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The Wisconsin horticulturist. Vol. V, No. 8 October 1900

Wisconsin State Horticultural Society
[s.l.]: [s.n.], October 1900

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The Wisconsin Horticulturist.

VOL. V.

OCTOBER.

NO. 8

OFFICERS OF THE STATE HORTICULTURAL SOCIETY FOR 1900.

President, Franklin Johnson, Baraboo.

Vice-president, Dr. T. E. Loope, Eureka.

Secretary, John L. Herbst, Sparta.

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Corresponding Secretary, Samuel H. Marshall, Madison.



FOREIGN PLUMS AT THE WISCONSIN EXPERIMENT STATION.

Frederic Cranefield.

[For the Wisconsin Horticulturist.]

While the native plums have received considerable attention at the Station the European and Japan species have not been entirely neglected. Many varieties of each species are represented in the trial orchard. Among the Domestic or European class are: Green Gage, Frothingham, Lombard, Weimetz, Orleans, Orel No. 19, English Damson and Hungarian.

All of these were planted nine years ago. Of these the

Lombard has proved the most profitable variety. Our tree has borne five crops,—a very light crop in 1894, a fair crop in 1896, a tremendous load of fruit in 1898 and a fair crop this year. The tree is of vigorous and upright habit and has not winter-killed, although reports from other sections of the state have not been so favorable.

Our two Green Gage trees have borne four fair crops, but are now in very poor condition and will probably not survive another year.

Frothingham has suffered from winter-killing and has not borne a profitable crop at any time.

Weimetz has borne two or three fair crops, but is not very productive. The fruit is equal to Lombard in size, similar in color and somewhat better in quality.

Orleans seems to be quite hardy and fairly productive; ripens with Lombard; a trifle smaller and fair in quality; sells well.

Hungarian or Hungarian Prune has borne sparingly for several years, but never a full crop. The fruits are medium in size, slow in ripening and only fair in quality.

One of the English Damson trees bore a crop this year for the first time; medium in size, very late in ripening, medium to poor in quality "eaten out of hand," but said to be excellent for preserving.

Orel No. 19 has borne one or two fair crops and several very poor ones and can not be classed as a profitable variety; one of our trees winter-killed and the remaining one is badly injured.

Bradshaw, a variety bearing very large fruits, perished last year.

The Japan varieties have fared rather better than the European as none have perished outright and all of the trees at present are in an apparently vigorous and healthy condition. None of them however have proved profitable varieties from a commercial standpoint with the possible

exception of the Red June. This is an early variety, ripening late in July, of good size, excellent quality, and attractive appearance. Our trees have borne several good crops and the fruit always brings a good price in market, retailing this year at 10 cts. per dozen. The trees have suffered only trifling injuries from cold and are in fine condition at present. The habit is remarkably compact and upright for Japan plums.

Burbank, Abundance, Berckman's and Maru have all borne good crops about every third year, occasionally a very heavy crop. The trees seem to be quite hardy but the flower buds are not so hardy. The Japan plums, with the exception of Red June, brought but five cents per basket more than the best natives in our local market the past season and were not in any greater demand. The fruit is very slow in ripening and rots very quickly after it is ripe. The brown-rot is apt to take the larger portion, in any case, unless the fruits are severely thinned. Judging from the behavior here, of the different varieties mentioned, Lombard, Orleans, Red June and possibly Abundance, might be planted in limited quantities with a fair prospect of profit. A plum exhibited by Mr. Tuttle at the State Fair and called by him the Townsend plum, would seem to be valuable. Mr. Tuttle represents it to be a seedling of Lombard and much hardier, having survived the winter of '98-99, while Lombard trees, standing alongside, perished. The fruits closely resemble the Lombard in all particulars.

FREDERIC CRANEFIELD.

Agr. Exp. Station, Madison, Wis.

We are in receipt of the following inquiry: "Dear editor: our cow has gone dry, do you think we could sell her for dride beaf? If so whear?"—Indianapolis News.

APPLE CROP OVERESTIMATED.

We have received reports from the east to the effect that the high winds in September diminished the apple-crop at least fifty per cent. A friend in Ohio writes: "We thought we had a large crop of apples, but now a good part of it is on the ground; the terrible wind wrenched half the apples from the trees."

An editorial in the Rural New-Yorker says: "The high winds did great damage in the apple orchards of western New York. Probably half the fruit was thrown to the ground. Much of it will be used by the evaporators, but large quantities will be shipped. The markets will be crowded with these windfalls. This will interfere with the sale of ripe Fall varieties."

"There is no longer any doubt but that there is a short crop of first class late apples. The dealers and buyers have spread reports of full crops, but a careful survey of the whole field fails to reveal them. Apples are worth more money than buyers are offering."

The tempest which raged on the night of Sept. 11 had a like effect in our own State. In Milwaukee County there were more apples on the ground, the morning of Sept. 12, than were left on the trees. On returning through Dane and Sauk counties we found a similar condition, although the damage was not so great as in the lake region.

A WHITE ELM—THE WALDORF APPLE.

Editor Horticulturist:

I suppose one way to make our magazine more valuable is for horticulturists and others to write what they know or what they have learned from others. I have come to the conclusion that I don't know much, but, like our friend

Stickney, hope to live long enough to think out some wisdom and profit by mistakes; meanwhile some bits of history come along which I may as well jot down.

Today, Aug. 31, Mrs. Hoxie and myself visited the place where we first went to housekeeping forty-seven years ago. There was nothing remarkable about that, except I owned the little cottage and we easily moved all our belongings thereto in one small load, when we started the home.

