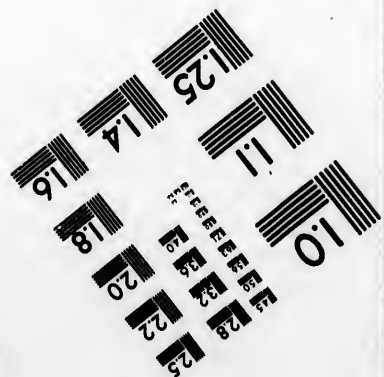
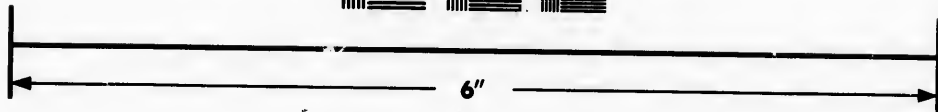
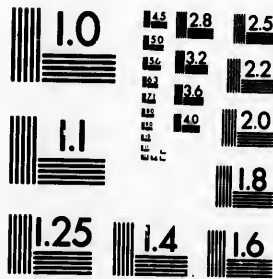


**IMAGE EVALUATION  
TEST TARGET (MT-3)**



**Photographic  
Sciences  
Corporation**

23 WEST MAIN STREET  
WEBSTER, N.Y. 14580  
(716) 872-4503

18  
20  
22  
25  
28  
32  
36  
40

**CIHM/ICMH  
Microfiche  
Series.**

**CIHM/ICMH  
Collection de  
microfiches.**



Canadian Institute for Historical Microreproductions / Institut canadien de microreproductions historiques

10  
15  
20  
25  
30  
35  
40

**© 1986**



The copy filmed here has been reproduced thanks to the generosity of:

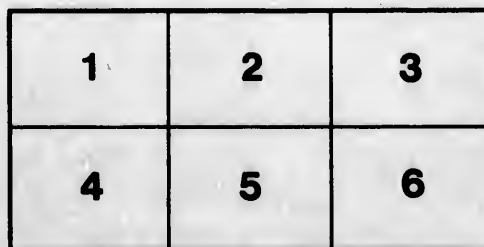
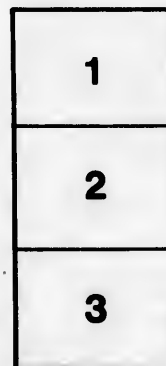
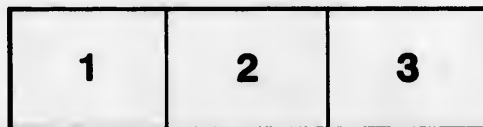
Metropolitan Toronto Library  
Canadian History Department

The images appearing here are the best quality possible considering the condition and legibility of the original copy and in keeping with the filming contract specifications.

Original copies in printed paper covers are filmed beginning with the front cover and ending on the last page with a printed or illustrated impression, or the back cover when appropriate. All other original copies are filmed beginning on the first page with a printed or illustrated impression, and ending on the last page with a printed or illustrated impression.

The last recorded frame on each microfiche shall contain the symbol  $\rightarrow$  (meaning "CONTINUED"), or the symbol  $\nabla$  (meaning "END"), whichever applies.

Maps, plates, charts, etc., may be filmed at different reduction ratios. Those too large to be entirely included in one exposure are filmed beginning in the upper left hand corner, left to right and top to bottom, as many frames as required. The following diagrams illustrate the method:



L'exemplaire filmé fut reproduit grâce à la générosité de:

Metropolitan Toronto Library  
Canadian History Department

Les images suivantes ont été reproduites avec le plus grand soin, compte tenu de la condition et de la netteté de l'exemplaire filmé, et en conformité avec les conditions du contrat de filmage.

Les exemplaires originaux dont la couverture en papier est imprimée sont filmés en commençant par le premier plat et en terminant soit par la dernière page qui comporte une empreinte d'impression ou d'illustration, soit par le second plat, selon le cas. Tous les autres exemplaires originaux sont filmés en commençant par la première page qui comporte une empreinte d'impression ou d'illustration et en terminant par la dernière page qui comporte une telle empreinte.

Un des symboles suivants apparaîtra sur la dernière image de chaque microfiche, selon le cas: le symbole  $\rightarrow$  signifie "A SUIVRE", le symbole  $\nabla$  signifie "FIN".

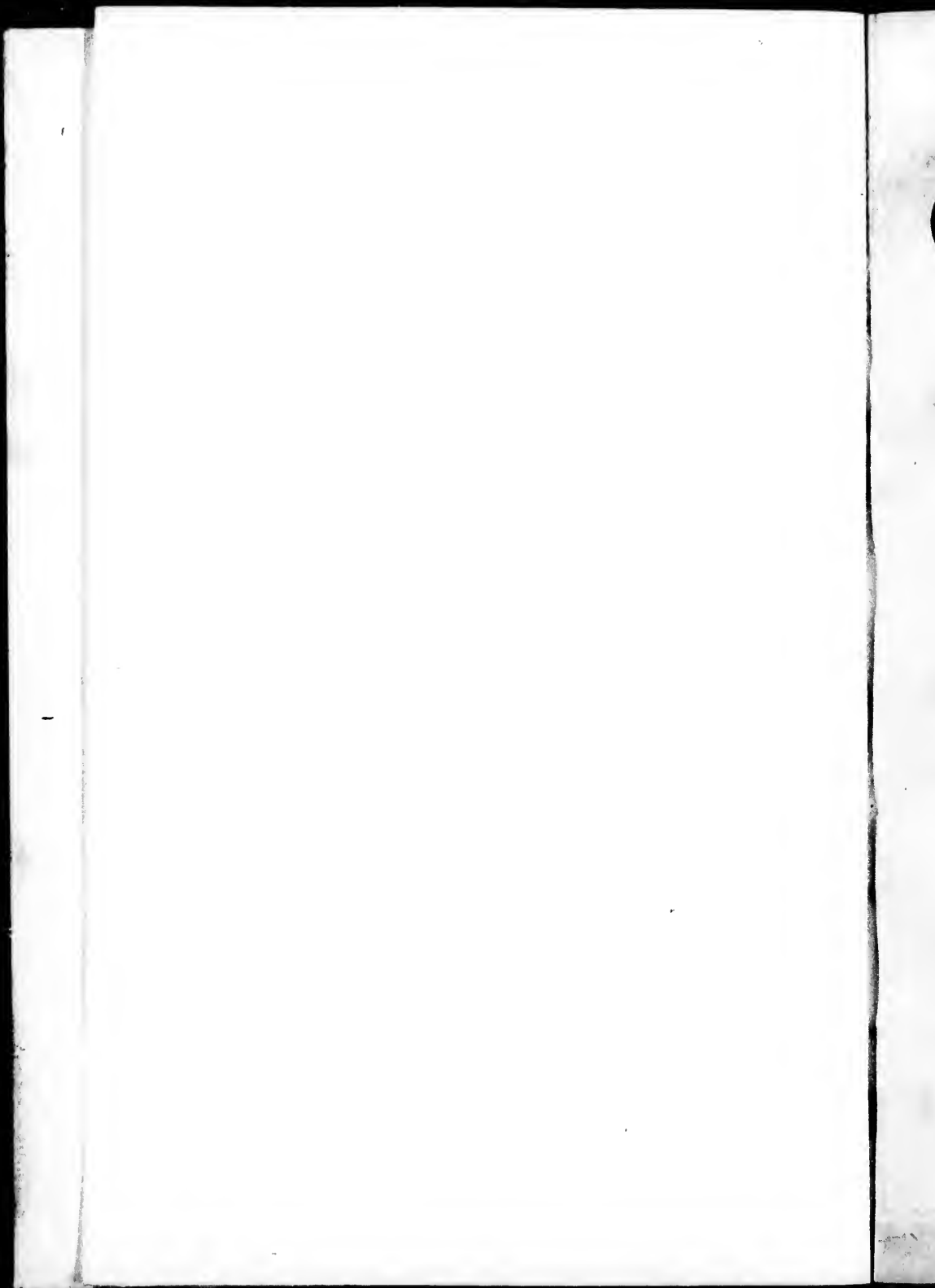
Les cartes, planches, tableaux, etc., peuvent être filmés à des taux de réduction différents. Lorsque le document est trop grand pour être reproduit en un seul cliché, il est filmé à partir de l'angle supérieur gauche, de gauche à droite, et de haut en bas, en prenant le nombre d'images nécessaire. Les diagrammes suivants illustrent la méthode.

ails  
du  
diffier  
une  
page

rata  
o

eiure,  
à

32X



THE  
CULTURE OF THE WINE  
AND  
EMIGRATION.

~~~~~  
BY J. M. DE COURTENAY.  
~~~~~



QUEBEC :  
PRINTED BY JOSEPH DARVEAU, 8, MOUNTAIN HILL.

