

FARM TOPICS.

THE SCUPPERNON GRAPE.

As very little of this species of grapes (Vitis rotundifolia) is known by your Northern readers, some of them may be sufficiently curious to know more of its peculiarities. In common with all the other native varieties, it is dioecious polygamus, or in other words the pistillate or fruitful plants have a portion of perfect flowers and a portion of imperfect flowers in the same cluster, while staminate plants have all the flowers entirely destitute of a stigma and pistil, and are consequently all entirely barren. This being the case, of what use are these latter plants? They are not needed for the fertilization of the fruit-bearing portion, as sufficient flowers are perfect to produce an enormous crop of fruit, and it makes no difference in the quantity of fruit if there is not a staminate plant within miles of them. This is the case with labrusca, cordifolia, riparia and rotundifolia. V. aestivalis I have never examined critically. I have been cultivating the rotundifolia class for some thirty years or more, and also have proved some forty or fifty varieties of the other classes which are cultivated at the North. Some years since I abandoned all except V. rotundifolia, which I find to be the only one exempt from disease. I now have quite a large variety under cultivation, having raised a large number of seedlings from the seeds of the Scuppernon, which is a white or yellowish grape, with berries varying in size from three-fourths of an inch to one and a quarter inches in diameter, the clusters varying from one to twenty berries, and it is the only native grape which carries the Muscat aroma. None of the varieties I have ever fail to produce good crops, and the vines are entirely free from disease in vine, leaf and fruit. The weight of fruit on each vine is beyond belief by those who have never seen this class in full bearing. I have this season had arbors crushed down with the great weight of the fruit on them, although they were built of good, stout chestnut fence rails. Some grape growers complain that the clusters are too small; this is not so; each vine is a huge cluster in its entirety. In gathering them when ripe, they are shaken down on to sheets made for the purpose, instead of being picked by hand as is the case with the cluster varieties; and in 50 bushels of the berries, which are gathered entirely free from stems, one will not find a rotten or imperfect berry. My vineyard, which is a small one, has this year yielded four gallons of must or juice per bushel of fruit. I have one vine, a seedling from the Scuppernon, raised by myself, which will compare very favorably in quality with the Black Hamburg, while the berries are from one to one and a quarter inches in diameter, of a black color, speckled with russet. This class of grapes always blooms about the 15th of June, and consequently the clusters are never injured by frosts. The growth of the fruit is very rapid, the crop being ripe by Sept. 20th. Could not this grape be cultivated in your grape-houses at the North? It is killed to the ground when the mercury gets to zero—does it get as low as that in your grape-houses? If not, your summers are long enough and warm enough to ripen the fruit. I have one variety that ripens the last of August. It is a fine, large black grape, also a seedling from the Scuppernon. Vines of this class are never pruned, and rarely manured or cultivated. The roots running an inch or two below the surface of the ground, cultivation is entirely impracticable, and the leaves from the vines furnish most of the manure they get. Stable manure is death to the vines, while they delight in lime and decayed vegetable matter. Another peculiarity is that the vines can not be propagated from cuttings, as are other varieties, but only from layers, so that it is a slow process to increase them.—J. Van Buren, Clarksville, Ga., in Country Gentleman.

CULTIVATE ORCHARDS.

In the cultivation of fruit trees in the West, it is often observed that trees continue to grow year after year, but do

not bear. Thus apple orchards will become often fifteen years old before bearing, and, in fact, many of them never bear good crops. Just how to obviate this difficulty is a problem that has exercised the ingenuity of our best cultivators all over the West, and the reason why no conclusions have been arrived at by our best pomologists, and that will be generally applicable, is that, as a rule, the conditions necessary to success are as varying as the localities, soils and other minor integers surrounding each orchard planted. Shall we then neglect to plant orchards? By no means. But, say many, there is no money in fruit. The markets are glutted except at certain seasons. True enough, yet this should not prevent any farmer from planting an orchard on the best site near his house possible, or if the situation is not adapted to fruit, make it so, as far as circumstances will allow. It is true it is better that the soil be dry to a good depth. It is true that orchard trees of no kind will do well on a soil in which the water stands near the surface of the ground. It is as true, however, that there are few farm-houses in the West, where, by proper means, the drainage may not be accomplished to the depth of at least four feet from the surface. This will do well for all fruits except the pear, and the cultivation of this fruit in the West is not successful except in confined and widely separated localities. The same may be said of sweet cherries. Plums are difficult of cultivation, principally from the attacks of the curculio. The Northwest is not, of course, adapted to peaches; aside from these, however, every farmer should have other fruits in abundance, and to spare in good seasons, and if carefully attended to, there will be hardly a year without a fair supply of fruit. There is one thing that too many farmers forget in this connection. That is, all the fruit gathered for family use is worth just the price asked for it by the village grocer. It is true that many farmers who will not attend to their orchard and vineyard do not have fruit, and will not buy enough for a fair supply. The objection made is, it costs too much. They have set out trees, expecting them to take care of themselves and bear annual crops. This trees will not do for the best pomologists. Why should they do it for the farmer? Others complain that it takes too much time to care for them. The same complaint is made of the vegetable garden. Precisely the same course of reasoning might apply to every crop on the farm. No crop takes care of itself and pays. Farmers in the West have become so used to suppose that they must run over large areas to get money out of crops that many can not understand how the cultivation of a single acre in fruit and vegetables may produce half the support of a family so far as the table is concerned. Yet such is the fact, and the sooner it is better known how to accomplish this, the better it will be, not only for the head of the household, but for the rising generation.—Prairie Farmer.

