



# LIBRARIES

UNIVERSITY OF WISCONSIN-MADISON

## **The Wisconsin horticulturist. Vol. IV, No. 6 August 1899**

Wisconsin State Horticultural Society  
[s.l.]: [s.n.], August 1899

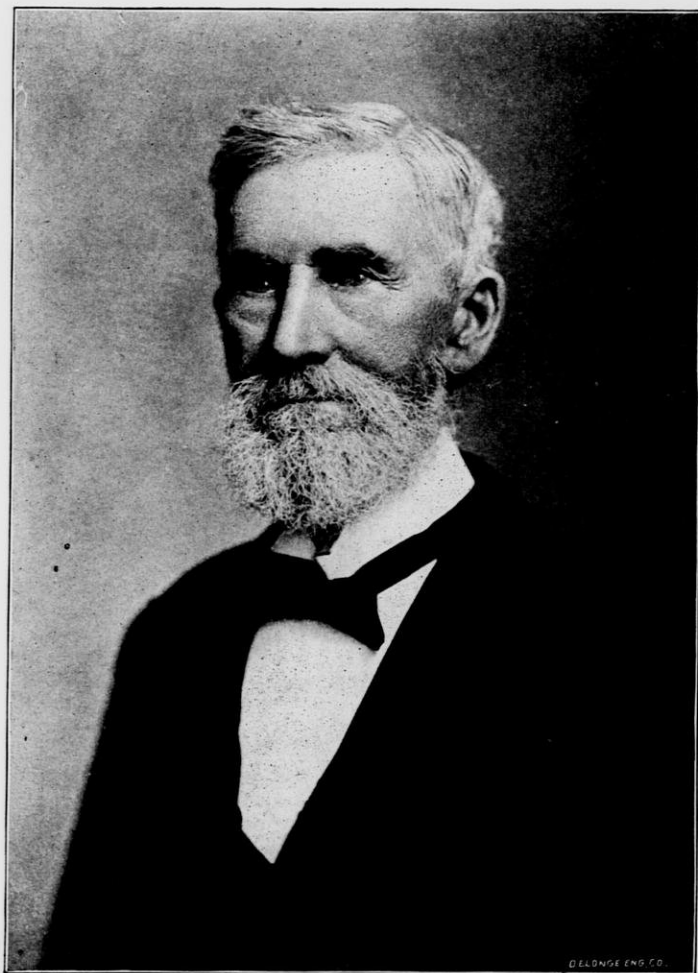
<https://digital.library.wisc.edu/1711.dl/LK2CZCWR3LLUK8T>

Based on date of publication, this material is presumed to be in the public domain.

For information on re-use, see  
<http://digital.library.wisc.edu/1711.dl/Copyright>

The libraries provide public access to a wide range of material, including online exhibits, digitized collections, archival finding aids, our catalog, online articles, and a growing range of materials in many media.

When possible, we provide rights information in catalog records, finding aids, and other metadata that accompanies collections or items. However, it is always the user's obligation to evaluate copyright and rights issues in light of their own use.



*of*  
Francis <sup>Mrs.</sup> Loudon

# The Wisconsin Horticulturist.

VOL. IV.

AUGUST.

NO. 6

---

## A CHAPTER FROM THE LIFE OF A HORTICULTURIST.

By the Originator of the Loudon Raspberry.

I was born in Strafford, Orange Co., Vermont, on Dec. 17, 1818. My father was an only son. His father was born near Edinburgh, Scotland, and was a graduate of Edinburgh University. When eighteen years old he came to this country. Just before the American Revolution, he enlisted in the American army and served as an officer during the whole period of the war.

My love for horticulture was shown at the early age of two years, when I planted the seeds of an apple. When about twelve years old, I was delighted to see a tree grown from said seed well loaded with apples of fairly good quality.

Most of the people settled at Strafford came from Connecticut and Massachusetts, and, as most settlers of a new country usually do, brought apple seeds, the result of which was that there were many orchards with now and then a passably good apple, but most were worthless except for cider.

In those days there were scarcely any books treating of the culture of fruits. The first one I read was "American Orchardist" by Wm. Kendrick which I procured from Boston through a teamster. From this book I learned that there were some very fine varieties of apples grown in and around Boston.

At that time there were no railways or express com-

panies, the mails carrying nothing but letters and newspapers. But I managed to get scions enough to top graft all of my father's apple trees. For requisites, I used a fine saw, a screw driver, shoe knife and shoemaker's wax. There was not a failure, every graft growing finely. I have since made over 800,000 grafts, with not such good success.

In the spring of 1841 I went to Troy, N. Y., where I lived five years, during which time I made many trips on the Hudson, the paradise for all kinds of fruits adapted to that latitude. Owing to the sight of such luscious fruits, I was induced to go West and start a nursery.

During the year of 1845 Wisconsin was having a great boom, emigration pouring in by the thousands. Having decided to fall in with the crowd, I located in Janesville.

When I had secured land I sowed one peck of apple seed and bought stocks for plums, pears and cherries. I had seen a plantation of 100 acres of Red Antwerp Raspberry at Newburgh on the Hudson. I ordered this with several other European varieties and some of Dr. Brinkle's originating, all of which proved worthless here.

There were but few varieties of strawberries. The Hovey seedling was having a big run in and around Boston, but was a failure everywhere else. This, with the Hudson, Crimson Cone, Virginia Scarlet, and Willie, a seedling of the Hudson, were all the varieties I could hear of. With these I began growing seedlings, having tolerable success, when Mr. Knox of Pittsburg found a berry that he named 700. With him it grew to mammoth size, the fruit selling in Boston at 50c per quart. It proved to be the Jucunda, a Belgian variety.

Then came Seth Boyden, a wealthy manufacturer, who had retired from business and had taken up the growing of seedlings as a pastime. His best were the Green Prolific, Boyden No. 30, and Agriculturist, all of which I procured, and from this time I began to make progress. I used the last named in my crosses and originated many splendid



seedlings, ten of which were larger and more prolific than any ever sent out.

I was frequently advised to place the best variety on the market, and when I finally decided to offer plants for sale, Mr. Durand of New Jersey began to offer varieties of his originating at \$3 per dozen, the lithographs representing the berry to be the size of a small pumpkin. This was frequently repeated by him, so I was frightened off the track.

