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T. S. HUBBARD CO.

Growers of GRAPE-VINES AND SMALL FRUIT PLANTS

FREDONIA, N. Y.

ESTABLISHED 1866
"Waste not your Hour, in the vain pursuit
Of This and That endeavor and dispute;
Better be jocund with the fruitful grape
Than sadden after none, or bitter, Fruit."
—The Rubaiyat.
AMONG all the fruits that are grown in America there is not one that can be produced with so little effort as Grapes. The vines will grow almost anywhere; they require very little care; the plants occupy only a square foot or two of garden-space; they may be planted beside a fence and the vines trained along it, if one does not have room for a trellis.

Frequently a shelter is needed for a back porch or a summer-house; here, again, Grape-vines will justify their use, for they not only give the desired protection from the rays of the sun, and a privacy that is always welcome, but in autumn will furnish an abundance of luscious fruit, thus giving a twofold return to the fortunate owner.

Fifty-seven years ago we established our nursery, and a careful investigation shows that we were the first nurserymen to specialize in the production of American Grape-vines. There are certain natural conditions of soil and climate on the south shore of Lake Erie, and in this section of New York State, which are peculiarly adapted to Grape-growing; the result is that vines from our nursery have a wonderfully well-developed root-growth, while the tops on our one-year vines are almost as large as those on two-year plants from other sections. Our business extends to every State in the Union and to foreign countries, and we have achieved a national reputation for accuracy in varieties, grading to the best standards, promptness in filling orders, and for the largest stock and best-selected list of varieties in the country.

HOW TO ORDER

Use the order sheet in making out your orders.
Name and address should be written very distinctly.
Select as many varieties as you require to make up the number wanted.
Order early to insure having the stock reserved before our assortment is broken.
Club orders are solicited and will be given special prices, based on aggregate amount of orders.
Terms cash with order, if for immediate shipment. Orders booked in advance must be paid for before shipment is made.
Remittances should be made by post-office or express money orders, or draft on New York or Chicago. C. O. D. orders must be accompanied by one-fourth of the amount of the order.
Shipping season is from October 1 to June 1.
No charge is made for boxing, baling, or packing.
Transportation is at purchaser's risk. Our responsibility ceases when goods are delivered in good order to forwarding companies.
Our nurseries are free from injurious insects and diseases. A certificate of inspection will be attached to every shipment.
Our planters' price-list will be sent to all applicants who desire to buy for commercial planting in larger quantities than offered in this list.
Guarantee. We warrant our stock true to name and quality represented, with the express understanding and agreement that, should any not prove true to name, we will refund the money paid or replace with others that are true, but we are not liable for damage other than herein named.
When and How to Plant

When. Grape-vines, Currants, and Gooseberries can be planted in the fall, beginning October 1, until the ground freezes, and in the spring as soon as the ground is in proper condition to work. All small-fruit plants, as Blackberries, Red and Black Raspberries, and Strawberries, succeed best when planted in early spring.

How. For Grape-vines, dig holes 12 to 15 inches wide, 15 inches deep and 8 feet apart. Loosen the earth in the bottom and throw in 2 or 3 inches of surface soil. Before planting, the tops of the plants should be cut back to within two or three buds of the previous year’s growth and the roots to 6 or 8 inches in length. Spread the roots horizontally in the bottom of the hole, in as near a natural position as possible; cover 2 to 3 inches with good surface soil and firm the earth thoroughly. Then fill the hole full, so that only the two buds will be above the ground.

How to plant other small-fruits is told under their respective heads.

PRUNING

In pruning Grapes it must be kept in mind that the fruit of the present year is borne on shoots of this year which spring from canes of last year or from the older wood. A good average yield for a Concord vine is fifteen pounds. In order to produce this amount, from forty to sixty clusters are required. Each shoot usually bears two or three clusters; therefore, twenty to thirty buds of the previous year’s growth are left. Good pruning, then, consists of cutting out all the wood, excepting the canes or spurs sufficient to furnish the shoots for the desired number of clusters.

