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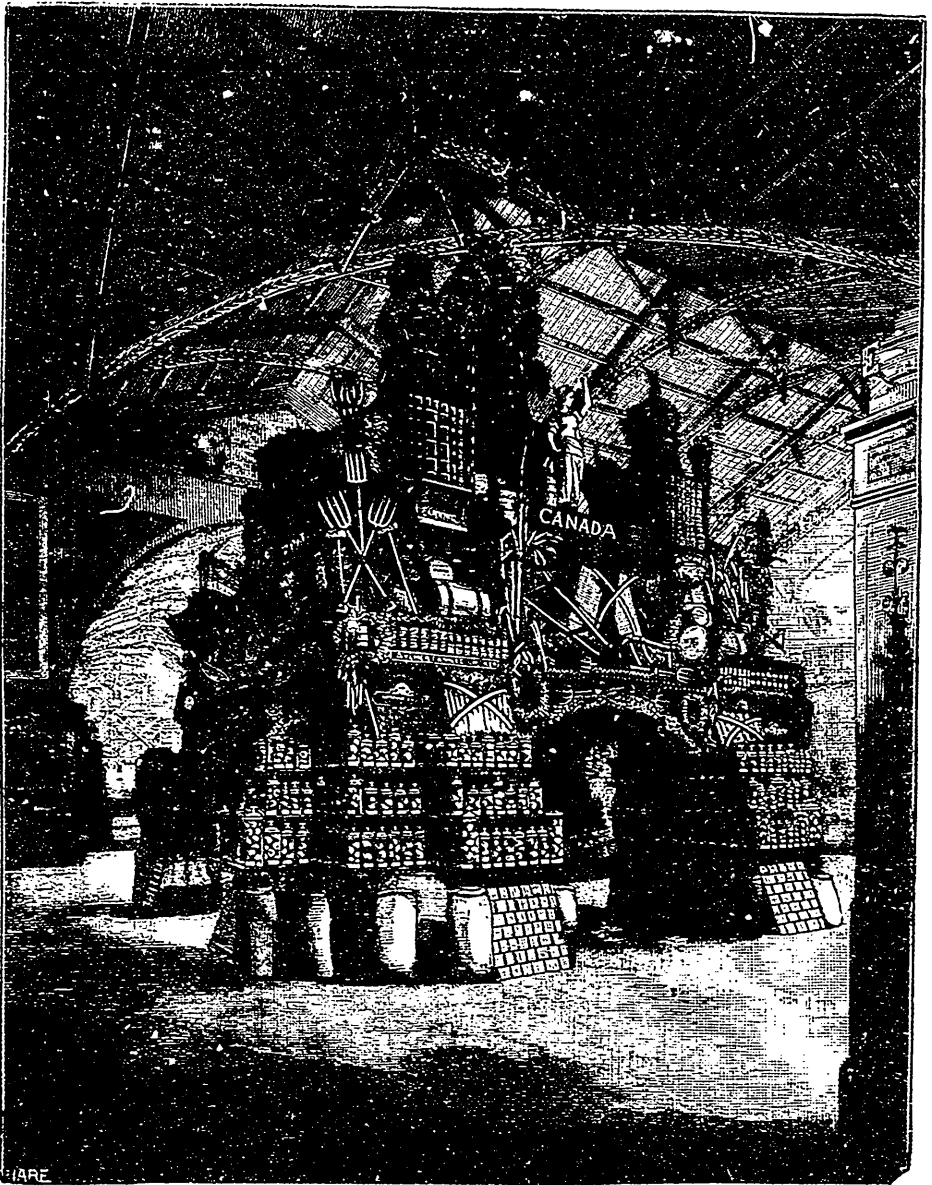
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(FRONTISPIECE TO REPORT FOR 1887.)

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IRIS.

FOR CANADIAN HORTICULTURIST.

DESIGN BY MRS. J. H. BROWN  
REPRODUCED BY THE  
CANADIAN HORTICULTURIST

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1888.

BY GRANDMA GOWAN, MOUNT ROYAL VALE, MONTREAL.

SWEET BELLS, I hear thy solemn tone,  
Which tells us the Old Year is gone !  
Gone with its many hopes and fears !  
Gone with the myriad fleeting years,  
To the vast unknown !

Like an ice-bound brook, our unseen tears  
Flow sadly over our wasted years.  
And joys we've known, no more to know,  
All feel like pictures made on snow,  
In days by-gone

And now we welcome the new born king,  
The transient monarch of restless wing ;  
Earth's guest is here, young Eighty-eight.  
God bless the aerial potentate !

THE IRIS.

"Thou art the Iris, fair among the fairest,  
Who, armed with golden rod  
And winged with the celestial azure, bearest  
The message of some God."

—Longfellow.

THE POET who sang so beautifully of the Flower-de-luce has passed away, but the subject of his song still remains, one of the most

interesting of our summer flowers. It was the favorite flower of Louis VII., who, after he had distinguished himself in the Second Crusade, had it engraved upon the arms of his country, emblematic, no doubt, of his belief that he was on a Heaven-sent mission. Hence it was called *Fleur de Louis*, which has

been corrupted into *Flower-de-luce*. Still more ancient in origin is its name, *Iris*. By this appellation was known in classic myth the goddess of the rainbow, who was also the swift messenger of Juno, queen of the gods. Is it any wonder then that this,

"Beau tul lily, dwelling by still rivers," should have been designated by a name so closely associated with the superb hues of the bow of promise, on which the winged messenger was supposed to bear away the departing spirits.

In the *Iris* family botanists include the *Crocus* and the *Gladiolus*; and of the *Iris* proper there are very many distinct species, both wild and cultivated; and by a judicious selection they may be had in bloom during most of the spring and summer months, beginning with the Persian varieties in early spring, to be succeeded in July and August with the Japan *Irises*. In our

colored plate we have pleasure in showing our readers a faithful representation of three varieties, viz., the *Common Blue Flag* on the left, *Canary Bird* to the right, and *Disraeli* at the top.

They may be grown either from divisions of the root, or from seed, and in the latter case may be expected to bloom in the second year. The seed should be sown in boxes in the house and kept quite moist for three or four weeks until it germinates.

We shall be pleased if these lines shall serve to inspire some of our Canadian ladies with a greater appreciation of this beautiful flower, and with somewhat of the spirit of the departed poet who closed his poem with these lines:

"O flower-de-luce, bloom on, and let the  
river  
Linger to kiss thy feet!  
O flower of song, bloom on, and make forever  
The world more fair and sweet!"

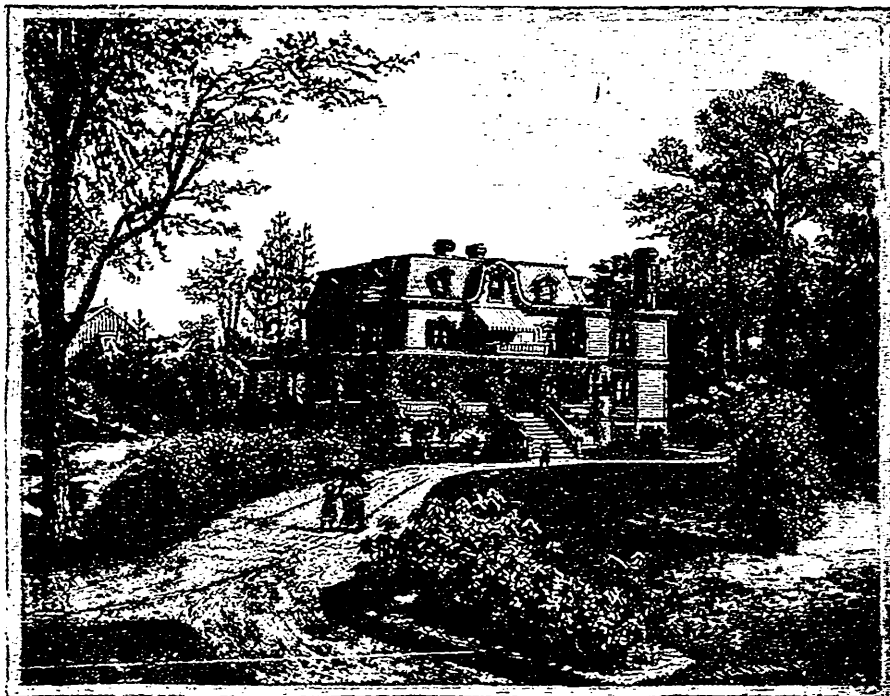
## LAYING OUT A LAWN.

