

THE GEM STATE RURAL.

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Much In Little.

Two convincing examples of what can be done in the way of fruit and vegetable culture on city lots, are found in Caldwell. Uncles Jim Patton and Francis Moore, have two or three 25 foot lots each and on these they grow an astonishing amount of garden truck and fruits. Mr. Patton has sold as high as a thousand pounds of tree fruits in a season, consisting of apples, cherries and peaches; besides having an abundance for his own use and to give to friends. Mr. Moore is an expert gardener and raises his own garden truck as well as small fruits, like currants, gooseberries, raspberries, pieplant, &c. He also produces more than enough for family use. In addition to these they grow a variety of shade trees and ornamentals and have very comfortable and attractive places. The home of Dr. DeLano of Payette is another similar example of what it is possible to accomplish on a limited town space. These are "object lessons" which should not be overlooked. They show the possibilities of the home acre.

Poisonous Plants.

The Department of Agriculture at Washington is shortly to publish an illustrated report on poisonous plants.

It will show the dangerous character of many common garden shrubs and plants. The list will embrace many of the laurels, rhododendrons, lambkill, kidney bean root, jimson weed, water and meadow hemlock, flowers and bulbs of daffodils, bark and seeds of the laburnum, bark of the common elder, lobelias, wild parsnip, lady slipper, horse chestnut, lily-of-the-valley (said to be fearfully poisonous) jack-in-the-pulpit, poke root, autumn crocus, the leaves and flowers of the oleander, the bark of the catalpa, the monkshood and fox glove as well as many varieties of mushroom, some of which are commonly known as "toad stool." The berries of the potatoes are extremely poisonous, the leaves and stems of potatoes have narcotic properties and the skin of old and sprouted potatoes contain a specific poison known as "solanin." Young and un-

ripe potatoes are also poisonous raw, but cooking makes them harmless. Flowers of the jonquil, snowdrop, and white hyacinth are dangerous, the narcissus bulb is classed as very deadly if eaten, while the juice of the leaves is an emetic. The berries of the Yew have killed many people. Sorrel in salads has caused distressing results. The statement is made that it is not safe to eat many peach pits or cherry kernels at once. The department list will embrace a large list of poisonous plants and many valuable suggestions concerning them. It is constantly making tests and analyses with a view to accounting for many of the mysterious deaths reported every summer from eating unknown plants or roots. The report should have a wide circulation.

Treatment of Stone Fruit Pits.

Prof. J. L. Budd of the Iowa Station, describes his way of treating the pits of the stone fruits so as to insure early sprouting and a full stand. First the pits are washed and thoroughly cleaned, and mixed with eight times their bulk of sand, and put away in the cellar until the advent of cold weather. The sand is then wet thoroughly and the boxes are buried just below the surface outside where the whole mass will freeze solidly. In the spring he drills in the sand and seed together. With this treatment and very early planting, he always gets a full stand of plants. From experiments made, Prof. Budd finds that pits of the cherry, plum, etc., when thoroughly dry, will not sprout the first season, but if soaked for a week, frozen and planted in early spring, they will germinate vigorously the second spring. He often plants the pits when only two inches of the surface of fall plowing is thawed out.

Oregon and Washington Apples.

A recent number of the Rural New Yorker publishes a list of apples for Oregon and Washington, and other suggestions upon the subject, from Henry E. Dosch and Professor Balmer respectively, of those two states. The lists furnished as adapted to Eastern and Southern Oregon

and Eastern Washington, would apply very well to the lower altitudes of Idaho, although it might be somewhat enlarged. The reports say:

As Horticultural Commissioner I have given the growing of the best marketable varieties of fruits much thought, and have tabulated the following list for northern and western Oregon: Oldenburg, Gravenstein, Northern Spy, Spitzenburg, Baldwin and Ben Davis, or substitute Jonathan and King of Tompkins County. For eastern and southern Oregon: Gravenstein, Wealthy, Baldwin, King of Tompkins County, York Imperial, Yellow Newtown Pippin, Wagener and Ben Davis, or any four of them. All apples in western Oregon mature much earlier than the same varieties do east of the mountains, both eastern Oregon and Eastern Washington, as well as with you on the Atlantic seaboard, and our apples do not keep very long unless put in cold storage. But eastern Oregon grown apples keep fully as long as those grown anywhere, and are, perhaps, finer flavored than with us. Our fruits are so juicy on account of our humid atmosphere. HENRY E. DOSCH.

Oregon.

Washington is a peculiar and wonderful state, and has a great variety of climate. Apples recommended for the warmer valleys of the Yakima, Walla Walla, Wenatchee, Columbia or Snake rivers, would be almost useless for such localities as the Palouse Valley or the Big Bend country. And apples that are fairly successful west of the Cascades, are sometimes considered of no account on the east side. So, there is no list of three apples that would be adapted to every part of the state. The highest-colored, best-keeping apples grown in the state, are in orchards whose altitude is above 2,000 feet. But the most of our orchards are at a much lower altitude—600 to 1,200 feet.

The best late-keeping, winter apple is a yellow one—Yellow Newtown Pippin. The best three red winter apples in the warmer valleys of Eastern Washington, are Rome Beauty, Eso-

pus Spitzenburg, and Delaware Red Winter. The best red apple west of the Cascades, is Baldwin. In the higher altitudes, fall apples become winter apples, and the list would include King, Wealthy and Wagener. In a country so preeminently adapted to apple growing as many parts of Washington truly are, three apples make too short a list to include the best.

JOHN A. BALMER,
Horticulturist, Washington Agricultural College.

Horticultural Society Committees

Nampa, Idaho,

Dec. 12, 1896.

Ed. GEM STATE RURAL—

Dear Sir: In compliance with your request for the list of standing committees for the year 1896 of the State Horticultural Society I send the list as below:

1. Orchards—Prof. C. P. Fox, Moscow; A. McPherson, Boise; V. D. Hannah, Weiser.
 2. Prunes—Rev. R. M. Gwinn, Caldwell; J. W. Harrell, Boise; J. H. Lowell, Roswell.
 3. Needed Legislation—Rev. R. M. Gwinn; W. G. Whitney; S. A. Swanger, Weiser; A. McPherson.
 4. Vegetables—J. G. Petrie, J. D. Riggs, Boise; Peter Pence, Payette.
 5. Entomology—A. McPherson; Robert Milliken; Prof. J. M. Aldrich, Moscow.
 6. Packing and Marketing Fruit—V. D. Hannah; N. A. Jacobson, Payette; L. A. Porter, Lewiston.
 7. Nomenclature—A. McPherson, V. D. Hannah, W. G. Whitney.
 8. Flowers—Mrs. Sarah Gorie, Weiser.
 9. Shade and Ornamental Trees—I. P. Marcellus, Boise; F. G. Cottingham, Nampa.
 10. Botany and Vegetable Physiology—Robert Milliken, Nampa; J. G. Petrie, Boise; Rev. W. J. Boone, Caldwell.
- Respectfully submitted,
ROBERT MILLIKEN,
Secretary.

THE new State Administration takes hold Monday, January 4th, and the legislature convenes at the same time.