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THE GARDEN.

[May 11, 1901]

STEPS OUT OF THE STEEL-CUTTER METHOD, and although I was characterized as being very fastidious and inquisitive in pruning the leaves of the fruit tree four or five years ago, I can nevertheless look back over that period with the greatest pleasure, seeing and experiencing its corrective effect on the fruit tree. The idea that fruit trees were at all in the right direction, and therefore we recommended the system adopted with every confidence that one will be a large measure of success under mild weather. We had abandoned the rack and drawer fruit room for apples at Coldharbour, and took to an old-style summer house in a damp, low, shady part of the grounds, with brick walls and cement face outside. The walling and ceiling were plastered inside, with laths only on the ceiling, the floor of cement coating on the clay, and, consequently, always damp and cool; and what made this the case is that they had no spots round the eaves of the roof, to prevent considerable or the walls, so that all the rain water from the roof falls round the base of the house and percolates underneath it. The door faces south-west, and just opposite is a large window opening in two halves on hinges, so that this window is never shut, unless in times of severe frost, there being a close, stout wire mesh fixed inside the window frame to prevent birds or other creatures pecking at the apples. The other windows are hung with heavy dark drapery, to prevent much light falling upon the fruit, which is not necessary, as in a greenhouse it is too bright and raises the temperature too high. It should never exceed 60° F. or there is danger of the fruit becoming overripe; but as spring advances there is the chance of it being kept so long...

No artificial heat of any kind is used until the temperature falls below certain point. In such a house as I have just described you can easily understand that these apples are not subjected to any high temperature, and that they are sure to do under such atmospheric conditions, there being no warm air to carry the moisture off, they will keep long, fresh, sound, and plump. As the apples are gathered off the trees every care is taken to not bruise them. All the small and deformed ones are picked out and laid aside for such purposes, so that nothing but the best and most perfect fair variety is put by itself in a hopper from 1 foot to 2 feet deep on the damp floor according to the quantity there may be in each, right and left, separated from each other by leaves, or anything else of a non-moisture absorbing kind; the damp oak boards do very well, for if these are damp before being laid on the floor they will remain so. Here the apples are dehydrated, and are used as required. The drying of them being a narrow passage in the case of the house they are easily got at; litter of any kind is used to cover the apples, which is not an uncommon thing to be done in the United States, but in using these straw materials it is necessary to harm the apples, apart from the drying of the moisture at first from them, to make it not happen from these materials to drive in substance than the apples are, and will remain so until both are equalized in moisture. Then these soon get damp and mealy, and the apples get musty-flavoured which makes them unmarketable. Cooking or for dessert. Our apples all remain uncovered from the time they are put in store till they are all used. It is not to make a single change in them that they last in use till the end of May and well into June. We have had Wellington and Lane's Prince Albert, superb for cooking; and for dessert, Court Perret Plat, Duke of Devonshire, and Munsey Pippin in the greatest perfection at the latter time, so much so that visitors could hardly credit they were home-grown fruit. You must more observe that there is a deal of faith put into the atmosphere surrounding the apples are under, so as to being the one thing needed towards preserving their keeping properties, and since it is only in such a house as I have here spoken of that these fruit-preserving surroundings can be got, then it becomes every one who has Apples to store for a long supply to see to the atmosphere conditions of the store room being suitable. What first convinced me thoroughly of the fact that a Cool, Moderate Atmosphere was the best to store apples in, to keep them to keep for a lengthened period was this: While working among the trees every morning in the spring, I found apples perfectly fresh and sound lying amongst the trees and under the long grass. In the day time, they had lain in the shade during the night, and when I picked them from the trees in autumn, I saw, in fact, the instance made clear to me that my views of the dry Apple store for keeping Apples to keep in a good plump stage was correct, and moreover it must be remembered that these Apples would be some time or other through the winter to some extent frozen, for there is no winter, however mild, generally speaking, but has some frost in it. Eight years past in the latter end of October we had 10° F. of frost, and when that occurred we had a tree of Court Perret Plat unpicked, it being a late variety, and had to be left for another few weeks to ripen. We then picked the apples from the trees we were able to get down, and the Apples were examined, and much to our surprise were to all appearance sound and fresh. So they were packed, stored behind the others, and remained sound till the following May, when they were used. To me that was another convincing proof of Apples being able to put up with very cold storage, although it must be distinctly understood, of course, that it will never allow the store room to fall below freezing point, as I believe in a steady cool and under the storehouse being that best to keep Apples in. New, and what I have recorded here about the Apple has not been my way to think of how a real good Apple should be kept, and where its position should be, and since that is a matter of first importance. A deal of attention have all the consideration towards the end in view.

