the grade.*

Yours &c.,

PANCOAST & GRIFFITHS.

Philadelphia, 14 Sept., 1887.

#### THE APPLE HARVEST.

The best time to pick is when the Apples have coloured up to show well. Never pick red varieties till they get red. But do not wait till all the orchard or even all on one tree get thus into the proper condition to pick.

The best plan is to make two pickings from each tree. That is, pick all that have colored enough to insure their ripening up properly, and only show the least sign of shriveling, as at that stage they keep the best. Some soils, or situations will ripen up trees ahead of others; look out and pick these first. In ten to fifteen days all that have been left will ripen and redden so you would hardly know your own orchard. They will grow enough at this time to pay for all the extra work, and the last picking will give the most solid and best keepers.

To take care of the Apples as they are picked through the hot days of autumn till put into winter quarters or market, I have practiced two ways. The first is to haul the apples in barrels into the barn or other house, where the sun is completely shut out, but so arranged that the air will circulate freely. Pour them out on the floor not more than four feet deep and they keep that way very well till winter. The other way is to pack the apples in barrels as they are picked. Put in no rotten or speckled ones; fill the barrels as full as you can, put in the heads well without using the press. Haul in and store in a barn or apple house con-

structed without floor, on rolling ground, where it will never get wet. Permit free circulation through it, but no sun. Such a barn gives entire satisfaction.

Apples thus handled are worth 25 cents per barrel more than if left out till final packing time. Never put in piles in the orchard, to take sun, rain, and every kind of weather. Never cover with straw; I think it about the worst material one could use, as it heats in the sun, and makes a harbor for mice. It is also difficult to keep the straw and chaff out of the barrels. Corn-fodder is much better to cover with, if you use anything.

To put up the apples for market, have a table about three feet wide, ten feet long, and with side boards about six inches high. Empty two or three barrels on the table, and pick off the rotten or speckled ones before they get mashed. If they get the skin broken the cider will stick to the others, making them look badly.

Pick out a basketful of medium size, not the biggest apples, smooth and well colored, and set two layers in the head of the barrels, stems down, and fit them in tight. When there are larger apples in the body of the barrel than there are in the head, they sell the more readily.

Make at least two grades, and mark them as such. As there must not be a specked, bruised, or rough apple in the two grades, that will leave out some for the third, and they can be sold in a near market, or for apple butter.

When you have filled the barrels shake them to settle the apples into place. Level off the head apples above the ends of the staves, and press the head down with as little hammering as possible. Nail the hoops, driving the nails as straight down into the staves as you can. Then when the merchant



opens the barrel the nails will draw out as the hoop is knocked off. Mark the grade, name and your name on the other end and they are ready for market.

N. COX.

## QUERIES AND NOTES.

### PRUNING.

DEAR SIR: I have somewhere read that apple tree pruning should be carried out in April; having performed the operation in that month, I was much disappointed on finding that every branch cut from the tree was replaced by three or four; would it be better to defer the operation till the sap has risen?

### ASPARAGUS.

My asparagus beds (planted twenty years since) have failed for the first time, this season. The mode of treatment adopted is to cut and burn the healm on the beds early in November, then dress with well-rotted manure, afterwards a good sprinkling of salt is applied, washed in with liquid manure; can you or any of your numerous readers recommend a different treatment?

### WHITE CEDAR AS WINDBREAK.

After an experience of thirty-one years, I can recommend the white cedar as a wind break; with us, open as we are to the gales from the Georgian Bay, they sow themselves and thrive wonderfully, the only fault is that if not thinned in time they die out. I have upwards of a mile and a half of cedar hedges which, when clipped, grow as thick as the yew in England.

### PIGS IN ORCHARDS.

Would it not be advisable to plant our orchards with artichokes for pigs? The animals when rooting them would loosen the soil without damaging the trees, the orchard being dressed every third year. I found when trying the experiment in England that sufficient

tubers remained for next year's crop. The artichoke would be ready for the pigs when the stubbles had been fed off, and the pork is very firm. What artificial dressing for the orchard would be a substitute for farm yard manure, which I have difficulty in procuring?

THOMAS SIBBALD.

Sutton West, Ont., 11th Sept., 1887.

### REPLY.

With regard to the *season of pruning* there is little to choose between the months of March or April, and June or July, providing it is done annually and judiciously. It is thought, however, that wounds made in June heal more readily than those made in the spring.

Severe pruning, or sawing off large limbs should always be avoided by training each tree in the way it should go from the first. Some people persist in sawing out the leading limbs to let in the light. This always induces the growth of sprouts, at whatever season it is done, and is injurious to the tree.

As for growing *artichokes in an orchard*, and keeping pigs in it, the plan is a good one; but if the trees are grown up so as to be safe from their gnawing the trunk, we would prefer making the orchard a sheep pasture, for the sake of tidiness.

The best substitute we know of as a fertilizer for an orchard is the common unleached wood ashes.

### A COLD STORAGE HOUSE.

I am much interested in a cold storage room which I am building above ground, and expect it will be frost-proof. It is 80 by 40 ft. in size. It will be cheaply built, the sides are lined with paper, and there are 18 inches of sawdust between the two walls. The first floor will be 8 ft. high with sawdust or leaves overhead. With the ventilation and temperature under control, I can

begin gathering apples a week earlier—that is, late in September, and can preserve the freshness and aroma of the fruit for several weeks later than in the cellar. If the slight moisture upon the apples can be prevented in the fall, and a low and even temperature can be kept, one can secure a finer flavor and keep apples for weeks longer than by the ordinary careless way.—W. H. HART, in *Farm and Home*.

#### PRUNUS SIMONI.

SIR: In looking over the August number of the *Horticulturist*, Prof. Budd is quoted as saying of the *Prunus Simoni* or Simon's Plum: "It will be the king of fruits—better than any apricot," &c. From my own knowledge of Prof. Budd's opinion of this tree and fruit, as expressed publicly and in private, the article referred to seems to favor of the nurseryman's catalogue rather than of the cautiously expressed opinion of the careful experimenter.

In reply to recent query about this fruit by the *Rural New-Yorker*, Prof. Budd says: "I first met with it in bearing in the Valley of the Moselle, in Eastern France, where it was introduced from North-east China by Simon Louis, of Metz, through his brother-in-law, Eugene Simon, when he was French Minister at Peking. Mr. Louis seemed to place quite a high estimate on its fruit for culinary use, especially for growing in sections where the peach failed to do well. After ascertaining that the tree endured the summers and winters of Iowa as well as the Chickasaw plums, and after tasting its peach-flavored sauce, I naturally recommended it for trial. But this was followed by the positive assurance that it would not be apt to be worth growing in sections where the peach, nectarine, or the best apricots succeed moderately well. I said

then, and believe now, that on the northern borders of the peach belt it is worthy of trial, as it comes nearer to the peach and nectarine in flavor, when cooked, than any variety of the plum I ever met with.

