## THE OREGON STATESMAN, SALEM, OREGON

THURSDAY MORNING, APRIL 28, 1921

## No Better Grapes Can Be Grown in the World, Nor More Grapes to the Acre, of the American Varieties, than Are and Can Be Grown in the Salem District

PROF. BROWN SAYS WE SHOULD BE PRODUCING MORE GRAPES IN OREGON

We Should Produce Them for Our Own Home Consumption Instead of Importing Them from California, and There is a Splendid Opportunity to Develop a Grape I Juice Trade of Considerable Magnitude.

Editor Statesman

Grapes, chiefly of American of grapes grown, and will not be anywhere in Oregon, except in varieties, can be found growing treated in this article.

tity of juice and soft pulp of the

in almost any garden in the western part of Oregon and along the Columbia basin, but there are few places in the state where grapes are grown commercially. Around of sugar: they have a solid, firm Grants Pass, in the Garden Vaihey near Roseburg and in the vieinity of The Dalles, are found the commercial plantings of European grapes. There have been quite a number of Americaa grapes planted in the vicinity of Forest Grove, where they are

grown very successfully. There is no doubt that we have not come up to our possibilities in the growing of grapes in this country. The writer has had the of its European cousin. The Amopportunity of judging exhibits erican grape can be shipped by stapes were grown. Grapes from dred miles without serious damthe ranch of Charles A. Brand age, but it is doubtful if the Papartment. fruit and as large yields as any time, quite extensive plantings July .- Ed.) of the California grapes. At Wheatland, on the Clyde LaFollett ranch, is located one of the largest if not the largest vine in this state. It is of the American variety, the Concord. This old vine is 15 inches in diameter at the fork and has climbed one of the tallest trees in that neighborhood, and in addition has 400 or 500/feet of vine running along different fences. In 1918, Mr. LaPollette harvested two and onehalf tons from this vine and in 1919, one and one-half tons. In the vicinity of Salem, where a lew grapes are grown, one grower reports a yield of eight tons to the acre, and near Wilbur, Oregon, in Douglas county, eight tons to the acre is reported from an eight-acre vineyard. These yields compare very favorably

with any of the eastern or Cali-fornia yields. Varieties The subject, of varieties is an

have been made in the vicinity considerable quantities. Grapes in that locality are used almost entirely for the purpose of juice, although many of them find their way into local markets.

The European grapes succeed only where there is a long season of summer weather and considerable warmth. For that reason. it is likely that the three sections mentioned above will be the only parts of the state that will succeed well in growing Vitis vinifera. The American grape, however, is capable of a much wider distribution and will succeed on

greatly with the different kinds the right soils and slopes most the coldest and most exposed sec-

tions of the eastern part of the Marketing. The European varieties become state. There is no reason why very popular for several reasons. the grape should not be used They contain a large percentage much more in our dietary than it is at the present time. We flesh which enables them to be should be producing in the state shipped long distances and they of Oregon more grapes for our will keep longer in storage than own home consumption instead our American grapes. They as of importing so many from Calia class dry much better than any fornia. In addition, there is a of the American grapes. The splendid opportunity for the de-American grapes are best known velopment of a grape juice trade for their table qualities. Some of considerable magnitude. people prefer the greater quan-

W. S. BROWN, Chief in Hortic liture, O. A. C. American grape to the finer flesh Corvallis, Or., April 28, 1921.

(The above was received at The Dalles, where many tine freight or express several hun- last evening. The reader will find another article in this issue from a former letter of Professor near Roseburg have taken first cific slope will ever ship farther Brown, describing the trellising prizes at our state fair in this do- east than the Rocky mountains of grapes. Professor Brown says, Some very good on account of the eastern compe- in his letter of yesterday, accomgrapes have been grown in the tition. The finest grape juice panying the above article, that foothills about Grants Pass. All is made from American grapes, of the Oregon Agricultural college these are of the European varie- which the Concord has been the expects to publish a bulletin on tes and seem to produce as good leading variety. At the present grape growing about the first of

> INSTRUCTIONS FOR THE SMALL GROWER OF GRAPES FOR OWN USE

> A Number of Varieties Do Well in the Willamette Valley, Says Gordon Tower, Horticulturist of the Oregon State Hospital, and He Gives Very Complete Directions to the Man Wishing to Have a Supply for His Family.

