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**COLORADO BLUE SPRUCE.**

[*ABIES PUNGENS.*]

# The Wisconsin Horticulturist.

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VOL. III.

SEPTEMBER.

NO. 7.

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## THE COLORADO BLUE SPRUCE.

J. S. Stickney.

Of twenty-five Colorado Spruce sent me some twelve years ago only three have the *full* blue color, six more are slightly blue, the others have no blue shade; but all have a strong, sturdy habit of growth not equalled by any other evergreen.

I recently saw about two hundred of these trees, say three feet high, planted for an ornamental hedge and wind-break. Among them I counted six of the "true blue." If I were the owner I should remove those six to more honorable places and value them more than all the others.

It is truly a *grand tree*. In ordering to plant in prominent positions be very particular to get the true blue color, but do not be exacting about price,—two dollars, three dollars or five dollars should not deter you if you get the genuine. Those without the high color are valuable for their sturdy, vigorous growth and hardy endurance.

Wauwatosa, Wis.

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In a note Mr. Stickney says that when he obtained his Colorado Spruce they were little seedlings and had not yet developed full color. He thinks that no batch of seedlings will give half of high colors. The seed is gathered in the mountain forests where all grades mingle.—Ed.

Vredenburg & Co. of Rochester, N. Y., thus describe this tree:—"One of the most hardy and beautiful of all the spruces. Foliage of a rich blue or sage color. The most distinct and striking of the Spruce family. A free grower and perfectly hardy. Of marvelous beauty as it flashes in the sunlight with its wondrous sheen of silver and sapphire."

E. H. S. Dartt, Supt. of the Experiment Station at Owatonna, Minn., writes of this spruce, in *The Minnesota Horticulturist*, as follows: "The Colorado Blue Spruce is the most beautiful evergreen or ever-blue tree that I have ever seen. In hardiness it seems about equal to the White Spruce. Of a lot of seedlings not over twenty per cent are likely to be blue enough to be decidedly ornamental; consequently the bluest trees command a very high price. It seems a little queer that the development of blue in trees greatly enhances their value, whilst in men the opposite is true. The bluest men are of least value; still, some may prefer a man who is very blue to one who is ever-green."

### ROSA RUGOSA.

Frederic Cranefield.

This is often called the Japanese rose. Nicholson's Dictionary of Gardening gives Japan as its native habitat, but a variety imported from Russia by Prof. Budd of the Iowa Agricultural College has proved more hardy than the type. A specimen on the lawn here that has been planted seven years is now four feet high with a spread of six feet. It has proved entirely hardy, not even the tips being killed for the past five years. In quantity of bloom and length of flowering period it compares favorably with any of the hybrid remountant class.

The blossoms are single, dark pink, about 3 inches across, borne in clusters on short stems. Besides its perfect hardiness and freedom of bloom another point that recom-



mends it as a desirable lawn shrub is its large, dark green, clearly wrinkled (rugose) foliage. This, with a pendulous habit of growth, makes it throughout the season an object of beauty.

Experiment Station, Madison, Wis.



### STANDARDS OF SUCCESS.

From an address by Hon. Charles W. Garfield before the Grand River Valley Horticultural society, as reported in the Michigan Fruit Grower:

“Some days ago a gentleman said to me of another man that he does not seem to be any better off than when we first knew him. He is a kind-hearted man and helpful to humanity. He has been successful in that way, but he has not gathered any money together. In conversation with another man concerning a friend he said that everything he touches seems to turn to money. I could not help but think in connection with these two instances of the measure of success that most of us use. It seems to me that we should think of other things aside from money or bank account or landed estate as a measure of a man's success. As I have often heard it said of fruit-growers that their occupation is a pleasant one, but they cannot succeed in it as in other occupations, I cannot help but think that there ought to be a different standard of success than is common to most of us.”

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“I was down and visited Mr. Lyon the other day. He has lived to be eighty years old. I believe his acquirements of this world's goods have been modest, still I do not know of any more successful man in any line than Mr. Lyon; I do not know of a millionaire in Michigan today that I would rather be than to be Mr. Lyon. His life has been one of benevolence—a life that we can learn something from.”

"A man who establishes a good home in the community is a successful man. A man who exercises an influence in the community wherever it is possible; an influence for good, for intelligence, for morality, for progressiveness, is a successful man."

"In seeking after success there are, I think, other things that are worth considering, as for instance taste. There are lots of people who cannot see the difference between a Baldwin apple and a Red June. Aromatic flavor does not appeal to them. I know a man, the president of a college, who could not see any difference between a Concord grape and a cabbage. The matter of education of the intellect did not help him at all. So in the matter of taste. It is from the development of the taste that we enjoy a wider range of products. In fruits you can get this developed a good deal wider than in grains. And so it seems to me that in this society we have a good deal to do in the development of the senses. Some of these things mean more for success in life than the acquisition of money."



#### THE PREJUDICE AGAINST THE TOMATO.

The tomato alarmists are at their old tricks again. Dr. Andrew Wilson, of London, says: "I have received several letters of late, reiterating a question I might well be tired of answering, 'Do tomatoes cause cancer?' But for the fact that one takes a pleasure in stamping one's foot on a misleading statement calculated to prejudice people against a vegetable food which is entirely healthful and safe, I should grow weary of asserting that not a jot or tittle of proof has ever been offered in support of the outrageous statement noted above. One might as well allege that cabbage causes cancer, for there would be no more proof of that assertion than there is proof to be had concerning the tomato myth. I can only repeat that the toma-

to is an excellent vegetable enough, and may be partaken of by those with whom it agrees, without any fear of its initiating any disease whatever."—Medical Record.

### IN THE STRAWBERRY BED.

By E. P. Powell.