The beginner should keep the following points in mind:
1. Old wood never bears fruit again.
2. The wood which grows from the pruned vine will bear fruit this year and furnish the bearing shoots for next year’s crop.
3. If no pruning is done, the vine will bear a dozen inferior clusters.
4. By pruning off nine-tenths of the wood and leaving only about thirty buds to the vine, the yield of high-quality fruit will be increased.

Vines may be pruned in the fall as soon as leaves drop and until the swelling of the buds in the spring.

TRAINING

In the home garden, where there is not much room for the extensive training methods used by commercial growers, the bordering fence can be utilized to good effect by training the vines along the top. Grape-vines in the back yard may be run over the porch, or a simple trellis may easily be built. A trellis that serves the purpose well can be made in a few spare moments with a saw, hammer, a few nails, and some boards. Two pieces of board, 5 feet long, and two others, about 8 feet long, make the frame. Lay one end of each of the two longer boards on the ground, raise the other ends to the height of the 5-foot boards and nail together, with the shorter boards perpendicular. Place these two “lean-to” ends about 8 feet apart and nail narrow boards across from one to the other, leaving the boards about 6 inches apart. Plant your vines at the bottom and let them train up the slope, which should face the sun.
Grapes for Your Garden

Did you eat any Grapes last year? Did you buy them or pick them from your own vines? Anyhow, you know how delicious they were and, if you bought them, you probably wished you had some vines yourself.

There is no reason why you can't grow Grapes. Small space is no drawback. The back yard, the front yard, or any place where there is earth enough to set a vine in is large enough to grow Grapes. Make an arbor at the side or rear of the house and plant some Grape-vines. It will support the vines and add beauty to the grounds. Try it.

Some of the following varieties are indicated by large, **BLACK TYPE**. These are the best garden sorts, and are recommended for general garden planting. The varieties in small type are also worthy of special merit, and thus you can make a selection that will give fresh fruit from early until late season.

Five vines are sold at the ten rate; fifty vines at the hundred rate. Several varieties may be selected to make up the number wanted. The vines we send by mail are not small vines but are **strong and well-rooted**.

All stock delivered at destination by express or parcel post, charges paid.

**RED GRAPES**

**AGAWAM.** An exceedingly reliable sort, for it rarely fails to produce huge crops. Berries large and firm; flesh tender and juicy; flavor and quality excellent; keeps well. Try Agawam in making grape-juice.

**Amber Queen.** Bunch long; berries medium; flesh tender; flavor and quality very good. Not entirely hardy unless given a little winter protection.

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Agawam—good keeper, with large, sweet, juicy berries
Red Grapes (continued)

Berckmans'. Larger than Delaware. Berries good-sized; quality and flavor excellent. This is a recent introduction of great merit.

BRIGHTON. Bunch and berries fair-sized; flesh tender; flavor sweet and melting. Brighton makes up in quality for what it lacks in size.

Brilliant. Both bunch and berries are large; flavor of the best; keeps well and is a good shipper; vine very productive.

CATAWBA. If you asked some of the big Grape-growers, "Which is the best red variety?" the answer would be "Catawba." There would be good reasons for the answer, too. It is last to ripen; the bunch and berries are large; the flesh is juicy, pulpy, and possesses a delightful sugary flavor.

DELAWARE. One of the very best for table use. Bunch and berries comparatively small, but the flavor is very sweet and delicious.

Dracut Amber. Bunch and berries are extra large; flesh tender; flavor mildly acid, aromatic; very hardy.

Gaertner. A large Grape of more than usual quality. Bunch large and compact; flesh tender; flavor very rich.

Goethe. Both bunch and berries are unusually large; berries are oval in shape; flesh tender, firm enough for shipping; flavor sweet and aromatic. Goethe is valuable for table use.

Iona. Bunch large, long, rather loose; berries medium. Skin thin; flesh tender, with rich vinous flavor; best quality.

LINDLEY. One of the very best varieties. Bunch medium-sized; berries large and full; flesh tender and juicy; flavor sweet, delicious, melting in the mouth.

