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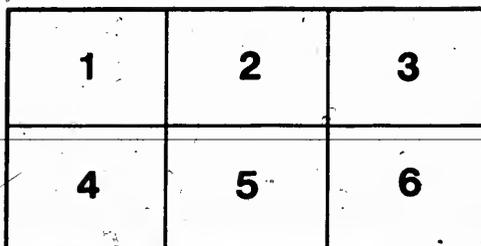
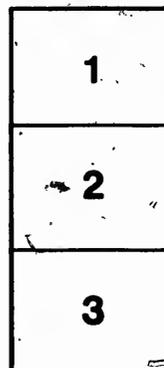
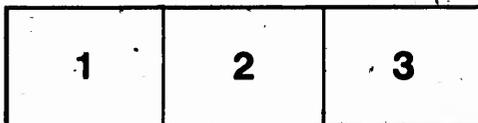
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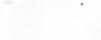
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THE
BEACONSFIELD VINEYARD

ESTABLISHED IN 1877

AT

BEACONSFIELD

(The residence of Mr. Menzies)

POINTE CLAIRE, P. Q.

JOHN NELSON, JR., GENERAL AGENT.

Montreal Office : 15 St. Therese Street.

B

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1880[?]

BR
634.88
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NOTICE.

Beaconsfield is the name given some years ago by Mr. Menzies to his residence at Pointe Claire, where, in 1877, he introduced the cultivation of the vine on a larger scale than usual in this Province; and this place has since been called *The Beaconsfield Vineyard*.

Two years after the vineyard was established, he associated himself with another person for the purpose of prosecuting the business of a vigneron.—but this connexion, after a short experience, ceased in the early part of the present year.

In May last, this person in conjunction with another, took a farm at a distance of about a mile from Beaconsfield, from which they have been selling American vines, trees, shrubs, &c, calling their farm the Beaconsfield Vineyard; and as their purpose in thus appropriating the name of Mr. Menzies' residence and Vineyard, which has an established reputation, is obvious,—the undersigned begs intending purchasers and other interested, to carefully observe the *name* of the firm offering vines for sale as coming from the Beaconsfield Vineyard.

The undersigned make a specialty of growing vines, and do not deal in American trees or products of any kind. The under-mentioned varieties of grape vines are propagated and acclimated by us, and being found suitable to the climate of this Province, are recommended and guaranteed by us,—we undertaking to replace any that may die.

The fruit of each was exhibited at the Dominion Exhibition, and there being no prizes in this class, it was highly commended for its size, earliness and excellence of quality.

MENZIES & CO.

OCTOBER 1880.

LIST OF PRICES.

DELIVERED FREE TO BUYERS' RAILWAY STATION

	EACH
Beaconsfield Wine Grape *	50
Table " Black No. 1.....	50
" " " 2.....	\$1.00
" " White 1.....	75
" " " 2.....	1.00

Orders for 100 or above, will be treated with due liberality.

* Samples of the Wine made from this grape may now be seen at the Vineyard or at the Montreal Office.

The following observations are offered as the result of the experience of one, who has shewn the practicability of cultivating the Vine with success in the open air, in this Province,—in the hope that his experience may prove both useful and instructive to the many who have recently turned their attention to vine culture, and to whom, from the difference of climate and other conditions, the ordinary standard works on vine culture, excellent in themselves, are in many respects misleading.

OBSERVATIONS ON THE CULTURE OF THE VINE.

SOIL AND EXPOSITION.

The quality of the grape depends much on the nature of the soil, and different varieties of the vine require appropriate soils. The soil in all cases should be permeable to air and water ; strong, but friable, land ; gravelly loam ; and sand are all suitable, and may be estimated in the order set down.

The situation should be high, near rivers and large bodies of moving water, but not near stagnant creeks ; low-lying land should always be avoided, and if possible an exposition sloping to the E, SE. or S. should be chosen in preference to level land, which is often not desirable.

Every inch of soil in the vineyard should be kept well worked by ploughing and hoeing, to give the roots air and moisture,—but this working should not be done in wet weather.

It is very important that the snow should lie deep on the vineyard during the Winter, and a sandy or light soil, exposed to the W. NW. or N. where the snow does not lie, should be strictly avoided.

The vines must be protected at all times from direct exposure to any strong wind, by wind-breaks or fences erected on the exposed sides of the vineyard.

They must also receive the direct rays of the early morning sun, and must not be shaded by trees or other obstructions:—direct exposure to the sun at all times being essential to their well being.

Do not plant vines in the neighbourhood of ash trees.

PLANTING.