A careful examination of my beds for 1898 compels me to reverse my opinion of two or three varieties, and I am sadly disappointed in others. On the other hand, a good season and careful culture have brought others to the front, of which I had formed not so good an opinion. The qualities to be looked after in the strawberry of the future are, first, quality, and second, size. It will never do to fill up our grounds with huge berries that are too sour for an educated palate. The people are much better judges of good berries than they were five years ago. It is true that the buyer in an ordinary market is compelled to take what he can get. Few berries come to market labeled with name; and if they were named, consumers would be little better acquainted with their merits. But the time is coming when we shall have our standard berries; and they will be as well known by consumers as standard apples and pears.

The following are my notes of the most important varieties:

Clyde has amazed me with the enormous quantity of fruit which it is capable of perfecting. The berry is large to very large, and retains its size to the close of the season. Indeed, I do not know of any variety which gives so large a proportion of perfect berries. The plant grows large and thrifty, and makes new plants with great rapidity. It would be better to keep this variety in narrow borders, and yet it bears admirably in strips three feet wide. William Belt is another variety which has proved to be a splendid companion for Clyde. The berries average a little larger

and not quite so many of them. The quality of the fruit is better than Clyde, the color darker. The William Belt ripens just after Clyde, beginning perhaps three days later. The plant is very large, and grows luxuriantly. If I had only these two varieties for early berries I should be satisfied. But when I turn to Marshall I see so much that is attractive that I am unwilling to stop planting. The Marshall is ideal both in plant and in fruit. The blossom is perfect, the roots enormously long, the fruit very large, and most delicious. There is but one fault; the Marshall is not a very heavy cropper—only good. Next I place the Brandywine, which, on the whole, is as nearly perfect as anything in the field; a little later than the others named, a heavy cropper, a very large berry, of a bright red color, and of superb quality. It will not bear as heavy crops, however, as Clyde, and hardly equals William Belt. Bismarck is a fairly good plant, but by no means equal to any of the varieties named in that respect. It is not a very heavy cropper; but the color of the berry is peculiarly bright and attractive. The quality is only moderate, and, on the whole, unsatisfactory. I am disappointed in Bismarck, and shall stop planting it. Mary is an early berry, very handsome to look at, yielding heavily, and making good, strong plants; but the quality of the berry is not such as to require its retention in our beds. The color is very dark, and the acid sharp. Margaret is a most delicious fruit, and the berries are of a rich, shiny crimson. I should hardly dare to pass a final opinion of Margaret, because it occupied comparatively poor soil. The plants were not as thrifty as those which are now growing bid fair to be. On the whole I think that Margaret has not been overpraised. Isabella has disappointed me both as to size and quality; it is a heavy bearer of small berries, which are too dark colored and too seedy. Among over forty varieties, by all odds the most delicious berry is Powell's No. 2. Unfortunately the plant rusts; and it is about the only rust that has appeared in my beds. Eleanor is in every way a failure, if not in fact a

humbug. Noble, a foreign variety, does nothing with me. Aroma has pleasantly disappointed me; the berry is of good size, color and flavor, but in no way remarkable. Mrs. Cleveland is a berry quite similar to the preceding, but more acid. I do not see the reason for further planting of either of them. Timbrell is a most remarkable berry for quantity and quality; but, unfortunately, it will not ripen evenly. It must be dropped. The Belle is an extraordinary berry, very long, and not always very shapely. The color is glossy red, and the quality is excellent. The quantity of fruit produced is only moderate. I have picked these berries two and one-half inches long. Haverland still holds its own as an enormous bearer of large berries, not *very* large, and of only medium quality. It has the fault of dropping its overloaded stems of fruit to the ground. It has the great advantage of bearing a good crop under neglect.

Next to Haverland, for always doing well, I place the old Cumberland Triumph. This is a delicious fruit, and absolutely perfect in shape. Nick Ohmer, Howells, Ivanhoe, Rio and Michigan are not yet fruiting in my grounds; but I believe they are all berries of high rank. Mr. Crawford places Nick Ohmer at the head. Two other varieties that ought to be planted, so far as I can judge, are Glen Mary and Ideal. The Glen Mary is bringing a reputation for enormous productiveness; it is a strong, healthy plant, and is said to be of the highest quality. I have in my grounds a remarkable berry, which is either a seedling or the old Summit resurrected; I supposed it to be a seedling, but it has the remarkable solidity and perfect shape of Summit. That berry went out of cultivation because it failed to ripen its berries evenly; but the berry which I am now growing does ripen all over fairly well. It is the latest of any variety in my grounds, unless Michigan shall rival it in this respect. The berries look like Seckel pears, and weigh like that fruit. It is not only one of the largest of all berries, but the heaviest. Berlin, which was sent out with flattering praise, is unworthy of further culture. It



makes a good plant and furnishes good berries, but they are sour and white-tipped. Howells is sent to me by my friend, M. T. Thompson, of Rio Vista, with a note, saying that it will be just what I want. I have great confidence in it. Equinox is very late, but has nothing else to recommend it.

A strawberry-bed is hardly worth the having without the most thorough culture. The rows must be kept narrow and the cultivator kept running between them constantly. The soil must be deep and rich and moist. When planting, which should be done in the spring if possible, cut off all blossoms, set the plants exactly level with the ground, after they have been thoroughly pressed down. You cannot crowd the roots too tightly. Finally brush loose dirt over the pressed dirt, and leave them. After bearing cut off the old foliage with the scythe and burn. Allow the new runners to fill up the vacant strips, and then plow out the old plants. In this way you may get good bearing for four years. Nearly all of the best new varieties have perfect flowers, which is contrary to the theory concerning strawberries held by growers a few years ago.

If you desire to plant a bed of strawberries for succession, select, as a very good list, Ivanhoe for earliest, followed closely by Clyde; then William Belt, Marshall, Brandywine, Margaret and Michigan. Twenty-five plants of each should make a bed large enough for ordinary family use. Set the rows four feet apart, and plant from twelve to eighteen inches apart in the rows. This bed, if possible, should be situated where it can be irrigated. The great enemy to good strawberries is dry weather. Mulch between the rows with sawdust after the cultivator stops running. It is a mistake that strawberries should not be cultivated through all the growing season until we are fully in the picking season.—The Independent.