Would it be beyond the sphere of the Horticulturist to give some directions for laying out a lawn on a piece of ground half an acre in extent? I would like to know (1) how to secure a good sod free from weeds, and (2) what ornamental trees and shrubs you would recommend.—JAS. MILLAR, *Bois-manille*.

**A**N EXCELLENT article on the formation of lawns appears in this volume, page 108, written by Mr. J. A. Bruce, of Hamilton. Mr. J. A. Morton, of Wingham, also gave a most practical address on this subject, at our summer meeting at Collingwood which will appear in the Report for 1887.

We would say by all means see to it that you have a fine large expanse

of lawn in front of, and at the side of your house. Make this the first and most important consideration, for of all exterior decorations this is the most essential to the beauty of any home. Even a most elegant mansion built in the most ornate style of architecture, but surrounded by a rough and untidy lawn, has a forbidding aspect to a person of cultivated taste, while a very old-fashioned house, built in the plainest possible manner, but surrounded by a well-kept lawn, and properly arranged groups of trees, is so full of charms that it excites the admiration of every visitor.



"SPRINGHURST."

In the accompanying illustration, which represents the grounds of Frederick Goodridge, Esq., at Riverdale on the Hudson, it is evident that the beauty of the picture consists more in the surroundings than in the house itself, which is a plain, square building, with very little apparent architectural embellishment. The well-kept lawn, the natural curves of the carriage way, the appropriate trees and shrubs, all combine in giving "Springhurst" a character of grace and elegance, which would otherwise be entirely wanting.

In a large yard, like the one under

consideration, the greater part of the preparatory work may be done with the plow and scraper, using also the spirit level for gauging it to a horizontal line, unless natural slopes have to be followed in parts. This should have been carefully performed in the fall, as well as the draining and fertilizing. Then in spring the finishing touches may be given with the spade and rake, carefully filling any depressions caused by the settling of the ground during the winter; and in April or May the seed should be sown.

Prof. Lazenby, of Ohio, recommends the following as a good mixture of

grasses for a lawn, being the proper amount to seed one-half acre, viz.:— Kentucky Blue Grass, 5 lbs; Red Top, 5 lbs.; Timothy, 3 lbs.; Perennial Rye Grass, 5 lbs.; Sweet Vernal Grass, 2 lbs.; White Clover, 2 lbs. He defends the use of the Timothy because it grows rapidly, and forms a good shade for the weaker grasses, to which it eventually gives place. After sowing the ground should be raked or rolled, both for the effectual covering of the seed, and for the obtaining of a perfectly level surface.

Of course for a small yard sodding might be recommended as the quickest way to secure a good lawn, in which case a sod of blue grass, or of some other thick-set grass should be selected; but that method is altogether too expensive to be thought of in a large yard.

The first mowing should be done before the grass is too high for the lawn-

mower, say about the middle of June, and thereafter at least once a week. Thus if the seeding has been well and thoroughly done, you will be surprised to find how soon you will have a good sod. The frequent mowing will destroy all weeds that are annuals, but the perennials will require to be dealt with in a more summary manner. A plan for their destruction is to take an old pruning-knife and cut them off an inch or two below the surface of the ground; thus, with a little patient work they also may be mastered.

A plan of the grounds should be made out during the leisure of the winter season, and the trees and shrubs selected for grouping. In another number we will give a list of some of the more desirable varieties that are hardy enough to plant in Canada.

## SOME PROMINENT CANADIAN HORTICULTURISTS.—I.

ALEXANDER McD. ALLAN,

PRESIDENT OF THE ONTARIO FRUIT GROWERS' ASSOCIATION.

IT is with pleasure that we begin a series of personal sketches of a few of our prominent Canadian fruit-growers and gardeners. Why should not the names and the deeds of those gentlemen who have originated new and improved varieties of fruits, or who have aided in the development of one of the most important industries of our country, be handed down through the pages of our journal for the grateful consideration of succeeding generations who shall profit by their labors? Why is not an engraving of the originator of a fruit or flower as full of interest to

our readers as the flower or fruit he has originated? Confident of an affirmative answer, we proceed with the series.

There is at the present time no more prominent Canadian horticulturist than Mr. A. McD. Allan, of Goderich, Ontario. Now, for the second time, elected President of the Fruit-Growers' Association of Ontario, he presides with ability over its meetings, and constantly gives its members the benefit of his extensive practical knowledge concerning the cultivation, packing, and marketing of fruits. Many of our readers will re-

cognise his familiar face in the accompanying engraving, which we have had prepared especially for the pages of this journal.

Mr. McD. Allan was born on July 11th, 1844, at Brier Bank, in the township of North Easthope, County of

strict school, but his father (who had the reputation of being one of the finest classical scholars of his time), never tired of assisting on every possible occasion to push forward his "boys" in their studies; and to his constant labors he owes more than to any other



A. McD. ALLAN.

Perth. The old homestead consisted of 230 acres. He experienced a great deal of the life and labor of a pioneer, having taken part in clearing off the forest and afterwards cultivating the lands. He took a hand in everything on the farm, until it came to a state of agricultural perfection almost. His early education was obtained in the dis-

person. From the local school he graduated into the old Stratford grammar school, where he spent several years, and then moved to Toronto where he prosecuted classical studies for three years.

In horticulture his fancies took a very early interest, and in *fruits* his interests were awakened at an earlier



date than they were in its culture. Theirs was the largest and best orchard and garden in the entire district, and when young Alec could give no other points of excellence to varieties, they were sure to be marked by the presence of sticks under the trees of those considered strictly *the best*.

At a recent meeting of our Association in Stratford the mayor (who had been his teacher in the grammar school), in speaking words of congratulation to the Association, took occasion to remark that "he did not wonder at Mr. McD. Allan reaching the highest office in the gift of the Association, as it was well known in Perth that he could tell all about the various fruits and their names in every garden and orchard within the scope of his travels in the county."

His writings on agriculture under various *nomes de plume*, such as "Agricola," "Hortus," "Sydney," "Fructus," etc., have appeared in all classes of papers, beginning with the old *Canadian Farmer*. For many years also he wrote for the *Country Gentleman* and the *American Agriculturist* under various *nomes de plume*. Later in life he edited the *Huron Signal*. But in all his experience in journalism he has never been known to write a line of a political bearing, having never had a taste or inclination that way. Many years ago his letters on the fruits and the fruit growing in Canada appeared in several British journals, which opened up favorable criticism on the possibilities of a trade opening in fruits between Britain and her forest colony.

He represented the counties of Huron, Bruce and Grey for about twelve years on the board of the F.G.A., also filled the vice-chair for two years of that time. His name is "well-known" all over this continent, as well as in Britain, by horticultural and sister associations.

He has had enormous correspondence for such societies all over this continent, as well as in foreign parts, regarding his methods of picking, packing, select-

ing and marketing fruits, as well as points on growing, etc.

It is fair to say that Canada is now reaping the benefit of his labors at the Colonial and Indian Exhibition in many ways where he had the position, under the Dominion Government, of Canadian fruit expert and commissioner. Experience in journalism also there gave him the opportunity and ability of giving to newspapers of many foreign countries, through their consuls (Norway, Sweden, Denmark, France, Germany, Russia), articles on Canadian pomology, etc., which has now resulted in an amount of foreign correspondence which is almost burdensome.

He has been intimately connected for many years with many of the leading American horticultural societies, and is a life member of the American Pomological Society. Every season he gets specimens of the new varieties of various fruits for examination, and is constantly appealed to in the States, as well as in Canada, for nomenclature.

In his own county (Huron) he has occupied the highest position in societies for advancement of horticulture and agriculture, and is now President of the North-Western Exhibition at Goderich. He was the originator of the "Dominion Draught Horse Stud Book" in the interest of stock breeders.

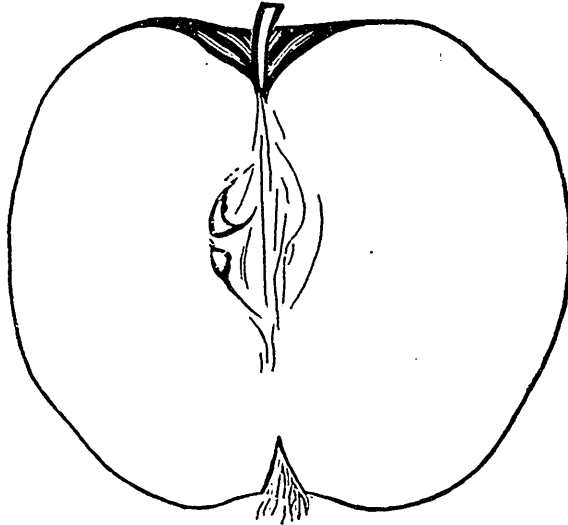
He has never sought municipal honors, in fact he has never turned his attention to anything specially but horticulture and agriculture, where all his tastes lie.