But our visit today reminded me that among some of the trees which I planted out forty-five years ago this spring was one small white elm, not much thicker than the penholder which I am now using. Today the tree measures seven feet and six inches in circumference one foot above the ground, with a spread of top, as I paced the ground, of fifty-five feet and nearly as many feet tall.

A stranger now lives in the house and the little boy, seeing me measuring the tree, said, "Mama, what do you suppose the man is doing with the elm?" If I had the tree at our present home money could not buy it.

But here comes another bit of history from a correspondent at Platteville, Mr. A. V. Knapp. He says: "My farm was first settled by Mr. Jesse Waldorf in 1844, who brought with him from Ohio apple seeds and planted them, from which he set out an orchard as soon as the trees would do to transplant. One tree is now standing and loaded with fruit, Aug. 7, 1900. The tree measures six feet in circumference and is known to be fifty years old. We call it the 'Waldorf.'"

I must know more of this venerable tree, so wrote again and a few days ago Mr. Knapp replied: "I have delayed writing so as to send you an apple, but they are not mature yet, either in color or flavor, hence will write today and send an apple later. We do not know the variety of fruit from which the seeds came which were planted in the spring of 1844. From the time the tree first commenced bearing

it has borne a crop every alternate year and the fruit is a general favorite in the family as a cooking apple. The young trees resemble Whitney No. 20 in appearance, are upright growers. The season of the apple would about compare with the Fameuse; fruit yellow with a crimson side where exposed to the sun."

Perhaps some of our fruit men who are wiser than I, have seen the apple and know all about it, but after learning about the history of the tree and after receiving a sample of the fruit, as I soon expect to do, I shall be better prepared to judge of its worth.

B. S. HOXIE.

Evansville, Wis.

CACTUS PLANTS.

In the vegetable world no plants are of more unique growth or possess greater fascination for the cultivator than those of the cactus family; and the plants of no other order have so wide a range in form and size, varying from the Giant *Cereus*, which towers a gaunt and weird column ninety feet in height and two feet in diameter, to the pretty little *Mamillaria micromeris*, three-fourths of an inch in height and half an inch through. The flowers of many of the species are the most gorgeous, others the most delicate and beautiful of all plants. There is no end to the wonders exhibited by the members of this remarkable order. The cactus family is composed of a number of distinct divisions.

In the genus *Cereus* there are nearly two hundred distinct species in cultivation; they are natives of the temperate regions of North and South America, and all are of columnar or creeping growth. For size the *Cereus giganteus* surpasses all others, as it does, also, in the production of articles of commercial value. *C. grandiflorus*, known under the common name of Night-blooming *Cereus*, is conceded by lovers of flowers, whether expert or amateur, to be the

most beautiful of all flowers; it measures from twelve to fourteen inches in diameter; the outside petals vary from white to reddish brown; the inner ones are of a most beautiful waxy white; the stamens, which are most wonderful in arrangement, are more than a thousand. The pistil extends beyond the stamens some distance and terminates in a handsome many-pointed star. The flower seems not of earth as we watch it unfold its beauty in the darkness of night. Nearly all specimens of *Cereus* are night-blooming, but *C. grandiflorus* surpasses all others.—From Vick's Magazine.

CULTURE OF CACTUS PLANTS.

The culture of the plants is extremely simple. Always use charcoal as drainage, filling the pot one-third full; use as small pots as possible; use rich loam for soil, with a handful of clean sand for the roots to rest in; during the growing season water as you would geraniums; after they have become established they love the sun, but will endure the shade.—From Vick's Magazine.

BOUGAINVILLEA GLABRA SANDERIANA.

This is sometimes called Chinese Paper plant, on account of the lasting quality of the rosy crimson bracts surrounding the true blossoms. The contrast between the crimson bracts and creamy white flowers is always very pleasing. These blooms are very desirable, keeping in perfect condition on the plants three or four months, and lasting, when cut and placed in water, about as many weeks. The foliage is small, healthy and dark green in color. This new *Bougainvillea* is easily grown as a window plant, as it adapts itself well to pot culture, and even the smallest specimens are covered with bloom for the greater part of the year.—Rural New-Yorker.

A WORD OF APPRECIATION—REPORT FROM APPLETON.

The Horticulturist for September came to hand today, containing an unusual amount of information in the shape of reports, recipes, etc. I wonder if all our horticultural friends appreciate the monthly visits of the Horticulturist, containing as it does the up-to-date experiences and conclusions of our veteran horticulturists. This thought was more deeply impressed upon my mind when I read in the Annual Report for 1899 that there was a discussion as to whether the magazine should not be discontinued as being too great a draft upon the funds of the horticultural society.

It is conceded that the members are the proper guardians of the purse strings, yet to one of the readers of the Horticulturist who, like many others, cannot attend the meetings of the society, it would seem to be the wise thing to increase the circulation of the paper and make it a medium of communication, to as many as possible, of the doings of the Horticultural Society. It ought to be possible to increase the subscription list of the Horticulturist to at least 10,000 copies in the near future among as intelligent class of people as make up the citizens of our beautiful state. The institutes, fairs and county horticultural societies have created considerable enthusiasm among fruit growers, which can be further increased by a monthly visit of the Horticulturist, coming as it does freighted with the latest experiments and successes in Horticulture.

Having said this much for the longevity and good health of the Horticulturist, I will make a short report of the season as it appears to us.

Strawberries, raspberries, currants and fruit trees wintered fairly well and all bloomed profusely. Bright sunny weather made pollenization a success and until about the 10th of June there was promise of a plentiful yield of fruit of all kinds. About that time the weather turned cold and

dry and was succeeded later by hot, dry weather, lasting until the 15th of July, when we had about four inches of rain which came too late for strawberries and early potatoes.

