

Horticultural.

GRAPE CULTURE.

Examine your grape grafts, and rub off all suckers from the stock below, as they will rob the graft of the nourishment properly belonging to it. But take care that you do not move the scion or rub off the buds on them.

Do not be impatient if the scions do not start at once. They always start later than the stock; very often even the principal bud having started, it drops off again, and the side bud or dormant one (of which there are two besides the principal one on each well developed joint, each bud, in fact, being triple) will start a week, or even month, later. As long as the scion is fresh and green there is hope that it will grow, and those starting late will often make up by rapid growth for lost time. Keep them well covered with saw-dust or tan, so as to shade them from the sun and keep them moist while the young buds can easily penetrate it.

Fill up around your layers with well pulverized soil, and as soon as they have grown fifteen or eighteen inches, pinch off the leading shoot. They will become more stocky and make better roots.

Examine your cutting beds, and keep them clean and mellow, plowing between the rows and loosening around the cuttings with hoe and weeding fork. Should the weather threaten to become too dry, and you can procure saw-dust or spent tan for mulching, it will be of great benefit to them. If you can not procure these, mulch with well pulverized earth, dawning it up over them, but it will not do to let this bake and harden into a crust.

In vineyards planted this spring, leave no more than one shoot to grow, rubbing off all others; but on this allow all the laterals to grow, as that will make it more stocky. On vines in their second year, if they start strong and vigorously, you can leave on strong growing kinds from three to four shoots, as they should have two or three bearing canes the next year, and one spur as a reserve near the ground. Look sharp after all noxious insects, especially the steel-blue beetle, the different small worms which make their nests in the tips of the young shoots, but protect the lady bug, the mantis and its eggs. They are among the best friends you have.—*Grape Culturist.*

Good News for the Peach Tree.

The yellows which have been such a bane to peach orchards promise so to continue no longer. Simultaneously from the East, South and West, comes word that the tree revives, puts forth new foliage and ripens its fruit under the influence of hot water and ashes. John Whittlesey, Esq., was the first in this vicinity to announce this discovery of fungoid disease at the root of the tree. Thomas Meehan, of the *Gardener's Monthly*, shortly after announced his investigations in the same direction. The investigation of Prof. Kenzie of Lansing State Agricultural College on the yellows, led him in the same direction and to the same conclusions. From the April number of the *Gardener's Monthly* we take the following: "In regard to the yellows in the peach we have little more to offer than we stated in our January number. We there suggested it was owing to the fungus at the roots, the effects of which pervaded the whole tree. Since then Dr. Taylor the microscopist of the agricultural department at Washington, acting on our suggestion, has taken the inner bark of a stem of a yellowed peached tree, taken just above the ground and found it infested by a moldform, thread-like fungus, as we supposed. When the season arrives for getting in the ground, he will go to the root of the thing."

We are safe in saying that the right direction has at last been reached in the investigation of this disease and its remedy. As yet the subject has not been exhausted nor has it certainly been reached in the eradication or cure of the evil. This however is certain, that the applica-

tion of hot water and ashes has saved many trees. Query. Is this due to the action of heat alone; and if so, would not a peck of unslacked lime about the collar of the tree well covered up, by slacking, produce heat enough to accomplish the same result?

Every tree in every orchard ought to have a pail of hot water poured around the collar of the tree every spring. This would accomplish two results, namely: It would kill the peach borer or grub, and arrest the yellows in its incipient stages. Either one of these results would amply compensate the labor involved.—*St. Joseph (Mich.) Herald.*

IRON FOR DRESSING IN ORCHARDS.—At a recent meeting of the American Institute Farmers' Club, Mr. Wagner, who lives on Long Island Sound, about fifty miles east of New York, exhibited some prunings from his orchard to illustrate the effect of putting iron around trees. He took an old place with twenty trees in the orchard, full of dead limbs with yellow leaves, and the crotches oozing thick gum. He gave the earth a good top-dressing of iron, breaking up old plows and scattering the fragments. The effect has been marvelous. The trees have renewed their youth, and now look strong and thrifty. The bark is tight, and the leaves are green, and the borer has disappeared. He thinks the slag of iron furnaces, ground up and spread on orchards will prove a valuable fertilizer for fruit trees of all kinds.

EFFECTS OF FROST ON PLANTS.—It has been a disputed question whether plants killed by frost die in freezing or thawing. That the former is the case, at least in some cases, has been satisfactorily demonstrated by Professor Goppert, of Breslau. The flowers of certain orchids, as, for example, the milk-white blossoms of *Culante veratrifolia*, produce indigo, but only by a chemical reaction that takes place upon the death of the parts. When they are crushed, or the vitality of the cells is otherwise destroyed, they turn at once. Now this change of color occurs immediately upon freezing, which proves that life then ceases. Certain other species are said to show the same thing.

