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COL. ANDREW L. KREUTZER.

The Wisconsin Horticulturist.

VOL. V.

AUGUST.

NO. 6

OFFICERS OF THE STATE HORTICULTURAL SOCIETY FOR 1900.

President, Franklin Johnson, Baraboo.

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

Secretary, John L. Herbst, Sparta.

Treasurer, R. J. Coe, Fort Atkinson.

Corresponding Secretary, Samuel H. Marshall, Madison.

OUR FRONTISPIECE.

As a souvenir of the summer meeting of 1900 we present you with this picture of our alert, cordial host at the Trial Orchard.

Col. Andrew L. Kreutzer, by birth, education and life-long residence, is a Wisconsin man. He was born in Washington County, educated in the common schools and State University, has for several years practiced law in the Wisconsin Valley and, though still a young man, has served upon Gov. Scofield's staff with the rank of Colonel and at present is a member of the Wisconsin Senate.

Although Col. Kreutzer owns the fine farm upon which our Trial Orchard is situated, he and his family reside in a

beautiful home in the city of Wausau. The State Horticultural Society is fortunate in having its Trial Orchard on the estate of a man so broadminded and publicspirited, so quick of insight and prompt in execution.



COURAGE.

He nothing hath who nothing dareth;
Who runs no race no laurels weareth;
He finds no pearl who never seeketh;
No listener who never speaketh.—Independent.



THE TRIAL GROUNDS OF A GREAT SEED FIRM.

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

One of the pleasantest features of my very pleasant sojourn in Paris was a visit to the trial grounds of Messrs. Vilmorin, Andrieux & Co., which are located at Verriers, about a half hour's ride by rail from Paris. This firm is recognized by American seedsmen as one of the largest seed-houses in the world. It was established about a century ago, by the grandparents of the present proprietors, and, by a legitimate growth that is the natural result of enterprise and integrity, it has come to be recognized the world over as the fountain head for the most highly developed and carefully bred seeds of all economic plants of the temperate zone.

It is not so much the magnitude of the establishment as the ideal methods practiced in developing varieties that induces me to write on the subject. It can safely be said that in no other seed establishment has so much care been taken to improve varieties by selection and crossing. At

least one member of the firm, Mr. Henri de Vilmorin, recently deceased, has been recognized as an authority in botany, and was the author of several important works on horticulture, besides contributing many scientific papers to various learned societies.

Mr. Henri de Vilmorin is recognized as one of the pioneers in plant breeding as connected with the seed business. Many years ago when the manufacture of sugar from the beet began to assume importance in Europe, the question occurred to this gentleman if the chemical composition of plants could not be modified by selection, as their external characters may be modified to such a marked degree. He therefore commenced a series of experiments, that lasted for many years, in testing the sugar content of beet roots before setting them out for seed and using only those roots that showed an exceptionally high sugar content. By following this method persistently through many years, the sugar content of the juice of the beet root was raised from about eight per cent. at the beginning of the experiment, to eighteen per cent. When we consider the magnitude of the beet sugar industry of Europe the vast importance of this plant breeding work becomes manifest. The sugar beet is only one of a large number of economic plants that this firm has improved by selection.

For many years they have been engaged in breeding improved varieties of wheat by crossing and selection and, as I walked between the wheat plats, many heads neatly wrapped in red ribbon showed where the crossers had been at work. Indeed, in nearly all of the large number of useful and ornamental plants grown has this system of persistent growing from the best plants been maintained. The large size of the flowers and especially their bright colors was conspicuous in many instances. Mr. Vilmorin informed me that their trial grounds include about 20,000 different plats, most of which are quite small. Throughout

these extensive gardens it was difficult to find a weed, which shows the care with which they are maintained.

Among many interesting novelties, I was shown one that may have interest to our Wisconsin fruit growers. This was a strawberry that continues to ripen fruit from the time of its first ripe berries until frost. At the time of my visit the plants bore the usual number of ripe berries, many green ones and also many flowers. This variety has been under trial on these grounds for several years and, like so many other plants, it has been undergoing a process of selection. The firm has decided to put it upon the market as a valuable variety for the home garden. The fruit is of fair size and hardly up to our average strawberries in quality. It is not claimed that it will be valuable as a market variety. There is another so-called "ever-bearing" strawberry that has been grown in France for years and of which the fruit is marketed in Paris in considerable quantities. But of this latter variety the fruit is very small,—indeed no larger than the wild strawberries of our fields. We tested it at Geneva, N. Y., and it continued to ripen its fruit until frost. The fruit of this new variety, however, averages nearly as large as that of our Crescent and is about equal to it in quality. Whether or not it will prove to be "ever-bearing" in this country, of course, remains to be seen. I shall endeavor to test it. It has received the name "Saint Joseph."

Experiment Station, Madison, Wis.

If you want big apples, take care of the orchard. A good many people expect their orchards to bear big crops of fruit under methods of cultivation that would not produce enough of any field crop to pay for the harvesting.

TIMELY HINTS.

"A handful is better than a hatful" when arranging cut flowers in vases. Don't crowd them, but give each separate flower a fair chance to show its beauty of form and color.

August is the time in which to start slips for the window garden.

The time to gather cat-tails, if you do not want the "fur to fly," is before they are fully matured. In this climate they should be gathered before August.

Try planting lily bulbs early, say last of August or before the middle of September if possible, although they may do well planted in October.

Select a well drained spot, dig the soil deep, and make it fine, enriching it abundantly with very rotten cow manure and adding a liberal mixture of sand. Set the bulbs from three to five inches deep, according to size. During the winter it is advisable to cover the surface of the bed with a thin layer of manure, which will not only afford a slight protection to the bulbs, but will materially enrich the soil. In spring, the manure may be removed or dug in between the rows.

