WINE-GROWERS.

The Los Angeles Convention and the State Viticultural Commissioners.

THREE DAYS' SESSIONS.

The First Annual Convention, under the auspices of District Commissioner the Hon. L. J. Rose, was called in Los Angeles last week, and met on Thursday, June 21st, at 1 o'clock in the Turn-Verein Hall, in that city. L. J. Rose presided. Commissioners Krug, Wetmore, DeTurk, Shorb and West were on the platform. The only absentees of the Commission were Messrs. Blanchard, Blowers and Haraszthy. Mr. Haraszthy arrived on the second day, and Mr. Blowers had intended to be one of the party but was unfortunately prevented at the last moment by very important business. Great disappointment was expressed that the well-known raisin-grower of Woodland had not come to confer with his Southern brethren of Riverside, Pasadena and other Southern settlements.

Secretary Wheeler of the Commission acted as Secretary. There was an unexpectedly good attendance the first day, which increased on the second and third.

We noticed among the audience Chas. Kohler of San Francisco, J. F. Black of Livermore, Dr. J. D. B. Stillman of San Bernardino, Governor Downey, O. H. Conger, Fred Hartung, Timros Boege, H. Kroeger. W. Heaver, John P. Zeyn, Geo. Rice, Wm, Shoelyens, T. A. Kom, Thomas Leahy, N. J. Waltz, Chas. Wagner, D. M. McGarry, R. G. Weyse, Wesley Cobb, W. S. Dalton, Thos. A. Carey, Robert McPherson, W. R. Barber, C. E. White, F. J. Smith, H. M. Crafts, Wm. Fraisher, A. A. Courteney, H. F. Lange, H. C. Stratford, Amos Adams, N. E. Tobert, F. W. Wood, Mrs. J. Carr, F. W. Sabichi, Frank Sabichi, S. A. Ayres, George Ivins, M. D., Thos. P. Hind, H. M. Ames, M. P. Cutler, Milton Santee, Edward Willard, A. Lanzenberger, E. L. Mayberry, R. J. Price, Frank Hutton, H. H. Markham, J. H. Burke, J. F. Cranke, Mr. Slawson, O. W. Childs, and others.

First Day's Session,

The Convention was called to order at 1 'clock by L. J. Rose, President.

In calling the meeting to order, Mr. Rose said:

It affords me much pleasure to see so many of you present, for this is a meeting which is of much importance to us all, and I may say to Southern California.

We are privileged to have the State Board of Viticultural Commissioners meet with us. These gentlemen are representative men of the various branches of the grape industry, and they have volunteered their services to give us the benefits of their experience--experience which has been acquired by many years' study and practice. We can here learn in an afternoon what has taken a lifetime to acquire and prove. This is our good fortune, and it will leave behind advantages which will ever remain with us. Nor are these advantages alone for the grape-grower, the wine-maker or the raisin producer. It will be a benefit to our country generally, for it attracts attention to our soil, to our climate, to our varied productions. We believe that this Southern district is not only adapted to the production of the orange, the lemon, and other semi-tropical fruits, but that it is, too, the equal of other portions of the State in growing grapes and their products—wine, brandy and raisins. This is our belief, and we are glad to have our Northern brethren here to show them our fertile valleys, our mountain slopes, our varied soil, and to have them enjoy our perfect climate. We are glad to show them our wine, and get their opinions as to its quality, and to learn from them any new processes that they may find improvements; for it is by exchange of ideas that both sides will be benefited. We want to learn from them what are proving with them to be the best localities; what soils are best adapted for the making of different classes of wine.

There is a general similarity of soil and climate over all California, yet there are some marked differences in every portion of the State, which indicates that different exposures, soils and climate will, too, require different varieties of grapes, and will make different qualities and kinds of wine. The more information we get upon these subjects the fewer mistakes we will make, and it is only by profiting by the experience of others that failures become few. By such meetings as these and comparing notes, much valuable information is gained, and the entire State is benefited. There can be no rivalry, no feeling, no prejudices between us. We are Californians, and all sell California wine. We must all pull together, and stand or fall together, for a house divided against itself cannot prosper If these gentlemen here know of a better way to make wine, or brandy, or raisins, we want to know it, for we want to do our part to advance the reputation of California's wines. If they have new varieties of grapes that they are experimenting with, then we want to know it, for we want to help in the good work, and see how those new varieties do in our soil and climate. Every wine-maker has a direct interest in seeing that his neighbor makes as good or better wine than himself, for California must not only make pure wine, but it must make the best wine, and it must all be best; there must be no poor wine, for a gallon of poor wine sold injures every other producer. It is by these free discussions, in a friendly spirit, by learning from one another, that the most good will be accomplished.

I have faith in the future of California industry. We will have our ups and downs. All may not realize their full expectations. I base my faith on our future prosperity on the belief that this is the most favored land for the growing of grapes; that we can with less labor and less failure of crop raise more grapes than in any part of the world, and that we can produce a wine of better average quality. This is a broad base, and if the premises are true, then it is, too, true that California in the end will be the great wine and raisin-making land of the world. [Applause.]

Mr. Rose announced that Mr Arpad Haraszthy, selected to deliver the address on the first day of the Convention, had been detained, and that Charles A. Wetmore would take his place.

I will say to you, gentlemen, that most of the commissioners are present. I have received a letter from Mr. Haraszthy saying that he has been unavoidably detained, and will not be here until to-morrow.

I beg to introduce to you Mr. Chas. A. Wetmore. I believe there is no gentleman in this State who has done so much for the California wine interest as Mr. Wetmore. This is his specialty; with him it is a labor of love—more than that, it is a hobby, and he cannot talk of anything but wine and grapes, their production, their pruning, etc., and you will have a treat before you in listening to him. [Applause.]

MR. WETMORE.

Gentlemen—and I wish I could say Ladies and Gentlemen, because I know a great many ladies who are becoming actively interested in our pursuit, and who have become some of the most active members of our Society; and I want the reporter to note that I wish I could say ladies and gentlemen. I have to thank your President of the day, the honored commissioner of your district, for the complimentary allusion he has made to me in introducing me to you, and I hope that the expression which you have given of your good will is a token that you believe that I am a practical man, and not a mere talker. [Applause.]

I do not intend to make a speech, in the sense of a set speech, at all. If I can do anything to arouse discussion—if I can say anything that will be instructive, I will try to do it.

Unfortunately, I have been called upon to-day to take the place of Mr. Haraszthy. I had intended to devote this evening to collecting a few thoughts together, so that I might talk, perhaps, less at random than I shall be able to do as it is, but you will, of course, understand the situation, that we have met together for mutual instruction, and not for the purpose of oratorical display.

Gentlemen, we have not come here to compliment each other. I do not think that any member of the commission imagines that. What we desire to do is to say complimentary things only of Los Angeles county and district. I have myself given some attention to the county, and especially the surrounding district. One of our commissioners has been with us, and we have been visiting some of your vineyards, and have examined some of your wines.

I believe that our common cause to-day is best subserved if we can only find out our defects. Excellences in wine always speak for themselves. I never knew of a good wine that was not boasted of; but I have seen a great many poor wines, and have heard people apologize for them, and have seen a great many defects that people undertake to conceal. But our object is to expose defects, as the only means that we have of getting at the truth and promoting the progress of this industry. We have to ascertain, first, in what direction true progress lies, whether it be in simply multiplying the number of gallons of wine that we are supposed to sell, or are able to make, or the number of pounds of raisins;, or whether it shall be in that direction where quality insures us permanence in the world's markets where quality defies competition.

So far as the raisin question is concerned, I don't think I shall be able to say anything. In fact I don't know a great deal about it. I know that the Muscat grape makes a raisin, and the Seedless Sultana also, and that you have a good climate where those vines do well. The experience is very easily acquired how to make a good raisin. I don't think there is very much for us to discuss in that matter. We may have a discussion as to where in this district a good raisin can be produced, but how to produce one does not offer us much opportunity for discussion.

But our wines and our brandies are our great trouble. We can make our wines and brandies out of a thousand or more varieties of grapes. We have the world to select from. We can make our wines and brandies in a great many different methods and manners.

We may make mistakes, and these may be obviated by experience and by scientific instruction. The whole science of chemistry is involved in our business. No one's experience, no matter where he may be, but is valuable to us, and if we live as long as Methusaleh we never will make the best wine that this country is capable of producing. The fact that we insist on is progress. Improvement is nothing as against any locality or any State. As I said in Napa, we are making a great deal of fuss about poor wine. When I stated that I meant the truth. We have but little good wine in this State to-day—really choice, good wine; but we have a great deal of very poor wine, and a good deal of very poor brandy, and if it were not for the poor wine and brandy we would get along a great deal faster; but knowing that fact and honestly confessing it will show that we are in the way of progress, because there are none of these defects that are not capable of cure. Let it be known and admitted that we can make good wine and brandy in every district in the State if we wish to, and then we will be, I think, in a mood in which we can go on and investigate.

The real truth is, that I find in all your wine districts you drink more whisky than you do wine. [Laughter and applause.] I was in El Dorado county two years ago, and was appointed on the Wine Committee at the Fair. I did not like the service, because I did not go for that purpose, but I was appointed any how, and I was asked to say many complimentary things about it, and that it was the finest place in the world to raise grapes, and that the wine was elegant, etc., but I could not find a man in town who ever drank any. That is the real truth. [Laughter.] I could not find a saloon in the town of Placerville that sold any California wine, nor any man there who knew where to find any, or how to drink it. The truth is that the wine was not fit to be drank by any body, and how they find a market for it can only be explained by the fact that we have got fifty millions of people to experiment on. [Laughter.] I don't mean to have you think that I am aiming at any extraordinary excellence, such as assuming that California can make, or ought to make Chateau Yquem or Chateau Lafitte, or Chambertin, or the finest sherries, or that it necessarily is in competition with the fine champagne of the Cognac country. We are not necessarily in competition with these fine grades, but what we need is a good, sound, wholesome wine that you and I can drink a bottle of at a meal, and get up and feel better for it afterward. We have got lots of wine in this State that does not answer that description, and until we do get good, sound wine that everybody can drink, we will have lots of people throwing slurs at us and saying that our wine is not good. There are lots of wine that ought to be distilled; there are lots of grapes in this State that ought to be grafted over, and lots that ought to be dug up and thrown away, because they are an injury to us and a nuisance, and the sooner we find out where these troubles come from the sooner will our progress commence.