The vines should be planted in rows six feet apart which should run nearly in the direction of NE. and SW. diverging when necessary in the direction of E. and W. rather than N. and S.

In these rows the vines should be planted eight feet apart, the distances being measured carefully and the place for each vine marked with a small wooden peg. Dig holes around these pegs, two feet in diameter and two feet deep. While waiting to be planted, the vines should be covered with moist fresh earth. When ready to plant, cut back each branch to two eyes and thoroughly soak the plant in water of a moderate temperature.

Throw a little well pulverized earth into the centre of the hole ; spread out the roots and small fibrous rootlets of the vine, and gradually fill up the hole with finely pulverized earth, the vine being continually shaken and every rootlet, whose shoulder shows above the earth, drawn up with the hand :—thus spreading out all the roots and rootlets in a horizontal direction and getting the earth shaken amongst the small fibrous rootlets.

When the hole is completely filled, press the soil down with the foot, and if it be in the Spring, cover the surface around the vine with a mulch of sawdust, chips or shavings, or anything that will retain moisture ; and keep this mulch well broken and permeable during the Summer.

PROTECTION IN WINTER.

In consequence of the dry cold of our Winter it is absolutely necessary, after pruning in the Autumn, to cover all cultivated vines with earth,—not straw or anything of that nature,—to a depth of three or four inches, by cutting a furrow with a plough along the rows of vines, and using the spade ;—but the opportunity may be advantageously taken of ameliorating the soil, by covering with fresh virgin earth, when procurable.

In the Spring, so soon as the weather is somewhat settled fair, shake the earth from the plants, and it will be found that nothing will have been lost by keeping them covered during the changeable Spring weather,—the vines will have been kept fresh and moist by the snow and wet earth, the buds will have started, and the

plant will be in the best possible growing order, ready to profit by the warm Spring weather.

PRUNING.

The vine should invariably be pruned in the Autumn, so soon as the leaves have fallen, and should not under any circumstances be cut in the Spring.

If the vines have been a year or so planted and are unpruned—(they require no pruning the first season).—Cut away all but two of the thickest branches—branching in opposite directions from the stock of the vine, *as near the ground as obtainable*. Cut off the ends of these two lateral branches leaving each about four feet long, then trim off the shoots springing from these two branches, leaving two or three eyes on each shoot.

In the Spring do not allow any other than these two branches, with their shoots, to grow;—unless, as sometimes happens, it be found desirable to replace one or both by a new lateral branch.

Constantly watch the vines in the Spring, and pinch off all suckers with the thumb and finger.

A trellis will then be necessary, which I recommend to be made of cedar or tamarac posts, planted very close behind the row of vines, at intervals of sixteen feet, and traversed by four horizontal wires, the lowest one six inches from the ground, the highest near the top, and the whole trellis not to be higher than four feet from the ground, and slightly inclined backward, the top being a foot farther back than the bottom.

Train the two horizontal arms or branches of the vines

along the bottom of the trellis and *as near the ground as possible* (this is important, for fruit grown high up is toughened in the skin and rendered coarse in quality by exposure to the weather.)

The fruit-bearing canes will spring from the shoots left on these arms, and they should be carefully tied up to the horizontal wires, as they grow. New shoots will push from the axels of the leaves on these shoots and again new ones from these latter, but do not cut them off, —pinch each new shoot short off beyond the first leaf, leaving always one leaf on each shoot to feed the plant and to shade the fruit,—an absolute necessity, if it is to ripen and sweeten, with a tender skin and pulp. When the fruit canes have reached above the top of the trellis, pinch off the ends, beyond the last bunch of fruit, in the same way, and also all the tendrils.

A vine should never be allowed to bear more than twenty-five or thirty pounds of fruit.

MANURE.

Do not use any animal manure for vines :—by which the flavour of the grape is affected ;—nor manures rich in potash, which are too strong, and stimulate a rank growth, but, in order to keep the soil in good heart, a little phosphate of lime or superphosphate may be occasionally applied—always in the Autumn—with great benefit, and the soil should be constantly ameliorated by the regular application, every Autumn, of virgin soil, forest muck, rotted turf, road dust or other similar substances.

In conclusion the writer would remark that, while taking note of the general principles of vine-culture here set down, the practical vigneron will learn his art more quickly and thoroughly by his own careful and intelligent observation, than by blindly adopting the views of others. The vine is of a noble nature, but lately introduced among us, and its wants in its new home are as yet but little understood, and should be carefully studied.

Do not be misled by speculators, whose sole object is to sell vines, into the belief that every variety of vine will grow anywhere and under any conditions;—it is a nobler plant than a potatoe or an ear of corn, and disappointment must inevitably result from treating it as such.

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