Every year he is invited to the leading as well as very many other exhibitions both in Canada and the States, as a *fruit expert*.

He receives many requests to attend farmers' institutes to address farmers on fruits, and fruit culture, etc., a good many of which he has complied with during the past few years.

We have thus given our readers an outline sketch of a life which we trust may long be spared to aid his fellows in the farther promotion of the interests of Canadian pomology.

## POMOLOGICAL.



WINTER ST. LAWRENCE.

## The Winter St. Lawrence Apple.

BY R. W. SHEPHERD, JR., MONTREAL.

SINCE the Fifth Report of the Society was issued in 1879, not much has been written about this very promising variety. We have now had some experience in growing this apple, and remarks upon the tree and fruit will not be uninteresting. Whether the Winter St. Lawrence be, as reported, an old English apple or a Canadian seedling (like Fall St. Lawrence) may never be finally decided. Trees of this variety are said to have been imported from England over fifty years ago, under the name of *Manx Codlin*. But the apple is certainly not a *Manx Codlin*. It is probable, I think, that its history is rather confused and may never be fully known.

It certainly shows such very near kinship to one or two of the Newman seedlings that I am inclined to claim it as a Canadian apple. If it be an old English variety, it is strange that such

a fine fruit is not universally known in England; but perhaps the improvement in coloring and size, wrought by our Canadian climate, prevents its being recognized as an English apple.

There is no doubt, however, about its being a most valuable acquisition to our fruit list. The tree has proved to be quite hardy. On gravelly soil I have some thirty trees, planted about eleven years ago, not one of which shows the slightest disease or decay of any kind, while the Fall St. Lawrence in the same orchard, on the contrary, is not thriving satisfactorily.

The Winter St. Lawrence is a stout tree, having strong shoots of vigorous upright growth which ripen their terminal buds perfectly. I like a tree with a stout trunk; it has an appearance of longevity, which varieties of a slim growth have not. The tree does not require much pruning, a great advantage in this severe climate, for, in many cases, disease is the effect of pruning

It bears its fruit, as a rule, on the fruit spurs of the larger branches every year, but more heavily the alternate year.

The fruit drops less from the tree than any other variety I know of; this is owing no doubt to its stout trunk and branches which prevents the tree from swaying about in high winds, and to its short thick stalk which has a firm hold of the branches. This dropping of the fruit is a weak point in a commercial apple, and discounts any advantages that there may be in the way of heavy crops. The fruit does not appear to be much affected by the Codlin moth; perhaps its thick skin may account for this. Nevertheless as compared with Fameuse this is particularly noticeable.

When pulled in the fall, the Winter St. Lawrence is not good for eating, but a fortnight or three weeks afterwards—about the middle or end of November, as a table apple, it compares favorably with, if it does not surpass, most varieties of its season. Carefully picked and packed, the fruit will keep, in a proper place, until the middle or end of January. It will not export in barrels satisfactorily. I have made the experiment on two separate occasions. If packed in barrels, the heads ought not to be pressed down too tight, for I have noticed when the fruit has been too closely packed together, the decay begins at the point of contact, and it seems as if this apple decayed faster than any other when bruised by pressing in barrels. I should recommend packing the fruit in the Cochrane apple-case, which avoids the squeezing which seems unavoidable when put in barrels.

I think the Winter St. Lawrence deserves to be ranked as one of the leading varieties to be recommended for cultivation in this Province, both on account of its hardiness of tree and excellence of fruit. The fine appearance of the fruit commands a ready sale at high prices, and its superior quality is recommendation that its growing popularity as an early Winter fruit will not soon die out.—*Report Montreal Horticultural Society.*

### Rare and Peculiar Apples.

**ALBEMARLE PIPPIN.**—This appears to be the Newtown Pippin of the east. It has succeeded admirably in the valleys of the mountainous regions of Virginia, and growers there have been receiving this season \$4 per barrel for the fruit independent of the package. On the red lands this apple does not succeed, even in Virginia. This is a noble apple where the soil and climate is congenial, but it is quite fastidious and will not perfect its fruit over the country at large. It flourishes on the Hudson river and in some parts of Pennsylvania.

**SUTTON BEAUTY.**—This is a valuable winter apple, with yellow skin striped with crimson. Quality very good. The tree is a strong grower. I think it originated in Massachusetts. I have often seen the fruit on exhibition, and it has always attracted attention.

**THE STUMP APPLE** is not so well known as it deserves. It originated near Rochester, N. Y., where it has a reputation for 'great beauty, productiveness, and freedom from defects. I have seen trees loaded with the Stump apple, every one more beautiful than the wax specimens seen in show-cases, none knotty, wormy or mis-shapen. I sent a package of these to Charles Downing, and he was delighted with them. In appearance it is something like the Chenango strawberry, but more beautiful. The flesh is white and the quality good. It sprang up in an old partly decayed stump, where the seed had been dropped, and grew there until the stump disappeared, like a sapling in a barrel, hence its name.

**KENTISH FILL-BASKET** is the largest apple I have seen, and one of great beauty. I saw it first at the Rochester meeting of the American Pomological Society, where it overshadowed all others in size and beauty. It is an early winter variety, of English origin, sub-acid, excellent for cooking.

**THE SALOME** apple comes from Illinois, where it has been proved hardy, productive, and a long keeper. It is of

medium size, good form, and comes into bearing early. It sticks well to the branches during heavy winds and has been known to keep for twelve months.

FALLAWATER is a very large, beautiful fruit, reddish on yellow skin, quality good, origin Pennsylvania, Ohio and parts of the west. Rambo is an early winter apple, streaked with yellow and red, tender, juicy, rich sub-acid, excellent quality, succeeds nearly everywhere except in the severe localities of the west. Sors or WINE is a valuable late summer apple, medium size, dark red, fine white flesh, sub-acid and fine flavored. Fruit fair and showy. Rawles' Janet is hardly enough for the far west, mostly grown in Ohio. It blossoms late, hence escapes late frosts. Medium size, pale red, mild sub-acid, fine, crisp, juicy, a long keeper. Stark is a large striped apple, sub-acid, mild and good. A long keeper, origin Ohio.

If you are planting an apple orchard and are at a loss to know what varieties to select, settle on Duchess and Wealthy for two of the most reliable the country over, Duchess for fall, Wealthy for winter.—*Green's Fruit Grower*.

#### The Apple Blight.

THERE is no remedy known for apple blight. It is a trouble due to the same cause as pear blight. The infection comes from the air, and enters the tree through the ends of the twigs and especially through the flowers. Usually only a few inches at the end of each twig dies; and it may be a month or more after the tree becomes infected before enough leaves have turned brown to attract attention. No way is known to prevent the entrance of the germs, and when once in, no way of getting rid of them but by amputation of the diseased limbs. Occasionally the branches will die down so far as to threaten the life of the tree, in which case they ought to be cut away; but often the

disease comes to a standstill without the use of the knife, and the tree receives but a temporary and limited check to its growth.—*Dr. J. C. Arthur, Geneva, N.Y.*

#### Cutting Back.

THERE is no harm in taking a limb off out toward the end of the branch, away from the body of the tree. This is not pruning, it is cutting back. If we begin the young tree right and follow it up, they never need severe pruning.

Water sprouts from grafted apple trees may be trimmed off during any time in the year, but if done in the fall or early winter it will be best to paint over the wounds with linseed oil paint, if the wounds are large.

#### Osthelm Cherry.

THE Osthelm cherry is almost exactly like the English Morello and ripens between the Early Richmond and the English Morello. It is very valuable, hardy and prolific with Secretary Goodman, of the Missouri Horticultural Society, at Westport. The Early Richmond cherry seems to do better upon the common Morello stock than upon Mahaleb. But the objection to the latter is that it sprouts, and the trees are not desirable for this reason.—*Farm and Home*.

#### Wolf River Apple.

THE Wolf River apple, as exhibited in Boston, appears to be so near like Alexander, that specimens of one or the other cannot be picked out of a mixed lot.—*Orchard and Garden*.