upon the vigor of the plant, soil Editor Statesman: The purpose of this article is conditions, and the kind of prun-

to give a general view of grape ing. The strong growing varieculture for the small grower who ties can be set 10 by 10 feet, albecause many of wishes to have a few grapes for though a planting distance which tance. There are a number of red vantages over other small fruits. his own use, so here we will not Dink gr 10 feet between the plants in the consider those cultural methods climate. extent. Of the European grapes which apply to commercial vin- rcw will be found satisfactory. But for a good producer and a vines or after being picked for an (Vitis Vinifera) the following yards. A number of varieties do This will give necessary growing fine keeper the Agawam certainly indefinite length of time. well in the valley, and the kind space for the roots and good cirof grapes grown can be governed culation of air for the vines. After by personal requirements. Among planting keep well cultivated so AN EXHAUSTIVE ARTICLE ON GRAPE the good varieties are the Early as to produce as strong and vigorous a plant as possible the first Moore, Concord, Sweet Green, уеаг. Niagara, Verdun and Delaware. GROWING IN THE WILLAMETTE VALLEY Pruning and training is prhably Grapes are started by cuttings. the most difficult part for the layering, grafting, and from seeds, but for our purpose only the first amateurs in the care of the grape. needs to be considered, it being The first year no support or pruning is necessary, although the an easy and ready means of getyoung canes may be tied to a All of the Stages Are Treated, From the First Planting ting the young plants. The cuttings should be made soon after stake to get them out of the way the vines become dormant in the for cultivating. The following Of the Vines and Their Care Through the Years to fall. These should be from 8 to winter the vines should be pruned The Varieties Adapted to This Section and the Har-20 inches long and made from and staked, using stakes five or young, well matured wood. On six feet long. The amount of vesting and Disposition of the Crop. the lower or butt end make a pruning done will depend upon slanting cut close to the bud, and the growth. If small growth has on the upper or top end leave been made, remove all but the about an inch of wood above the strongest cane and cut this back to two eyes. If one strong, well There are two ways in bud. which the cuttings can be handled, ripened cane has been produced, one being to put them out where cut this back to height at which the head is to be formed (about the permanent vines are to be. 60 inches) and tie securely to The better way is to tie the cuttings into small bundles with the the stake, removing the other butt ends together and place canes. In the first case mention-April 25:) them in soil with the butt ends ed, only one bud should be al-The success of a vineyard delowed to develop a cane, all the up and covered over with three to six inches of dirt. Handled in other young shoots being removed so as to concentrate all the growth Some of the fatal errors are as hard pan, and blast. This will cut back to short spurs of two to The grape requires plenty of this way the butt ends. from into the one cane which is to become the trunk of the vine. By their plants destroy them by dry- the roots deeper soil. There are fruit canes should be determined fruit of a light red color. The which the roots will be produced, form a callous, while the top porthe third year the vines should ing them in the sun or wind or some varieties that will produce by the thickness and its general skin is very thin and the grape have erect straight stems, with freezing them before setting out. good crops on land that is too physical condition, but in no case is free from hard pulp, very sweet tion is kept in a dormant conwater drainage is good, and dition. Then when the cuttings two or more canes for the head The crowding of the roots into rough and stony for farm crops. where the soils are not too rich. are set out in the spring the caland from which the vine can be small holes in sod. The plant- Pruningloused end is ready to produce