

For the Independent Republican. **Planting Fruit Trees, &c.** **August, Sept. 13, 1859.** **MUSKIE, EDITORS.**—Well, here I am again, and much sooner, too, than I expected when I wrote my article in the *Republican* of the 8th inst. I see that Mr. McKinney is out again; resting his old instructions, though, I am happy to say, somewhat revised and improved; and inasmuch as he re-affirms his old position (less the modifications), it presents to me an occasion to offer another warning, to wit, which I shall most cheerfully embrace.

"How deep you shall plant your trees is an open question," he observes, and is subject to three contingencies, "1st, the size of the tree, 2d, the shape of the roots, and 3d, the opinion of the planter."

Revising his enlightening new "I wish the gentleman had enlightened us in this respect a little. Shall a large tree be planted deeper than a small one, and if so, how much?" or shall a large tree be planted the deeper? Perhaps a large tree should be planted a foot or more below the surface, a medium sized one at or near the surface; or will this order of things be reversed? If the gentleman has a graduating scale, I wish he would give it us in his next. And what has the shape of the roots to do with it, I would inquire? Shall those that have straight ones be planted deeper than those with angular or crooked ones deeper, while those with angular or very irregular ones (so viciously crooked that they cannot be still) be thrust down a foot or more? or is this order of things to be reversed?

Now as to the opinion of the planter—Suppose some large and some small, wish to plant each an orchard. One says, "I will plant my large trees deep, my small ones shallow," and the other is of the opinion that it will be better to plant the large ones shallow and the small ones deep. What then? Will the planter of each plant the most feasible trees or care them to do equally well with those of the others? If so, in this doctrine he is true, then the size of the tree or shape of the roots has nothing to do with it, it being, after all, but mere matter of opinion.

Nature is a stern, exacting, and imperious master. She has established a certain system of trees and plants, as well as for man or beast, and any deviation from violation of them, will most assuredly be rewarded with a penalty, the opinion of the planter to the contrary notwithstanding. If we wish to succeed in our growing, we must, in the most judicious study, think for the more closely we can follow, obey or act in accordance with these laws the better, for Nature, in the performance of its functions, will more accurately conform itself to the opinion of the planter, than will the sun adjust his hour of rising by the computation of some blundering astronomical calculator.

Observe, if you please, a tree that has had no other than Nature for a tutor, and you will discover that the collar, or union of the lateral or horizontal roots with the stem or body of the tree, is at or near the surface of the ground. This is the point from which depth of planting is computed.

If you wish to remove the tree, be careful when you replant it, that the collar, no matter as to the size of the tree or the shape of its roots, be in or about the same position as it occupies the surface of the ground; it was removed, covering it—the collar—just sufficient to protect it from the direct action of the elements. In removing the tree, the roots should be mutilated as little as possible and when replanted in the earth, should not be bent, or cut, or jammed together, but be allowed to lie in a straight, easy, natural way, and as nearly as possible in their original position. Do this and my word for it, all other things being equal, the tree will hardly know, if trees know anything, of its being removed, or of having been replanted, and will mellow off, and begin to luxuriate.

At least, such is my opinion, and if founded in reason and common sense, and in accordance with Nature's laws, the result will be good, but if it is not, I will guarantee that Nature will never award me one jot more than she has awarded to the man who has followed the gentleman's advice. Let us see how the gentleman still insists upon his 3 by 3 holes and submits to the people etc. If he will understand 24 feet subsoil and make the soil fertile as I suggested in my former paper he may make his holes 3 feet across (or six feet for anything I care) and 2 deep, or just deep enough to get them in, and I will have no objections, but on the contrary rather recommend it, but if he still insists upon his 3 by 3 in our common hard pan lands (and they embrace by far the greater portion of the country), without any previous preparation by underdraining, deep cultivation, &c. &c. Let us see how the gentleman after his method. Well, after a few years the roots fill the hole, and as they are strong believers in manifest destiny, they will make a strong effort to extend themselves beyond their present limits; and what success do you suppose they find in their attempts to reach the soil they were intended to reach? "Not much," you say. But suppose they succeeded in extending themselves a few feet in every direction from the tree, do you suppose they would find food enough to pay them for their trouble? No, sir, they would not get beyond pay for their first installment on their earth, and not at the rate of one half per cent a month. I will quote here authority: "If the hole be small, and the surrounding land hard, the tree cannot grow; but if it finally survives after a long time of doubt and delay, it creeps along with snail's pace, making little return."