—The lady who is now Crown Princess of Germany was, as the child-Princess Royal of Britain, a veritable "little witch." A certain distinguished physician, who was often called to Windsor, was always familiarly addressed by the merry child as "Brown." In vain the Queen tried to induce her small daughter to grace "Brown's" name with some sort of prefix. At length she was peremptorily informed that if she ever again ventured to make use of this unceremonious style of address, the punishment would be an instant dismissal to bed. The physician reappeared in a day or two, and was greeted by the young lady with these words: "Good morning, Brown, and good night, too, Brown, for I'm off to bed," and she at once "beat a retreat."

—On Nov. 3 the Prince and Princess of Wales opened the new medical school of the Bartholomew Hospital. The London Standard says luncheon was afterward served in the great hall, and it was interesting to observe a strong likeness between the Prince of Wales and a portrait on the wall of Henry VIII., who granted the hospital its present charter.

CALIFORNIA apple-growers are alarmed at the spread of the codling moth. Those who gather up the fallen fruit, and scrape and wash the bark, report good results even where the neighbors are a little dilatory in following their good example.

HINTS FOR THE HOUSEHOLD.

The Table.

—Cream Sauce: Half pound sugar, one pint cream, one tablespoon butter, and flavor to suit the taste.

—Lady Cake: One and a half pounds of sugar, flour and butter, one tablespoon baking-powder, and the whites of twenty-four eggs.

—Ginger Snaps: One cup each of butter, molasses and sugar, one teaspoon soda, one tablespoon ginger; mix with flour enough to roll well.

—Corn-Starch Pudding: Six tablespoons of corn-starch to one quart of milk, scald the milk and add the corn-starch dissolved in cold milk; Boil a few minutes, stirring briskly. This same may be cooled in molds.

—Snow Pudding: Make boiled custard of two eggs; use only the yolks, in a quart of milk. Skin and core baked apples, beat thoroughly with the whites of eggs to a stiff foam, add sugar and lemon; pour this upon the custard when cool.

—Baked Indian Pudding: Eight tablespoons of Indian meal stirred into three pints of scalding milk; add one pint of cold milk, a large handful of wheat flour; when cold, add one egg, half a cup of molasses, or more if liked, and sliced sweet apples. Bake slowly for three hours.

—Tapioca, or Sago Pudding: Put one teacup of tapioca or sago in three pints of water, let it stand where it will be quiet warm, but not warm enough to cook; slice half a dozen good-sized, tart apples, then take one teacup of sugar, sprinkle in cinnamon and bake until it becomes a jelly.

—Flannel Cakes: Mix one pint cold mush with one quart of warm milk and three eggs beaten very light and enough flour to make it tolerably thick, put in three tablespoons of yeast and set it to rise the night before. Before baking them, stir in a lump of butter or lard size of an egg.

—Mush Bread: Put a pint of sweet milk in a saucepan, and when it comes to a boil make a thin mush with corn meal. Cook it done and set it aside to cool; beat in one egg at a time till you have put in three, add a piece of butter the size of an egg and a little salt; put in a deep dish and bake; it must be eaten as soon as baked.

—Charlotte Russe: Take one pint rich cream, whites of four eggs, half pound powdered sugar, third of a box of gelatine, one-half pint of warm water, dissolve the gelatine in the water, whip the cream to a froth, and place in flour sieve to drip, beat the whites of the eggs very stiff, place in mixing-bowl, add the sugar to them; mix the gelatine, mixing lightly; then add the cream quickly, flavor to taste and mix gently; place in molds and set in a cold place; the mold may be lined with sponge cake.

Miscellaneous.

—Soot from a chimney where wood is used for fuel, is an excellent fertilizer for pot-plants. Put into a pail and pour hot water upon it; then water the plants with this every few days.

—Good Mucilage: Of gum-arabic three ounces, distilled vinegar three ounces, white sugar one ounce. A small quantity of sulphate of quinine added to the solution is a complete protection against mold. Instead of the vinegar one part acetic acid, and five parts water may be substituted.

—To Take Rust Out of Steel: Place the article in a bowl containing kerosene oil, or wrap the steel up in a soft cloth well saturated with kerosene; let it remain 24 hours longer; then scour the rusty spots with brickdust. If badly rusted, use salt wet with hot vinegar; after scouring rinse every particle of brickdust or salt off with boiling hot water; dry thoroughly; then polish off with a clean flannel cloth and a little sweet oil.