"Some good botanists of Europe agree with the writer in the opinion that in tree, flower, and fruit it comes nearer to the almond and peach than to the plum family, and that crosses with it of both peach and plum may bring interesting and valuable results. Aside from its possible value for fruit, I may add that it makes a neat-foliaged, pyramidal tree for lawn or walk border."

Yours truly,

JOHN CRAIG.

#### FALL PLANTING.

Sir,—The experience of Mr. T. H. Rice with fall planting given in September Number is the experience of thousands, but I really wish the gentleman had gone farther and given his opinion as to the cause of the loss sustained. To my mind, the fact that a great many fall planted trees are lost throughout the country every year, is not proof that this season is objectionable. I do nearly all my transplanting with the best success in the fall, always being particularly careful to set the tree firmly in the soil, compacting the earth closely to every root, and if large, staking to prevent swaying by the wind.

Frost will have no more effect for injury, on a tree thus planted than it would in the nursery row, provided the soil is dry, and where the benefit over spring planting comes in, is that during the winter the roots heal and callous, the trees get an earlier start in spring with the result of 6 to 12 inches better growth the following season.

I do not wish to be understood as depreciating spring planting, not at all, but my experience leads me to favor fall planting, properly done. If

planters would observe the following details, I think there could be no fault-finding with fall planting.

1st. Get your trees direct from the nursery, and don't allow someone else to do it for you, and leave them on the road or railway station for two or three weeks to freeze and thaw.

2nd. Never "heel in" but plant at once with care and without undue exposure; stake them.

3rd. Plant nothing too tender for the climate of your locality (except for experiment) because if it does not disappoint you the first year it is sure to do so some day.

J. H. WISMER.

Port Elgin.

**PRUNING THE QUINCE.**—Mr. W. W. Meech, who has achieved signal success in quince culture, reports the following system of pruning in the *Farm Journal*:

"After the leaves fall in Autumn and before they start in Spring I go over every tree and cut back every shoot. If a foot growth was made the year before, cut off half of it; if two feet, a little more than half, and if three feet grew, it will pay to cut off nearly two-thirds of it. A judicious thinning out of older wood will also be found desirable. Then when the new growth starts, rub off the weaker buds so as to let but one shoot remain at each. As generally grown, the quince is too weak to have more than one shoot at a bud, but as I handle my trees, two, three and even four shoots often seek to grow from the same place. This method of severe pruning has been condemned as being unnatural. But experience proves the wisdom of this severe pruning of the wood and of an equally severe pruning of the fruit."

I think the *Horticulturist* is gaining in value, giving with each number, a cheap fund of knowledge for fruit growers.

A SUBSCRIBER.

## The Vineyard.

### ASHES AS A FERTILIZER.

For vineyards, all things considered, I regard unleached ashes the best fertilizer known. A ton of hardwood ashes contains 320 pounds of potash, worth \$16, 105 pounds of phosphoric acid (insoluble) worth \$5.25. Omitting all the other ash constituents, which have some value of themselves, the potash and phosphoric acid of a ton of such ashes are worth \$21.25, or nearly six times the value of a ton of fresh horse dung.—*President Phillips, West Mich Hort. Soc.*

### SHIPPING UNRIPE GRAPES.

I wish to say, and also to impress it upon the mind and memory of every grape grower present, that there is nothing so disastrous to the grape market as the shipping of green grapes early in the season. It is sure to bring prices down to a low point, and once down it is hard to bring them up again. The consumer who has been waiting patiently for the grape season to open, buys them with the expectation of finding them ripe and delicious; but instead finds them sour and unfit to eat. The consequence is it will be some time before he will try his chance again. Thus the market becomes seriously damaged at the outset.—*President Phillips.*

**ARTIFICIAL CLOUDS** were recently made for the protection of vines from frosts at Pagny, on the Franco-German Frontier. Liquid tar was ignited in tin boxes, and pieces of solid tar on the ground near the vines. Large clouds of smoke arose and protected the vineyard for two hours. Although vines in the neighborhood were injured by the frost, all that remained under the clouds were left uninjured. Of course

this contrivance can succeed only in calm weather, but it is only in calm weather that white frosts occur.

---

## Small Fruits.

---

### THE NEWER STRAWBERRIES.

(*M. Crawford, Cuyahoga Falls, O.*)

*Jessie*.—This variety fruited with me this year for the third time, and after watching it carefully, I am still of the opinion that it is, all things considered, the best ever introduced. While it is not perfect in every respect it combines all the desirable qualities in a higher degree than any other yet offered. It has no defects worth naming, and those who have a stock of it may congratulate themselves on their good fortune.

*Itasca*.—This is all that was ever claimed for it. For vigorous growth and productiveness, it is one of the best. It has shown no rust thus far. The fruit is nearly round, about the size of the *Crescent*, and of very good quality.

*Bubach's No. 5*.—This is, with me, next in value to the *Jessie*; and some even prefer it to that variety. The plant is all right and is a great bearer. Blossom, pistillate. The fruit is very large, a little irregular in form, ripens all over, and is a very attractive variety.

*Jewell*.—This is, with me, one of the valuable varieties. The plant is free from rust, of large size, and an abundant bearer. Blossom, pistillate. It makes few runners. In some localities it is a poor grower. The fruit is very large, of good form and color, and altogether a very attractive berry. It seems to do better in the east than in the west.

*Belmont*.—This is a good grower and is free from rust. With me it fails in

productiveness, and the fruit is far less perfect in form than I was led to expect.

(*From John Little Granton, Ont.*)

Among the new varieties fruited here this season they stand in value in the order named for size, productiveness, and length of bearing time:

1st. *Mrs. Cleveland and Bubach No. 5*. 2nd. *Summit*. 3rd. *Ontario*. 4th. *Henderson*. 5th. *Jewell*. 6th. *Ohio*, a wonderful bearer. 7th. *Anna Forest*; if it was as productive as it is for size it would be a valuable market berry. 8th. *Lida*, a good grower and fairly productive. 9th. *Gold*. I should have numbered it *fourth*, it is such a healthy, beautiful plant, it glistens in the sun as if varnished, fruit good, wonderfully productive.

I will merely notice the *Jessie* again. Having seen the *Jessie* fruiting on the originator's grounds, and at Mr. Crawford's, and on my own place, and on none of these places having any extra care, I freely say it is the best berry offered the public yet.