As preliminary to the talk we are to have to-day, I want to quote from a little extract that I have just time to translate from a French work of one of the most famous French authors, Doctor Jules Guiot, who gave the latter part of a life which had been devoted to science, to the development of viticulture. He visited all sections of France under the authority of the French Government, examined their vineyards, analyzed their methods, attacked their errors in many places, and produced the most valuable set of works that I have seen upon the subject. It is unfortunate that they have not yet been translated, but I hope that they will be before long. They are very voluminous, and they treat upon every subject relating to grapes. Speaking, for instance, of the subject of wine: "What is a good wine?" Here we are all the time disputing as to whose wine is better than some one else's wine. We do not seem to have any standpoint in our mind what we mean by a good wine. I explain it tersely thus: It is a wine that you can drink; that is what a good wine is. But as he says in his Manual of Viticulture: "Every natural wine, strong or weak in spirit, is a good wine if it preserves its organic life and manifests it by being easy of digestion. Let the taste of the wine be piquant, let it be sweet and rich, or let it be bitter, the wine is good if it sustains all the natural forces without affecting the digestive organs." That is principle that I have kept in my mind all the time in discussing this proposition. I do not care who compliments your wine when he drinks it at your cellar, if he cannot drink it at his table it is not good. [Laughter and applause.]

We have lots of that kind of wine, and our object should be in these conventions to find out how to get rid of it and get something better in its place; and that leads me to the point as to what is a good drinking wine. It is something to drink by the bottle—not to taste by the glass. And when we can produce a mass of such wine—so that when a man drinks one gallon he wants to drink another—then we shall have no reason to complain of ever overdoing this business.

And that question is in every one's mind. Shall we overdo it? When you can drink your own wine; when all your bars can sell it; when people drink it without feeling a headache the next morning, or having their digestive organs impaired, then you can sell your wine as fast as you can sell your beer. We have in the United States nearly fifty millions of people. Before we have materially increased our crop, we shall have a great many millions more, and out of these people there are, I think, not less than twenty or thirty million who have no prejudice against wine itself—the only prejudice they have is against something they cannot drink safely. They have no prejudice against it as wine.

CAN WINE BE OVERDONE ?

We have as large a basis of wine-drinking population in the United States as there is in the whole of France, where they drink and consume with benefit to the population an average of over one billion gallons of wine a year—an average of thirty gallons per capita for every man, woman and child throughout the whole country, and the people are healthy and of good digestion. We have just as good a population to experiment on as they; but if we test them once with poor wine that cannot be digested, they will reject it, and will buy somewhere else. If we test them with poor brandy, they will go to whisky. But test them with good wine and good brandy—and when I say good, I am not talking of fine wine, but good sound wine—then you will have as big a market as you want. There will be no danger of overdoing the business. Often have I been asked, "Is there do danger of overdoing the business? Is anybody going to overdo it?" I tell them yes; lots of them. There are lots of people going to squeal in about three or four years. They are going to see that their expectations will not be realized, and that their vineyards will not turn out.

At the present time our product has not been sufficient to supply the demand. The proof of that is that it is hard for you to get wine a year old. They may show you a sample, but you can't buy a shipload of it; you can't get a carload of it. The wine is used up, and consequently a great many people have been deceived, because they can get almost as much for Mission grapes as anything else, and they think that it pays; but in three or four years from now things will be different. When the dealers are unable to sell their wines they will know where to find wines that they can sell. They know what sells best and what sells easiest, and that it is easier to sell good wine than poor. And they will fill their cellars full of good wine, and will compel the poor wine to go to the distilleries. People will find that they have been going in the wrong direction. We have an unwilling market to deal with, because we have not a wine-drinking people to sell to. We have to induce people to drink wine instead of tea, coffee and beer, and they will not do it unless they like it better.

In France it is a different thing. The poor wines often times are the most profitable, for they are more productive and abundant, because there is an established market for that class of wine, and consequently it pays better to have quantity than quality, but in this country it is different. The question of transportation is against us; it always is to be added to the cost of goods, and poor goods cannot stand transportation anywhere. You cannot export poor wine and brandy. It will not stand the cost of transportation. But if you have a good article you can transport it, and consequently it is in the highest degree important for us to call for quality, and to sacrifice everything else to quality, and we will succeed, not necessarily aiming to produce the finest wine, but that which is the soundest and purest and most salutary to the stomach. That sort of wine will go everywhere the world over. There is no mystery in that. It is not such a wonderful question after all to solve. The man who goes to his neighbor and wants to know what to plant, and simply expects to be advised to plant that which bears the best is not on the right side of the question. A man who goes to his neighbor and asks if he knows what grape will produce a sound, good drinking wine, is asking a practical question; and let that grape bear ten tons to the acre, or only three, it will be profitable. Three tons to the acre, easily sold, will pay you; ten tons to the acre that you cannot sell you will lose money on. There are fortunately grapes that bear well which will make ordinary wines in different places that fulfill the expectation and wants of the people who don't care for any special excellence. But there are others producing a wine that a man can afford to put in his cellar to be kept there until age has developed excellences which will cause him to become enthusiastic over it.

OUR MISTAKES.

In the beginning many mistakes were made by people in this city imagining that it was only a question of soil and the skill of the wine-maker; and that was a mistake that almost all of the early wine-growers made. Consequently, when they brought in all the known grapes of the world, and they scattered them here indiscriminately, each man said: "My soil and my skill are good, and I will stick this grape in." But the real truth, and the truth that they did not seem to hit upon, was that it was a question more of climate and by climate. I do not mean temperature only, but all the circumstances of climate, mist, fog, rain, etc. The truth ought to be self-evident that there is no district in the world, on the Rhine or elsewhere, where all the grapes of that certain district are raised on one kind of soil, and yet they make wine of a common quality or type. The Medoc vineyards are all unlike the Bordeaux, but their wine is good, no matter which vineyard it comes from. The Sauternes are from different soils, from different hills; one is reddish and another yellowish; perhaps one clay and another sand. But in a given climate certain vines succeed and others do not. But fortune lights on the man who happens to find a good place. There is no science that will teach you to find a Chateau Yquem; you have got to take your chances to find such a place. There is no science that will teach you the exceptionally fine spot in a given district; that can only be discovered by experiment. And pursuing the subject in that way it becomes very much simplified.

In 1878 I intended to visit Spain and Portugal when I visited Europe. I took a pocket full of letters to people all over the country, and I went away with the idea that I could make a trip all over that country in one season; but I found I could not half do what I wanted to in France, so that I did not visit either Portugal or Spain. And it is a great pity for my own sake that I did not, because it is more important for us to study those countries than to study France or Germany. This country is very similar in many of its parts to Bordeaux, Burgundy or the Rhine. This country is Spain, Madeira, Portugal, Italy and the Mediterranean coast of France, and what they can do, or what they cannot do, is what we in California have got to learn. The skilled German from the Rhine cannot make a Rhine wine in Anaheim, and never did. The skill of the Burgundian cannot make Burgundy wine in this country anywhere. That I will assert as a guess—of course I have not proved it.

Now, as I said before, it is not simply a question of soil. You can take some soil, as on the Mediterranean coast of France, and you cannot make Burgundy wine on it, because the climate has changed the conditions so that it is absolutely impossible to produce the same result. Because these grapes are not, as some people assume, all brothers and sisters, and can be grown anywhere. They belong to certain districts. I believe that they originated in most of those districts, I believe it can be traced, by very strong testimony, that the Burgundy family of grapes originated there, and did not come from Asia at all, as some people imagine. You can find the grape-leaf in the coal-measures of Germany.

I believe that the Bordeaux grapes originated there. They are unlike grapes from any other part of the world, and you cannot cultivate them successfully under any other conditions than what you find there. We find that the Muscat grows successfully along the Mediterranean coast, and makes fine raisins under certain conditions of even temperature. We tried to raise it here, and have oftentimes made a failure. It is only under certain conditions that it succeeds, but reproduce the conditions of the Mediterranean coast, the country where they send their consumptives to, in France or Spain, and along there you get your raisin country as you do here. It is not so hard to find the place if you will compare the two; but it is folly for you to think because you have an interest in a locality that you must grow raisins there or else it is a failure. You are not obliged to grow raisins; you can raise something else. They don't pretend to make a Rhine wine in Spain or Bordeaux or Burgundy. They don't make Sherry in Bordeaux, or Burgundy on the Rhine.

And again, while I am addressing myself to popular complaints, it has been said that you cannot make good Rhine wine down here. I mean Rhine wine in the true sense, such as Reisling, which is the highest type. When I have said that, some people imagined that I was down on this Valley because I told the people that they could not make a good Rhine wine down here. I said I did not believe it. Because I said that, they thought I meant that they could not make a light wine here. But they do make a nice light wine in the Xeres district of Spain, a light wine drank by the bottle just as we drink claret.

In Portugal they have a red wine which they drink by the bottle, which they call dry port, but we might call it dark claret, because that is the proper term as we understand the term claret, although generally speaking it refers to a light wine of the Bordeaux type. In Italy they have light dry wines. It does not follow because you can not raise one type of a light white wine, you cannot raise another.

This brings us back to the question of the selection of varieties.