WORTH KNOWING.—A correspondent of the *Country Gentleman* says if copperas and saltpeter water are used around pear trees, the tree will show the effects in a large yield of fruit. He tried this on a Bartlett pear tree that had yielded no fruit for two years previous; that very year it yielded one hundred and fifty-five large, fine pears, and the following year two hundred and fifty large one, and it is still doing finely. If pear trees want iron, which most soils are deficient in, sulphate of iron, or copperas, is a good way to supply it."

The Apiary.

BEE CULTURE.

At the late meeting of the Vermont State Board of Agriculture, a paper on Bee Culture was read by O. C. Wait, Esq., of Georgia. According to the report in the *St. Albans Messenger*, Mr. Wait said honey sells higher than sugar and costs less. Ten good colonies will earn more than ten good men. Scientific care will tell favorably. Bee-keeping may become as common here as in Prussia, and not only be a great source of revenue, but a common luxury. Mr. Wait gave many particulars of the history, management and habits of bees, not only of curious interest, but of importance to any who may choose to engage in the business. For 3,900 years the history of the bee has been intimately associated with that of the human race. He referred to the use of honey as food in the Scripture records. Though the bee is not made in God's image, yet many of their habits—neatness, industry, economy and government—may profitably be imitated by men. It has been sup-

posed that their government is an absolute monarchy, but on the contrary, it is a more perfect republic than the world has ever seen among men, and the females have their equal share. Mr. Wait here drew an amusing comparison between their government and our own, not only in a political, but in a social sense. Every fruit-grower and farmer should keep a few colonies of bees for the more perfect growth of his crops. They carry the pollen from flower to flower, and thus, while gathering honey, they spread the seeds of growth and multiply the fruit. Statistics were given by which it appeared that colonies would produce from five to two hundred and sixty pounds a season, which would average about 29 cents. He thought an average would be about 48 pounds. An investment of \$600 would yield about \$900. He said a single queen may become the mother of 560,000 bees. Bee-keeping ought not to be considered insignificant under these circumstances. It is easy, fascinating, and philosophical besides. Mr. Wait extended his figures, and showed by low estimates that it may be made more profitable than any other branch of our industry.

BEES are exceedingly susceptible of atmospheric changes; even the passage of a heavy cloud over the sun will drive them home; and if an easterly wind prevails, however fine the weather may otherwise be, they have a sort of rheumatic abhorrence of its influence, and abide at home.

Useful Receipts.

PLAIN CREAM.—One quart of sweet milk, one cup of cream, one coffee-cup of sugar, or less if you prefer, boiled with a piece of orange peel, or flavored with almond. Moisten four spoonfuls of sea moss farina with cold milk and stir into a boil. Two spoonfuls of rose brandy is a delicious flavor for this cream. Steep any juicy fruit nicely, sweetening right, and when boiling stir in a spoonful of corn starch wet in cold water for every pint of juice. This gives a juicy like appearance and clearness to the fruit without impairing the fruit in any way. While only a moderate quantity of sugar is used, the juice has a candied look. Cranberries, barberries, and such sour fruit are improved by it. If the juice is strained, the corn starch addition will make a very tolerable jelly, much pleasanter than the single glass jellies. This must be poured in flat glass dishes to the depth of half an inch, and cooled. When firm, pour on the cream, let that stand, and add another layer of fruit. This will be found a delicious substitute for pies in summer when pastry is too rich to be eaten.

A western paper gives the following recipe for keeping potatoes, and asserts that it will preserve them for years: Dust over the floor of the bin with lime; put in about six or seven inches deep of potatoes, and dust with lime as before. Put in six or seven inches of potatoes, and lime again, and repeat the operation till all are stowed away. One bushel of lime will do for forty bushels of potatoes, though more will not hurt them, the lime rather improving the flavor than otherwise. The lime may be used for fertilizing after the use of it.

SUMMER BEVERAGES.

Apple Water.—Slice two large apples, put them into a jar, and pour over them one pint of boiling water. Cover close for an hour; pour off the fluid, and sweeten if necessary.

Apple Tea.—Roast eight fine apples in the oven, or before the fire; put them in a Jug with two spoonfuls of sugar, and pour over them a quart of boiling water. Let it stand one hour near the fire.

Beverage of Figs and Apples.—Have two quarts of water boiling; split six figs, and cut two apples into six or eight slices each; boil the whole together twenty minutes; pour the liquid into a basin to cool, and pass through a sieve when it is ready for use. The figs and apples may be drained for eating with a little boiled rice.

The Jews are certainly gaining position and power. In Europe "there is scarcely a State in which they are not ministers; not one, except Russia and Spain, in which they have not a kind of preference in the suffrages of the people. In England, a Jew is solicitor-general; in India, another sits in the supreme council; in France, a Jew rules the Department of Instruction; in Austria, one is president of the Lower House." The same paper avers "that all over the continent,

Jews are taking possession of the journals; that in Italy, Austria, Germany, and many towns in France, they are the most acceptable of candidates, and in England, while 800,000 Catholics have not a solitary representative, 80,000 Jews have eight representatives in the House of Commons."

An experienced hop cultivator says that on most soils, barnyard manure once in three years, and ashes and plaster every year, will best meet the requirements of the hop crop.

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