When the Sharpless came out, I bought a dozen plants, which I used in all my crosses. It is the mother of the Jessie and the Governor Hoard, which, together with the Bubach No. 5, were originated in 1880. The Bubachs were placed on the market at \$5 per dozen in 1886, and the Jessie was put on the next season at \$2 per dozen. Charles A. Green, who introduced it for me, expected the sales of the first spring would be about 10,000 plants. Instead, they were 96,000 and would have been over 100,000 if we had not run out of plants. To my thinking, the Bubach No. 5 and the Jessie are real improvements, and they are now found in all the leading catalogues. All of Mr. Durand's seedlings dropped out of sight, never having been used for commercial purposes. The Jessie is grown in New Brunswick and Nova Scotia, and largely shipped to Boston where it is sold at fancy prices. Since it was placed on the market, hundreds of parties have gone to growing seedling strawberries, and many excellent varieties have been the result.

If I am entitled to credit for improving the strawberry, I have to thank Matthew Crawford, of Cuyahoga Falls, O., and John Little of Granton, Ontario, both of whom have made a specialty of originating new varieties of the strawberry and who have sent me many plants which I have used in my crosses. I am also indebted to Mr. C. A. Green for his unique method in placing my productions on the market. He beats the world as an introducer of novelties.

The "Loudon Red Raspberry" is now in the hands of at least 50,000 persons. It is no humbug, as all who have tried it will testify. While writing this, I have a letter from Judge Samuel Miller of Bluffton, Missouri, who says, "The Loudon Raspberry is the most valuable in the land."

I have two new red raspberries originated eight years ago, to take the place of the Turner for early. The berry is one third larger, of superior quality, very prolific, and quite hardy here, which cannot be said of the Turner. If my life is spared I may introduce them to the public. I have ten native plums which cannot be equaled for quality, having no acrid taste, and some being larger than the De Soto. They yield immensely every year and the curculio never stings them.

I also have eight seedling Morello cherries, eight varieties, each of which has endured the winter for ten years when the Early Richmond, 12 feet away, have killed to the ground. Each has its season, the earliest ripening ten days before the Early Richmond, and when it is gone, the next one takes up the succession and so on till all have fruited. The cherry is one fourth larger than the Montmorency.

I have 53 varieties of seedling grapes, mostly red and white, and all selected for their excellence. I am propagating 20 of the best numbers.

I also have 40 varieties of seedling potatoes of my originating; also three varieties of asparagus, stalks of each having been cut which were two inches in diameter.

FRANCIS WILLIAM LOUDON.

Janesville, Wis.

Sawdust is turned into transportable fuel in Germany by a very simple process. It is heated under high steam pressure until the resinous ingredients become sticky, when it is pressed into bricks. One man, with a two-horse power machine, can turn out 9000 bricks a day.

## MR. LOUDON'S SEEDLING GRAPES.

By John S. Harris of La Crescent, Minn.

Judge of Fruits at Wisconsin State Fair, 1898.

One of the most attractive and interesting exhibits of American seedling grapes ever made in this country was seen in the Horticultural Hall of the Wisconsin State Agricultural Society, at the annual fair held at Milwaukee in September, 1898. In the magnificent collection there were 53 distinct varieties, all originated on one farm and by one person, that were fully equal in size, appearance and quality to a like number of the best named varieties now in general cultivation in this country. They were all fully ripe and in finest condition, and some varieties gave evidence of wonderful productiveness, the canes carrying four large, full clusters each; in season they ranged from the earliest to as late as this fruit will mature in this climate, and some of them are so excellent in flavor and quality and hardiness of vine, that if they should be propagated and brought into general cultivation they would fill an important place in the fruit lists of our country, and probably would supersede some of the popular varieties now in cultivation. As it is a well established fact that varieties of fruit originating in certain localities are most generally best adapted to such and like localities, these should become of great value for Wisconsin and the region known as the Central Northwest.

The exhibition of this grand collection of seedling grapes was by the venerable F. W. Loudon, of Janesville, Wis., and they are all his own creations or of his own originating from the seeds of northern grown fruit.

What is most wonderful, is that one man in a long lifetime, should have succeeded in securing so many first class varieties, by which we may hope to succeed in growing grapes to perfection in the most northern portion of our

country, and it is to be hoped that they will soon be propagated and placed upon the market.

Mr. Loudon has proved himself a "public benefactor," for he has spent the best years of a long and useful life in developing the horticulture of the West by originating or creating and improving our fruits, and demonstrating their adaptation to growing in the more arid regions of our country, and he stands today the peer of the late Ephraim Bull, of Massachusetts, and G. W. Campbell, of Ohio, in the improvement of the grape and other fruits, and deserves a place in the front ranks with the great pomologists of the age. He was also the originator of the "Jessie" strawberry and has recently given the world the famous "Loudon" raspberry, the best and most valuable red raspberry known.

Mr. Loudon has a number of other varieties of fruits of his own originating, some of which show great promise of value. He has now passed his four-score years, but is still enthusiastically pursuing his chosen lifework, and it is to be hoped that many years may yet be allotted to him and that his work may be fully appreciated by all lovers of good fruit. Past rewards have been but little more than the happy consciousness of having accomplished great good to his fellowmen.



Smith and Jones were talking one day about their business interests. Smith was a hotel man and Jones was a manufacturers' agent. "I say," said Jones, "however do you use such an enormous quantity of pears and peaches?" "Well," replied Smith, "we eat what we can, and what we can't eat we can." "Indeed!" said the other; "we do about the same in our business." "How is that?" "We sell an order when we can sell it, and when we can't sell it we cancel it."—Exchange.



## THE PLANT WINDOW IN WINTER.

By Mrs. J. D. Treleven.

[Paper read at Summer Meeting.]

When bleak, chill days and frosty nights come, they remind us that summer is bidding us good bye and winter is approaching with quick steps to greet us and that we must begin to prepare for it. Anything that will lend an additional charm to the home has an inestimable value.

The plant window in any home is a sign of cheerfulness especially to those who have prepared it. It is the Hope window which looks toward Heaven. It gives a furnishing which can be brought to the house in no other way and when we consider how much flowers brighten our lives and cheer our homes, it seems hardly possible, that, remembering the dear things which have given us so much pleasure during the wealth of summer's bloom, we can gather around our firesides without some of the bright and gay to modify the bleakness of the winter days. It seems to me that plants in winter are more beautiful than in summer. After looking out on the bare, frozen ground, or the snows of winter and then looking at your plant window you can but be fully repaid for all your labor.