Strawberries were about one-third of a crop and retailed in this market at 12 cts. per box, too high for the consumer and not high enough to pay the grower for short yield. Raspberries were an average crop, currants above the average. Cherries and plums were about one-half a crop; apples a full average crop. Crab apples were a drug and not salable unless picked by hand, when they brought about 40 cts. per bushel for cold storage.

This has been a season when but little comparison could be made as to the merits or demerits of the different varieties of strawberries. The hot drying winds were too much for the so called drouth resisting varieties and the Warfield fared as well as the Clyde or Manchester. The Gandy held up as well as any, probably because it is a light yielder. This is the first year we have fruited Splendid and, though it suffered most from drouth of any variety we have, we believe it will prove all that Mr. Kellogg and others have said of it.

H. E. MCGREGOR.

Appleton, Wis.

SHALL WE USE THE DUST MULCH FOR STRAWBERRIES?

H. E. McGregor, Appleton, Wis.

This dry year has upset some of our practices that we thought were about right. It has been our custom to mulch in the Fall, not only for winter protection but to hold the moisture during fruiting season and keep the berries clean. This plan has been fairly successful hitherto.

This season has been peculiar in that, though there was plenty of moisture six inches deep in the soil, the dry-

ing winds, in spite of the mulch, would lick it all up three or four inches deep and the plants would suffer. What show is there for a strawberry plant loaded with fruit, in a hot gale of wind that dries the leaves of a well-rooted tree so that they rattle in the wind, because the tree cannot pump water as fast as it evaporates? It is not a case that could be helped by any ordinary irrigation in the shape of wind-mill and tank.

Mr. Siddons of Syracuse, New York, has succeeded in raising a fine crop this year by continuous use of the cultivator, making a fine dust mulch; but this system without partial mulch, at least among the vines, would with me give sanded berries which would never do at all. Possibly a combination of dust mulch for the spaces and a fine mulch of fine cut straw, or well rotted manure, for the row of plants, would be about as near as we can come to the happy medium of holding moisture, on the one hand, and avoiding dirty berries on the other.

If we could tell at the outset what kind of a season was before us, it would be much easier to plan for the future. As it is, we must make the best of it. Whether it will be the tank with its irrigating outfit, or an extra horse and cultivator and dust mulch, must be decided by each strawberry grower for himself.

Personally we incline toward the dust mulch between the rows, and a snug fine covering around the plants, that will hold the moisture and exclude the hot air.

✽

Tourist: "Do those scarecrows save your crops?"
Farmer: "They work first rate. You see, every tramp that comes along crosses the fields to see if th' clothes is wu'th stealin', w'ich they ain't, an' that scares th' crows away."—New York Weekly.

STRAWBERRY CROWN BORER.

This is not as widely distributed as many of the pests of the strawberry, on account of its imperfect powers of locomotion. It is gradually spreading, however, and though the work is necessarily slow, it will in time do a vast amount of damage unless means are taken to combat it.

It has been known to scientists since about 1870, and is found most extensively in the Mississippi valley, and adjoining states. It is of small size and dull colors, and on that account is hard to find. The beetles lay their eggs on the strawberry plants in spring, placing them carefully at the base of the leaves, so that when they hatch out, the young grubs are close to the food they require. They work directly into the crown of the plant, down to the pith where they sap the life completely.

The pests are so protected by the plant during the growing season, that it is impossible to destroy them in any way, by poison in liquid, gas or powder form. If an infested patch is to be destroyed, it is well to take up and burn all the plants; this is best done in late summer, just before the young beetles come out.

In making the new beds, plants should be taken from beds where the pest has not made its appearance, if possible, but if this cannot be done, take young plants which have grown from runners during the summer. They are usually found to be all right for a fall set bed, and very late plants from runners will be safe to plant for the spring set bed.

It is also well to have the new beds as far removed from the old ones as possible, so there will be no danger of the insects going from one to the other. The land where the pests have been must not be used for strawberries again until after a rotation of crops, as they are often left in the soil, where they will be all ready to attack the plants set there.—American Gardening.

HOW TO TREAT WINTER APPLES.

Prof. H. E. Van Deman, Late U. S. Pomologist.

[From Green's Fruit-Grower.]

THE TIME FOR GATHERING APPLES.

It is not possible to safely state any particular date, even at one place, when any variety of winter apples should be gathered. The seasons are so variable that a certain kind of apple may ripen earlier or later than the average of its own date. Every one must be the judge of the time to gather each variety every year for himself. The state of maturity, and, in some degree, the condition of the weather should be the guide. When a variety begins to show a ripe color or falls badly the fruit should come off. In the warm air and sunshine while on the tree the apples will ripen much faster than in some cool, shady place. The sooner they are gathered after they are sufficiently ripe the better they will keep.

Some varieties should be gathered several weeks before others. Jonathan and Grimes Golden are fall apples in some sections, but by early gathering they will keep fairly well into the winter. The same is true of other varieties. Here is one place where good judgment is needed.

HOW TO GATHER.

There are many ways of gathering winter apples. Some that I know advocate and practice the plan of keeping the soil under the trees mellow and shaking them off. This is a miserable, dirty and careless way, I think.

The most careful picking and handling is the most profitable. A winter apple should never be bruised a particle. It should have a perfect stem; for if the stem is pulled out there will probably be a small hole in the skin which will eventually cause decay. By grasping the apple and placing the forefinger or thumb on the stem and turning the apple upwards or to one side the stem will usually part from the

twig without breaking either. No apple should ever be pulled off the branch. If the stem does not pull out a part of the branch will probably come off, and this will be a constant annoyance and cause holes to be punched in the skin of any apples which lie next to it in the basket or barrel. Anything of the kind should never be allowed to remain attached to an apple one minute.

