

# SALEM DISTRICT INDUSTRIES

## EIGHTH CONSECUTIVE YEAR

THE DAILY STATESMAN dedicates two or more pages each week in the interests of one of the fifty-two to a hundred basic industries of the Salem district. Letters and articles from people with vision are solicited. This is your page. Help make Salem grow.

### NINE BOYS AND GIRLS IN PUBLIC SCHOOLS WRITE ON GRAPE SLOGAN

Thirteen weeks ago it was announced that The Statesman would pay \$5 a week, till further notice, to the high school or grade school boy or girl in Marion or Polk county who would submit the best article on the current Slogan subject. The articles are to be in the office (or mailed) by noon of Tuesday of the week of the Slogan subject. All articles submitted to belong to The Statesman. The editor to judge as to the best, in deciding who shall receive the \$5. The idea is to furnish an opportunity to make the rising generation acquainted with the many and great advantages of the district in which they are to take active part in the future. They are to be the leaders as they grow into manhood and womanhood. There was one contestant the first week, 7 the second, and 5, 7, 11, 3, 5, 3, 8, and 4 respectively the following weeks. There are nine this week. The \$5 goes to Helen Burk; a surprise prize to be announced next week goes to Olive Josephine Anderson, and Valmer Klampe, Dorothy Porter and Naomi Hornschuch are to each have a ticket to a moving picture show—any moving picture show selected, at the Oregon, Elsinore or Capitol. There will likely be surprise prizes most weeks. One other thing. The Statesman wants the photograph of the first prize winner each week. If the winner has no photo, please go to the Kennel-Ellis studio, 429 Oregon building, Salem, and have one taken, at the expense of The Statesman. When a few photos are in hand, cuts will be made of the first prize winners, to be printed in The Statesman; and perhaps in other papers. The boys and girls will please write on only one side of the paper. The following are the articles for this week:

Dates of Slogans in Daily Statesman	
(In Weekly Statesman)	
(With a few possible changes)	Drug Garden, May 6
Loganberries, October 7, 1926	Sugar Beets, Sorghum, Etc., May 13, 1927
Prunes, October 14	Water Powers, May 20
Dairying, October 21	Mining, June 8
Flax, October 28	Land, Irrigation, Etc., June 10
Filberts, November 4	Floriculture, June 17
Walnuts, November 11	Hops, Cabbage, Etc., June 24
Strawberries, November 18	Wholesaling and Jobbing, July 1
Apples, November 25	Cucumbers, Etc., July 8
Raspberries, December 2	Schools, July 22
Mint, December 9	Schools, Etc., July 29
Beans, Etc., December 16	Sheep, Aug. 5
Blackberries, December 23	Seeds, August 12
Cherries, December 30	National Advertising, Aug. 19
Pears, January 6, 1927	Livestock, August 26
Gooseberries, January 13	Grain and Grain Products, September 2
Corn, January 20	Manufacturing, September 9
Celery, January 27	Automotive Industries, Sept. 16
Spinach, Etc., February 3	Woodworking, Etc., Sept. 23
Onions, Etc., February 10	Paper Mills, September 30
Potatoes, Etc., February 17	
Bees, February 24	
Poultry and Pet Stock, Mar. 3	
City Beautifying, Etc., March 10	
Great Cows, March 17	
Paved Highways, March 24	
Head Lettuce, March 31	
Silos, Etc., April 7	
Legumes, April 14	
Asparagus, Etc., April 21	
Grapes, Etc., April 28	

### THIS WEEK'S SLOGAN

**DID YOU KNOW** that in the Salem district grapes of the Concord (American) grape family can be grown to perfection in immense quantities; that we have tens of thousands of acres of cheap lands suitable for grape growing; that Salem ought to be the Westfield of Oregon, and the Salem district the Chautauqua grape belt of the Pacific Coast; that Salem ought to have great jelly and jam plants, using an immense annual tonnage of grapes; that there is and will be money in grape growing, and a very great industry in this line is within the grasp of Salem and surrounding country, and that there is now more interest here than ever before in the industry?

### THE GROWING AND THE USES OF GRAPES

Editor Statesman: Grapes are among the oldest of fruits. We find them frequently mentioned in the Bible, and most ancient history makes some reference to the "vine" as it was commonly called then. There are about 20 species of wild grapes in America, but only a few have ever been cultivated. No part of the United States is without some native species, and many of these are valuable in their wild state. In the Pacific coast states some European as well as native varieties are grown. The grape is increased by planting the seed, cutting and laying.