(1863)

BR(5)  
634.8  
C544.2

# WINE CULTURE.

---

## OUR POSITION.

---

### CHAPTER I.

---

The radical policy hitherto carried out by every successive government, and the drifting of our ship of state, (cheered on in two great languages) into the troubled waters of a democracy, that already has engulfed the honor and prosperity of an entire continent, render it impossible for us to offer to European emigration, a choice of other principles than those recognised throughout the civilized world, as *American*.

The admirers of law, order and authority, seek in vain, for a guarantee, in our constitution, were the democratic element *alone* is predominant.

By those who consider equality, even in degradation and poverty, with the steel-knuckles, and ballot-box, to be the "Summum Bonum" of human felicity—we are only regarded as the Plagiarists of our more dashing neighbours—who at least possess the courage of their opinions, that we endeavour to imitate without daring to profess.

We offered to capitalists, and conservatives, no advantage of stability, or steadiness—either in our political institutions, or in the tenure of our real estate—and we could never *show* that our lands could be brought to represent *any real value* even that of a British percentage upon the capital invested.



Feeling the inferiority of our agricultural resources, we have had recourse to the artificial pressure of Railway and Manufacturing speculations,—and land jobbing, and agencies, of every description — whilst our liabilities have been increasing, and our credit in proportion diminishing, until we find ourselves altogether dependant upon the interest, or caprice, of the Financial Princes, upon the Royal Exchange.

At the same time, our ties with the Great Mother Country have so far become weakened, that our very existence is as coolly and ignorantly discussed, by a Professor of Oxford, as our vital agricultural prospects, have been, by his Toronto colleague.

Strange to say, it has never entered into the calculations of our statesmen, and political economists, that our great staple commodity was land—and our only hope an abundant flow of Emigration.

Indeed, the question of “to be or not to be”—depends upon our capacity of demonstrating, that our land is equal, if not superior, to any other such commodity, upon this Continent.

Should we feel ourselves unable to solve that problem, we may in vain assure the world, that we are an amiable, hard working people, enjoying a very healthy, although a very unpleasant, and unprofitable climate—where a stout heart, and hard muscles, are required, to support the apprenticeship of hardships, represented, as the inevitable doom of those, who must only expect to acquire, a plain living, in exchange for hard labour.

Expending considerable sums in attracting the poor and hard working emigrant to our shores, with the only apparent result, of patronizing the Grand Trunk, and Great Western Railways, and providing a Yankee population, for the Far West—we expect to arrive at the Millenium, should we succeed in curbing the zeal of American Agents, and Railway Runners—and accepting, with as much eagerness, as platitude, the “Free Institutions” of our blustering neighbours.

Not content with such results, we place an almost insurmountable obstacle, to the introduction of capital, and to the attraction of a higher class of emigrants, by rendering the acquisition of an extensive estate, practically impossible.

The limitation to the sale of Crown Lands, of 200 acres to each individual, is the fruit of our levelling system. It was ostensibly carried out, under the pretext of preventing Land jobbing, which, in many parts of Canada, is now as flourishing as ever.

Had such been the real object in view, it might have been accomplished, by obliging an entail.—And this endeavouring to conserve every element of our monarchical institutions, instead of pandering, to the vilest instincts of unbridled mobocracy.

We might thus have attracted to our lands, men of wealth, and position in Europe, desirous of establishing the foundation of *A Family* in our midst.

Many Noblemen, and Gentlemen in Great Britain, and on the Continent of Europe, would seize with eagerness, upon the possibility of establishing, the Younger Branches of their families, otherwise, than amongst overcrowded professions, and employments, and we could easily afford them facilities for occupying our waste Lands, and paying the taxes imposed upon them, when no longer belonging to the Crown.

Numbers of our own wealthy and spirited merchants, would prefer expending upon estates, the fortunes, we so often behold squandered, upon unproductive suburban villas.

I submit to any educated man in this Province, if an appeal has ever been made, to any other, than the most inferior class of labouring Emigrants.

If it has become a byword in the country, that *only* that class of men can succeed.

A man they say, must march against the Forest, his axe upon his shoulder, and he alone, can make it recoil.

The result of such a system, is the willful destruction of our valuable and magnificent Forests.—Poverty in the present, disorder—disaster—and bankruptcy, in the prospect.

A constitutional monarchy, only in name, an encroaching, levelling, and poverty stricken Democracy, in reality—who reason without examining, the first principles of political economy, the relative position of capital, and labour, and the absolute necessity of their union, in order to develop our immense latent wealth, and create anything worthy of the attention, of a really valuable portion, of the European population.

In this wealthy and highly intelligent commercial city—In all Lower Canada—I do not believe there exists a single educated intelligent man, who believes in the possibility of a Farm being productive—or in the probability, of capital so employed, giving any reasonable return.

If such is correct.

If such opinions are prevalent.

As long as land can not pay, both capital, and labour.

So long, you will in vain employ ministers to colonise, and Emigration Agents, and Committees, to attract a population, for the most part of transit, through a country where the rising generation, have in turn become immigrants, being unable to strike root, even on their native soil.

If such a position is the normal one, natural, and adherent to the country, the fate of Lower Canada is decided.

Population is power, and must eventually be represented.

If Lower Canada proposes to remain stationary for ten years—or even for half of that period, *Her Sun will inevitably rise in the West.*

---

## CHAPTER II.

## THE WEALTH OF HEAT.

A combination of unfortunate circumstances have ever tended to drag down this country to a standard far beneath its natural position.

The original system of French Colonisation was altogether military, and for the last century, emigration has been drawn from climates in no way resembling our own.

Our farmers and agricultural labourers have emigrated from more northern latitudes.

The Norwegian, Scotchman, and Northern Englishman, may feel at home during our winters, but no class of Emigrants arriving in the St. Lawrence, are prepared for the *heat* of our summers, and none know how to profit by the *wonderful wealth* of that heat, which appears to our populations only as an inconvenience, and to be appologised for.

Had we endeavored to obtain even a limited emigration, accustomed to the broiling summers, and rigorous winters of the slopes of the Jura, the Alps, Pyrenees, or Appenines, or to many similar climates from Hungary, to Crimea, we should long since have discovered, that our lands had other resources, and other riches, than could ever be extracted from them, by the "nec plus ultra" of our agricultural imagination, a Scotch farmer.

Take away from France, her wine, oil, and silk, and imagine what would remain of her thirty five millions of

population, of her splendid Army, of her Imperial Government.

As long as Canada does not produce wine, oil, silk, and hemp in abundance, she may be considered in comparatively the same wretched position, of an imaginary France, reduced to the miserable resources of ordinary field crops.

In order that the importance of the comparison may be understood, I must explain, with the authority of Count De Gasperin, the value to France of the productions I advocate. And as I shall on many occasions make use of this authority, I may here explain, that it is looked upon, as the best Europe can afford, *although* the Count for many years was minister of Agriculture.

Thus in the 4th vol. of his "Cours d'Agriculture" pages 697 and 698 I find:

"The Mulberry accompanies the vine, to its last limit in altitude, and we do not doubt, that also in latitude, this will be found the limit of its useful cultivation. It would be difficult to exaggerate the advantages Europe obtained by the adoption of this industry. Three hundred and twelve millions of francs, is what the mulberry produces to France, which is one third of the production of its vineyards."

Thus I find that these productions amount to

Wine	- - - -	934 millions
Silk	- - - -	312 do

Making a total of 1248 millions of francs or of 250 millions of dollars.

As to the production of oil, I can only speak here, of that which is furnished by the Walnut, and which is at least equal in quality to that of the Olive.

The French have divided their Wallnuts into seven varieties.

1st Noyer à coque tendre.

2nd Noyer tardif.

3rd Noyer de jauge ou à gros fruits.

4th Noyer à bijoux.

5th Noyer à fruit dur ou Noyer noir.

6th Noyer à grappes, ou de Canada.

7th Noyer La cerise.

and in short the "Noyer commun."

The fifth, and sixth, are originaries of North America, and known in this country, as the black walnut, and the butternut. The second, only flowers in June, and would be the species, suitable for this climate, and to graft upon the Canadian varieties.

