## HORTICULTURE.

Fruit Cutture.

[ From the PACIFIC RUBAL PRESS.]

(The following essay upon this subject was read be fore Napa Grange, No. 2, P. of H., at Napa City, Jan. 24, 1874, by Mr. Wm. H. Nash. It was written by him at the request of the Grange, and the reading was received with such hearty admirstion that the thanks of the Grange were voted to Mr. Nash, and a resolution passed that the essay be published in the local papers and in the Pacific Rual Pages.

Having for many years devoted much attention to this particular branch of culture, and feeling deeply interested in its success, I have prepared the following essay, in the hope to supply at least in part the popular need of definite informa-tion on the subject.

The subject of this essay is one in which almost all classes of community are interested, and more or less practically engag-Indeed it is the desire of every man, whatever may be his pursuit or condition in, life, whether he live in town or counin, life, whether he live in town or country, to enjoy fine fruits, to provide them for his family, and if possible, to cultivate them in his own garden, with his own sufficient top dressing, broadcast between the rows; this should be well plowed in the rows; the rows is the rows; the rows is the rows in the rows and the trunk of the rows. of California are so favorable to the production of fruit, that farmers, if they do not already, must eventfully become a community of fruit growers,

People are but just beginning to learn the uses of fruit, and to appreciate its val-ue. The rapid increase of population alone creates a demand to an extent that few people are aware of.

The city of San Francisco has added 100,000 to her numbers in ten years; and see what an aggregate annual amount of new consumers it presents. After twenty years' experience in fruit growing in Cali-fornia, we think it will be excusable in us if we presume to offer to the farmer a few suggestions relative to the soil and climate best adapted to the growing of fruit, as well as some suggestions as to the proper

season and manner of planting the trees.

In our California climate our winters are so mild that it will do to plant at any time from the commencement of the first rains till the first of March. It has now become a well known fact that many varieties of fruit, when planted near enough to the coast to be exposed to the winds from the ocean, are almost total failures; but when cause of defect is removed by planting these same varieties in the orchard lands of the interior, they become not only thrifty and productive, but the fruit is un-surpassed in size and flavor. All trees should be selected with reference to the climate and soil where they are to be plan-

The pear tree in California is much more hardy than the apple tree, and will grow and produce good fruit in almost any lo-cality, but succeeds best in a deep, rich and moderately dry soil.

The peach tree succeeds best where the climate during the summer months is warm ranging from 60 to 90 degrees, and the soil rich, moist and loose. In a cool place, this fruit; is often of an inferior quality juicy, but insipid.

The plum tree should have a rich moist

soil, and when planted in poor land, ma-nure should be used unsparingly.

The cherry may be grown to the highest state of perfection when the land is deep, rich, sandy loam, the water at no time standing nearer than eight feet of the surface of the ground, and where the tem-perature during the summer months rang-es from 40 to 80 degrees. On Mahaleb stocks, the cherry can be grown quite suc-cessfully where the soil is much more wet

The quince, valuable for preserves and jelly, can be grown on moderately low and wet land, and will produce enormous

We have been experimenting with two varieties of the almond for a few years, and they have fruited to some extent. Like the apple, it succeeds best when out of reach of the coast winds, but cannot of reach of the coast winds, but cannot stand the heat nor the late frosts of some of the interior valleys. We know of no better recommendation than to say that, and when done will supply water to twenty enough warm water to make a soft sponge. as a general rule, where table grapes can be grown the almond will flourish. The grape may be said to do well in al-

most any location in California that is out of the damp winds and fogs that prevail along the coast; even in some sheltered locations very near the coast they may be grown quite successfully, but not of the best quality for wine.

The current is one of the most valuable of all the small fruits, and is being used extensively for jelly as well as for table fruit and pies. Like the cherry, it should have a cool summer climate, and a loose, rich soil.

The gooseberry should have a warm and moderately dry soil, with plenty of manure and good cultivation. If grown in cold, damp places the fruit will be subject to blight and mildew. The Hawton's seedling, however, may be grown in almost any location. most any location.

The blackberry should have a warm,

moist soil to succeed well.

Preparation of the soil: Plow the ground at least twice, and as deep as possible; the subsoil plow may be used to a great ad-vantage, and when the ground is hard, its use should not be omitted.

Pruning the trees at the time of transplanting should be carefully attended to. The ends of the roots, that always are more or less bruised in digging, should be cut off with a sharp knife, and the branches should all be cut back to a bud within the should all be cut back to a bud within two to four inches of the main stem, leaving them in a proper shape for the formation of the top.

We will give our method of planting and think it will do to work by as a general rule. Dig the holes circling, three feet in diameter and two feet in depth; the rich soil of the surface should be thrown out on one side, the balance on the other side of the hole. In refilling the other side of the hole. In refilling the hole throw in the surface dirt first, which will leave the richest part of the soil where the tree will receive the most benefit from it; fill up the hole a proper depth to receive the tree without bending the roots, keeping it about the same depth that it stood in the nursery. Fill in about the roots with loose dirt until the ground about the tree is level; then the planting is done. From the time of planting, the ground ahould be kept well

tilled and free from grass and weeds. crop of carrots, beets or beans may be grown between the trees, but should not e planted nearer than four feet to the trees, until after these have grown at least one year; or ourrants and gooseberries may be planted between the trees in the same manner, and may be allowed to grow until the trees are ten or twelve years old.