Care should be taken that they have proper drainage, no water being allowed to stand around the roots. Once firmly established, they should not be disturbed oftener than once in five years.

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THE ORIGINAL CONCORD GRAPEVINE.

The little town of Concord, Massachusetts, illustrious for its connection with the American Revolution, has also the honor of being the birthplace of the Concord grape.

The amount which this grape has added to the wealth and prosperity of our country is beyond estimate. In graceful acknowledgment of this Mrs. Daniel Lothrop, the present owner of the estate of twelve acres on which is the original vine, has fitted up the place as a memorial of Ephraim W. Bull, the originator of the Concord grape.

The original Concord grapevine, now more than half a century old, is enclosed in a lattice surmounted by memorial urns. An oaken tablet bears this account of the origin of the Concord:

"I looked about to see what I could find among our wildings to begin with. The next thing to do was to find the best and earliest grape for seed, and this I found in an accidental seedling at the foot of the hill aforesaid. The crop was abundant and ripe in August, and of very good quality for a wild grape. I sowed the seed in the autumn of 1843. Among them the Concord was the only one worth saving.

EPHRAIM WALES BULL."

Mr. Bull's little cottage has been enlarged and remodeled. In the parlor are photographs of Mr. Bull and his garden taken at various times. In the dining-room is Mr. Bull's old arm-chair, and over the mantel is this quotation from his written statement of his efforts to originate new varieties of the grape: "Final summing up of 37 years' work;—from over 22,000 seedlings 21 grapes which in the light of today I consider valuable. I had at one time 125 vines which I thought worth saving, but, grown more critical with every new success, I have discarded most of them."



SKETCH OF EPHRAIM W. BULL OF CONCORD GRAPE FAME.

Following is a brief sketch of Mr. Bull which we take from *The Country Gentleman*:

Mr. Bull learned the goldbeaters' trade in youth, and

set up in business in Boston. But ill health drove him to the country, and going to Concord, he settled next to a brother who occupied the now famous "Wayside," about 1836. The pine belt and other healthful surroundings proved of great benefit. In the autumn of 1843, Mr. Bull sowed the seed that produced the Concord grape, but it was not put on the market till 1855. In that year he received a silver trophy from the Massachusetts Horticultural Society, and in 1874 a gold medal. The State Board of Agriculture gave him a silver piece in 1872 for collection of seedlings. He served on this board 12 years, and in the legislature two years. Among his lifelong friends was Prof. Agassiz, before whose class he delivered three lectures on grapes and grape-growing in 1865. Hawthorne, while living at the Wayside, was his intimate friend and spent many hours in his house and garden, for Mr. Bull was a philosopher and student as well as a grower of grapes. Many of his neighbors delighted in his kindly manners, keen, alert mind, and bright, cheerful conversation. With advancing age, Mr. Bull was less able to manage things profitably, and his good friend, Judge Rockwood Hoar, bought the place, Mr. Bull continuing to make it his home. In 1893, Mrs. Lothrop bought the place. Two years later, on March 26, 1895, Mr. Bull passed away.



A little boy spent the day in the country at his grandmother's. Such a good time as he had, running and racing and shouting for all he was worth! At last night came and, tired and sleepy, the little boy sought repose. "O, grandma!" he cried, as he kissed her good night, "now I know what a hollerday really and truly is, for I've hollered all day long."—Journal and Messenger.

GIRDLING THE GRAPE.

Around Boston, some of the large growers of table grapes practice ringing of the bearing branches. The claimed result is earlier maturity and larger branches and larger berries. In the West the only grape ringing done as yet has been by those who exhibit at fairs. A girdling knife for the grape is now obtainable in eastern hardware stores. The commercial mode is not very exhaustive to the vines, as a plan of pruning is adopted which takes out the lateral girdled canes at the time of pruning in the fall, while new, ungirdled shoots take their place for next year. In girdling the grape shoots the work is done when the fruit clusters begin to develop, as the purpose is not to bring them into bearing, but to effect that season's crop in size and earliness.—Edwards' Fruit-Grower.



GIRDLING FRUIT TREES—THE SCIENTIFIC PRINCIPLE INVOLVED.

A writer in Edwards' Fruit-Grower, which is published in Missoula, Montana, writes thus of the "Girdling" or "Ringing" theory:

Much has been said in recent years pro and con on the subject of ringing fruit trees and vines to bring them into bearing, or in case of the grapes to bring about a larger size of bunch and berry and earlier maturing.

The principle involved is simple. The water mingled with nitrogenous nutriment from the root is drawn upward to the leaves in the new wood. After elaboration in the leaf and receiving the needed carbon from the air, the cell-forming material passes downward under the bark in what is known as the cambium layer. If a ring of bark half an inch in width is taken off from the stem or a limb of an ap-

ple tree, when the bark peels well the last of June, the descent of cell-forming material does not pass the ring to any great extent. Hence the immediate result is to starve the root, and the part of the stem or limb below the ringing, and enrich the top. The result is the perfectly ripening and stored condition of the cells above the ring, which favors the development of fruit buds and fruit. If the wound is covered at once with cloth or paper to shelter the exposed cells from the sun and dry air, the operation does not endanger the life of the tree, as the process of healing and bridging over begins at once. The writer has known the entire bark of the stem of an apple tree to be taken off in June and the exposed surface covered at once with burlap, to form a new bark—very thin—the first season, and a fully developed but young looking bark the second season.