But preparation must precede enjoyment, much planning and work must be done before you can attain the happiness of having a plant window in full bloom. First we must plan our window and then adjust our plants to it, or perhaps adjust our plants to the window we now have. All this means a good deal, for our plants ought to be potted early enough to have them look presentable before placing them in the window. After this comes the daily care of watering and watching for insects, with patient waiting through the dreary and almost sunless months of November and December for blossoms, unless Chrysanthemums and other fall-flowering plants are a part of our collection.

A winter collection should contain many varieties, so that a continuous bloom may be enjoyed. The plants should be treated as welcome guests; try to decide without any undue preference which shall be most honored, which shall have the best corner in the conservatory. Perhaps the Calla, for with plenty of light it will grow more symmetrical and upright in stately beauty, and under right treatment its free offering of white blossoms makes it justly the queen of winter flowers.

If the conservatory opens from the sitting room with an arched entrance around which vines may be trained, there are so many well suited for this purpose that it is a mere matter of fancy which to select.

The German Ivy is most rapid in growth, and the variety *MACRO-GLOSSUS*, with dark, rich foliage resembling the English ivy, is beautiful, though not so quick in growing as *SCANDENS*, the light-leaved variety. The Cobea is a most satisfactory vine, it grows luxuriantly and will give a profusion of rich purple bells; Madeira vine and Smilax are among the easily cared for and rapid growing vines; Maurandia is always graceful and desirable. But the very prettiest vine on the list is *ASPARAGUS TENUISSIMUS*; the delicacy of its foliage, its bright cheerful green, and perfect freedom from insect pests, leave nothing to be desired; it is invaluable, with its dainty sprays, for bouquets and decorating purposes, as it keeps its beauty a long time when cut.

The Geraniums are the most reliable standbys and for the inexperienced perhaps the least disappointing, showing us something of cheer and beauty, however adverse the circumstances. If neglect causes them to drop their buds, there is yet the luxuriant foliage. Some of the variegated and tricolored sorts need no flowers, they are beautiful enough without. A good selection is Black Douglass, the well known Mrs. Pollock, the Happy Thought, Cloth of Gold, and Madam Salleroy; add to this the Ivy leaved gera-

nium, *L. ELEGANTE*, with some of the sweet scented sorts, and there is a window garden which would afford a great pleasure even if there was not a blossom.

Of the other Geraniums the old favorite, Asa Gray, is one of the finest bloomers; Master Christine is a single geranium of a bright pink which is sure to bloom; the Dazzler, a rich scarlet with a white eye, and White Clipper, a pure white, are good varieties.

Where there is limited room perhaps Fuchsias are the next choice after geraniums, and among these flowers *Speciosa* is the very best variety for winter blooming; Pearl of England may be ranked next, and Storm King is an excellent double variety.

Each flower grower has a special fancy and may have double petunias, heliotropes and lantanas; indeed heliotropes, the sweet flowers, are almost indispensable. But between the large plants there may always be found room for the dainty Chinese primroses and the Cyclamens.

Begonias always give satisfaction and some of the ornamental ones are seemingly more hardy than other varieties. Many of the Ferns do well with room culture, if given sufficient water and kept free from dust. The Sword fern is a very graceful plant and is good for decorating.

Bulbs should be added; for the window is never in its glory until Freesias, Hyacinths, Narcissus, Daffodils, Jonquils and other bulbs (and that not sparingly) are added, for each bloom is a joy and affords more delight than many more costly pleasures. There are Foliage plants deserving a place in every collection; these are especially useful in a jardiniere, giving a bit of color and enduring the dry atmosphere of the ordinary room perfectly.

For window brackets, the large flowering Oxalis is always desirable and a pot of *Forfugiums* gives a pretty effect. I would also have a few of the Tea roses and by giving them a bath nightly, you will have roses that will be a

joy to your heart. The Madame Soupert and Hermosa are good varieties for winter blooming.

With such provisions for our window it is a pleasure in winter to make frequent visits to our flowers when everything is cold and cheerless without, and if the sun shines it only serves to heighten their beauty, so in either case they give us joy. But while there is a great pleasure derived from the cultivation of flowers and the plant window, there is also much work and certain offices which need to be performed toward the winter garden and should be regarded as positive duties and conscientiously discharged, for unless they are, there is sickly growth of plants, and dearth of blossoms. One great cause of failure to secure bloom is injudicious watering, deluging at one time and withholding at another and paying no attention to the needs of the different varieties. The appetites and needs of plants are as varied as those of people and their temperaments differ, too; there are the sanguine, the sensitive, the phlegmatic, each requiring to be dealt with accordingly. While one plant will thrive notwithstanding the utmost neglect and subsist on almost nothing, another must have nourishing food and warm drink. It is a good plan to adapt the water to the temperature of the room, and be quite sure the drainage is good. Often a plant will droop and look sickly when if the matter is looked into it will be found that water stands in the bottom of the jar. The Calla, as is well known, requires plenty of quite warm water. Fuchsias are thirsty plants, especially when in bloom, and moisture is necessary to the Chinese primrose. The majority of plants require a weekly bath, and nothing so invigorates them as a shower bath of tepid water. Those which cannot be removed readily may have their leaves sponged. Once in sympathy with the needs of the various plants and understanding their whims, the care of the plant window is a sinecure and a never ending delight.

Flowers also develop conversational powers and en-



large one's vocabulary of words. With a flower in hand the holder thereof has the power of asking for or conferring knowledge. And I think no one will deny that flowers do exercise a softening influence over our nature, and cause us to take more comfort and rest at home if we are surrounded by them. Somehow I imagine they have a great influence for good, especially as regards children. It is my opinion that if every child, boy as well as girl, was brought up in a home surrounded by living plants and flowers, taught some of the mystery concerning them and given an opportunity to care for and administer to their few wants, we should have a great deal less crime and more of happy homes. More and more, as we advance in the scale of refined living, do flowers become our inseparable companions. We want them in our homes, in our churches, upon our lecture platforms, everywhere that life is at its best there flowers should also be. How much they add to the grace and beauty of life! No evil influence goes with flowers. Evil is not of them nor in them, and naught but pure influences emanate from their presence; they are the fairy touches to existence, the last degree in the adornment and the graces of life; and how their lovely faces shine to point the way to God.

Omro, Wis.