Catawba stands first among the Red Grapes for garden and market.
Red Grapes (continued)

Lucile. Bunch and berry large; compact skin thin but tough; bright color. Good shipper; flesh pulpy; quality fair, foxy. The most productive Grape grown. Sweet before fully colored.

LUTIE. This will be the first red Grape on your table. Large in both bunch and berry; flesh tender and juicy; flavor sweet and sprightly; vine hardy and very productive. Lutie is splendid for making jelly and grape-juice.

Moyer. Looks and tastes like Delaware; vine is more vigorous and berries are larger. A high quality grape.

Perkins. Bunch large; berries medium; flesh tender; flavor sweet. A vigorous growing variety.

Regal. Attractive in appearance and quality. The clusters are compact and are borne close to the wood. The vine is hardy, vigorous and very productive.

SALEM. Bunch large and heavy; berries round, and an inch thick; flesh tender; flavor sweet, aromatic. For table it is hard to beat. Salem ought to be in every garden and small vineyard.

Urbana. New Grape originated at Geneva Experiment Station. Large clusters and large berries. Quality is excellent and much resembles the Flame Tokay in its flesh characters. It is late ripening and requires long season. Splendid keeper.

VERGENNES. Originated in Vermont, which is proof enough of this Grape's hardiness. Bunch and berries large; flesh juicy and with little pulp; flavor sweet and delightful.

Woodruff. Bunch short and compact; berries large; flesh juicy; flavor deliciously subacid. Just right for making grape-jelly. A very desirable variety. See recipe on page 16.

Wyoming. Bunch small and compact; berries, medium; flesh firm; flavor very agreeable, although, not so sweet as Delaware.

Delaware—a high quality Grape
BLACK GRAPES


Barry. Bunch large to very large; berries large; flesh tender; flavor sweet; quality good. An excellent sort for table use or for making grape-pie. Keeps well.


CAMPBELL (Campbell's Early). Bunch large and compact; berries large, somewhat elliptical in shape; flesh is pulpy, tender, yet firm enough to keep and ship well; flavor sugary and aromatic. An excellent table Grape; splendid for jelly and catsup.

Champion. Both bunch and berries medium to large; flesh juicy and pulpy; flavor sweet. Ripens early. Very hardy.

Clinton. Leading black wine Grape. Bunch and berries small in size but high in quality; flesh juicy; flavor crisp; quite acid.

CONCORD. This is the Grape by which all others are judged for it is the standard home and market sort. It owes its great popularity to its large size, exquisite flavor, and adaptability. The bunch is large, shouldered, broad and compact; in fact, the big berries are crowded in the bunch. It is firm, a good keeper, and stands up well under shipping. For table use, or for making Grape-juice, there is no sort that can beat Concord. No matter, whether you are going to plant a few vines or several thousand, you must include Concord.
Black Grapes (continued)

**Early Daisy.** Bunch and berry medium size; skin tough, flesh solid; quality fair; slightly aromatic; vine vigorous and hardy. Ripens a week earlier than Moore's, making it one of the best early varieties. It keeps and ships well.

**Early Victor.** Berries medium-sized; bunch large; flesh tender; flavor sugary and sprightly.

**Eaton.** Bunch large and compact; berries very large, sometimes an inch in diameter; flesh tender and pulpy; very juicy; flavor sweet and delightful; quality good. In many respects Eaton resembles Concord. Try some this year.

**Hartford.** Bunch large; berries large, and apt to drop if allowed to ripen fully on the vine; flesh pulpy; sweet; very early; quality fair.

**Herbert.** A Grape that should be more widely planted. Bunch and berries large; flesh juicy; flavor sweet and delicious; quality high. Very good for table use.

**HUBBARD.** New. Berries and bunch large; quality sweet and delicious, having that fine and pleasant flavor approaching the European or Vinifera Grapes; seeds few and small, separating freely from the tender pulp; skin thin and firm. Ripens before Concord.

