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The Wisconsin horticulturist...issued monthly, under the management of the Wisconsin State Horticultural Society, for the purpose of disseminating horticultural information. Vol. II, No. 8 October 189...

Wisconsin State Horticultural Society

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VOL. II.

OCTOBER, 1897.

NO. 8.

The Wisconsin Horticulturist...

Issued Monthly,

Under the Management of the

Wisconsin

State Horticultural Society,

for the purpose of

Disseminating Horticultural
Information.

✻ Subscription Price Fifty Cents Per Annum. ✻

The Wisconsin Horticulturist.

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All matter for publication should be sent to the Editor,

MRS. FRANKLIN JOHNSON,

Baraboo, Wis.

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J. S. STICKNEY, Wauwatosa, Wis.

The Wisconsin Horticulturist.

VOL. II

OCTOBER.

NO. 8

We have the pleasure of presenting the readers of the Wisconsin Horticulturist with a picture of J. S. Stickney, formerly president of our State Horticultural Society,—“a man who easily sees good in things.”

RESUME OF EXPERIMENTS WITH NEW FRUITS.

John Rhodes.

To grow fruit, and to grow it profitably, are often difficult problems. To illustrate: We have a Banana plant which has passed through two Wisconsin winters and is quite thrifty. But we do not expect to “bear” the Banana market. Quinces can be grown here (at a loss).

At our private experiment garden in Kenosha County, ten miles from the Illinois state line, the Persimmon, Pecan and English Walnut, have all been “weighed in the balance and found wanting.”

Japanese plums are most profitable here to be let alone. Most of them are clingstones and inferior in flavor to the best domestic plums. The Ogon for instance is a yellow plum fair to look upon, but eating a single specimen will leave the mouth in a puckered condition suggestive of a blacksmith’s rasp. The Abundance, best known of them all, blossomed repeatedly with us but never set any fruit, then it winter-killed to the ground. A neighbor top-grafted

it on a Wild Chickasa and fed his poultry under the tree. Result, some fine specimens of a large, peculiar-flavored fruit. The Japanese Wineberry is too tender here to be even ornamental. Have seen it at its best in Southern Tennessee, perfectly healthy in leaf cane and fruit. But even there it has no practical value as a fruit. Here it will never supplant the red raspberry.

We have on probation the Sand and Rocky Mountain Cherries. They both belong to the same family, but the latter makes the most upright growth. It blossoms freely, but so far has not matured any fruit. The Sand Cherry runs sprawling on the ground. I picked a quart of cherries from it August 1st. They were not injured by either birds or insects, and are a little acrid to taste before cooking. Mrs. R. made pies of them. We invited in some "pie experts" who pronounced them O. K. They are worthy of further trial.

Downing, American, and Hick's Mulberries are too tender here.

These failures are noted as beacons, warning enthusiastic young fruit growers to touch high-priced novelties lightly. Nevertheless fruit growing for pleasure has brought to my life much more of sunshine than shadow.

Union Grove, Wis.

THE SAN JOSE SCALE IN WISCONSIN.

E. S. Goff, Prof. of Horticulture, University of Wisconsin.

We need no longer be in doubt as to the presence of the San Jose scale in our state. Dr. S. A. Forbes, State Entomologist of Illinois, fully aware of the danger that threatens fruit culture in the Northwest by the advent of this terrible insect, has followed up some plum trees that were shipped from Milwaukee into Illinois last spring, and that were infested with the San Jose scale. His agent discovered this pest on many ornamental trees and shrubs in Milwaukee, over an area including several blocks. The indi-

cations are that it has been there and has been spreading for several years. This confirms our fears that this dreaded insect can survive our winters.

Had the pest been discovered in a nursery or orchard, there might be some hope that we might induce the owners of the stock to destroy the infested trees. But we can hardly hope to do this in the present case, for residents of Milwaukee will not readily consent to the destruction of their choice ornamental trees and shrubs, and no one in our state has authority to compel them to do so.

Experiment Station, Madison, Wis.



THE AGRICULTURAL PRODUCTS OF THE YUKON.

By George Ethelbert Walsh.

Strange, almost unbelievable, stories of the richness of the gold discoveries in the Klondike come to us with every steamer; but the man of science discounts these with accounts of a most remarkable climate and products. In winter the thermometer registers a degree of cold that we shudder at; in the short arctic summer the scorching sun bursts spirit thermometers graduated up to 120 degrees. Enormous blocks of solid ice produce herbs and shrubs, their surface being coated with a layer of rich soil. The frosts begin early in the fall, and to make up for the shortness of the growing period the plants and vegetation thrive with the most wonderful vigor, assuming almost tropical luxuriance. Berries blossom and ripen in two months after the first leaves appear. The snow is often coated in the spring with leaves and buds that push up from below. To-day the landscape may be wrapped in a winding-sheet of snow; to-morrow it will be clothed with green vegetation. Nature knows that her time is short for producing fruits and flowers, and everything is rushed forward at a rate unknown in temperate climates.

The whole of Alaska, the Klondike region included, may be deficient in game, cattle, and other substantial

foods, but it is rich in berries and fruits in summer. Cranberries from Alaska have been considered desirable delicacies in the San Francisco markets for many years; they are brought down by the steamers in crates and boxes at a season of the year when cranberries are not in market on the Pacific Coast. They are small wild berries, not much larger than peas; but they are deliciously flavored and highly prized in their native country. The Indians and new settlers eat them freely in summer, and make jellies and preserves for winter use. Blueberries and huckleberries are as abundant in a large part of the country as on Long Island or the mountains of Georgia and Carolina. Nearly all of our common berries abound—red and black currants, wild strawberries, raspberries, gooseberries, and dewberries, and many others that are only indigenous to Alaska, such as the roseberries, mossberries, bearberries and salmon berries. All of these are eaten fresh by the natives, and preserved by crushing and drying them. On the coast of the mainland and on the islands the inevitable oil of arctic regions is utilized even in preparing the berries for eating. It is not uncommon to find the natives eating greedily a dish of crushed strawberries or blueberries, mixed with sugar and seal-oil—a combination that is sufficient to nauseate most Americans.