ELIHUM KELLOGG.

(Natural size referred to 6 ft.)

THE SITE chosen should be a cool, shady spot. The house should stand east and west, be from 8 feet to 10 feet wide inside, and double that in length, or even more, but not the length of a tree. If there were any prospect of storing apples, the centre of the room need not be more than 8 feet the depth, and 12 feet wide. On one side should be a pitch to the roof of 4 feet. Heads of apples should be the material covering, with a staple driven in to make the tie close enough. I should by all means add a second roof, standing 4 feet below the actual one, and between the two there would be strung a wire, and so, in the case of severe frosts the current would be held back to the roof proper. In the case of warm weather in spring, the air current would come out and keep the house cooler inside, which would keep the temperature more even. The floor may be the natural clay if there is no chance of water getting inside in a time of wet weather, and if it is not necessary itself would be better sunk 2 feet below the level of the surrounding ground outside. There should be two ventilators in the ridge of the roof to keep the air circulating proper to prevent the chance of swirling, but there will not be much risk of that if the windows the whole house must have kept open. The doors in the west end and the window in the east, or north, should be kept open on all occasions, making a lovely weather, with a stout, close wire netting fixed in the inside frame to prevent anything getting at the fruit, and frost, for it is worth doing at all. There is much labour about the erection of an Apple store is not necessary; but I say it is absolutely the reverse. If for 150 bushels of hand picked Apples in cool storage each variety by itself, and there they stay till all are used, which will bring us on to the end of May and not then, and a whole store of good sound Apples, and so on. The 150 bushels at 8s., or £3.50, and you will see what it comes to for the produce of an acre of_PI(ActionEvents, etc.)_of a very considerable record in support of my contention that there is ample return to be got from converting the waste land of England into Apple land.

Those who grow Elberts must have some experience of the squirrel's liking for them, and it is a very short time and if they will do nothing for themselves throughout the year except to turn them among grass, leaves, soil, or anywhere else where they can get the nuts covered, for a supply of food for themselves throughout the year except to turn them among grass, leaves, soil, or anywhere else where they can get the nuts covered, for a supply of food for themselves throughout the year, and the squirrel's nourishment is强国, and the best in the storehouse being that best to keep Apples in. New, and what I have recorded here about the Apple has not been my way to think of how a real good Apple should be kept, and where its position should be, and since that is a matter of first importance. A deal of attention have all the consideration towards the end in view.

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the best advantage when planted in large groups, and even enjoy a deep stuff soil, which should be well trenched and narrowly divided; strictly avoid overcrowding. Shall at least 6 feet apart, all ways, so that each plant can develop into a good grown specimen, and almost every other female and one male, and the result will be a wealth of the beautiful red berries during summer and spring. These will require little attention for years, just merely thinning out long straggling branches once a year.

**Begonia Gloire de Sceaux**

This photograph I enclose is of a group of that lovely Begonia Gloire de Sceaux. My object in sending it is to show attention to its neatness as a decorative plant in midwinter, this photograph having been taken in the last week of December. It is not at all a difficult plant to grow, the principal thing being to get the cuttings struck early and to give the young plants a good start, afterwards growing on in an intermediate temperature for the summer. If the plants are required to flower in midwinter the temperature must be raised in the autumn, and they must be given a light sunny position as near as possible. Treated in this way it is a splendid thing for house decoration, the leaves alone being the most beautiful, but when covered and shut in it is worthy of the admiration attracts, especially if in flower in the dull dark days of midwinter.

I feel confident that anyone who has not grown this Begonia and will give it a fair trial will be greatly pleased with it, especially as a plant for indoor decoration. For this purpose it is one of the very best winter-flowering plants known.

**Trees and Shrubs**

**GROUPING EVERGREENS.**

Very nearly allied to each other, are fine strong growing evergreens, and will succeed in almost any soil. They are well adapted for making beds, covering grassy or gravelly crevices, or for use in winter gardens, or in shrubbery, or to be planted near the house in which they will remain in good health for many years.

**Cotoneaster suspiculoides**

A very tall shrub, and is especially suited for almost any kind of planting, and when arranged in a raised position, or on overhanging rocks, it forms in such a manner a most attractive effect, especially when thickly studded with its beautiful berries. It sometimes becomes badly infected with brown scale, but this is easily remedied by spraying with a 1:1 solution of soap and water.