**Isabella.** Bunch large, shouldered; berries oval; fair quality; ripens late.

**Ives.** A good sort for table or wine-making. Bunch and berries medium to large; flesh pulpy; flavor sweet and slightly acid; good keeper; vines very productive.

Eaton Grapes are large, juicy, sweet, and may be classed among the standard varieties.
Moore's Early is one of the best sorts for general garden culture

Black Grapes (continued)

Janesville. Bunch and berries medium-sized; flesh pulpy, juicy; flavor sprightly and appetizing; quality fair. Janesville is considered the hardiest variety of Grape. If you are having difficulties in raising Grapes on account of climate, try Janesville.

MOORE (Moore's Early). A great favorite with home-growers. Bunch medium to large; berries large to very large; flesh tender, juicy, and firm; flavor sugary, similar to Concord. Excellent table sort.

WILDER. Bunch large and heavy; berries large; flesh tender; flavor crisp and sweet. Wilder keeps well. Excellent grape catsup can easily be made from this variety.

WORDEN. Berries larger than Concord; bunch large and compact; quality unexcelled; flavor delightfully sweet. There is no question but that Worden is one of the leading varieties grown. Makes excellent grape-juice or sherbet. Try some this year.

WHITE GRAPES

Brocton. A new Grape originated by the Geneva Experiment Station. It is of delicious quality and ripens just after Concord. Vine is weak in growth and for the home garden should find a place.

DIAMOND. Bunch large and compact; berries large, round, and numerous; flesh juicy and melting; flavor sweet and spicy; vine hardy,
White Grapes (continued)

productive, and strong. Diamond is an excellent table Grape, and if planted with Winchell you will get a succession of fresh fruit.

**Duchess.** Bunch medium to large. Berries medium; flesh tender and juicy; flavor sweet. One of the best for table use. Ripens late.

**Elvira.** Bunch and berry medium.

**Empire** (Empire State). Quality good; flavor deliciously sweet; bunch and berries medium. Compares favorably with Niagara.

**Green’s Early.** Bunch and berries medium to large; flesh tender; flavor sweet.

**Martha.** Bunch and berries very handsome, of medium size; flavor sweet and spicy.

**Missouri Reisling.** Size medium; flesh juicy and tender; a white wine Grape.

**NIAGARA.** The standard white Grape. Both bunch and berries are large to very large, handsome, and well formed. The flesh is firm, juicy, without much pulp; flavor is of the very best, and does not resemble any other sort. The vine is hardy, vigorous, and extremely productive. Frankly speaking, it is hard to describe Niagara, so numerous are its points of superiority. The best way is to try some yourself. Plant the vines anywhere. Do it this year.


**POCKLINGTON.** A very handsome Grape of extra-large size. Bunch large and compact; flesh juicy with considerable pulp; flavor sugary, and delicious. Vines are extremely healthy and hardy. Pocklington is perhaps the most beautiful Grape in cultivation.

**Portland.** Early Grape resembling Niagara, but superior in quality. Originated at Geneva Experiment Station and very promising.

**WINCHELL** (Green Mountain). One of the earliest of all Grapes. Bunch is medium to large; berries are medium, numerous, and fairly compact in the bunch; flesh is tender, pulpy, with few seeds; flavor sugary, without the tang of crispness found in many sorts. Without question this is one of the best table sorts. Its quality can’t be beaten. The vine is hardy, vigorous, and very productive. Be sure to get some Winchell.

Niagara—the standard White Grape
Small-Fruits

For the accommodation of our friends, we include a list of what we consider the best varieties of small-fruits. We are testing many others, but, following out the usual Hubbard plan of protecting the customer, they will not be offered for sale until we are absolutely sure of their worth and reliability.

You should have a few small-fruit plants, and you may select from the following lists with the feeling that they are Hubbard quality and that the Hubbard reputation is back of them.

**Currants**

On account of Federal Quarantine No. 26, no Currants may be shipped into States west of Minnesota, Iowa, Missouri, Arkansas and Louisiana.