Flowers enliven the landscape in summer. Masses of wild roses cluster on small shrubs and trail along the ground, and every third bush is a berry-bush, which produces white and purple flowers, and then berries of the richest hues. It is said that game is scarce in the great El Dorado of Alaska; but this is only partly true. Wherever there are berries, wild fruits and vegetables in abundance, birds and animals will in time find a way to get to them. Nature never wastes her products, and the edible fruits and berries were intended as food for some kind of animals, human or otherwise. The migratory birds, consequently, move Alaska-ward in the berry season, and those that feed upon the products of trees and bushes can be found in fair numbers throughout the interior, while ducks, geese

and swans frequent the waters of the coast and great inland rivers. The birds do not stay long; they merely come to feast on the bounteous supply of edible fruits and berries, and then hasten southward.

It is in the winter-time that the game is scarce; yet the country contains deer, bear, caribou and many smaller animals; they are encountered in the woods every summer, feeding on the rich grasses, wild grains, and fruits and berries. But when the intense cold sweeps down from the glacier-rifted mountains they seem to disappear, and the native Indians have difficult work to find any fresh meat to eat. The animals have either drifted southward at the approach of cold weather, or they are concealed in some snug hiding-place, quietly and serenely sleeping the winter away—hibernating about two-thirds of their lifetime.

Alaska is thus not a barren, desolate region such as one might be led to suppose. It has agricultural possibilities that may be able to support comfortably a large population when they are properly developed. But all the laws of ordinary agriculture are turned upside down here. The summer lasts only seventy to eighty-five days; but this short period is equal to one hundred and twenty days measured by the growing capabilities of Ohio or New York weather. The sun shines throughout the twenty-four hours, and the plants continue to grow, never resting at night, but hurrying on toward maturity with a feverish haste that soon exhausts their vitality. Many of our common vegetables and grains produce good crops in Alaska; but Nature succeeds only in ripening the fruits. Before the seeds can be matured the early frost comes and kills them; hence they are not self-perpetuating. Lettuce, for instance, can be raised in excellent condition on the upper Yukon, but the seeds will not ripen, and new importations must be brought from the States for the following season's planting. Cabbages thrive mightily in the same region, producing enormous leaves and stalks; but, alas! for cabbage-loving miners and settlers, they never form heads.

On the other hand, turnips are just suited to the short,

vigorous Alaskan season. The Russian turnips are the best, and average five to six pounds in weight. Radishes follow the lead of turnips and flourish along the coast and on the upper Yukon; but potatoes are about as indifferent to the soil and climate as Florida oranges are to our Northern States. The tubers of the potato vines attain such a small size that it takes many to make a meal. There are wild peas growing on the Aleutian Islands, and these transplanted inland appear to do well. They are edible, but not very tempting. On the other hand, it is thought that this is a fair indication that our ordinary cultivated peas will thrive there—Marrowfat, Little Gem or Champion of England.

The wild grasses and cereals flourish, with but few exceptions, throughout this land of long winters and short summers. Throughout the Yukon Valley, where the soil is rich and fertile, a great variety of grasses grow and cover the land with heavy mattings of vegetation. They constitute not only the coarse varieties, but many of the finest grazing grasses, such as the blue joint, which reaches a height of four or five feet, and the blue grasses. No better forage for cattle could be desired than what is furnished by these grasses in the Yukon Valley and along the coast. So far as food is concerned, cattle could live and grow fat in the valleys—pigs, cattle, sheep and goats. Fine natural grazing lands stretch out for hundreds of miles in many portions of the islands and on the mainland. Of course in the cold winter season the pasture is dead and buried under tons of frozen snow, and no cattle could dig it from its icy bed. Thus the country, abounding in all the materials for supporting human and animal life, is unable to give life to any of our domesticated cattle without the help of man.

It is here that the department of agriculture steps in and makes an effort to change, or, at least, modify this state of affairs. The Department has had the plan in view for some time of establishing an agricultural experiment station somewhere in Alaska. From data already collected from settlers and scientists, the conclusion is drawn that

the country has wonderful agricultural possibilities that simply need developing to transform the nature of the country. Under proper treatment the land should support a large population, and instead of every settler importing food from the States, products of the land should be exported. Rye and barley have been successfully raised, and oats and wheat ripen to perfection; but corn is too tender.

With proper protection in winter, cattle, horses, sheep, poultry, pigs and goats could be made to do well in almost any part of the country where the lowlands supply great natural grazing pastures. The gold-fields will undoubtedly draw thousands of settlers to the new region, and the agricultural development of the land will help to establish them permanently in their new quarters. The summer climate is delightful, and the winter is not to be so much dreaded under proper civilized conditions. The atmospheric changes are not nearly so great as in New York, and the vicissitudes of animal life are, after all, not so appalling.

—The Independent.



It is a matter of wonderment to many why so large a proportion of farmers build their homes close to the road, when they have the whole farm behind them. Instead of a fresh, green lawn in front of the house, there is only the dusty road, with its curious passers-by and clouds of dust from every passing team. A house gains in dignity of appearance when set back from the street, especially if a tree or two is planted so as to shade the door. Study to make the farm attractive as well as productive.

—Michigan Fruit Grower.



We would rather have anything that is lost stay lost forever than have it found by a methodical man.

—Atchison (Kan.) Globe.

NOTES FROM THE STATE FAIR.

A. J. Philips, Sec'y of Wis. State Horticultural Society.

Owing to the light crop in Wisconsin this season, the show of apples was small compared with last year. Still we had a fair show and some excellent fruit.

The plan adopted to have exhibits made by counties made our main exhibit smaller, as the fruit from Ashland, Waukesha, Walworth, Milwaukee and Jefferson Counties was shown in with the exhibits from those counties.