Remember that Dr. Good Habits, Dr. Diet, and Dr. Exercise are the best doctors in the world.

## PEARS IN DOOR COUNTY.

I have read Mr. Moyle's article, "Blighted Hopes," in the August number of *The Wisconsin Horticulturist* and can sympathize with him but can hardly agree with him in his last statement that "Pear trees of American origin are to be preferred every time for Wisconsin planting."

I have just returned from the orchard of Mr. Joseph Zettle, where I took particular notice of his pear trees. Four different kinds of Russian pears including the Bessemianka are in bearing. Three of these he does not know the names of except that they were sent to him as Russians. Then he has the Idaho, Wilder and other American sorts.

He has no use for the American kinds but pins all his faith on the Russians and some pet German pears that he has great faith in. The first two trees visited have been set about seven years. They are large, well grown trees, as healthy as any ever seen, and the pears are simply immense in size and he says of fine quality. They are good regular bearers, are quite full now and oh! such beauties. The other Russians are much like this in growth and healthfulness but the fruit is smaller, later in ripening, except one that is very early, and are of different shape. Mr. Zettle says the Russian pears are as hardy as the Duchess apple with him.

The Wilder has made a good growth, seems very hardy and healthy. He says the pears are good; are all gone so did not have a chance to try them. The Idaho is a poor, sickly tree compared with the Russians, being only about one half as large as those set the same time. By the way, Mr. Zettle never sets a pear tree in anything but clay; he says they do not stand it as well in any other soil.

I would like to tell you about the apples I saw but it would take too much space. Just think, fifty different kinds of seedlings and seventy varieties of Russian apples besides nearly every other kind catalogued.

GEO. M. TONG.

Sturgeon Bay, Wis.



## RASPBERRY CULTURE.

Within a few years back a notable change has been introduced in the general management of the raspberry. The only pruning formerly given to this plant was confined to the cutting out of the old stems which had fruited, thinning out the young stems which were to produce the next crop, and shortening them by cutting off a portion of their tops. These would then be fastened to a stake or some similar support, and this completed the pruning for the season. But the more modern system obviates the necessity of any kind of support and the plants are managed so they are able to support themselves when full of fruit. This is accomplished by allowing the first year's growth of newly set out plants to grow undisturbed; the second year two or more shoots will be produced, and when these have reached a height of about two feet their tops are pinched off, so as to stop their further upright growth; they will then proceed to push out side shoots or laterals on all sides, balancing and supporting themselves very effectually and appearing like small evenly headed trees. When growth has been completed for the season and the leaves have fallen these side shoots are pruned back so as to leave them from 12 to 16 inches in length, according to their strength. This pruning can be done quite rapidly with pruning shears. At the same time, if not before, all the old stems or canes which have fruited are also removed; but many cultivators prefer to remove these old stems immediately after the fruit has been gathered, claiming that by so doing the young canes have greater freedom of growth; also, that by promptly removing the old canes many kinds of insects which lodge in the old wood and have cocoons and nests upon it, are thus destroyed by burning all the prunings as they are collected. This system is continued annually; no greater number of young shoots than is required are allowed to grow, all others being destroyed as they reach a few inches in height. The summer topping is attended as previously stated, and the result of the routine treatment is a self-supporting plant and improved fruit.—The Southwest.

## THE LOUDON RASPBERRY.

Mr. Clarence Wedge, in his sprightly little paper, Northern Fruits, pays this high tribute to the Loudon:

"The Loudon Raspberry is making a fine show on a few bushes at our place this year. The canes stood the winter as well as any variety on the place, are free from thorns and produce the largest, handsomest and best flavored raspberries we have ever grown. Perhaps it is saying too much to place them above the Turner in quality, but they are just as good and ever so much better in other respects."

Mr. E. O. Orpet of Massachusetts says in *American Gardening*:

Of the true raspberries, the Loudon seems to be the best thing we have; the growth is most vigorous, clean, free from spines, and a very large fruit of delicate flavor. As before stated, it has not the briskness of the Shaffer and Columbia, but will be liked by some better on that account. The Loudon seems to be the best of all kinds to plant, and ought to be in every fruit garden; it will soon crowd out the older sorts as it also bears a good reputation for hardiness.

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Several growers in Baraboo have tested the Loudon this season. It appears to have but one fault,—the berries cling so closely to the stem that they are apt to crumble when picked.

Will some one tell us if this is a characteristic of the variety, or is it a peculiarity of the season?

Mistress: "Get dinner today on the gasoline stove, Bridget." Bridget: "Plaze, mum, I did thry, but th' stove wint out." Mistress: "Try again, then." Bridget: "Yis, mum, but it's not come back yit. It wint out t'rough th' roof."—Credit Lost.

## WISCONSIN GAME LAW.

When game may be taken, caught or killed:

Deer, buck, doe or fawn.....	Nov. 1 to Nov. 20
Brant and goose.....	Sept. 1 to May 1
Otter, martin, mink or fisher.....	Oct. 1 to May 1
Woodcock, partridge, pheasant, prairie hen or prairie chicken, grouse (any vari- ety), snipe and plover.....	Sept. 1 to Dec. 1
Mallard, teal and wood duck.....	Sept. 1 to Dec. 1
Wild duck (other than mallard, teal and wood duck).....	Sept. 1 to May 1
Rabbit with dogs.....	Nov. 20 to Oct. 1

Every one who desires to hunt deer in Wisconsin must take out a license, for which license must be paid, if the hunter is not a resident of the state, the sum of \$30, and if a resident of the state, \$1. This license is only good for the season for which it is issued. Each license will provide for the shipment of two carcasses or parts of same.

It is unlawful for any one person to kill more than two deer in one season, except that a resident or settler may kill more to be used only for food for consumption within the state. Deer may not be hunted in the night time or with dogs, or taken in any of the waters, or on the ice of the waters within the state.