DOES IT PAY? In some cases yes! If an orchard has been planted too thick it pays to ring the stems of every alternate tree, forcing them into heavy bearing. After the bearing habit is started it is apt to continue for a time. But I have known trees by the hundred in thickly planted orchards to be ringed three times in ten years before they were finally cut out. Again, on certain soils such varieties as Tetofsky, Whitney, Yellow Bellflower, Perry Russet and Walbridge, may attain large size without bearing to any profitable extent. In such cases we would advise ringing. Again, where a crossed variety or a new variety has been top worked and we wish to test the fruit as soon as possible it will pay to take out a ring of bark from the bases of the grafts in June, as it results in fruit the next season.



One thing every young woman ought to have in the bargain before she pledges herself to "love, cherish and obey" any man, and that is that he shall keep her well supplied with seasoned wood.—Farm Journal.

R. J. COE'S FIRST STRAWBERRY BED.

At the urgent request of the editor, Mr. Coe of the nursery firm of Coe and Converse of Fort Atkinson, Wis., has kindly permitted us to give an account of his earliest horticultural venture.

When a small boy he heard of "TAME STRAWBERRIES" and at last had the longed-for chance to see a bed of them. This filled his boyish heart with a desire to have such a bed himself. The next winter on learning that his grandfather, living eight miles away, had a strawberry bed, the desire strengthened into a determination. Have a strawberry bed he **MUST**, and the all-important question was **HOW?**

Toward spring he cautiously began talking about strawberry beds and tame strawberries, and at last plucked up courage to ask his father if he could go to his grandfather's and get some plants. To this astounding proposition consent was not readily given; but at length there came a rainy day,—not a Wisconsin rain where it will rain for an hour or two and then the sun shine out and dry off the roads, but one of those steady, ceaseless downpours which old residents of Central New York will remember well.

For some time our boy, growing more anxious each day, had teased his father to let him go and get those plants, and if a ten-year-old boy really sets his heart on anything and is a good teaser, consent is apt to follow sooner or later. So when this rainy day came, the father said, "Now, my boy, if you want some strawberry plants you may go and get them today."

Of course the father did not expect that this chance would be accepted, but it was. With an umbrella and a half-bushel basket our boy started on his journey of eight long miles, trudging patiently along over the steep hills with their sticky, red clay soil. It took nearly six hours to make the journey and it rained every minute, but the plants were dug that night, and in the morning, with the basket

full of plants and mud, the return trip was begun. The rain still continued, only a little steadier and a little harder, and the mud was a good deal deeper and stickier than it was the day before. This time it took nearly nine hours to walk the eight miles, and when our boy reached home he was pretty well used up, but happy.

In the morning an older brother took pity on him and helped him plant the strawberry bed, five rows eight rods long. They were well tended all summer and covered in the fall. Our boy has been growing strawberries for forty years since then, and says he has never taken better care of a bed nor had a better crop.

In the spring, from the time the first leaf began to grow and the first blossom to show, that strawberry bed was visited from once to a good many times a day and every berry was watched in its development until they began to ripen.

When finally our boy thought he could pick berries enough for supper and told his mother so, she thought he had misjudged; but he felt so certain that she let him try. The first dish that came to hand was a tin pail holding five quarts, and when he started to pick, sure enough he had misjudged, for in a short time he had the pail full, heaped up until it would not hold another one, and not half the berries picked. Then he ran to the house and showed them to his mother. The look of astonishment and joy on her face, when she saw the beautiful big berries, will never fade from his memory as long as life lasts.

Here you have the story of how one boy came to be a horticulturist. That boy, now grown to manhood and become an honored citizen of Wisconsin, says, "I wish I might help every boy in Wisconsin, not to be a horticulturist, perhaps, but to get started to do something for himself that will give him as much comfort and pleasure as my work has given me."

AMERICAN PLUMS FOR AMERICA.

[Part of an article by Prof. E. S. Goff of the Wisconsin Experiment Station, published in the Orange Judd Farmer.]

Both the European and Japanese plums have inherent defects that must forever prevent either of them from becoming the national plum of N. A. The flower buds of neither can be depended upon to endure the winters of the Mississippi valley much north of Mason and Dixon's line. The European plum is so susceptible to the curculio that its fruit can be secured only at the price of interminable warfare against this insect. The Japanese plums bloom so early in spring that they are comparatively unsafe, even in many localities where their flower buds have passed the winter. The European plum has been introduced nearly 300 years, yet it has not become a companion of the apple tree, the cherry tree, the raspberry and the currant in every thrifty farmer's or laborer's yard, unless it be on the Pacific slope, for the reason that it cannot be depended upon to bear fruit without special treatment. The Japanese plum may become more a family fruit than the European sorts have become, but their uncertainty of fruitage renders this improbable.

We have, however, native species of the plum that when grown in their proper areas are capable of supplying plum trees for every farmer's and laborer's garden, that are as reliable for fruiting as the apple, with little if any more special knowledge or care than the apple requires. The fruit is excellent for all culinary purposes and the choicest varieties are scarcely surpassed in delicacy and richness by any fruit of our country, and the market demand for them is rapidly increasing.