#### Keeping Apples.

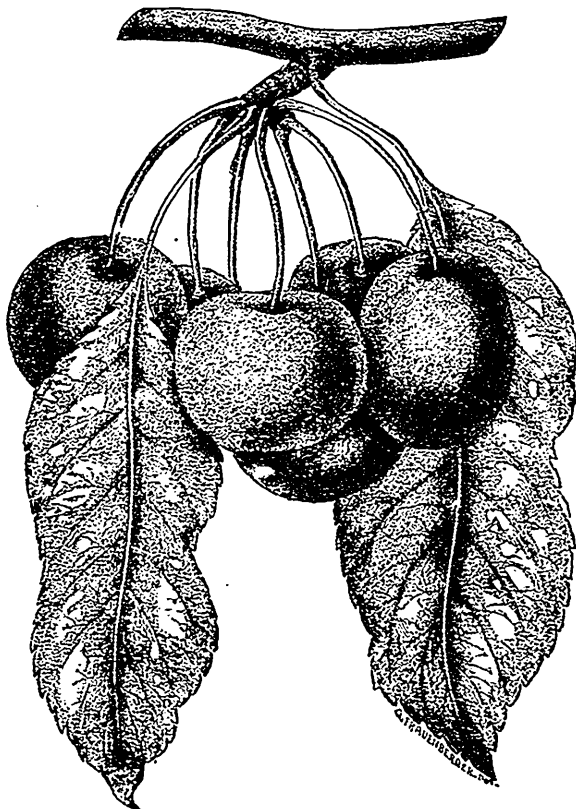
LAST year I gathered a lot of dry maple leaves, put a few in the bottom of barrels, then a layer of apples, and then a layer of leaves, and so on till the barrels were full. I then covered them with leaves and they kept nicely. I

sold some in the spring for \$2.50 per bbl, which I could get but \$1 for in the fall. I sold some in May to a dealer and he came and helped pick them over. He said he never saw apples keep so well in his life. Some of the barrels didn't have a dozen specked apples. I shall try the same method this year. We had good, sound fruit until apples were ripe again the following July.—*Ex.*

#### To Grow Apples Successfully.

To grow apples successfully East or West, North or South, the following hints from a paper by N. F. Murray to

the Missouri Horticultural Society will hold good: Select good and suitable varieties, plant none but sound trees and plant them carefully. Give them plenty of room so that the tree and the fruit will have sufficient air and sunshine. Prune, cultivate and feed the trees and fight the codlin moth. Visit the orchards of our most successful fruit raisers at the time of their harvest. Join the Horticultural societies and attend their meetings. Learn all you can and put it in practice. Labor diligently and wait patiently, and you will "get there."



THE WINDSOR CHERRY.

### The Windsor Cherry.

WE have several fine varieties of Biggareau cherries, as Rockport Biggareau, the prolific Napoleon Biggareau, and the magnificent Yellow Spanish, all of which may be classed as Early cherries. The best late Biggareau so far grown to any extent in Canada, is the Tradescants Black, or Elkhorn, a fine large cherry, and the tree a most abundant bearer. Its quality is, however, not the best. There is, therefore, a place for a good late

variety of good quality such as the *Windsor*. This cherry was originated by Mr. James Dougall, of Windsor, Ont., whence its name. It somewhat resembles the Elkhorn, yet is quite distinct, and ripens three or four days later. The flesh is *firm* and of fine quality, and the tree is hardy and prolific. By favor of Messrs. Ellwanger & Barry, of Rochester, we are able to show our readers an engraving of this new and promising cherry.

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## VITICULTURAL.

### When to Winter-Prune the Grape.

THIS may be done at any time after the leaves have dropped, and the buds are in a dormant state, without injury to the vine or materially affecting the growth of wood or fruit the following season. While a majority of experienced grape-growers think that no one particular time has any advantage over another, so far as the next season's crop is concerned, there is quite a diversity of opinion on this subject among a few of the knowing ones, who make it a rule to carry out their particular notions. Some prune in the fall, others in the winter, and others in the spring, and all with about the same results; which goes to prove, to my own satisfaction at least, that it is immaterial when it is done, so far as affecting the following season's growth of wood or fruit. There is an old adage, however, that reads thus: "Prune early for wood, and late for fruit." There are some who profess to believe in this, and only carry it out in part, as their desire for fruit is so strong they are very sure to prune late every time, and still they have plenty of wood. With my own experience for many years, with both early and late pruning side by side, I have not been able to see any difference in favor of either. I would therefore recommend pruning at any time

that best suits convenience, while the vine is at rest, the weather pleasant and the shears sharp.—*Ex.*

### Manuring the Grape.

THE government committee in France, after several years' investigation of the manuring of the grape and of results of a series of experiments with potash manures, reports strongly against nitrogenous manures, including stable manure, as being "more hurtful than useful," which accords with common practice, also that feeble grape vines consume as much manure as vigorous vines.

Potash should enter into the composition of manure for grape vines, the elements in the soil being generally in bad condition for assimilation; potash carries forward, in some way, with it the other fertilizing principles.

Potash from the root passes to the vine, to the leaves, then to the twigs, to arrive at last at the fruit, of which it favors the development. Its migration is comparable to those of the nitrogenized elements and phosphates.

The potash introduced through the root in the course of a season is not entirely consumed, since it is found after fructification, reserved in sufficient quantity, in the wood and in the twigs.—*Rural Messenger.*

### Fertilization of the Grape.

As to the fertilization for the grape, experience of late years has taught us the fallacy of the old idea of *excessive and high feeding* which, while it induced growth was unquestionably at the expense of fruitfulness. A member of the Ohio State Horticultural Society, in a discussion on this subject at a meeting similar to ours, expressed the opinion "that soil which would produce 40 bushels of corn to the acre was rich enough for the grape." I quite concur in his opinion, except for a few weak-rooted varieties of delicate foliage, like the Delaware, which requires a much richer soil. I apply a very light top dressing of *well rotted* cow manure every year after the vines are covered

in the fall; in the spring after the vines are uncovered and tied to the trellis, this is cultivated under and a light top dressing of wood ashes is spread over the ground, but from sad experience I must caution others to use ashes very sparingly.—*Report Montreal Horticultural Society.*

### Moore's Diamond Grape.

JUDGE MILLER, of Missouri, says, in *Popular Gardening*, that he has fruited Moore's Diamond Grape now for three years, and that he finds it equal to the Niagara, Pocklington, and Empire State, in every other respect, and is 40 per cent. better in quality than any one of them.

## USE OF FRUITS AND FLOWERS.

### Fruit as a Diet.

DR. HOSKINS has an article on this subject in the *Rural New Yorker*, in which he attributes a large proportion of the diseases of the human system to a long continued course of over-feeding. The habit of eating fast is sure to lead one to eat too much, for when one's dinner is swallowed in ten minutes, the hunger will not have abated before the stomach is as full as it will hold; whereas when a person eats slowly, the cessation of hunger will properly mark the time to stop.

The doctor proposes the free use of fruit and vegetables at every meal as a means of remedying the evil in the case of persons who have so habituated themselves to rapid eating that they find it next to impossible to eat slowly. Fruit contains so little nourishment in proportion to its bulk that a large amount of it may be eaten, and the system not become clogged. Fats, on the other hand, as fat meat, butter or gravy needs to be partaken of in

limited quantity, or the organs become surcharged with these heat-producing elements. Thus by using a large proportion of fruits and vegetables with every meal, the evil of rapid eating may to a certain extent be obviated, and continuous good health be preserved.

There is no doubt that this hint is a timely one, and calculated to be of benefit, especially to those Canadian and American farmers and fruit-growers who have purchased farms with a small amount of capital, and feel so pressed by their ambitious undertaking of doing as much of their own work as possible, that they can barely spare the time needed to sit down to the usual three meals each day. It would be, however, a still more desirable end, if we could induce them to learn more patient habits, and to sit quietly enjoying pleasant conversation at the table for a longer time instead of the manner too often followed of jumping up and hurrying away as soon as the last mouthful of food is swallowed.