Before the empire of Napoleon the 1st, many wallnuts incapable of producing oil, were grown in France. But that great reformer, that regenerator of France, ordered men who understood the grafting of that tree, to be sent all over the country, and in two or three years, every Barren Walnut in France, changed its nature, and became an abundant source of revenue. In the "Vaucluse" especially, (which was covered with the black walnut, and the butternut). This measure changed the face of the country, which can easily be immagined when it is considered, that an average tree, will produce 100 francs, or \$20 worth of oil every year, and without labour. De Gasperin calls it "Labour of nature."

Nothing could be more easily accomplished in Canada.

In the Eastern section we have thousands of butternut, in the Western as many black walnut. What a change a few grafters would make, and how easily accomplished. I again introduce the Count De Gasperin's "Cours d'Agriculture" vol. 4th, pages 753 and 754.

"The same region of mountains in the center of our temperate region, that obtains its bread all prepared from the chessnut, receives also its oil from another tree. The walnut, which furnishes nearly half the oil that is consumed in France, more than three times the quantity that is obtained from the Olive, and three fourths of that produced by Oleogenous grains.

"But no more wallnuts are planted, whilst numbers are

“ annually rooted out. It will finish by altogether disappearing from all lands susceptible of other cultivation.

“ What are the causes of destruction to this fine tree, the veritable monarch of our vegetation ?

“ As with the Olive, and the chesnut, it arrives from the decay of *family feeling*, from the rapidity of the transmission of the soil, passing from hand to hand, that renders transient all enterprises formerly belonging to many generations.

“ It is from the little durability of positions, that makes the father foresee, for his children, another destiny than his own.

“ It is from the haste to enjoy, and from repugnance to enterprises of long term, that prevents the new generations from undertaking any labour, the fruits of which they may be *themselves* unable to enjoy.

“ The great value of the wood has to us a temptation, we know not how to resist. As twenty walnut on an acre of land represents a value of 3000 francs often superior to that of the soil.

“ This avidity, deprives our valleys of that which requires no labour to produce, and substitutes the labour of man, to that of nature.

“ It is only in twenty years, the walnut gives fair produce, and in sixty, the maximum of its crops.

“ What an enormous period for us, who are only passengers upon that land, where our ancestors seemed, like their trees, to have taken root.”

Such, to France, are the effects of the loss of entail. Such the consequences of the division and destruction of property. The action of the Revolution was hastened by Land companies or “ Black Bands,” as they were there stigmatised, who purchased properties in block, stripped them of everything valuable, and disposed of them in detail, when impoverished and destroyed.

A moral may for us be drawn, from these effects of one, of the “ Four Revolutions.”

## CHAPTER III.

## AN INSTITUTION.

In the sessional papers of 1860 No. 22 may be found a correspondance of mine, laid before Parliament, soliciting assistance for the introduction of wine and silk culture into Canada.

Professor Hinks was the authority appealed to, by the late government, who upon his decision, politely informed me that I should obtain every assistance, when I could demonstrate in a practical manner, the correctness of my views.

The Honorable Mr. Galt was I beleive the only member of the late administration, who took any interest in the matter, which was evidently refered to Professor Hinks, to be Pooh-Poohed.

It will be easily understood, with what ability he was chosen for the business.

In Europe, nearly all public administrations of every description, have their "Bullies" either Phisical or "Moral" —whose duty consists in effectually silencing intruders, who presume to disturb the ordinary vocations, and routine of the establishment. The system carried out is the same from institutions of the highest, to those, of the lowest repute.

The "modus operandi" differs of course essentially, according to the dignity of the establishment, and the more or less "exorbitant pretentions" of the intruder.

In some cases, your mouth is closed,

In others, your eyes,



It all depends upon the nature of the establishment, and the capacity of the Bully—and a good deal as to whether the administration retain a suitable person “ad hoc” or is obliged to employ for the occasion, an outsider, in which case the operation is performed, less zealously, and more politely, than when the Professional reputation of the operator is at stake.

The late administration being unprovided, were obliged to have recourse to Professor Hinks, who, I must confess, extinguished myself, and my pretensions, most politely, but also most effectually.

I have not been able to appreciate fully the delicacy of his proceeding, before having lately undergone a similar operation, under the hands of a Professional Practitioner.

The learned and accomplished Professor politely bowed me out, with the blandest expressions of consideration, for my practical experience, and of genuine and bewitching interest in my general welfare.

The other, acted more energetically. He simply knocked me over the Bannister, and put his head out the window to call me names, when running away. It is true, this had been the second time I had been caught upon the premises.

I must, under those circumstances, apologise to the Professor for raking up “by gones” and republishing his amiable correspondance, in the hope of being able to confute, not his arguments, but his decisions—which for want of better, have been lately held up as authority, by M. Evan-turel.

---

CHAPTER IV.

A PROFESSOR.

To WILLIAM HUTTON, Esquire,  
Secretary,  
Bureau of Agriculture,  
Quebec.

UNIVERSITY COLLEGE,

*Toronto, September the 29th, 1859.*

MY DEAR SIR,

I have carefully considered Mr. De Courtenay's paper respecting wine culture in Canada.

He evidently understands the subject practically and has referred also to good authorities. I must say however that I doubt the Growth of Maize being any test of a climate suiting the vine, and although further experiments may be desirable, I encline to the opinion that the true vine, (*vitis vinifera*) does not come to perfection without glass in this climate, and that our chance of successful grape culture, lies in choosing good varieties derived from our native species.

The Ohio wine cultivators, in what would seem a more favourable climate than ours, thought themselves obliged to adopt this plan—(I am not aware of the extent of their experimental trials, but they were experienced German Cultivators, and would no doubt have employed the European

Grape if possible—and I should recommend at least careful trial before any quantity of European plants is procured.

It is quite possible that the hardier kinds derived from American stocks might answer and yield good wine when the European species would fail.

M. De Courtenay asks Government encouragement for his enterprize, but he seeks this only in case of success, and undertakes the risk himself.

The doubts I venture to suggest, do not therefore materially affect the case, they may deserve his attention if his experience has been hitherto European, but if he can succeed in introducing wine as an additional branch of Canadian Industry, I should think he would be a public benefactor—and I see no impossibility of its being done with American vines though I fear the length of our winters not leaving sufficient time for European Grapes to come to perfection.

I believe that Ohio vine yards already produce a good article and are improving from year to year.

Believe me to be Dear Sir,

Very faithfully Yours,

WILLIAM HINKS.

In this extraordinary letter, after “the complements of the season” Professor Hinks doubts “the Growth of Maize being a test of a climate suiting the wine.” I am prepared to prove that the denomination of “sub-Region of Maize” is given in Europe, to the Southern portion of the wine region.

If therefore, the Grape is cultivated with success in that Northern portion of the wine Region, so distinguished, from the fact, of Indian Corn being *unable* to mature its grain—*a Priori*—such cultivation *must be successful within* the Southern portion of that Wine Region, to which we belong,—and which is distinguished by the fact that *Indian Corn does* come to maturity.

Arthur Young is the first who endeavored to determine, in a precise manner, the limits of agricultural climates.

In his voyage through France (when he foresaw and foretold the destruction of an ancient monarchy) he established for that country, four distinct Agricultural Regions.

The first Region was the North—or Cereal Region, where neither the vine or Indian Corn could be cultivated.

In the next one towards the south, wine was produced but Maize could not ripen its grain.

The third division was composed of both Wine, and Maize.

The fourth that of the Olive. De Gasperin vol. the 2nd Page 318, declares :—

“This attempt of Arthur Young has never been surpassed, being founded upon the observation of facts it is generally true.

“But sheltered places, altitudes, and many other circumstances, transform the straight lines, traced by this author, into very sinuous ones.”

Again in the same vol. Page 322, he says :—

“In the southern division of the Wine Region, the Vine ripens on the plains, and without shelters. In the Northern portion the slopes of hills, more or less inclined to the south, are chosen, which in point of fact, transport these positions to a more southern climate, often equal to many degrees.

“In such cases the vine is not the general culture of the country. It becomes the speciality of certain positions, that are not of the same climate as the surrounding country.

“In our opinion therefore, the Region of the vine should be traced on that line, where this shrub can ripen without shelter, which would bring it to that limit, where it is cultivated in common with Maize. We shall therefore define the sub-region of Muize, believing that the Northern Portion where it does not arrive at maturity is

“ only a climate of transition for the vine, and might well be classed in the Cereal Region.