If you can get the right variety of vine to make a good, sound salutary wine that will answer the description that Dr. Guiot gives, you have your fortune made. And you ought to join together to try to find out what these vines are. The fact that you have got one that does not answer that description matters not; you can sell it; it is all sold to men who sell it for French wine. That does not make any difference, it does not hurt you a bit. And brandy the same way. Nobody knows your brandy—it is sold by the barrel—it does not go on its reputation—it is sold as Cognac over the bar. I never buy California brandy—as California brandy—when I go anywhere. This does not affect you; you can afford to be frank and free, if you will only try to find out what the trouble is.

THAT MISSION GRAPE.

In the first place we unfortunately have experimented too far on this Mission grape. We all know it in the North, and we are grafting as fast as we can up there, and a great many are doing it here. Mr. Rose found out that necessity a good while ago and planted something else, and a good many others are finding it out. Some keep it silent for fear that it is going to hurt the trade; it brings too low a price, lower than any other one. It does not make a wine that you can drink without having a headache, and it does not make a brandy that you can drink without having a headache. I experimented in my own way on it, and have heard of other people experimenting in the same way. [Laughter.] And this was the cause for a long time of our difficulty in finding a market for our wine. Just as though anybody had a prejudice against wine. There is no such thing. There is a prejudice against poor wine, but when you give them good wine or good brandy, there is no prejudice against it.

We have got a large excess of wine that is not salutary, and that is the objection I have against the Mission; not that it does not bear well; not that I do not like the taste of it; but I have never seen any of it less than eight years old that I could drink without giving me a headache. That is the objection to the wine, and we cannot sell it. We can graft other vines, and in two years we can change the whole vineyard. You have got the roots in the ground, and they are valuable. We do not think anything up North of grafting twenty thousand in a year. Mr. Crabb has grafted all his. He does not like them. Mr. Krug is grafting his. Mr. Rose has been grafting ten thousand of his this year. There is no trouble about it. So Gen. Naglee's have been all grafted over; they were all old Mission stocks. I only refer to this in this manner because I have heard so much complaint that people are supposed to have in opposition to the wine of this county, simply because they say they do not like the Mission wine. You will find it out down here, and the Mission wines will be the wines that will not sell in a few years.

Now as to what we ought to plant. I do not pretend to take up all your time to-day, gentlemen, I only outline generally what I think should be the rule.

In the first place, as I say, we must aim at excellence and not quantity. The mere fact that a grape bears well has nothing to do with the question. Aim at excellence, so that our wine dealers will not complain and say that they cannot sell our wines. We must have wine that we can sell. France imports many million gallons, and we must have wine that we can sell in Bordeaux whenever there is an excess here. We must have wine that we can sell in London. London is a large market. We must have wine that we can sell in Australia and India and all along the South American coast. There is an immense market for us. Then we must have brandy that we can sell all down the South American coast, where they do not drink any whisky—they drink brandy, Hennessy and Martel. Cognac is the taste they have acquired, and they have a market all prepared for it, but you cannot sell them brandy with the burnt taste of sugar; you cannot sell them brandy with the taste of fusel oil; you cannot sell them brandy that gives them the big-head when they get up in the morning, for they will not drink it. So I say we ought to find in each district of the State those grapes that will make, reasonably considered as to quantity, the best marketable wines that similar districts in any other part of the world produce. If we take the South of France, which is most like this, the Mediterranean coast of France and part of Spain as our type to study, let us hunt up the grape to produce the quality of the wine of that country. That is not difficult to find out. Here is a little book, "Vignoux Provencal," describing a country precisely like yours as any two countries can be; treated in a very satisfactory manner, and you can tell by a cursory glance whether the man is talking to sell a book or talking to interest somebody. All the vines suited especially to that country are discussed in this little book, leading off, for instance, with the Matero or Mauvais in that country, the Grenache, the Pictou, etc., discussing them from a standpoint precisely like ours, excepting they have a market where they can sell all their wines without difficulty.

All we have to do is to discuss them from our standpoint here, except that they have a market that we have not. We have to persuade them to drink our wine.

Without going into detail of the vines to-day—it may come up later—I will outline the method by which this information can be acquired. It is in the power of some of your newspapers here to give you a translation of the little book in a short time, and it will give you all that you want to know about that country. Unfortunately for Spain, I do not know of any book that can be consulted. It seems to me that the study of viticulture has only been begun in this generation. They did not know until about forty years ago what it was that caused champagne to effervesce. The study of horticulture and agriculture is very modern. The classification of the varieties of wines, and determining from that the secret of the successes of certain vineyards has all been the practical labor of Count Hillgard, who recently died. In Spain none of them have published anything on that subject; but some French authors have taken the varieties used in Spain and classified them, and have so given us some information. The work is attainable, and I think our commission will publish a translation of it very soon—the varieties of vines that have been successful in particularly making port wine, analyzing their methods—that is the work of a superior man, the Count of Villamajoe.

Madeira gives us very little except what we pick out of the French books. From Italy we have nothing practical. The French books contain some descriptions of of it, but it has been the history of the world everywhere to attribute the wondrous excellence of a single vineyard to the soil or the skill of the maker, when ten to one it is the variety of vine that grew in the soil. I have read dissertation upon dissertation upon the wonderful difference between one piece of soil and another, and how one would sell for so much money and the other for so much. And you take the record and you find out that they do not raise the same grapes, or do not raise them in the same proportion, and how much is due to the grape and how much is due to the soil? How can any one tell? Chateau Lafitte does not raise Chateau Margaux, although in the same district. But how much of that is due to soil nobody knows and never can know until one vineyard is planted just exactly like the other. And it has only been recently that the secret has been discovered. They have been hunting for the soil all the time, regardless of the vine, and are only beginning to know where to find good vines. Here in this State we have had hundreds of varieties of vines, and it has only been in the last two years that I have known any practical experiment to be made in each particular vineyard, trying particular vines in small quantities—just enough to make comparisons. Mr. Crabb did that last year, and found it wonderfully effective. He found certain vines producing color that he never knew he had. whereas the Zinfandel had no color. Now he is grafting over his Zinfandels and is putting in the Marbac.

STUDYING THE VINE.

The study of the vineyard commences with the study of the individual vine, and you cannot ascertain what you can do with the vines until you have made each wine carefully and separately. You cannot tell, of course, when the wine is six months or a year old whether it is going to make a fine wine or not. The particular characteristics that indicate a fine wine are finely developed flavors. These are ethers which are chemically produced by age in the wine, and you cannot find a finely developed ether in a young wine. You cannot tell in a young wine what ether it will produce, so our study is to get back. You cannot say, because you have had a good wine for six months, that you have actually got a fine wine. But if you have made a very good wine with a grape the history of which you have learned, you know that that grape in other countries is one that produces a fine wine, where other grapes produce a poor wine. You have reason to believe that it will develop, and you can afford, perhaps, to gamble on it and keep your wine, and find out whether it does produce it or not. You take the Cabernet Sauvignon. It is a nice, sour wine, nothing extraordinary; you keep it four or five years and you find it extraordinary. The fact that it has always been extraordinary whenever they have been able to ferment it well, is pretty good proof for us—sufficient for us to gamble on in keeping it. Then the wine on the Rhone, which would be in the district represented by the railroad from here to San Bernardino. You might say that you were traveling up and down the Rhone, traveling from San Bernardino here. It is in the valley of the Rhone that the Cote Rota and Hermitage wines are made. They stand equal to the Bordeaux, but they are not made from Bordeaux grapes. It is practical to ascertain these things very rapidly, for it is not much trouble to graft a vine this year. You may have a few grapes this year, but not enough for a test, but next year you can make a little sample of wine, and you can determine whether it is satisfactory or not very soon.

To go back to Spain. We ought to study Spain and make Sherries, because there is a market for them.

Sherry does not necessarily mean that stuff they sell in bar-rooms, made up with cooked wines and potato spirits. That is not Sherry at all. Like Rhein wine, you may make up a kind of wine by taking the Berger and putting a little Muscat with it and call it Reisling. It may pass as such, but it is not. These fine Sherries get their qualities precisely as the fine Burgundies and fine Bordeaux, from the particular grapes you raise, and there is no way of imitating those things. You cannot do it. You may make up something that passes current over a bar where a man does not drink twice and goes on, but it will not pass current where it has to pass the test of a table where a man has the choice of the world to pick his wine. We have never had any reputation for our Sherry because we have been trying to make Sherry out of the sour grapes from which we make White wines, Rhein wine, Hock, Burgundy and all out of the same grape.

There are some interesting little books published by a very intelligent man, containing some information on this matter. The author was a British juror at the Vienna and Paris Expositions on wines. Of course he made the study of wine a specialty, and published a lot of works that he thought the people needed. Of course, an Englishman writing on wine, is unfortunately not writing for the wine-grower or wine-maker. He is writing for the drinker, and there are many points that he overlooks. On that same account most of the English books are practically worthless to us, for the reason that they are only written for the wine-drinker, and they generally expatiate on rare wines that do not constitute one per cent of the wines of commerce. But the books of this author outline some of these propositions, and suggest some facts. In "The Wines of the World" he describes the wine of the sherry district, and calls attention to the names of the grapes that are raised in that district. I recommend these books to your attention. "The Wines of the World" and "Facts about Sherry," being interesting rather than instructive. In "Facts about Port and Madeira" he names the vines that are grown in certain parts of the district, and gives pictures illustrating the methods of the work. One, a picture of where a man, pressing out wine with his bare feet, is giving a man a drink by putting his foot up and letting the wine drip off on a plate. [Laughter.] There was a time when we had our wine made by Chinamen. I do not know which is the worse.

PORT WINE.