—As the season for lemons is approaching, it is well to remember that this fruit is considered excellent in many kinds of sickness—in fevers, in stomach complaints, and bilious troubles. Lemon juice is the best antiscorbutic remedy known. It is said that the gums may be kept in a healthy condition by rubbing them every day with lemon juice; also that neuralgia may be cured by its external use, warts removed, and dandruff on the head destroyed by it. If all this is true, the lemon is a more valuable fruit than is generally supposed.

Consumption cured. An old physician, retired from practice, having had placed in his hands by an East India missionary the formula of a simple vegetable remedy for the speedy and permanent cure for Consumption, Bronchitis, Catarrh, Asthma, and all Throat and Lung Affections, also a positive and radical cure for Nervous Debility and all Nervous Complaints, after having tested its wonderful curative powers in thousands of cases, has felt it his duty to make it known to his suffering fellows. Actuated by this motive and a desire to relieve human suffering, I will send free of charge to all who desire it, this recipe, in German, French, or English, with full directions for preparing and using. Sent by mail by addressing with stamp, naming this paper, W. W. SHERMAN, 140 Powers' Block, Rochester, N. Y.

Summer's Bile. relaxes the system and renders us liable to attacks of diarrhoea, dysentery, bloody flux, cholera-morbus, cramps in stomach, colic and other painful and dangerous affections for which Dr. Pierce's Compound Extract of Smart-Weed—compounded from the best French brandy, Jamaica ginger, smart-weed, or water-pepper, anodyne, soothing and healing gums and balsams, is a most potent specific. It is equally efficacious in breaking up colds, fevers, and influenza attacks. Every household should be supplied with it. Fifty cents by druggists.

TOM PRATER, a moonshiner, was trapped upon a sham bridge by Government officers, in Elliott County, Ky., and fell headlong over a cliff 65 feet. He seized the branches of a hemlock at the foot of the cliff and by thus breaking the fall saved his life.

From Hell to Heaven. Sometimes the pains of disease are so great that it seems as if they could not be borne, and sometimes the minor pains worry men and women into the grave by preventing rest and sleep. Then the soothing influence of Warner's Safe Nervine is like a translation from hell to heaven.

THOUSANDS will bear testimony (and do it voluntarily) that VEGETINE is the best medical compound yet placed before the public for renovating and purifying the blood, eradicating all humors, impurities or poisonous secretions from the system, invigorating and strengthening the system debilitated by disease; in fact, it is, as many have called it, "The Great Health Restorer."

THE GOLDEN CROSS, of Rockford, Ill., claims to have 50,000 readers. It is a fine family paper, Christian but unsectarian, without advertisements and pure, \$1.25 per year. It gives a steel engraving of Christ at Prayer, and other premiums, and sends a sample copy free on application by postal.

If other remedies have failed, try Pisco's Cure for Consumption for your cough.

CHERRY JACKSON'S Best Sweet Navy Tobacco. Invalids, use C. Gilbert's Corn Starch.

VEGETINE THE GREAT BLOOD PURIFIER WILL CURE Scrofula, Scrofulous Humor, Cancer, Cancerous Humor, Erysipelas, Canker, Salt Rheum, Pimples or Humor on the Face, Coughs and Colds, Ulcers, Bronchitis, Neuralgia, Dyspepsia, Rheumatism, Pains in the Side, Constipation, Costiveness, Piles, Dizziness, Head-ache, Nervousness, Pains in the Back, Flatulency of the Stomach, Kidney Complaints, Female Weakness and General Debility. This preparation is scientifically and chemically combined, and its strongly concentrated, from roots, herbs and barks; that its good effects are realized immediately after commencing to take it. There is a disease of the human system for which the VEGETINE cannot be used with PERFECT SAFETY, as it does not contain any metallic compound. For eradicating the system of all impurities of the blood, it has no equal. It has never failed to effect a cure, giving tone and strength to the system debilitated by disease. Its wonderful effect upon the complaints named are surprising in all cases, and have been proved by the VEGETINE that have tried it after remedies. It can well be called The Great Blood Purifier. DR. W. ROSS WRITES. Scrofula, Liver Complaint, Dyspepsia, Rheumatism, Weakness. H. R. STEVENS, Boston: I have been practicing medicine for 25 years, and as a remedy for Scrofula, Liver Complaint, Dyspepsia, Rheumatism, Weakness, and all diseases of the blood, I have never found the equal. I have used Vegetine for 7 years and have never had one better returned. I would heartily recommend it to those in need of a blood purifier. Dr. W. Ross, Druggist, Wilton, Iowa, September 15, 1878. VEGETINE PREPARED BY H. R. STEVENS, Boston, Mass. Vegetine is Sold by All Druggists.