**Keeping Cider Sweet.**

WHAT is the best way of keeping apple cider sweet? Ans.—Make it from ripe, sound apples. It can be kept nearly sweet by filtering it through perfectly pure sand and at once barreling it tight; but this is practicable only in a large way and cool climate. When freshly made it may be put into large boilers and gradually brought to the boiling point and carefully skimmed, but it must not boil. Then put it into absolutely clean barrels, filling to within two inches of the bung, put in a tablespoonful of pure olive oil and bung tightly. It may also be canned or bottled and sealed up, but this must be done when the cider is boiling hot. There are lots of drugs that will keep cider, but they are all more or less injurious to health, and they impart a bad taste to the cider.—*Rural New Yorker.*

offered ten cents a bushel for them delivered to an evaporating and cider-making concern five or six miles away. Instead of selling them at that price, he bought hogs to eat them. I am at this time unable to recall the details of his method, but whatever other feed was given them was accurately weighed and measured, and the gross cost at market prices and all other expenses, except the labor of feeding the apples, were duly charged up against the hogs till they were killed and marketed, when it was found that the apples had netted him 35 cents a bushel. The one case of ill-result was where a large herd of cows were turned into an orchard of several hundred trees and permitted to gorge themselves without restraint. Like any other food, apples should be fed with much discretion, beginning with small rations and increasing them gradually.—*N. Y. Tribune.*

**Apples for Animals.**

AN acquaintance of my boyhood, then past middle life, who had large orchards upon his farm, reached the conclusion that the production of cider and cider brandy was not conducive to the interests of the community, and fed hundreds of bushels of apples to his stock. He raised many fine horses, and it was said that in years of plenty, from grass to grass again, straw and apples were their only food. That class of wise men who always hang about livery stables and hotels to give advice to intending purchasers of horses never failed to caution them against his horses, however, assuring them that horses once fattened upon apples would never do well afterward. I do not know what the after effect may have been, but I know he was always able to get the top prices for any of his apple-fed stock, whether sheep, cattle or horses.

A few years ago one of our largest apple-growers had a large lot of culls left over of his market stock. He was

**Flowers at Funerals.**

FUNERAL designs are hardly so much in demand as less stiff and formal arrangements. Sometimes the casket is draped or garlanded with flowers, or a single exquisite design is laid against it. Great skill and taste is displayed in the arrangement of the garlands used in this work. Colored flowers are very largely used, except at the funerals of children, where white is preferred. All through the summer months, daisies have been much used for draping children's coffins.

We are told that it is becoming customary to decorate the room in which the coffin is laid previous to interment. It is certainly a very beautiful idea. Instead of merely draping the mirror, it is entirely covered with flowers; an æsthetic form of the old custom still followed in most parts of England, of keeping the mirrors covered so long as there is death in the house.—*Miss Tappin in Pop. Gardening.*



## THE KITCHEN GARDEN.

THE prevalent custom in town and country to crowd the vegetable garden with fruit trees and bushes ought not to be tolerated. The walk, rather than Raspberries, Peaches and sour Cherries, ought to be next the fence all around.

Every garden ought to have an Asparagus bed laid out and planted as soon as it is located. Then there should be English Peas, Black Wax and Early Valentine Bunch Beans, Jersey Wakefield and Flat Dutch Cabbage, Deacon Lettuce, Perfection and

Acme Tomatoes, Egyptian and Eclipse Beets, Boston Market Celery, Carter Watermelon, Montreal Market Cantaloupe, Early Rose, Beauty of Hebron and Mammoth Pearl Irish Potatoes, and the Shaker Red Sweet Potatoes, these being the best of their several kinds. The old-fashioned Long Green Cucumber is the best of its kind for all purposes. The garden ought never to be found without Parsley, Mint, Thyme and Sage.—*W. T. Delaney before Kentucky Farmers' Institute.*



## THE CULTIVATION OF ROOTS FOR WINTER FLOWERING.

BY HERMANN SIMMERS, TORONTO.

**A**MONGST the winter flowering bulbs, there are several varieties of roots which are specially worthy of the amateur's attention, and not probably known by him to be useful for flowering indoors. These roots are easier of culture than some varieties of bulbs, in that they are not so liable to decay in their first care; and also in that they may be forced several times with success. The old roots or clumps being larger than bulbs, retain more vitality for a second forcing. Still I do not advocate their being grown twice, as they have the same tendency as bulbs to diminish each year on account of the artificial growth they are subjected to. Therefore the amateur should bear in mind, that it would be better to plant new roots in order to obtain an amount of bloom equal to that he may have had in his first attempt; and to plant the old roots in the open air, the same as

bulbs. The tender varieties in each case, I will make mention of.

Among the first varieties to which I would call the amateur's attention is the

*SPIRÆA JAPONICA*, also called *Holteia*, or *Astilbe Japonica*. Although this variety is well known to nurserymen, and it has been sold to parties for open air planting, many would scarcely credit the great amount of satisfaction it will give to any person wishing to grow it indoors. Just the same beautiful plant which it makes in the open air as equally beautiful can it be, grown indoors. *Spiræa Japonica* flowers are white, not fragrant, but continuous for several months; and the accompanying illustration gives a very explicit idea of the plant in bloom. When planting indoors, select as large a clump as possible; as a rule the Dutch grown clumps are the best, although those having a clump growing in the



SPIRÆA JAPONICA.

open air may take them up towards the end of October, and if the clump is extra large divide it into four pieces, when even the smallest of them will make a handsome pot plant. Each clump must have from four to six small shoots, and more is better where the clump is large. If we suppose the clump to be from four to six inches in diameter, plant such a one in a pot just twice its size, as they are vigorous growers, and will fill the pot with roots in the two months that they should remain in the dark.

In planting the clump in a pot, press the earth firmly around the root, just leaving the numerous little shoots over the surface of the earth. Then place the pot away in the dark, water freely whilst they are rooting, and by the end of two months they may be brought to the light, with the same caution given under the Hyacinth culture, not to expose the plant suddenly. They could be placed under a table, where a ray of light now and again may strike them; leave them there for a week, when they are ready to be exposed altogether. Nothing further is now necessary but to supply a liberal quantity of water

and liquid manure until they are in bloom. As the *Spiræa* commences to flower about April, they continue sometimes in bloom up to the middle of June. Allow the clump then to rest for a few weeks, after which plant in the open air, care being taken to disturb the earth as little as possible. They may remain there until the end of October, at which time it can be started again for another winter's bloom; but as before said I would not recommend them to be planted the second time.

The other varieties suited for forcing are *Spiræa Palmata* and *Spiræa Japonica folia var.* These are not so easy of culture as the *S. Japonica*, but the amateur, if he wishes to experiment further, would do well to attempt any of these. A word here to the growers of bulbs. Do not bring your

#### BULBS

to the light too soon, they will flower stronger and better; apply some liquid manure or prepared plant food once every two weeks. It does not hurt the bulbs to have an extra supply of roots, therefore be in no hurry to bring the bulbs to the light. Change the water in your hyacinth glasses once every ten days, not immersing the bulb in water, thereby causing the bulb to rot, but just allow the face of the bulb to touch the water; leave them in the dark until the roots touch the bottom of the glass, when they are fully prepared to be brought to the light.

A GRAND Sub-tropical Exhibition is to take place in Jacksonville, Florida, beginning in January, 1888, and lasting until May. It is to be planned on a very large scale, and is designed to embrace a complete display, not only of the product resources of Florida, but also of the attractive exhibits that can be obtained from sub-tropical countries. The Secretary is Wm. F. Forbes, of Jacksonville.

## ROSES FOR THE GARDEN.

BY F. MITCHELL, INNERRIEF, ONT.

**A**LTHOUGH a fair measure of success may often attend the fall planting of roses, I would not advise it to be followed as a general practice. Winter is, in this climate, the most trying season on rose plants, and as they will not, at the best, make any growth at this season, it is unwise to incur the added risk of loss for no balancing advantage.

Do not plant budded plants if the variety can be procured on its own roots. I have not yet been able to discover any added vigor to weakly growing kinds when budded in other stocks. Such poor growers as Louis Van Houtti keep up the family failings no matter what stocks I may have them on. And in so much as hardness is concerned there is nothing gained, as the roots are more protected, and naturally bear the winter frosts far better than the shoots which are above ground. The only legitimate excuse that nurserymen can have for sending out budded rose plants is that some varieties are very difficult to root from cuttings. The objections to budded plants are in the foreign or wild suckers which they frequently send up, and another and worse one is (as often purchased at least), the large, old, bare roots of the stock; so large and old that they never fully recover the shock of transplanting.

There is an age and size at which roses can be transplanted most successfully, the same as other plants, or vines, or trees. Although it is certain-

ly a great mistake to plant out very small and tender rose plants, it is none the less so to plant very large and old ones. Plants which are too young and small are, I suppose, generally chosen because they can be procured at little cost; and the other mistake is often committed by a wish and expectation to have a display of roses almost immediately after planting. I find the fallacy is a very common one, that a display of roses can be had almost at once, if large enough plants are procured. I do not know why this is; no one plants extremely large currant or goose-berry bushes with the idea of receiving a full crop at once. Large and old rose plants may possibly make a weak imperfect display of bloom the first spring after planting, but in many cases it is followed by a stunted, diseased condition from which the plant never recovers. I have met with the best success with plants taken from four inch pots (or thereabouts), and which had not received a shift for perhaps six weeks or two months. Plants of this description should have the pots pretty well filled with roots, and be ready for more room. It is not necessary that such plants as these be planted so very early in the spring. Any time in May, or even early in June will do. If these are Hybrid Perpetuals they will generally give a few blooms to each plant in the later summer and fall, and be fine strong bushes at the coming of winter, and the following summer will make a grand display.