### WE SHOULD RAISE MORE GRAPES HERE

Editor Statesman: The grape is a very old plant. It is now one of the most important food fruits raised. They have a different variety here than in Europe. The variety which is grown here seems to be heartier. The grape is a climbing plant, with large three-lobed leaves, and clings, by means of tendrils, to every available support. The most common culture of the grape is by taking cuttings or layers from established vines. Cuttings are usually taken from the winter trimmings of the vine and are planted in the early spring in well watered and fertilized ground. When the cuttings have reached the age of two years they are transplanted to the vineyard or wherever they are to remain permanently. Layers are taken by bending a shoot of a growing vine down to the ground and covering two or three joints or "eyes" with earth. Roots then sprout downward and shoot upward from each eye. These can be separated from the buried branch and transplanted. Few, if any plants require less care than grape vines, but on the other hand none respond more readily and bountifully to good treatment. Care must be taken to prevent the young vine from overburdening itself for it bears too heavily at first it is apt to be permanently weakened. The first season after transplanting the vine should not bear any fruit; from three to six clusters the second; the third year about ten pounds; and the fourth double that. Twenty pounds per vine is considered the average. The prices of grapes vary according to quality, variety, season, etc. To have good grapes the grower must be sure that the grapes are grown on shoots of that year. At the beginning of every winter all branches and shoots must be cut back to form two to five buds. Enemies of Grapes The most dangerous enemy of

if all the new wood is kept on there will be more fruit than can be properly nourished and it will be imperfect; that the yield will be much increased if about nine-tenths of the new wood is cut away. Grapes must also be trained. There are several different methods, any one of which is satisfactory. Uses of Grapes One of the most important of grape products is the dried fruit, raisins. Certain varieties are grown for this as well as for wine. Also grapes in their raw state are a delicious and wholesome food and we have grape sugar, grape vinegar, grape jelly, grape juice and "grape gum." There is, too, a grape cure for some diseases, which consists of feeding the patient on grapes. This is more common, however, in foreign countries than here. —Helen Burk. Salem, Or., April 26, 1927. 10A.

the vine is the animal parasite called phylloxera, whose attacks cause great destruction among vineyards in Europe. Most of the American varieties seem able to resist it. The two most common diseases of grapes grown in the United States are downy mildew and black rot. The downy mildew is caused by a fungus growth and appears on the leaves and fruit in the form of purplish spots, the staining parts quickly rotting and affecting the whole vine. Black rot attacks the leaves, dark brown stains appearing as the first sign. From the leaves the disease spreads to the fruit. It then turns black, withers and dies. For these and all similar diseases the best prevention is thorough spraying of the vine with Bordeaux mixture. Starting the Vineyard The cuttings, taken during the dormant period from the ripe wood of the past season's growth, are heeled in until the following spring, when they are set in nursery rows. One year later the young plants are ready for planting. The first year the land is given clear culture, and the second year the trellises or supports are partially constructed and the new growth tied up out of the way of cultivation. The third year the trellises are completed, some bearing wood left, and each vine may be allowed to bear a few clusters of fruit. Pruning the vine is based upon the principle that the fruit is borne upon wood of the present season's growth. A vine should bear only a limited number of clusters (from 30 to 60) and the bearing wood should be kept near the original trunk. The wood of the grape is extremely hard and is sometimes used in the manufacture of furniture. The delicious fruit of the vine has become indispensable as one of the leading gum flavors. Besides the manufacture of raisins, and the use of grapes for desert purposes, unf fermented grape juice is a valuable and pop-

ular product. Raisins are an essential item in the diet, supplying needed iron and vitamins. The downy and powdery mildew and the black and bitter rot are probably the most serious general grape diseases. The best preventative measure for the rot is spraying with the Bordeaux mixture, while for the mildew, sulphur is perhaps the best remedy. Much of the land around Salem could be utilized to advantage in the growing of any of the varieties best suited to this section, such as the Niagara, Concord, Worden, Tokay or Brighton. The only disadvantage which I can see is the probability of early frosts, but even then there are places to which this disadvantage does not extend. A grape arbor is not only a useful, but an attractive addition to any home. —Valmer Klampe. Salem, Or., Rt. 9, April 26, 1927. Parrish, 9A. Age 14.

gions where water moderates the climate and prevents early frosts are especially suited for commercial purposes. With proper care, grapes grow in soil varying from gravelly sand to a stiff heavy clay. According to an early notion, derived probably from the vine-clad slopes of the Rhine, the vine required a precipitous hillside, where the roots of one row of plants were exposed to the sun's rays over the top of the next lower level; but here again experience has shown that level land is quite as advantageous for growth if the rows be far enough apart. Level land is greatly to the advantage of the grape grower. The soil should be light and not too rich in nitrogen, as its presence tends to increase the woodiness of the stem rather than the juiciness of the fruit.