Some like a sack fastened at the ends as for sowing wheat with a hoop in the mouth, thrown over the shoulder, and others prefer a basket in which to gather. The sack is not likely to admit of any accidents from dropping, but it is sometimes uncomfortably warm on the picker. Stout oak baskets with drop handles are the best where large quantities are to be gathered. I know some fruit farms that use thousands of them. There are enough so that wagons take them direct to the packers without emptying. This gives little chance for bruising and makes the handling very convenient and cheap.

SORTING.

The bountiful apple crop now on the trees is going to make the necessity of close sorting doubly important this year. Only good grades will sell at fair prices. After the apples are gathered and laid in piles under the trees or stored temporarily in some other cool place they should be carefully covered with straw or something else that will keep them in an even temperature. Some sort into different grades when they are taken off the trees but most fruit men delay it until the final barreling for market or storing for winter. The less they are handled in any case the better. If piled in the shade and well covered from rain and sun the earth will keep them cool and there will be less rot than if where they are subject to the fluctuations of the temperature of the outside air. They can be sorted better after the first defective ones have had time to develop rotten specks.

Only two grades should be made for market, unless there is an extra fancy one made up from only a few of the very best specimens. The poorer grades or culls should be fed to stock, made into vinegar or evaporated. Never, no, never sell them to a distillery at any price. We have too much brandy and its terrible effects already.

BARRELING.

Whatever may be put into barrels for the market should be so honestly put up that whoever opens them will say that there is at least one honest apple packer. If for foreign market press in the head by lever or screw power so tight that the top layer will be almost ruined. Next to dishonest grading in the barrel there is nothing that causes so much loss to the exporter as slack-packing.

STORING.

The best temperature for apples is about thirty-five degrees above zero. This cannot be attained nor maintained except in severe spells without artificial means. But a well planned and constructed storage house will keep apples very well. The warmer it is the greater necessity for dryness; and the cooler the more moisture is admissible. Indeed, it is better to have an apple room moist if it is cool. One of the best ones in the West has a running spring in it. Apples should not be allowed to shrivel. It spoils them for crispness and delicate flavor. Burying apples out of doors is better than to keep them in a warm cellar. They will rot less and shrivel less. Open an apple storage house on cool nights and keep tightly closed during the daytime.

A writer in the New York Tribune says that he lost a good many turkeys by foxes until he tried the experiment of putting a small sleighbell on the neck of each turkey. After that no fox would come near them.

RUSSIAN FRUITS.

A. Clark Tuttle.

"It is amusing to see the tilts made at each other by the friends of various Russian fruits. The man of northern Iowa claims some half dozen worthy and profitable fruits of the Russian varieties, while the central southern man of the state has found none worthy of cultivation. It was recommended at the recent horticultural meeting that Russian fruit be planted in the south half of the state only for testing or amateur work."—American Garden.

It is healthy to laugh, especially if there is anything to laugh at. The American Garden is amused; let us see what the cause is: She lives where the Seeknofurther, King, Greening, Rambo, Jonathan and others of the excellent apples can be and are grown. We live where they CAN NOT be grown. Now that is our misfortune and the A. G. laughs at our misfortune. Our ma taught us that it was not kind and Christ-like to make fun of the misfortunes of others. The Russian fruits were calculated for the territory too far north to grow the above York state apples. Is there anything funny about the fact that northern Iowa needs hardy apples and the southern half can grow Ben Davis? Cannot we be allowed to grow a few apples even if the kinds originated in Russia? We suppose we should grow wheat and buy our apples of York state. The "coming apple for the Northwest" is still coming. We must have hardiness and we have found that in the Russian. The "coming apple" will get this first class feature from the Russian, no intelligent Western Horticulturist but what thinks so.

Mamma (at the breakfast table): "You always ought to use your napkin, Georgie." Georgie: "I am using it, mamma. I've got the dog tied to the leg of the table with it."—People's Friend.

PREPARING APPLES FOR COLD STORAGE.

I have experimented with apples in cold storage for the last ten years. I am sure that they keep better when wrapped, for I have kept them two years, by double wrapping, once with tissue paper and then with paraffine paper. But apples can be kept easily if held at the proper temperature, even in barrels or boxes, not wrapped. The best temperature, we have found, is thirty-three to thirty-five degrees, but it should not change more than one degree in twenty-four hours. Apples can surely be kept if the proper care is taken in putting fruit in the barrels or boxes. I find that too many think that cold storage will keep anything, but in reality it does not pay to put in storage anything but well-matured, well-handled, well-packed apples. If so done success is sure.—L. A. Goodman, Secretary Missouri Horticultural Society.



FALL PLANTING.

Fall is the best time to plant raspberry and blackberry plants; also the best time for planting currants, gooseberry bushes and grapevines. If not planted in the Fall they should be planted very early in the Spring. If planted rather late in the Spring, as is usual, they do not do nearly so well as if planted in the Fall. But I never feel safe in advising Fall planting without adding the saving clause, which is that each plant must be covered with a small forkful of strawy manure, or litter, before winter sets in, in order to prevent heaving out by frost.—Green.



“I hear your husband is very sick, Aunt Dinah.” “Yes’m.” “Nothing serious, I hope. His condition is not critical?” “Critical! I should say he wuz! He ain’t satisfied with nuffin’.”—The Christian Register.

PROPAGATING THE GOOSEBERRY.

Gooseberries are propagated as follows: The old wood is all cut off close to the ground in the fall. Strong, green shoots are sent out early in the spring, and early in June these stools are hilled up with fine soil so as to cover the base of the green branches. As these continue to grow the earth is hilled up about them until the base of the cuttings for a foot or more is buried in the earth.