Portugal is a country we ought to study because we are largely going into Port Wines. Count Villamajoe gives the grapes that produce that wine. He shows that a certain vine gives quality and another is raised for the sake of quantity—one gives fineness in one way and one in another, Among these is the Bastado. Consulting some of our works we find there is no thorough description of any of these vines except that Count Villamajoe states that the Bastado appeared to be the same as the French Trousseau. Compare also the same statement with the fact that we have the Bastado growing in this State, experimentally, side by side with the Trousseau, and they appear to be the same vine. Compare it also with the fact demonstrated here two years ago, that some of the Trousseau in Santa Clara were being allowed to get too sweet, and it was almost impossible for it to ferment and make a wine, and our port wine makers seized upon it and said: "That is a port wine such as Englishmen like." Others have planted the Trousseau, failing to propagate enough Bastado.

There is scarcely a doubt but we have in this State a sufficient quantity of the Trousseau and Bastado to trace the likeness. They have been introduced in the last two years, and we shall very soon be able to thoroughly identify the grapes. Ther is a sufficient number in your county, and the best port wines I have tasted here have been made from it, proving again that we may assume that by having the Trousseau we could make a good port wine. Here is the fact, that having the Trousseau, and making port wine, we do make a good wine. It proves both ways, for it proves that this is the way of finding out what to plant. If we want to make port wine let us get the best port wine grapes.

I met a gentleman in London, Mr. Tilva, a partner of Mr. Cousins, Mr. Cousins being the leading merchant in London in the sherry trade, the firm of Forrester & Co. That firm, to protect themselves, have their own vineyards in the country where the wines come from. Mr. Tilva told me: "I had a great fear at one time that the Californians were going to cut us out of the market for port wine. I was in New York last year, and I looked at your wines and tested them wherever I could to see whether there was any danger, but I found immediately that there was no danger at all. You could not come into our market; you could not hurt us." They had got hold of a lot of these Mission ports that were satisfactory to the general trade, but there was no danger that they would sell where the great port market is. You cannot sell them there, where a man sits down to the table and drinks a bottle of port wine; where he puts it away in his cellar and keeps it for fifty years, and is proud of it. You cannot sell it there; but if you take the Trousseau and plant it, it will pay you better to raise three tons to the acre than to raise five tons of the Mission, because the material will be saleable.

We are here in a country that is more like Spain and Portugal, Madeira and Italy and the south of France, than any other part of the world, yet we have not one single vineyard planted systematically for port wine with port wine grapes, or for sherry with sherry grapes, or Madeira with Madeira grapes—not one. The study has been all going to pieces; they have not studied systematically. They have got everything in the world but system. We may discover things that no other part of the world has discussed. The Zinfandel—we do not know where it came from. It is reported to come from Hungary, but nobody knows it. It is better known here to-day than in any other part of the world. It is a valuable grape; but among the hundreds of varieties that we have there are very few that will be profitable, except those already known in other countries, the history of which we know. The Reislings have their history, and so have the great wines of Bordeaux. The reason why those table wines were so highly appreciated was that they were so salutary. Yet there is no single vineyard in this State planted with the Bordeaux vine—not one. There is not a single vineyard in this State planted systematically with the Burgundy vines. Of the true Rhenish type there is the Berger; that succeeds well here. It came from the Rhine here, but it is not known on the Rhine to any great extent. It is a vine that would not ripen on the Rhine. You can scarcely ripen the Reisling up north on the low ground. It appears to be of the family of the Folle Blanche. I am only suggesting these things, to prove the truth of the theory that we can get at this question without wasting generations. We can find out; all we have got to do is to go right back to the beginning and trace it up. If there is a grape that is valued only for its quantity, we do not want it. We want quality.

COGNAC.

Cognac is a subject worthy of special study here, because we are necessarily brought into the brandy market. We must distil a great deal; we must make a great deal of brandy. We have a big whisky market to encounter, but brandy has never been known to fail to drive out whisky if you have good brandy. Whisky never stood up against Cognac anywhere. But we ask people how they like our brandy? They say: "Brandy has got a black eye this year; you cannot sell brandy any more." I don't blame them. I think a man a fool to drink lots of the brandy that is made in this State. I do not see why he drinks it. A large proportion of the brandy is simply made out of the lees of the wine press, made carelessly; no attempt to take away disagreeable odor or disagreeable taste. Who is going to drink anything and pay money for it unless he likes it? No one will like that which has a bad smell and a bad taste. The best test for brandy, and the only one as merchants test it, is by smelling it. They never taste it. If it does not smell good it is not good. In other words if it does not smell good when you put it on your pocket handkerchief it is not good, and you need not go any further. The fault with our brandy is that it is carelessly made. It is made to sell, with no effort made to improve the stuff, and it is flooded on the market and everybody is hurt by it. When a man gets a gallon of it to retail, he finds that his customers do not like it, and he swears that he will not have another drop in his house. There is no reason in sending out that kind of brandy, But beyond that, you may make fine brandy as you make fine wine of different types, for brandy is nothing but the essence of wine distilled; the ether will distil over just as the alcohol does. Muscat wine makes Muscat brandy, Reisling wine makes Reisling brandy, and Zinfandel wine makes Zinfandel brandy. They all show the bouquet.

To come back, what is it that causes a certain wine always to give you a headache? I do not know. It is not the strength; very few imagine it is the strength. You can drink whisky that does not give you a headache; you can drink pure brandy without headache; you can drink a quantity of wine, equally strong, with impunity. It must be something else besides the alcohol—it is the ether. That ether is distillable. If there is anything in the wine that is disagreeable you can distil it over and get it in your brandy, and if the wine makes your headache, the brandy will; you cannot get rid of that. The world has made brandy in every place where they have made wine, more or less; and yet there never has been but one brandy that has stood the test of the trade, the only practical one, and that is Cognac—I do not mean Cognac in name, but Cognac in character. You can get a brandy, but it is only the distillation of certain grapes that will give you the brandy that the world likes. You may make something just as good, perhaps, but you have got to experiment to find out, and you have got to beg people to like it. So that I would advise any man, if he thinks that he can make as good a brandy as Cognac, all right. If he wants to fight the markets, go in. But you cannot sell it in the London and South American markets.

The Cognac grape is a heavy bearer, the only case I know where large bearers give fine quality in the product. There is the Pictou and the Folle Blanche. You can hardly tell them apart; they are as much alike as the Reislings. Then associated with them are the Columbar and the San Pierre and Cognac. Now, I do not think it a very difficult thing, knowing this, to star out right; knowing that up in the Cogna country, up above Bordeaux, where they make good brandy, that the world likes, thei wine only runs six or seven per cent. of alcohol, and they have to distil it there, because the wine will not perfect itself Further south, at the foot of the Pyrenees they make brandy of the Pictou. At othe places in the south of France they mak good brandy of the same grape. They hav never been known to fail in any climate o soil—I mean a climate suitable to grapes of course. Our Berger is unquestionabl one of the Folle Blanche family. I hav been sending on to get all the varieties of th Folle, and I believe that when I get them will get the Berger. The Madeira vine will undoubtedly do well on our coast They grow on an island in the sea, surrounded by a climate similar to our southern coast. Go to such as your island of Sant Catalina or the San Diego coast, and yo will probably reproduce the conditions of th Madeira. It is so with other vines. You hav got your grapes. Such and such grapes giv quality. You cannot get along withou quality.

I do not think, gentlemen, that I shal try to take up your time further. I think have outlined enough to show you that thi talk about what we shall plant is not s mysterious after all, provided you kno what you want to do. If you want to rais raisins you do not want any one to tell yo that Zinfandel will not make raisins. Yo do not want them to tell you that the Muscat makes raisins. The Muscat make raisins in Spain, and the Seedless Sultan in Turkey. We only know what they know and we could have done just exactly th same from the beginning and not made au mistakes.

I find that the chances are against anybody discovering anything. If you do fin it you are a wonder. The chances are the not one in fifty will ever do anythin different from his neighbor. We need no each be trying to find something new sui able to California, but let us take the cl mate first, and the vines to suit that cl mate, because the soils vary in every one o these places. Even in the Xeres district a lime, clay, sand and gravel. You cannot te from the soil what to do, and you cann from the climate. Wine in one part will ru nine per cent of alcohol, and yet the san kind of wine only three miles from there i another direction will be over-sweet all th time. In one there is slate rock tipped u endways, and the other is a granitic soi How the difference arises you cannot a count for; all you can do is to draw a ge eral line, and take your chances of bein successful within that line.

Every vineyard ought to have an exper ment corner where they can have one vi of each variety to make a little wine from For the most of the vineyards there is n need of experimenting largely, but let eac vineyard do its share. [Applause.]

CHARLES KOHLER.

Mr. Charles Kohler being called upo said:

Gentlemen—I will give you a few of my ideas as what we can do to practically improve our prese vineyards, beginning by saying that I fully indor what Mr Charles Wetmore has so elegantly expresse that our Mission wine is not exactly a wine to do credit. All that we have to do is to cut the vines tw or three inches below the ground, split the stun with a hatchet and put in other vine and let them along, and in two or three years we will have a fi vineyard. You can do this by doing one thousand, two thousand, at a time.

Let us take some of the best variety, and let each us plant out a thousand or two thousand a year, a we can extend the vineyard by cuttings, and in five six or seven years we will have a vineyard worth a great deal of money to us.

The present price of grapes can not prevail if we do not get better quality. The vineyard men all over the State have been in combination against the poor wine-makers, and they have managed to get a better price than the wine-makers can afford to pay, and there is a squally time ahead of us, because there have been thousands of acres planted all at once, and the produce of those acres will all come at once upon us, and we will not have wine-makers enough, and what is worse, customers enough to drink all those wines at once. It will be like the season of 1861–2; it will be a flood, and it will be ruinous for a while. But if we go to work and follow the idea of our commission, and aim for superior quality by grafting a superior quality of grape, we can send our wine to France and Germany, and get good prices for it; and that can be done in a few years We need not pull up the old Mission grape at all. Let us graft upon the roots, and in two or three years we will have what we want.