Plant in rows 6 feet apart and 4 feet apart in the rows; or, if to be cultivated both ways, 5 feet apart each way. Before planting, the roots should be pruned as described for Grape-vines (see instructions on page 2), and, in planting, the same care should be taken to firm the earth about the roots. After planting, cut back the tops about half the previous year's growth. In market plantations, the bush form of growing the plants is found most profitable.

**RED CURRANTS**

Cherry. A very productive sort. Berries large; flavor of the best. An excellent variety for general planting.

**FAY.** Berries are large, juicy, meaty, and with little pulp; flavor slightly acid but nevertheless quite pleasing. The berries are borne in long-stemmed clusters.

**London.** Fruit large; flavor crisp, slightly acid; bush vigorous and productive.

**PERFECTION.** Berries larger than Fay, and borne in bigger clusters; flavor mildly subacid. A really high-class variety.

**Red Cross.** Quality very good; berries and clusters unusually large; hardy.

**WILDER.** One of the best red Currants. Berries large; flavor mild and spicy; quality very high. Be sure to plant some Wilder. Many commercial growers are planting it extensively. Keeps well.

**WHITE CURRANTS**

**WHITE GRAPE.** Probably the best white Currant. Clusters are long; berries large to very large; flavor mild and spicy; quality unexcelled. A good table variety.

**White Imperial.** Excellent for table use. Flavor sweet and delicious; very productive.
Gooseberries

Every garden should have a few Gooseberry bushes, for the fruit is delicious in jams and jellies. Plant them the same as currants and give the same care.

On account of the Federal Quarantine No. 26, no Gooseberry plants can be shipped west of Minnesota, Iowa, Missouri, Arkansas, and Louisiana.

**WHITE GOOSEBERRIES**

Chautauqua. Berries large, smooth and handsome; flavor sweet and delightful. As a table sort, this variety is certainly at the top of the list.

Columbus. Berries large, smooth, slightly elliptical in shape. An excellent general-purpose fruit.

DOWNING. Considered the best Gooseberry. The fruit is medium to large; flesh soft, juicy, and tender; flavor just barely sour; quality good. Downing is equally valuable for table use or for market. The leading market variety.

Pearl. Resembles Downing in many respects. Flavor and quality good.

Smith. A very good table variety. Berries large; flesh firm and juicy; flavor sweet; bush hardy.

**RED GOOSEBERRIES**

Houghton. One of the old “standbys.” The berries, while medium in size, are of very fine quality and highly flavored. Every gardener should include some of the Houghton in his planting.

JOSSELYN (Red Jacket). The leading red variety. The berries are medium to large; flesh pulpy and juicy; flavor good. For canning or making jams and jellies, we can heartily recommend Josselyn.
Red Gooseberries (continued)

Poorman. A new American Gooseberry whose robust bushes and fine berries have given it a place as leader among the many kinds grown. One bush produces eight pounds of fruit. Berries large, oval, an attractive red at maturity; quality fine, vigorous and healthy grower.

Blackberries

Blackberries should be planted in rows 7 feet apart and 3 feet apart in the row. This will require about 2,100 plants to the acre. Close planting is not advisable.

Cut out old wood as soon as the canes have done bearing, to give more vigor to the young canes.

Blowers. A grand new berry of large size. Quality good; flavor slightly acid; large; ripens early.

ELDORADO. Berries large; flavor sweet and good. Excellent for either table or market use.

LUCRETIA DEWBERRY. Often called Trailing Blackberry. Fruits are large, soft and higher in quality than any Blackberry; flavor is sweet and delicious. Very good for table use.

Mersereau. Medium to large; flavor sweet; flesh juicy; quality excellent.

RATHBUN. A great favorite of high value. Berries very large; flesh firm; flavor sweet; quality of the best; bush is hardy, vigorous and productive.

Snyder. A very popular variety on account of its high quality and early ripening. Berries medium; flavor delightful.

Raspberries

The Red Raspberries should be planted in rows 5 feet apart, with 3 feet between the plants; black varieties 6 feet apart in the rows.