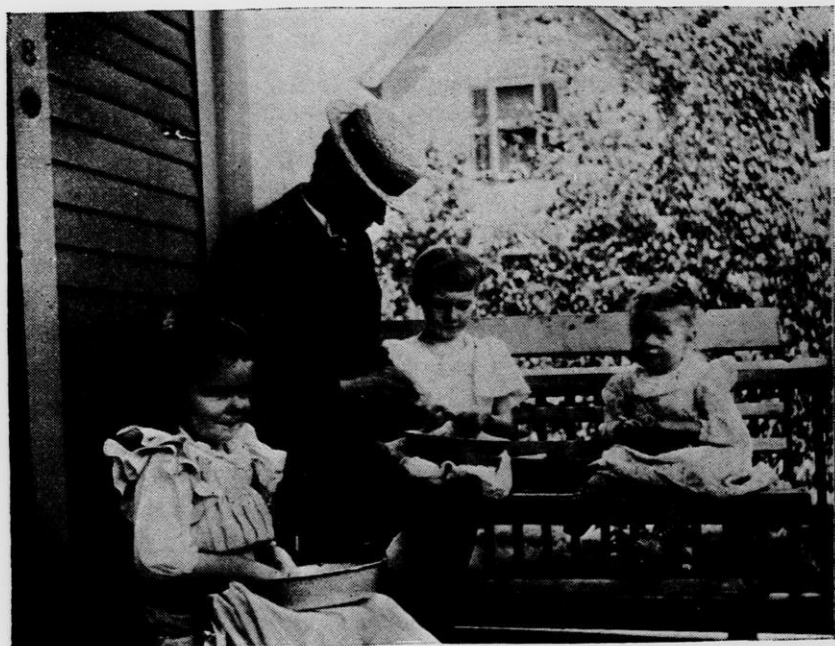
The American plum is hardy, both in tree and flower-bud throughout the U. S. and far northward into Canada. The past winter its flower-buds endured 52 degrees below

zero in Manitoba, where the Oldenburgh (Duchess) apple in the same locality had its last year's growth frozen back three-fourths. Other species of the native plums succeed in the far south and southwest. It may be safely said that no other tree fruit of equal value has so wide a climatic range in N. A. as the native plums, and throughout the northern Mississippi valley, no other tree fruit can be depended upon to yield more dollars per acre, in 10-year periods than the native plums.

The native plums, especially of the Americana species, are exceedingly variable, but I make the unqualified statement that the richest and most delicious quality that I have ever tasted in plums has been found in native specimens. It is true that the average Americana has a thick and often acerb (sour, bitter, astringent) skin, which is objectionable, but there are exceptions to this rule. A few of the choicer varieties when fully ripe have a skin nearly or quite as thin as that of the average European or Japanese plum. We sometimes find varieties that are perfect freestones. I would not prejudice any against the European or Japanese plums. Let all grow them who can. But I would remove the prejudice that exists in the minds of some, that the best natives are unworthy of culture where the foreign plums can be grown.

The dropping of the fruit of currant bushes may be due to one of two causes. First, imperfectly drained soil, and, second, imperfect pollination of the blossom. The remedy for the first is obvious. For the second, as this is a peculiarity of the individual plant rather than of the variety, or type, the only thing to do is to replace it with a more productive kind.

PROF. CRAIG in Wallace's Farmer.



"SHELLING PEAS."

BEST KIND OF PEAS AND THEIR CULTURE.

L. P. Lord, Owatonna, Minn.

From the Minnesota Horticulturist.

Peas are not my specialty, but I will present a few observations, hoping you may gain a few helpful ideas from what I have to say.

I believe that "Ferry's First and Best" is just what its name implies, though "Carter's Improved" is always good and prolific. For early peas the soil should be warm and light. Like many other vegetables, peas will show the beneficial results of good, rich manure as well as the profits to be gained thereby. This fertilizer must be used judiciously, however, and good cultivation should follow.

Where earliness is most desired, plant only one inch deep, but for quantity and size of peas plant in trenches three to six inches deep and cover with two inches of soil; then, when the vines are six inches high, fill the trenches level with the ground. This insures deep rooting, prevents mildew and lengthens the bearing season.

For the house garden the "Gradus" has proved the most satisfactory. It is quite early and has the superb quality of remaining fit for use much longer than any other pea. They are very large and have a fine color, which they retain after cooking.

Two things should be kept in mind in the culture of peas, as paying well for the time expended in doing them: First, keep the weeds down either by cultivation or mulching. I like the latter method best, as it saves time and conserves moisture, besides keeping the lower pods clean and dry. Second, begin to pick the first ripe peas, and keep the ripe ones picked, as this helps the quality and quantity of the later peas.

New varieties are being brought out every year, and there may be better ones next year, but I believe these named are the best at present.

CURRANTS.

J. S. Stickney.

We today complete our currant harvest, 682 bushels. As compared with last season, 1000 bushels, it gives less work, but prices are a little better, so we are as rich as ever and the question is, what shall we do with the money? ANY SUGGESTIONS WILL BE WASTED!

Not being in the list of workers I have had time to theorize and of course CRITICIZE, as idle people always do. One of our wise conclusions is that less ground and better culture would increase our profits and also our pleasure and satisfaction; also there is something in pedigree. These thoughts are intensified by setting well filled cases of Long Bunch Holland and Wilder or London Market side by side; take a good look and say JUST WHAT YOU THINK. Whether any good practice will come from our wisdom remains to be seen.

If I had thought out this wisdom and applied it to Apples, for the past twenty years, what a "Shining Light" I might have been!



THE VALUE OF EDUCATION TO THE FARMER.

Irving C. Smith.

By a farmer we mean a cultivator of the soil and a breeder of domestic animals. By education the acquisition or possession of useful knowledge, whether from books or from experience and observation.