It seemed odd indeed not to have an apple or a grape from Sauk county, but so it was. Mr. Tarrant from Janesville occupied Mr. Hirschinger's corner and made a fine show. A new exhibitor in Grapes came to the rescue, Mr. Schuster from Dane County. He made a fine exhibit. Mr. A. D. Barnes of Waupaca County made a large show of fine apples in connection with his County Exhibit of farm products. Also Geo. Jeffrey of Milwaukee County showed apples, pears and plums in the Milwaukee County exhibit. Edwin Nye of Appleton made a very creditable exhibit of apples and grapes. Our old-time exhibitor, Geo. J. Kellogg of Janesville, was on hand with a show of apples and grapes, but it was not up to his usual standard. Von Cotzhausen's Sons of North Greenfield showed some very fine grapes and some apples and secured several premiums. The writer showed the largest apple and a few choice plates that were admired by the passers-by.

The Minnesota and Western Emigration Company of Chatfield, Minn., made an exhibit of fruits and grains to show what can be raised on the lands they sell.

The show of flowers was not large but was good in quality. Vice-President Toole's pansies were among the missing links, but a show of Feather Flowers was substituted that attracted much attention.

Mr. Joseph Zettel of Sturgeon Bay sent some fine seedlings and some Russians, but they came to the grounds after the entries had closed, which I regretted as they were fine, especially Antonovka, the Duchess seedling Lillie, and

the Fameuse seedling. Mr. Zettel has done a great work for Door County in bringing out new seedlings and showing the farmers in that locality that apples can be grown there better than in most places in Wisconsin.

The fine Waupaca County seedling, Ratsburg, was shown in perfection by A. D. Barnes. I feel a great interest in this, as it is the last seedling tree I visited in company with Uncle Springer, and I hope it will prove a monument to his memory as well as a source of profit to the originator, Mr. Ratsburg of Fremont.

The late G. P. Peffer was represented by his son William, who now owns and occupies the old homestead where his father did his life work for horticulture. Mr. Peffer brought in some pears from the choice seedling tree, No. 3, which his father prized so highly.

The specialties in Mr. Tarrant's exhibit were fine specimens of Windsor, Pewaukee, Newell, Malinda, Northwestern Greening and Patten's Greening.

Mr. Nye of Appleton showed fine specimens of Magog Red Streak which last year was exhibited as a seedling.

In vegetables and farm products the show was large and fine.

Mr. J. S. Stickney called in and looked over the fruit exhibit, and took J. C. Plumb home with him for a night's visit. It is a pleasant reminder of happy days in the past to shake the fraternal hands of these old-timers in the horticultural ranks.

This will in all probability be the last fruit exhibit made under the auspices of the old Wisconsin State Horticultural Society, as the new State Board of Agriculture expects to hold the next fair. In either case I wish them success.

West Salem, Wis.

FRUIT AT THE WISCONSIN STATE FAIR.

Editor Wisconsin Horticulturist:

In my capacity as judge of awards on fruit at our recent State Fair, I made critical examination of about everything in that line, and herewith send you a few notes of the exhibit, which considering the general failure of the apple crop, was very creditable.

Henry Tarrant of Rock County took first on show of apples; on best ten Russians; on five named winter; on nine single plates; and several second premiums; he was the largest prize-taker.

A. D. Barnes of Waupaca County took first on the twenty varieties; on the five varieties adapted; on collection of seedling apples; on single winter seedling apple (not final); on six plates; on handsomest apple; and second on pears.

Geo. Jeffrey of Milwaukee County took the sweepstakes on fruit of all kinds; first on pears, having twenty-eight varieties; and several on single plates; also several on grapes.

Mr. Nye of Outagamie County took several on apples.

The Jefferson County exhibit took first on ten adapted apples.

A. J. Philips of La Crosse County took first on seedling fall apple; on largest apple, 14x13 inches; and on several plates of apples.

Mr. Schuster of Dane County was the largest exhibitor of grapes, taking eight first prizes.

Mr. Von Cotzhausen of Milwaukee County took several prizes on his very fine show of apples.

Geo. J. Kellogg of Rock County took first on seedling grape and native plum De Soto.

L. L. Olds of Rock had a small but select show of apples and got several prizes.

Smaller collections of apples were mixed up with the county exhibits which were not in competition, notably the half bushel of well grown Oldenburg from Ashland County.

A beautiful collection of seedling apples was from Mr. Zettel of Sturgeon Bay, which give promise of adding to our list when fully tested.

Two varieties of seedling grapes shown by G. J. Kellogg would compete with our best in appearance and quality.

But few of the many new seedling apples presented were even promising, and those few will have to "get up and dust" to compete with our established list of home origin, of which we may well be proud, such as our McMahan, Wolf River, Northwestern Greening, Newell, Windsor and Wealthy. And this fact goes to show that it is a life work to find out and bring up to standard merit any one new variety of fruit, which must not only compare favorably with known varieties, but must stand a twenty years' test of climate and soil in various sections, to prove them of more than local adaptation.

Other lessons in time.

J. C. PLUMB.



MORE STATE FAIR NOTES.

W. J. Moyle.

An off year with the apple crop throughout the State was quickly noticed by the writer upon entering horticultural hall at the Fair grounds. While the tables were well covered, we observed that the condition of all fruit was far below that of last year. Very often an apple with a worm-hole was put in to make up a plate, and some of the grape clusters looked as if they were still shivering from the June freeze.

Waupaca County seemed to have got the sinch on the exhibit this year, and in our opinion they had no reason to be ashamed of the show they made,—over fifty varieties of apples, a fine collection of potatoes and other garden vegetables; and who better able to look after the same than genial neighbor A. D. Barnes, who presided over the exhibit.

Mr. Tarrant of Rock County had a fine display of over seventy varieties.

Geo. Jeffrey of Wauwatosa, as is his usual custom, made a very creditable showing of all varieties of fruit,—apples, pears, grapes, tame and native plums and twelve kinds of crab, among which we noticed a very fine plate of Whitney's No. 20.

L. L. Olds was on hand with his usual fine display of potatoes. When friend Olds steps into the show ring we all take a back seat, for he is the man who can carry off the ribbons when "Murphys" are up for consideration.

Walworth and Jefferson Counties made splendid exhibits. But nothing attracted the eye of the writer more than the show of vegetables from the Milwaukee County Poor Farm. Nowhere could one get a better lesson of the benefits to be derived from intensive farming than here.

The fine vegetables and samples of grain from Oneida County attracted considerable attention. This is a newly settled county and much good land is yet obtainable at very reasonable prices.