#### FLORAL NOTES.

In making bouquets, be careful not to crowd too many flowers in one vase. They will last longer, to say nothing about their improved appearance, if they are arranged loosely. Never use ice water; let it be lukewarm, and soft if possible. Sprinkling flowers in vases at night will help them to keep fresh, and better still is to lay them out in the dew over night, taking in before sun has wilted them.

---

Calla Little Gem is quite taking the place of the large

flowered variety in many gardens, because it is so free of bloom and its flowers, when well grown, are large enough for ordinary decorative purposes. To make this calla flower freely, when potting it take away all the small growths and pot only the strong center bulb.

---

There is a double Lily of the Valley. Not merely is each flower double, but a cluster of several flowers grows where only one grows in the single variety. This makes a heavy spike, lacking the airy gracefulness which is one charm of the single lily of the valley.

---

Hardy herbaceous plants should be cultivated—that is, hoed, watered, mulched and trained—just as much as any of the more tender plants. This advice may seem unnecessary to many, yet some flower growers never so much as hoe these plants after they are once set out. To be sure, they do care for themselves, in a great measure, but, at the same time, are very grateful for any care that may be given them.



#### ORCHARD CONDITIONS IN THE SPRING OF 1899.

By Henry Floyd of Eureka.

[Paper read at the Summer Meeting.]

The winter of 1898-99, in its extreme severity and long continuance, dealt the hardest blow to the fruit growers of this State that they have ever received.

Varieties we have regarded as ironclads, for a long series of years, have gone down in the crash and hence must in the future be relegated to the list of tender or half hardy varieties and will not be safe to indulge in except by double working on hardy stocks, giving us less and riper wood to withstand our severe winters.

I recollect distinctly the comfort we horticulturists received from Mr. Underwood's paper at our last winter meeting, stating distinctly that COLD DID NOT KILL. He claimed that killing was due to a lack of MOISTURE in the soil; he would have done well had he added HEAT. I claim that cold does kill and kills by a repetition of cold, hard, thirty-to-fifty-degrees-below blows, and the more such blows we get the more killing is done. I claim also that the absence of moisture in the soil facilitates the killing.

We felt sure last fall that we had a good supply of water in the soil as winter set in, and also a good covering of ice and snow all winter, in this quarter of our State, yet we never had as much killing. Hence I conclude that our great loss in trees was not due to a lack of moisture, but to cold, pure and simple, from 20 degrees below to 46 below, extending over a longer period of time and giving our trees more destructive blows than any previous winter that I have ever known.

In my first examination of fruit plants in the spring I was surprised to find so little apparent injury. I found inside bark and wood as bright and green as I could wish to have it. But after later developments of the effects of the severe winter we had to look for injury in other places than in last season's growth, hence we examined trunks of trees expecting to find the bark burst, but did not find a single case so far as search was made. We next examined roots; found large roots apparently good and green, but the feeders all dead. Hence we conclude that the root must be the seat of the effects of our severe winter on our ironclads that are stepping down and out, as such, this spring.

Who will explain to us the philosophy of this killing, when in the same orchard, Blue Pearmain, McMahan's White, Fameuse, Lubsk's Queen, Perry Russet, Yellow Transparent, Whitney, Scott's Winter, Newell's Winter and others are in perfect health and vigor, while North-

western Greening, Golden Russet and others are either dead or so sick as to be regarded as past all hope of recovery?

The only variety of apple planted fifty years ago and now doing business, that I know of, is the Blue Pearmain. I know of seven such trees. This variety produces only in alternate years and is not a long keeper, it lasts only through January.

The Brewer Seedling, an apple we had thought highly of, the original tree is hurt on the north side. It has had no care, never having been pruned, but has been a good producer; a young tree grown from it shows vigor and some fruit set this year. This seedling is supposed to be from the Duchess of Oldenberg. I regard this seedling superior to Pewaukee in quality of fruit, a smaller apple, a better keeper, and not liable to drop as badly.

The Sweet Fameuse tree appears as vigorous this spring as usual, or even more so; the abundance of rainfall that we have had is suited to its dry location.

The outlook now for apples, in this State and some others, for this season, in my judgment, will approach more nearly to an apple famine than any year I can think of. Insects are making the harvest now.



#### EFFECT OF LAST WINTER IN JANESVILLE.

[Letter read at Summer Meeting.]

Dear friend Philips:

Your letter is before me, asking me to write about the condition of my orchards and others in this vicinity.

I am sorry I cannot be with you in your meeting this week. I know I should enjoy it very much. But the work has been very pressing this season. Clover all killed and there is much extra work on the farm. Besides which I am secretary of a large Insurance Company. Storms have been frequent, hence frequent losses to adjust.



I will try to give you a short account of things in the horticultural line in this vicinity.

Yesterday I looked over my orchards. I have three,—one set thirty years ago, 1869, one set twenty-nine years ago and one set twenty-eight years. In this last one was 100 Ben Davis trees; I re-set this in 1892. I have one orchard of eight acres, 500 trees, on a very exposed situation, no shelter, soil clay loam underlaid with limestone from two feet on crest of rise, to ten or twelve feet, perhaps more, below. This orchard was set in 1894. The condition of this orchard as I find it today is about ruined. We cropped it to corn last year, cut the corn and the land was bare except the corn stubs. About one-quarter of the trees are healthy, on many kinds there is some fruit, about half the trees leaved out and blossomed and part are dead or dying. In this orchard I did not set many of the old standbys, such as went through the severe winter of 1884-85.

As to your next question, which wintered best and which poorest; in this young orchard there are six varieties which are better than others, Yellow Transparent, Duchess, Wealthy, McMahan, Patten's Greening and Longfield. All have more or less fruit at the present time. You must not think these kinds are all right, there are many dead trees of these varieties and some other varieties have good trees left. Switzer and Wolf River do not appear to be hurt very much, but not having so many of those as the others I cannot tell how they compare without counting all and giving per cent.

Of my other orchards I will tell you in as few words as I can. The old trees, such as Golden Russet, St. Lawrence, Hass, Duchess, Willow Twig, Red Astrakhan, Fameuse, Tetofsky, Perry Russet, Malinda, Wealthy and Wolf River were set about ten years later than first named and have not suffered much. But a large number of other trees, (for I have been replanting, when one died I replaced it, perhaps

not with the same variety,) have died or are dying. Yet my orchards have not suffered as much as those of my neighbors near me.

I shall not have very many apples this year. My trees bore heavily last year so I did not look for a large crop this year. I will say that Windsor has stood it better than Northwestern Greening.