Again he says, "My opinion is that a man who would plant an orchard upon such soil as he describes, would never make a good farmer." Permit me to say that I took the cue from him. If an advised to dig 36 inches and throw away the soil, I would rather take that hole in the clay, become a self-sufficient truth and potent to all "the world and the truth of mankind" there is no dodging that.

But his heaviest artillery (shot with good grape to the favor of Muscadine, and so anxious was he to save that, that he swept down indiscriminately Catawba and Isabella, Delaware and Rebecca, Clinton and Diana, with the most terrible slaughter.

But I did say the North Muscadine is worthless, and now I will prove it—I can.

W. S. Goldsmith, in *Genesee Farmer*, says, "The Sage, Hartford, Prolifer, Northern Muscadine, and Charter Oak are worthless, fatty varieties."

P. Barry, author of "Fruit Garden," and immediate successor of the late A. J. Downing as editor of the *Horticulturist*, editor of the horticultural department of the *Genesee Farmer* for many years, and a joint proprietor of the most extensive nursery in the United States, says, "The Charter Oak and Northern Muscadine are worthless."

Wm. R. Prime, author of several horticultural works and treatises, and an extensive nurseryman, having had over fifty years of horticultural experience, says, "The Charter Oak is the Old Red Fox grape, a downward-buried variety." The *Northern Muscadine* is, according to several Horticultural Societies, the silly grapes who have paid from one to five dollars each for approved excellence for fifty cents.

From the proceedings of the Sixth Biennial Meeting of the American Pomological Society, I extract the following—The Northern Muscadine being under consideration: "Mr. Boke observed that it had been brought before a committee of which he was a member, and that it was greatly against his will that he remained in the room with it. The President (Hon. Marshall P. Wilder) made some humorous remarks on the disposition shown by some persons—the Shakers—for what he explains the gentleman, Why better for 'peas and preserving,' according to his own showing, than his own wanted Muscadine. But I said it was better, and have sustained it, if the testimony adduced above is worth anything. I said ripened rather late, etc., and have proved that also by the above evidence and his own admission, for he says it 'never ripens,' this, however, is more than I claimed. When a fruit is recommended for general cultivation there are always some special localities where it will not succeed, and as for the Catawba, Susquehanna county is one of them.

Another word about the Strawberry and I am done.

The Horticultural Societies of 10 States, besides that of Canada West, have recommended Hovey's Seedling; three States and C. W. Barry's New Pine; six States and C. W. Lurg's E. Scarlet; four States, Boston, Pine. The American Society, the Northern Muscadine, Hovey's Seedling, and Large Early Scarlet.

I have been unable to find Wilson's Albany approved by any Society, great or small, though quite likely it has been.

Again allow me to make to you and your readers, the most grateful curators of my special columns, and—dry up. I am, Dear Sir, P. S. I have no Isabella, Diana, Delaware, nor any other grape vines for sale.

**GEO. L. SHAW,**  
**Produce Commission Merchant,**  
No. 3 Erie Building, Beade St. N. Y.

**Advances made on Consignments of Produce, &c., if required.**  
Sole and exclusive agents for the sale of the following:—  
Wm. R. Prime's "Fruit Garden," "The Genesee Farmer," "The Horticulturist," "The Country Gentleman," "The American Agriculturist," "Genesee Farmer," &c. &c. and also by a goodly number of Horticultural Societies.

R. L. Allen says: "The best American kinds are the Isabella and Catawba, for the Middle States North of latitude 41 degs. 30 min. north of the two ripen certainly, except in warm long seasons."

Wm. T. Goldsmith says: "The Isabella, Catawba and Clinton are all well known standard varieties, but in this climate the Catawba will ripen perfectly, often than once in six years, and is a very desirable variety. The Isabella, Diana, and Rebecca are the most suitable for this latitude, and further north Clinton and Concord would be preferred."

Diana is decidedly one of the best varieties in cultivation, ripening where the Isabella would not ripen at all, being eight or ten days earlier. It is a fresh juicy and very sweet, with little pulp; rich and saccharine and of best quality."

A. J. Downing says: "The Diana is the best American grape that has ever tasted." Jonathan Satter says: "Second in quality to Diana, but one, and that is the Delaware. Perfectly hardy, strong and free grower and one of the freest and earliest bearers that I know of. Begins to ripen a few scattering berries in the middle of September, and is sweet as soon as colored; keeps in quality till the middle of October, if permitted to hang so late. A fully ripe Diana is perfectly luscious and sticky, leaving the lips after eating a bunch, slightly sticky as though we had been tasting syrup."

At the Report of a late meeting of the Massachusetts Horticultural Society I received the following: J. Fiske Allen says: "Of the hardy grapes the Isabella and Diana have been as heretofore, the favorites."