The distance that the trees should be

planted apart, are:	
Standard Apples24 ft each	Way
Pears	**
Standard Heart Cherries	
Du.e Cherries	. 66
Almond . Peaches, Plums and	
Nectarines 20 " "	
Apricots 24 " "	66
Gooseberries (English)	**
Hawton's Seedling	**
Currents	98
Blackberriessxs	
English Walnuts 40x40" "	44
Grape Vines (in vineyard)	**

The very common practice in regard to manure, is to apply a very large quantity immediately around the trunk of the tree, where it can reach the extremity of the roots. There are many rich soils where

manuring is unnecessary.

Mulching should be practiced in very dry soils and only with newly planted trees. Would recommend sand to be thrown around the trees to the depth of three or four inches and about six feet in diameter. It should be applied as a feet in the same trees. diameter. It should be applied early in

In protecting trees from the heat of the sun in summer, it is only necessary to protect the trunk; this may be done by means of two boards set together forming an angle; this is placed on the south-west side of the tree.

#### Orange Culture at Riverside.

[From the Pacific RURAL PRESS.]

Entrons Passa:-There are many persons in California this winter, looking for homes here, and there are many thousands more yet in the Atlantic States, looking with longing eyes towards this our beautiful land, and praying that the time may come when they may be

enabed to reach it.

While every part of this State has its attractions, some for one thing, and some for another, there are none that can compare with San Bernardino and Los Angeles counties for the production of the semi-tropical fruits.

Los Angeles has never lacked for tougue to

sing her praise, until she is known everywhere as the home of the orange; while San Barnar-dino, her equal in everything, and her superior in many, is but little known outside of her own limits.

own limits.

In view of these facts, I have been induced to pen these lines, though more used to the pruning shears than the pen.

There is a plain of table, or mess land, on the southeast side of the Santa Ana river, commencing six miles below the town of San Bernardino and extending down the river about twenty miles, and from one hundred to one hundred and fifty feet above the river, sloping gently back to the footbills from two to eight gently back to the foothills from two to eight miles distant. About twenty-eight thousand acres of this plain can be irrigated from the

acres of this plain can be irrigated from the Santa Ana river.

Upon this plain is the town of Riverside, started by the Southern California Colony Association, three years ago, and it now contains about three hundred inhabitants, who are supplied with water from a ditch constructed by the company. The ditch supplies water for domestic and irrigating purposes to over three thousand acres of land, one-half of which is now settled upon. The remainder is offered to the public at from \$25 to \$40 per acre. Water is supplied at prices barely sufficient to cover cost of running the ditch.

The soil is red clay, slightly mixed with

cost of running the ditch.

The soil is red clay, slightly mixed with sand, and is known throughout the State as the best for all kinds of fruit. The orange is no exception to this rule, as has been proven at old San Bernardino, where they produce the largest and finest oranges in the State, entirely free from black mould, scab, or louse, so common at Lea house,

mon at Los Angeles.

The climate at Riverside is unsurpassed; in fact it is as pleasant here in December as May. thousand acres of land, more than can now be irrigated. It is the object of this article to irrigated. It is the object of this article to show the beauty, cost of production and profits of orange culture: First, there can be no more beautiful place on this earth to live than in the midst of an orange grove. Second, the cost of production. Prices of trees are as follows: Two-year old, per 100, \$25; three-year, \$60; four-year, \$150; five-year, \$390; six-year, per 100, \$600. Two-year old trees are the most profitable, for the money invested; of course older ones will come into bearing aconer. Orange trees bear at eight year of course older ones will come into bearing sooner. Orange trees bear at eight year from the seed. Let us take one acre of land at Riverside, and calculate the cost up to bearing condition. The best land, \$40; one hundred and sixty two-years trees—as this is the number per acre we plant—\$40; fencing, say \$20; and \$25 per year for cultivation and water for irrigation from time of planting up to bearing, six years, \$150; making a total of \$250 per acre. The first crop will yield about two dollars per tree, and increase each year until twenty-five years old. At twelve years from seed, Mr. Rose, of Los Angeles, sold this year \$30 worth per tree; now, what is an acre of bearing orange trees worth? Let those who are accumtomed to make from \$5 to \$10 per acre, answer.

If people in the Altantic States could realize If people in the Altanuc States could realize the beauties of this climate, and the money which can be made here, this place could be filled to overflowing in two years. We have already many thousands of trees and vines planted here, and many thousands more in nursery, and in a few years will have a little paradise of our own.

January 27th, 1874.

# About Grape Cuttings.

Entrons Passs:—I have scanned the columns of the last two numbers of the Runat. Passs, but get no word of advice about varieties of grapes best for raisins, best early and late grapes for market, selection and preparation of cuttings, i. e.; one cutting from each shoot or as many as the shoot will make of suitable lengths? Should the cuttings be put immediately into the vineyardrow, or buried or heelled in for a time? If you have herestofore treated

gravelly soil? If any, what kind? Where shall I send my RURAL PRESS to get bound?