---

### "THE MARLBORO RASPBERRY."

*Marlboro*.—Large as *Cuthbert*, firm and very handsome—does not taste so good, but is better than *Philadelphia* and *Franconia*—nearly as early as *Hansell*. I found this variety almost worthless on sandy land without manure: it will not endure neglect and grow big enough to bear a crop like *Hansell* and *Cuthbert*. But a plantation we made last year on fair garden land, which contains a fair percentage of clay, has made a fine luxuriant growth. Persons who have good clay loam may find this the most profitable berry for market which can be grown, as it fills the demand for large berries nearly a week before *Cuthbert* appears on the scene.—*T. C. Robinson, Owen Sound.*

## Samples of Fruits.

### GRAPES.

CLINTON.—Sir,—I send by to-day's mail a sample of grapes grown by myself in this district. They were bought for Clinton. Would you please tell me if they are true to name, and your opinion of their quality.

Yours truly,

PHILIP JAMES.

Glen Orchard, Muskoka, Aug. 25, 1887.

The bunch of grapes you send is correctly named, and is well coloured, considering the date of gathering. Though it colours in September it improves in quality if allowed to hang until frost. At best, however, it is very poor in quality when considered as a table grape, and its small size and tough pulp make it still less desirable. But as a wine grape it is highly valued because of its brisk vinous flavor, and its great productiveness. It is also very hardy and in this respect well suited to your section. Botanically speaking the Clinton is a hybrid between the Riparian or Riverside group of American grapes, and the Labruscan or wooly leaved group, such as Concord, Ives &c.

WYOMING RED AND LADY.—On the first of September, Mr. Ambrose Pettit, Grimsby, sent us in some beautiful samples of these grapes which he was just shipping. The bunches of the former are large and close, the berries much larger than the Delaware, and covered with a very evident bloom, but it is in quality inferior to the high standard of that variety, and it has a somewhat pulpy centre.

### PLUMS.

Berlin, 22nd August, 1887.

Dear Sir,—I have sent you to-day per express a small box containing samples of four varieties of plums

grown from seeds on my grounds, three of which I think will bear favorable comparison with any of foreign importation. All the trees are perfectly healthy, and have as yet not exhibited the least tendency to the black-knot plague. One of the varieties is about the size of a damson, thus showing the tendency to run back to original conditions. No. 3 has the same flavor of the McLaughlan but not the shape, and possibly may be a seedling of that variety. I have another equal in quality to the Bradshaw but larger; however it is not in fruit this season. My object in sending you these samples is merely to show you that we Canadians can originate as good fruit as foreigners can, and possessing degrees of acclimatization more to be relied on, and so ultimately we may depend upon our own energies. All we want is the diffusion of a little more knowledge on the subject which we will eventually acquire.

I am, yours truly,

SIMON ROY.

NOTE.—These seedlings of Mr. Roy's are certainly valuable as indicating the possibilities before us in Canada in the way of obtaining new and improved varieties of fruits by careful experiments in growing seedlings and in hybridizing with existing varieties. Two of these seedlings are purple, one is green and one yellow, and three of them appear to be worthy of cultivation.

Sir,—At the request of Mr. Wm. Cruse I send you a small box of plums, the product of a tree which sprang up spontaneously in the garden. Do you recognize the variety, or if not would you give it an appropriate name?

Yours, &c.,

THOS. GORDON.

Owen Sound, 3rd Sept., 1887.

These plums resemble the Imperial Gage in appearance but the stem is longer. If hardy and prolific the seedling may be worthy of general cultivation and should be submitted to the

fruit committee at one of the meetings of our Association for name.

**Moyer's New Early Red Grape.**—On the 8th of September, Mr. Moyer called at our office, leaving some samples of this new grape. In quality it is excellent, as sweet as the Delaware, devoid of the pulpy centre of Wyoming Red and many other early grapes, but not quite as sprightly as the former. The bunch is usually shouldered and fairly close, while the berry is of medium size. The color is a much darker red than either Delaware or Wyoming Red. One great point claimed for it by its introducer is its earliness, in which respect it is claimed to precede Wyoming Red. Mr. Moyer thinks it could be marketed about the 15th of August, fully two weeks ahead of the Delaware. He also claims that it is a stronger grower and has a better leaf than the latter, besides being remarkably free from mildew and rot.

The grape is a hybrid, produced by Mr. W. H. Read, of Port Dalhousie, by fertilizing Delaware with Miller's Burgundy.

**The Northern Light.**—Mr. P. E. Bucke, of Ottawa, writes in glowing terms about this new white grape, which originated on the banks of the Ottawa. He says it is the best white grape in cultivation—indeed, a perfect gem. The color is greenish-white, with pink fruit stem. The leaf resembles the Concord both in size and texture, but is more leathery; there is no foxiness about the fruit, either in smell or taste, and it is very sweet when fully ripe, with a slight sub-acid. It ripens with the Moore's Early. The vine is a tremendous grower, and hardy. It has borne fruit four years: the first year, two bunches; second year, 20 pounds; third year, 25 pounds; and this year, about 20 pounds.

## Uses of Fruits.

*Next in importance to the best modes of cultivation and the selection of the choicest varieties, comes the most approved methods of preparing fruits for use. We would be glad therefore if the ladies, who read this Journal, would make free use of this column for an interchange of ideas on this subject.*

### THE GIRL'S BEST COOKING-SCHOOL.

**T**HE mother's kitchen is the girl's best cooking-school. The same hands that make crazy quilts for amusement can make rag carpets to cover home floors. Rag carpets are just as æsthetic as crazy quilts. The washtub is an excellent gymnasium. Were it only a craze every girl in the land would be taking lessons on the washboard. If these are menial occupations we have made them so. They hurt the pride more than they do the physical powers. These duties distributed in a family would not fall hard upon any one member. It will be remembered that Mrs. Whitney, in "We Girls," makes one of them say of their neat housekeeping:—"We could not tell whether we dined in the kitchen or kitched in the dining-room."

—*Detroit Free Press.*

### USES OF APPLES.

**APPLES vs. ROOTS.**—Nothing else will so help the flowing milk of the cows for winter feed as a painful of ripe apples chopped into slices and sprinkled with the meal. It pays as well to grow apples for the stock, if not better, as to grow roots in the field.

**APPLES AS MEDICINE.**—Apples stewed and sweetened are pleasant to the taste, cooling, nourishing and laxative, far superior in many cases to the abominable doses of salts and oil usually given in fever and other diseases. Raw apples, and dried apples stewed, are better for constipation than liver pills.

**FRIED APPLES.**—Wipe a few nice, smooth-skinned apples, have ready a

spider with a little butter and lard in it, let it get hot, and slice the apples into it, sprinkle a little sugar over them, and fry slow to a nice brown, taking great care not to let it burn.