Grapes in the Willamette valley are not raised to as great an extent as the climate and soil warrant. Grapes are one of the most used foods because they can be fixed in so many different ways and contain many food properties the body needs. —Olive Josephine Anderson. 865 Marion St., Salem, Or., April 26, 1927. Age 14.

Grapes are grown in the most diverse localities, but those re-

gions where water moderates the climate and prevents early frosts are especially suited for commercial purposes. With proper care, grapes grow in soil varying from gravelly sand to a stiff heavy clay. According to an early notion, derived probably from the vine-clad slopes of the Rhine, the vine required a precipitous hillside, where the roots of one row of plants were exposed to the sun's rays over the top of the next lower level; but here again experience has shown that level land is quite as advantageous for growth if the rows be far enough apart. Level land is greatly to the advantage of the grape grower. The soil should be light and not too rich in nitrogen, as its presence tends to increase the woodiness of the stem rather than the juiciness of the fruit.

gions where water moderates the climate and prevents early frosts are especially suited for commercial purposes. With proper care, grapes grow in soil varying from gravelly sand to a stiff heavy clay. According to an early notion, derived probably from the vine-clad slopes of the Rhine, the vine required a precipitous hillside, where the roots of one row of plants were exposed to the sun's rays over the top of the next lower level; but here again experience has shown that level land is quite as advantageous for growth if the rows be far enough apart. Level land is greatly to the advantage of the grape grower. The soil should be light and not too rich in nitrogen, as its presence tends to increase the woodiness of the stem rather than the juiciness of the fruit.

gions where water moderates the climate and prevents early frosts are especially suited for commercial purposes. With proper care, grapes grow in soil varying from gravelly sand to a stiff heavy clay. According to an early notion, derived probably from the vine-clad slopes of the Rhine, the vine required a precipitous hillside, where the roots of one row of plants were exposed to the sun's rays over the top of the next lower level; but here again experience has shown that level land is quite as advantageous for growth if the rows be far enough apart. Level land is greatly to the advantage of the grape grower. The soil should be light and not too rich in nitrogen, as its presence tends to increase the woodiness of the stem rather than the juiciness of the fruit.

gions where water moderates the climate and prevents early frosts are especially suited for commercial purposes. With proper care, grapes grow in soil varying from gravelly sand to a stiff heavy clay. According to an early notion, derived probably from the vine-clad slopes of the Rhine, the vine required a precipitous hillside, where the roots of one row of plants were exposed to the sun's rays over the top of the next lower level; but here again experience has shown that level land is quite as advantageous for growth if the rows be far enough apart. Level land is greatly to the advantage of the grape grower. The soil should be light and not too rich in nitrogen, as its presence tends to increase the woodiness of the stem rather than the juiciness of the fruit.

gions where water moderates the climate and prevents early frosts are especially suited for commercial purposes. With proper care, grapes grow in soil varying from gravelly sand to a stiff heavy clay. According to an early notion, derived probably from the vine-clad slopes of the Rhine, the vine required a precipitous hillside, where the roots of one row of plants were exposed to the sun's rays over the top of the next lower level; but here again experience has shown that level land is quite as advantageous for growth if the rows be far enough apart. Level land is greatly to the advantage of the grape grower. The soil should be light and not too rich in nitrogen, as its presence tends to increase the woodiness of the stem rather than the juiciness of the fruit.

gions where water moderates the climate and prevents early frosts are especially suited for commercial purposes. With proper care, grapes grow in soil varying from gravelly sand to a stiff heavy clay. According to an early notion, derived probably from the vine-clad slopes of the Rhine, the vine required a precipitous hillside, where the roots of one row of plants were exposed to the sun's rays over the top of the next lower level; but here again experience has shown that level land is quite as advantageous for growth if the rows be far enough apart. Level land is greatly to the advantage of the grape grower. The soil should be light and not too rich in nitrogen, as its presence tends to increase the woodiness of the stem rather than the juiciness of the fruit.