That is about all I want to say, but I will advise all the wine-growers not to throw any bones and offal of the kitchen away. We have been in the habit for years of taking a great deal out of the ground, without putting anything back. In the northern part of the State the people are beginning to manure their vines well, and you cannot have a better manure than bone dust, and where bone dust cannot be had, instead take bones and put them in the ground, in the rainy season, near the vines. They make an excellent manure, as I found out myself accidentally a few days ago. We dug up some of our vines in Sonoma, and I saw that the roots of one of the vines had clustered around an object, and when I came to examine it I found that it was a large bone, and the vine had apparently thrown its whole root around the bone, and that vine had done a great deal better than its neighbors, and that showed me that bones, either in the shape of dust or as a whole, stuck into the ground will be an excellent manure. Pieces of old leather or offal from the kitchen,; dead fish, etc., put into the ground will help the vine and give something back again to the ground. You must put something into the ground if you would take something out of it.

But there is one thing that is put into the ground that we should not at a certain season, and that is water. It is the practice here to put a great deal of water into the vineyard. People think that it makes a great addition to the weight of the grapes, but it does not. If you put too much water on the vines you prevent the formation of sugar, which is a great deal heavier than grapes. After the end of May or the middle of June no vineyard should be irrigated, or, still better, after the first or middle of May. By putting a great deal of water into the ground you do not manure it; you only accustom the vines to bring their roots to the surface, and if you do not give it up you will eventually weaken the vine. Let the vines in the course of time be accustomed to go down deep into the ground after moisture, and that you can do by giving up late irrigation. People think that this irrigation in August and September will give them more grapes—and it may be that it will give them a few pounds more, but the wine-makers cannot afford to buy that poor watery stuff any more. The quality of the grape will not improve, and I, for one, am certain that the weight will not improve. It is only an apparent increase, because if you do not pump water into the vine it will form sugar, and sugar is heavier than water.

If I had known that I would be called upon to say anything I would have made some preparation, but you have pressed me to speak and so you have to take it as it comes. [Laughter and applause.]

THE SECRETARY ON PHYLLOXERA.

Mr. Wheeler was then asked to speak on the subject of phylloxera, and said:

The phylloxera, it seems, much to your credit, has not done you much damage yet, but there has been no true grape-producing country in the world in which the phylloxera has not appeared sooner or later, in France, Germany, Hungary, Sicily, Italy, Spain, Portugal and Australia, and all over the United States, Including California, (the northern part) and it is presumable that it will some day get into your vineyards here unless you take proper measures to prevent it.

I would like to go a little into the history of the phylloxera in order to talk intelligently on the manner in which it has spread.

This insect, as commonly found on the vine, passes through a number of generations without any real or important change in its form. It is pretty well illustrated in the engraving I show you, though it may not be observable to those in the back part of the room. These specimens are taken mostly from insects which have been found in this State.

The root louse, as it first appears, occurs on the root, appearing to the naked eye more like pollen, or yellow dust, but on careful examination proves to be this little louse.

These insects pass through a number of reproductions, and seem formed for reproduction, only without sexual intercourse it would seem; they are no sexual divisions at all; they are all females and all producers, and they produce enormous quantities of eggs which are laid on the roots. The old ones die and the young ones hatch out, attacking the roots in such a manner that their ravages show in the shape of nodosities which are perceivable on the young roots. Then, after several successive reproductions, comes an insect analagous in every other respect to this root louse, which has formed on it little stumpy wings or wing casings which afterwards disappear and reveal true wings. The insect then develops into a full-fledged fly; to the naked eye it would appear like a very small gnat. It is identical with the one I first spoke of, except that it is winged, and the body a little elongated.. This insect crawls to the surface and may be carried anywhere by the winds as far as fifty miles distant if taken up by a wind storm. From this insect nobody may escape. Then, dropping upon the vine, this insect lays the eggs which produce insects which seem only formed for the purpose of reproduction, having no organs but those of reproduction. The female from these eggs deposits the egg, which is very hard to find, viz: The winter egg. It has been rarely found in the world. We have never found it, to my knowledge, in this country, although it has been found by a number of scientists in Europe, and when found it was found upon the old wood of the vine. Hence, cuttings to be transplanted should be of new wood. The probabilities are in favor of clean cuttings, if we have no old wood on them. This egg, called the winter egg, continues without hatching until the following year, when it produces the little root and louse which descends to the root and continues the regeneration of the insect.

This insect, living on the leaves during one phase of its existence, is called the gall louse, and produces by its sting or bite a little gall on the leaf. It has been found to favor the American varieties, and in the gall on the leaves of this a number of eggs are deposited. We have never, to my knowledge, found in this State a leaf that was thus infested I have seen them from Arizona but never in this State.

Now, of course, where we know the biology of the insect, the danger, great as it is, may be in a measure avoided. If the winter egg should appear on a cutting it may be destroyed by the application of a strong insecticide. Hence, if I am planting a vineyard in a new district, my cuttings are disinfected by something which will destroy the egg of the insect and not endanger the vine. Then I am pretty sure to keep free from it for a while. But it is from importing rooted vines that the greatest danger comes. It seems from our record that it is spread principally by rooted vines. Where the phylloxera has been imported from the East we find it in spots where the packing has been taken out of the boxes, or where the rooted vines have been planted. In the places where rooted vines have been brought to infected districts and set out indiscriminately, you will find here and there spots breaking out in two or three years, affecting your vines; in fact there is a vineyard that I now call to mind which has only been planted two years, and last year it showed very bad effects indeed, and so bad is it that it never can come to success because of the insect.

The next mode of spreading is by the winged insect. Of course, if you keep out the others, and keep on the side from which the wind blows towards the infected districts, you may be free from the danger of receiving it in that manner. We have been able in the North to trace the spreading largely to the influence of the wind, where the prevailing winds run from one part of a valley through another and another valley, and the insect may be traced through. Take it, for instance, on the west side of Sonoma Valley. It passes right through this broad valley in one direction, then over into Brown's Valley, which is in the direct line of the prevailing winds, then over into Napa Valley, and from there through other valleys clear to the foothills of the Sierra. From this we would judge that in other parts of the State it may spread in the same manner, viz., in the direction of the prevailing winds.

The principal means, then, of avoiding the insect will be by disinfecting the cuttings, by not planting old wood or rooted vines, or else if planting rooted vines, to raise them from cuttings that have been disinfected.

But should the insect once get into the vineyards, then it becomes another study. I hope you may never have use for any instruction of how to find the phylloxera; but if you ever do have to seek for it it will be readily perceivable on old or young vineyards. As soon as it begins to do its damage it appears in spots; the growth is short and stumpy; the leaves are small, withered, and turn yellow early in the summer. This would lead one to examine the roots; and if a person has a good sight he can observe it with the naked eye. In looking for the insect some little instruction may be necessary. A person I knew in Napa Valley, after the phylloxera had been prevalent there for some time, went around the vineyard looking for a bug as big as a beetle, ignorant of the fact that the insect was as minute as pollen, small lice, distributed over the roots, and could only be seen by a glass, unless by an educated eye.

The best remedy for the phylloxera is prevention, and the best vineyard is the resistant vineyard. The subject of resistant vines is such a broad subject, and are so necessary to people who are planting in a new district, that it will occupy more time than I can give to it here. But the first thing necessary is to have a resistant vineyard wherever the vineyard may be, and where long subject to the ravages of the insect, they find the principal relief in resistant vines. People have become incredulous by seeing accounts of vines claimed to be resistant proving not to be so. Right here I wish to lay down the principle that any vine—call it resistant or not—should not be expected to prove resistant, if put where no other plant will live. That is where the failures have come. People have found phylloxera on the claimed resistant vines, but that does not make the vine non-resistant. It only proves that if the vine survives and grows a good crop, that it is strong enough to support the phylloxera and the vine too.

The failures of resistant vines have been by planting the grape on a very poor soil. Give the vine an ordinary soil, and a resistant vine I am satisfied will prevent it doing great damage.

Another subject which may be of interest here is that of irrigation with reference to phylloxera. It should be generally understood that where the vines can be properly submerged it is proof against the phylloxera; not that it will eradicate the pest, for where they have been most systematically submerged they have appeared in the vineyard again in succeeding years. It seems that it is almost impossible to completely eradicate the insect, consistently with the living of the vineyard. Submersion properly means inundating the whole place, every part of the vine, for from thirty to sixty days. Where this is done they find it successful But where they merely irrigate the vines, where they keep the ground moist, or keep it soaked with water for six weeks, perhaps it may kill off a great many phylloxera, but it is not submersion. There is no question but what where vines can be properly irrigated and made to grow strong and healthy, we are producing there the very effect that we do in resistant vines; we give the vines strength and sustenance enough to feed the grapes and the phylloxera too. We find that where vines are irrigated the damage is not so great. I do not mean summer irrigation, but irrigation at the proper time. Irrigation may not eradicate the pest, but if there are fifty phylloxera on a portion of the root it is likely to kill off fifty per cent. of them; a little larger irrigation may kill more, but to completely destroy the insect, so that they will not reappear the next year, requires from thirty to forty days.

A FALSE ALARM.

Mr. O. H. Congar—I think I recognize that winged insect, by the description given by the Secretary, as an insect that I saw this year. Mrs. Locke brought to my place a few weeks ago a little bottle containing little insects which I think I recognize by the description. It is the first I ever saw, and I think there is no mistake about it; as far as I can judge, it answers the description just given. It attacks the leaf, if I remember correctly, and destroys the foliage. Mrs. Locke applied for a remedy, and I did not know anything about it, and I suggested sulphur, and she used the sulphur, and she tells me they disappeared and went into the ground. If it is possible I will obtain some of those insects and bring them in to-morrow or the next day, if they are in existence.