## NOTES OF FOREIGN TRAVEL.

BY J. HOGES FANTON, B.A., GUELPH, ONT.

SIR:—In accordance with your desire, I am sending you a few lines which may be of interest to the readers of the *HORTICULTURIST*. Information which I gleaned from visits to the

Botanic Gardens of Edinburgh, London and Liverpool, I shall refer to at some future day, if time permits, but will, in this short communication, confine my remarks to some things I ob-

served while on a scientific tour through the Isle of Man.

I had the good fortune, as a member of the British Association, to be one of seventy selected for a trip to this interesting island, famous for its numerous legends connected with its early history, and also for its wonderful equable climate.

As we made excursions each day to points of interest, an exceedingly good opportunity was afforded to observe the effect of the climate on the plants of the place. One of the first things to attract my attention was the presence of many

#### HEDGES OF PLANTS

which we can grow only under the most favorable conditions. Here you see the Fuchsia growing as a hedge-plant covered with flowers, and some of the shrubs attaining a large size—six to ten feet high with stems several inches in diameter. The Rhododendron, Laurel and Holly were also at several places used for hedges. Yet notwithstanding the presence of these plants, and the great size to which many had attained, the appearance of trees in many parts of the island indicated that winds were common that tried their vigor. Rows of trees were seen with tops as if they had been shorn; sometimes they had a slope just as one sees in hedges newly pruned, the slope being towards the sea. On enquiry I was told that this resulted from keen, cutting winds blowing from the sea. Many of the trees in such localities were considerably bent away from the shore. But few trees were large and vigorous looking like the trees of Canada. In many instances they reminded one of trees in the North-West, where the sweeping winds of the prairie develops in them a hardy, scrubby look. This may seem inconsistent with what I say regarding the advanced condition we find plants there, growing outside, while in Canada they are rarely seen beyond the hot-house.

The *Horn Poppy* (*Glaucium luteum*), a unique plant (especially when the pods have reached maturity), grown in our gardens as a curiosity, grows there in profusion along the shore. The *Sea Pink* (*Armeria maritima*), a very pretty plant, both in foliage and flower, is exceedingly common, decorating many of the rocks along the shore. I also observed this plant on the Isle of Staffa.

Wild roses adorn many of the hedges, and several forms in the order compositae here and there, add to the beauty of these living fences. The *Blackberry* (*Rubus villosa*) is also very common on the hedges. I observed that in some parts much exposed to the sea, it tried the hardness of the hawthorn. *Ivy* is very common and decorates the trees of many a wood, and gives to otherwise uninviting walls a charm. With a climate so favorable to some forms of plant life, one is surprised to find it is unsuited to ripen fruit. It has not the warm influence of a Canadian sun, though the average temperature is high; but it is comparatively even and without extremes. Grapes require to be grown inside, and tomatoes in pots, and poor at that. The apples bear no comparison to ours.

The gentleman, whose guest I was while on the island, had most beautiful grounds around his residence, and I think you will understand the effects of the climate, and its influence on plants much more readily if I give you a statement of the trees and shrubs seen there during my stay;—

|               |       |    |     |       |   |    |     |       |
|---------------|-------|----|-----|-------|---|----|-----|-------|
| Fuchsias      | ..... | 10 | in. | diam. | , | 12 | ft. | high. |
| Rhododendrons | ..... | 15 | "   | "     | " | 20 | "   | "     |
| Araucaria     | ..... | 24 | "   | "     | " | 18 | "   | "     |
| Laburnums     | ..... | 12 | "   | "     | " | 25 | "   | "     |
| Laurels       | ..... | 12 | "   | "     | " | 20 | "   | "     |
| Barberry      | ..... | 15 | "   | "     | " | 10 | "   | "     |

*Ivy* in profusion covering walls, etc., and much of the house, and associated with it some attractive specimens of our Virginia Creeper. The *Yew* tree was also well represented, and a beautiful specimen of the *Magnolia* was in

bloom. When such shrubs as the above can be grown without any extra care, it is not a matter of surprise that my host had grounds where one could spend days, wandering along the serpentine paths, observing on every side varieties of shrub and flower calculated to please the eye and charm the mind,

surrounded by an atmosphere filled with the perfume of innumerable summer flowers. Certainly there are great facilities for the cultivation of gardens in the vicinity of Douglas on the Isle of Man, and the people have not been careless in taking advantage of the opportunities nature has given them.



#### Ornamental Birches.

MR. RUSSELL, in a paper before the Mass. Hort. Soc, recommended these trees as particularly desirable, whether for planting in masses for timber, or simply on open grounds. *The paper white birch* is one of the best for tree grouping, and has been fitly termed "The Lady of the Forest." In a thicket of other trees "it shoots up its stately white stem without a limb until it overtops its companions of other kinds with its thick-leaved top, one of the neatest, most graceful trees of the New England woods."

#### Forestry in Kansas.

MR. R. DOUGLAS states that in Kansas 147,340 acres has been planted with forest trees, as follows:—11,600 of Black Walnut; 12,486 of Maples; 2,637 of Honey Locust; 55 553 of Cotton-wood; and 65,771 of other varieties.

#### Good Hardy Border Plants.

M. H. LESTER, in *The Gardener's Monthly*, recommends the following trees as having been particularly attractive at the Botanic Gardens, at Washington, D.C., viz.:

(1) *Anemone Japonica*, a beautiful herbaceous plant, with tall branching flower stems two or three feet high, which commences to bloom when spring flowers are done, and lasts till frost.

(2) *Helianthus multiflorus plenus*, or double perennial Sunflower, which grows about four feet high, and commences to bloom about the last of July in that latitude; and

(3) *Platycodon grandiflora*, one of the Bell<sup>1</sup> Worts, which is very beautiful. It grows about two feet high, and is covered with lovely blue flowers, until cut down by frost.

#### The Folding Sawing Machine.

It is scarcely in accordance with the object of this journal to encourage the destruction of forest trees, but rather to preserve them. Yet the builder must have lumber, and the housekeeper her fire-wood, for these supplies the best tools are the most economical. Our engraving represents a machine which is so constructed that it can be worked by one man, and as it only weighs 41 lbs., it can be carried to the woods and back with ease. It folds up as completely as a pocket knife, and can be quickly adjusted for either sawing down a tree, or for cutting up logs for either lumber or fire-wood. It is claimed that from five to six cords of wood per day can be cut with this machine, but having never given the instrument a trial, we cannot give any personal testimony concerning it.





## The Canadian Horticulturist.

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

REMITTANCES by Registered Letter are at our risk. Receipts will be acknowledged upon the address label.

### A New Year's Greeting.

WITH this issue the CANADIAN HORTICULTURIST greets its three thousand readers in a new costume, hoping by its cheery monthly visits to aid in making the New year a happy and a prosperous one to them all.

At considerable expense the Executive Committee has had a new and beautiful engraving made for the cover, enlarged the journal into a better form, secured a better quality of paper, and more expensive illustrations; confident that our readers will so appreciate our efforts in their behalf as to sustain our venture with a largely increased subscription list.

### Hints for the Month.

ACCOUNTS.—On the 1st of January, every one who is making a business of fruit culture, or of gardening, should balance up his accounts for the old year, and be able to say just how much his net profits have been for the year past. Then he should open his accounts for the year. It will be wise to keep a separate account of the expenses and proceeds

of each kind of fruit in one book, thus proving which is most profitable; in another an account of the daily sales or shipments through the season; and in another a cash account. In this way only can the commercial orchardist be master of his business.

READING.—Amid such stores of useful information, that man is foolish who pursues his vocation with eyes and ears closed. In almost every department there are now standard books of information, and the leisure of winter is the time to read and study these sources of knowledge. For instance, on the orchard we have *Downing's Fruits of America*, *Thomas' American Fruit Culturist*, *Warder's American Pomology*, besides numerous special works on the apple, pear, peach, grape, small fruits, etc., etc. And the Canadian fruit-grower will find in the ten volumes which have been published of the CANADIAN HORTICULTURIST, and in the eighteen annual reports of discussions and papers on fruit culture read at the meetings of our Association, a compendium of indispensable information, just adapted to our Canadian climate.