### FRUIT SYRUPS.

By Miss J. Power.

What a pity that the medicinal virtues of grape syrup are not properly known. Grape syrup, or fruit syrup of any kind, is not jelly, but the pure juice boiled down without sugar till it thickens like syrup. All fruits have their own sugar, which may be condensed by long evaporation, making the most delicious and healthy form of preserves. Pick over the grapes, rejecting all unsound ones, and press in a cloth in any convenient way, the old wooden screw press being much better than anything with metal about it, which gives a harsh flavor. Strain the juice into a porcelain kettle, or, what is better, a thick, shallow stoneware jug, holding four gallons or more; heat quickly and boil hour after hour steadily, without scorching. Stoneware holds the heat and is less apt to burn juice or jelly than any stoneware. The juice cooks best set in the oven, out of dust, where no draft can check its boiling. All syrups evaporate faster in certain states of the atmosphere than others, and a clear, drying day, or one just before rain, when the water boils away fast in the tea-kettle, is the chosen time for all preserving. Making syrup is an all-day affair, and a good plan is to set the jars of juice in the oven at evening and keep a low fire all night, finishing off next forenoon. Six quarts of grape-juice should make one of syrup, wine-coloured, lucent, of delicious, refreshing perfume and flavor. One tablespoonful in a glass of water gives a delightful drink, like fresh grape-juice, the true substitute for wine with all temperate people, and the finest

medicine for correcting a feverish, bilious state ever known. The Syrup itself is valuable for restoring strength, and consumptive persons should take it by the tumbler daily, sipping it leisurely with sugar, if too tart for the taste. It makes new, rich blood, it cleanses the system, clears brain and feeds starved nerves. It has the hypophosphites which doctors prescribe for wastes of tissue, and taken freely will arrest even critical stages of disease. People fed on pure food, with abundance of fruit, need never dread cancer, Bright's disease, gout, neuralgia, dropsy, or a dozen other of the worst scourges of the race.—*Hort. Times.*

MANY ARTIFICIAL FLAVOURING EXTRACTS are used in foods and drinks, such as amylic valerianate, amylic butyrate, propylic ether and caprylic alcohol, which imitate the odour and flavour of the apple, the pear, the pineapple, the strawberry and the raspberry. These substances have been tested by two French chemists, who find them poisonous in considerable quantities, but harmless in the usual small doses.

## Fruit Reports.

### FROM SCOTLAND.

SIR,—The crop of apples this year in England and Scotland will be very small, owing to the severe drought, and our reports from the Continent indicate they are in a similar position to ourselves.

Under these circumstances we shall have to rely mainly upon supplies drawn from your country and Canada. Therefore the prospects that good steady prices will be made during the season is assured.

The qualities most in demand here are Newtown Pippins, Kings, Bald-

wins, Greenings, Spys and Spitzburghs if the size, color and condition are right, we have no hesitation in stating, that we shall realize in Glasgow higher prices than is usually obtained in other markets. Yours respectfully,

BOYD, BARROW & CO.

64 South Albion Street,  
Glasgow, Aug. 27th, 1887.

#### FROM LONDON, ENG.

*By Cable to the "Canadian Horticulturist."*

Messrs. Pitt Bros., Grocers, Hall Court, London, Eng., cable us as follows, under date 17th ult. :—

"No Canadian apples arrived. Sound American, 17 to 21 shillings. We recommend shipments of the very best selected apples, free from spots. Market high—sound fruit inquired for."

#### FROM LIVERPOOL, ENG.

J. C. Houghton & Co., of Liverpool, under date of 30th August, 1887, state :—"We have delayed until the present, issuing our annual report on the prospects of the English apple crop, in consequence of having been unable sooner to obtain authentic information.

Advices received up to the present from 79 different parts of the country, report the crop

in 23 districts to be	"average,"
in 24 " "	"plentiful,"
in 9 " "	"medium,"
in 23 " "	"very light" or "under average."

From this information we may reasonably draw the conclusion that the crop is below an average one.

Owing to the very severe drought that prevailed in this country during the months of June and July, there is no doubt but the fruit suffered severely, as in 23 districts it is reported to be very small; in 24 districts the reports say that it is still falling from the trees; and in many districts a large proportion is suffering from maggots. From only

three or four districts is the fruit referred to as being of even fair or good size.

We may therefore safely assume that not only will the crop be under average, but that the fruit generally speaking will be very small and poor. This being the case we look forward to a good demand during the season for American and Canadian fruit of good size and quality. We would however advise our friends most strongly, to avoid shipping small or common fruit, for it is quite evident that with this class the home crop will most strongly compete, and for such, poor results are almost certain.—*Trade Bulletin.*

#### THE "SNOW APPLE" (FAMEUSE) IN PHILADELPHIA.

SIR,—There are no snow apples on the market yet, but such as Gravensteins, Kings, &c., sell now at \$2.50 per barrel, for best fruit. Choice Snow apples always sell higher, and if fancy would now command \$3.00 per barrel. But it is likely prices may rule up ere you can put the fruit here.

Yours truly,  
PANCOAST & GRIFFITHS.

#### FROM LONDON, ENG.

SIR,—We are looking forward to a good demand here for Nova Scotian and Canadian fruit, as our own crops is suffering very much through the dry season and the maggot.

Yours truly, G. R. HILL.  
Borough Market, London, Eng.

#### A SHIPMENT OF PLUMS TO MONTREAL.

A lot of 21 baskets of plums was shipped from the vicinity of Owen Sound to a firm in this city recently which sold at 50c. per basket, and was considered a good sale. The express charges, however, were \$8.00, which left \$2.50 for the 21 baskets or not



quite 12c. per basket. By the time the shipper receives his account sales, he would be apt to conclude that there was no profit in expressing fruit to this market.

**FRUIT EXPORTS.**

STATISTICS FURNISHED BY WM. J. FLETCHER, OTTAWA.

Fruit of all kinds (green) produced in and exported from Canada :—

	Value.
Fiscal year ending June 30, 1877,	\$194,942
“ “ “ 1878,	149,333
“ “ “ 1879,	157,618
“ “ “ 1880,	347,166
“ “ “ 1881,	645,658

For 5 years; 1877-81..... \$1,494,717

Fiscal year ending June 30, 1882,	\$540,464
“ “ “ 1883,	499,185
“ “ “ 1884,	173,048
“ “ “ 1885,	635,240
“ “ “ 1886,	499,598

For 10 years, 1877-86.... \$3,842,252

*N.B.*—Of course the heavy crop of 1886 does not show in this table.