Mr Wheeler—I would like to say in regard to that, that it would be very bad policy to decide that, that is the phylloxera, until we know for certain. As regards the winged insect, I do not think there have been over a dozen found in the State. I have searched tirelessly, and I know of others who have searched. Our expert, Mr. Morse, who was sent all over the State, did not find over three or four in all his investigation of the winged insects above the ground. I think he only found one up on the vine, but by putting the roots in a bottle he was enabled to develop them, so as to show that the insect here does develope into the winged insect. But in France they do appear in clouds, and devastate districts rapidly, but fortunately for us, the phylloxera does not seem to spread rapidly; we do not have the winged insect, and we can readily understand that where they do appear they attack the country like a grasshopper plague or a cloud of gnats, moving from one place to another. They spread here by means of the cracks in the soil; that is their most general mode of spreading in one spot, surrounding the next periphery of soil, etc., and so they spread very slowly indeed, and this slow spreading of the insect here is an evidence in favor of the fact that we have very few winged insects here. I cannot believe that you have winged insects until I see them. Many people have brought us insects which they announced as the phylloxera, but insects injurious to the vine are so numerous that they are very apt to be mistaken until a person learns the phylloxera itself, and I should advise nobody to announce that the phylloxera is found, until he knows the insect well. It cannot be mistaken when well understood. It is a little yellow louse which infests the root, and the winged insect differs only in the fact of having wings.

Mr. Conoar—How large is it?

Mr. Wheeler—As large as a very small gnat. Ordinarily in the vineyard you would not observe it at all. If put into a bottle it will stick to the side of the glass, and if there is a little moisture in it you may hunt an hour without a glass and not find it. It is very small, and if put into a bottle it would trouble you a great deal, unless your eyes are very good.

Mr. Heaver of Los Angeles—I would like to ask the gentleman how long the roots of a vine may be infested by this insect before its effects are seen in the leaves? It is a point that I have not seen illustrated.

Mr. Wheeler—On very rich soil we have vines which to-day bear an ordinary fair crop, that have been infected we know for the last five or six years. In poor soils and weak vines the phylloxera seems to stop the production immediately almost. And in rich soils it eventually seems to do it, unless the vines are well fertilized or irrigated or some preventive measures are taken. A good fertilizer will help a great deal to keep up the production of the grape. When the phylloxera gets in, we must feed the phylloxera, and the grape too. I have seen a spot of a dozen vines infested, and one-half of the vines treated with ashes thrown around the vine, and the other half not, and that half which was treated with ashes continued its production, and the other half put forth a few leaves and produced nothing, thus showing that the application of ashes will prevent for a long time the phylloxera destroying the vines.

In answering the question—How long the roots may be infested before the effects are seen in the leaves? I would say that it depends entirely upon the soil and on the vine. If it is a good, strong, healthy vine, it may live many years in good, deep soils. If it be on a shallow soil, or where the bed-rock is close to the surface, a vine will probably stop bearing in a year or two. Of course, it is hard to tell when the phylloxera gets on to a vine; but we know that the insect increases very rapidly—it increases in geometrical and not arithmetical progression as many believe, for one insect produces one hundred in one year. There is one year gone. It does not spread very fast that year; it does not get on the next vine. The next year each is multiplied by one hundred; they may infect a dozen vines. Then there are two years gone and it has still spread slowly. But the third year gone, this multiplication has gone on for the third time, and there may be an acre infested. Then they begin to spread very fast; and when one acre is infested one year, there may be one hundred acres the next year, and so on, spreading very rapidly, But, fortunately for us, it does not spread here as rapidly as in France, and we have every reason to hope that we can overcome it, especially by planting resistant vines.

Mr. Conger—I wish to correct the impression that I said that these insects had wings. This was the first insect that my attention was ever called to, and Mrs. Locke came over, somewhat alarmed, with this little bottle of insects. They seemed very lively. About one-half, I should say, were without wings, and the other portion had wings resembling those in the picture, lapping over about, I should say, nearly one-half, and they had large, black, obtruding eyes and long antennæ. They were jumping about in the bottle, and I kept them in my secretary, and they all died at once. Mrs. Locke said that they were voracious in devouring leaves, and when she put sulphur on they went into the ground. That was the history of that little insect, and perhaps you can tell what it is. I do not know anything about it. I was somewhat alarmed, thinking it might be the phylloxera.

Mr. West of Stockton suggested that it was the thrips.

Mr. Wheeler—How large was the insect?

Mr. Congar—About as large as an ordinary flea, perhaps slightly larger.

Mr. West—That is the thrips; it only injures the leaves; it is very common all over the State.

Mr. Wheeler—If it has obtruding, black eyes, it is not the phylloxera, because the phylloxera has three small, red eyes.

Mr. Kohler—My opinion is that there is very little danger of the phylloxera here—I hope so at least—for in sandy soil they cannot live, judging from the testimony of all the books that I have seen. They are so small and soft that one grain of sand would crush them as a ton of rock would crush one of us, So I think there is no danger in our sandy soil, but if we have land, for instance like they have at San Gabriel, where the ground will crack in the heat of summer, it is more dangerous. To be certain that the phylloxera is not in your place, all that you have to do is to look for them with a small six-bit magnifying glass, such as you can buy in the stores here—one that will magnify ten or twelve times. Then shovel out one of those little rootlets and examine it in the sunlight, and you can easily see the insect. It resembles a louse.

Mr. Geary—The young gentleman spoke of resistant vines. I have been interested in that question, as I would like to know what are resistant vines, the best ones, the names of them.

CHARLES KRUG.

Mr. Krug of St. Helena—I am sorry to say that we have some knowledge of phylloxera, and some experience what to do with it in our vineyards. Mr. Wheeler has explained all the damage that the phylloxera is doing in our vineyards, and now the question is asked: What shall we do against their ravages? When the thing appeared in our vineyard we could see from an elevated standpoint where the damage was being done. We go to the affected part and poison that circle; we kill them either by bisulphide of carbon, or we try to prevent their doing great damage by proper manuring. I have seen in Sonoma a vineyard of maybe ten acres nearly destroyed by the phylloxera, and one corner was in a flourishing condition. The variety of grapes was the old Mission. We asked how it happened that that old part of the vineyard was not attacked, or at least did not show any damages, and the man answered that he used barn-yard manure and ashes, and it was really astonishing to see the effect of this treatment. About two hundred vines were in a very good condition; the leaves were glossy, the branches were long enough, and the bunches full and well developed—

in short, the two hundred vines appeared as if there were no phylloxera working on the roots. This taught us that one remedy is to apply proper culture and proper manure.

But if we come to the conclusion to extinguish the insect, we take the circle of attacked vines out and burn the roots and the branches and the trunks all on the very same spot, and either leave the spot for one year without planting anything, or else plant a phylloxera resisting stock.

Now you want to know which variety we consider the best—having the most power of resistance. First of all is the Riparia. That has shown in France the most power to resist, and also in Germany. We have tried it here, and it grows in the same hole where we had taken out the old philloxera infested roots, and it grew in it and is doing very well indeed. Grafts that we put on the Riparia have grown very well indeed, and are bearing good fruit already. After the Riparia I suppose I should mention the Lenoir. The Lenoir is also an American vine, and excels in one way over the Riparia in producing a grape that is very useful in our vineyards. The wine made from the Lenoir grape excels in having a very dark color and in having a good quantity of tannin. It is a good grower, a splendid bearer, and shows all the signs of being a useful grape, at least for one part of the country—in Napa and Sonoma counties.

We know that the phylloxera will hurt us a great deal. I have no doubt about it that in the course of time every vineyard will be attacked by it and many destroyed if we do not know how to attack them again and avoid their injuries. When, therefore, we discover an attacked vine all that we have to do is to kill the insects at once, and plant a resistant variety immediately, or at least, if not immediately, the next year. Now the next year very likely we discover another spot, and the third year another. Whenever we discover them we go immediately after them and take them out and extinguish them, and plant these resistant varieties. The Mustang is one of them. We follow them up and prevent them from ruining our vineyards, and by planting resistant stocks in their place I should not wonder if in ten or twenty, or twenty-five years all of our vineyards will consist of resistant stocks. We have lost fear altogether of phylloxera in our neighborhood. We have determined not to allow it to ruin our vineyards. You are lucky, you have no phylloxera down here, as we hear to-day, so I suppose this question is not very interesting for you here. We are troubled to a great extent with it; it appears on new places every year. Vineyards far off from phylloxera spots all at once are attacked, but they cannot ruin us; we have the resistant stock to fall back on. [Applause.]

THE CHAIRMAN—Other subjects will come up day by day till we get through with this meeting. For instance, on the question of grafting and pruning, Mr. Wetmore and Mr. Wheeler have brought a great many drawings of the different modes of grafting and pruning for different kinds of grapes, and those will be exhibited here to-morrow. Then there are many engravings of grapes which will be shown here to-morrow. Then we will discuss the subject of markets for our produce, and how to reach them, and how to overcome present obstacles. On the question of fermentation, Mr. Harasztby will deliver an address to-morrow. Then again we have samples of wine here from various parts of the State. Mr. Shorb, Mr. Maybury and others have brought some from here, and Mr. Krug, Mr. Crabb, Mr. West, Mr. DeTurk and others have with them samples of wine from other parts of the State which will be exhibited to-morrow. There will be no competitive test, no committies appointed, but it will be a matter of study for all you gentlemen to look at wine made from grapes raised in different parts of the State. I hope that you gentlemen will all come again to-morrow, and that each man will bring some one else. Besides that, we want the ladies here. This is not a meeting of gentlemen alone. If the ladies are interested in this question, you will be more interested yourselves. Mr. Wheeler has his microscope here and is prepared to show the phylloxera as it is.