Everybody appeared to be happy and good-natured, as an assemblage of horticulturists should be.

In addition to the above series of Notes we have a racy, spicy State Fair letter from Geo. J. Kellogg, too interesting to be left out, yet the space we had allotted to the Wisconsin Fair is already more than full. However we cannot forbear giving a few extracts:

Mr. Kellogg asks, "Why is the almighty dollar the only incentive to Wisconsin horticulturists to make a show of fruits and flowers at our State Fairs?"

"For some reason the floral department was very poorly represented. There was not half enough for a second class County Fair. Now what is the matter? The only excuse offered was that the professionals did not want to crowd out the amateurs, and they in turn did not want to compete with the professionals."

"There was not an exhibitor from Sauk County and we missed friend Toole with his magnificent show of pansies."

OUR ILLUSTRATION.

On the next page is a picture of vegetables grown in the garden of the Menomonee River Boom Company, near Marinette, Marinette County. It shows sweet corn, cabbages, carrots, rutabagas, squash, onions, cucumbers, etc., giving us a good idea of what can be produced in a well cared for garden in this section of the State. We are indebted to Prof. Henry's Hand-book of Northern Wisconsin for this pleasing cut.



WALWORTH COUNTY FAIR.

Editor of Horticulturist:—

Have just returned from the Fair at Elkhorn, surpassing in many departments the State Fair.

Rock County showed nearly half the fruit and took her full share of premiums. I took down a basket of the wonderful "Campbell's Early" grape to show and take orders for vines. It is a remarkable variety, very large in bunch and berry and an attractive grape.

Below find names of four subscribers for your blessed magazine.

Yours truly,

GEO. J. KELLOGG.

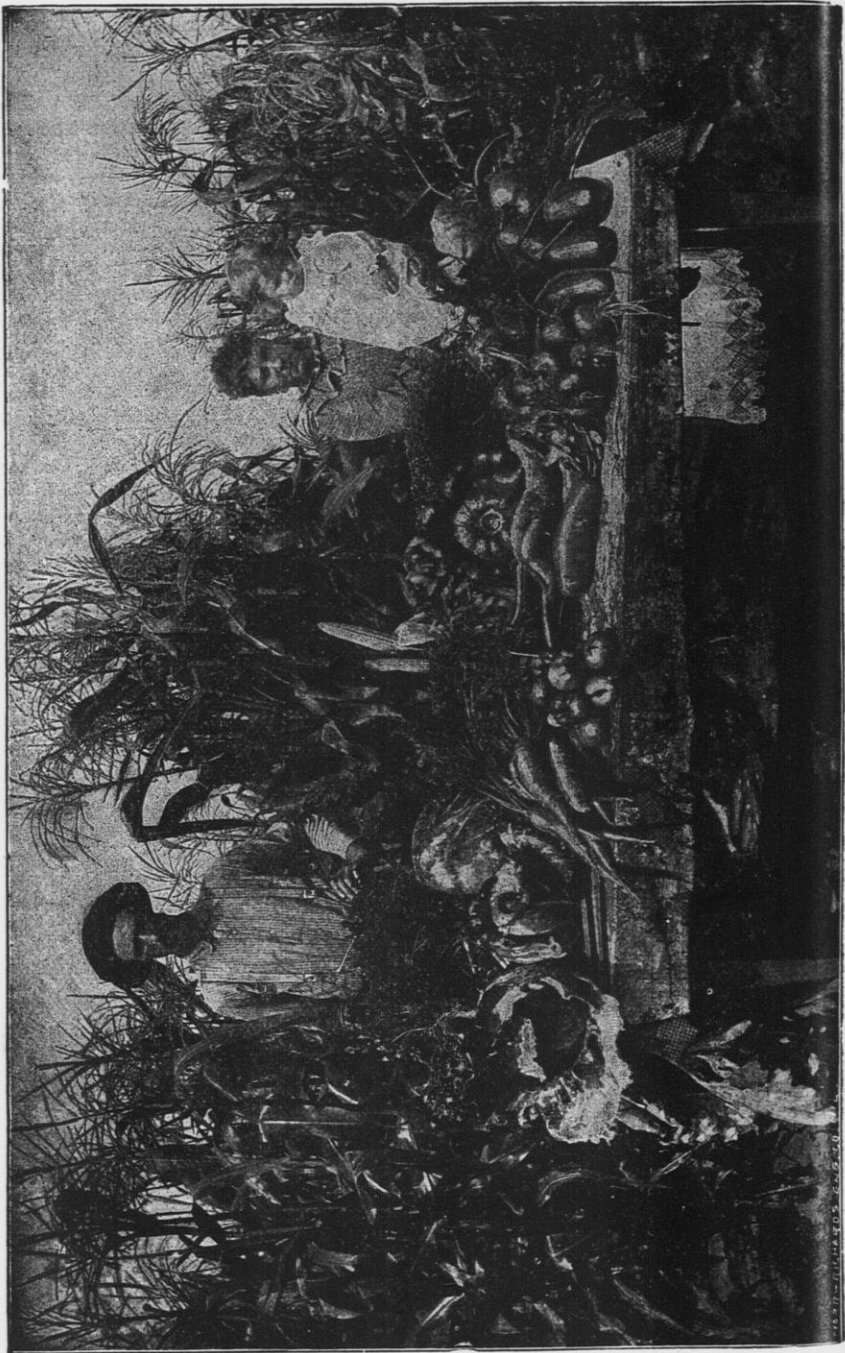


THE SAUK COUNTY FAIR.

Why Sauk County made no exhibit at the State Fair is a problem we cannot solve. *Perhaps* it was her silent protest against the sale of intoxicating drinks upon the Fair Grounds.

At any rate it was not because she had nothing to show; for she has just held the finest County Fair in the annals of her society.

The exhibit of flowers and plants was exceptionally large and noteworthy. Mr. Toole was on hand with a fine display and as usual captured "the lion's share" of the premiums. He and the different members of his family



took no less than sixteen of the floral "ribbons," besides a few in the fruit and vegetable departments. Mr. Toole took first on show of pansies and second on show of house-plants, Mr. Hugh Hill, another florist, taking the first. In Mr. Toole's collection we noticed a *Swainsonia alba* in bloom, and it was just as pretty as it looks in the catalogues. Another popular feature of Mr. Toole's exhibit was his geraniums, about fifty pots all gay with bloom.