“ Having made this reserve, we shall confine ourselves altogether to indicating the sub-region of Maize.”

Mr. Hinks next opines that “ The true vine (*vitis vinifera*) does not come to perfection in this climate without the aid of glass.”

He will perceive by my letters to the Honorable Mr. Sicotte, that—if he means by the *true vine*—the European vine,—I have cultivated it, in the open air, without difficulty, and I presume I shall be permitted, to place that *fact* against his *opinion*.

My version of “*vitis vinifera*” differs altogether from that of the learned Professor. Instead of “ True Vine,” I consider the proper translation should be—wine producing vine or “ cultivated vine ”—and Messrs. Joigneau & Moreau, the celebrated French chemists and botannists, translate “ *vitis vinifera* ” by “ *vigne cultivée*.”

As to the marked distinction, he wishes to establish between his “ true vine ” and the “ native species.” In differing with him altogether, I beg leave to refer to Messrs. Joigneau & Moreau as my authority. Vol. 2nd, Page 649.

“ The vine is a genus of the Family of Ampélidées or Vitacées. That comprises forty five species, originaries of “ Asia, and North America.”

Mr. Hinks makes three other statements of equal value in this his first letter.

- 1st That Ohio seems to him a more favorable climate for the vine.
- 2nd That the German labourers employed there, are “ experienced cultivators. ”
- 3rd He fears the length of our Winters, not leaving sufficient time for European Grape to come to perfection.

The first, and third, may be classed, and answered together, the answer to the second, will be found in my letters to the Honorable M. Sicotte.

I may however remark, that ordinary labourers are generally more useful in their own climate, and are very rarely "experienced cultivators" elsewhere.

Had Ohio obtained the assistance of able, and scientific Wine Growers, from Europe, they would not have been groping for thirty five years, after (in my opinion) unsatisfactory results.

As to the value of the Ohio climate in comparison with the length of our Winters, I assert, that the best authorities in Europe, consider that no remarkable Wine is grown south of the 40th parallel.

Bordeaux, which lies in the 45th degree, produces the most Southern Aromatic Wines — and all other valuable Wines, are yet further North.

As for Sherry, and Port, they are not Aromatic Wines, but are manufactured with Brandy, and other ingredients, and for the English market alone.

Monsieur de Gasperin's estimate of a Wine climate, must naturally carry with it more conviction, than any arguments I can offer.

In considering many pages of statistics, taken from the delegates of Wine Associations, we remark in his "Cours d'Agriculture" Vol. 4th, page 639, "this same operation made on a series of years from 1828 to our day, gives us the same result.

"Thus we can conclude, that the climates most favourable to the vine, are those, where the duration of the season of vegetation is the *shortest*, and where during such season, the total heat is the most elevated.

"Where the difference, between the solar heat, and the minimum heat, is the greatest, and where consequently vegetation proceeds by *shocks*, and not by a *uniform march*."

This description of our own climate, by so undoubted an authority as Monsieur de Gasperin, will convince many, that it has been often sadly callumniated, by "the Learned of the Land."

As a further example of the active part M. Hincks has taken in this unworthy, and impolitic hue and cry—I beg leave to extract a paragraph from his letters on the Silk question.

In order to understand the fallacy of such doctrines, it must be born in mind, that as the Silk worm in Europe, is *always* reared by means of *artificial* heat, which is provided with greater facility than an artificial cool temperature—the practical result has been, that *heat*, and not *cold*, furnishes the limit to that industry.—The proof of which we may discover in the *fact*, that in Malta the production of Silk has been a miserable failure, whilst the last Great Exhibition, has shown Sweden to excel in this lucrative industry.

Yet Mr. Hinks declares “that he fears our harsh climate would prevent success in this branch of Industry.”

Before reproducing the second letter of the learned gentleman, upon Vine culture, I desire to answer his fears that European Vines should not ripen, within the short season of our summer vegetation.

In doing so I must again refer to my letters addressed to the Honorable Mr. Sicotte, where I endeavour to explain some divisions of the European Grape, and shew, that many of them require less heat than we can afford them.

However, both here, and in Europe, the greatest care must be taken in planting vines, transported from another district, to preserve to them as much as possible, not only the *full* degree of heat, requisite for the maturity of each variety, but also the soil, and aspect, to which they have been accustomed. Even then, and under every possible precaution, you will *never* obtain exactly the same flavour, which *always* differs materially in the same parish, with the same assortment of vines, in the same climate, aspect, and soil.

I consider it *perfectly impossible* for the delicate descriptions of either European or native vine, to succeed upon the clay soils of Cincinnati.

Messrs. Joigneau & Moreau declare in their valuable work vol. the 2nd, page 651, that "If you take choice vines from light soils, and plant them in clay, you will obtain a something, very much approaching to a mixture of half water, half vinegar." The same authors, in the same page declare that "The vine planted in clay, will only produce a great deal of acid, and very little sugar," and this will account for the quantities of sugar mixed with the vines of Ohio, and which in my opinion, is no remedy to the evil, and is after all, but an American invention, and institution.

I shall now return to Mr. Hinks, and we shall hear him discourse the "Repeated and varied experience," *that proves* "that no European grape can come to perfection in this country."

To WILLIAM HUTTON, Esq.,  
Bureau of Agriculture,  
Quebec.

UNIVERSITY COLLEGE,

Toronto, October the 7th, 1859

My dear Sir,

I am very much obliged to you for the copy of Mr. Parker's letter, and am glad to find that an intelligent man of considerable practical experience, confirms my views as to the culture of the vine.

The Clinton vine which he thinks hardest of all that are useful, is one of the varieties from the native species. It is probable however that with the system of close pruning, the Catawba and Isabella grapes, also of native origin and which are so much cultivated in Ohio, would flourish and yield valuable produce, but Mr. Parker confirms my view that trying the European grapes in this climate, would be useless.

Undoubtedly, Grape culture is a desirable branch of Industry to introduce, and successful enterprise in it desires



encouragement ; I only desire that M. de Courtenay should not through our confidence, run into expenditure in procuring European vines, at the great risk of disappointment.

I would try some of the European with short pruning, I would also try the principal American varieties and increase most of the stock, of the kind which answers best, and in this way little time need be lost.

It would be well worth while to make immediately a plantation of the Clinton vine, as it may be accounted that it will succeed certain and yield a good wine.

If Catawba and Isabella and other fine American varieties succeed, they may deserve preference on further planting, and if European varieties succeed, they may be better still, but of them I can but help entertaining great doubts.

I will endeavour at a suitable season, if I live, to visit Mr. Parker's vineyard.

Believe me to be,

Dear Sir, very truly yours,

WILLIAM HINKS.

“ P. S.—M. De Courtenay endeavours to prove that our climate must be favourable for vine.”

“ Repeated and varied experience has decided that a true, or European Grape will not come to perfection in the open air, in this country, and even in the fine climate of Southern Ohio the wine makers are obliged to rely on varieties obtained from natives vines—as the Catawba and Isabella—they cannot cultivate the varieties esteemed in Europe.”

Mr. Hinks commences by congratulating himself that Mr. Parker agrees with him.

How far he does so in *estinguishing* may be judged from the following extract.

CLAIR HOUSE, COOKSVILLE,

September 3rd, 1859.

“ The resources of Canada can never be developed unless such men as M. De Courtenay meet with every en-

“couragement. His engagement is very fair, but difficult, “Canada covered with vines, would be very different from “what Canada now is, and how many men have had grants “of land on which nothing has been done, but felling timber, “and planting potatoes.”

As far as I can understand, Mr. Parker has cultivated only sweet water, or eating grapes. If he obtained a good vigneron from the *center* of the vine region in Europe, and made additions to his plants, by obtaining some, containing an access of tanning, and *from a more Northern climate*, I am persuaded he would succeed as he well deserves.

I can discover no argument whatever in his letter demonstrating, that any proper means have ever, on this Continent been adopted, for the introduction of valuable or other European Grapes.

The only part of the second and last letter of Mr. Hinks that remains unanswered—or is at all worthy of notice—is his recommendation as to close pruning—but he does not say—for he does not know—how such a thing could be carried out. The word *close pruning*, is *my own*, and I have never been desired to explain my meaning. Mr. Hinks repeated it, as flippantly as if “his tongue had been, by silver six pence split.

enay should  
re in procu-  
intment.

ort pruning,  
ies and in-  
swers best,

mediately a  
ounted that

ican varie-  
ther plan-  
y be better  
doubts.  
e, to visit

HINKS.

that our

d that a  
on in the  
mate of  
y on va-  
rba and  
d in Eu-

elf that

d from

859.

opped  
ry en-

## CHAPTER V.

## PRUNING, AND PLANTING.

Pruning of any description, and there are five hundred different methods, is by *no means arbitrary*.