renewed each year. strong roots at once and before In the pruning of bearing vines the buds develop sufficiently to Stony, thin lands are often util- take up the sap and plant food there are several different sys- labor done when the plant is once all varieties. hed for grapes when they could stored in the cutting. In the tems, some of which are more or set out. less complicated and requiring Good nursery stock of suitable not be put into profitable use spring put the cuttings in a nurwith any other crop. However, sery row or in the garden in good much trellis, and some that re- kinds is fundamental. The growin this climate, the grape should soil and where they can be kept quire much time for cutting and er should get in direct touch with Whatever system is em- a nurseryman who knows the vawell cultivated and hoed during tying. the summer. The following spring ployed, it is important to keep rieties and their adaptability. It in mind that the fruiting branch- is not infrequently that the growful cultivation during the grow- they should be set out in the permanent location, which can be es are always produced on last er selects high-priced novelties season's growth, that is, one year whose value is uncertain and the any good, well drained soil. old canes. The condition and also conditions where they are to be The planting distance depends vigor of the plant should be taken planted is unknown to the nurinto consideration when pruning, seryman. We have found it best or two buds. All surface roots when they are about three or four the picker to bend over each ne system often used in com- to have a nurseryman to visit the should be entirely cut off, and feet long. The proper pruning of time, and the bunches will be ercial vinyards is well adapted farm; and the character of the all lower roots shortened to about each vine will require careful placed in the tray, while if the pressed out by hand. The juice or the small home planting is varieties with reference to hard- four inches. The first growing study and experience. hat is known as the four cane iness, vigor and adaptability is season requires but little prunniffen system. With this a trel- considered before ordering. It is ing. During the winter months s of two wires is used, the bot- a mistake to try to cut the cost following the first year's growth grapes which occur in this locality om wire about 30 inches above of the plants too much; cheap the vines should be pruned to one te ground and the top wire about plants usually make poor vines. cane and this cane cut so as to most serious being the powder inches. The cane to form the The original cost of the plant is leave only two buds, the same as mildew. This disease receives its ain trunk of the vine is carried of minor importance; a few cents was done with the cuttings be- name from the whitish powdery p to the top wire and two canes saved on inferior plants usually fore planting. The vines are then e trained along each wire, mak- ends with but little success. For staked, using a stake about three g four canes for each vine, home use, you should be gov- feet long. They should be driven erned first by the adaptability of ach year's pruning consists in itting away all the tops except the soil, and last the color and north side of the vine. e four most vigorous canes prosize. iced the preceding season. With Where to Plantell established vines these are The best site is reasonably free nortened back so as to allow out 10 buds to each of the upand well drained. The commerr canes and five buds for the o lower ones for vigorous and shipping facilities. rowing varieties, like the Con-When to Plantord, while less vigorous grow-We find fall planting to be advarieties, like the Delaare, should be pruned so as to start to grow as soon as spring ave a smaller number of buds. her canes coming out near the ain trunk can be cut back to time. vo buds, that is, spurs, for the irpose of getting new canes for (Back copies of Salem Slogan the next season's fruiting wood. 907 plants to set one acre. editions of The Daily Oregon The canes left should be carried Statesman are on hand. They are along the wires and secured to How to Prepare the Ground-