The young green wood of the gooseberry thus covered with earth sends out an abundance of young roots which make layer plants. These layer plants are cut off from the parent plant in October and planted in rows the same as cuttings, each row being mulched with strawy manure as winter approaches to prevent their heaving out by frost.

Other nurserymen wait until the young shoots are 18 to 24 inches long, when they bend them to the earth and shovel loose earth over the center of the stool, thus securing layer plants. There is no trouble in propagating gooseberries in this way, but I have never seen gooseberries propagated successfully from cuttings without roots.—Editor Green's Fruit Grower.

HERBST'S BERRY BULLETIN FOR OCTOBER.

Give winter protection to the cane berries this month. Raspberries and blackberries can be laid down as soon as the wood is ripened. The wood will be thoroughly ripened after a good frost. It is better to put down the brush a little green than to wait until the cane becomes too ripe. If left standing too long the wood becomes thoroughly ripened and is so brittle that there will be too much breakage. Especially is this true on cold, frosty days. Bushes are best laid down by gathering the tops together and gently pulling up and over at the same time. Lay them flat to the ground and do not let them bow up as too much covering will be

required to protect them. If weather is warm while you are putting them down just put dirt enough on the tips to hold them and later, just before a general freeze, cover the entire bush. Do not cover too heavy. Put just enough dirt or litter on them to cover them and protect them from the thawing and freezing.

Trim out the currants and gooseberries this month. Remove all dead wood and new growth that has come in too thick. Remove the wood that is getting old and large. Save new wood each year and cut out old wood each year, that the canes may not become too thick and large. A free circulation of air through the brush will tend to prevent mildew.

Grapevines can be trimmed this month and laid down for winter protection. Prune close, leaving one or two buds on the new growth. There is no danger of pruning the grapevine too close. Straw or cornstalks make a good covering for the grapevine.

Do not defer covering the strawberry bed too long. A good deal of damage is done before the general winter weather sets in. Give a light covering of marsh hay or straw as soon as the runners have ceased growing.

Ground on which you expect to plant strawberries next spring should be top dressed heavily with manure this fall and plowed. It will work up much better in the spring and the manure will have rotted enough so that the plants will get the benefit of the start.

J. L. HERBST.

Thayer Fruit Farms, Sparta, Wis.

Little Elmer (a thoughtful lad): "Papa, what is the difference between a patriot and a politician?" Professor Broadhead: "Why, the former does it for fun and the latter for the money there is in it."—Puck.

SHORTAGE OF NURSERY STOCK IN NEW YORK.

Our reports all indicate a shortage of nursery stock. The dry weather has proved fatal to much of this stock and has stunted more of it. There will probably be a heavy demand also, and this ought to make higher prices. All the more reason for buying of the best nurserymen you can find. The rogues will be abroad this year in full force.—Rural New-Yorker.

**POTASH IN RAGWEED.**

I despise ragweed, yet I will admit that it has its good points. I don't believe that there is any plant with a greater power to utilize the potash in the soil. Ragweed is a potash miner, but I do not like to have it go to seed. Ragweed may be called a catch crop—that is we catch it badly whenever we let the ground stand still. There is no humus crop that makes more potash available for a dollar, but always get it under before seeds form.—Editor of Rural N.-Y.

**ITEMS ABOUT APPLES.**

The spot on which the original Baldwin apple tree grew has been marked by a monument.

Queen Victoria, it is said, secures her annual supply of apples for "home use" from Niagara County, N. Y. This is called the banner fruit county of the Empire State.

Near Stuart, Va., at the foot of a spur of the Blue Ridge mountains, there is an apple tree which measures nine feet five inches around. Although it is about seventy years old, it bore this year a very large crop. It has been known to produce 110 bushels in a season. On a neighboring farm there is an apple tree which is eight feet five inches around. In one year eighty-five bushels of selected ap-

ples were gathered from it and sold at the apple house for \$60. The tree is seventy-five years old and is still bearing.

The Wellhouse orchards are the largest in Kansas. They have 800 acres in one body in Osage county, 687 acres in their four orchards in Leavenworth county and 160 acres in Miami county. The Wellhouse orchards aggregate 1,647 acres all told. In the Parker orchard there are 1,600 acres of apple trees in one body.

The largest orchard in South Dakota is owned by Mrs. Laura A. Alderman, near Hurley, Turner county, and contains 150 acres. This orchard contains 8,000 trees. Two acres are covered with plum trees. Besides the trees there are 1,000 currant bushes, 1,000 gooseberry bushes and 500 grapevines. Three acres are devoted to strawberries.

IMPORTANCE OF WRAPPING APPLES FOR COLD STORAGE.

I am satisfied beyond a doubt that wrapping first in waxed paper, then in any common paper, is the best method of packing apples for cold storage. This double wrapping makes practically an air-tight cell for each apple, thus preventing any spread of decay.

In order to test the matter a few barrels were placed in storage without any wrapping whatever. The varieties selected for this test were Ben Davis and Wine Sap. They were placed in the same storage room and received exactly the same treatment as the others, yet fully 70 per cent. of them were decayed when we took them out June 1. Not only were they decayed, but those remaining in a firm condition were so badly discolored and had lost flavor to such an extent as to render them wholly unfit for either show or market. A few of the same varieties were wrapped simply in newspaper, not using waxed sheets. Of these about 30 per cent. were in very poor condition June 1, while the same

varieties, packed and stored at the same time, using the double wrapping of waxed sheets and common paper, remained in almost perfect condition as late as November 1.

PETER YOUNGERS,

Treasurer of Nebraska State Horticultural Society.

OFFICIAL LIST OF AWARDS ON FRUIT AT THE STATE
FAIR—CONCLUDED.

