HORTICULTURAL DEPARTMENT.

THE GLOBE PEACH.—Mr. Shearer will excuse the error concerning his fine peach which crept into the Horticultural Department a few weeks since, giving December as the month of its ripening instead of September. As stated, however, it keeps unusually well, and is a fine shipper.

PLUMS AND THE CURCULIO.—The curculio seems to give no trouble as yet on the Pacific coast, and there may be reasons there why it never will; but this has to be found out. On the Atlantic slope, however, the "little Turk" must be fought persistently. In addition to the jarring-down process, one of the best arrangements is to confine the poultry in the plum orchard during Spring and Summer. The activity of the fowls and their almost constant scratching, particularly if encouraged by scattering small grains under the trees, are very disquieting to the curculio in depositing her eggs.

ROOT-GRAFTING, as against budding and stock-grafting, was largely discussed in horticultural journals a number of years ago, and the subject is being revived again. The advocates of root-grafting did not claim that it was *better* than budding. And yet so high an authority as Van Mons took the affirmative, giving as reasons that (1) "the smallest quantity of the stock is used;" and (2) "because the lower part of the cion being thus placed in the ground, after a time it throws out fibres from that portion, and so at last it is actually growing on its own roots." And the elder Downing rather indorsed this in the first edition of his work on Fruits. But however plausible this may seem, it can hardly be said that the experience of American orchardists sustains it. There is a growing demand for budded or stock-grafted trees, especially in sections where from any cause fruit growing is precarious.

BALDWIN AND OTHER NORTHEASTERN APPLES.—Mr. Fulton's communication in THE STOCKMAN of December 23, in regard to his Baldwins remaining on the tree contrary to the usual rule in his latitude, is interesting. He has undoubtedly found out the reason, too—one of the reasons, at any rate—the northern slope and the large trees on the South side protecting the Baldwins measurably from the Summer heat. Possibly, in addition to this, the soil of the orchard is limestone; as the Baldwin is found to prefer this kind of soil. It is to be remarked also that in the premature ripening of this variety it always loses in quality. Some others from the same section do not do this. Cogswell, which keeps in Connecticut until April, is ripe in October in the latitude of Pittsburgh, but is still an apple of fine quality, and a beautiful one. But Roxbury Russet and a number of others do much like the Baldwin in this respect, though in cool seasons there is an improvement. The Summer apples, on the other hand, do not deteriorate but are rather finer when grown South of their native locality.

A FINE NEW PEACH.—At the Fairfield county (Ohio) fair, in October last, one of the most successful ever held in the State, taking all things into consideration, a new peach was on exhibition which attracted general attention on account of its fine size and appearance. The correspondent of THE STOCKMAN, who was present, ascertained that it was an accidental seedling which sprung up in the garden of Editor Griswold, so well and so favorably known to the press in Ohio and elsewhere. The fruit committee, who had large experience with choice fruits, after full and careful examination, decided that it was eminently worthy of introduction, and named it Griswold's Late. The fruit is large to very large, round, inclining to oblong, and with a slight mammillary projection; color, creamy white with a faint tinge of red on one side; flesh juicy, saccharine, rich, separating freely from the pit, which is small. Taking into account its lateness and all, it is a decided acquisition. The reniform glands of the leaves, and the small flowers, together with the form, color and lateness of the fruit, would indicate that it may be a seedling of La Grange.

AMONG THE ROSES.—The Bourbon roses and the Tea roses possess great beauty, and the latter delicious fragrance; and in warm climates they are deservedly popular. But in the North the more hardy Hybrid Perpetuals are the most satisfactory to the ordinary cultivator. Growing north of say 35 degrees the first two classes must have Winter protection, the Teas generally doing best in the house. But the Hybrid Perpetuals stand the Winter without any protection, and in beauty and fragrance many of them are scarcely if at all behind the others referred to. But the name is somewhat misleading, as they are not anything like perpetual bloomers. The French designation is the correct one, *remontant;* that is, *remounting,* which means mounting up, or shooting up, to bloom again, as most of them bloom a second time (about the end of September) if rightly managed. They are of large size, and of the finest colors, and nearly all are very fragrant. Some of the finest old varieties, which can be obtained at moderate cost, are Caroline de Sansal, La Reine, Baron Prevost, Giant of Battles, August Mie, Madam Laffay. Newer and more rare varieties are Coquette des Blanches, Duke of Edinburgh, Anna de Diesbach, Princess Camille de Rohan, Baroness Rothschild, Mable Morrison. Let it not be forgotten that the finest roses need the richest soil; indeed the soil can hardly be made too rich.