Fifty years ago the idea was quite common among most classes of people that any boy or young man who did not know enough to earn a living in any other way was a fit person to put on a farm; and even today in our own city there are quite a good many educated people who are plainly surprised to find that we know anything but to "dig

in the dirt," as it has been put to the writer. His grandfather was very contemptuously called a "book farmer" by his neighbors because he subscribed for "The Albany Cultivator" on its first issue, and when he bought a cast iron plow and discarded the old clumsy wooden one, he seemed to the neighbors as almost too foolish to be considered sane. Now the man who does not have one or more farm papers and the improved tools and machinery is not in the front rank:—and why?

Because farming is a science, in the exercise of which, there is room for the application of nearly all lines of scientific education, as well as all the genius and common sense combined with broad business talent, that can be gotten together in any one man. To work in an intelligent manner one must know what others are doing and how they are doing it.

In addition to the common school branches, the farmer should have some knowledge of chemistry so as to know what kind of fertilizer, if any, to use on any given crop. If he is ignorant of botany he will make sad and often very ridiculous blunders, because he does not know how to treat, or not to treat, various plants and weeds. It is not an uncommon thing to find a farmer who thinks his potatoes will mix in the hill if different varieties are planted side by side, or that two or more tubers unite to form one misshapen one, or that Canada thistle seed does not grow.

He sees his corn mixed white and yellow in one ear and after having his potatoes a few years finds them mixed and is sure they mixed in the same way, that is, while growing, but wonders how his Hubbard squashes grow to be all colors of the rainbow and no two of them the same shape. When, if he knew a little of how plants grow and propagate, he would see the impossibility of his notions, and also the remedy for these irregularities.

The farmer should have some knowledge of book-keep-

ing to be able to know what his various crops cost and the amount of profit or loss in each. He must of course be a business man so as to be able to get full market value for his products. He should be somewhat of a machinist to be able to properly care for and make small repairs on the farm machinery, from the steam engine down to the grindstone. If the farmer knows nothing of veterinary science he will often come to grief, for a horse with the colic will frequently die or be past help if he has to wait for you to go to town for a veterinary to come out and treat him; when if the farmer had used good sense the horse would not have gotten the colic to begin with, nor died, once having gotten sick. Neither can one afford to run to town for the veterinary every time an animal is cut in the barb fence.

Any farmer who has not a few carpenter tools or does not know how to use them is lacking in a very necessary point of his education and if he has not some inventive genius so he can go into his shop and make some, at least, of the multiplicity of things needed, he will be continually at a disadvantage. The speaker might refer you to some simple tools or machines made at home which have saved hundreds of dollars by their use.

He must know about birds and insects because many of the birds are his best friends and the insects he must study or he will not know whether to feed them Paris green, hellebore or kerosene emulsion. He must know where and how and when they will appear, that he may greet them with a warm welcome.

In the short time allowed to this paper we can not go into details, but I have tried to show you something of how useless it is for a man to try to compete with the energetic pushing American people without a broad education.

There are also other reasons why we should educate the farmer's boy and girl. We want the young, pure, country blood to come into our cities to help to purify the cor-

ruption of city life. Were it not for this new, clean blood the cities would soon be as badly off as Sodom and Gomorrah. We want our farmer boys educated and we must have them educated. Look back over our history. Abraham Lincoln was a backwoods rail splitter; Gen. Grant was a tanner of the laboring class; Salmon P. Chase, secretary of the treasury, was the son of a New Hampshire farmer; Horace Greeley, the great newspaper man, was a New Hampshire farmer boy; and so on through the list. We must have educated farmer boys to make our great men in all walks of life. Gov. Rusk and Gov. W. D. Hoard of our own state, whom most of the young people will remember, were farmers. On the farmer's boy depends the prosperity of our country. Educate him liberally.

Green Bay, Wis.

THE SUNNY SOUTH.

A Letter from L. H. Read.

Believing that readers of the Horticulturist will be interested in a few notes from the south I will give some ideas regarding our most excellent fruit country. Last January, at the request of friends in Chicago, I came down here and looked the country over, having become interested in it through the advertising of the Farmers' Voice Colonies. I was so well pleased with what I saw that I staid three weeks and, as the climate had such a beneficial effect upon my rheumatism, I decided to return here to settle. After closing up my business at Grand Rapids I returned in March and after a residence in Fruitdale of over three months I can recommend this section of country as one of the healthiest and pleasantest in which I have ever been.

Fruitdale is situated 55 miles north of Mobile, on the Mobile & Ohio R. R. and near the state line between Ala-

bama and Mississippi. It is in what is called the "piney woods" country, the timber being principally the long-leaved yellow pine.

The surface soil is a fine sand with a heavy red clay subsoil, which makes a fine soil for fruit growing and truck farming. The land is rolling and the hills make excellent sites for orchards.

Six years ago parties from Wisconsin and Illinois settled here and began putting out orchards, and from that time to this the orchards have been increasing rapidly, until at the present time there are 275,000 trees out and the indications are that over 100,000 more will be planted next winter.

Peach trees $2\frac{1}{2}$ years from setting, if well cared for, will often yield a bushel of fruit. All kinds of fruit do well here, but peaches have been the most popular so far, although plums pay as well or better. Peaches are put up in four basket crates which hold $\frac{1}{3}$ bushel, and are being shipped in refrigerator cars to northern markets, 1000 crates being shipped in a car. It is estimated there will be 100 car loads shipped from here this season. The wet weather has caused some rotting but there is a big crop on the trees. We have had ripe peaches since May 20th, but by far the larger part of the crop is of Elberta, which now, July 4, are just commencing to ripen.