Both that, and the distance to be preserved between the plants—(and the former is always regulated by the latter) —“ must depend altogether upon the nature of your climate, “ the inclination of your land, and the *vigour* of the vine you “ propose to cultivate.”

De Gasperin, vol. 4th, page 666.

As a general rule, you *must* keep your vines low in the North, and plant them at about two feet apart. As you approach the South, you *must* allow your vines to *rise*, and extend your distances as far as about eight yards. This practice is based upon the more or less *vigour* of the plant, which *unvariably* increases as you proceed South, at least as far as extends the Southern limit of the vine region, which has been by the best authorities traced upon the 35th parallel.

In our climate I plant in squares of four yards distance, and prune accordingly, and find I have by no means over estimated the *vigour* of my plants. In Cincinnati, they imitate the feeble *vigour* of the extreme Northern limit, and plant at two or three feet distances, pruning of course accordingly, by my estimate of their climate, I should judge eight yards *at least* as the distance to be preserved.

I must confess that I feel myself incapable of inventing anything, and so far differ from what is vauntingly termed. "The live Yankee" that I am penetrated with the conviction, that ultimate success can only attend those, who consent humbly and respectfully, to follow in the paths of their betters.

Had American experiments on Politics, and Vine culture, proved successful, the knowledge procured by two thousand years of European civilization, must have been transmitted to us in vain.

As I have previously remarked, the great art of wine culture consists in *planting*, and *pruning*, which can only be acquired by considerable practical experience.

Independent of latitude, altitude, or the inclination of the land, the nature of the vine itself, must be taken into the most careful consideration.

Certain varieties have a propensity to *rise* before bearing abundant fruit, and are generally to be found amongst the wild grapes of all countries. The "Vignes de treilles" of France, and the "Pergulanes" of Italy. It is only from their horizontal branches, or guirlands, that you can hope to obtain an abundant fructification. The vigour of their vegetation, if allowed to run wild, will expend itself in wood branches, and leaves. If kept low, and short, the same effects will be produced.

Monsieur De Gasperin vol. 4th, page 667 exemplifies this doctrine in an interesting manner. "We made an experiment upon a vine of Corinth, brought home from the expedition of Morea in 1828.

"Kept low during fourteen years, it produced only a very small quantity of fruit, used only as samples. Having then been allowed to climb upon a neighbouring tree, it covered itself with fruit, and gave that year a quantity sufficient to make a Hectolitre (25 gallons) of wine."

I presume many persons in this country have remarked even amongst the wild vines, that some prefer to climb to the summits of the highest trees, whilst others content themselves with spreading over brush wood.

The same thing exists in Europe and in a greater degree, with the cultivated vines, (*vitis vinifera*) whose natural propensities have become fixed habits, from many centuries of judicious pruning.

Those varieties therefore, that have long been preserved low, would wear themselves out immediately, and soon cease to be productive if allowed to rise, or if the mode of pruning was materially altered.

*All varieties* if abandoned to themselves, produce an innumerable quantity of branches, and become wild within three years.

---

As the vigour of the vine varies according to the climate, and increases as it approaches the south, so (in the same proportion) does the distance between plants extend itself.

The increasing evaporation of the vine as it proceeds south, makes it also absolutely necessary to allow a greater cube of earth, so that its roots may extend themselves and absorb the degree of moisture required for its vegetation.

Another reason may be discovered from the recognised fact "that the closer the plants, the sooner the fruit arrives at maturity."

The action so produced, is because the stronger the vines, the later they blossom, and therefore they have time to develop more branches, and leaves, than are necessary.

An isolated plant, blossoms, and ripens, long after those that are crowded together, and have therefore less vigour.

The first ripe grapes, are never to be found on the borders of a vineyard, and old vines planted on poor soil, are considerably in advance of those, younger, and better manured.

These become, very important considerations in the extreme Northern Limit of the Vine Region,—where the maturity is uncertain—and some days gained may be of great advantage in obtaining drinkable Wines—for although, you can obtain an equal quantity of Wine, by increasing the distance between the plants, yet the contrary practice in such climates is found more advantageous, in order to improve the quality.

It need not either be necessary to proceed to the extreme northern limit of the Vine Region, in order to appreciate the advantages a few days of earlier maturity may produce—to obtain which, they have been obliged, even in Burgundy, to decrease the distance between the plants, notwithstanding, their climate lies in the center of the Vine Region—“the Sub Region of Maize.”

---

## CHAPTER VI.

---

### UN MINISTRE ÉTRANGER À L'AGRICULTURE.

---

In the good old times of real Burgundy, the small Pinot varieties of Grape, were principally used, only intermingled with some choice varieties of White Grape.

Avidity of increasing produce, introduced an inferior, though more abundant Grape, and the “Gamais” was brought from a latitude some degrees further South. So that,

from these circumstances, and from over manuring, those Vine yards that previously ripened their fruit in September, were retarded in their maturity until the end of October, without even then, always obtaining a well conditioned crop.

Some old Vineyards remain exceptions to this misrule—and though the quantity produced is much below the present standard, yet the prices they obtain are really fabulous.

As far back as January 1395 there exists an *ordonnance* directed against such encroachments, by Philippe the Hardi, Duke of Burgundy, who, as tradition informs us, took the question unto his own hands, his minister of Agriculture and Statistics, for fear of offending the very vindictive and powerful “Clique” of “Lantern Scrapers,” refused even to report upon the matter—for which by the by, if we are correctly informed, he was afterwards expelled—fixed in the public Pillory—and condemned to have forfeited the right of carrying that emblem of verity, the Beard—which lenient sentence of the Hardy Phillipe, deponant sayeth—was confirmed by the public verdict, of “Served him right the, &c., &c.” Be that as it may.

The said Royal Duke, complains bitterly that important foreign personages came no longer, as in the passed, to provision themselves with the excellent Wines (the best in Christendom) of Baume, Pomard and Volnay, and bring in exchange of these productions, both money, and merchandise.

After the information he has obtained he attributes this fact to two causes.

In the first place, he accuses the Vine Growers of attaching more importance to the quantity, than to the quality, —introducing miserable plants in the midst of choice ones, and robbing strangers by selling abominable “Gamais” for good Wine.

In the second place, the Duke Phillipe, denounces strongly, and vigourously, those persons who go about gathering—“Scrapings of Lanterns, and excrements” to place in the

vineyards, rendering the Wines of such a nature, that no good christian, either could, or dared, to drink them ; upon which, the good Duke decrees: that all who shall dare to continue such mulpractices, shall be fined the amount of " sixty sols," and the confiscation of all beasts of burden, and conveyances, that shall be sufficiently daring, to—" Mener, fairmener, charroyer, porter, ou mettre par quelque voie que ce soit," raclures de lanternes, ordures, excréments, etc., etc.

---

## CHAPTER VII.

---

### W I N E .

---

It will be easily perceived, the importance attached in Burgundy to their wines, and there is no reason, why we should not produce *better ones*, on the borders of the St. Lawrence.

And why should it not be so ? If Monsieur De Gasperins is correct. In asserting the *best* wine is made, where the greatest heat is concentrated, in the *shortest* season of vegetation, and where there exists, the greatest contrasts of temperature. Now, the season of vegetation in Burgundy Mr. De Gasperins informs us, varies from 168, to 174 days with an exceptional year at 162. Our season of vegetation varies from 135 to 150 days calculated (as in Burgundy for the grape) when the temperature rises to 12 centigrade and returns below that degree.



Our amount of heat during a season of vegetation of 135 days is *far superior* to that of Burgundy with its 174 days. Notwithstanding, that our contrasts between the temperature of day, and night, are much greater.

Purity of atmosphere, the next greatest advantage for a wine climate, we possess, in a much greater degree, than Burgundy, or indeed than any part of France. The very variations in our temperature, demonstrate this purity of atmosphere, *as the former, is produced by radiation of heat, which is the consequence of the latter*—we have always been in the habit of praising our long winters, and apologising for our short and burning summers—whereas the *real* advantage of our climate consists, in the *heat* and *brevity* of those very summers, which can by the wonderful riches they produce. *When properly managed* compensate, for even the unpleasant, and unprofitable length of our winters.