**APPLE CROP OUTLOOK IN U. S. FALL OF 1887.**

In many fruit growing sections the apple crop will be almost a failure, and nowhere is there a fair prospect of an average crop. In New England, where earlier reports were most promising, we now hear of marked declines in the prospects, and though present indications are more favorable there than anywhere else the crop can average only medium. A few localities in New York and the New England States promise good quality fruit, but the general tenor is to the contrary. Present approximate averages of the principal States are :—New York, Rhode Island, Connecticut, Massachusetts, 86; Maine, Vermont, Michigan, 74; Pennsylvania, New Jersey, Virginia, Kansas, Missouri, Wisconsin, Minnesota, 53; Ohio, Illinois, 30. Taken as a whole the prospect is for a crop below

medium quality and one of the shortest on record. Yours, etc.,

PANCOAST & GRIFFITHS,  
Sept. 20, 1897. 122 Dock St., Philadelphia..

*Forestry.*

**SOME OF THE NEWER ORNAMENTAL TREES.**

By favor of Mr. Thomas C. Meehan, of Germantown, Philadelphia, we are able to show our readers the excellent illustrations of some of the newer evergreen and deciduous trees used under the above heading, in this, and in the succeeding number of the *Canadian Horticulturist*.

If there is one point, more than another, to be aimed at in the laying out and planting of pleasure grounds, it is to secure a pleasing variety. Monotony tires the eye, and shows a lack of taste. Many of our public parks, school grounds and private lawns are sadly at fault in this respect. It would almost seem as if there were no deciduous trees in existence, except the hard and soft maples, and no evergreens with which to cheer the barren landscape in winter except the Norway spruce.

And in the planting of evergreens how little judgment is shown in selecting kinds suitable to the size of a lawn! A Norway spruce is often planted in a little door yard twenty feet square. At thirty years of age its branches extend from ten to fifteen feet in every direction, and rob the owner of every foot of his lawn, unless prevented by the most vigorous pruning.

Among the pines, the Scotch and the Austrian have been considerably planted in Ontario, and although these are slow growers and dwarfish, when compared with our Canadian natives, they are coarser in foliage, and hence less ornamental. In the

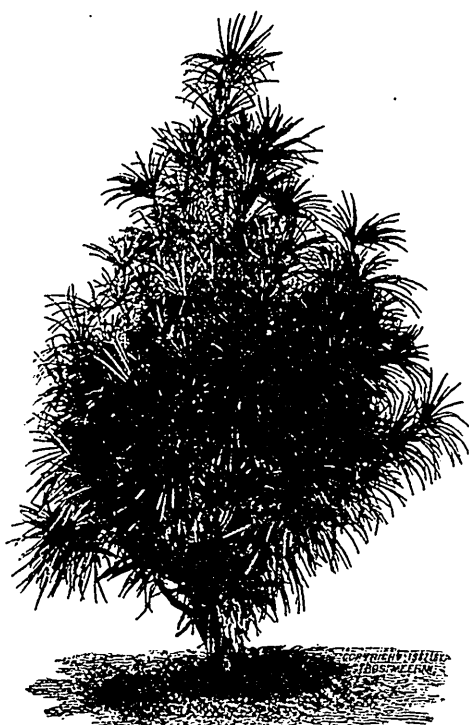


SWISS PINE (*Pinus Cembra*)

we have one which combines, in an unique manner, small stature with great beauty of appearance. Though in high elevations of the European Alps, where it is indigenous, it sometimes attains a height of one hundred feet, we have read of no specimens in American gardens reaching more than twenty-five feet, and that with very slow growth. The tree is pyramidal in outline, and the color is silvery green. The seed is edible, and that collected from a variety in Russia (*var. Sibirica*) is sold in the groceries, and much relished by the peasants.

#### THE UMBRELLA PINE

is a novelty from Japan, and is known botanically as *Sciadopitys Verticillata*. As it has only been in cultivation for about twenty-five years, and is very difficult of propagation, and slow in



THE UMBRELLA PINE.

growth, it is as yet very rare and costly.

A valuable addition to the already large number of kinds of maples cultivated for ornament in America, has been made by the introduction of a dwarf species from Japan, some twenty-seven years ago. Its technical name is *Acer polymorphum*, and from it many beautiful varieties have arisen. Probably the best of all is

#### THE BLOOD-LEAVED JAPAN MAPLE

(*acer polymorphum atropurpurea*). The foliage, early in the season, is light red, later it becomes darker, while the second growth bears leaves resembling the earlier ones. Another interesting Japanese variety is *A. Japonicum aureum*, with rich yellow foliage, forming a fine contrast to the former. Besides these there are three or four other



BLOOD-LEAVED JAPAN MAPLE.

varieties. Mr. Meehan says, "There is no prettier sight than a large bed made up of the different varieties of Japanese maples. They will set off and contrast with surrounding plants better than any other class grown, having at the same time richness possessed by no other tree. Several large plants of the Blood-leaved Japan Maple, growing around Germantown attract wide attention, being the admiration of all who see them."

#### TREES AND RAINFALL.

Scarcity of rain, which was the cause of so much loss to the agriculturists in some parts of the North-West last year, is a phenomenon not peculiar to Canada. President Adams, of Cornell University, in a recent address, points out that the removal of the trees, centuries ago, reduced the fields about the Mediterranean to sterile deserts. The same process is going on across the line. President Adams says: "The trees are being swept away, and what is the

result? The rainfall has been diminished, the showers which heaven may still bounteously furnish, instead of being welcomed by the soft verdure of forests and cultivated fields and lovingly kept in the soil for the good of all animal and plant life, is repelled by parched hillsides, so that it shoots off in angry torrents and is soon once more in the lakes and the great rivers and the oceans beyond. Thus, by a perfectly explicable method our climate is undergoing a certain change, and it is the change which, in some of the regions of the Old World, has caused the sand to drift over regions that were once the homes of a prosperous people." He adds: "And yet there is no tendency of nature that is more amenable to the influence of man's appreciative intelligence. Everybody remembers Emerson's allusion to the ability of the English, by the planting of trees on the borders of Egypt, to bring rain again after a drouth of 3,000 years. We have been doing the same thing in the West; for they tell us that the planting of trees and cornfields in Kansas and Nebraska, up to the very frontier, has already pushed the rain line further West by more than a hundred miles."

—*Mail.*

Co-OPERATIVE fruit and vegetable evaporating and preserving establishments are bound to be a feature of our farming in the future. This industry is particularly adapted to sections not convenient to good markets. There is money in it for the proprietors of evaporators, and there must be still more for the patrons when the business is run on the co-operative system. Read all that is said upon this subject and act upon it. The co-operative fruit and vegetable utilizing factory is a very simple affair compared to the creamery system, which has proved so successful.