Mongolian, Chinese or English pheasant, or quail of any variety, may not be taken or killed until Sept. 1, 1901. Swan may not be taken or killed at any time.

Aquatic fowl of any kind may not be taken or killed between sunset and sunrise.

It is unlawful to catch or kill any of the animals or birds mentioned in any manner other than by means of a gun discharged from the shoulder, or raised and held by the hand.

The game laws also prohibit the use of net, snare, trap-gun or spring-gun, pivot or swivel-gun, in killing game birds, and the use of any flat-boat, sail or steamboat, or floating box or similar device, or from any fixed or artificial

blind or ambush located in open water, outside or beyond the natural cover of reeds, canes, flags or wild rice. Also taking, destroying or having in possession the eggs of any game birds, or the disturbing of any game birds in their nesting or breeding places, the wounding or destroying of wild pigeons within two miles of their nesting place. Guns, boats or decoys of any person guilty of foregoing violations of the law shall be forfeited to the state.

The killing or taking by any means whatever any brown thrush, bluebird, martin, swallow, wren, catbird, robin, pewee, meadow lark or other insect-devouring bird of any kind or name whatever, or destroying the nest or eggs of any such bird is prohibited.

It is not permitted to ship or carry out of the state any of the birds protected by these laws except that the owner when accompanying and having them in his personal charge may carry out of the state not to exceed fifty of any variety of birds or fowl.—Milwaukee Sentinel.



EDITOR WISCONSIN HORTICULTURIST:—

What shall we do with our fruit? We have abundant crops of *everything*, and are too grateful and too sensible to complain,—but how shall we get dollars out of them? On second thought, *must* we have a dollar,—at least *while our old clothes last!*

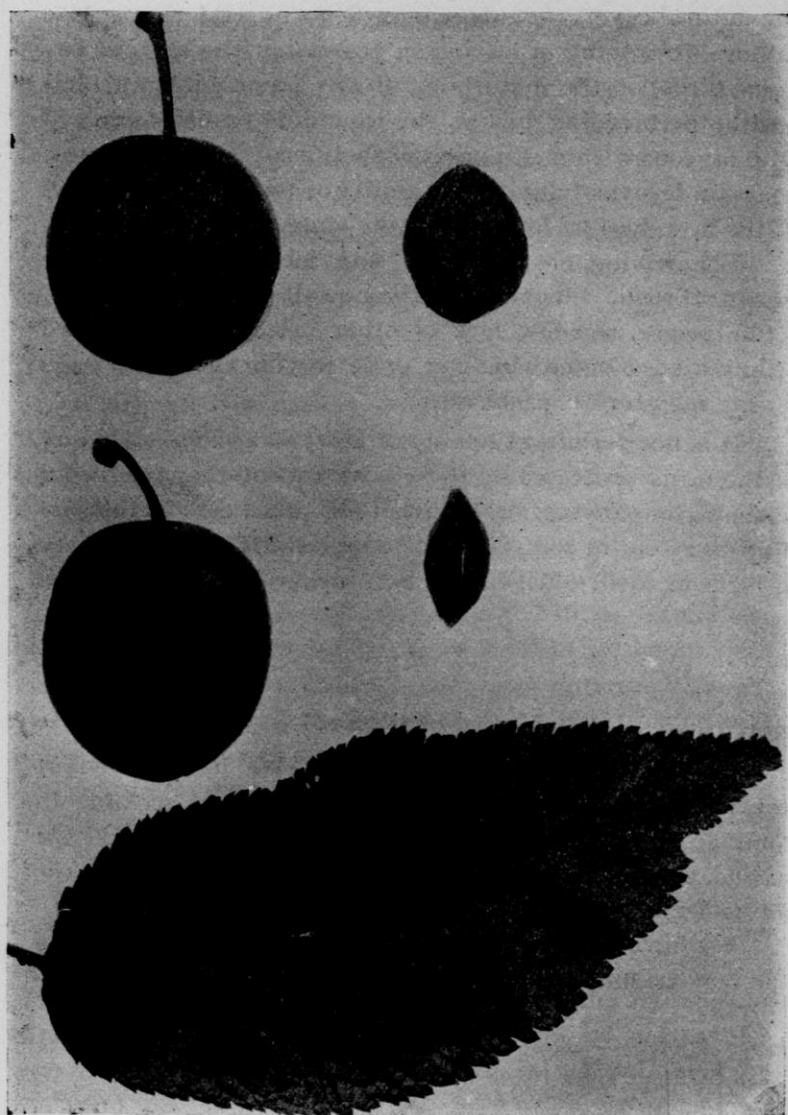
We have already taken in 30,000 bushels of cucumbers and fear we may get as many more!

Cordially,

J. S. STICKNEY.



“My sister has lost her voice, and we’ve tried every doctor in town.” “That so? Then try her with a mouse.”—Chicago Post.





## THE SPRINGER PLUM.

Prof. E. S. Goff.

(Illustration on opposite page.)

After my transplanting to Wisconsin in 1889, the late and lamented Mr. Springer, of Fremont, was one of the first to give me the right hand of fellowship. In the autumn of that year, when I visited his place, he told me of a wild plum in his neighborhood that bore exceptionally fine fruit, and agreed to send me cions of it the following spring, which he did. I worked the cions upon an Americana seedling, and secured a tree that commenced to bear fruit about four years ago. The past three seasons it has borne a fair or good crop each year. The tree does not incline to kill itself by overbearing, a quality which I am beginning to regard as a virtue rather than a fault. Last season, while preparing a bulletin on native plums, I had this plum photographed, with the intention of publishing an illustration of it. But remembering it had not been tested away from our own grounds, I feared that such a course might give it undue prominence. I felt then, as I still feel, that the number of named varieties of the native plums is already larger than it should be, and I hesitated to add another name to an already too long list. The past season's trial has, however, convinced me that many native plums are posing in print as varieties, that have decidedly less merit than this one, and if the list were to be sifted, I should retain this in preference to many others.