But the variety is not the trouble this year, because I have Ben Davis fruiting, also Minkler. I have a theory in regard to this destruction of our hardy trees. Now I have Hibernial that is hurt worse than Longfield and worse than many other kinds. I have Jonathan, not one dead; Rome Beauty, none dead; Avista, all have some fruit; Milwaukee, some dead and some fruiting; Bailey Sweet is growing no fruit; my Spitzenbergs are not fruiting much, but the trees, I think, are all right. But the theory;—I have dug up some of the trees that are damaged, not large trees, and find those that are dead are root-killed, those partly alive have a root with live rootlets growing, and this root is the one nearest the surface of the ground, showing to my mind that those trees grafted on seedling roots that were tender have succumbed to the cold, dry winter, FROZEN TO DEATH. The one root alive probably grew from the cion of a hardy variety, showing that the roots must be hardy as well as the tree you wish to grow. The whole roots, preached to us by some Southwestern folks, NOT WANTED.

I have one more thing to say: It is that trees top-worked on crab stock have suffered less than those grafted on some of the Russians. I have been top-working on Virginia and Shield's crabs and on a number of early varieties of Russians. Not all the crab stock has wintered; some has root-killed, but not so many as the apple stock.

I think we, in this part of the State, are fortunate in having any fruit trees left when hickory, black walnut and other forest trees are dead. I have more black walnut trees

killed than apple trees, in proportion to the number of trees planted.

My orchards, except the one mentioned first in this letter, are protected and I certainly believe that has saved many trees. I think I shall have to take back what I said on page 34, April number of the Wisconsin Horticulturist. In answer to the question "Do you consider a windbreak around an orchard a necessity?" I answered "No." But the way things look now I could not give the same answer.

I must say a few words about other fruit trees. Pear trees do not appear to be hurt much, only one out of perhaps twenty, dead. They look well and are fruiting. Plums are looking well, except a few. De Soto, Rolling Stone, Wyant, Rockford and Hawkeye are fruiting. Others are looking well, except Totage, Glass, Commune and Lombard, which are dead. Of cherries, Ostheme, Montmorency and two others whose names I have lost, are dead, so I have only Richmond, English Morello, Kentish and Dyehouse alive.

Grapes nearly all dead, five or six vines fruiting. My neighbor's vines are all dead. Black raspberries are a full crop, Loudon a full crop; currants and gooseberries are full. One good thing,—we have lost the Colorado Potato Beetle.

Now, Brother Philips, this is over long, but you will see I have not answered your questions. I cannot tell what kinds to plant, and what to discard. It is a very unsatisfactory state of things.

HENRY TARRANT.

Janesville, Wis.

In Switzerland a milkmaid gets better wages if gifted with a good voice, because it has been discovered that a cow will yield one-fifth more milk if soothed during milking by melody.

## A LETTER FROM YE EDITOR.

To the readers of the Horticulturist:

At four o'clock on a pleasant, moonlight morning ye editor and her daughter boarded an east-bound train at Baraboo in south-central Wisconsin; on the evening of the following day they ate supper at Cohasset-by-the-sea, twenty miles south of Boston. We thought that was "rapid transit," but we out-distanced it in speed a few days later when we whizzed around the Nantasket peninsula on an electric car at the rate of about a mile a minute.

Cohasset is a "stern and rock-bound coast," a fishing town a century ago, but that industry is no longer carried on except by a few who fish on a small scale to supply the tables of their townspeople.

Speaking of fish, one cannot know how delicate and delectable a morsel it is until one has eaten it fresh from the sea, cooked by a native born to the art. We intend to "improve our minds" by eating all the fish we can!

Cohasset consists chiefly of rocky ledges covered with a thick growth of trees and shrubs. The land has been largely bought up by wealthy Bostonians who have built elegant homes here, so that many a rocky cliff is crowned by a castle and the streets of the quaint old town are gay with costly equipages driven by very erect coachmen in livery.

The home in which we are visiting is appropriately named "Greyledge," for the estate comprises about fifteen acres of granite ledges that, with the glens between them, are indescribably picturesque. There is a lawn about the house and a small orchard and garden, but with that exception the grounds are left in native wildness. We enumerated this morning the trees and shrubs which grow wild upon the place. Here is the list of trees: Red cedar, black oak, white swamp oak, scarlet oak, scrub oak, swamp ma-



ple, white ash and another ash, white birch, sour gum, beech, white pine, yellow pine, hop-hornbeam, holly, choke cherry, wild red cherry, wild black cherry, hickory and elm. Among the shrubs and vines are: Clethra, or sweet pepper bush, hardhack, four kinds blueberry, two kinds of wild blackberry, chokeberry, bay berry, black alder, bunchberry, flowering dogwood, sweet viburnum, sumach, elderberry, barberry, gooseberry, shadbush, heath andromeda, witch hazel, mountain ash, swamp honeysuckle, several kinds of wild rose, sweet fern, dewberry, wild grape, bit-tersweet, woodbine, poison ivy and a kind of smilax called here "greenbrier;" this beautiful quick-growing vine is really a "strangle vine," as it smothers the life out of the trees and bushes about which it entwines itself. It and the poison ivy grow together forming a "trust" very difficult to combat.

This is a very dangerous coast in time of storm. In the old burying ground are graves of unknown dead which the sea has given up. About thirty years ago an immigrant ship was dashed to pieces on the rocks and ninety-nine were drowned. Many of the dead were washed by the waves onto the Cohasset shore. A large excavation like a cellar was dug in the village graveyard, funeral services were held and the bodies buried there. You who read the St. Nicholas magazine have seen the picture of "Minot's Light." The building of this lighthouse on Minot's ledge, three miles off the coast of Cohasset, has doubtless prevented many such tragedies.



It is funny that the regulation of the weather was not given to human hands. There is hardly a man or a woman in the land but can tell you off-hand just what kind of weather we are needing and just how much of it.

## WHAT APPLES TO PLANT.

A. J. Philips, Secretary of Wisconsin Horticultural Society.

[For the Horticulturist.]