ular product. Raisins are an essential item in the diet, supplying needed iron and vitamins. The downy and powdery mildew and the black and bitter rot are probably the most serious general grape diseases. The best preventative measure for the rot is spraying with the Bordeaux mixture, while for the mildew, sulphur is perhaps the best remedy. Much of the land around Salem could be utilized to advantage in the growing of any of the varieties best suited to this section, such as the Niagara, Concord, Worden, Tokay or Brighton. The only disadvantage which I can see is the probability of early frosts, but even then there are places to which this disadvantage does not extend. A grape arbor is not only a useful, but an attractive addition to any home. —Valmer Klampe. Salem, Or., Rt. 9, April 26, 1927. Parrish, 9A. Age 14.

### PRUNING IS THE MAIN ESSENTIAL

Editor Statesman: Our American grapes, that is the ones that we raise here in the west and most of the east, are a distinct species from the European grape. They have a different growth habit and, therefore, they must be pruned in a manner quite different from the manner in which the European grapes are pruned. As for training, the fact that there is a wide diversity of opinion among the very best grape growers relative to the advantages of different systems of training, is good proof that many systems have merits; that no one system is better than another for all purposes. The most important factor in determining the merits of a system in training, as well as pruning is the nature of the vine. That is, its vigor, its habit of growth, the normal size, the relative size and abundance of leaves, the season and character of fruit, the climate, the purpose for which the fruit is grown, whether it is for table grapes or for making grape juice, and so on. Hard and fast rules for the training of the vine cannot be laid down. There is one thing that should be emphasized. The pruning and the training of grapes are two distinct operations. The pruning simply refers to the removal of branches and canes in order to insure better and larger fruit on the remaining canes. Training of the vine has reference to the placing of the different parts of the vine which are allowed to remain. Of course, a different method of training will require a somewhat different style of pruning, but, as a matter of fact, the pruning is modified only to the extent necessary to adapt it to the external shape and size of the vine, and this modification of the pruning does not in reality affect the prin-

tem, and set eight to 10 feet from the next vine, will usually carry from 30 to 60 clusters very satisfactorily, and the clusters will weigh a half pound each and up. For a good vigorous Concord 12 or 15 pounds of grapes is considered a fair or average crop, and 25 pounds a heavy crop. Briefly, therefore, the pruning of the grapevine is a thinning process. In the winter pruning all the canes of the last season's growth are cut away excepting two to six, which are left to make the fruit and wood next year, and each of the remaining canes is headed back to from five to 10 buds. The number of canes that are left and the length of each cane depends on the style of training. To a beginner this looks like pretty severe treatment. But the experienced man bears in mind that the grape does not bear like the apple, pear or peach. It does not produce the distinct fruit buds in the autumn, but buds which produce fruit bearing shoots the following season. The cane is cut off an inch or two beyond the last bud which it is desired to leave, in order to avoid injury to the bud from the drying out of the end of the cane. One of the simplest consists of a trunk from the root system running to the top of two wires stretched on the line of posts. The lower of these wires is usually stretched 30 inches above the ground, the upper one two feet higher. Two canes are arranged on the lower wire, and tied in place by means of soft wire, raffia, or strips of cloth, one cane running in each direction from the trunk. In a similar manner two canes are tied to the upper wire. If you have left about ten buds on each cane, this gives a total of about 40 buds to the wire, a number which, for most conditions has proved quite satisfactory. —Dorothy Porter. Salem, Or., Rt. 9, Box 123, Hazel Green school, Lake Labish.

tem, and set eight to 10 feet from the next vine, will usually carry from 30 to 60 clusters very satisfactorily, and the clusters will weigh a half pound each and up. For a good vigorous Concord 12 or 15 pounds of grapes is considered a fair or average crop, and 25 pounds a heavy crop. Briefly, therefore, the pruning of the grapevine is a thinning process. In the winter pruning all the canes of the last season's growth are cut away excepting two to six, which are left to make the fruit and wood next year, and each of the remaining canes is headed back to from five to 10 buds. The number of canes that are left and the length of each cane depends on the style of training. To a beginner this looks like pretty severe treatment. But the experienced man bears in mind that the grape does not bear like the apple, pear or peach. It does not produce the distinct fruit buds in the autumn, but buds which produce fruit bearing shoots the following season. The cane is cut off an inch or two beyond the last bud which it is desired to leave, in order to avoid injury to the bud from the drying out of the end of the cane. One of the simplest consists of a trunk from the root system running to the top of two wires stretched on the line of posts. The lower of these wires is usually stretched 30 inches above the ground, the upper one two feet higher. Two canes are arranged on the lower wire, and tied in place by means of soft wire, raffia, or strips of cloth, one cane running in each direction from the trunk. In a similar manner two canes are tied to the upper wire. If you have left about ten buds on each cane, this gives a total of about 40 buds to the wire, a number which, for most conditions has proved quite satisfactory. —Dorothy Porter. Salem, Or., Rt. 9, Box 123, Hazel Green school, Lake Labish.

