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## Keeping Witer Apples.

A great mayy persons lose their winter apples, not because they will not keep, but
because they do not know how to keep them. We commend the following t the attention of all. Recoliect that to much inportance cannot be attached to keeping apples in a cool place,
they will not freeze. they will not freeze.
The keeping of apples and other frivits depends very much upon the care with Which they are gater therested; hence a few lints on the subject will not be valueless to the orechardist-mnd gantener. Late autumu and winter apples belong Late autumun and winter apples helong
to that class of fruits which are githered to that clast of fruits which ane the fruit
before miturity, and ripened in the
 when they have rececived from the tree all
the valuable clements the seassul will alow it to pire then. English carrlenery have a rule that no fruit shoula be suf-
feeved to remain on the trees after they

 wimin uigaithered until theテ̃ is damper of injury from frust, as the sun and air,
:ind the still remaining viqur of the tree :ud the still remaining viqur of the tree
seems necessary to their perfection and seems nece
Apples designed for long preservation hand, carcfully and separated, and when they are not wet by dew or rain. They
should be haudled so as not to brise hein in the least, as carefully almost as eges or ghass ware. Lay them gently up-
on the floor of a could dry roon, a foont deep, to sweat and season for two or three
Weeks, and thien, on a clenr dry day, sort and pack the apples in clean dry barels, filling them so full that the-4y illes cannot more after being headed in. 'Ihe
very best, which will keep longest, way very best, which wil Reep longest, niay
be wrapped up separately in seft parper
before packing or they may be placed in before packing, or they may be blaced in
ayers with dry chaff around and between hem.
Most cellars and ground fluors are too danp for the perfect keeping of apples hrough the winter and spring, and also hould not vary nuch from forty degrees. f an upper room can be so prepared as to retain about the same degree of heat, dryness, and darkness, it is a very desirable locality for the preservation of fuit, not only apples, but pears, grapes, \&e.-
To the preservation of the two last named, considerable attention has recently been paid.-Nea Yorker.

## Bearing years of Fruit Trees.

We have ever been strongly inclined o the belife that if fruit trees are properly managed, they benr fruit every year.
It is strange that it should be otherwise, and numerous facts distinetly point to the difficulty in the way of securing this result. We accidentally came across a statament of the Hon. J. W. Proctor, of Danverse, Mass., on this subject,
we here transeribe. Mr. P. says:

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\begin{aligned}
& \text { we here transeribe. Mr. Mays: } \\
& \text { will state certain facts, that have }
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within my own observation.-I know a Baldwin apple tree, that has been in bearing condition about thirty years, which uniformly bears from five to ten barrels
each year. It stands about one hundred feet westerly of a large barn and about thirty feet from the road. Directly opposite the tree, is a gutter, that takes the wash of the road. The proximity of the
barn-yard and the highway, affords all the barn-yard and the highway, affords all the
nutriment to the tree that can be desired. Whether these are the causes of its con-stant-productiveness, I will not-say, buit
presume they are. If they are, the fact has a tendency to show, that in good positions, with good culture, trees may be made to be constant bearers; and that tributed to the exhaustion of their gulties and not to any goneral law that for bids their bearing every year. I know another tree that bears a superior fall Harvey, that has borne constantly, foir
more than twenty years. by culture and attention trees can be made to produce every other year, it is a
fact inuportant to be established.", - From published accounts of Mr. R. L. Pell's orchard management, (and he is the owner of the largest and most pro-
ductive applo orchard in the country, has established the fict, thint apple trees can be made to bear every year, by sup--
bying the neecssary food for the trees
$\because \quad$ Catigle fiteralo.
and frait. The compost he maniures his but is compounded with reference to the
kinds and quantitios of elementary sub-
stauces stances composing the wood, bark, leaf
and fruit of the trees, ts deduced from amalysis. A plant can be fed with its a
propriate food, as well as an animal.

## Use of Lime.

Quick liure should never bo used in
ombination with animal manure. When in contact with them, it sets the ammonia
in free, and impairs, mey, destroys the efli that has re-abrorbed the carbonic acid, which has been driven off in the process
burning--marls, shells, marl and shell sand, bcing carbonates, do not exert the
baneful influence of quick lime, and there banefun infuence of quick hame, and there-
fore may, very advantageously be used in in every forith organic manures. Marls, yard and stable manures, or any other kind containing amononacal compounds, as the fine in them, being carbonate, camut ex Many ingurions influence upon them.nost concentrated of all animal manures, plication', wherens, if fresh lime were used all the nitrogenous parts of the guan
would be driven off and lost to vereta tion, while nothing would be left but the Persons having
Persons having marl deposits could no mare anore profitable disposition of their and stable flows with it, to act as an absorbent, and retainer of the liquid man-
ures of their stock.

## Preserving Butter.

The farmers of aberdeen, Scootland re said to pactice the following methon
of curing their butter, which gives it a reat superiority over that of their ncigh boiss: Thke two quarts of the best common salt, one ounce of sugar, and one
ounce of common saltpeter: take one ounce of this conposition for one pound
of buitter work it well into the close it ap for use. The butter cured with this mixture appears of a rich curer rowy consistency and fine color, and nevor acequires a lirittle hardness or tastes
ally. Dr. Andersun says: I have eat salty. Dr. Andersun says: I have eat-
on butter cured with the above composition that has been kept fur three years be noted, however, that butter thus cured requires to stand thre weeks or a month
before it is used. If it is sooner opened, the salts are not sufficiently blended with it, and sometiues the coolness of the ni-
tre will be percerived, which totally disappears afterwards."

## Profits of Shade Trees.

Let a farmer plant out by the road side
00 trees, at a cost of $\$ 50$, (and this is 100 trees, at a cost of $\$ 50$, (and this is a
liberal estimate,) iu ten years' time that farm will sell for 8500 more than it would tion, the umaer would not have them removed for that sum. Whatever adds to the valuc of real estate, and has an in
crecting mothe, must be profitable. cannot be otherwisc. Now, if shade tre do this, the question is settled. Will any
same man contend that the shade trees in Clevelund, Rochester and New Haven, or any other city where numerously planted, have not done much to add to tho value of real estate in those places? What
true of the city would be equally true the country.

## Management of Manure Heaps.

One of our foreign exchanges, has a Manchester, who says that upwards of tor of horse dong is made in his stable daily, and the usual offensive odor and evaporation from it ontirely prevented by sprinkling over the ding:heap by means
of an ordinary water can, a solution of of an ordinary water can, a solution of a "The value of this chenical argent in fixing ammoni, and strengthening manure has long leen known, but Mr. Austin's practical application may be considered
simple, effective and casily adopted in simple, eflectiv,
similar cases."

## Black Knot on Plum Trees.

A writer in the Oultivator says that Mr. Win. Smith, of Ballston Centre, this ceason "removed all the diseased branches from his trees, and around a portion of
them set out the tomato plant, leaving a part uncared for. Those with tomatoc at the roots have no kyot whatever, while those not treated in thits way, were full of
black bunches the black bunches the same as last year."
Buying Grain by Wemont,-Since the practice of buying oats ly weight has prevailed, great frauds have been detect-
cd in them. In one lot of 7000 bushel 250 bues of chaff and lot of 7000 bushels, weighing about a ton--Prov. Journel.



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