The illustration shows the plums natural size. The fruit is bright red, thickly sprinkled with yellow specks. The skin is rather thick; does not separate readily from the pulp, and is a little astringent except when the fruit is fully ripe. The pulp is rich, juicy and sweet, but adheres rather tenaciously to the stone. It ripens during the last of August and the first of September. In general quality, I think it would rank about with the Mankato, and it promises to be reliable for fruiting.

I have fallen into the habit of calling this variety the

“Springer” Plum, and remembering that no other fruit has been named for this most worthy promoter of horticulture, I have no desire to change the provisional name. I only wish I were warranted in bestowing upon the plum a higher degree of praise. But we will all agree that it is better to underrate than to overrate a new fruit.

Experiment Station, Madison, Wis.



#### THE KEEPING QUALITIES OF WINTER APPLES.

A union meeting of the Nebraska State Horticultural society and the Southwestern Iowa Horticultural society was held in Omaha on July 26th and 27th. The opening paper was read by G. S. Christy of Johnson, Neb. His subject was “Packing and Marketing Apples.” Mr. Youngers of Geneva, Neb., who has charge of the Nebraska exhibit in the Horticultural hall at the exposition, gave his “Observations on Keeping of Different Varieties of Apples.”

Much of this paper was not only of special interest to Nebraska fruit-growers, but is of general interest to all who market apples whether living in the South or the North. We append extracts from the paper as published in The Western Fruit-Grower:

Two hundred barrels of apples were stored last fall in the cold storage rooms of Swift & Co. at South Omaha, where they were kept at a temperature of about 36 degrees.

Part of these were opened June 15th, to be placed on exhibition, and a second opening July 14th. Comparative observations were made at these dates of the keeping qualities of the various varieties, their condition, color and quality or retention of flavor, all being taken into account.

Out of a list of about thirty-five varieties the following were marked ten, being considered as perfect, at both dates of opening: Ben Davis, Wine Sap, Janett, Limber Twig, Allen's Choice, Willow Twig, Sweet Russet, Little Red Romanite and Lansingburg. The Sheriff and Walbridge



were so badly discolored as to render them unfit for show fruit. The Snow retained color, but many had bursted, and after a few days became mealy.

All of this fruit was gathered and placed in cold storage last fall, most of it during the month of October. I think a few went in as late as December. Each apple was wrapped first in a sheet of waxed paper, using 9 by 12 inch sheets for small apples and the 12 by 12 inch sheets for large ones. Then another covering of common newspaper was added and the apples carefully placed in barrels, filling them up so as to require considerable pressure to get the heads in. They were stored in the cold storage room of Swift & Co., South Omaha, and the temperature has not varied over 1 degree from 36 degrees since they were placed in storage last October. All of the varieties were kept in the same temperature and treated exactly alike. While some varieties, such as Sheriff and Walbridge, disappointed us, still I am satisfied beyond 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 airtight cell for each apple and thus prevents any spread of decay.

In order to test the matter a few barrels were put 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 the 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, came out of storage July 14, or six weeks later, in almost perfect condition.

The cost of wrapping, which must be taken into account, was given at 25 to 30 cents a barrel, with 5 cents added for cost of wax paper.

The usual charge for storage is 50 cents per barrel till May 1st, and 15 cents extra per month for later storage.

#### WHEN SHOULD WINTER APPLES BE PICKED ?

It should be understood by those who have winter apples to gather and store that what we call a winter apple is one that has not fully matured when fall comes on. If the warm weather should continue until all varieties had time to ripen on the tree, we would have no winter apples—they would all be summer and fall varieties. As it is now, the summer apples of one section are the fall ones of another section, and the fall varieties are the winter apples of a third section. The reverse is true as we go from north to south. Thus we see that the climate has much to do with the whole matter of the time of maturity of any and all varieties of fruits.

Another thing that we should all have fully impressed upon our minds is that the stage of maturity at the time of picking from the tree has much to do with the keeping qualities of winter apples. The greener, that is, the farther from maturity an apple is when gathered, the longer it will keep. And on the contrary, the riper it is, the sooner it will decay. It is equally true that the nearer ripe an apple may become on the tree, the richer and better will its quality be.

There is, therefore, an opportunity, if not a necessity, for the exercise of good judgment as to when is the best time to pick winter apples of all kinds, in all climates, and under all the variations of different seasons. If the weather should be cool after picking they will keep much better than if it is warm. Warmth induces maturity and cold retards it. Hence, the safest place for winter apples is a cool

place, and one where there are few changes of temperature. I have often laid them on the ground beneath the trees and covered them over with corn fodder, straw or like material to keep out heat and rain, and left them there until cold weather. I have also found it a good plan to put in barrels directly from the trees, head them up, turn the barrels on their sides in the shade and cover them with fodder or anything that will keep out the heat until the time to remove to the cellar or send to market.

On general principles it is best to take winter apples off the trees as soon as they are well colored with red. It may seem too early sometimes, but a comparison with those of the same variety left on later will prove the wisdom of early picking.

H. E. VAN DEMAN, in *Western Fruit-Grower*.

Another prominent writer says, "Pick as soon as the seeds turn brown."

It is undeniable that the same variety of apple ripens earlier some years than others. Fall apples like the *Wealthy* and the *Longfield* were ready for picking two or three weeks earlier this season than last. We began picking *Wealthy* the last of August this year, which was none too soon.

### KEEPING WINTER APPLES.

[From *The Western Fruit-Grower*.]

My experience with apples in cold storage is a standoff. One year I got good results, another indifferent.

The method which I expect to follow in the future is the outdoor cellar. I believe that offers the best mode, and the cheapest, to the orchardist.

A cellar that will last for a term of years can be constructed to keep 1,000 barrels of apples for less money than the storage will cost you for storing them one year, and

will give you greater satisfaction in the care of your apples.