(Continued on page 4.)



Mr. Ruble Commenced Raising Grapes Near the Summit Of the Eola Hills, and He is Still on the Polk County Side of the River-the Advantages of Grapes Over Other Fruits.

(By D. R. Ruble, Salem, Ore.) | excels. They can be kept all win-Being a native of Oregon and ter, and the favor is all one could having had experience with grapes desire; but, like the Isabella, it since the day that I first walked requires to be pruned to a few the earth, I hope to be able to long arms. In regard to pruning interest a part of your readers by and training the grape, the many my long experience. It was near systems and whims that are ofnose. the sumit of the Eola hills that fered leave many in the field of Third Yearmy father had about one acre of confusion; however, like the apple

grapes of about 15 kinds. Fifty tree different kinds require differ. ed in the spring, the vines should along one, two or three wires, the has fruited and grown through years ago the Royal Muscadine ent methods. In my boyhood days be gone over, rubbing off all the two-wire system being much more one season, will then be let down was king of all grapes in this part there were but two systems prac- shoots within 12 inches of the common. Posts are set about 30 along the wire and will be the of the country; athough it seemed ticed. One was the arbor system ground; these should not feet apart and the wires are us- parent cane for new shoots that to fall from grace or it outlived and the other the stake system. be allowed to grow more than vally about 12 gauge galvanized will come out next year and bear its usefulness many years ago. The latter was for field culture, two inches long. This will re- iron. The end posts should be the fruit. Usually two good The Catawba and Isabella were tying about six new or of the prey- quire the rubbing off about three very well braced and larger than bunches can be counted upon to grown in the lot with great suc- ious year's growth arms about times. By removing the lower those used in between. valley. There was no mildew or time. I seldom see the stake used cents per pound, but from some proven a great success and has strange cause there came a period some very desirable advantages. of about 35 years that grape cul- It is inexpensive and allows cultiture was not profitable. But the vating and plowing both ways, wheel of fortune has turned the which reduces the labor expense industry to a very desirable busi- to the very minimum; besides the Apparently grapes do not fruit is grown near the ground, ness. mature so well now as in early which helps it to mature, the years. Cawtabas are very uncer- ground keeping it much warmer tain about ripening. The famous than when up on a trellis. In Concord will only mature in fav- France, the stump plan and low orable spots. And while Isabellas trellis are the main systems; they fruit canes. The spurs should be in some places ripen one year with plant about 1000 plants to the another, in other places they just acre and ripen the fruit as near won't respond. . Campbell's Early the ground as possible to allow for is a seedling of the Concord and hoeing. They don't want wuch ripens about two weeks "earlier vine in this country. We generally than Concord. In fact, Campbell's plant about 500 to the facre, but Early can' be depended upon to raise more vine. Mildew is the mature in almost any locality, and worst pest we have with grapes. it has the identical flavor and ar- and if a vine is only slightly afoma of its parent Concord. Eclipse flicted the fruit will not mature. is another Concord seedling and is It is, however, very easily conone of the earliest grapes grown, trolled by spraying with dry sulvery sweet, but a poor looking phur once just before the bloom

bunch. The King, McPike and appears and once just after the Mammouth are all seedlings of little grapes are formed. Concord, but the fruit is about twice as large. Moore's Diamond quires the same care and attention

is the rival of all the white or that other fruits demand; and esyellow grapes, very hardy and ma- pecially the first two years after tures its fruit, making a very pre- the plants are set in the field the sentable, compaact bunch, but too work can hardly be overdone. tender for shipping a long dis- Grape culture has one or more ad-

force a growth of laterals, and should these laterals grow to such a length that they may be damaged by wind they should be topped. Suckers should be removed as soon as they appear. If the summer work has been

done properly, the winter pruning is very simple, which consists of cutting back the single cane

to about 20 inches, leaving a full joint above the top bud. If strong lege has not yet published a bul- arm system, the young vine is laterals have been produced on letin on grape growing. However, per wire and the two wires are at should be cut back to two buds and all lower laterals removed. Any vine which has not 20 inches of cane should be cut back, and reated the same as the preceding year. During the winter the itable grape growing rests not upvines should be carefully examined to see that they are all proerly tied to the stakes. Binding

getting a market for it. The following is what Prof. lising of the grape: "The American grapes are all

As soon as the buds have start- trellised, in commercial work, the vine. This strong cane, that

cess, always ripening the crop, three feet long tied with a stout shoots it forces the growth into "The two common methods of springs from the bud of the cane notwithstanding the temperature string to the stake, and such a the upper shots, which are to pruning the grape are what is which is laid down along the wire. was generally five degrees lower load of fruit! I have picked 75 bear the crop, and form the ulti- called the two-arm or tie-up sys- It is, therefore, necessary to cut at that point than it was in the pounds from one plant many a mate arms of the vine. The upper tem, and the four-arm or kniffin back these canes, after they are shoots should not be allowed to system. In the first, two wires are laid along the wires, to a point other diseases to mar their prog- any more. The trellis system grow over 74 inches long; at run for the trellis at heights of where the vine will not over bear. ress. Prices in those days were seems to be the favorite plan as about this length their tips should 21-2 and 41-2 feet. The little For strong growing American very good, averaging around 8 a rule, but the stump system has be pinched off, which will give vines are trained up to the first grapes like the Concord, a maxithe vine some protection from the wire where two arms are allowed mum crop for commercial vines is The suckers and lower to run out one on each side along considered to be about 120 bunchwind. shoots that appear should be the wire, and from these arms the es. That would mean that about carefully removed soon after they young shoots are tied up to the 60 buds would be left upon the appear. The number of canes upper wire if they get long enough canes to produce fruiting shoots. and spurs to be left will be de-

termined by the vigor of the vine In a strong vine one or more fruit canes and two or more wood spurs are left. To give the vine the required shape the spurs shoud arranged according to the kind of trellis to be erected.

