



WAGON WORKS AND SHOPS OF SCOTT HODGKINS.

cranberries with turkey or venison. This plant is generally known throughout Florida as the Jamaica Sorrel.

Next to guava jelly in importance will stand grapefruit marmalade. This product of the preserver's art is as yet little known, but is destined to be of greatest value. It is only of recent years that the superior medicinal qualities of the grapefruit have been generally acknowledged by the medical profession. As a tonic and stomachic and stimulant in hepatic disorders together with relief in all atonic conditions of the bowels it is the peer of all known remedies. The medical profession have been prescribing it for fifteen years past to be used as a raw fruit. It is still little known and until its price is more within reach of the masses of people it will still remain a stranger. A marmalade made from this fruit has all its medicinal qualities and has an added advantage in being more acceptable to many persons and its market is extended to the year round instead of about five months. Fruits that will not command a fair market price may be utilized and quite as much received for them in the form of marmalade as if they were more fair and graded as "fancy." The true grapefruit marmalade—not a mixture with oranges—is so beautiful, so palatable and so beneficial to the human system that it is destined to first place among all preserved products in the citrus line.

Then there are other marmalades. America is so cosmopolitan that there will always be a market for a good orange marmalade. We do not know the origin of orange marmalade, but we do know that the English have brought its manufacture to a high state of perfection and wherever an Englishman breakfasts he will want to finish with a biscuit and a spoonful of orange marmalade. This good habit—and it is a very good one—is rapidly extending and it is well to favor it by producing a superior product attractively put up.

The canning of pineapples is another branch of preserving that would well reward the worker. Carloads and shiploads annually go to Baltimore to be placed in cans and thence distributed to all quarters of the earth. It is impossible to successfully adulterate. The selling price always brings happy returns.

#### PINEAPPLES.

For many years the pineapple has been recognized as the finest tropical fruit known to residents of the North temperate zone. Those who live in the tropics prefer the mango or mango-steen to any other fruit, but as the mango is not sent to American markets in any quantity it is not known.

The West India and Bahama Islands export every year upwards of ten million fruits, most of which come to the United States.

Along the keys of the southeast coast of Florida, pineapples have been grown for many years. It was not supposed that pineapples could be grown anywhere else in Florida until about 1870 when Dudley W. Adams of Tangerine, Orange county, and some of his neighbors in Orange and Lake counties protected the plants with a thatch of palmetto leaves woven over poles at the height of about seven feet—in some cases only four feet. These were mainly for home use or to supply nearby villages.

About 1875 Mr. Russell of Orlando, Orange county, experimented with a slatted shed such as is now used and with such success that in 1890 he enlarged his plantings and had several carloads of smooth Cayenne suckers imported which he planted in thoroughly prepared beds or sold to his neighbors. At that time suckers sold for \$300 per 1,000, and were in strong demand. Many sheds were planted until it was estimated that over 200 acres were shedded in Florida. The industry is growing and where conditions are

carefully studied and worked out will no doubt prove very profitable.

By shedding and planting the smooth Cayenne variety pineapples may be had almost any month of the year. It is found, however, that those that ripen in winter have a limited demand. It is a fruit that is most palatable during the hot months and for this and other reasons we suggest to the homeseeker that the Red Spanish pineapple is more suitable for growing either with or without sheds. At DeLand we recommend the novice to start with about one-eighth of an acre of Red Spanish slips and plant in beds about 14 feet wide with paths 3 feet wide and the plants set 18 inches each way. If capital is limited, the covering may be made with crotched stakes and split rails, covered with palmetto leaves, which should not be put on until there is danger from frost.

About four or five feet is a convenient height when all covering is removed during the summer. Then both sides and top should be well covered.

Although it is conceded that shade the year round conserves moisture and also fertilizer and enables the grower to grow a large apple, we are

satisfied that the highest flavored and best apple to carry to market is grown with full sunshine or nearly full sunshine. In using the sheds elsewhere described we should so arrange the cover that we could remove it entirely or at least three-fourths of it by March 10 of every year. This will incline the apples to fruit only in summer which we believe will be an advantage to the beginner.

The Cayenne is a large variety almost free from spines and weighs from four to ten pounds. The fruit is very slightly conical and yellow when ripe. It is of very good flavor. It is inclined to make a very large top on the apple and seldom produces slips. This is a great favorite with growers under sheds on account of its freedom from spines. The large top on the apple is admired by buyers who use it for table decoration.

The Abbaka is a favorite with many growers on account of its size, and its being so prolific of slips and suckers. It is of fair flavor and sells well.

The Porto Rico is the largest of any variety averaging upwards of nine pounds and occasionally 15, 16 and 16 1/2 pounds, which we believe is the largest apple ever produced in Florida.

There are a dozen other varieties of this class including the Enville City, which in the opinion of some epicures is superior to all in flavor. It does not ship well.

The Red Spanish is admitted to be the best for general culture because of its hardiness, ease of cultivation, market ability and good quality. If properly fertilized it is better than a poorly grown Cayenne. We advise the homemaker to start with this variety and experiment only in a very small way with the others. Many of the varieties offered are only suited to culture under glass and fail to make good under Florida conditions.

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