Among the many other flowers and plants deserving special mention were the "prettiest hanging basket," entered by Mrs. Fred Wichern, a small but select display of cactuses by Mrs. Eberlein and a charmingly graceful arrangement of sweet peas by Rev. S. B. Cowdrey.

The prodigality and beauty of the fruit display astonished all. This is our off year, (very badly "off,") still it was possible to rummage around the orchard and find apples enough of a kind to fill a plate, and these plates taken collectively made a magnificent exhibit.

Mr. Fox filled a broadside with his show of grapes, apples and plums. He took first premium on everything among the professionals.

Among the non-professionals Franklin Johnson took first on display of apples, and J. S. Palmer second. J. G. Stein had a fine show of grapes, second only to Mr. Fox.

The fruit men say the display of Wealthy apples was the finest they ever saw anywhere. The plates of Newell's Winter and McMahan's White were also exceptionally good.

Wm. Rounds showed fresh, ripe strawberries—a large tumblerful. Not even ye editor could have a taste, but a favored few were allowed to *smell* of them, and sniffed the delicious aroma as hungrily as street ragamuffins inhale the appetizing odors of a city bake-shop.

The household department was very full, there being sixty-seven entries of white bread alone, and other "goodies" too numerous to mention.

Among the elegant laces and embroideries we observed

a beautiful center-piece by a girl under fourteen, every stitch of the embroidery showing the most careful painstaking. We were glad to see it took the first premium, for it was the work of a young reader of the Horticulturist, Miss Mattie Irish.

Sauk County holds her head high and feels very proud, for Gov. Scofield came to our fair!



A WORD ABOUT GRAPES.

A. L. Hatch.

Among all the grapes the Concord is still the real business grape here. It seems strange that its seedlings do not inherit the parent's vigorous constitution. We think a world of the Worden. Mrs. Hatch insists it is the best of all,—but like the Moore's Early it is defective in foliage.

Then there is the Martha, one of the finest of the white grapes, that has the same weakness. If we could find time to give the vines a thorough spraying this fall with Bordeaux mixture it would surely be well worth doing, and would help a long way in giving better leaves next season.

But grapes are so cheap! What a boon to all our people that the queen of fruits can be had on every table—so delicious and rich; fresh from Wisconsin vineyards too. Still our little vineyard has paid us nicely and we have more on the vines to market yet. Our sympathies go out to Mr. Fox and others at Baraboo who have so many grapes and we wonder how they fare this season. Well, if we do not get rich in grape culture we can feel consoled in knowing that we have cheapened a splendid luxury to many people!

Ithaca, Wis.

STRAWBERRY WM. BELT.

W. J. Moyle.

I have just been looking over the fall growth of the strawberry plants and none pleases me better than the Wm. Belt. The behavior of this berry here at the station the past season has been such that I wish to speak a good word for it.

While I am not in a position to make any claims for it as a commercial berry, I can say however that it has more good points than any berry tested the past season at the station, in the writer's estimation. And I am not alone in my judgment, as there was always a squabble among the pickers as to who should pick that row, so large and beautiful were the berries. The coloring was simply superb, a bright cherry red and the flesh of a decided buttery, mealy texture similar to that of the Bubach with an aroma and sugary flavor equaling that of the Wilson.

The leaves and fruit stems have one fault, and that is they lack stiffening qualities enough to hold them up; this gives the plant a lazy, lippy appearance. It is necessary therefore to have the plants well mulched to keep the berries clean.

This is the coming berry for the home garden and local market. If it is not in your collection try it next spring. Experiment Station, Madison, Wis.

PRUNING CURRANTS.

The best pruning of a strong, thrifty currant bush requires about the same wisdom and judgment as does the training of a vigorous, active boy, bubbling over full of life and fun. Were I such a boy, just ready to be "brought up," I think I should need to be placed in charge of Mr. Coe, not that I should exactly like it, but because of the steady, reliable good fellow I should be when he had completed his work—say in about four years.

J. S. S.

WINTER PROTECTION—THAYER'S BERRY BULLETIN.

The condition of the berry plant at the close of the growing season is a certain indication of the product the following year.

Let us examine: Is the foliage free from rust and blight? Is the cane mature and well ripened? Is it stocky and well supplied with strong vigorous buds? Is it free from spot, speck and blemish? Are the roots light, fibrous and strong? Is the pith, the vital or essential part of the plant, bright, fresh and firm.

If so, we are assured that with a fair season and proper winter protection, a full crop may be expected.

In many localities I fear berry canes, now so promising, are greatly injured by early spring frosts, severely freezing the young shoots when but a few inches high.

This injury is observed only in the PITH, the life marrow being dark and shrunken, a few inches above the ground, the cane above and below showing a fine, vigorous growth.

Canes so affected are almost certain to mature no fruit the coming season. Examine them closely.

In any event it is important to save all good canes by most thorough winter protection. This is best done by bending bushes to the ground and covering with fresh earth.

The process has been described many times, but needs to be repeated again.

It should be understood that the roots of plants are very flexible and may be turned and doubled in any direction.

Now in laying bushes down for winter, the bending must be IN THE ROOT, and below the surface of the ground. It is not at all difficult but simply requires a little care and practice.

This method of protection is given at an expense of

seven or eight dollars per acre. There is no doubt whatever as to the great advantage of such protection, and it should be practiced in all latitudes where the thermometer ever reaches ten degrees below zero. Never attempt to grow berries in northern climates without winter protection.

It may be done at any time after frosts and before the ground freezes. Select a time when there is no frost in ground or bush, remove two or three inches of dirt from base of hill, gather the canes in close form, with a wide fork or well protected hands, and bend gently in direction to be laid, and while a second party inserts fork near opposite base or with foot pressed firmly against the hill, it is forced to the ground, bending only IN THE ROOT, and covered with dirt, the top of succeeding hill resting along the side of preceding hill.

M. A. THAYER.

Sparta, Wis.