Now we do not find the least fault with our correspondent for desiring us not to refer to some back number of the Rusar for an answer to his queries; but still we must use a kind of discretion in the matter, or, in comes a letter from a correspondent, complaining that the RURAL is being filled up with matter it contained a year or more ago, and asking us whether we intend to make it a mere reprint.

However, we will venture to answer our cor-However, we will venture to answer our cor-respondent somewhat. In our last number we gave the names of those grapes, which a well known connoisseur in raisin and wine making, esteems as the best; and we rely upon his judgment until some one proposes other and better varieties. Cuttings should be short jointed; if you can get two or three of this character from a single shoot, all right. The ground being in proper order, set the cuttings where they are to stand in the vineyard. They should be set eight feet apart each way, if of the rank growing varieties; and whether they

the rank growing varieties; and whether they are or not, enquire of the grower of whom you obtain your cuttings. If of less luxuriant growth naturally, they can be set eight by six feet very properly. Vineyardists differ in regard to the frequency of wider spaces between certain rows, as roads admitting carts for collecting the grapes.

Perhaps we should have given a reason for preferring short cuttings; it is this: The young roots start out more plentifully immediately above and below the joints, and not as much so midway between the joints; hence the more joints under ground the more roots. Send either to Bartling & Kimball or A. Buswell, book binders, San Francisco, or to us, and you can get two volumes (one year) in one book, in good binding for \$2.50.

—From the S. F. Pacific Rural Press.

# DOMESTIC ECONOMY.

Gem Recipe.

[From the Pacific RUBAL PRESS.]

EDITORS PRESS:—As one correspondent terms it, we are all Grangers here and readers of the RURAL PRESS. I have seen quite a number of recipes in the RURAL for making graham bread and gems. But for making graham bread and gems. But I have never seen any genuine hygienic recipe yet. So I give you one in full. In the first place all the readers of the Phiess know what the cast iron gem-pans are. Place the gem-pans on top of a very hot stove, then take about two teacupsful of cold, soft water in a basin; add a little salt, then stir in your graham flour by salt; then stir in your graham flour by dropping it in with one hand and stirring it briskly with a spoon in the other hand; when your batter is a trifle thicker than common cake batter, grease your gem-pan, which is fizzling hot, on the top of your stove; then with a spoon drop in your batter, about two spoonsful to each cup; then place in a very hot stove oven and bake until a nice brown; but care should be taken to have your stove very hot is all the secret in baking this kind of bread. When taken from the oven they should be placed in a clean dry cloth about ten minutes before going to the table and if you do not find them the sweetest and

healthiest bread you ever ate, tell me I am no Hygienic. Cressey Station, Merced Co, Jan. 20th

## More Graham.

[From the Pactric RURAL PRESS.] EDITORS RUBAL PRESS:-I thought after reading Mary Mountain's farm house chat in one of the December numbers that I

would send in my mite, in the shape of a graham bread recipe, but various duties, have delayed my writing until the present

The most of the graham bread recipes say use a portion of fine flour.

Now it does not seem to me that it can be genuine graham, when made up with part fine flour. I think that sifting the graham through a course sieve is much better. My way is to sift a common milk pan about half full of graham flour, put-ting into it a small cup of hop yeast, half not so soft as to be sticky, but so it mould out nicely; after kneading it thor-oughly, leave it in a warm place over night, in the morning knead it over again, put it in pans to rise same fine flour; it always makes nice rolls for breakfast.

Now the gems; I have never been so fortunate as to eat any of the real cold wa-ter gems; have tried to make them but did

would like to hear how Mary Mountain makes the cold water gem. The recipe from Hannah, of Butte county of in January 17th, is an excellent one, know, shall try it. A GRANGER. Elmira, Solano county, January 26, 1870.

DECORATING WOOD BY PRINTING.—Mr. Thos. Whitburn, at a recent meeting of the English Society of Arts, described a process, recently patented by him, adapted to express, on flat surfaces of wood, effects of light figures on a dark ground, or dark figures on a light ground, or of figures light and dark in parts on a ground intermediate in shade. The designs or patterns are engraved in the ordinary way on box-wood, and, from the blocks, the wood is imprinted on a common hand printing press with printer's ink. The process is capable of being used with two or more colors, and is designed for the ornamentation of door panels, furniture, etc. DECORATING WOOD BY PRINTING .- Mr. Thos furniture, etc.

DETERMINATION OF POTASSA.—The double DETERMINATION OF POTASSA.—The double chloride of platinum and potassium can only be weighed, as such, upon the filter, a uniform desiccation being taken for granted. Such weighings on a counterpoised filter are, if possible, better avoided. The smaller the amount of the double salt of platinum the greater the chance of error. Dr. Mohr proposes, therefore, to heat the salt to fusion with thrice its proposed of creater of soda in a platinum cruciweight of oxalate of soda in a platinum cruci-ble. After lixiviating the residue with water the chlorine in this solution is determined by means of a decimal solution of silver.

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