There was a time within the memory of man that to write an article in western Wisconsin and send it to New England to be revised and arranged and then returned to Wisconsin to be printed and distributed would take months, but now it seems a short task. Just what to say for the season of 1899 I know not, but, as Bro. Hoxie says, "Speak up, boys, and tell the truth," I'll try and tell some things that to me seem to be true. After the uncommon heavy bearing of 1898 followed by the cold of February 1899 and the killing and exhaustion that has followed, were I to start in the business of orcharding on my land again and could have but one variety to plant for pleasure and profit, my choice, after looking over my orchard for several days, would be WEALTHY. And if I could have one crab for company it would be Whitney No. 20, and I would plant some trees of each every year.

On account of blight I would discard McMahan, Canada Peach, Scott's Winter, Avista, Eureka, Transparent, Hibernial, Longfield, Jonathan and Newell, because after cultivating and caring for a tree from one to ten years then see it half covered with blighted limbs and leaves makes me feel sick.

On account of hardiness and freedom from blight, were I allowed to plant a few more, they would be N. W. Greening, Utter's Red, Wolf River, Malinda, and Tetofski, with Martha, Sweet Russet and Lyman's Prolific crabs. An additional list would take in Duchess, Patten's Greening and a few others; while to experiment with, hoping to find something of value for future generations, I would try, top-worked and some on their own roots, Windsor, Roxane, Mier, Lillie, Bay, Zettel's Choice, Milwaukee, Granite Sweet, Gano, Ben Davis, Ripon, Babcock, American Cod-

lin, Ratsburg, Missouri Pippin, Sweet Fameuse, Lindfield, Dudley's and Dominion Winter, expecting that the Roxane when fully ripe, would be the handsomest apple in the lot.

I did expect to show a fine lot of apples at the coming fall fairs, but blight, exhaustion, the ravages of insects, rain and other causes make it doubtful, as only Patten's Greening and Hibernial are up to their usual size at this date, July 28. But, as friend Stickney says, "We have fruit;" had an abundance of fine Loudon raspberries, Tefotski apple pie and sauce for dinner, and we mean to have fruit to eat, more or less, while we live, with all our set backs.

A very nice new apple, I call it a Wealthy Sprout as I found it in a Wealthy row, I am watching with some anxiety. It bore five beautiful apples last year, keeps longer than Wealthy, but I have never tasted it, as the crop last year I took to the La Crosse Fair, and while I was absent with the Russian Committee and my boy was watching a horse race, some villain, or perhaps some good man, took them as his own. It has five on again this year and I am watching them but if five is to be the annual crop it will soon be discarded, so please wait, as I am doing.

Prof. Goff strikes the keynote when he says we must have more uniform, hardy roots; some are hardy enough, some are not, and no matter what the top is, if the root is not hardy and strong the tree must go when it becomes very cold.

Well I have gone into new business for me. Two days ago I had a man arrested for killing a faithful horse in the highway with a club, because it could not pull the load any farther. He had on enough for two loads. We have a hearing next week. I disliked to appear as a complainant in court but the sight of the poor faithful brute lying dead aroused my sympathies and I said, "He shall be arrested if it should be the last act of my life." I love my horses, cows and trees.

## AN IMPORTANT DISCOVERY.

The Fruit World of Los Angeles, California, says the State Board of Horticulture of California has made a most important discovery which will be worth millions of dollars to the fruit growers of that state. It says:

"For many months past Secretary Lelong has been endeavoring to grow cuttings from different species of trees by grafting them on a foster mother root. Success has crowned his efforts and he now first gives the result of his work to the horticultural world. His discovery means in a nutshell that you can take the limb of any kind of a tree, put a foster mother root to it, and in a very short time the limb will take root and become a tree.

"Limbs two feet long were taken from Washington navel orange trees and united with foster mother roots and placed in a sandy soil, and in eight months they had attained a growth equal to two or three years by the ordinary methods. The same results were obtained with the olive, apple, peach and pear, together with other varieties of trees. As a result of this discovery, Secretary Lelong says that our horticulturists will not have to wait five years for orange trees to bear as they can probably be advanced to the bearing stage in one year from the first operation. With olives the bearing time can be reduced from four years to one year and the same is true of apples, peaches and pears. This will make an enormous difference financially to fruit growers.

"The same line of experiments has been carried along with reference to fruit to ornamental trees, particularly with the conifers. He has on hand specimens of the Norfolk Island pine and the Auracaria Bidwell pines, which were subjected to this process eight months ago and are now two feet high, or equivalent to five years' ordinary growth, and when it is noted that trees of that size are worth \$2.50 apiece the value of the discovery is apparent to all tree growers."



## CULTIVATE THOROUGHLY.

No one should be deceived into thinking his crops do not need cultivating because they are free from weeds. There are times when the presence of a few weeds do not hurt the crop very much if it is well cultivated, but an uncultivated field, no matter how free from weeds, will not produce a large crop.

In cultivating corn, the work should be done often and with care for the root system of the plants. The old theory that it is good for corn to cut off the roots has been exploded; and it has been proven that deep cultivation that interferes with the root growth reduces the crop. If cultivation is kept up, the roots will grow deeper and allow deeper cultivation than could be given if the time between the working out is lengthened.

The first cultivation is done, and in many places in the corn-belt, the second. The weather for two or three weeks has been dry, and the top soil is becoming almost as dry as powder. Now is the time to cultivate, so as to make the top inch as fine as dust and thus prevent the evaporation of soil moisture.

No matter how dry the soil may appear, it is always drawing water from below to the top, and there it escapes into the air, doing the crop no good. If the topmost inch is reduced to dust, the power to draw water from below is destroyed in a great measure, and the water that comes from below is held by the soil and goes to the crop. This dust mulch soon settles so it allows evaporation to begin again, and the soil must be stirred every few days in order to keep it in proper condition. Frequently a light cultivation is better for the crop than a shower, although the soil may appear to be perfectly dry and the cultivator to turn up nothing but dust. Kill the weeds first, and then cultivate the crop.—Farmer's Voice.

**THIS AND THAT.**

The Missouri State Horticultural Society at their last meeting adopted the box instead of the barrel for packing apples. Indeed, it is a wonder that the fruit growers of that great fruit land waited so long to take up the box as a fruit package.

Secretary Goodman of the Missouri Horticultural Society is of the opinion that the great loss from root killing among apple trees is due to the inferior seed used in growing of roots. Much of this seed comes from France and Japan, because it is cheap, and seeds from half-decayed and half-matured fruit are planted in many cases. Secretary Goodman thinks this is all wrong, and if we would have perfect, hardy trees we must plant better seeds.