**LADDERS.**—In the leisure of the winter season the fruit-grower may still find many ways of using his time to advantage. Among other things his ladders need to be all gathered in from the orchard to fruit packing house, all necessary repairs given them, and then a coat of paint. There is enough danger climbing about among trees, without asking a picker to use a dilapidated half-rotten ladder. Some may be broken, and with them a useful adjustable ladder might be made, as suggested by a writer in the *Farm and Home*. The upper round of the wide ladder runs through slots in the narrow one, and the slots are made wider in one direction than the diameter of the round, so as to receive a block to fasten it securely in its place. A step-ladder may be made of this by setting it at the desired angle.

**PRUNING** may be done in small way on mild days, when the wood is not frozen. Wounds more than half-an-inch in diameter should always be avoided on orchard trees if possible, but if necessary, they should be covered with paint or melted grafting wax, to favor the healing process. The vineyard perhaps was left half pruned last November, and advantage may be taken of the fine days to continue the work of cutting off the superfluous wood. This may be cut up and stored in damp sawdust or sand until time for planting cuttings or for using them as scions for grafting.

**MICE.**—The orchardist needs to keep a sharp lookout against the depredations of these pests during the months of January and February, especially after each heavy fall of snow. Our custom is to carefully clear away all rubbish and grass from the trunk in the month of November and pack a small mound of fine earth about it. This is a perfect protection from mice, unless near a rail fence, where deep snow banks accumulate. In such places the tramping of the snow about the trees is the only sure

safeguard at this season. The *Weekly Star* gives the following method of poisoning mice in an orchard: "Get small blocks of wood four or five inches square, and bore inch holes in them half inch deep. Mix cornmeal with any kind of poison and ram a small quantity in the holes. Leave a good many of these blocks around the trees. No other animals can reach the poison but the mice, and they will soon disappear. Before the snow comes, gather the blocks into several places and cover each of them with a sheaf of straw. The mice will gather under these and find the baits, and the trees will not be damaged."

#### The Winter Meeting.

IN accordance with the desire of several gentlemen connected with our Association who reside in the eastern part of the Province, it has been decided to hold the next meeting in the City Hall, Ottawa, on Wednesday and Thursday the 8th and 9th days of February, 1888. As this meeting will be near the eastern limits of our Province, a cordial invitation is extended to fruit-growers and gardeners in the Province of Quebec to be present and take part in our discussions. It is difficult to make a complete programme in advance, but the following is a forecast of it, subject to some minor changes.

#### PROGRAMME.

##### TUESDAY.

8 p.m.—Directors' meeting at the Windsor Hotel.

##### WEDNESDAY.

10 a.m.—Public meetings begin, free to all. Subjects,—(a) Experience with Russian apples in the cold north, introduced by Mr. A. A. Wright, Renfrew, Ont. (b) Best five varieties of apples for Carleton County. (c) Raspberries, and their culture in the Ottawa Valley, P. E. Bucke, Ottawa.

2 p.m.—(d) Grapes in the Ottawa Valley, R. B. Whyte, Ottawa. (e) Best and hardiest shrubs for the lawn in Northern latitudes, Mr. Jas. Fletcher, of the Experimental Farm, Ottawa. (f) Hardy roses for outdoor cul-

tivation at the cold north, Mrs. A. A. Wright, Renfrew, Ont. (g) Best bedding plants to purchase for lawn and border, N. Robertson, Ottawa.

8 p.m.—Addresses of welcome (h) Remarks on the principles of landscape gardening, Prof. J. Hoyes Panton, M.A., of the Ontario Agricultural College, Guelph, Ont. (i) Paper by Miss Annie L. Jack, Cheautauquay Basin, P.Q. (j) Address by Prof. Wm. Saunders, Director Experimental Farm, Ottawa.

#### THURSDAY.

10 a.m. (k) Plums. Best varieties for the Ottawa Valley. (l) Handling of our fruits by the railway and steamboat companies, the accommodation given, the grievances of the past, the requirements of the future. Our most reliable markets, and the best routes by which to ship. (m) The most advantageous way of introducing new fruits, W. W. Hillborn.

2 p.m.—(n) Hardy fruits, a paper contributed by Dr. Hoskins, Newport, Vt. (o) The judging of fruits, introduced by the President. (p) Best goose-berries for Carleton Co. (q) Best varieties of Chrysanthemums. Manner of cultivation.

The directors will be pleased to see a large local attendance of ladies and gentlemen at all the meetings.

Accommodation may be had at the following hotels, providing rooms are engaged two days in advance: The Brunswick, \$1.00 per day; the Windsor, \$2.00 per day; the Grand Union, \$2.00 to \$2.50.

Certificates of reduced railway fares will be furnished to any one who applies for them to the Secretary, L. Woolverton, Grimsby, Ont.

There will be a Question Drawer on the table, which will be opened at intervals by the Secretary. The public are at liberty to make free use of it for inquiries about Fruits, Flowers or Forestry.

DELEGATES FROM THE EAST.—Mr. R. W. Shepherd, of Montreal, writes: "Our Horticultural Society will send up representatives to attend your Winter Meeting at Ottawa. The matter was brought up at one of the meetings of Directors, and Mr. Chas. Gibb, R. Brodie and myself were named.

## QUESTION DRAWER.

### The Artillery Plant.

1. Kindly name the enclosed plant, and say what treatment it should receive.—P. JAMES, Glen Orchard, Muskoka, Ont.

Its botanical name is *Pilea muscosa*. It is not found in our Canadian woods, but is an exotic much used by florists. We have a native species belonging to the same family, viz: *Pilea pumila*, clear weed, which grows in low woods.

As to its treatment, Mr. Anton Simmers, of Toronto, writes as follows:—

*Pilea muscosa* is a species of plants extensively used for massing in flower beds—it is freely propagated by cuttings. The plants are also well adapted for baskets, stands or rockeries, and are often used to hide the earth of large pots of tropical plants. It is a native of the West Indies, a perennial, and remarkable for the manner in which it discharges its pollen grains. When the flower is ready to expand, the least moisture causes the calyx to expand and the pollen is thrown out with

great force to the distance of nearly a foot. By putting a plant, when in flower, quickly in a vessel of warm water, these discharges will be rapidly kept up for some minutes, a perfect representation of miniature artillery both in sound and smoke, therefrom it gets its common name, "The Artillery Plant."

### Best Varieties of Fruits.

2. APPLES. Please name the best and most profitable varieties for spring planting.—THOS RICHARD, Alvington, Lambton Co., Ont.

No one can give an absolute list in reply to this question, so much depends upon soil, situation, aspect, latitude, markets, etc. For summer apples we would recommend for your section Yellow Transparent, Red Astracan, Duchess of Oldenburg. Fall—Gravenstein and Maiden's Blush. Winter—Greening, Spy, American Golden Russet, King.



3 PEARS. Please name best varieties or profit.—T. R., *Lambton Co.*

For *summer pears* we can recommend the following as having been tested and proved most satisfactory at Maplehurst Fruit Farm, Grimsby, which is about the same latitude as that of Alvinston, viz:—Rostiezer, Bartlett and Clapp's Favorite. *Autumn*—Duchess, Belle Lucrative, Louise, Sheldon, Anjou and Howell; and for *winter*—Lawrence, Winter Nelis and Josephine de Malines. Of these the Duchess, Louise, Anjou, Josephine de Malines succeed best as dwarfs, that is budded on quince stock instead of being grafted on pear stock.

4. PLUMS. Which varieties are best, and what are merits of Moore's Arctic?—F. R., *Lambton Co.*

A good list would be green and yellow.—Washington, General Hand, Imperial Gage, Coes Golden Drop; red and purple—Pond's Seedling, Lombard, Glass, and Duane's Purple. We have not yet fruited Moore's Arctic, but it is highly commended for the northern sections for its hardiness, and it is also said to be less subject to the ravages of the curculio than the more tender varieties.