C. A. Brackett says: "The Diana with me has proved a great grower and free bearer, and the best of good size, and the berries larger, some of them measuring seven eighths of an inch in diameter. It is a matter of surprise that this, the most delicious of our native grapes, should have received so little attention, while new varieties, greatly inferior to it in point of flavor, have been heralded as the greatest acquisition to our list of hardy vines."

The committee says: "The Diana has this year proved early and superior to any former year; and we can recommend this variety, believing that it will not fail to give good crops in any season."

From the proceedings of the Fruit Growers Society of Western New York I received the following: "Dr. Parley cultivates five acres of Isabella vineyard. It is very beginning the Diana, which is as hardy as the Isabella, and his taste is superior to all other varieties of grapes." The Delaware and Rebecca—both the best ripened Isabella I ever saw. That the Diana is the most valuable grape we have."

The Concord is almost as good as the Isabella—ripens fully two weeks earlier and holds its fruit well after ripening. Dr. Minchew falls in the faith of the Diana being one of the best grapes, both for abundance of bearing and for table. Wherever the Isabella will not ripen the Concord is valuable. Diana are very sweet without much pulp. Therefore they promise to be most valuable vine grape."

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Jonathan Satter says: "For quality the Delaware is very best, tasting like fine flavored sugar, and dissolving completely in the mouth leaving a luscious taste on the palate."

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From the proceedings of the American Pomological Society before referred to, I will again quote: "The Delaware grape was highly recommended by some gentlemen. We give the most delicious native grape except perhaps the Suppuration of the Shakers. Dr. Grant had grown it three years and found it perfectly hardy." Mr. Downing considered it one of the finest native grapes, and said it was very hardy with him. Dr. Brinck saw it in 1850, and thought it finer than any native grape that he ever saw. Mr. Hovey esteemed it an excellent fruit."

The Catawba has been approved and recommended by 8 State Horticultural Societies, and that of Canada West.

Isabella by 10 and C. W. Clinton by 1 and C. W.

The American Pomological Society, composed of fruit growers from all parts of the Union, recommends for general cultivation, the Catawba, Concord, Delaware, Diana, and Isabella.

"Don't believe it yet." Indeed! You are hard to be convinced. I said the Catawba was better, but ripened rather late for our combined altitude and latitude. Better for what? He claims the gentleman, Why better for 'peas and preserving,' according to his own showing, than his own wanted Muscadine. But I said it was better, and have sustained it, if the testimony adduced above is worth anything. I said ripened rather late, etc., and have proved that also by the above evidence and his own admission, for he says it 'never ripens,' this, however, is more than I claimed. When a fruit is recommended for general cultivation there are always some special localities where it will not succeed, and as for the Catawba, Susquehanna county is one of them.