When transplanting, the soil should be well firmed about the roots of the plants; it is as essential as firming the soil over the seeds. It should be so firmly and closely packed that the plants cannot be pulled up without considerable effort. If the soil is wet and inclined to pack, it should only receive moderate pressure until somewhat dried out; but the drier the soil, the greater the necessity for packing it firmly about the roots.—Montana Fruit-Grower.

**SALT KILLS CANADA THISTLES.**

Two years ago I had a patch of Canada thistles about 100 ft. long and half that wide. From the time they made their appearance in May until none would come forth, a period of about seven weeks, I applied salt once a week to each and every sprout that made its appearance. I scooped up the plant and about two inches of ground with a shovel. I placed a handful of salt in the hollow and then put the ground back, after grasping the thistle at its top, pulling it out of the ground on the shovel and putting it into a bas-

ket. As many as 175 thistles were thus treated in one week, while the season was at its hight. During the decline less than 100 a week came forth. Last year they were attended to in like manner. The highest number I got in one week was about 12. I write this on June 23, and though I searched carefully I was not sorry that I failed to find one. The tops we gathered were destroyed.—O. J. Farmer.



#### YE EDITOR ATTENDS AN EXHIBITION OF THE MASSACHUSETTS HORTICULTURAL SOCIETY.

Saturday, Aug. 5, we went to Boston by steamboat, passing many objects of interest in the Bay and the Harbor—Boston Light, Fort Warren, Fort Independence, one or two great ocean steamers, and multitudinous small craft. From the wharf a trolley car soon took us to Tremont Street, whence, with note-book in hand, we found our way to Horticultural Hall. Here, every Saturday afternoon during the season, the Massachusetts Horticultural Society gives a prize exhibition free to the public.

The prizes for flowers last Saturday were for annuals, and brought out a large and brilliant display, for instance, one man alone showed one hundred and sixty vases of pansies, another more than fifty varieties of named phloxes. There were several exhibits of phloxes, both annual and perennial, making a most interesting study with their vivid and varied colors and markings.

The dahlias, of every hue and size, would have captivated our Wisconsin Mr. Read and the magnificent gladioli would have gladdened Mr. B. R. Bones' soul. The florists hovered around a group of Lemoine's hybrid gladioli, among them one of a DEEP PURPLE color, named "Joseph Herlot," and a mottled red of immense size, the largest of all, named A. R. Smith. There is not space to describe the nasturtiums, poppies, salpiglossis, asters, balsams, pe-

tunias and almost every annual known, even to "bachelor buttons." Among the prettiest were convolvulus minor, with its white throat and rich purple margin and the vincas with their dark, laurel-like leaves and white blossoms with pink eye. There were also some rare greenhouse flowers. Oakes Ames sent a collection of sixteen different species of orchids; H. H. Hunnewell exhibited rhododendrons, ixoras and twelve orchids.

But the crowning glory of the show, the novelty to which was awarded the silver medal, was a new flower, *WATSONIA ADERNEI*. It looks like a white lily, but is really an iris.

Of the wild flower show we will write at another time.

The display of vegetables was meager, chiefly sweet corn and egg plant, with a few tomatoes, onions and cucumbers, also muskmelons. "Potter's Excelsior" sweet corn took first prize, "Kendall's Giant" the second.

In the fruit department, the Western sand cherry (*prunus Besseyi*) was exhibited by the gardener at the Arnold Arboretum. It is thought this may be so improved as to be a valuable addition to our fruits. The "Dorchester" blackberry, a new kind, took all the three prizes; in fact there was no other variety exhibited. Apples, pears, peaches and plums were arranged on platters, a dozen specimens on a platter. There were seven entries of William's Favorite apple, the largest and finest I ever saw. There were also Duchess, Red Astrachan and Sweet Bough. I noticed one plate of Red Astrachan from L. H. Tuttle of Acton and wondered if to be an expert apple grower was a Tuttle characteristic the world over. Clapp's Favorite was the prize pear, though the "Gifford" also was exhibited.

Dr. Charles Fessenden Nichols of Salem sent a dish of strawberry-raspberry fruit and vine. At the close of the exhibition the writer was permitted to eat one of the berries—and didn't want another; sour and worthless.

There was at one end of the hall an exhibit by the My-



cological Club—mushrooms, toadstools and the like, of all sizes, as small as dimes and as big as sunflowers.

One odd and showy plant in the Hunnewell collection I omitted to mention, *Bougainvillea glabra*, great spikes of rosy-lilac bells, which look like flowers, yet are not flowers.

A memorandum for the benefit of our society,—all the flowers were in glass vases, short or tall, according to the requirements of each variety.

I overheard such expressions as: "That fellow wanted to throw us out," "O, he isn't in it," "I'd like to get first prize once," "Oh, there's great growling here, always"—showing that horticultural human nature is the same East and West.

MARY C. C. JOHNSON.

#### FOR THE HOUSEHOLD.

##### BLUEBERRY CAKE.

One cup sugar, two tablespoons of butter, two cups flour, two teaspoonfuls of cream of Tartar, one teaspoonful of soda, a tiny pinch of salt, one egg, one cup of milk, two cups of blueberries or whortleberries.

Cream the sugar and butter, sift the cream of Tartar and soda with the flour and put the ingredients together as for ordinary cake. After the batter is well beaten stir in the blueberries carefully so as not to break their skins. Bake in thin sheets. The above rule will make two sheets in common biscuit tins. To be eaten hot with butter. Delicious.

##### COTTAGE CHEESE.

To be at its best this should be made of milk that has soured quickly and the milk should not be allowed to stand after it is sour. The cheese should be made as soon as possible after the milk becomes solid. The milk should be

heated very slowly. A good plan is to place it on the back of the stove where there is but little heat, in a large-bottomed, new, tin pan, and stir it often, in order that it may heat evenly all through, and to prevent any part from scalding, thereby hardening it, which not only renders it indigestible, but causes it to lose the finest flavor. When sufficiently heated it will be soft and cream tinted and will readily separate from the whey. It should then have the whey drained off through a cheese-cloth strainer. Salt slightly, and when cold stir into it two or three spoonfuls of thick, sweet cream, but take care not to put in enough to make it "sloppy." If you have not cream stir in a spoonful of melted butter while the cheese is warm.

#### TO MAKE BEESWAX.

To render combs into wax, break them into small pieces and put them into a cheese-cloth bag; then put the bag of combs into a boiler half filled with cold water. After boiling a half hour, remove from the stove, and sink the bag to the bottom with a weight; cover and let cool off slowly, then you will have all the wax on the top of the water, and the refuse in the bag.—Rural New-Yorker.