Land here is worth \$2 to \$15 per acre unimproved. Improved lands in orchards are held at \$100 to \$500 per acre. An acre lot in town with small house was sold recently for \$700. The same place was offered when I was here in January for \$450. Values of property have doubled here in the last year and prospects are favorable for a still further advance. It costs about fifty dollars per acre to buy wild land and clear and set to orchard and care for same two years, and such orchards sell readily for \$100 to \$150 per acre. This makes a good profit on the investment.

I have about two acres of bulbs planted and they are doing finely. I have Gladioli, Dahlias, Tuberoses, Caladiums and Cannas. They all grow finely here; can be left in the ground all winter, if desired, and they are ready to grow again in the spring. I want to put out an acre of Cannas next spring, as it is no more work to grow them than it is to grow corn and the crop from an acre is worth over \$500.

We have warm weather here but no warmer than in Wisconsin. 101 degrees is the highest this season, so far, I think, and we are sure of not getting a frost the next day as is apt to be the case in the north. It usually gets cool and nice at night so that we can sleep comfortably, and although the sun is quite hot it is always comfortably cool in the shade. The breezes from the gulf help to make it very pleasant.

All kinds of farm and garden crops can be grown here. Pillman Bros., commission men of St. Louis, have a large truck farm here and grow 15 to 20 acres each of Cucumbers and Canteloupes, besides other garden crops. W. G. Hyland has four acres of Asparagus which pays well.

The following are among the Wisconsin people who either live here or have bought and will move here this fall to make this their future home. You will see that our Badger State is well represented.

H. D. Wing, formerly of Kaukauna; J. H. Haight & Son, general merchants, formerly of Brothertown; L. B. Clark, formerly of Beloit; G. W. Dibble, Mr. Wadsworth, H. A. Sheldon, formerly of Evansville; M. B. Inman, formerly of Clinton; Mr. Berbrick, formerly of Cecil; A. Brown, formerly of Coloma; J. B. Bridge, L. H. Read, formerly of Grand Rapids.

This place is settled entirely by northern people, almost every northern state being represented, and all seem to be doing well and enjoying life. This is a very healthy

country, being very beneficial for all throat and lung troubles, rheumatism and kidney troubles. The tide of immigration which for years has been pouring westward is now moving toward the long neglected but beautiful south land, and when this country is filled up with northern people a new era of prosperity will follow. There is hardly a day that does not find some northern people traveling either up or down this line of railroad prospecting for a location to settle. As a result of the coming of northern people all land values are increasing, but as yet are reasonable enough to be within the reach of all.

Wisconsin horticulturists will find this a good place to visit and one in which they can grow fruit without suffering the severe rigors of the northern winters. A good practical nurseryman can find a fine opening here, as a large part of the trees planted here have been shipped in from other points although the home grown trees are much finer than those bought elsewhere.

Fruitdale, Alabama.

CARE OF FARM TOOLS.

Following are some directions given by the Orange Judd Farmer: Tools after being used should be cleaned and oiled and then stored in a dry place under cover. Plows, hoes and spades should be cleaned off at night after using and rubbed dry with a piece of burlap. A tomato can, containing oil and a brush or rag, should be kept handy for oiling all parts that come in contact with the ground. A light application is sufficient. All woodwork should be kept clean and a coat of paint every few years will help preserve it. If impossible to put the tools under cover at night, cover them with a piece of canvas in the field.

THE PICNIC AT THE TRIAL ORCHARD.

The Second Day of the Summer Meeting of the Wisconsin State Horticultural Society in Wausau.

This was the day set apart for the event toward which the State Society had expectantly looked forward for half a year or more—the Picnic at the Trial Orchard. It was also the day when came the rain for which drouth-stricken Wisconsin long had been praying.

But the downpour of rain did not dampen Wausau hospitality. Close carriages, with drivers in rubber storm coats, were in waiting to take us to the Orchard, and we quickly traversed the three miles amid deafening salutes from "heaven's artillery." It is needless to say that the sounds of hilarity proceeding from the carriages insured us against being mistaken for a funeral procession!

Arriving at the Orchard we were ushered into the great attractive, old-fashioned farmhouse and graciously welcomed by Col. and Mrs. Kreutzer. Nothing was forgotten which could add to the comfort of the guests, even to a cheery fire in the large, hospitable sitting-room.

The speech-making seemed to clear the atmosphere. With Col. Kreutzer's short but interesting address the clouds began to lift and when Dr. Loope told about "What Horticulture can do for Northern Wisconsin" the sun shone out and the clouds drifted away, away!

So after all, we could have our picnic dinner out under the trees. Tables had been built on the shady lawn, rugs were spread beneath them to protect feet and dresses from the damp grass, seats were placed for all and soon the feast of dainties and "flow of soul" were under way. What did we have for dinner? Delicious warm biscuits and creamed potato right out of the oven, sliced meats and salads and pickles and cakes, hot coffee, cold ice cream, premium strawberries—in short, "sugar and spice and all that's nice."

Mr. and Mrs. Kreutzer proved themselves "bountiful providers," as well as cordial host and hostess.

After dinner the company broke into little groups and wandered about the Orchard, some to investigate it with horticulturally scientific eyes, some to hunt up certain favorite varieties, and others to have a pleasant little visit among themselves without much regard to the trees.

The Trial Orchard comprises a ten-acre tract of land, on what is known as "the Single Farm," about three miles from the city of Wausau. This tract is leased for a stipulated time by the Wisconsin State Horticultural Society as a site for an experimental orchard.

The orchard was planted in 1896 and contains about 1200 trees. There are more than seventy varieties of apple, six kinds of crab-apple, five kinds of cherries, one or two pear trees, and a large assortment of the Americana plums.