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2 1/2 inch Felloes,	2.00	3 1/2 inch Felloes,	3.50
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3 1/2 inch Felloes,	2.50	4 1/2 inch Felloes,	4.50
4 inch Felloes,	2.75	5 inch Felloes,	5.00
4 1/2 inch Felloes,	3.00	5 1/2 inch Felloes,	5.50
5 inch Felloes,	3.25	6 inch Felloes,	6.00
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9 inch Felloes,	5.25	10 inch Felloes,	10.00
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11 inch Felloes,	6.25	12 inch Felloes,	12.00
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12 inch Felloes,	6.75	13 inch Felloes,	13.00
12 1/2 inch Felloes,	7.00	13 1/2 inch Felloes,	13.50
13 inch Felloes,	7.25	14 inch Felloes,	14.00
13 1/2 inch Felloes,	7.50	14 1/2 inch Felloes,	14.50
14 inch Felloes,	7.75	15 inch Felloes,	15.00
14 1/2 inch Felloes,	8.00	15 1/2 inch Felloes,	15.50
15 inch Felloes,	8.25	16 inch Felloes,	16.00
15 1/2 inch Felloes,	8.50	16 1/2 inch Felloes,	16.50
16 inch Felloes,	8.75	17 inch Felloes,	17.00
16 1/2 inch Felloes,	9.00	17 1/2 inch Felloes,	17.50
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17 1/2 inch Felloes,	9.50	18 1/2 inch Felloes,	18.50
18 inch Felloes,	9.75	19 inch Felloes,	19.00
18 1/2 inch Felloes,	10.00	19 1/2 inch Felloes,	19.50
19 inch Felloes,	10.25	20 inch Felloes,	20.00
19 1/2 inch Felloes,	10.50	20 1/2 inch Felloes,	20.50
20 inch Felloes,	10.75	21 inch Felloes,	21.00
20 1/2 inch Felloes,	11.00	21 1/2 inch Felloes,	21.50
21 inch Felloes,	11.25	22 inch Felloes,	22.00
21 1/2 inch Felloes,	11.50	22 1/2 inch Felloes,	22.50
22 inch Felloes,	11.75	23 inch Felloes,	23.00
22 1/2 inch Felloes,	12.00	23 1/2 inch Felloes,	23.50
23 inch Felloes,	12.25	24 inch Felloes,	24.00
23 1/2 inch Felloes,	12.50	24 1/2 inch Felloes,	24.50
24 inch Felloes,	12.75	25 inch Felloes,	25.00
24 1/2 inch Felloes,	13.00	25 1/2 inch Felloes,	25.50
25 inch Felloes,	13.25	26 inch Felloes,	26.00
25 1/2 inch Felloes,	13.50	26 1/2 inch Felloes,	26.50
26 inch Felloes,	13.75	27 inch Felloes,	27.00
26 1/2 inch Felloes,	14.00	27 1/2 inch Felloes,	27.50
27 inch Felloes,	14.25	28 inch Felloes,	28.00
27 1/2 inch Felloes,	14.50	28 1/2 inch Felloes,	28.50
28 inch Felloes,	14.75	29 inch Felloes,	29.00
28 1/2 inch Felloes,	15.00	29 1/2 inch Felloes,	29.50
29 inch Felloes,	15.25	30 inch Felloes,	30.00
29 1/2 inch Felloes,	15.50	30 1/2 inch Felloes,	30.50
30 inch Felloes,	15.75	31 inch Felloes,	31.00
30 1/2 inch Felloes,	16.00	31 1/2 inch Felloes,	31.50
31 inch Felloes,	16.25	32 inch Felloes,	32.00
31 1/2 inch Felloes,	16.50	32 1/2 inch Felloes,	32.50
32 inch Felloes,	16.75	33 inch Felloes,	33.00
32 1/2 inch Felloes,	17.00	33 1/2 inch Felloes,	33.50
33 inch Felloes,	17.25	34 inch Felloes,	34.00
33 1/2 inch Felloes,	17.50	34 1/2 inch Felloes,	34.50
34 inch Felloes,	17.75	35 inch Felloes,	35.00
34 1/2 inch Felloes,	18.00	35 1/2 inch Felloes,	35.50
35 inch Felloes,	18.25	36 inch Felloes,	36.00
35 1/2 inch Felloes,	18.50	36 1/2 inch Felloes,	36.50
36 inch Felloes,	18.75	37 inch Felloes,	37.00
36 1/2 inch Felloes,	19.00	37 1/2 inch Felloes,	37.50
37 inch Felloes,	19.25	38 inch Felloes,	38.00
37 1/2 inch Felloes,	19.50	38 1/2 inch Felloes,	38.50
38 inch Felloes,	19.75	39 inch Felloes,	39.00
38 1/2 inch Felloes,	20.00	39 1/2 inch Felloes,	39.50
39 inch Felloes,	20.25	40 inch Felloes,	40.00
39 1/2 inch Felloes,	20.50	40 1/2 inch Felloes,	40.50
40 inch Felloes,	20.75	41 inch Felloes,	41.00
40 1/2 inch Felloes,	21.00	41 1/2 inch Felloes,	41.50
41 inch Felloes,	21.25	42 inch Felloes,	42.00
41 1/2 inch Felloes,	21.50	42 1/2 inch Felloes,	42.50
42 inch Felloes,	21.75	43 inch Felloes,	43.00
42 1/2 inch Felloes,	22.00	43 1/2 inch Felloes,	43.50
43 inch Felloes,	22.25	44 inch Felloes,	44.00
43 1/2 inch Felloes,	22.50	44 1/2 inch Felloes,	44.50
44 inch Felloes,	22.75	45 inch Felloes,	45.00
44 1/2 inch Felloes,	23.00	45 1/2 inch Felloes,	45.50
45 inch Felloes,	23.25	46 inch Felloes,	46.00
45 1/2 inch Felloes,	23.50	46 1/2 inch Felloes,	46.50
46 inch Felloes,	23.75	47 inch Felloes,	47.00
46 1/2 inch Felloes,	24.00	47 1/2 inch Felloes,	47.50
47 inch Felloes,	24.25	48 inch Felloes,	48.00
47 1/2 inch Felloes,	24.50	48 1/2 inch Felloes,	48.50
48 inch Felloes,	24.75	49 inch Felloes,	49.00
48 1/2 inch F			