MR. RICE—I would like to ask Mr. Wetmore one question. He was making comparisons of California with Spain and Portugal and Italy. I wish to ask him whether he means California as a whole, or Southern California or Northern California?

MR. WETMORE—I mean California as a whole, clear up to the Oregon line, more resembles Spain than France, Germany or any other country. The extreme northern end of the Sacramento Valley is a hotter and dryer country than it is in the southern part. The climate is modified partially by the coast breezes in certain spots, so that there are certain broad distinctions to be made. So in Spain there are altitudes, and there are districts where the Atlantic blows on them and other places where the Mediterranean breezes come, and that is the reason why I say Spain rather than any other country, because as you go up the coast north of San Francisco you have places where you cannot raise grapes—it is too cold. You have practically the Atlantic coast. Then south of Point Concepcion you have a Mediterranean coast. In San Diego you can raise grapes in view of the sea, which you cannot do in Sonoma or Marin. In San Francisco harbor, where you are sheltered from the northwest wind, the climate is perfectly lovely for raising grapevines. You can raise the finest fuchsias in the sand hills, but it is too chilly for grapes—the vine grows, but it will not bear. It is modified by the sea air and the altitude in this State, and in Spain it is the same way. There are mountains, and there are places where they raise Burgundy Pinots, so that you can study a country like that to a better advantage than a country where they raise only one type. In Burgundy they cannot raise the southern varieties, but here, by modifying our selection according to locality and position and the influence of the sea, we can succeed with many varieties. [Applause.]

Adjourned until Friday at 1 o'clock.

[CONCLUDED NEXT WEEK.]

[In another column we explain why we are unable to publish the report of the second and third days' proceedings in this issue.]

The Drying of Fruit.

A cannery has long been wanted by the fruit-growers of this valley, but the new and thorough inventions for drying fruits has made it much less necessary. A cannery would, of course, afford an additional market for all kinds of soil products, but where a factory of this kind can take only a portion of the fruit crop, and that, too often, at prices that suit the canners only, the result is nearly always unsatisfactory to the producer. Where fruits are dried the orchardist is at all times enabled to get the full market value for his goods. They do not have to be sold immediately on ripening, with the bulk of the profit going to the canner. In places which have only one canning establishment, with a large number of producers depending on that market, it is very rare that dissatisfaction is not expressed as to prices. As a rule, nearly every grower wishes to dispose of his fruit at about the same time, owing to its perishable nature, and this enables the canner to fix his own prices on their products. With the drying process the producer is independent of any temporary depression in the market and he can himself attend to the details of putting his fruit up in the best possible shape. The market for dried fruits is said to be almost boundless, and that at very remunerative rates. The establishment of a cannery here would, of course, be a very desirable addition to the industries of this section, but it would not be wise to depend wholly upon such an institution for a market. Without it, however, our fruit-growers can realize a large and satisfactory return the present season, if proper arrangments are made for drying their coming crop.—*Downey Signal.*

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The following does not look very promising for those holders of hops, who got in at high prices, and have refused to let go when they could have got out at a dollar a pound. In discussing the prospects for a crop of hops in England, the Sussex *Advertiser* says a powerful stimulus has been received by the growing vine in the warm sunny days, warm nights and occasional showers. The vine grows faster than the tiers can follow it. It is a long time since so bountiful a hop harvest in England was promised at a corresponding date.

PHYLLOXERA AND WINE PROSPECTS IN THE MEDOC DISTRICT.

Messrs. W. & A. Gilbey of Chateau Londenne, Médoc, France, write to the London *Times* under date of May 16th as follows:

After six to eight months of weather similar to that experienced by us in England during the early part of this year, an entirely different state of affairs has now commenced in the Medoc. The Shakspearian saying, "The rain it raineth every day," has been fully exemplified almost daily in the south of France since about November last; but this continued wet has now been replaced by hot, fine weather, particularly suitable to the vines. The French have a proverb "quand la lune rousse commence en lion elle finit en mouton," and the lune rousse finished about the end of the first week of the present month.

This long duration of wet weather has had the effect of rendering it almost impossible to get upon the land, and consequently all operations connected with the vines are some two or three weeks in arrear. No doubt a continued spell of fine weather would do something to overtake this lost time, but it seems more than probable that this year's vintage will be a late one, and possibly will not commence before the month of October in place of, as usual, in September.

The vines, it is true, present an extremely healthy aspect, there being a good show of grapes. The flowering, which follows the appearance of the fruit, cannot, however, take place until next month; and it is customary to estimate that 105 days must elapse between that period and the commencement of the vintage, which would bring the date for this, under the most favorable circumstances, to the latter part of September.

An especial feature of interest just now is the efforts being made on most of the larger estates to check the ravages of the phylloxera. As you are no doubt aware, the prize of $12,000 offered by the French Government to the discover of a means of destroying the phylloxera has not yet been awarded; but in the meantime an almost uniform plan of operations is being pursued by nearly all the proprietors.

This consists in making a hole a few inches in depth, round the foot of each vine, in which, after being filled with water, a certain quantity of sulpho-carbonate of potassium is placed, the object of the water being to carry the insecticide—which serves at the same time as a manure—down to the roots of the vines where the insect makes its home.

This operation is necessarily an expensive one—costing about a halfpenny per vine—as most of the vineyards are on sloping grounds, and water, which is here a somewhat scarce article, has therefore to be pumped up and carried all over the vineyards by means of pipes.

Still, as far as can be judged at present the effect of the sulpho-carbonate of potassium has been favorable to the vine, if only from its properties as a manure. Many of the vines, the roots of which had been almost entirely destroyed, have commenced to throw out new roots, and the appearance of the foliage seems to show that the plants have acquired fresh vitality.

Unfortunately this treatment by sulpho-carbonate of potassium appears, however, only to be a partial remedy, and one which may require to be repeated annually, as is the case with sulphuring for the *oidium*, and at an expense such as in the case of the smaller proprietors render its yearly continuance almost impossible. It is for this reason that we have been induced to give the above particulars, with the hope that, coming under the attention of some of our scientific men in England, they may serve to direct their minds to the discovery of a more perfect remedy. The subject should certainly be an interesting one to such men as Dr. Voelcker of the Royal Agricultural Society, and others, who have for years devoted their time to the consideration of the composition of different manures, and to the chemical ingredients necessary to give back to the soil that which continued cultivation, and, we should add, perhaps over-production, have taken from it.

To the British public, also, the subject of the vintage in France is one of yearly increasing interest, in view of the growing demand for light wines, while to France the question is one not merely of interest, but vital importance. The failure of the grape harvest of the past three years has been more disastrous for France perhaps even than that of the corn harvest in England, inasmuch as against our total consumption of wine, which is only equal to half a gallon per head of the population, that of France is 18½ gallons. Our requirements also are drawn chiefly from the better and more expensive varieties, of which there is always likely to be a sufficient supply; but at least 18 out of the 18½ gallons of wine consumed per head in France must be obtained at a cost similar to that of beer, and unless they can be so obtained this quantity must be procured from Spain, Italy or other countries.

Thus if Mr. Bright's assumption is correct, that the large sums of money paid of late by England yearly for the purchase of corn from other countries, has been a serious disaster to ourselves, the sum of nearly £14,000,000, which was paid last year by France, chiefly to Spain and Italy, for the supply of wine, must have undoubtedly been a matter of serious importance to that country.

The Vine in Spain and Portugal.

The vice-president of the Central Horticultural Society of France, M. Joly, has just published some particulars in regard to the cultivation of the vine in Spain and Portugal, which are of interest so far as they affect the question of the wine production of those two countries. He states that vine-growing in Spain at the present time is in an exceedingly prosperous state, as may be inferred from the large quantities of wine exported by that country. In 1879 Spain exported to France 50,336,000 gallons of wine. This quantity increased to 125,884,000 gallons in 1882, and the increase thus shown is still a continuous one. The quantity of wine vintaged annually in Spain is more than 440 million gallons, or about two-thirds of the quantity produced annually in France since the invasion of that country by the phylloxera. The deficiency of the late vintages has compelled France to seek from abroad wines suitable for blending purposes, in order to make up for the deficiency in her own production. In consequence of these demands, Spain has recently increased the extent of land under vine-cultivation with a rapidity which appears almost marvelous. It is to be regretted, however, that the manner of making and storing the wines thus produced in Spain has not kept pace with the increased rate of production. Cellars for this purpose are often wanting, and the various vats and implements employed are very primitive. The practice frequently obtains, also, of drawing off the wines before the completion of fermentation. For these reasons French buyers, in many cases, prefer to purchase the vintage on the spot, with a view to making the wine under their own superintendence. Such an arrangement, however, presents considerable difficulties, both for producer and purchaser, and it is very desirable, therefore, that any steps which would serve to improve the present system should be adopted and encouraged. As an illustration of what is required, it is only necessary to look at the districts of Alicante, Xeres, and Malaga, where the English houses have established themselves, and have adopted many and great improvements. Thus, the descriptions of vines for planting in these districts are selected with the greatest care. The vintage is conducted with great regularity. The cellars are well constructed and systematically arranged. Unfortunately, however, it must be admitted that in some of these districts the phylloxera has committed considerable ravages, while the methods adopted for resisting its progress are badly organized, and the evil consequently gains rather than loses ground. In reference to Portugal, M. Joly observes that the climate there is admirably suited to the cultivation of the vine. The extent of land planted is about 506,000 acres, and the quantity of wine annually produced exceeds an average of 88,000,000 gallons, the greater part of which is shipped to England. Here also, however, the phylloxera has made its appearance, and is rapidly extending its ravages; but well-organized measures have been resorted to, and owing to the activity and intelligence displayed this country is now in a position to strive efficaciously against the further propagation of the evil. There are numerous botanical gardens in Portugal containing marvelous specimens of tropical vegetation, such as those of the School of Medicine and the Polytechnic School of Lisbon, etc. At Oporto, also, there are magnificent gardens containing very valuable collections of plants interesting to the vine-grower and to the botanist.—*London Wine and Spirit News.*

Wine Exhibits at the Los Angeles District Viticultural Convention.