Expressions of satisfaction were frequent and hearty among the "apple men" present. Mr. George J. Kellogg said he had seen no sign of blight in the entire orchard, either fireblight or leaf blight. The soil is gravelly clay loam, and the orchard is on elevated ground, several hundred feet higher than the river valley. This makes the location quite "sightly." A range of hills or bluffs off to the south-west adds to the beauty of the landscape. The orchard is not protected by woodland, there being no forest, not even a grove, near it. The winds from all directions have a fair sweep, so far as we could discover. The universal opinion expressed, not only in the public addresses, but among the men with whom we conversed, was that this Trial Orchard would be an object lesson of inestimable value to northern Wisconsin, demonstrating that fruit can be grown, if the right varieties are planted and the right care given.

On our return trip to the city we were driven through

the beautiful Fair Grounds of the Marathon County Agricultural Society. These grounds are in a natural grove of evergreen and deciduous trees, among which drives and walks have been laid out. It seemed like a vast park and the cool shade was in refreshing contrast with most County Fair grounds, where the sun's rays beat pitilessly upon the just and the unjust among both men and beast.

We were also taken to the magnificent High School building recently erected by the city of Wausau at an expense of more than 50,000 dollars. It is said to be the most up-to-date High School building in the State, not excepting Milwaukee. In the basement are bath-rooms—including shower-bath—gymnasiums, a kitchen and pantry for the domestic training which sometime may be introduced, and manual training rooms in which the boys are to receive instruction in the use of tools. The ventilation is by means of the "fan" system, keeping the rooms supplied with fresh air without drafts. The school is "run" by an electric clock which calls the classes and dismisses them at the right time, announcing the beginning and close of each school session and of recess, without the intervention of a teacher.

It might almost be said that we returned to our hotel "by electricity," for a violent thundershower burst upon us and the flashing of lightning and crashing of thunder gave wings to the horses' feet.

The homeward trip, so far as concerned "ye editor," was not delightful, for we had to wait in the station at Valley Junction from midnight until five o'clock in the morning. A very grimy and ragged "tramp" slumbered peacefully all night on one of the hard benches, apparently sleeping the sleep of one possessed of a clear conscience—or of no conscience at all.

Teacher: "Lewis, can you define politics?" Lewis (aged 11): "Yes, ma'am. Politics is the art of spendin' taxes."—Harper's Bazar.

FOR THE HOUSEHOLD.

CANNING FRUIT.

Our method is as follows: The fruit is peeled or pickled over, as required, and put into the jar while raw. A syrup is made, one cupful of granulated sugar to a quart of water, put in an earthen crock stood on the back of the stove, so that the sugar melts. The jars are filled with this, care being taken to avoid any air bubbles. The jars are then placed in the wash-boiler, sticks or hay being put underneath them, to prevent direct contact with the metal, and water is poured in until two-thirds the height of the jars. The covers of the jars may be laid on top, but must not be screwed down. The wash-boiler is brought forward on the stove, the water brought to a boil, and kept boiling long enough to cook the fruit in the jars. Berries and soft fruit need but a few minutes. When the fruit is cooked, the wash-boiler is drawn back, the jars filled with boiling syrup if not quite full, and the covers screwed on. This is an excellent way to can tomatoes, only, in their case, the jar is filled with the peeled tomatoes, without any extra liquid. After cooking, some boiling water is added if the jars are not quite full.—Rural New-Yorker.

BAKED CORN.

Split kernels through the middle and scrape into a granite-ware baking dish. Season with pepper, salt, a large spoonful of butter and put enough sweet milk over it to barely cover it. Bake in hot oven twenty-five minutes, stirring two or three times at first.

The pea-louse is doing great damage in some parts of the state; hundreds of acres are being devastated by it, greatly to the detriment of the canning industry, and the disappointment of the farmers.

DOES PARIS GREEN DETERIORATE?

Ed. Wisconsin Horticulturist:

In reply to yours of the 5th: I have referred the question of the deterioration of Paris green to Dr. Babcock, and he is quite positive that Paris green does not deteriorate with age, provided it is kept dry and at ordinary temperatures. He does not believe that it would lose any of its poisonous properties even if kept in a moist room and at an abnormally high temperature. The reports that have been published regarding the loss of poisonous properties in Paris green, due to age, have evidently come from irresponsible sources.

Yours truly,

E. S. GOFF, Horticulturist.

Experiment Station,
University of Wisconsin.

THE PASSING OF THE PIE.

There is another side to this (pie) question: That of saving the wives, daughters and maids hours of fatiguing labor for which they get little credit, as dyspeptics rarely compliment their cooks. Last year I investigated a number of restaurants both in Philadelphia and New York, and found that the sale of pies at the quick-lunch counters had fallen off in the last five years at least two-thirds; men are finding better and more easily digested food. Whether this comes from the teaching of cooking in our public schools and the general agitation of the subject of domestic economy, or whether men by instinct learn that other foods are better adapted to their methods of life and work, one cannot tell, but these are the facts, people are using two-thirds less of fancifully cooked foods than they were five or six years ago.—Mrs. S. T. Rorer, in the August Ladies' Home Journal.

FALL PLANTING OF THE STRAWBERRY.

[Extracts from a paper read before the Summit County (Ohio) Horticultural Society, June 13, 1900, by M. Crawford.]