All the brush should be removed and burnt. as soon as each pruning is done. Trellising-

The trellis most commonly used consists of two wires stretched along the rows in the direction where the vines are closest together. The lower', wire should be placed about 30 inches from the ground and the top wire about 18 inches above the lower wire. Strong posts are to be placed at each end of the row, and these may be braced by wiring to a dead-man buried about four feet, best commercial varieties. and a litte out from the training

post. A supporting post should be set every 12 to 15 feet, placing these posts between two vines. sts can be ordinary fence respond for many years. posts, or four by four pieces. Varietiesand the fruit will stay good on the Number 12 galvanized fencing wire is most commonly used. although number eleven wire is better for the lower wires. best for this location: The trellis should be erected The Concord-As this grape is and the vines attached to it besuperior in hardiness, and the for the buds commence to swell. bunches are of good size, very The temporary stakes should not good appearance and is very good be removed for two years after for grape juice, it is our best the trellis is up, as this will give shipper. We have found the vine the vine some support and will to withstand disease and insects cause the trunk to be straight. and to be very productive. The fruit canes are to be tied The Worden-This is a little to the lower wire. The canes larger grape and is equally as should be looped over or turned hardy and productive, but does around the wire. The upper wire not do as well in some soils. It is used to support the growing ripens a little earlier than the shoots and to keep the fruit off Concord, but is not as good a the ground. keeper or shipper.

THE TRELLISING OF THE GRAPE, BY PROF. BROWN, OF THE STATE COLLEGE

The Oregon Agricultural col- during the summer. In the four-W. G. Brown, chief in horticulture the neights of three and five feet at that institution, recently wrote above the ground, so that the for The Statesman on the subject. vines can run along the wires and and he made the assertion that not have to be tied up, but the grapes are very productive in this young shoots, after they come out, country, and the question of prof. droop down.

"In both these systems, the cut on producing the grape, but upon ting back or renewal, as it is caled, for each year is practically the same. The old cane, which sent twine is very good for this pur- Brown had to say about the trel- out the fruiting canes for this

year, will next year be cut back to a strong cane nearest the stub of come out of the young shoot which

MR. ZIMMERMAN SOLD GRAPES AT THE RATE OF \$700 TO THE ACRE

A. E. Zimmerman, route \$, Sa-1 He says that in planting grapes em, sold his grapes last year to one should dig a hole like he the Phez company at 5 cents a would in planting a tree, and use pound; and that was at the rate the same methods

all.

Unlike other fruits, he says, the of about \$700 an acre for what he had. He thinks that is more than grape produces fruit on growing could be counted on year after wood; that apples, pears, cherries, etc., form their fruit - spurs and year. Mr. Zimmerman thinks one of buds the year before fruiting, but the most delicious fruits that not so the grape, and unless it is grows does not receive the atten- cut back to a few buds, there will ion it deserves from our people. be too many bunches formed, and He is himself favorable to the the fruit will be small and infer-Concord grape, as it is one of the lor, or there will be no fruit at

bloom and again when the fruit is with an attractive and appropriate set, also wherever the disease ap- label placed on the basket in a ticeable by the consumer. Two and four quart baskets are most Of the several varieties that commonly used, , which usually rewe have grown, we have found the following varieties to be the ceives a premium of one to four cents when properly branded.

our finer sorts have never been have been grown successfully in

the state: Flame Tokay (red) Rose of Peru (black) Malaga (white) Thompson Seedless (white) Sweet Water (white)

With American grapes. Vitis labrusca, blood enters into the composition of most of these varleties, many of which are crossed several times with other species.

**Early Varieties** Moore's Early (black) Champion (black) Worden (black) Lucile (red) Mid-Season Varieties Agawan (red) Concord (black) Diamond (white) Niagara (white) Deleware (red) Campbell (black) Pocklington (white) Wilder (black) Late Varietics Catawba (red) Isabella (black)

Elvira (white) Diana (red) Soil, Slopes and Cultivation.

warmth and sunshine. It does best on south and southwestern slopes where the air drainage and If soils are rich and heavy, a vigorous growth of vines will either have irrigation from tife to time or should be given careing season to keep up a reason-

able amount of moisture. Pruning and trellising varies

Silos, April 7.

Legumes, April 14.

Grapes, April 28.

Asparagus, April 21.