#### CORN FRITTERS.

Beat two eggs without separating, add one cupful of milk, one pint of pulped green corn, two-thirds of a teaspoonful of salt, one-third of a teaspoonful of pepper and just sufficient sifted flour to make a thick batter—the amount varying according to the milkiness of the corn. Beat for a moment, add one teaspoonful of melted butter and one teaspoonful of baking powder and drop by spoonfuls into hot fat. Turn as they brown and serve very hot. To "pulp" the corn, run a thin sharp knife down through the middle of the kernels, then with the back of the knife press out the pulp, leaving the hulls upon the cob.

### BARREL OR BOX?

From a Missouri paper: Many Missouri apple growers will use the bushel box instead of the barrel for packing this year's apples. The Pacific coast states use only boxes.

From a Colorado paper: If the apples are well crated the box has an attractive appearance, yet the barrel is by all means the proper package for apples. The box takes well with the local retail trade but the larger markets further east want the barrel. The cost of loading and reloading a car of apples in barrels must necessarily be less than loading and reloading the boxes.

Most eastern barrels are of the 11-peck variety, instead of being the standard twelve pecks.

The apple boxes which are commonly used in California for packing the Bellflower, are about twenty-one inches long and ten and one-half inches deep inside measure and contain a little more than 2,200 cubic inches, but the box which was brought on last year for packing Colorado apples contained a trifle more than 2,400. There are 2,250 cubic inches in a bushel, and we have been giving more than one-third of the standard barrel.

### WHO INVENTED THE LATH TREE PROTECTOR?

Lake Mills, Wis., Aug. 5, 1899.

Ed. Horticulturist:—Who FIRST used the lath tree protector? In a recent letter from L. L. Fairchild of Rolling Prairie, Wis.; he claims to have been the first to make it. He writes: "So far as I know it is a device of my own, described and illustrated in the Rural New-Yorker in the war times of the sixties. I had them in use some time before the description and cut was published in the R. N.-Y."

When we were at Eureka, Dr. Loope claimed he invented and first used it. While C. Hewett sold the privilege to use it many years ago; and we all know A. J. Philips has used it ever since he was a boy. So who shall have the honor and the credit?

GEO. J. KELLOGG.

## EDITORIAL NOTES.

While riding through Western New York we were impressed by the large number of apple trees and the small number of apples. They estimate less than one-third of a crop.

Every orchard we have seen thus far along the route through northern Indiana, New York and Massachusetts, is in sod, new-mown for the most part.

The drouth along the New England sea-coast is appalling. An old inhabitant told us that he had never known so dry a season. Nothing but a few showers since March 28, and not a drop of rain for the past six weeks.

The grass in the pastures has dried up, so that cattle have to be fed from the winter supply. There was a short crop of hay and the outlook is alarming. The price of milk in Cohasset has advanced to eight cents per quart, cream thirty cents per pint, and butter—we shall find out how high butter is when our present tub is eaten up!

What I should like to exhibit at our next winter's meeting is a **STONE-WALL**,—not the old stone walls of our ancestors, but the modern, trim, artistic affair; for the landscape gardeners hereabouts have learned to make the stone wall a thing of beauty. They make them of the irregular stones gathered from field and highway, but they are built by a skilled mason, are evened off smoothly along the top and have quaint little stone towers at each end and at intervals along the wall. Over a beautiful wall we saw yesterday, were trained trumpet-honeysuckles with their gorgeous flowers.

“The farm girl is fully as important in the business of the universe as the farm boy who is so much talked about, and we don't know any philosopher who is trying to find a method of keeping the girls on the farm.”—Exchange.

One of the Red Letter Days of our vacation included a



carriage drive of several hours through the Arnold Arboretum and a part of the famous "Boston Park System." The Arboretum we have already briefly described in a past number of the Horticulturist. On the subject of the Park System we are an enthusiast. Upwards of 1300 acres of varied and beautiful scenery in the suburban parts of Boston have been bought up and are being cared for and beautified for the use of the people, rich and poor alike. Here are ideal drives for the costliest equipages and here, by the outlay of a five cent car-fare, the common people can enjoy a day in the woods and fields—for the System includes much native wood land. In the part known as Country Park the children are allowed free range; there are conveniences for picnic parties and a shelter provided in case of rain. In this Park there was no sign "keep off the grass."

To tell the truth there was no grass off which to keep. The drouth has caused the August fields to look as brown as those of November. Some of the young trees in the Arboretum are dying of thirst.

We saw a flock of sheep pasturing in Country Park—living lawn-mowers.

We regret exceedingly our failure to publish Prof. Goff's paper read at Eureka, but it was sent for by the printers who are at work on our Annual Report, before we had begun the printing of this August number.

Geo. Warren & Sons of Fox Lake, Wis., have sold a pair of carriage horses to President McKinley. They are chestnut color, with white faces and feet, and are five years old—a stylish but well-broken team.

Pleasure comes through toil, and not by self-indulgence and indolence. When one gets to love work his life is a happy one.—Ruskin.

## A FRUIT REPORT.

Sturgeon Bay, Wis., Aug. 8.

Yield of strawberries one half that of 1898. Shipped 15 carloads; probably 10 carloads more went by boat. Prices averaged 80 cts. per 16-qt. case, perhaps, as against 50 cts. last year.

Apple crop small. No commercial orchards here. Acreage planted in small fruits this year less than in '98. Strawberry and raspberry planting will be larger next year. Raspberry crop good on the few bushes grown; prices \$1.00 to \$1.20 per 24-pint cases. Marlboro is the favorite. Loudon does not show any point of superiority over others here. In fact it is inferior to others so far. No cherries or plums this year. Weather very fine all the season; plenty of rain; rather too much for haying.

Cordially,

A. L. HATCH.

## THE AMERICAN POMOLOGICAL SOCIETY.

Twenty-sixth Biennial Session of this Society will be held at Horticultural Hall, Broad St. below Locust, Philadelphia, Pa., September 7-8, 1899.

If you are interested in Fruit Culture you are invited to join the Society and attend this meeting. Membership fee, \$2.00.

It occurs the same week as the G. A. R. Encampment, hence reduced railroad rates will be available.

For further particulars and program write to the Secretary, Wm. A. Taylor, 55 Q St. N. E., Washington, D. C.