Apples by Amateur Growers, display of 20 varieties, J. S. Palmer of Baraboo 1st, Mrs. Robert Ramsey of Baraboo 2d, Kelly Bros. of Mineral Point 3d; 10 varieties, J. S. Palmer 1st, Kelly Bros. 2d, W. E. Killip of Prospect 3d; best five for winter, H. Tarrant of Janesville 1st, Kelly Bros. 2d, Geo. Jeffrey of Milwaukee 3d; seedlings, Mr. Killip 1st, Mr. Jeffrey 2d, Mr. Palmer 3d; best winter apple, Mr. Tarrant 1st, Kelly Bros. 2d, Mr. Palmer 3d; best fall apple, Mr. Tarrant 1st, Kelly Bros. 2d, Mrs. Ramsey 3d; largest apple, R. E. Wedgewood of Shawano 1st, G. F. Richmond of North Greenfield 2d, Kelly Bros. 3d; handsomest apple, Mrs. Ramsey 1st, Mr. Wedgewood 2d, Mr. Palmer 3d.

On plates of apples (amateur) R. E. Wedgewood received first on Duchess of Oldenburg and Wolf River.

Geo. Jeffrey received first on Golden Russet and Seek-no-further; second on Repka Malenka, Hibernaland Avista.

Mrs. Ramsey received first on Pewaukee, Wealthy, Haas, Fall Orange, Repka, Longfield, Yellow Transparent, Hibernaland Switzer.

Mr. Jewell of Mineral Point took first on St. Lawrence.

J. S. Palmer took first on Talman Sweet, Utter, Alexander, Walbridge, Newell and N. W. Greening; second on Duchess of Oldenburg, Pewaukee, St. Lawrence, Wealthy, McMahan, Wolf River, Haas and Longfield.

Kelly Bros. took first on McMahan and Windsor; sec-

ond on Walbridge, Newell, N. W. Greening and Fall Orange.

Mr. Tarrant received first on Lubsk Queen, Avista and Malinda; second on Golden Russet, Yellow Transparent, Windsor, Switzer and Eureka.

Mr. Killip took second on Talman Sweet, Utter and Seek-no-further.

Mr. Richmond took second on Alexander.

On collection of crab apples Kelly Bros. took first, Mr. Tarrant second and Mrs. Ramsey third. On plates Mr. Tarrant took first on Hyslop, Sweet Russet and Virginia; Mr. Killip first on Transcendent; Kelly Bros. first on Whitney; Mrs. Ramsey first on Martha, second on Transcendent and Sweet Russet; Mr. Jeffrey, second on Whitney, Martha and Virginia; Mr. Jewell second on Hyslop.

On grapes by amateurs, best display, Mr. Schuster of Middleton first, Mr. Jeffrey second; best ten varieties, Mr. Schuster first, Mr. Palmer second, Mr. Jeffrey third; best five varieties, same; grapes on canes, Moore's Diamond, Mr. Palmer; Worden and Brighton, Mr. Schuster first, Mr. Palmer second.

On plates, Mr. Schuster took first premium on Lady, Agawam, Lady Washington, Brighton, Wilder and Telegraph; second on Worden, Moore's Early and Concord.

Mr. Palmer took first on Worden, Moore's Early, Moore's Diamond and Lindley; second on Brighton.

Mr. Jewell took first on Concord, second on Moore's Diamond.

Mr. Jeffrey took first on Niagara.

On pears, Mr. Jeffrey took premium for display of 10 varieties, also first on Duchess and second on Flemish Beauty and Seckel; Mr. Schuster took first on Flemish Beauty and Seckel; Mr. Tarrant first on Keiffer and second on Vermont Beauty. Mr. Tuttle took first on Vermont Beauty.

On display of plums (10 varieties) Mr. Jeffrey received first, Mr. Chappell second, Mr. Tuttle third; native plums, Mr. Tarrant first, Mr. Chappel second; European plums, Mr. Jeffrey.

COUNTY EXHIBITS AT THE STATE FAIR.

The exhibits showing the products and resources of various counties were studied with interest. The counties making these special exhibits were Douglas, Marathon, Langlade, Kenosha, Walworth, Waukesha, Taylor, Price and Milwaukee. All made good displays of vegetables and grains and grasses, the northern counties excelling in potatoes, the southern in fruit.

Douglas County, in the extreme northwestern part of the State, surprised us all by exhibiting tobacco and Kentucky blue grass, among its other products. Tobacco is raised in small patches for home use and the Kentucky blue grass was imported by early settlers forty years ago and has now become indigenous in certain localities.

Langlade, another of the northern tier of counties, showed grasses, grains, potatoes and onions and some very fine high-bush cranberries. Also garden vegetables and a few plates of apples, chiefly crabs.

Marathon County, of which Wausau is the county seat, made the largest and most elaborate display. On the wall behind the exhibit hung a map of the county made of the seeds of different kinds of grains, all raised in the county, each town being represented by a certain color of seed. Railroads were represented by copper wires and rivers by blue lines, a broad, winding strip of blue indicating the position of the Wisconsin river. Blue spots of varying shapes and sizes marked the location of lakes. This county showed six different kinds of clover, including crimson, Alsike and Alfalfa. The shelves on which their exhibits were dis-

played were covered with paper that was also a home product, made by their own paper-mill of wood-fibre from their own forests. Another manufactured product was excelsior.

Taylor County added sorghum, ensilage corn and a handsome seedling apple to its ordinary products. The apple was large and firm, somewhat resembling a Newell's Winter.

Price County, besides the usual exhibits, had a novelty in the shape of a live Badger. Also pictures of fine scenery and fishing resorts.