The best soil you have that is available will be found just right for the strawberry. The plant needs plant food and moisture, and if these be supplied it is immaterial whether the soil be light or heavy. If it be very sandy or gravelly it will be harder to keep it moist. If too low, there is more danger from late frost. If just south of a building or a tight board fence the plants may get more reflected heat than is good for them; and if in the neighborhood of large trees their roots will run under the plants and deprive them of food and moisture. Many a strawberry bed has been ruined by the roots of trees from one to two hundred feet away.

PREPARATION OF THE SOIL.

Make it fine and firm. If the soil be deep it may be plowed or spaded to a good depth provided it is made fine and compact afterwards. It is much better not to plow at all than to leave lumps and cavities. Plants will not do their best in too loose a soil. They may make a good growth, but they will not bear well. A cavity of any size directly under a plant will prevent its blooming at all. I have set plants on ground that was trenched thirty inches deep, and on hard soil with only three inches of the surface made fine, and had good success in both cases. The soil loses its water mostly by evaporation, and I am unable to see why the plant can not get its water just as well within a few inches of the surface as a foot below, provided the ground is mulched.

The ground should be rich in potash and phosphoric acid. It is not best to apply too much nitrogen, as it causes a rank growth of foliage and runners, with little or no in-

crease in the crop of fruit. If the intention is to plow up the bed after bearing nitrogen may be applied liberally after the berries are formed. Stable manure may be applied during the winter with decided advantage. No lime should ever be put on land for strawberries.

PLANTING.

The time to plant in the summer and fall is just as soon as you can get plants. The hot, dry days of July and August are very unfavorable for newly-set plants, and the chances of having the plants make a steady growth from the start—which is very important—are much better if the planting be deferred until September, when we are likely to have more moisture in both the soil and the air. Very young runners planted any time in September will produce as large berries as if planted much earlier, but not so many of them. It is well to remember that any check to a strawberry plant during the growing season is quite serious. For this reason it is safer to plant later than to get the plants out early and have them remain at a standstill on account of heat and drouth.

After getting the ground prepared it is worth considering what kind of plants to use. A young runner is considered merchantable as soon as its roots are branched. These are the plants most generally used. A most excellent method is to take these young layers and transplant them into mellow soil, a few inches apart, where they can be shaded and watered for a few days. In a week or ten days they may be taken up after a thorough watering, with the soil adhering, and set where they are to bear. They are equal to potted plants.

The conditions of success in transplanting are that the plant be kept from drying while out of the ground, that the roots be put in close contact with the soil, that the crown be level with the surface, and that shade and moisture be

supplied until the plant has recovered from the effects of removal. This is where potted plants have the advantage: they are not taken out of the soil in which they are rooted.

Almost as soon as the plants are transplanted cultivation should commence. The object is not to kill weeds—although it does this incidentally—but to keep a loose surface so that the water coming up from the subsoil by capillary attraction may be prevented from reaching the surface and escaping, but may be held underneath the loose soil where it is utilized by the plants. When we consider that all the food taken up by the roots of plants must be dissolved in water, and that for every pound of dry matter deposited in a plant, 300 lbs. of water must be evaporated from its leaves we get some idea of the importance of conserving the soil moisture.

ENEMIES.

In cultivating the strawberry we are likely to have to do with some insect enemies. The white grub is conceded to be one of the worst. It is liable to be found in sod, and the safe way is to avoid sod land, and plant where cultivated crops have been grown for two years at least. When the crown borer or strawberry root worm gets into a bed, it should be plowed up as soon as the crop is secured, and a new bed should be coming on at some distance from the infested one. Enemies of the strawberry seem to be on the increase, and the plan of taking but a single crop and then plowing up the bed has much to recommend it.

Fungous diseases sometimes claim our attention. The most common is the rust. Every variety is subject to it, but some more than others. Some claim to be able to keep it in check by using the Bordeaux mixture. If plants are kept growing vigorously they are seldom injured to any great extent by the rust. It is, however, unsafe to plant a new bed where a rusty one has been plowed under within a year.—From Crawford's July Report.

EDITOR'S NOTES.

Remember the State Fair, Sept. 10, 11, 12, 13, 14.

They say that one "drawing card" at the State Fair is to be a herd of buffalo.

A. G. Tuttle has an immense apple crop this year, and his apples are remarkably fair and fine.

EIGHTY ACRES OF CAULIFLOWER! "We have 80 acres of cauliflower in very prosperous condition," writes Mr. J. S. Stickney of Wauwatosa, president of the Milwaukee Pickle Company.

Blackberries, both wild and cultivated, have been an abundant crop in Sauk county. For the past two weeks the woods and fields have resounded with the voices of merry parties in search of the wild fruit. The best cultivated blackberries are retailing in the city of Baraboo at one dollar per 16-qt. case.

Although the tomato crop is a failure in some parts of Indiana, the country is in no danger of a canned tomato famine, for Missouri, the home of "the big, red apple," is also the home of the tomato. In one section 2000 acres of tomatoes are grown within a radius of forty miles; and 20 canning factories flourish.

The Farmers' National Congress will meet at Colorado Springs, Col., August 21-31, 1900. The Chicago, Union Pacific and North-Western Line has been declared the official route to this meeting, and delegates and others should be particular to see that their tickets read via Chicago & North-Western and Union Pacific Railways. The Colorado special leaves Chicago 10 a. m., August 18.

Madison is preparing to furnish better accommodations for "winter meetings" and similar gatherings. The three upper floors of the south wing of the State Capitol, which have heretofore been occupied by the Historical library and museum, are to be converted into rooms for the sessions of various societies. There are to be three large rooms and eighteen committee rooms. The rooms are to be ready for use by January 1, 1901.

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Note—Frontispiece of June issue of this Journal illustrates
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