tem, and set eight to 10 feet from the next vine, will usually carry from 30 to 60 clusters very satisfactorily, and the clusters will weigh a half pound each and up. For a good vigorous Concord 12 or 15 pounds of grapes is considered a fair or average crop, and 25 pounds a heavy crop. Briefly, therefore, the pruning of the grapevine is a thinning process. In the winter pruning all the canes of the last season's growth are cut away excepting two to six, which are left to make the fruit and wood next year, and each of the remaining canes is headed back to from five to 10 buds. The number of canes that are left and the length of each cane depends on the style of training. To a beginner this looks like pretty severe treatment. But the experienced man bears in mind that the grape does not bear like the apple, pear or peach. It does not produce the distinct fruit buds in the autumn, but buds which produce fruit bearing shoots the following season. The cane is cut off an inch or two beyond the last bud which it is desired to leave, in order to avoid injury to the bud from the drying out of the end of the cane. One of the simplest consists of a trunk from the root system running to the top of two wires stretched on the line of posts. The lower of these wires is usually stretched 30 inches above the ground, the upper one two feet higher. Two canes are arranged on the lower wire, and tied in place by means of soft wire, raffia, or strips of cloth, one cane running in each direction from the trunk. In a similar manner two canes are tied to the upper wire. If you have left about ten buds on each cane, this gives a total of about 40 buds to the wire, a number which, for most conditions has proved quite satisfactory. —Dorothy Porter. Salem, Or., Rt. 9, Box 123, Hazel Green school, Lake Labish.

tem, and set eight to 10 feet from the next vine, will usually carry from 30 to 60 clusters very satisfactorily, and the clusters will weigh a half pound each and up. For a good vigorous Concord 12 or 15 pounds of grapes is considered a fair or average crop, and 25 pounds a heavy crop. Briefly, therefore, the pruning of the grapevine is a thinning process. In the winter pruning all the canes of the last season's growth are cut away excepting two to six, which are left to make the fruit and wood next year, and each of the remaining canes is headed back to from five to 10 buds. The number of canes that are left and the length of each cane depends on the style of training. To a beginner this looks like pretty severe treatment. But the experienced man bears in mind that the grape does not bear like the apple, pear or peach. It does not produce the distinct fruit buds in the autumn, but buds which produce fruit bearing shoots the following season. The cane is cut off an inch or two beyond the last bud which it is desired to leave, in order to avoid injury to the bud from the drying out of the end of the cane. One of the simplest consists of a trunk from the root system running to the top of two wires stretched on the line of posts. The lower of these wires is usually stretched 30 inches above the ground, the upper one two feet higher. Two canes are arranged on the lower wire, and tied in place by means of soft wire, raffia, or strips of cloth, one cane running in each direction from the trunk. In a similar manner two canes are tied to the upper wire. If you have left about ten buds on each cane, this gives a total of about 40 buds to the wire, a number which, for most conditions has proved quite satisfactory. —Dorothy Porter. Salem, Or., Rt. 9, Box 123, Hazel Green school, Lake Labish.