Kenosha County had the finest show of fruit made by any county, including three varieties of pears.

Pumpkins and squashes were prominent in the Walworth County show, and also superior corn and apples.

Waukesha County made canned goods prominent in its exhibit. It is needless to say that this county displayed fruit of many varieties.

As for Milwaukee County, we did not need to see its exhibit in order to be impressed with the fertility of its soil and the versatility of its productions. It used to be our home and we remember with affection its great corn fields and its beautiful orchards and its rich market gardens. This year the apple orchards were loaded with the finest apples, while pear trees and plum trees were literally breaking down under their burden of fruit.

We never ate finer Bartlett pears than those we ate in a Milwaukee County orchard this Fall. The pears were borne so profusely that the trees seemed wreathed with fruit and the long branches drooped like weeping willows.

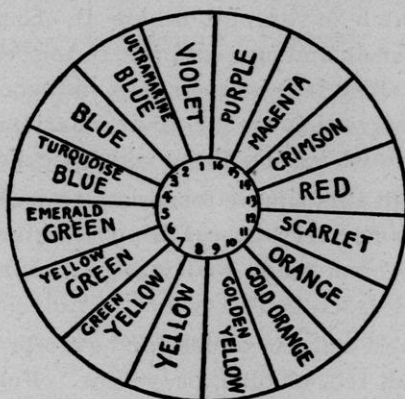
M. C. C. J.

Teacher, to pupil: "If you don't tell the name of the boy who put the pin on my chair, I'll give you a whipping."
Pupil: "Whip ahead, sir. It won't be nothin' to what that boy'll give me if I tell on him."—Harper's Bazar.

COLOR HARMONY.

Colors must be harmonious or else they will lose their value. My little diagram may possibly help in bringing about a clear conception of perfectly simple color harmony.

The wheel indicates sixteen commonplace colors, which (theoretically speaking), when mixed together in certain



The Color Wheel.

proportions, will produce white. Although red, blue, green and yellow comprise what are called the primary colors, my twelve additional ones are simply extensions right and left of these, and furnish those familiar hues which we constantly meet with in the flower garden.

I do not propose to explain any elaborate color theory, but I wish to show how by the aid of my simple little diagram we may arrive at some unmistakable truths of harmony and discord. For colors which will harmonize with each other, we may read on the wheel those which are exactly opposite in their relative positions; for instance, yellowish green and crimson. The colors which conflict with each other lie at exactly right angles on the wheel and at every fifth one on the list. Beginning haphazard with yellow, therefore, we may read the discordant colors as, yellow and scarlet, or yellow and turquoise blue.

There are two kinds of color harmony; one is contrastive, as, for instance, blue and orange, and the other is analogous, as, crimson and magenta. In a word, those colors which are near neighbors to each other are, as a rule, quite agreeable to the eye, and the ones which are radically opposite in appearance we instinctively feel are never complete out of each other's company. Actually blue is more complete with a patch of orange beside it, because it looks brighter. Crimson and magenta are, so to speak, two points of view of red when it is more or less influenced by purple. For colors, then, which are by their relationship harmonious, read on the wheel any three which lie side by side.

If we accept this simple formula as a safeguard as far as it goes (it is not very far-reaching), we may be sure of committing no error when we arrange the highly colored flowers in our garden beds.

But it is necessary to understand exactly what the color is which we call red, or blue, or yellow. For the sake of something tangible I shall call the Portia carnation pure red, the zenith blue of the sky pure blue, and the wild mustard at its yellowest best, or the lemon-colored African marigold, pure yellow; the outside surface of the buttercup's petal is also near the pure yellow. The scarlet runner is exactly an orange-scarlet, the President Hyde chrysanthemum is a perfect golden yellow, and the bluest bachelor's button is blue inclined toward the ultramarine tone. There are powerful tones of purple in the cinerarias ranging right and left toward crimson and toward ultramarine blue; the daffodils give us a wealth of golden orange, and also yellow tints reaching as far as greenish yellow, and among the petunias we may find varieties crimson and solferino in hue.

A perfect knowledge of the individuality of a certain color is, without doubt, a matter of education. When once we know that the scarlet vermilion of the artist's paint-box or the Madame Crozy canna is pure scarlet, when that color

is before our eyes for days in succession and our memory of it is established beyond doubt, then we may be sure that we hold in our hands a key which will unlock the secret door of all knowledge of color.

No one can make a mistake by combining any color with white.—Florists' Review.

A DAINY DESSERT OF SWEET APPLES.

Select good sweet apples, either Talman Sweet or some other good variety; core and pare the apples, leaving them whole; place them in a granite-ware baking dish (not tin or iron) with some water and a little sugar and bake them until they are so tender they can be easily pierced with a straw, but will still keep their shape. Remove them to the dish in which they are to be served, fill the centers with jelly or marmalade and pour the liquid from the baking dish over them. Beat the whites of two eggs until dry. Gradually beat into these two tablespoonfuls of powdered sugar, then cut and fold in two tablespoonfuls of sugar and flavor with one-fourth of a teaspoonful of lemon and half a teaspoonful of vanilla extract. Pile this meringue on to the tops of the apples and place them in a moderate oven until the meringue is delicately browned. Serve hot or cold.

If cream is abundant, the meringue may be omitted and whipped cream sweetened and flavored slightly, may be piled upon the apples which, in this case, must be cold.

APPLE FRITTERS.