COLUMBIAN. Dark Purple. Berries large and well formed; flesh firm and tender; flavor sweet; rich quality. For both table use and canning.

CUTHBERT. Red. Berries very large; flesh firm; flavor good; quality high. Bushes strong, vigorous, hardy, and productive. You can’t go wrong if you plant Cuthbert.

Early June. A new Red Raspberry produced at the New York Experiment Station. Hardy and vigorous. Yields heavily; berries large; bright red; fine.
GRAPE-VINES FOR THE HOME GARDEN

Raspberries (continued)

GOLDEN QUEEN. Yellow. A high-quality berry of large size; flavor sweet and pleasing.

KANSAS. Black. Berries large and firm; flavor good; quality excellent; ripens early; very productive.

MARLBORO. Red. Berries large, firm, and good; ripens early. Fine for canning purposes and table use when fresh.

PLUM FARMER. Black. The best new addition to the blackcaps. Extra large; flesh firm but tender; flavor sweet and good. It has proven its worth and is a valuable table and market berry.

ST. REGIS. Red. A new Raspberry of great value. Everbearing; large; firm; quality high. Small and large growers find it a good sort for their purposes.

Erskine Park. New Red Fall Bearing Raspberry; berries large and of peculiar pointed shape. Said to be a very heavy and continuous cropper sending out bunches of fruit all down the canes.

Strawberries

Strawberries will do well on almost any well-drained soil. In home gardens set the plants in rows 2 to 3 feet apart, with the plants 15 to 18 inches apart in the row. For field culture the rows may be farther apart.

In the following list all varieties marked “P” are perfect-flowering. The other sorts should be planted close to those marked, so their blossoms may become pollenized from the perfect-flowering kinds.

BELT (William Belt). P. Late. Berries are large to very large; shape conical and uniform. In our plantings we have found Belt to be one of the most desirable sorts, and we strongly recommend it.

Dunlap (Senator Dunlap). P. Early to midseason. Quality high; size large. The plant is perfectly healthy, sends out many runners and is enormously productive. A moneymaker for market-planting.

Gibson. Large, well-formed, juicy and delicious, from the outside to the heart the fruit is clear red. Handsome appearance and delicious taste make it a popular berry.

Glen Mary. P. Midseason to late. Berries are large, well-shaped, and firm. The flavor and quality are unusually good. A very popular market berry.
Parsons' Beauty. P. Peaches large, conical uniform shape, dark red. Largely planted by commercial growers on account of its vigor and productivity.

Superb Everbearing. P. You can pick berries from early summer until snow flies. Berries large, firm, and of good quality; plants strong and vigorous; will fruit same season planted.

Minnesota. A new Everbearing of stronger growth and more vigor than the Superb. Large berries and productive.

ASPARAGUS

Asparagus is the first vegetable to come in the spring and is very popular with those who know its value. Every garden should have a generous supply and when properly set and cared for will last a lifetime. Plant in trenches 10 inches deep and 4½ feet apart. Place plants in the trench 12 to 15 inches apart, spreading roots out flat. Then cover with about 3 inches soil. Well-rotted manure spread on top is very beneficial.

Conover's. A standard variety of large size, tender and excellent quality.

Barr's Mammoth. The stalks are very large, frequently one inch in diameter, retain their thickness completely up to the tip of the shoots.

Palmetto. A very early variety, even, regular size and of excellent quality.

DECIDUOUS SHRUBS

Althea, or Rose of Sharon. Blooms late in August and September, with a profusion of large and bright-colored flowers. Grown in standard form.
Deciduous Shrubs (continued)

**BARBERRY THUNBERGII** (Japan Barberry). There is no shrub in existence so generally planted or more practical for all purposes where beautiful foliage effect is desired. It is dwarf growing, uniformly bushy and rounded in form.