DATES OF SLOCANS	IN DAILY STATESMAN
(In Twice-a-Week Stat	esman Following Day)
Loganberries, Oct. 7.	Drug garden, May 5.
Prunes, Oct. 14.	Sugar beets, May 12.
Dairying, Oct. 21.	Sorghum, May 19.
Plas, Oct. 28.	Cabbarge, May 26. Poultry and Pet Stock, June 2.
Filberts, Nov. 4.	Lond June 9
Bet Nov. 4.	Land, June 9. Dehydration, June 16.
Walnuts, Nov. 11.	Hops, June 23.
Strawberries, Nov. 18.	Wholesale and Jobbing, June
Apples, Nov. 25.	30.
Raspberries, Dec. 2. Mint, Dec. 9.	Cucumbers, July 7.
Great cows, Dec. 16.	Hogs, July 14.
Blackberries, Dec. 23.	City Beautiful, flowers and
Cherries, Dec. 30.	bulbs, July 21.
Pears, Jan. 6, 1921.	Schools, July 28.
Gooseberries and Currants, Jan.	Sheep, Aug. 4.
NY Sector	National Advertising, Aug. 11.
Corn, Jan. 20.	Seeds, Aug. 18.
Colery, Jan. 27.	Livestock, Aug. 25.
Spinach, Feb. 3.	Automotive Industry, Sept. 1.
Unions, Feb. 10.	Grain and Grain Products,
Folatoes, Feb. 17.	Sept. 8.
Bees, Feb. 24.	Manufacturing, Sept. 15.
Mining, March 3.	Woodworking and other things,
Goats, March 10.	Sept. 22.
Beans, March 17.	Paper Mill, Sept. 29.
Paved highways, March 24.	(Back copies of Salem Slogan
Broccoli, Marcr 31.	(Back copies of Salem Stokan

## for sale at 10c each, mailed to any address.)

("Uncle Billy Wright," by C. dition. The plowing should be Wright, pioneer and well deep, as the ground cannot be known market grower of fruit and plowed deep after the plants have vegetables, at Independence, Ore- started their growth. The ground to six renewal spurs of one to two mildew. gon, furnishes the following very should be thoroughly worked with buds. complete article, under date of a disk harrow and a spike footh Fruit Canesharrow.

this It will

If the vines are to be planted pends on a few factors. One of in sod, that is close to hard pan, the first is to get started right. it is advisable to drill into the with their buds should be left, and flavor. follows: Those who after getting give better drainage and also give three buds. The lenghth of the and vigorous, and produces large

ing in low, wet land not well The general principles of grape drained. Those who consider their pruning are about the same for

First: The cuttings should be made 10, 12, 15 or 18 inches pinching of the tips of the shoots desirable for market. long. The shorter cuttings are on the fruit canes when they are Pickingused in planting in moist soil, while the longer are for planting blossom bunch has been well should be cut from the vine with in soil which lacks moisture. The best cuttings are made from well also increase the size of the fruit. tray or picking basket. The tray grown and well ripened laterals. To produce good fruit, buds for or basket should be placed on a If one-year-old vines are to be the following year can be made by stool which is moved along the planted they should be pruned to cutting off about 12 inches of the row as the fruit is picked. The one cane, and shortened to one shoots from the renewal spurs use of the stool will not require

To grow grapes successfully re-

from three to four inches on the

Second year-During the growing season will require careful and continual attention, as many from late spring frost, deep soli shoots will start. All but two of these should be removed when cial grower considers the market they have grown about two inches; by pruning in this manner it

throws the energies of the vine into those left, which will therevantageous, as the plants will fore grow rapidly. When the shoots are about 10 comes, and as a rule more atten- inches they should be tied loosely as some of the powder falling to if the work is done in the packtion can be given the work at this to the stake, which has been set the ground the heat from the sun ing house. We set our plants eight on the leeward side, and at this will cause a fume to arise. We feet apart in the rows and the time removing any new shoots find a sack to be very good to dust rows six feet apart. This requires which have started. As soon as the sulphur on to the plants. We not standard grades of grapes. Land that has been in some should be topped at about three disease is present they should be offered a premium for their fruit.

farm crop is usually in good con- feet from the ground, which will dusted once before they are in Their pack should be branded inches .- Browning's Magazine.

Pruning Bearing Vines.