KEEPING CIONS IN WINTER.—Cions should be cut early in the Winter, especially if they can be kept properly. The difficulty in many cases is in keeping them from drying out. But the difficulty on the other hand, that of too much moisture, is even greater. If damp enough and the temperature is not too low, a kind of growth will go on, and callus will form on the cut ends of the shoots. In using cions of this class in Spring many have wondered what could have been the cause of so many grafts failing. The reason is they had passed the stage of fitness for grafting, and had made considerable advancement towards growing as cuttings, which they would have done under favorable conditions. For grafting, they would have been better had they been nearly—not quite—dried up. Moss (*sphagnum*) is a good packing material, but needs close watching as it is liable to dry out. Sawdust, just as it comes from the logs, is better, not drying out so readily. Recently Prof. Budd, of the Iowa Agricultural College, has stated that he finds dry leaves from the woods, when used plentifully, to be the best material to keep cions. There will be a slight shrinkage usually, which the Professor thinks rather favorable than otherwise—a thirstiness (so to speak) on the part of the cions, making them ready to receive the sap from the stock as soon as grafted. In keeping cions they do better in large quantities. Where there are but a few, they will do well buried in the earth in a dry place, so water will not stand on them; and when much dried out from any cause this is rather the best plan to bring them back to the proper condition. The earth should be washed off before using them, otherwise it will dull the knife in a short time.

PRUNING GRAPE VINES.—The necessity for pruning grape vines regularly arises from the fact that all the most desirable varieties are inclined to set more fruit than can be matured properly; and the overbearing injures the vine greatly, while at the same time it prevents the full development of the fruit so allowed to remain. In the case of varieties which are not very strong growers—Delaware, for instance—one over-crop may kill the vine, or cripple it for years.

Pruning should not be done when the ground is frozen; there should be no handling of the vines in frosty weather. But it is not best to defer the work until the sap stirs and the vine bleeds when cut. Often it can be done in the Fall, which is a very good time; and open weather in Winter answers well. If completed by the first of March, there will be no bleeding. Still it has not been demonstrated that bleeding is positively injurious; but grape-growers do not like to have it.

In pruning it is to be remembered that the vine bears on wood of the past season's growth—*canes,* as these shoots are called; and the general rule is to leave the strongest canes longest, and cut the weakest canes shortest; and in pruning short one should bear in mind that the third and fourth buds (counting from the base of the cane) are more perfectly matured—stronger buds—than the first and second ones. Fully half of the previous season's growth should be removed; and usually it is best to remove a portion of the two or three-year-old wood. There is more danger of leaving too much bearing wood than of cutting off too much. But cutting every cane back to within three or four inches of the base, as has sometimes been done, is decidedly too much pruning. In removing a reasonable portion of the bearing wood, less work is left for the vine to perform; and not only are the health and vigor of the vine maintained, but the fruit will be finer in every way, and without any diminution in quality.

Young vines, planted out one or two years, should be cut back to within a few inches of the ground; and if they seem to be weak growers it will be a good plan to bend them down and cover with a few inches of earth in the Fall.

SWINE DEPARTMENT.

PICKLING MEAT.—A farmer of experience said that he believed it better to pickle the side meat for home use; that he thought it economy to do so, as when used the waste was much less. And he pickled in this way: Put down in salt, the usual way, using a tight barrel. Let it remain a few days. Then pour over it a brine made strong enough to bear an egg, and weight the meat to keep it covered with the brine. We believe it would be an improvement to change the brine once or twice, to remove the impurities.

RESULT OF CARE.—A breeder of good hogs, writes a correspondent, once sold some pigs to his neighbor. After some time the purchaser came back to the man who sold him the pigs, a good deal out of sorts, saying he was cheated—his pigs were going back. The breeder, anxious to know what was wrong, went to see the pigs, and found them in a rail pen, with the sky for a roof and the earth for a floor, with a few poles for a bed. He thought he would venture a suggestion or two, and asked the discouraged farmer to put them in a good warm pen and keep it clean, allowing them a modarate amount of suitable feed, and if they did not come out all right he would make up his loss. Returning home he heard nothing more from them until the next fall's fair, where he found the same pigs sporting red ribbons.

HOW TO HANDLE A YOUNG BOAR DURING THE BREEDING SEASON.—Keep him in a good, warm, well ventilated pen, in a place where he will not become excited by the noise of others, is the recommendation of J. B. Maxwell, Buffalo, Pa. One of the most important things is to have him well broken so he can be handled with ease and moved from one place to another without excitement. Never strike or cross him. If kindly treated he will be quiet. When the boar arrives at the age of 7 or 8 months he is able for a good amount of work, if turned in once only with each sow, and then to his pen and kept quiet. I have allowed my boar to have as many as two sows in one day, but he should have a liberal amount of suitable food. Some corn, oats, wheat and apples, with bran slop, will keep him in good health and vigor.