**DEUTZIA LEMOINEI.** Large flowers of pure white, borne in cone-shaped heads.

**HYDRANGEA.** Paniculata Grandiflora. (Large Flowered.) One of the most popular of hardy shrubs. It has large, rich, abundant foliage and immense pyramidal shaped panicles of white flowers in August which continue until frost. Fertilize well and prune severely.

**HYDRANGEA.** Arborescens Grandiflora. (Hills of Snow.) New. Blooms most abundantly from June to September. Flowers are pure white. Hardy and easy to grow.

**SPIREA, Van Houttei.** The finest of the Spireas and one of the best of all shrubs. A fountain of bloom.

**SPIREA, Persian Lilac.** The Lilac is a well known, very hardy shrub and of easiest culture. We offer only the Persian Purple.

**WISTERIA.** Chinese Blue. Vines grow 15 to 20 feet and produce long hanging clusters of pale blue flowers.

Every plant you order from T. S. Hubbard Company comes to you by parcel post or express, PREPAID. There's a big saving for you.
Good Rules for Serving Grapes

FRESH GRAPE-JUICE

Unfermented Grape-juice is in popular favor and can easily be made at home at small cost. The pure, properly preserved juice of ripe Grapes is a most refreshing and healthful drink. Very little apparatus is required for making it. An ordinary flat-bottomed boiler that holds about five gallons or more of water will do for pasteurizer. The principle is to clarify the pure juice and destroy all germ-life in it without changing the fresh Grape flavor, and to seal up the juice hermetically in this condition so that it will remain fresh and good for years.

SIMPLE HOME PROCESS FOR MAKING UNFERMENTED GRAPE-JUICE

Use ripe Grapes, picking out all defective and green berries. Take berries from stem and crush. Strain juice through cheesecloth and then put in pint or quart bottles or fruit-cans. Place the filled bottle or can in the boiler on stove and fill boiler with luke-warm water to near the top of the bottles. Have water boiling hot for about 30 minutes, keeping all the bottles full by pouring hot juice from one of them. While hot, put in corks or, if fruit-cans are used, sterilize rubber and top. Then set bottles on table to cool and seal the corks with wax. Place in a cool, dry cellar and, if the work has been properly done, it will keep for years.

The Concord Grape is the most satisfactory and widely used for making Grape-juice. The process is similar to that used for canning fruits and is well understood by every skilled housewife.

GRAPE JELLY

Jelly from ripe Grapes is prepared in this way: Mash the Grapes and heat them until the juice runs. They must be heated very slowly. Then strain through a colander and drip through a jelly-bag. Measure the juice and allow a
Good Rules for Serving Grapes (continued)

pound of sugar to a pint of juice, which is the same as a pint to a pint. Melt the sugar with the juice and boil rapidly for 30 minutes. Try by dropping a little on ice and if thick enough, pour into jelly glasses.

**GRAPE SHERBET**

Boil 1 1/4 cupfuls of sugar with 2 cupfuls of water for 5 minutes, and mix with 2 cupfuls of Grape-juice, 2 teaspoonfuls of orange-juice, and freeze. Just before removing the dasher, beat in the well-beaten whites of 2 eggs.

**GRAPE PIE**

Remove pulps from Grapes and simmer until soft. Rub through a colander and add the skins to the strained pulp. Add sugar to taste—about a cupful to a pint of the Grape pulp. Pour into a deep pieplate lined with crust. Cover with an upper crust and cook until brown. A little grated orange peel may be added to the Grapes.

**GRAPE JAM**

Heat Grape-skins and pulp, by putting them in a crock placed in hot water for 30 minutes. Cool and rub through a colander, removing seeds by pressing pulp and skins through. For every 2 pounds of pulp allow 2 1/4 pounds of sugar. Simmer together until it is the consistency of thick jam. Pack into small jars.

**GRAPE CATSUP**

For Grape catsup weigh the Grapes and allow 2 pounds of sugar to 10 pounds of Grapes, a pint of cider vinegar, and an ounce each of mace, cloves, and cinnamon. Boil the sugar and vinegar for 15 minutes and add to the pulp and skins which have been heated, rubbed through a colander to remove skins and seeds, and cooled. Then boil all together 20 minutes, and bottle. Boil slowly and, if too thick, add a little more vinegar.