The Delaware-This grape is Fourth Year-During this year the vines adapted to a very wide variation should be in full bearing and the of soils and usually bears good Willamette valley. regular form of pruning bearing in the vines commences, which consists ripens a little earlier than the of leaving two or more fruit canes Concord. The vine and fruit are of about four feet long and four small, and is very susceptble to The Sweetwater-The bunches

September.

Trimming

For the better pack some trim-

A fruit cane should be of well-) is light color, of medium size: ripened wood, but it should not the skin is thin and transparent, show an over growth. The laterals very juicy, sweet, and of fine The Salem-The vine is strong

should it extend beyond the ends and animate. Ripens the first of of the canes of the next vine. Summer Pruning-All suckers and water sprouts was used a great deal for wine; from the trunk below the head the bunches and grapes are small. should be removed soon after they This grape is very good for ar-

make their apapearance. The bors and screens, but is not very about 24 inches long and the formed will help set the fruit and sharp scissors and placed in a Diseases.

There are several diseases in dropped. When the tray is full it should be placed under the which may cause heavy losses; the vines, to be collected later. A small wagon or cart is used to. collect the trays and carry them to the packing house. appearance of the parts of the plant affected. The whitish patches of mildew which form our the ming is found necessary to releaves will within a short time run move defective berries. All small, together until the greater part of unripened fruit, as well as the the leaf is covered, and may also cracks or shell should be removed. attack the young canes, which beand if any mildew is present it is g.n at the base, and in severe not advisable to try working it cases covers the whole surface in the first class pack by trim-By rubbing off the mildew that is ming. The trimming should be on the canes small brownish spots done as the grapes are picked. will be found which will soon that they may be packed into the turn to a black.

final container. The work when This disease can be easily done in the packing house adds treated and also prevented by the expense and injury caused by aduse of sulphur, which we find ditional handling, although a very good to apply in powder form higher quality pack may be had

Grades At the present time there are the shoots have grown one or find one application of sulphur The producers who sell a high two feet above the stage they will prevent the disease, but if the quality and good pack are usually

The standard wooden veneer basket, of the Climax type has been adopted for table stock in the two, four and 'twelve-quart sizes. The federal statute of 1916 prescribes the demensions of the standard container.

The try or lug box is a low, narrow open box, holding 25 to 30 pounds of grapes. The try is generally used for bulk shipments, but should not be used where the appearance of the package will affect the sale of the fruit.

The gift case is used mostly in the eastern market; it is a small case, holding eight two-quart baskets. It

The market baskets; the sizes run from 8 to 16 quarts, the halfbushel and one-third bushel baskets are most frequently used.

The Delaware is an eight basket carrier used in the eastern are large and compact; the fruit states for fancy stock. It is a crate composed of two layers of four baskets each, the baskets being of two quart size. Marketing.

The sale from the grower to the consumer is not always possible bacause of conflicting factors. Credit must be given to the much criticized middlemen who have developed the grape industry. The grape industry is in a very good The Clinton-A black grape. condition so far as distribution is concerned. In this section the farmer who has only a small quantity of grapes to dispose of usually sells them through his grocer, while the larger growers make a large per cent of their sales direct to the consumer and In picking the bunches they ship to the commission men that part of their crop which they can not sell locally.

Unfermented Grape Julce.

For home manufacture of grape juice the fruit should be clean. ripe, but not over-ripe. An ordinary cider mill is very good to crush and press, or they may be tray is on the ground more or should be gradually heated in a less of the bunches will be doube boiler at a temperature of 180 degrees F to 200 degrees F. but not over 200 degrees F. The juice should then be placed in enameled vessels and let stand for 24 hours; then drain the juice off from the sediment and filter through woolen cloth. After filtering place in clean bottles, leaving air space in each bottle. Place the bottles into a wash boiler and fill in with water around the bottles until the water is within about two inches of the top of the bottles; heat gradually until the water boils. Take the bottles out and cork and seal with wax or Unfermented grape paraffin. iulce when properly made and kept in sealed bottles will keep ndefinitely.

> The following application was received by the civil service commission from a backwoodsman: Question 1.-In what state or erritory do you claim actual bona

fide residence? Answer-Alabama

Question 2 .- Length of residence in such state or territory? Answer -- Forty-two feet, nine