How to construct an outdoor cellar for keeping apples? I would prefer a knoll running east and west. With plow and scraper make an excavation across the said knoll, the width you desire, at least four feet in depth. Now plant posts in the center, along which, on top, place some stout logs. Now place rails or other timber, one end resting on the bank, the other on the ridge pole. Now scatter a thick mat of straw, fodder or leaves on the rails or timber, and then cover with the earth thrown out—six or eight inches will be sufficient to keep out frost. Insert in the comb of roof at intervals of eight feet a stove pipe for ventilating purposes.

Put in double doors at each end and a thermometer in the cave or cellar. When too hot or too cold you can regulate it by opening or closing the doors.

When the mercury falls to zero, see to plugging your ventilators in the comb with straw or hay. A cellar of this kind is suited to the keeping of vegetables as well. I know one such cellar that the party told me did not cost him \$20, in which he stored successfully one winter 1,000 bushels of sweet potatoes and much other stuff, and although three years old, was still in good condition.

FRANK HOLSINGER.

Rosedale, Kan.



### STATE FAIR.

EDITOR OF HORTICULTURIST:—

An apology is really due the horticulturists of the state for the meagerness of premiums offered them at the Wisconsin State Fair to be held in Milwaukee Sept. 19-23.

The State Board of Agriculture aimed to offer about the same amount of premiums in the several departments as were given at the last State Fair, and in turning over this department to Supt. Kellogg for revision, failed to notice that the amount offered last year was very much less than



had been previously given; the leanness was not discovered until too late for correction.

We are glad to learn from Supt. L. G. Kellogg that he has assurances of a large fruit exhibit notwithstanding the small premiums offered and we assure our horticultural friends that next year the entire department shall have due consideration.

JOHN M. TRUE,  
Pres. Board of Management,  
State Board of Agriculture.

#### THE WISCONSIN EXHIBIT AT OMAHA.

A. J. Philips.

A committee consisting of Prof. E. S. Goff of Madison, L. G. Kellogg of Ripon, A. J. Philips of West Salem, R. J. Coe of Fort Atkinson, and Wm. Toole of Baraboo met at Madison Aug. 23 to arrange for the Wisconsin Fruit Exhibit at Omaha.

A. L. Hatch was appointed to go there and set up the exhibit and care for it until other help comes. Fruit growers over the State are requested to write to Mr. Hatch at Omaha, stating what varieties, especially of our new seedlings, they can send from their several localities. Parties who have anything to send should report at once as the time is short and early apples mostly gone.

Directions for packing and sending the fruit will be found in the following letter from Mr. Hatch:

#### TRANS-MISSISSIPPI EXPOSITION.

Omaha, Neb., Sept. 6, 1898.

The Wisconsin Horticultural Society has installed here an exhibit of Wisconsin apples, which we desire to maintain until the close of the exposition, the last of October.

For this purpose we solicit contributions of fruit growers throughout Wisconsin.

On the part of our Society this is a work of love designed to demonstrate the home making possibilities of our beloved State, and at the same time to display a grateful appreciation of this Exposition and to co-operate as we may in its magnificent demonstrations of western achievements.

Beautiful as a fairy dream, wonderful in its displays, admirable in its management, vast in proportions, it is yet more comfortable to view than the great World's Fair at Chicago. Citizens of our State who can do so should visit this Exposition and view the products of the great west, as we are sure they would feel a just pride in seeing what marvels of wealth that old myth of a few years ago, "The Great American Desert," has produced.

To those who will assist in keeping up our display, we offer the following suggestions: We desire from 25 to 50 specimens of a kind and only perfect ones. No inferior samples should be sent. Every specimen should be carefully wrapped in soft paper and every kind labeled. A very convenient way to fix apples is to put them in paper sacks, one in each sack, such as grocers use—the half pound size is large enough for most apples. They should be very closely packed in a box or barrel and every place filled with wads of soft paper or excelsior. At the sides and bottom place plenty of packing material so the fruit will not bruise in transit. Before covering place a good lot of packing material on top and press cover on so fruit cannot move in transit. Only well colored fruit, not mellow, should be sent. Plums and pears may be sent in the same way. We desire samples of new and valuable seedlings as well as standard varieties. Our Society is willing to pay a reasonable sum for the fruit if fine, and for collecting, but will be glad to have public spirited citizens assist in this work. If compensation is desired send a bill with the ship-

ment. Please let us know what you have at once so we can write you what we need.

Address all correspondence as below and ship all fruit by express. Express charges will be paid here.

Yours cordially,

A. L. HATCH,

Acting Supt. Wisconsin Fruit Exhibit,  
Trans-Mississippi Exposition,  
Omaha, Nebraska.



### WISCONSIN AT THE HEAD!

Interesting letter from Miss Hatch.

TRANS-MISSISSIPPI AND INTERNATIONAL EXPOSITION.

Omaha, Nebraska, Sept. 5, '98.

EDITOR WISCONSIN HORTICULTURIST:—

I came here with papa to assist him in setting up the Wisconsin Fruit Exhibit, so will try and give you a few items, as papa is not well and is very busy. We came here Sept. 1st and after calling on Prof. Taylor, Supt. of the Horticultural Building, found we had a fine space of 300 square feet in the west end of the hall. We then ordered a few tables large enough to fill space—four large ones and one small one. Monday we opened the exhibit and now have the tables filled with apples from Ithaca, six barrels in all. The small table is filled with plums which Prof. Goff sent from the Experiment Station. These were fine and arrived in perfect condition. A few plums were also sent from Sturgeon Bay. It has been very warm here but today it is cooler on account of the fine rain yesterday and fruit, if good when packed, will arrive in perfect condition. The other states, Nebraska, Illinois, Iowa, Oregon and Idaho, have fair exhibits, but the apple crop has been a failure as nearly as I can learn and most of the apples displayed are last year's crop. We are surprising every one as they did not know we could grow such apples as we have and the



common expression of the crowd that pass is "Wisconsin is on top in apples." They receive great admiration. We hope we shall have sufficient fruit sent so that we can keep up a good exhibit. We would like some of those fine bright colored Russians from Baraboo.

