

FRUIT AND FLOWERS

CHERRY CULTURE.

A Note on Desirable Varieties and How to Grow Them.

Now that cherry culture seems to be receiving more general attention a common and hard question is, "What are the best varieties?" Professor Waugh of Vermont remarks in his last horticultural report that usually it is impossible to give a direct answer. However, Professor Waugh gives a memorandum of his own personal opinion:

"Perhaps two kinds of sour cherries are enough for the ordinary farm. If they are, Morello and Montmorency may be recommended first. If a third variety were grown, Brusselet Braun is the best of those which we have seen. Next we would choose Wragg and Benaresian. Then follow Schatten Amarelle, Griotte du Nord and Junent Amarelle."

As to culture, Professor Waugh advises:
Soil.—The cherry tree requires a dry soil. It will grow on poor, rocky or thin soils and without much plant food, but it will not thrive on wet land. Of course it is not at its best on poor soils and, like other plants, will repay better treatment, but it should never be heavily fed.

Cultivation.—Standard cherry trees should be set 12 to 20 feet apart, depending on the varieties. Fifteen feet

200 pounds. No scientific rule can be laid down in this matter of fertilizers, as conditions are so variable, but the farmer should use his intelligence in applying the general principles to his conditions.

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MUSKMELONS.

When to Pick Them—Weather Conditions and Fruit Ripening.

There seems to be no general rule for the best time to pick muskmelons applicable to all varieties. To allow them to ripen or turn yellow upon the vines usually results in a loss of the fine flavor and desirable texture of the flesh. With most of the smaller, or Gem, type and many of the medium class, as soon as the melon begins to ripen it cracks about the stem more or less. As soon as this takes place and the fruit comes off easily, leaving the stem behind, the fruit should be gathered and put in a cool place or sent to market. This cracking about the stem is very noticeable with some varieties from their excreting a few drops of bright red or salmon colored juice.

In some of the larger varieties the stem does not separate from the fruit or else, when it does, it leaves too large a hole in the rind. In such cases it is best to cut the stem, leaving the portion attached to the fruit. Perhaps the most desirable method of telling when these larger melons are ripe is to watch carefully for the first signs of yellowing, which usually appear first in the middle portion of the fruit. As soon as these traces of yellow are seen the melons should be picked.

The conditions of the weather have much to do with the fruit ripening. On hot days fruit ripens very quickly, and it is often advisable to make two pickings—one early in the cool portion of the morning and again in the afternoon. An experienced person can usually judge by the general appearance and sense of smell of the fruit. Even with the small Gem melons, with a little experience, one can pick out the ripe melons without looking at the characteristic separations about the stem end. With the dark skinned varieties it is perhaps more difficult, but even here the general remarks already made apply equally well.—P. William Kane, New Hampshire.

Roots For Mutton.
 American mutton will not compete with English successfully unless we use roots. Pure water and salt in which is mixed one-fifth bulk of wood ashes should be constantly before the lambs. The large juicy mutton lamb free from blubber is in demand for export trade at long prices, and wool is booming.—M. I. Todd.

FRUIT AND FLOWERS

WRAPPING A PEACH.

bottom of the box, with strips to go around each fruit. The fruit is to be lifted entirely by the twist of paper so that it cannot be pinched or bruised with the hand. By untwisting the paper the fruit can be exposed without touching it—a most desirable thing with tender fruits that have been kept in cold storage. While difference of opinion exists as to the profitability of wrapping fruit, still the practice seems on the increase.

Cutting the Lawn Too Close.

Commenting upon the mistake which many people make in cutting their lawns too closely, an exchange says: Frequent clipping is all very well and promotes a close and even growth, but when you chop off nearly the entire leaf system every week of even such accommodating plants as the lawn grasses a steady lowering of vitality certainly ensues, and the death of many of the weaker individuals will be the final result. Sow plenty of white clover in the bare spots, as the roots of this neat little legume share their excess of nitrogen with the grasses, and set your lawn mower to cut at its highest limit. A much better turf will be maintained than if the surface is constantly skinned in the usual manner.

Handling Apples.

The time seems to be at hand when cold storage must come in general use for all late varieties, as the fruit comes out so much brighter. Apples keep better when barreled tight as soon as picked. And here in New Jersey we are in the habit of gathering too late for best results. Dr. Hoskins' rule that when the seeds color is the proper time to store may in the near future be adopted by all apple growers, says a New Jersey orchardist.

Horticultural Societies.

Great Britain is the best export market for the apple, and there is an increasing demand for the apple in the German empire. The successful introduction into California of the blastophaga during the past year by the department of agriculture greatly encourages the growth of success in producing the true Smyrna fig.

The first international fruit competition at the Paris exposition resulted in first prizes being awarded to the horticultural societies of Missouri, Illinois and New York.

The best estimates indicate that California produced last year 110,000,000 pounds of peaches. Of that crop 7,000,000 pounds are reported as still remaining on hand, and preliminary estimates point to a crop for the present year of about 125,000,000 pounds.

By crossing the hardy orange with the common sweet orange Professor H. J. Webber has produced many promising plants. It is hoped in this way to secure varieties that are of the quality and sufficiently hardy to resist the limit of practical orange growing in the West.

Food That Strawberries Need.

Strawberries draw heavily on the side of potash and nitrogen, the former constituting about two-fifths of the entire ash. Any fertilizers used on strawberry plants should be relatively rich in both potash and nitrogen. Chemist G. W. Shaw would suggest the following combination and amount per acre: Nitrate of soda, 200 pounds; muriate of potash 250 pounds dissolved bone,

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8 p. m.	Portland	Portland	Portland
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6 a. m.	Portland	Portland	Portland
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At the Kansas experiment station hogs were fed a ration of alfalfa hay and Kaffir corn meal. The hogs fed in this experiment were bought of farmers and averaged in weight 125 pounds each. They were placed in lots of ten each in large pens having for shelter some sheds open to the south. The alfalfa hay used was of the best quality, carefully cured. Black hulled white Kaffir corn was the grain used, the hogs being fed all that they would eat without waste. The hay was fed dry in forks in a large dirt trough. The pigs were given more than they would eat, and they picked out the leaves and finer stems, rejecting the coarser stems. One lot of hogs was fed Kaffir corn meal dry and alfalfa hay, one lot whole Kaffir corn dry and one lot Kaffir corn meal and 65 pounds of alfalfa hay, the meal wet. The experiment began on Nov. 24 and lasted nine weeks. By that time the alfalfa fed hogs became well fattened and were marketed. We estimated that it would require four or five weeks' additional feed, with ordinary winter weather, to get the hogs that were fed grain alone into good marketable condition.

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