As to the effects of vine culture upon emigration, it can be well understood that the *moment we commence* such operations upon any important scale, we *remove* from the European imagination that chill, and shudder, ever associated with Canada, supposed to be only productive of snow, wood, and ice.

The physical, moral, and social effect, of wine upon our population, can neither be overrated, or exaggerated. A French Political Economist, declares, that *wine* is to the French, and Latin race in general, what *Beef* is to the Anglo Saxons. I am persuaded that wine is “meat and drink” to every division of the human race. It is, at the same time, the antidote to *Dispepsia* and *Delirium Tremens*—*has ever*, at the same time, *banished the use of spirituous liquors*—and “made the heart of man glad.” It seems to be a *nessesity* of the human organisation. It awakes the forces of the stomach, excites the fibres of the brain, and exercises an action of radiation upon the entire nervous system, and the complicated vital functions, and appears to be a beverage *indispensable to man*—being that, which is the most easily obtained—and the most agreeable, and most generally ap-

preciated, which is proved by the *fact* of the exclusion of all others *within the climates* where it can be produced. But, in order that wine should become the universal beverage of the country, it must be produced of every quality, and of every Price.

The attempt to produce *only* sparkling Catawba—reminds one, of the unfortunate Queen, who proposed to substitute “sweet cakes” for that bread, the want of which (as foreseen by Arthur Young) caused the French Revolution.

Good sound ordinary wines, are the *only* real basis upon which such cultivation can be established, for it must be remembered that, as for every other description of merchandize, poor consumers are the most numerous.

Unlike most other production, it is by no means a *defined* substance, presenting everywhere the same composition.

For some, it is a delicate beverage, the merit of which consists in the odour, or “bouquet,”—in the unctuous and agreeable savour, to the palate, much more, than in the more or less quantity of alcohol it contains.

For others, it is only a spirit, more or less diluted, between these extremes, all tastes, and necessities, may be discovered. But, as the mass of consumers are poor, so are the ordinary wines the most numerous, and their value—(which consists in the spirit they contain)—more easily appreciated.

With regard to fine wines, on the contrary, you can discover no other gauge, than the palate of the *connoisseur*, whose opinion will only be guided by either an *acquired taste* or the fashion of day.

These qualities of so much value, may be obtained, by any one within the Wine Regions, but never in an infallible manner, and to a degree foreseen in advance.

With the plants, soil, and aspect, of *clos-vougeot*—Wine is made *in the same district* in no way resembling that of *clos-vougeot*.

A great number of questions present themselves to the Wine grower in a new country, where no agricultural ex-

perience can guide him,—and the problems he must solve are so complicated, and so numerous, that I find it impossible within the limited space of a small pamphlet to give even an outline of the Agricultural, Economical, and Commercial considerations, necessary for, relating to, or dependant upon, the success of so arduous an undertaking.

---

#### CHAPTER VIII.

---

#### CONCLUSION.

---

An important duty compels me to explain to my friends, the progress of an enterprise, with which my name has been for some years connected, and expose to them, the arguments that have been adopted by those, who have laboured to thwart my efforts, towards the advancement of a question, that must inevitably, and at no distant period, become a dominant one, in this province.

In solliciting assistance from Government, I have never stipulated for personal advantages, before it should have been in my power to furnish unequivocal proofs of undoubted success.

Yet, I have been taxed, with “exorbitant pretentions”

and "chimerical views" by men, who are unable to confute my theories—deny the *facts* I have practically established,—or comprehend the motives that actuate me, or the sentiments that animate me.

I shall continue however, as far it lays within my power, to advocate those principles, and advance towards the accomplishment of those projects, that in my solemn conviction, are destined to exercise incalculable influence, upon the future prosperity of this country.

In the mean time, I can assure my friends and those enlightened men, who from superior intelligence, or education, have been able at a glance to appreciate the importance of my views—that, nothing can be more refreshing, and encouraging, to a man of profound convictions, than the countenance of those he admires, and respects, unless indeed, to that may be adjoined, "the hate he disdains."

---

My limited space prevent me also from passing in review, the numerous Agricultural failures, and worthless experiments, that have been made upon this continent, and while fully appreciating the spirited, although unsuccessful efforts of many, who depended upon circumstances beyond their control.—I must deplore the effects of such groping, and blundering, and regret the consequences naturally so prejudicial to the general welfare.

But without desiring to attribute unworthy motives to an accomplished Professor, I must also deplore that men of recognised worth, and undoubted capacity—instead of observing the extreme caution, and reserve, ever attendant upon such superior acquirements—Should allow themselves to be drawn beyond the extended limits, of their manifold and important attributions in order to become the instruments of their inferiors—and to exhibit the contrast, existing between pretensions to "universal knowledge"—and to claims less presumptive, and more admissible.

I have no object in reproducing Professor Hink's letters upon the Silk question—or the details of my satisfactory experiments upon that subject, as in my opinion Silk cultivation upon this continent must follow, and not precede, that of the Vine.—I have however to admit, that I consider his botanical appreciations have been correct upon that subject and that I must have mistaken for a second growth of Basswood a species of Wild Mulberry—the leaves of which, have been accepted with avidity by the Silk worm.

It now remains for me to explain the progress of my experiments upon the culture of the Vine, since the date of those letters, whose authority I have at length endeavoured to confute.

It may easily be understood to be absurd, and impossible to expect, at that period—without the advantage of practical experiments in my favour, that my theories would be tolerated, when opposed to the decision of a recognised authority, a University Professor.

I therefore applied myself to *make wine* and to demonstrate in a practical manner, that our “native species” was a true vine. The “*vitis vinifera*” or vine producing grape vine, when cultivated, quite equal to those varieties cultivated in Europe—and also, that European vines *can* succeed perfectly in this climate.

Sustained by the great authority of a successful experiment, I appealed during the last season, to several gentlemen, of recognized intelligence, of large views, and of standing in the country, and encouraged by their approbation, I laid the entire case, theoretical and practical before the President of the Executive Council, the Honorable Mr. McGee.

I cannot presume to say here, all that flows from heart and brain, respecting that amiable and accomplished gentleman, and dilligent statesman, suffice to say, that after the most minute examination of my theories, and a careful comparison with the practical results I obtained. He was pleased to take and feel a very considerable interest in the matter,

and exercised his influence with the Honorable Mr. Sicotte, who in his turn, after a very patient and minute enquiry, assured me that he would grant me every assistance in his power, and that I should be allowed a thousand dollars in September. The Honorable Mr. McGee also wrote to me in August, assuring me that the Honorable Premier was most favourably inclined, and had authorised him to inform me, that I should receive in september that sum.

Circumstances have hitherto prevented the Honorable Mr. Sicotte from being able to assist my enterprize, in the manuer that this liberal, and highminded gentleman, and statesman, had desired, but I must say I feel perfectly satisfied, that the "Father of the Fisheries" will do all that may be in his power, to endow the country with an industry, the value of which can be, by no one better appreciated—and who when convinced is obliged to encourage—for to none can be more applicable, "noblesse oblige."

The Friends and Patrons of the system I advocate, and to whom alone I address myself, will understand the reserve imposed upon me under the present circumstances.

If at regret, I have been obliged to express political convictions, they must remember, that such are not those of either of the political divisions of the Province. They are merely aspirations towards that which does not *yet exist*, and can, in no manner, be offensive to those gentlemen, who upon each side of the Parliamentary benches, have concienious duties to perform,—As alternatively they occupy, either the responsible Position of "Advisers of the Crown," or of "Her Majesty's Opposition."

Under all circumstances, and considering the feelings by which I am animated towards many illustrious representatives of both administrations. It must be perceived that however difficult it may be, to suffer injustice in silence when it appears so easy (in theory) "to speak out" such a thing (in practice) may however be impossible to many.

Finding that Mr. Sicotte was not likely to return from England before the end of January, and in the hopes of ar-

iving at some conclusion with Government, and that they might be disposed to place the wine question, in a prominent position before the country, for as a picture becomes more attractive from the beauty of its frame, so would a vineyard from the nature of its "entourage" and from its facilities of inspection.

I addressed a letter to the Honorable the Provincial Secretary, for the information of His Excellency the Governor General, who was graciously pleased to direct His Minister of Agriculture and Statistics to report thereon.

As no report was (from circumstances unnecessary to mention) likely to be furnished by the gentleman in question, I endeavoured to furnish one myself, for the information of the Executive Council, in the letter addressed to the Honorable Mr. Sicotte, that I now reproduce, although, I was aware that this Honorable Minister was absent from Quebec.

Quebec, January the 15th 1863.