Now a word for the Exposition. It is certainly grand, —very much like the World's Fair except in size. There are the State Buildings, the Court of Honor, Midway, and such buildings as Government Building, Fine and Liberal Arts, Manufactures, Electricity, Machinery Hall and many others. The Park is beautiful now with flowers in abundance.

The Horticultural Hall is one of the finest on the ground and receives a good deal of attention as it is near the South entrance and the State Buildings. There is a small crowd of Wisconsin people and any that can come should do so as it is certainly very wonderful.

Yours truly,

BERNICE C. HATCH.

#### THE RUSSIAN APPLE NOMENCLATURE COMMISSION.

This Commission composed of delegates from Minnesota, Iowa, South Dakota and Wisconsin, met in La Crosse Aug. 30. Wisconsin's delegates were Prof. E. S. Goff of the University of Wisconsin, A. J. Philips, Secretary of the State Horticultural Society, and A. G. Tuttle, who has a national reputation as a grower of Russian apples. Prof. Goff was not able to be present at the meeting.

Minnesota was represented by Prof. S. B. Green of the University of Minnesota, J. S. Harris, a veteran "apple missionary," and Clarence Wedge, editor of the wide-awake horticultural paper "Northern Fruits." The Iowa men were Mr. J. Sexton of the Agricultural College at Ames, C. G. Patten and J. B. Mitchell, all experts. South Dakota's member was Prof. N. E. Hansen of the Agricultural Col-

lege at Brookings, who has been twice to Russia to study Russian apples in their native land.

It was decided that all the Russian apples that are nearly identical be arranged in groups or families, the members of each group to be called by the family name. For instance, Hibernial, Lieby, Juicy Burr, and similar kinds, shall all be known and propagated as Hibernial; all varieties that are of the Longfield type shall be called Longfield; the Yellow Transparent, White Transparent, Red Duck, Charlottenthaler, Enthaler and others shall all go by the name Transparent.

The resolution which the commission adopted sanctioning this change reads as follows: "The varieties here grouped as members of the same families, while in a few cases differing somewhat in characteristics of tree, are so nearly identical in fruit that for exhibition and commercial purposes they are practically the same and should be so considered."

#### A WISCONSIN LIST OF RUSSIAN APPLES.

[From The Republican and Leader.]

Mr. Tuttle of Baraboo named the following as the best six of those he has tested, the varieties being in the order of their value: Longfield, Anisim, Antonovka, Beautiful Arcade (sweet), Lowland Raspberry, Repka Manlenka (for late keeping).

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The Minnesota State Horticultural Society varies this list. At their December meeting only three varieties were recommended for general cultivation, Duchess, Hibernial and Charlamoff.

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The Charlamoff has proven very valuable in Minnesota. The fruit is roundish, conical, ribbed, mild sub-acid and usually a little later than the Duchess. It is entirely distinct

from the Charlamoff as grown by J. B. Mitchell and A. G. Tuttle, which is a flat apple, and not as valuable. The Charlamoff of Mitchell and Tuttle it was decided to name Schroeder's Charlamoff. The Minnesota variety is called simply the Charlamoff.

#### VISIT TO HOME OF L. G. KELLOGG.

A reader of *The Horticulturist* recently called on President L. G. Kellogg in Ripon, and is enthusiastic over his location and the surrounding country. He says, "Riding from Ripon to Green Lake we passed the finest farm lands imaginable." President Kellogg has a sixty-acre orchard just started near Green Lake. On his home farm he has a ten-acre cherry orchard about three years old, chiefly Early Richmond and Montmorency. Between the cherry trees are gooseberries which are to be plowed up; it doesn't pay to raise gooseberries on a large scale. He has also three acres of blackberries newly set. Besides this large area in fruit Mr. Kellogg has a nursery where he propagates all kinds of small-fruit plants and likewise ornamental trees and shrubs. Mr. Kellogg advocates plowing up raspberry fields after they have borne four years.

Like most Ripon folks Mr. Kellogg raises "a few cucumbers for the pickle factory." In one of these factories the cucumbers are placed in brine for the proper length of time then shipped elsewhere to receive the finishing touches. This factory contains 29 tanks and each tank holds 950 bushels of cucumbers. At the time of which we write, in the latter part of August, one factory had taken in 50,000 bushels, the other 60,000.

"No, thank you, I've got some money of my own," said little Tommy, politely, as the contribution-box passed in front of him on the occasion of his first visit to church.

## PICKING AND MARKETING STRAWBERRIES.

A paper read before the Union Horticultural Meeting at Omaha by E. F. Stephens.

**Picking**—In picking I would plan to grade, putting only fruit of best quality in certain boxes, everything inferior in other boxes. Be careful to pick with stems on and without bruising. Be careful to employ the best help, that will pick and grade exactly as desired.

This secures the best possible prices for 80 per cent of the fruit. The remainder had better be sold at what it is worth than to reduce the price of all of it by being sold together. In our own experience this season our first-class fruit brought from 10 to 12½c the season through. The inferior, which we graded out and sold by itself, brought 8c.

**Marketing**—If the market is near at hand and fruit can be taken directly to town no special care will be required for cooling. But if the fruit is to be held twenty-four hours before it is consumed, or must be shipped 10 to 100 miles or more, it will be advantageous to be prepared with a chill room and cool the fruit carefully soon after picking, to be sure it is cool when it starts to market. If necessary to ship the fruit a considerable distance after cooling (and in cooling fruit remember it must be only cooled and not chilled) the fruit will carry to market much better if each quart box is wrapped in a sheet of parchment paper, making almost air-tight packages. The size of the sheet suitable for this purpose will be 18 by 18 inches.

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The "Hope Farm Notes," in the Rural New-Yorker, say: The plan of wrapping the boxes in waxed paper has both good and bad sides to it. Where the fruit can be delivered at once to choice customers, the paper is a good thing, for it keeps out dust and dirt, and has a very neat appearance. Where the berries are to be shipped long distances in crates, the paper is a disadvantage. It prevents

the air from circulating through the berries. We find that, in hot weather, the berries go down quicker where the paper is put around the boxes.