Pare and chop fine a few tart, tender apples; grate a little lemon peel over them or dust them lightly with cinna-

mon. Make a batter of one egg, one-half cup of milk, one saltspoonful of salt, one cup of flour and one teaspoonful of baking-powder. Beat the batter well, then stir in the chopped apple. Drop by small spoonfuls into a kettle of hot lard. If the lard is of the right temperature they will quickly rise to the surface and be light and puffy. When they are of a golden-brown color take them up with a wire spoon or skimmer, sprinkle with sugar and serve at once. They should be cooked as eaten, like buckwheat cakes. Serve with maple syrup.

TO WASH OIL CLOTH.

Oil cloth should never be washed with soap, soda, ammonia or washing powders in solution. Use a clean, cold water and apply with a large soft cloth, then wipe with a sponge squeezed dry from skimmed milk and again with a soft dry cloth. If very much soiled (which it should never be allowed to become), use lukewarm water. A very little warm linseed oil imparts a handsome gloss.

A HANDBOOK FOR PLANNING AND PLANTING HOME GROUNDS.

A handbook valuable both to the horticulturist and amateur home gardener has lately been issued by the Stout Manual Training school of Menomonie, Wis. It was published for direct use with the collection of desirable natives and hardy exotics on the school grounds. But it also contains much useful information to any one interested in plants. It is written by Warren H. Manning of Boston, the well known landscape architect, who is in charge of the development of the collection. Therefore it is an authority in its own field of outdoor work.

It contains a brief and simple treatise on beautifying the home by intelligent planning and planting. A "classified list for ready reference" of the school collection is also included. Then follows a short description of each kind, the habitat, time of flowering, and other useful information about it. The handbook is invaluable to all horticulturists whether professional or amateur.

It is intended to be used by the citizens of Menomonie to help them in improving their private grounds as well, and to stimulate village improvement. But in its general idea, it will appeal to all lovers of Nature also.

CHARLES H. RAMSDELL.

Menomonie, Wis.

MAILING A MAGAZINE.

Eighteen men, aided by the fastest mailing appliances, are kept on a rush every month getting *The Ladies' Home Journal* off to its subscribers. The first shipments are started about the middle of each month, and from that time until the twenty-fifth magazines pour out of the Journal's publishing office by the two-horse dray load. On the twenty-fifth of each month every Journal has reached its destination, and work in the mailing department slackens for a few days. Some idea of the tremendous size of the Journal's subscription list may be gained when it is known that forty tons of mailing type are required to set up the names of subscribers. There are three-quarters of a ton of each numeral, and it requires twenty thousand galleys to accommodate the subscribers' names in type. This stock would equip six or eight large daily newspapers. As many as sixty-five compositors are employed setting the names of the Journal's subscribers in type—printers enough to set the type for the biggest metropolitan daily newspaper. The expenses for postage paid by the Journal approximate \$75,000 a year.

THE SAUK COUNTY FAIR.

"We're having Fair weather" was the current joke as men hurried along, trying to dodge the little rills of water that trickled from other people's umbrellas. That is the kind of weather which most of the county fairs had to contend with this year.

Sauk county was more fortunate than some, for it had one rainless day. The crowds of people which thronged the grounds on that pleasant Thursday numbered well up into the thousands, the largest attendance of any one day in the history of the Society. This enabled the Fair management to meet all its financial obligations. The premiums were paid in full and promptly.

The display in all departments was very gratifying. We noticed fruit exhibits by Mrs. Ramsey, Wm. Fox, Henry Simon, Geo. Pelton, R. E. Brooks and others. The first premium on best collection of fruit by professional grower was awarded to Wm. Fox; second premium to H. Simon. On best collection by amateur Mrs. Ramsey took first, R. E. Brooks second. Geo. Pelton had the best plate of seedlings, T. Timlin the largest apple, Wm. Fox the heaviest, Geo. Pelton the prettiest.

Mr. Fox's grapes were finer than those he showed at the State Fair.

Mr. Wm. Toole of Baraboo, whose position as judge debarred him from showing flowers in Milwaukee, had a beautiful display here, and so had R. H. Williams of the Baraboo greenhouse. Among Mr. Toole's collection were several fine blooming plants of the giant Browallia, and we were pleased to find the Norfolk Island Pine in Mr. Williams' collection.

Among the amateur exhibits our attention was especially attracted by a beautiful collection of native climbers, including clematis, bittersweet and other field and wild-wood treasures.

OMRO CHRYSANTHEMUM SHOW AND FAIR.

The dates fixed for the Omro Chrysanthemum Show are November 14, 15, 16. Entries must be made on or before Nov. 14, preferably at an earlier date by letter to the secretary. Competition will be open only to amateurs, and all articles must be grown or made by the exhibitor. About 30 premiums are offered on Chrysanthemums, about a dozen on geraniums and as many on begonias. Premiums are offered on cannas, ferns, coleus, roses, fuchsias, carnations, cacti, etc. Also on field products, garden vegetables, fruit of all kinds, fancy-work, paintings, canned goods, bread, cake, etc. If you wish to compete send for premium list to the secretary, Mrs. Joseph D. Treleven, Omro, Wis.

EDITOR'S NOTES.

As we go to press a rumor reaches us that the officers of the State Horticultural Society have appropriated a sum of money for premiums on fruit at the winter meeting. The premiums will be on plates. Save up your fine apples of any worthy variety. One dollar will be paid for the largest apple. Special premiums for seedlings. A first premium of \$3 and a second one of \$2 will be paid for an essay on Planting and Care of an Apple Orchard. Premiums of the same value will be paid for an essay on Strawberries; also on Raspberries, Blackberries, Grapes and Flowering Shrubs. Put on your thinking caps for these essays must be sent to the secretary before the first of January. Details given in November number.

Secretary Herbst is busy at work on the Annual Report. A new feature of the report will be a catalogued list of the fruits grown by the members of the State Society with those marked that have been recommended for Wisconsin.

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