5. GRAPES. Which are the best varieties of grapes to grow for market?—T. R., *Lambton Co.*

In view of the present over-production of grapes for both Canadian and American markets, we would advise growing only the largest and choicest varieties if you look for any profit. Among black grapes, Rogers' No. 4 (or Wilder) is a fine large sort, of excellent quality, ripening about with the Concord. Moore's Early is the best of the well tried early black grapes, preceding the Concord by nearly a fortnight. It is of a fine size, but not equal to the Concord in productiveness. The Concord should not be omitted from any collection. Of red grapes the Rogers' 9 (Lindley) is one of the best on account of its size and quality. It ripens just before the Concord. A wam (Rogers' 15) and Salem (Rogers' 22) are also equally excellent, but the latter, which ripens about with the Concord, is often badly affected with mildew. It is particularly desirable for its winter-keeping qualities. The Delaware, though small in size, has not yet been surpassed for excellence of quality. It needs high culture and plenty of plant-food. Among white grapes try Jessica, Niagara and Pocklington, they will ripen in the order named and thus give a succession. Some who have tested Moore's Diamond claim that it promises to surpass them all in quality and equal any of them in productiveness, but it is too soon yet for us to give any decided opinion.

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## OPEN LETTERS.

### Plant Distribution.

Through the liberality of the Fruit Growers Association a very large number of the very best and finest varieties of fruits and flowers are now being grown and tested in various parts of Ontario. The following letters are examples of the testimony received concerning the benefits of our plant distribution:

STR. —I enclose a list of plants received from the office of the CANADIAN HORTICULTURIST, and their present condition.

1887. A Niagara grape vine, thriving nicely.

1886. A Russian apple tree, doing well, but got broken by the storms of freezing rain in winter of 1886-7.

1885. A white moss rose, doing very well, and now a big bush.

1884. A *Deutzia Crenata*, now a fine large and beautiful shrub.

1883. A Russian apple tree, now about 6½ feet high.

I received all these by post.

A. D. FERRIER,  
FERGUS, Dec. 17/h, 1887.

BROCKVILLE, Dec., 1887.

SIR,—As suggested in your prospectus for this year, I choose from your very liberal list, "No. 4, Package of spring flowering bulbs." Your ever improving, and always welcome and instructive monthly, deserves the support of everyone owning either garden, orchard or house plants. How you can afford to give so much for so small a subscription, I cannot imagine, and I do hope you may be rewarded, as you deserve, by a largely increased subscription list for 1888.

Wishing you every possible success,

Yours truly,  
JOHN COCHRANE.

BROCKVILLE, ONT.

SIR,—Please find enclosed my subscription to CANADIAN HORTICULTURIST for current

year. I could not think of doing without it.

The *Catalpa* you sent me two years ago, after doing first rate the first year, has this year withered and died. I think our climate is too cold for it.

The Ontario Strawberry has done splendidly. I have now from the three plants you sent me, over five hundred, and had fruit this summer which measured 6½ inches in circumference. The flavor is delicious. I think that next summer I will have all the fruit I want for home use, and some to spare.

Yours very truly,

D. S. MACDONALD.

MAHON BAY, N.S., Oct. 1st, 1887.

SIR,—The Dewberry received last year bore several berries this season. Jet black; larger than Snyder, and ripe with Gregg blackcap; poor flavor, will need mulching to keep the fruit clean.

W. M.

OSHAWA.

## OUR MARKETS.

APPLES.—Our anticipations have been well sustained respecting the price of this fruit. They are quoted in Toronto @ \$3.00 for best winters, with upward tendency; Philadelphia, about ditto; Montreal, about ditto in car lots; while English market reports continue most encouraging, showing a sharp advance of prices. Choice varieties now bring about \$5.00 per bl. in Liverpool market.

ONIONS.—Messrs. Pancoast & Griffith, Philadelphia, write: "The Onion crop is generally reported quite light in the principal onion growing districts of the United States.

In Connecticut the crop does not average more than 275 bushels per acre, on her 800 acres, which is below her usual production, and is small, and bad keeping stock.

In New York the crop is not turning out 150 bushels per acre, on her 2,500 acres, against 248 bushels per acre last year.

About the same shortage is sustained in New Jersey, and similar reports are received from the west. Yellow Onions are now worth \$2.75 to \$3.00 per barrel. Dec. 8th.

In Toronto they were quoted, about the same date, at from \$3.25 to \$3.50 per bl.

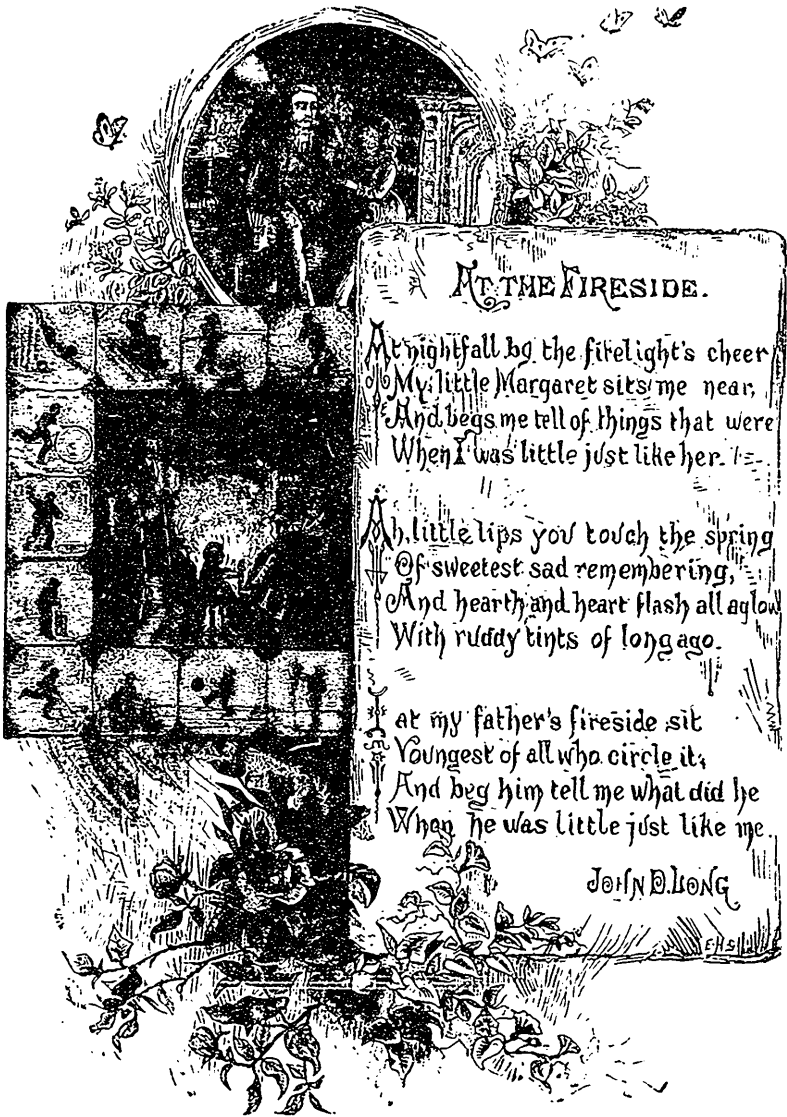
POTATOES are reported a shorter crop than that of 1881, so that they should sell unusually high before spring. In Toronto retail prices range from 90 to 95 cts. per bushel for best qualities. In Montreal, on

Dec. 30, they were quoted at 75c. per bag in car lots.

Messrs. Pancoast & Griffith, Philadelphia, write: Dear Sir,—It is evident this spring we shall have to look elsewhere than to Maine for our supply of seed potatoes, and it occurs to us that some of your patrons might find it to their profit to ship unmixed Rose here the latter part of February and in March, when we shall have demand for several thousand barrels, principally for *pure Early Rose*. The demand is commencing already from Florida and Georgia, and we are selling the best Rose seed at \$3.25 per barrel here, and look for prices to rule up in February and March.

MONTREAL.—Messrs Vipond McBride write, "Trade is fairly brisk mainly in anticipation of holiday requirements; apples are easy, and inclined to be lower." They send quotations as follows:—Apples, best selected, \$3.00; car lots, \$2.25 to 2.75; Catawba grapes, 10c. to 12c. per lb.; dried apples 6 to 6½c. per lb.; evaporated ditto, 9 to 10c. per lb.

GRAPES.—A report of the sale of 150 baskets of Canadian Grapes, shipped to Glasgow, Scotland, last October, will appear in our February number. This and much other valuable matter has been crowded out of this number.—ED.



### AT THE FIRESIDE.

At nightfall by the firelight's cheer  
 My little Margaret sits me near,  
 And begs me tell of things that were  
 When I was little just like her.

Oh little lips you touch the spring  
 Of sweetest sad remembering,  
 And hearth and heart flash all aglow  
 With ruddy tints of long ago.

at my father's fireside sit  
 Youngest of all who circle it,  
 And beg him tell me what did he  
 When he was little just like me.

JOHN D. LONG