WINTER PROTECTION OF PERENNIAL PLANTS.

Wm. Toole, Pansy Specialist.

The vigor and floriferousness which our hardy perennials may show next season can be strengthened by the care given to them just before winter. Even the hardiest of them will show more vigor if given winter protection.

All herbaceous perennials which retain some foliage through the winter should have a little brush placed around them before being covered with straw or leaves. This to prevent heavy packing, which causes them to rot near the surface.

Those which die down to the ground may be covered with coarse manure which can be raked away in the spring. Tulips and other bulbs and all plants which sometimes come out of the ground before it seems safe to remove protection should be covered with well-rotted manure, which need not be removed in the spring, the plants being permitted to come up through it.

Roses can best be protected by covering with earth, be-

ing careful when laying them down to throw a little earth next the base of the stems so that they will not break near the base. If carelessly done there is danger of the bend at top becoming uncovered during the winter. A little coarse litter on top of all will prevent the soil washing down. Climbing roses and such as are difficult to cover with earth may be held down with boards covered with straw and brush.

Earliness of many kinds of annuals can be promoted by sowing just before winter, such kinds as pansies, poppies, larkspurs, asters, pinks and many others. Poppies and larkspurs should be sown where they are to grow. The rest may be planned for transplanting. These will come up before it is possible to have them with spring sowing and be more robust than plants started in-doors.

Baraboo, Wis.



WHEN TO MOVE ROSES.

Rose bushes can be moved without the least risk when they are dormant. If you can find the soil in good condition and free from frost some day in December, transplant them; otherwise move the plants in very early spring. But if possible the first mentioned season is the better one.

—American Gardening.



STICK TO THE FARM.

An unknown writer in an exchange, under the above caption, says history proves that prosperity has always followed times of great depression, and history will repeat itself. No matter what comes, let us stick to the farm. We may work a few years for nothing, but what matters it as long as we retain in our possession the old farm-house? We shall not always remain at the bottom of the wheel. In time, matters will adjust themselves. Then let us have a firmer determination than ever to know the details of our business, and make the coming year conspicuous for having

made progress in reducing the cost of production, the curtailing of unnecessary expenses, and, above all, let us never forget that ours is one of the noblest callings given to men, and the little spot of ground we occupy is part of God's green earth, and let us manfully and hopefully till and care for it, that those who shall succeed us may point with pride to the work of our hands.



Mr. J. H. Hale, a large fruit grower in Connecticut and also in the South, does not seem to have lost faith in agriculture. In an address before "The New York Farmers," he said: "I believe if the intelligent tiller of the soil will follow out all the ideas and suggestions that come to him, that are of real, practical value, that dollar for dollar the dividends of a well managed farm will be found to be greater than the average of the commercial enterprises of this country to-day. I would not trade the little Connecticut farm, in which I have invested a small sum, for any investment of equal value you have got."



STORING WINTER APPLES—A SYMPOSIUM.

The Winter Apple must be immature when put into winter quarters; full grown but not ripe when picked—the seeds not fully colored. It should be hand-picked and handled as "carefully as if eggs." We pick into peck baskets and empty into bushel boxes, which should stand in a dry, cool and shady place until they can be assorted and packed for winter. For home use and near market we prefer the stalled bushel crates for winter storage, and these can be emptied on the sorting table without bruising the fruit.

Cold storage is the acme of wintering the apple. The ordinary house cellar is entirely unfit for keeping apples. Fruit-houses and cellars should have good ventilation at all times, unless the temperature is kept near the freezing point. In the absence of sub-earth ventilation the room

should be closed on warm days, and opened for free circulation nights. "Dead air" will ruin the best of fruit in a warm room.

Our fruit room is a frost-proof cellar mostly underground, with cement floor and plastered sides and ceilings, and all above ground has a dead air space next to the wall. Two small windows with double swing sash are used for ventilation. In this cellar we hold the fall and winter apples well into spring.

The refrigerator car without a free circulation of air is a very death-trap to fruits. Low, even temperature and dry, clear air are the prime factors of a fruit-house. I am expecting to see such a house that will with economy hold perfect most of our fall apples until spring.

J. C. PLUMB.

Pick apples when ripe; put them in fruit house or some other cool place for, say, two weeks; then assort them and put in barrels.

Head up Golden Russet in good tight barrels; for other varieties lay the head on the top of the barrel. Put them in a cellar; keep the cellar dark and as near the freezing point as possible. The cellar should have ventilation through the roof of the house. Let there be ventilation somewhere. Pewaukee and Fameuse will keep best in crates.

CHAS. HIRSCHINGER.

In answer to your inquiry about keeping winter apples will say a tier of shelves six inches apart, the sides to be made with six-inch fence boards and bottom made crosswise with lath one inch apart to allow free circulation of air, in a cool, well-ventilated cellar, is the best way to keep winter apples I have ever tried. A six-inch board should be placed in the middle of the shelf to prevent the lath from sagging.

The plan is to place the boards on their edges and cover with lath, nailing one at each end and one or two in the middle to keep boards in position. Then place three boards

on top directly over the others; then fill with apples,—have the apples clean, free from blemishes and dry; then cover with lath, put on more boards, and fill as before, and continue to do so until they are as high as convenient.

Leave the nails so you can pull them with a claw-hammer, as these shelves will have to be moved and apples picked over several times during the winter.

The foregoing is some work, but if apples are in good condition when stored and the cellar is kept cool the percentage of loss will be very small.

Of course no method of keeping apples is better than cold air storage, but that is not practical on the farm except in rare cases. Apples to keep well should not be allowed to get too ripe on the trees.

A. J. PHILIPS.

I try to pick my winter apples before they get too ripe, not later than Oct. 15. They keep best if picked when cold and should be kept cold after storing.

I have not found it best to put in the cellar until severe cold weather comes. Russets and any other kinds liable to wilt should be covered closely from the air, but I think it makes no difference with kinds which do not shrivel.

I store my apples now in a north-side shed and keep as cold as possible by opening the doors on cool days and nights.

Of course I take every precaution to prevent bruising, and never use sacks for picking or storing or marketing apples; it is not possible to handle them in sacks without bruising every apple in the sack. I do not try to keep windfalls or bruised apples for any length of time.