#### WAX TO COVER JELLY.

We are using paraffine wax to cover our jelly this year. We pour the jelly into hot glasses and let it get cold, then the wax is melted and a layer of a quarter of an inch or less is poured on top of the jelly. This hardens at once, and being perfectly airtight keeps the jelly from moulding or growing tough on top. It is easy and cleanly to apply and to remove and among persons who have tried all methods it is agreed to be the most satisfactory. When the wax is taken off after eight or ten months have elapsed the jelly is found as soft and fresh at the top of the glass as at the bottom, and the wax can be saved and used for the same purpose again.

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**GRAPE JUICE:**—We gave last year two excellent rules for canning grape juice. We now give another, which is also good.

Use best, fresh-picked, ripe grapes, pick from stem and wash. Heat in a porcelain or granite kettle with one cup of water to three quarts of grapes to prevent burning. Crush with a wooden masher until juice runs freely. Heat slowly and watch to prevent burning. Drain through a cloth without squeezing. Heat again to boiling, add one cup of hot sugar to each quart of juice. Let come to boiling and skim well. Seal in glass fruit cans while boiling hot.



“I went to Sunday school yesterday,” a little girl said to her aunt, “and the teacher asked me ‘who made me.’ So I just told her nobody made me. I wonder if she thought I was a paper doll.”



**KEEPING SCABBY APPLES.**

"Confession is good for the soul." Upheld by this comforting assurance we confess that our fine crop of Fameuse apples is "scabby." We did not spray in the Spring. Our neighbors didn't spray either. So in this locality a perfect Fameuse is the exception rather than the rule. "Plenty of scab" is reported from Michigan also. Prof. Taft, in the Michigan Fruit Grower, says that he has been experimenting along the line of keeping scabby apples. If they are kept cool and dry, there is no injury from them; but if kept too warm, they rot quickly. Under thirty-nine degrees, the spores are inoperative; above forty degrees, moisture favors the development of rot.

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"Spraying of apples has not been carried on, as a rule, later than June. When kept up till the first of August, scab is effectually kept down. In the case of Snow and Northern Spy, which are apt to be ninety to ninety-five per cent scabby when unsprayed, five or six sprayings reduced scabby fruit to ten per cent. When the cost is one to two cents per tree for each spraying, the cost is not very great."

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"Spraying apple trees in the fall greatly reduces liability to scab next year. In the fall, one pound of copper sulphate to twenty-five gallons of water should be used."

Gen. Nelson A. Miles thus speaks of the valuable training which he received on a farm: "I lived as a farm boy the happiest days of my life. I think such a life had the greatest influence on my after success. It taught me habits of industry and economy, and its freedom and independence caused me to acquire the habit of thinking for myself."

an elaborate quilt, said, "Ain't that purty? But I wouldn't make it fur it. I don't love work well enough."

The most "drawing" feature of the Sauk County Fair is the School Exhibit. The largest, best-lighted corner of the Art Building is devoted to this. The walls from dado to ceiling are hung with specimens of the children's work—maps, kindergarten designs, physiological drawings, compositions, collections of native woods, native insects, native leaves and flowers, all neatly mounted and arranged. There is always a crowd in this corner,—the fathers and mothers, brothers and sisters, aunts, cousins and grandparents,—anxious to see whether Johnny's map took a premium, or how Wilhelmina's description of Arbor Day compares with the others. A large number of premiums are given, chiefly books.

We will not weary your patience by describing the cattle and horses, the sheep and the pigs, the rheumatic merry-go-round and the balloon which collapsed instead of ascending. Come next year and see for yourself.



#### EDITORIAL NOTES.

October, the glorious autumn queen,  
 With royal state has come;  
 The whir of the shy quail heralds her,  
 The partridge's low drum;  
     The winds strew with leaves gold and red,  
     The pathway the queen is to tread.  
 The vine-wreathed trees on the hill-tops  
 Like "pillars of fire" appear,  
 Each wayside shrub a "burning bush"  
 Whence the voice of God we may hear.

M. C. C. J.

From our friend Mr. Stickney of Wauwatosa comes a cheery greeting and this message: "We have gathered and sold 250 barrels of apples, receiving an average of about 75 cents per barrel over cost of marketing. Our pigs have made about as many more into cider, without charge, except their destruction of codling worms. It has been fun for the pigs and we are not discouraged."



Mr. Hatch has returned to his home in Sturgeon Bay, and writes that he is "well pleased that our Society has succeeded in making so grand a display at Omaha, which has demonstrated to the trans-Mississippi states that our resources are not second to theirs and that to have the good things of life we don't have to go West unless we want to."

L. H. Read of Grand Rapids attended the meeting of the East Tennessee Horticultural Society at Knoxville last month. He was gone from home about two weeks, taking a little run down into Alabama and Mississippi in addition to his Tennessee trip. He also spent a day in the Shaw Botanical Gardens at St. Louis.

Prof. Goff spent several days in September at the Trans-Mississippi Exposition.

The Northwestern Station Agent informs us that about one hundred car-loads of apples have already been shipped from Baraboo, though the winter apples have not yet begun to move. This represents only a fraction of the Sauk County crop. A good many car-loads have been shipped from Reedsburg, North Freedom, Kilbourn and Spring Green. Buyers have buzzed about like bees.

We understand that our neighbor Wm. Rounds sold several quarts of fresh strawberries in the Baraboo market in September and the first week of October.

We thought that we had engaged an interesting account of the State Fair from a member of our Society, but up to the present time it has failed to appear.

We hear appreciative words of the State Fair from farmers. They feel that the present Board of Agriculture will deal more justly with them than did the old Agricultural Society.

President True of the State Board of Agriculture has expressed to us his appreciation of the cordiality with which the horticulturists took part in the State Fair. He will not forget his promise to give them a better showing on the premium list next year.

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