—*F. & H.*

## Flowers.

### CULTIVATION OF THE NARCISSUS.

BY H. SIMMERS, TORONTO, ONT.

(Continued from the last number.)

**T**HE next most useful variety for forcing is the Polyanthus Narcissus, or Many-flowered Narcissus. This species is the one best adapted for house culture, and for the



THE NARCISSUS.

amateur to have blooming during the winter months. The flowers are beautifully scented, and remain in bloom from four to six weeks. The house culture is exactly the same as that under the heading of hyacinth. The varieties that give most satisfaction are Grand Monarque, white, with yellow cup; Staten General, yellow, with white cup; Bazelman Minor, yellow, gradually shading to white; Grand Soleil D'Or, golden yellow, exceedingly handsome. These are probably the varieties the most used, the world over, for forcing. Many other varieties are generally listed in the bulb catalogues, but I do not claim they will produce

such handsome spikes. If any person requires a larger selection, try an assorted lot intermixed with the others for winter bloom. Planting Polyanthus Narcissus this month, you cannot expect them to flower until February or March; but in spite of the time it takes them to flower, do not delay in starting the bulb, for, as I have previously advised, the longer they remain in the dark the better rooted, and as a result the flower spikes will be larger.

Jonquils, double and single, are allied to the Narcissi, and are natives of the south of Europe. Perfumed waters are made from Jonquil flowers, giving the impression to the reader that they must be very fragrant. Either the double or single Jonquil is well adapted to open-air culture, and may be treated in the same manner as the Narcissus, except that the bulbs being smaller they are only planted three inches below the surface of the ground. They are easily forced, and if planted this month they will flower by Christmas. Being cheaper, they should be tried by every amateur. The Chinese Narcissus is a variety I overlooked to mention under head of Polyanthus Narcissus. This is the sacred flower of China: nearly every shop in the Chinese cities has these bulbs growing in a saucer of water and pebbles. They throw up several flower stalks, thickly studded with bloom, white, with yellow centre. The bulbs are of a whitish appearance, thus differing from Polyanthus Narcissus in that they have a dark brown skin. Many charitable ladies around Toronto have sometimes received presents of this variety from the Chinese located here, for charitable services rendered to them; and they have frequently wondered what the name was, the Chinaman being able to explain the culture, but not the name.

This is, then, the variety generally received. I would here remind the readers that may have followed some of the descriptions I have written, that this is the proper month for starting the various kinds of bulbs I have written about, both outdoors and indoors, and that they should not wait until November and December, with the usual result, viz., disappointment in not getting any bloom for all their trouble. The reason is frequently attributed to the bulb being poor, but the correct reason is that the tender flower stock, encased in the centre of the bulb, has been so dried up that it comes up along with foliages and gradually withers away; or perhaps the side shoots only may have grown, thus frequently disappointing the most careful cultivator.

#### THE VIRGINIA CREEPER.

BY J. P. COCKBURN, GRAVENHURST, ONT.

IN our later years we are carried back in thought to our early days, and reflect with pleasure on the many pleasant moments of rest and recreation we have had, under the vine-covered bower. No villa, or rural house, can be complete without the wondrous charms of the trellis or arbor, so suggestive of taste and comfort, yet one may travel many miles through some of the finest agricultural districts in Canada, without seeing the slightest attempt at decorating the house of even the wealthy occupant. The great bare pillars of a verandah stand up in the glare of the sun, or seem to shrink before the blast as it drives along the floor of the naked porch, seldom trod by occupants of the dwelling because there are no attractions to visit the bleak and dreary waste. The work of the farm and the business of the estate is arranged in the "back parlor." Farmers frequently say they have no time to waste in planting trees or decorating their

grounds, and many do not assist their wives to make even a sort of excuse for a kitchen garden. To such people as I have in my mind I say, take at least one or two days with the boys and team, secure *any sort* of forest trees, let them be small with plenty of fibrous roots, and plant them carefully, and fill up the odd places about your house with them. If you have no design, put them in clumps in the corners, and along the lane. They will soon grow, and nature will adjust them to the situation, *but let us have the trees.*

Dig large and deep holes about your verandah in which plant Virginia creepers; the holes should be partly filled with a mixture of decaying chips from the woodshed, and filled with good earth. The woodshed should be partly covered with the same vines. Nothing has a finer effect than a few well-grown Virginia creepers trained to the verandah and side of the house, and all unsightly buildings are soon transformed to a thing of beauty. Vines seem to thrive best when they can get hold of some decaying substance, and they take up much of the miasmatic vapours about outhouses. I need not say how much this will in a short time add to the beauty and comforts of home, and the joy of our children, the envy of our dilatory neighbor, and the delight of every passer by. There is no outlay of capital, if you can find the vines growing wild in some low rich bottom land on your own, or on your neighbor's farm. If not, you can obtain them for a nominal sum from any nurseryman. They propagate as easily as currants. For small villas and city residences, where the grounds are limited, the *Ampelopsis Veitchii* is preferable, having much smaller foliage and does not require the space which the *Ampelopsis Quinquefolia* does.

Remember that a ten-year-old vine, well grown, will cover 1,000 square

fect, and that you may mistake Poison-Ivy for the Virginia Creeper, which has five leaves, while the Poison-Ivy has only *three*. They are generally found in the same locality. This discovery cost the writer two weeks of almost total blindness, and sleepless nights of pain, as well as several dollars for doctor's medicine. Five leaves, remember, and you are safe. October is the best month to plant.



BY FRANCIS MASON, PETERBOROUGH, ONT.  
BULB PLANTING IN THE FALL.

It is not yet too late to prepare a bed and put in hyacinths, tulips, crocus and other hardy bulbs for spring flowering. Even if the ground has frozen over a hole, may be forced with an iron bar large enough to admit the bulb. After putting in, cover with coarse manure, leaves, or rubbish of some kind, which may be raked off early in the spring.

#### IRIS.

Do not forget to plant a few bulbs of the English and Spanish irises. They are beautiful, cheap and easily obtained. They flower early in the following summer.

#### HARDY LILIES,

such as *L. Candidum*, *L. Auratum*, *L. Rubrum* and all this class of hardy lilies, may still be moved, and planted in good rich soil in permanent place. It is not well to disturb too often. On the approach of winter, cover with coarse manure or some other suitable material.

#### OUT-DOOR ROSES,

such as Hybrid perpetuals, climbing or moss roses should be laid down and

covered over with moss, leaves or earth. They will well repay all the trouble next June.