There will be more or less loss from one cause or another, but apples that are firm and sound by the first of December ought to keep as long as desired, if properly handled and kept cold. Indeed keeping them cold is the secret of successful keeping, after proper handling and the right varieties.

When ready to remove to the cellar from the store-room a final sorting puts them in proper form.

A. L. HATCH.

BURYING APPLES FOR KEEPING.

Last fall I buried thirty barrels of winter apples,—Walbridge, Golden Russet and Willow Twig.

I packed the apples in barrels, the same as for shipping, then buried the barrels in a trench. In digging the trench I selected a piece of land with enough slope to it to carry off all surface water, then formed the trench with a plow. I chose a strip about a rod wide and plowed it over three or four times, throwing the furrows out each time and making the dead furrow as deep as possible. Then I rolled the barrels of apples into the trench, placing them in a single row end to end. By widening the trench a little with a shovel they could have been placed in a double row. First I covered thickly with straw and then with earth, throwing the earth on with a plow. I ridged the earth as high as possible with the plow, then smoothed it off with a shovel. This gives an earth covering a foot deep. If the winter is severe an additional covering of straw can be thrown over the ridge. Of course they must remain in the trench until the ground thaws in the Spring.

The apples kept perfectly, coming out of the trench as fresh as if just picked from the trees, and sold for double the price they would have brought last Fall. I sold the last of the Willow Twigs about the first of June, and the dealer who bought them wished we "could let him have a hundred bushels of such apples!"

FRANKLIN JOHNSON.

A SUGGESTION FOR A FRUIT CELLAR.

[Selected.]

"The essential features of this cellar are a deep excavation in a hill-side, near the top of the hill, and an underground ventilating tube leading from this excavation down the hill and finding an outlet near the bottom of the hill; also a ventilating flue leading from the cellar up through the roof to the open air. The cellar is built in the excavation first mentioned, of any desired size. Since timber

may soon decay under ground, and cannot easily be made water tight, the walls should be of brick or stone, and the roof should be deeply covered with the dirt thrown out of the excavation, or an upper room may be built above the cellar.

“The philosophy of this storage cellar is as follows: The air enters the underground tube at the bottom of the hill, and, in passing through this tube, is warmed up in winter or cooled down in summer to the temperature of the interior of the earth. It passes into the cellar and up and out through the upright flue through the roof, thus giving a fine circulation of pure air of uniform temperature.

“For best results, the cellar should be twelve or sixteen feet under the ground, and the air tube should be eight or ten inches in diameter, and eight or ten feet under the ground, and not less than 300 feet long, winding around the hill if necessary to give it this length. The flue should be the same diameter as the tube. If a room be built above the cellar, the floor, between it and the cellar should be double, with a foot of shavings, straw or sawdust between. Such a cellar will reduce summer temperature and raise winter temperature, maintaining nearly the same temperature the year around.”

PURE VINEGAR.

The Michigan Fruit Grower says that the last Michigan legislature passed a law requiring that all vinegar made by fermentation, without the aid of being distilled, shall be branded as “fermented vinegar,” with the name of the fruit from which it is made. All vinegar made by distillation must be branded as “distilled vinegar,” and no vinegar shall be sold as apple or cider vinegar which is not the product of pure apple juice. This law is to be enforced by the food commissioner of the State.

STRAWBERRY EXPERIENCE.

Editor Wisconsin Horticulturist:—

Having seen a number of reports on the successes and failures of Wisconsin strawberry growers the past season, I rise to give my experience in growing strawberries in the farmer's garden, for home consumption, hoping that this experience will be helpful to many farmers in providing an abundant supply of this easily grown and delicious fruit.

The plants were set in April, 1896, in rows six feet apart (four feet would have been better) and eighteen inches in the row. The soil was first made rich with well-rotted stable manure. Careful cultivation was given, first with a horse and cultivator, afterward by hand, as the runners covered the ground. No fruit was allowed to form. The runners were permitted to cover the ground to the width of four feet, leaving a space for a walk of two feet between rows. Some care was taken that the young plants should be evenly distributed and not too thick in places, and when enough plants were established (about one to each six or seven inches square), all superfluous runners were cut off during the rest of the season. This work was done at times when the bed was weeded. Strong growing varieties if left to themselves to form the matted row, will become altogether too thick to fruit well. Pistillate and Staminate varieties were planted in alternate rows. At the end of growth in the fall, the beds were top-dressed with fine manure and covered with marsh hay. In the spring, when the covering showed signs of being lifted by the plants, a part of the hay was raked off into the space between the rows, making a clean place to walk and pick the berries. Enough was left on the beds to form a mulch and keep the fruit clean.

The weather conditions were about the average for a

good berry crop. The following is the account of yield of the seven varieties grown:

Beder Wood,	86	boxes	to	square	rod.
Crescent,	71.8		“	“	“
Warfield,	65		“	“	“
Enhance,	61.5		“	“	“
Splendid,	40		“	“	“
Brandywine,	30		“	“	“
Parker Earle,	21		“	“	“

In size, the beds were planted with a view to supply the two families on the farm, but the actual product was over thirteen bushels, which was about five bushels more than could be used. This excess was gladly taken by neighbors at five cents per box, they doing the picking.

From this and previous years' experience I should recommend for the busy farmer to plant three rows of strawberries, longer or shorter according to the needs of the family, one row of Crescent, one of Warfield, and one of Enhance between, or a part of the middle row with Beder Wood, as this variety is a splendid bloomer and pollenizer and gives ripe berries several days before other varieties. The Enhance gave us nice fruit one week after the others were done, holding good size to the end.

We shall not need to look for better quality than the Warfield, at least not until we have enough of this. The three varieties mentioned are all healthy plants and strong growers.

In measuring the beds to find the yield of the varieties the paths between were included in the measurement.

GEO. C. HILL.

Rosendale, Fond du Lac Co., Wis.



Don't let any predictions of a "mild winter" inveigle you into omitting to cover your strawberry beds. It is not freezing but thawing which injures strawberry plants. The more open the winter the more they need "winter protection."