THE HONORABLE L. V. SICOTTE,

*Premier for Lower Canada, &c., &c., &c.*

MY DEAR SIR,

After your departure, I appealed personally to the Hon. Minister of Agriculture, praying for an answer to my report, and shewing him that I had been under considerable expense, not only in cultivating the wild grape, but actually in bringing the grape into town, and making the Wine, in such a manner as to prove its identity.

I only received as answer, that he, (the Hon. Minister), knew nothing about it.

I have, since then, made application to the Provincial Secretary, for the information of His Excellency the Governor General, who has been pleased to direct that the Minister of Agriculture might report on my demand.

I have now the honor to present you with samples of Wine, furnished by the cultivated Wild Grape, and am

persuaded that, making allowance for the *green* † taste, which it possesses, uncommon with almost all new wines, you will consider it equal to ordinary Burgundy, which it resembles, not only in flavor, but in its qualities and color.

THE FACT of having produced A WINE, will, I presume, show the correctness of my theories.

As to the quality of Wine, allow me to declare it to be a question of AGRICULTURAL EXPERIENCE, and such is indeed the reason why private enterprise, cannot be expected to undertake the expenses of experience, which can not by any means remain a privilege.

I quote the Count de Gasperin, Vol., 4th, pages 616, 617 and 618, as authority:—

“ The nature and quality of the Wine that is desired to be made, must above all be arranged by a choice of plants. “ Chemical analyzation has not been able to indicate qualities, “ it is therefore to AGRICULTURAL EXPERIENCE ALONE that we “ must address ourselves for the knowledge required. If the “ variety of Wine desired exists near us we can accept it. It “ will be sufficient, in that case, to consult the best producers, and conform to their practice in proportioning the “ different varieties of Wines, that united in a vineyard, “ produce the commercial article in question. If you plant “ a vineyard with the intention of procuring ordinary table “ Wines, not of the first qualities, you must associate an “ abundant vine to one of a higher quality.

“ All Vines of the first qualities have the distinctive “ character of producing spirituous Wines, and in *small quantities*.

“ Vines that produce in great abundance, are generally “ inferior in quality. Thus, the “ Pinot ” gives 0-10 of “ Alcohol with a produce of \* 20 hectolitres the acre, “ the Gamais ” 0-038 alcohol, with 160 hectolitres; the “ Gouais,” 0-032 alcohol, with 240 hectolitres, and the “ Aramon ” still less of alcohol, with five hundred hectolitres

† Is always a guaranty of value. “ Agriculture Pratique,” vol. 2, page 665.

\* A hundred quarts.



“ production. You should consider a certain balance in the  
 “ proportion of plants, so that in table Wines the *quantity*  
 “ may recompense the *quality*.

“ If your Wine is too sweet, and wants ferment, correct  
 “ it by planting Vines that posses contrary qualities, and give  
 “ dry Wines. If there is want of spirit, remedy it, in like  
 “ manner.

“ If abundant in sediment, or likely to turn into  
 “ vinegar, supply the deficit by planting Vines possessing a  
 “ great deal of Tanning.

“ And in the association of plants, it is not *only* neces-  
 “ sary to calculate the taste required, but *also* the degree of  
 “ colour preferable to consumers. ”

The cultivated Wild Grape that produced the samples submitted for your examination, flowered on the 3rd of June, coloured on the 1st of August, and was ripe on the 28th of September.

In Burgundy, the Vine flowers on the 11th of June, colours on the 15th of August, and ripens late in October.

The *fact* that a good sound Wine can be produced in this country, I consider has been by me practically demonstrated. It may, moreover, be proved by a matematical calculation, that we belong to a Wine district. The Count de Gasparin, Vol. 2, page 354, declares a simple rule without an exception : “ The climate of the Vine is characterised  
 “ by the possibility of attaining a total heat, (solar and at-  
 “ mospheric), of 2680 degrees ” (Centigrade). I assert that we posses much more than 3000 degrees (centigrade), and I have based my theories.

1st. On the *fact* that *all* countries in Europe capable of producing Indian Corn, are considered to be in the *centre* of the Wine region, which extends more than 200 miles north of where Indian Corn ceases to ripen.

2nd. On the other *fact* that the only aromatic Wines in Europe are grown *north* of the 45th degree of latitude, and on the principle recognized by the Count de Gasperin, Vol. 4, page 687, that the best Wines are produced where the season

of vegetation is the *shortest*, and where there exists the *greatest variations* of temperature, so that vegetation may proceed by *starts*, and *not by a uniform march*.

As to the importance of an industry that would create an entire revolution in our commercial, social, and political position, I do not consider it necessary to indicate, when addressing myself to the able statesman, of whom I have the honor to declare myself,

The very Respectful and Obedient Servant,

J. M. DE COURTENAY.

It being notorious that Mr. Evanturel, and Mr. McDougall, did not conceal their opinions of my project. I waited upon Mr. Sicotte upon his return, and afterwards presented him with the following letter :—

Quebec, January the 27th, 1863.

THE HONORABLE LOUIS VICTOR SICOTTE,

*Premier for Lower Canada, &c., &c., &c.*

MY DEAR SIR :—

I desire to lay before you a memorandum of my conversation yesterday, with regard to my answers to the objections made by the Honorable Mr. McDougall.

1st. Because the wine produced by me was sour.

2nd. Because, to his own knowledge, there exists the greatest difficulty *EVEN* in Upper Canada, in cultivating the Catawba and Isabella Grape.

In answer to the first assertion, I deny the wine in question being *sour*, but admit it to be *bitter*, in consequence of containing too much Tanning.

Had I been permitted to make the wine as I pleased, I would have added to the cultivated Native Grape, other grapes of French origin, also cultivated by me, in the open air, and of which I have had the honour to present you a

magnificent sample—equal to anything I have ever seen in France. I was prevented from doing so, by your desire that ONLY grapes from the native vine should be used.

Under any circumstances, wine with an excess of Tanning, is the *most valuable*, and is purchased to give flavour, body and colour, to those of inferior qualities.

It must be evident to you that my object was not to make a superior wine, but to produce a *wine* from the *Native Grape alone*. In doing so, I only made use of two varieties of the Native Grape, and I am persuaded that the varieties of our native vines are as numerous, as Virgil once proclaimed those of Europe to be:—

“Quem qui scire velit *Libyci* velit æquoris Idem

“Discere; quam multæ zephyro turbentur arenæ.

“Aut, ubi, navigiis violentior incidit Eurus,

“Nosse quot *Ioni* veiniant ad littora fluctus.”

GEOR. II.

As to the second objection, I do not understand the *even*, if indeed it does not mean, that Upper Canada is warmer, and more suitable to the culture of the vine. If so, I deny it.

A dry climate is essential to the production of good wine.

“Wine is grown North, South and East of Brittany, but cannot succeed *there* in consequence of the *moisture of the climate*.—De Gasperin, vol. 3, page 318.

Alexander Morris, M. A., in his *Prize Essay* on Canada, in speaking of the climate, page 141, declares, “That the thermometer is a very imperfect guide to enquirers accustomed to its ranges in the damp humid atmosphere of sea-bound countries.” And again, speaking of the moisture caused by the evaporation from the great Western Lakes, says: “Hence the production of *greater* winter cold, and summer heat in the valleys of St. Lawrence and Ottawa, *than South of the 44th Parallel*.” Page 142, he says: “The mean highest temperature at Montreal, in July, is 97-70, at Toronto, 88-88. The mean lowest temperature at Montreal, in July, is 58-25, and at Toronto 42-86.”

I think when it is considered that the vine requires a dry climate, and the greatest heat in the *shortest season* of vegetation, Mr. McDougall's *EVEN* is without a rational meaning.

As to the production in Canada—except in some most exceptional situation—of the Catawba or Isabella grape, it only proves again, how dangerous the futile efforts of ignorance, seeking impossibilities, have ever been, to real progress.

The Romans took thirteen centuries to transport the southern vine from Italy to Chalons, and yet the task was easier than to introduce the Isabella and Catawba grape into Canada. Those vines were brought from North and South Carolina to Cincinnati, and require more heat than can, even there, in ordinary seasons be produced. I am persuaded the Catawba requires more than 6,000° of heat, and the Isabella 5,000° besides being, in my opinion, worthless and unprofitable *as a wine* grape.