**CURRANT PRESERVES**

Use the large red Currants for this preserve. Arrange in alternate layers in a preserving kettle, with sugar, using a pound of sugar for each pound of fruit. Let stand several hours, then pour off the juice, and boil to a thick syrup; then add the Currants, and cook several minutes longer, or until the syrup jellies when tested. Fill into glasses or jars, and seal.
Kind Words

Dobbs Ferry, N. Y., November 26, 1922

“Allow me to express my gratification at the magnificent Grape roots that you sent me. I would suggest that if you could include in your catalogue halftones of photographs of the wonderful root systems of your plants (the Currant bush was equally fine) it would prove very attractive. Amateurs would then see the folly of fooling with ailing plants or with their own attempts at propagation.”

Elsmore, Kansas, May 27, 1922

“The Grape-vines I ordered had the best roots I ever saw on a Grape-vine. Your climate and soil certainly must be adapted to the culture of Grapes.”

Landover, Md., March 14, 1922

“I am very satisfied with the quality, the strength and the beautiful roots. It is the first time I ever saw such beautiful roots for plants of two years old. I will always buy from you.”

Silver Medal awarded by the American Pomological Society at Berkeley, Cal., in 1915.
Table of Comparative Merits

In order to more accurately show the comparative merits of different varieties of Grapes on leading points, the following table has been prepared. On each point as indicated by the respective headings, ten different grades are given, "1" indicating the lowest grade, and "10" the highest and most favorable grade, the intermediate numbers indicating the approach to highest or lowest.

The ratings given below are based on our own personal observation, and show the average merits of the different varieties as they appear when grown under the conditions of soil and climate existing in what is known as the "Chautauqua Grape Belt" on the south shore of Lake Erie. They are, of course, likely to vary under other and dissimilar conditions, but may be safely used as a basis of selection for varieties to plant in most localities east of the Rocky Mountains.

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At the proper time please send the fruit plants named below to

Name ..............................................................................................................
Post Office ...................................................................................................
Box No. ....................................................................................................... 
R. F. D. No. .................................................................................................
Street ...........................................................................................................
County ........................................................................................................
State ...........................................................................................................
Express Office ...........................................................................................

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You must have some friends and neighbors who would also like small-fruit plants in their gardens. Please write their names and addresses below and accept our thanks.
Spraying Calendar

The necessity for spraying is acknowledged by all authorities as being one of the requirements of successful fruit-growing. Spraying not only insures better fruit, but more of it, greatly increasing its quality and value.

GRAPE VINES (Fungal diseases; flea-beetle)

First application.—In spring when buds swell, copper sulphate solution. Paris green for flea-beetle.

Second application.—When leaves are 1 to 1½ inches in diameter, bordeaux. Paris green for larvae of flea-beetle.

Third application.—When flowers have fallen, bordeaux. Paris green as before.

Fourth application.—Ten to 14 days later, bordeaux.

CURRANT (Mildew, worms)

First application.—At first sight of worms, arsenites.

Second application.—Ten days later, hellebore. If leaves mildew, bordeaux.

Third application.—If worms persist, hellebore.

GOOSEBERRY (Mildew, worms)

First application.—When leaves expand, bordeaux. For worms, as above.

Second application.—Ten to 14 days later, bordeaux. For worms, as above.

RASPBERRY, BLACKBERRY, DEWBERRY (Anthracnose, rust)

First application.—Before buds break, copper sulphate solution. Cut out badly diseased canes.

Second application.—During summer, if rust appears on leaves, bordeaux.

Third application.—Repeat second, if necessary. (Orange or red rust is best destroyed by entirely destroying the affected plants.)

STRAWBERRY (Rust)

First application.—As first fruits are setting, bordeaux.

Second application.—After last fruits are harvested, bordeaux.

Spray materials are now sold by all leading seedsmen, drug and hardware stores, and are put up in concentrated form with full directions for use.