CURING PORK.—This receipe appears in the *Toledo Blade:* To make a pickle for bacon, hams and shoulders: For 110 lbs. of meat use 6 lbs. of the best salt, 4 ozs. of saltpetre, and 5 lbs. of brown sugar. Pack the meat snugly in a sweet cask, and cover with this pickle. The same ingredients may be mixed together and rubbed on the flesh side of the meat. The meat must be piled together and rubbed every other day with the mixture until it is all absorbed. In three weeks smoke the dry-salted, and in six weeks that in the pickle. Smoke until it is colored a light or dark chestnut, according to taste. Use hard wood or corn-cobs to make the smoke. Dry-salting is the most economical, and is just as good, if well done, as curing in the pickle. Meat cured by this recipe is ready for cooking without freshing. If the hams and bacon are to be kept a long time add one pound more of salt. If a sweet taste is desired add more sugar; molasses does just as well. The animal heat should be thoroughly out of the meat before curing is attempted, and great care should be taken that there is no frost in the meat.

SWINE NOTES.

—The Ohio crop report for December reports hog cholera in 23 counties.

—Noise is the most to be obtained from a successful drenching of the ailing hog.

—Generally speaking, about as unsatisfactory a piece of work as a farmer can do is to put a sick hog through a regular course of medicine. Just hold his nose till he swallows!

—The exhibit of swine at the Chicago Fat Stock Show would have made a fine show at any state fair except Ohio. So said an Ohio man.

—There is no doubt but the quality of pork may be much improved by careful and cleanly feeding, and also very much changed by the kinds of food.

—The meat from the wheat fed hog of Oregon is certainly more palatable than that from the corn fed hogs of the Western and Middle States.

—The farmer boy that does not want to stay away from school on butchering day may be considered as having more than an average fondness for study.

—A certain noted veterinarian claims that the so-called hog cholera can be cured, but it costs more to bring the animal back to thriving condition than he was worth originally.

—Any feeder has his favorite or favorites in his lot. Give another man the same lot and he may select others that meet his ideal. This favoritism makes room for the different breeds.

—Corn meal, on account of its settling to the bottom of the bucket or barrel, is about as unsatisfactory an ingredient as we can have for making slop. Stir well in the bucket and then carry a few steps, and it will be found in the bottom.

—Great numbers of hogs are dying in Indiana from a malignant throat disease resembling diphtheria; and whenever the hogs are taken with it they die. "The losses to farmers in a single county will reach many thousands of dollars"—according to report.

—At this season of the year you cannot give the pig a more desirable bed than that made from forest leaves, and on some farms they are very plenty and easily gathered, where they accumulate against fences, logs and other obstructions. Try them.

—It may be well enough for the hog to compete with the cow, but let it be done in a natural line, as a meat producer, and not in what is believed by many to be an illegal way. Hog butter makers will probably learn that the cow is a persistent and hard kicker.

—Farmers often need small amounts of lard to pass them over a longer or shorter period in summer and fall, before time for fresh meat in fall; and it is a noticeable fact that they prefer the home made above the other, no matter how attractive the other may appear.

—The *Indicator* notes the arrival of a train load of hogs at Kansas City, a few weeks ago, from Arizona, traveling a distance of 1,700 miles, and being fed four times on the journey, reaching destination in good condition; they were classed as stockers, averaging 140 pounds.

—It is a good plan to give the hogs wood ashes once a week with salt. The more charcoal the ashes contain the better. In coal burning sections give them the coal ashes with cinders, and they will relish it very much; and they take great delight in munching small lumps of coal.

—The corn fed hog of to-day is a grease producer, and repugnant to the American taste. On this account the consumption of pork has undergone a great change. In 1850 there were 1.3 hogs to every inhabitant. In 1884 there was .8 hog to every inhabitant—being .5 less than in 1850.

—When the custom of hogging corn was followed, the same field was corned each year, and was not expected to run down in fertility to any noticeable degree. The lands used for this purpose were usually bottom lands, near some stream of water, and being sandy the tramping and rooting did not materially injure the soil.

—It is estimated that in 12 counties in the plague-smitten district of the Miami valley 25,000 hogs have died in the last 6 months, entailing a loss to the farmers of near $200,000. And the strange thing about it is that in every plague-smitten section some herds escaped entirely. Every observer has noticed this, and how can it be accounted for?

—The prevailing custom with millers used to be to feed their bran, shipstuff, etc., to hogs. In many sections this custom is almost entirely abandoned, and this surplus feed goes into the hands of farmers, in the main, to be fed to hogs—and it is noticeable that men that feed the most of it are successful above the average with their hogs. There are two profits in this kind of feed, the immediate profit in the pork produced, and the value received from the manure that comes in the increase of the crops.