#### CHRYSANTHEMUMS

if planted and not yet taken up should at once be taken up, potted in good rich soil, and kept out doors as long as possible, covering on frosty nights. Do not allow them to flag for want of water.

#### CARNATIONS

make fine flowering plants for the house if taken in now. Cut nothing off unless the old flower pods are still on.

#### WINDOW GARDEN.

Under this head all flowering plants, vines or foliage plants are embraced, Overcrowding should be avoided, though many more may be kept in a window at the start. Later on, as they grow and expand, more room must be given. Watch for the first approach of the mealy-bug and aphides, and if atmosphere is too dry the little red spider will appear on the under part of fuchsia and rose leaves, but a good syringing of parts affected will have the effect of dislodging those troublesome guests. Nearly all flowering plants thrive best exposed in a south or east window. Some will do with little or no sun, such as *Begonia rex*, English and German ivies and others, which a little experience will soon find out. It is not necessary to repot plants oftentimes, for instead, a regular course of feeding them with some good plant-food prepared for that purpose, or if nothing better is to be had take a teaspoonful of spirits of ammonia, dilute in a pint of water and give a little twice a week. Temperature should be about 50 or 55 at night and 60 or 70 during the day. Greater heat will have a tendency to make a weak sickly growth that will produce little or no flowers.

#### PANSIES

require a different kind of protection from many other plants. The covering

placed on bulbs or roses would smother these comical-faced fellows right out. A slight covering of leaves with a few branches to keep the wind from blowing them away, will be best. Branches of hemlock or spruce are about the best unless they may be in a cold frame, in which case the sash may be over them and a few boards over that again.

#### GLADOLI AND DAHLIAS.

If not already housed attend to them at once. They should be well dried; the first-named may be placed in paper bags, and hung up in frost-proof closet or cellar. The dahlias will do wherever potatoes will keep nicely.

#### PETUNIAS, STOCKS, &c.

For flowering in the house during winter take up a few old plants of Petunias, ten week or Crompton stocks; cut away a good quantity of the old wood, especially the petunia, and pot in nice rich soil and place in a sunny window.

#### OLD GERANIUM PLANTS

that have been flowering during the summer will now, if taken in, cutting away some of the old growth according to the size, flower nicely during the winter.

#### HURRY IN THE SPRING

may be avoided to a great extent by preparing the beds in the fall by digging in a liberal quantity of well-rotted manure, spent hops or leaves. Beds thus treated are much better than if left till spring.

#### A CARD.

To the Subscribers of *The Canadian Florist and Cottage Gardener*.

For more than a year past I have found that my business as Seedsman and Florist was increasing so rapidly that to make it a complete success I must devote my whole time to it, and I have therefore made arrangements that the *Canadian Horticulturist* should be sent for unexpired term to

the subscribers of the *Canadian Florist and Cottage Gardener*. I trust that at the end of the year, or before, all the friends and subscribers of the *Canadian Florist* will become permanent subscribers to the *Canadian Horticulturist*, for which magazine I will, under the heading of "Floral Notes," contribute monthly such matter as will, I trust, be helpful to its readers. Any questions that may be asked or information wanted in the care or treatment of plants will be gladly answered by me in this department, and I intend to do all in my power to make the *Horticulturist* the best magazine of its class in America.

FRANCIS MASON.

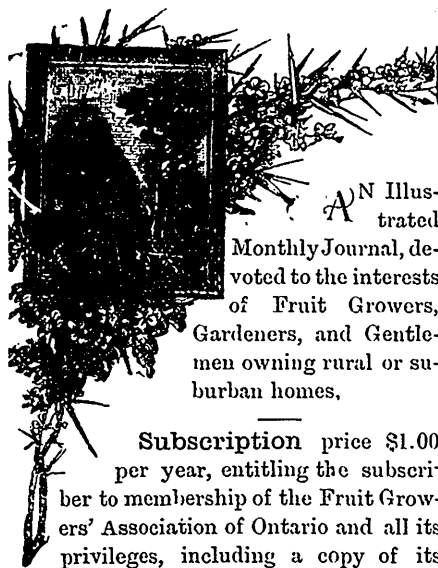
Peterborough, 14th Sept., 1887.

#### TO THE SUBSCRIBERS OF THE "CANADIAN FLORIST."

It is with pleasure that we greet the friends of the *Canadian Florist*. In sending you the *Canadian Horticulturist* for the balance of the year we hope to amply fill up the contract you have made with the former paper. In the meantime we hope to so merit your good will, and to be so useful to you all, that whether you grow fruit or flowers, you will wish to have this journal continue as a monthly visitor to your homes.

Another Noted Pomologist has passed away. On Thursday the 8th of September, Charles M. Hovey, died at his home, at Cambridge, Mass., at the age of seventy-seven. Hybridization of flowers and fruits was a favorite occupation of his, of which the Boston Pine, and Hovey's seedling strawberries are instances. He is also well known as editor of the *Magazine of Horticulture*, which he founded in 1835 and conducted for a period of thirty four years. He was President of the Massachusetts Horticultural Society from 1863 to 1866 inclusive.

# The Canadian Horticulturist.



AN Illustrated  
Monthly Journal, devoted to the interests  
of Fruit Growers,  
Gardeners, and Gentle-  
men owning rural or sub-  
urban homes.

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.

This Journal is not published in the interests, or for the pecuniary advantage of any one, but its pages are devoted wholly to the progress of Horticultural Science and Art in Canada.

The Horticultural Show at the Industrial Exhibition, Toronto, was in some respects most creditable. The Floral Hall was lighted with electric lights in the evening, and the display of greenhouse plants was profuse and arranged in good taste. But the fruits, especially the apples and pears, were put aside in canvas tents, which were miserably lighted in the evening.

One great fault in this department was the lack of proper labels for the different varieties of fruits and flowers shown. To make a show of fruits profitable to the visitor it is all-important that the names should be clearly seen, and thus a knowledge of excellent varieties widely diffused throughout the country. A few plates of fruits were

properly labelled by means of the wire support which lifted the label above the fruit so that it could be easily seen, and where printed in large type the name was easily read, without stooping. But, in most cases, the labels were either pasted on the fruit, or written in a most illegible style, on a slip which was dropped on the plate, and hidden beneath the specimens.

The same defect was observable in the exhibit of flowers. It was only by searching that the amateur could succeed in finding the specific names, nor would the search be in every case successful. Now it is surely not too high an aim for such exhibitions to endeavor to educate the public concerning the names and groupings of choice plants, and we would suggest the use of plainly printed labels of the varieties shown, and these conspicuously placed for the benefit of all. These should be provided by the Directors, all uniform in style, and each exhibitor obliged to use them.