tem, and set eight to 10 feet from the next vine, will usually carry from 30 to 60 clusters very satisfactorily, and the clusters will weigh a half pound each and up. For a good vigorous Concord 12 or 15 pounds of grapes is considered a fair or average crop, and 25 pounds a heavy crop. Briefly, therefore, the pruning of the grapevine is a thinning process. In the winter pruning all the canes of the last season's growth are cut away excepting two to six, which are left to make the fruit and wood next year, and each of the remaining canes is headed back to from five to 10 buds. The number of canes that are left and the length of each cane depends on the style of training. To a beginner this looks like pretty severe treatment. But the experienced man bears in mind that the grape does not bear like the apple, pear or peach. It does not produce the distinct fruit buds in the autumn, but buds which produce fruit bearing shoots the following season. The cane is cut off an inch or two beyond the last bud which it is desired to leave, in order to avoid injury to the bud from the drying out of the end of the cane. One of the simplest consists of a trunk from the root system running to the top of two wires stretched on the line of posts. The lower of these wires is usually stretched 30 inches above the ground, the upper one two feet higher. Two canes are arranged on the lower wire, and tied in place by means of soft wire, raffia, or strips of cloth, one cane running in each direction from the trunk. In a similar manner two canes are tied to the upper wire. If you have left about ten buds on each cane, this gives a total of about 40 buds to the wire, a number which, for most conditions has proved quite satisfactory. —Dorothy Porter. Salem, Or., Rt. 9, Box 123, Hazel Green school, Lake Labish.

tem, and set eight to 10 feet from the next vine, will usually carry from 30 to 60 clusters very satisfactorily, and the clusters will weigh a half pound each and up. For a good vigorous Concord 12 or 15 pounds of grapes is considered a fair or average crop, and 25 pounds a heavy crop. Briefly, therefore, the pruning of the grapevine is a thinning process. In the winter pruning all the canes of the last season's growth are cut away excepting two to six, which are left to make the fruit and wood next year, and each of the remaining canes is headed back to from five to 10 buds. The number of canes that are left and the length of each cane depends on the style of training. To a beginner this looks like pretty severe treatment. But the experienced man bears in mind that the grape does not bear like the apple, pear or peach. It does not produce the distinct fruit buds in the autumn, but buds which produce fruit bearing shoots the following season. The cane is cut off an inch or two beyond the last bud which it is desired to leave, in order to avoid injury to the bud from the drying out of the end of the cane. One of the simplest consists of a trunk from the root system running to the top of two wires stretched on the line of posts. The lower of these wires is usually stretched 30 inches above the ground, the upper one two feet higher. Two canes are arranged on the lower wire, and tied in place by means of soft wire, raffia, or strips of cloth, one cane running in each direction from the trunk. In a similar manner two canes are tied to the upper wire. If you have left about ten buds on each cane, this gives a total of about 40 buds to the wire, a number which, for most conditions has proved quite satisfactory. —Dorothy Porter. Salem, Or., Rt. 9, Box 123, Hazel Green school, Lake Labish.

### GRAPE VINE LASTS 500 TO 600 YEARS

Editor Statesman: The grapevine is accounted for in the Bible. It is known as far back as the history of Noah. It bears fruit for many years. Some plants are found to be from 500 to 600 years old and still bearing. The grape is a perennial, deciduous, woody, climbing vine. It clings to fences, etc., by the tendrils which are found opposite or alternate with the large angular, lobed, toothed and generally hairy leaves. There are 20 different species of grapes of various colors, some green, red, yellow, purple and a mixture of colors. Vine culture varies greatly in different countries. Success seems to depend upon sunny exposure, congenial soil, control of disease, (Continued on page 10.)

Editor Statesman: The grape is the fruit of a vine which grows both wild and under cultivation. It provides food for the people of nearly all countries. The grape has a woody stem which climbs by attaching itself by means of tendrils. The bark is dark brown. The fruit grows in clusters, is spherical or oval and varies in size from a fourth

Editor Statesman: The grape is the fruit of a vine which grows both wild and under cultivation. It provides food for the people of nearly all countries. The grape has a woody stem which climbs by attaching itself by means of tendrils. The bark is dark brown. The fruit grows in clusters, is spherical or oval and varies in size from a fourth

Editor Statesman: The grape is the fruit of a vine which grows both wild and under cultivation. It provides food for the people of nearly all countries. The grape has a woody stem which climbs by attaching itself by means of tendrils. The bark is dark brown. The fruit grows in clusters, is spherical or oval and varies in size from a fourth

Editor Statesman: The grape is the fruit of a vine which grows both wild and under cultivation. It provides food for the people of nearly all countries. The grape has a woody stem which climbs by attaching itself by means of tendrils. The bark is dark brown. The fruit grows in clusters, is spherical or oval and varies in size from a fourth

Editor Statesman: The grape is the fruit of a vine which grows both wild and under cultivation. It provides food for the people of nearly all countries. The grape has a woody stem which climbs by attaching itself by means of tendrils. The bark is dark brown. The fruit grows in clusters, is spherical or oval and varies in size from a fourth

SEND A COPY EAST