Nebraska Advertiser.

AGRICULTURAL.

R. W. FURNAS, Editor.

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The Nebraska City *Chronicle* says grape growing in Otoe County has become an important business. Large quantities of native wine are on sale by their dealers in liquors.

To Mrs. STAFFORD, Monticello, California, we are especially indebted for a handsome collection of pressed California flowers. They are very fine, and valued as an acquisition to our collection.

The Best Time for Pruning Grapes.

Addison Kelly in a letter to *Tilton's Journal of Horticulture*, says: "I have read the various articles in your paper in regard to the pruning of grape vines. I do not propose to theorize upon the subject, but to give the experience of twenty years for what it is worth. At first I supposed it was improper to trim in the spring, when they bled the worst, the Germans, whom I mostly employed, having a prejudice against it. But sometimes some parts of the vineyard were trimmed at this supposed improper time.

The closest observation I was able to make discovered no bad result, and I have never noticed any difference when the vines were trimmed, from the time the leaves were ripe in the fall to as late as the 20th of June. I seldom get all my vines trimmed before the first of June.

Since we have had the rot, I have in some vineyards tried leaving the three canes the full length until August, when, if no rot appeared, I cut off the surplus wood, but if the rot set in, have left the whole vine, and got a larger yield than from vines short pruned. But where there was little or no rot, shortest pruned vines have uniformly borne the best crops. I am clearly of opinion that the best time to trim is whenever it is most convenient after the leaf is dead in the fall to the first of June.

I have always root pruned pretty severely, plowing deep close up to the vine, and cutting the roots in the first hoeing in the spring in most of my vineyards; but I have also tried the reverse, and must confess I have not been able to see much, if any, difference in the results. There are now some seven to eight hundred acres here in bearing. Some persons think that spring trimming is best, but do not claim that they have any facts to prove it. It is true that some parts of vineyards have been trimmed in the fall, and did not bear as well as the part trimmed in the spring, but the reverse is also sometimes true. It is quite common to have one part of a vineyard do better than another one year, and the case reversed another year. If Mr. Byington or Mr. Underhill will give us facts instead of theory, I think it would aid us more in the direction of correct conclusions than theorizing.

Vegetable Parasites.

The following it from a paper read by Dr. N. S. Davis before the Illinois Microscopical Society: "It is a fact worthy of note that vegetable parasites have been found only in connection with diseases of such structures as are covered with epithetital cells, like the skin and the mucus membrane, or on suppurative surfaces, where the organic cells are undergoing more or less degeneration. This suggests the question whether all these parasitic forms are not the results of what Erasmus Wilson has styled Phytiform—degeneration of cells and gronules of animal matter. Whatever may be the difference of opinion in relation to the nature and mode of development of these simple parasitic bodies, found in connection with epidemic and some indemic diseases, all agree that their production and rapid multiplication are directly dependent on the co-existence of three things, viz: organic matter capable of undergoing degeneration or decay, moisture, and a temperature generally above 60 degrees F. If with these we have coincidentally the exclusion of sunlight, we have the conditions most favorable for all these vegetable parasitic formations.—*Western Rural.*

Washing the Bark of Trees.

If it has not been done before, no time should be lost in washing the trunks of all fruit trees with some solution to soften the bark; destroy insects which harbor under its rough surface, and thus enable it to perform its office in the circulation of the tree, by admitting the descent of the sap. Where it is scaly, hard and impenetrable, as we often see, especially in old tree, this sap is impeded in its course; and becomes congested, an unhealthy condition of the tree results, and the fruit is knotty and perfect. Insects also are much more liable to attack both tree and fruit, in an unhealthy condition of the bark, or indeed of any other of its important organisms.

On the farm no cheaper or more effective remedy is at hand than a mixture of equal proportions of soft soap and lye. Give one or two applications, according to circumstances, to the body of the tree, as high as one can reach, and to where the branches fork. One pound of potash dissolved in a gallon of water will answer the same purpose. Apply with a whitewash brush, and in hard cases we have often used a hand scrub. The bark of a tree should be soft and pliable, so as to be easily indented with the finger nail. Avoid whitewash in all cases, not only as a matter of taste, conveying the idea of whited sepulchres and graveyards to an orchard, where there should be only the most vigorous life, but also because in our observation it makes the bark hard, when it is wanted to be softened. It should certainly be borne in mind that no tree can bear fine and perfect fruit, which will sell well, if it is unhealthy or unthrifty from any cause. Vigorous, healthy life, constant thrift, should be the watchword for fruit trees; and this requires the unremitting care of the fruit grower. The time has gone by when, as in the early settlement of the country and with a virgin soil, vegetation of any kind will take care of itself.—*Practical Farmer.*

Grape Wine.

Express the juice from twenty pounds grapes and rinse the pulp and skins in as much water as will cover them, mash them and strain through a coarse cloth, add this to the juice and put in two pounds of brown sugar to each gallon; when the sugar is dissolved, pour the whole into a keg having the bung open, and let it stand where the temperature will be about seventy degrees until fomentation ceases; then bung tight, and let rest for a month to settle, when it should be drawn off quietly, the keg well washed, and the wine returned to it, adding one pound good raisins—and if the wine does not seem sweet enough, add too pounds sugar to the whole. The necessity of doing this depends upon the kind and quality of the grapes.

The wheat fields of the Southern states are ripe, and the harvest is in progress. The crop in Georgia, Mississippi and Alabama, is said to be good.

Good Farming Implements are the basis of success in making the farm pay. Without these, though the soil and climate are favorable, farming in the nineteenth century cannot be made profitable, as the basis of all prices is upon that which can be produced most successfully, with the least labor, in the greatest quantity, on a given amount of land. The first requisite to farming is a good Plow, one that will scour readily in all soils, and is made of the best material upon scientific principles based upon the experience of centuries. The Canton Clipper Plow will be found the plow combining these qualities in the greatest degree. As Corn is the staple crop of this section, a good Corn Planter is a desideratum to profitable farming not to be got along without. Such a one is Selby's Union Corn Planter. The next implement is a good Cultivator; such is Parlin's Walking Cultivator. It is easily managed, does its work well, with ease to the horses, and is durable. In small grain an implement is needed that does its work well in all kinds of grain, in all conditions and positions; one that works as well in grass as grain, and is of light, uniform draft on the horses. This means the John P. Manny Reaper and Mower. A Stalk Cutter is also necessary, and no better can be found than Cole's. All of these, together with all the lesser implements, such as Hand Corn Planters, Hay Knives, Forks, Spades, Rakes, Hoes, etc., can be examined and purchased at SHELLENBERGER BRO'S, No. 74, McPherson Block, Brownville.