J. H. HALE'S STRAWBERRY TEST.

J. H. Hale says: "Here on strong, loamy soil, where we grow many acres of strawberries, I have had this year a test plot of twelve plants each of forty-three varieties, all grown in hills and given the most liberal culture and feeding and thoroughly watered by a system of sub-irrigation. I have made notes on these beds frequently during the blooming and fruiting season and the Marshall has been the least productive and most unsatisfactory of all the forty-three varieties. Seven of the twelve plants failed to throw up any fruit stalks, or bloom at all; and only one of the plants had more than one fruit stalk, and no plant gave more than three thoroughly first-class berries. The plant also rusts very much more than most varieties, being often worse than Downing or Parker Earle in this respect. For productiveness and large uniform size Clyde was way ahead of anything else, Parker Earle and Tennessee 2d, Isabel and Haverland 3d, Glen Mary, William Belt and Greenville 4th, Bismarck, Oriole and Ideal 5th, and Brandywine and Michigan 6th. Columbian and Michel's Early were the earliest to ripen, and Michigan and Princeton Chief the latest. German, Bismarck and William Belt were my largest berries, Crescent and Beder Wood the smallest. William Belt and German were the highest flavored of any."

—Farmers' Review.

UNFERMENTED GRAPE JUICE.

Mrs. Islip of Baraboo has for many years made the unfermented grape wine used for sacramental purposes in our church. This is her method:

Use only ripe, purple grapes, just ripe enough to eat. Pick from the stem, carefully removing all imperfect ones and all that are under-ripe. Place them in a porcelain or granite-ware kettle. Jam them a little to break the skins, but do not put in any water. Heat them slowly until the

juice flows freely, then let the juice run through a cloth strainer without squeezing. After the juice is strained bring it to boiling heat and skim carefully. Then add one pound of granulated sugar to each quart of juice. Bring quickly to a boil and skim again. Then pour boiling hot into hot glass cans and seal. Be careful not to let the juice boil but a moment or it will thicken.

This is a very nice wine, but too rich for ordinary family use, unless it be diluted.

Following is the recipe for a plainer unfermented wine given by J. R. Norris in Green's Fruit Grower:

Weigh out 20 pounds of clean, ripe Concord grapes. Pick from stems into a three gallon granite kettle, rejecting spoiled or green ones. Put in four quarts clean, fresh pump water, and set kettle on the fire. Heat to boiling point, but don't boil; remove from fire, mash well with a wire potato masher, and pour into a cheese-cloth bag; hang up to drain into an earthen crock or granite vessel, or pour into wire drainer set into a crock—this is more convenient. It will drain dry in two hours or less. Now measure this juice and add one pound granulated sugar to each gallon; set on the fire and heat again to boiling point, and let it boil just one minute (more boiling thickens it); skim off surface scum and remove from the fire. Meanwhile have some quart bottles or Mason jars heating in a pan of hot water. Now set a funnel (one with wide top and medium fine wire gauze strainer is best) into a bottle or jar and fill with hot juice. Screw on Mason covers, or cork bottles at once, and cover top of corks with hot sealing wax. It is best to soak corks in hot water twenty minutes before filling bottles. Stand up in a cool, dark cellar. This keeps five years as well as one year, so long as it remains sealed. This makes a very fine, rich, strengthening drink in sickness or health, alone or diluted one half with water, warm or cold, and agrees with almost everyone.

Above for family use.

EDITORIAL COMMENT.

Our readers will regret to learn of the severe illness of Mr. J. L. Fisk, of Omro, who has been confined to his bed for the past two months.

Some beautiful seedling pæonies originated by Mr. Fisk attracted much attention at our Summer Meeting. We had hoped to have an account of these pæonies in the columns of this magazine, but Mr. Fisk's sickness has prevented.

A cold north wind is sweeping across the fields this morning, shrieking "winter protection" in the ears of horticulturists; and we suddenly realize that the beautiful, brief summer is past and the time for "laying down" bushes and vines is indeed close at hand. We love our glorious Wisconsin with its bracing, health-giving breezes, yet we confess to sympathizing somewhat with a guest from the South who affirms that she "wouldn't live in a country where people have to spend half their time in burying things and then digging them up again."

At a thrifty farm-home the other day we observed a plan for getting potatoes into the cellar, at once so convenient and so simple we wondered we had never seen it before. Two blocks about six inches thick were placed across the ends of a stone-boat and a wagon-box was set upon them. The potatoes could be put into the box and taken from it with much less labor than from a high wagon.

We repeat our offer to let new subscribers have the Wisconsin Horticulturist for a half year, from September to February, inclusive, for half price, twenty-five cents.

Don't fail to read the article on the Agricultural Products of the Yukon. Written by a man of science for one of the leading newspapers of America, it ought to be reli-

able, and is certainly exceedingly interesting. We find a confirmation of it in the following item from another paper:

BERRIES IN ALASKA.

Nowhere else in my travels, North or South, says John Muir, the California naturalist, have I seen so many berries. The woods and meadows and open spaces along the shores are full of them—huckleberries of many species, salmonberries, raspberries, blackberries, currants and gooseberries, with fragrant strawberries and service-berries on the drier grounds, and cranberries in the bogs, sufficient for every worm, bird and human being in the territory, and thousands of tons to spare. The Indians at certain seasons, roving in merry bands, gather large quantities, beat them into paste and then press the paste into square cakes and dry them for winter use, to be eaten as a kind of bread with their oily salmon. Berries alone, with the lavish bloom that belongs to them, are enough to show how fine and rich this Northern wilderness must be.



“Three of the best farmers in Illinois are women, and they own three of the finest farms in the state. They are the Misses Gillett—Nina, Amy and Jessie—each of whom owns and manages a farm six times as large as Lincoln Park, and their farms are said to be the largest operated by unmarried girls. For miles around Elkhart stretch the lands which they own and manage, and although by their effort the work has been so well systemized that they are able to spend a few months each year in Europe, California or Mexico. Nothing of any consequence is done without their approval and advice.”



Tommy—I think mamma is an awful gossip. Ethel—O, Tommy! how can you say such a thing? Tommy—Well, she is; everything I do she goes right off and tells pa.

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