Prof. C. H. Bessy, in *American Agriculturist*, says we should put the study of soils, plants, animals, air and clouds, &c., into our schools. The farmer's profession is about the only one for which the man is not specially prepared by study or training; hence when he meets with grasses, poisonous weeds, smuts, rusts, insect foes, &c., &c., he is wholly ignorant of the objects before him. Certainly the Professor has the right of it, and we are glad to notice that Prof. Mills, of Guelph Agricultural College, advocates an improvement in this particular in our Canadian schools.

Don't allow the weeds to ripen their seeds. Just now the ugly ragweed (*Ambrosia bidentata*) and the Common Burdock (*Lappa major*) are maturing



their seeds for another year of mischief. And, of all weeds, these two are among the most unsightly. We hate the latter worse even than we do the Canada Thistle, and think it almost as persistent in self-propagation. Most people cut it when it is in bloom, but in our experience it pays best to wait until September, when the seeds are nearly matured, for then it may be cut and piled for burning, and so destroyed. If cut too early it throws up numerous sprouts, which are more difficult to cut than the original stem.

Protecting Crops in time of Drouth.—A writer in the *Horticultural Times* makes some sensible remarks under this head. He gives four available means for accomplishing this end which is so desirable in such a season as the one just past, viz.: (1) *thorough under-draining*—which encourages the roots of plants to push down deep in the soil below the dry surface soil; (2) *deep ploughing*, and thorough cultivation; (3) *application of wood ashes* at rate of fifty to one hundred bushels per acre; (4) *extra cultivation* during the hot weather.

Transplanting Large Trees.—Mr. Thos. Meehan, of the *Gardeners Monthly*, says it is not at all necessary to remove a large ball of earth, in transplanting large trees. His plan is to "dig out far enough from the trunk to get the feeding roots, and go deep enough so as to get under with forks, so that the tree can be easily drawn over by its own weight. A two wheeled cart is then backed up to the tree, the trunk lashed to the shafts to be used as a lever, and the job is soon done." By this means a tree 20 feet in height, and a foot or more thick can be moved several miles for a few dollars.

The Decease of John B. Moore the well known Massachusetts horticulturist, is announced in the September number

of the *American Florist*. He died at his home, in Concord, on the 21st of August last, at the age of seventy. Hardy roses and grapes received special attention from him, and his Moore's Early grape has made his name famous far and wide.

Mr. Moore has been a prominent member of the Massachusetts Horticultural Society since 1849, and was President of that Society for the year 1885.

## Question Drawer.

*This department is intended as an open one to every reader of the "Horticulturist" to send in either questions or answers. Often a reader will be able to answer a question which has been left unanswered, or only partially answered by us. For convenience of reference the questions are numbered, and any one replying or referring to any question will please mention the number of it.*

68. Empire State Grape.—*Can you give me any points on the Empire State Grape?* J. H. MORRISON, Hamilton.

A colored frontispiece of this grape, with a description, may be found in this Journal, Vol. VIII., p. 97. It is a hybrid of Hartford Prolific and Clinton. The bunches are large, shouldered; berry smaller than Niagara, but by many considered better in quality. The vine is vigorous and hardy, so far as tested.

69. The Currant Borer.—*Is there any remedy for the grub that eats the pith of the red currant bush? How does the varmint get there, and what is its origin?*

See the *Canadian Horticulturist* for January last, p. 15, for full description, with remedy.

70. Oyster Shells as a Fertilizer.—*I have quite a quantity of ground oyster shells, more than I can use for fowls; would grapes, currants, &c., be benefited by its application; soil, a sandy loam on top of a clay subsoil?*

STANLEY SPILLET, Nantye.

REPLY BY J. H. MORTON, WINGHAM.

No appreciable benefit, unless first calcined, as the lime contained in the shells is their chief value, the very small proportion of phosphoric acid is not in a condition immediately available as plant food. Being powdered, calcining will be difficult, and if any other economic purpose can be found for them, we would not advise their use as a fertilizer, as the same quantity of available plant food can be supplied at less trouble and expense.

## Review.

*We will gladly give our candid opinion of any books, magazines or catalogues received, especially if they are likely to interest or benefit Canadian fruit growers, but will not insert cut and dried reading notices in favor of any publication whatever.*

**A. B. C. OF BEE CULTURE.** A Cyclopaedia of everything pertaining to the care of the honey-bee. By A. I. Root. Medina, Ohio, 1887. Price, \$1.25.

A book of over 300 folio pages, and containing about the same number of excellent illustrations. The subjects are all treated in a complete and systematic manner, and are arranged alphabetically, so that a person needing information on any subject connected with bee culture, can immediately turn it up, without the loss of time which is incurred in looking through various books and papers.

**SMITHSONIAN REPORT.** 1885. Part I. Being the Annual Report of the Board of Regents of the Smithsonian Institution, showing the operations, expenditures and condition of the Institution to July, 1885. Also,

**THE TRANSACTIONS OF THE NEW YORK STATE AGRICULTURAL SOCIETY.** 1882 to 1887.

Both these volumes came through the Smithsonian Institution.

**GUELPH SCIENTIFIC SOCIETY.** Report of the Secretary for the first year (1886), with an

abstract of papers read at the regular meetings. James Goldie, President; Robt. Gausby, Corresponding Secretary.

### CATALOGUES.

**FALL CATALOGUE** of Rare Bulbs, Plants and Fruits. 1887. John Lewis Childs. Floral Park, Queen's Co., N.Y.

**DESCRIPTIVE CATALOGUE** of Northern Grown Fruit and Ornamental Trees grown by J. H. Wismer, at his nurseries, in Port Elgin, Ont.

## Humorous.

Guest (rising excitedly from the table, after tasting an olive for the first time), "It's sorry I'd be to disturb the hilarity of the meeting, but I believe some joker's been salting the gooseberries!"—*Judy*.

"Speaking about the artist who painted fruit so naturally that the birds came and pecked at it," said the fat reporter, "I drew a hen that was so true to life, that after the sage threw it into the waste basket, it laid there."—*Peabody Reporter*.

A Washington lady, was canning and pickling peaches, and her little two-and-a-half-year-old daughter was endeavoring to assist her in every available way. Finally a package of whole cloves was produced, which were to be inserted in the fruit for spice, when the little one suddenly exclaimed: "O mamma, let me put in the tacks!"—*Farm and Fireside*.

"Sam, you are not honest. Why do you put all the good peaches on the top of the measure and the little ones below?" "Same reason; sah, dat makes de front of your house all marble and de back gate chiefly slop bar'l, sah."

○ This the apple, large and round,  
That always on the top is found.

○ This is the apple, small and mean,  
That's of'en at the bottom seen!