The vines of France are classed in seven divisions, according to the heat required for the maturity of each. The first four divisions alone can ripen in Canada :

Division, *	degrees.	Ripens.
1st total heat	2264	15th of July; South of France, 20th Aug.—Paris.
2nd "	3400	25th Aug. ; do do 7th Oct.—Paris.
3rd "	3565	1st Sep. ; do do 20th Oct.—Paris.
4th "	4133	27th Sep. ; do do Does not ripen at Paris.
5th "	4238	2nd Oct. ; do do
6th "	4392	10th Oct ; do do
7th "	5000	31st Oct ; do do

\* The first division are eating grapes alone, and unfit for the manufacture of wine.—DE GASPERIN, Vol. 4, Page 606.

I believe that the 5th division might ripen in the most favourable positions of our climate, but there would be no advantage gained by it. The best vines in France belong to the 3rd division. The best white vines (the Chasselas Doré,) which I cultivated in Canada, and ripen early in September, belong to the second.

The art of wine culture consists in the judicious assort-

ment of plants, established at such distances between each other, as may accord with the nature of the climate, and the vigour of each variety ; and, above all things, success depends, *upon the manner of pruning*, which, in my opinion, has never been properly understood, on this continent.

Considering our climate as the *centre* of the wine region, I planted and pruned accordingly, and found I was correct.

German labourers from the Rhine, have planted and pruned in an extreme southern climate—Cincinnati—in the same manner they had been accustomed to treat the Rhenish vines of their own *northern limit* of the region.

The vigour of the vine diminishes as it approaches the north, and while in the \* South it furnished the Staircase of Diana's Temple of Ephesus, in the extreme northern limit it would not produce the wand of a centurion.

I have again the honor to remain, my dear Sir,

Your most respectful and faithful servant,

J. M. DE COURTENAY.

Since then, the question has been under the consideration of the Honorable Premier for Lower Canada, who will have occasion to examine, with the clear impartial and unprejudiced judgment for which he is distinguished, both the objections of my opponents, and my own justifications, together with the testimony of my friends, which however flattering in every respect, I refrain from publishing, from reasons that may be appreciated.

The claims set forth for Government assistance, are based upon the principle that production of good wine in a new country can be obtained by "Agricultural experience alone" and experience of every description, has to be paid for, and unfortunately, with difficulty can be otherwise obtained.

\* Pliny, Book 14, cap. 5.

Should my views be correct, the sooner they become public property, and are propagated, the sooner individuals, and the country in general, will enjoy the advantages to be derived.

When the Honorable gentleman who is charged with the developement of the Agricultural resources of this Province, informed me that instead of wine, he would introduce "Tea and other Legumes," I submitted that the "Legumes" in question would be a poor appeal to emigration, in comparison with a much inferior description of wine, to that which I have already produced, and that as I understood the question, it had now advanced to that degree which would render it necessary to make the option between declaring me *right*, or *proving* to the country that I was *wrong*.

That if declared right, it would be *immediately* an advertisement for emigrants, more effective in my opinion, than *Ten Itinerant Agents*, and would cost less than *one*.

I could discover no means by which it could be proved to the country that I was wrong, when "stubborn facts" proclaimed "un fait accompli," and that the only question remaining to be decided, was the manner, and rapidity of the developement of these resources, so important to the general welfare, and so essential to the public good.

Had I not, from historical experience learned, that all innovations of any value, have universally been honored by the blind and wilful opposition, of a certain class of men, whom I decline to qualify—I would have lost both patience, and courage, at what has subsequently taken place.

But having from the commencement been convinced, that exception could not be made, in my own particular case, to a rule so universal, I cheerfully accepted, what I could not avoid, and what it must have been wilful blindness not to have foreseen.

These reflections recall to my memory a description of the efforts of Parmentier, to introduce the potatoe into

France, published by me last autumn, in the *Journal de Québec*.

Although, I must confess, they are little encouraging to my hopes of witnessing, the successful realisation of my plans, yet perhaps this may be considered an appropriate termination, to the hurried explications I have been able to offer on a subject, that I am in hopes, may attract the attention, and obtain the support, of the many enlightened and liberal minded men, comprised in the Representation of this Province, and of those, who from a Pinnacle attained, by exalted position, or recognized merit, exercise a discernment which is denied to more ordinary sight.

---

#### P A R M E N T I E R .

It was in 1565 that Captain John Hankins brought to Europe some Potatoes from Santa-Fé de Botoga, and endeavoured to introduce the cultivation into Ireland.

Later in the same century, Francis Drake imported that plant to Virginia, from whence he brought a certain quantity to England in 1586, and confided them to his gardener and to the botanist Gerard, who fruitlessly endeavoured to propagate the culture, and forwarded some to Clusius, who speaks of them in his works.

At the same, time the Spaniards introduced them on the continent of Europe, and in 1616 we find them served at the kings table, but with little success, otherwise the courtiers would undoubtedly have made them fashionable, and propagated them.

Had they done so, they might have prevented the Revolution, which perhaps was caused by want of bread.

However, every encouragement of eminent men failed to propagate the use of this valuable root, which fell so much into oblivion, that Sir Walter Raleigh, in the 17th century, introduced the cultivation into Ireland, as a new plant, from

samples imported from Virginia, where formerly they had been propagated by Drake.

It was, however, only towards the decline of the 18th century, that they succeeded in being propagated in France, and then thanks to the tenacity of a man, whose name in consequence, has merited celebrity. Indeed it would be difficult to overrate the advantages this plant produced in France, during the period of the second famine.

Monsieur Parmentier took the potatoe, we may say, under his special protection, and passed many years of his life endeavouring to propagate it, without success, notwithstanding which, he was penetrated with the conviction of its great value, and foresaw the important services it would one day be called to render, in contributing to the alimentation of the masses.

Greived at this want of success, in a project which he thought might *even* then, ward off the approaching catastrophe. He had recourse to an ingenious stratagem, and one that shewed him to have been a profound thinker, and accurate judge of human character.

He was authorised by Government to occupy the plains of Grenelle, and the Sablons, which he covered with potatoes that succeeded admirably, and when ripe, he caused them, *during the day*, to be guarded by a detachment of troops.

The population of the environs of Paris, very naturally supposed, that plants so guarded must have the greatest value, and when night approached, and the sentries took their leave, Parmentier's fields were ravaged, and his potatoes transported, and distributed, amongst the suburban populations.

This he expected, and was rejoiced. The children of Eve were then about to eat forbidden fruit.

The gardens in the neighbourhood of Paris were soon crowded with potatoes, which advanced from thence into the more extensive culture of the nearest farms.

Parmentier was delighted with his success, and redoubled his endeavours. But there, as in all countries, were



found, the envious, malicious, and ignorant, who by instinct, are the obstacles to every public good.

As the Almighty has created nothing without an object, we must presume that this disgusting class of billious, venomous humanity, have like toads, serpents, scorpions, some

Ignoble destiny to fulfil ;  
Perhaps ordained as contrasts,  
Perhaps as punishment for us, or them.

None can however deny that they exist, and poor Parmentier found so to his cost, for soon a murmur spread around, that these much vaunted plants, were poisonous.

The people took alarm, and scenes occurred, like those, when Cholera first came to Europe, and villians spread abroad, that fountains, bread, and vegetables, were poisoned to destroy.

Parmentier fled, to save his life, but the two famines, that followed upon, so soon the bloody Revolution of that "Age of Rage" taught people the importance of Parmentier's favorite plant, and then in gratitude they tried, *in vain* to rebaptise it with his name, and term it "Parmentière."



nct,  
ject,  
ve-  
ome

Par-  
read  
s.  
nose,  
pread  
soned

hines,  
f that  
rmen-  
ed, in  
rmen-

LA PREMIÈRE VIGNE CULTIVÉE DU BAS-CANADA.

---

- 1re—Victoria Regina, Raisins pourpres, Grains ronds, Suc Rose.  
2ème—La Reine Hortense, rouge “ “ “ Rose.  
3ème—La viscomtesse Monck, noir “ “ “ Rouge.  
4ème—Magenta noir velouté “ “ “ Rouge sang.  
5ème—La croix de Savoie blanc “ “ “ Blanc.

Et deux autres variétés non encore classées.

---

**Erratum.**—On the second title page, instead of “the wine,” read  
“the vine.”



## INDEX.

---

Chapter I—Our Position.....	3
“ II—The Wealth of Heat.....	7
“ III—An Institution.....	11
“ IV—A Professor.....	13
“ V—Planting and Pruning.....	22
“ VI—Un ministre étranger (à l'agriculture).....	25
“ VII—Wine .....	27
“ VIII—Conclusion .....	30