The following are the wine exhibits at the Viticultural Convention:

From L. J. Rose of San Gabriel: Blaue Elben of 1880; Berger of 1880: Zinfandel of 1881; Trousseau port of 1882; Zinfandel port of 1882: brandy of 1877; brandy of 1879.

J. DeBarth Shorb of San Marino: Zinfandel claret of 1882; Mission claret of 1882; Mission port of 1882; Mission port of 1881; Mission port of 1873; Mission port of 1870; Angelica (Mission) of 1882; Angelica (Mission) of 1873; Mission white of 1882; Mission white of 1873; Mission brandy of 1882.

Hellman & Downey of Cucamonga: Blaue Elben, white wine, 1882; Blaue Elben, claret, 1882; Mission white, 1882; Mission port, 1882.

H. Werd, Anaheim: White Mission.

Naud, Weyse & Co., Los Angeles: Sherry (Mission) 1882; Angelica (Muscat), 1882; Port (Mission), 1882; Angelica (Mission), 1882; Mission white, 1881.

Kohler & Frohling, Los Angeles, port, Mission; sherry, Mission; Muscat; Angelica, mixed; brandy, Mission.

F. Hartung, Anaheim; Berger, 1882; Angelica, Mission, 1872.

C. Krug, St. Helena: Reisling, 1877; Gutedel, 1876; Zinfandel, claret, 1880; Frankin Reisling, 1882: Gutedel, 1882; Orleans, Reisling, 1882; Zinfandel, 1882.

George West, Stockton: Burgundy, 1881; West's Prolific, 1881; port, Trousseau, 1881; Mission brandy, 1877; West's Prolific brandy, 1881.

H. W. Crabb, Napa county: Pied de Perdrix, red wine, 1882; Black Burgundy, red wine, 1882; Gamany Teinturein, red wine, 1882; Malhec, red wine, 1882; Lenoir, red wine, 1882; Grosser Blauer, red wine, 1882, (From H. A. Pellet of St. Helena.) Charbon, red wine, 1882; port, 1882; Seedless Sultana, white wine, 1882; Sauvignon Vert, white wine, 1882; Pedro Ximenes, white wine, 1882; Cadillac, white wine, 1882; Angelica, white wine, 1881.

I. DeTurk, Santa Rosa: Brandy, Fiherzagos, 1882; claret, Zinfandel, 1881; Golden Chasselas, 1882; Golden Chasselas, 1878,

J. Shaw, Sonoma county: Berger, 1879; Reisling, 1878; Grey Reisling, 1878; Zinfandel, claret, 1880; Zinfandel claret, 1879.

THE WINE MARKET.

[For Exports and Imports, see Merchandise Market.]

We hear of sales of one or two cellars during the past fortnight, and the prices have not been altogether satisfactory to the producers. The proportion of Mission is the chief consideration, next to sound fermentation and color, in fixing the value of a cellar of wine on makers' hands. The more foreign and the less Mission the better the price. However unpleasant it may be to owners of vineyards of Mission vines, whether they sell their grapes or make them into wine or brandy, it is better that they should recognize the fact that Mission grapes or the products of such grapes will never again be sold in this State at prices formerly obtained, and indeed that low as the prices are this year it is not unlikely that they will be less next season.

Of California Wines, of vintage of 1881, or previous years, there is none in hands of growers, except those makers who job their own Wines, and of 1882 there is probably less than 500,000 gallons.

Vintage of 1882—

Dry White or Red Mission (naked), from growers' hands	20 @ 24 cts
Dry White or Red Foreign Grapes	26 @ 35 cts
Angelica and Port Wines	55 @ 65 cts

Wines inferior in body or color or otherwise defective, at reduced figures.

The above quotations apply only to round lots of from 20,000 to 100,000 gallons at the cellar of the vintner.

Jobbers furnish shipping lots in good coopage f. o. b. ship or rail, as follows:

White or Red Mission	'81—40 @ —	'80—50 @
White or Red Foreign	'81—55 @ —	'80—65 @
Port Wine	'81—72½@ 75	'80—85 @
Angelica	'81—75 @ 80	'80—90 @

SONOMA WINES.

Hock	'81—45 cts	'82—40 cts
Claret	'81—43 cts	'82—40 cts
Reisling	'81—60 cts	'82—55 cts
Zinfandel, Red		'82—48 cts
Burgundy		'82—60 cts

Including cooperage f. o. b. S. F.

Terms, 4 mos, or 3 % dis for cash on arrival in New York.

DOMESTIC CHAMPAGNES.

Arpad Haraszthy & Co., Eclipse, pints	$16 50
" " " " quarts	15 00

Discount to the trade.

European Steamship Subsidies.

The State Department has furnished advance sheets of an elaborate report by our Consul at Milan of the amounts of money annually paid by the several governments of Europe to steamship lines. France heads the list. The Messageries Maritimes Company is the largest French line, having fifty-six steamers. This company runs vessels to Australia, China, Brazil and the Mediterranean, for which it receives $2,820,000 from the government annually. How necessary is this assistance is proved by the fact that its annual profits are only $903,000. The line consequently would lose $1,917,000 a year if the government did not come to its assistance. The Compagnie Transatlantique, running between France and Atlantic ports, receives $1,020,000 annually in subsidies. The government, moreover, guaranteed this company 5 per cent. interest, authorized a capital of $12,000,000 and the issuing of bonds, and advanced $800,000, reimbursable without interest in 15 yearly installments. Altogether France pays $6,500,000 for subsidies, or at the rate of $9 a league for every mile traveled by these vessels. In England the annual subsidies amount to $3,500,000, based generally according to the importance of the postal service performed, but without this assistance very few of the English lines would pay dividends. The Royal Mail, for instance, running to Central America and the West Indies, takes in from the transportation of merchants, passengers and money, $2,910,000 annually, while its yearly expenses amount to $3,360,000; its net loss, therefore, would be $450,000, if the government did not step in with a subsidy of $1,350,000, which enables it to pay 3¼ per cent. on its capital. The Peninsula and Oriental Company, which was built up by fifty years of subsidies, and owns fifty-one steamships plying between England and India, gets $1,800,000 from England and $450,000 from India. Other European powers give subsidies based on different principles. Spain auctions off her subsidies, the steamship line accepting the smallest assistance being given certain routes, while Belgium simply guarantees her steamship companies their dividends. The following amounts are paid by the various European countries to their steamship lines: Austro-Hungary, $1,075,000; England, $3,500,000; France, $6,500,000; Spain, $1,000,000; Belgium, $200,000; Holland, $350,000; Italy, $1,750,000; and Germany, $66,000—a total of $16,216,000 annually.

It is against such odds as these, together with laws much more favorable to their shipping than our government has been willing to grant, that our merchant marine has to contend. To revive our ocean transportation business we must employ similar means to those which have been employed by European governments. The subsidy system, so far as it has been tried in this country, has not given satisfaction, for the principal reason that the lines thus favored were mismanaged. If we would revive our shipping interests our laws must be changed so as to give us as much freedom as is possible, and afford every protection and inducement to form corporations. Individuals cannot hope to succeed against the wealthy foreign corporations. If necessary, subsidies should be granted in opening new routes and establishing new lines under our own flag, and all legal obstacles should be removed from the path of merchants and capitalists in the investment of their money in ships.

While the home market may be secured for our manufacturers and others by a system of duties, nothing of that kind can affect ocean freights. The only way to protect American shipping is by a judicious system of bounties, either in the shape of money outright or large remuneration for mail service, together with exemption from taxation, consular fees and all unnecessary exactions. There is no lack of capital in the country for any enterprise of a progressive character in which our people may engage. Indeed, it would be a great relief to the capitalists and investors of the country to be able to withdraw some portion of their surplus money from unproductive railroads and wild speculative schemes, and to put it in sea-going property calculated to do honor to the national prestige, and to keep at home some portion of the enormous annual cost of our foreign carrying trade, which is now almost wholly controlled by foreign bottoms, and which constitutes a heavy drain upon our national resources. We are pleased to note indications that the tide of investments is slowly but surely turning in favor of maritime ventures. But the greatest of our capitalists will naturally hesitate to invest their money on a large scale in first class ocean steamships under existing conditions, or under our present restrictive laws.—*N. Y. Shipping List.*

The Turkish Grocer.

The Turkish grocer, conspicuous by his snow-white turban and his flowing beard, sits cross-legged on the high-raised floor of his shop, with a by no means distant background of canisters and bottles, with his scales suspended from the roof, and with all the materials of his trade close and ready to his hand. Usually a female friend or purchaser is also seated on the shop-board, but with her legs dependent in the street. Of course she wears a yashmak and feridjee, but a yashmak is no bar to oral conversation, and still less is it a bar to the language of the eyes, and conversation, of the one kind or the other, goes on for an indefinite time between the grocer and his visitor.

When a veritable customer arrives the old Turk does not trouble himself to remove the chibouque from his lips, but stretches out his hand to the required canister or bottle, draws down the scales from the roof, and supplies the article demanded. Sitting, as he does, a little above the faces of his customers, he looks down gravely and benevolently upon them, and seems to say: "Look around; there are no dark corners in my shop; no sand can lurk undetected in my sugar which I present to you in the light of this blazing sun; nor could the insidious horse-bean, if I were to introduce it among the fragrant berries of Mocha, escape your penetrating gaze." The restauranteur's cook, as he stands behind his smoking pots and shining stew-pans, in like manner takes the entire crowd of spectators into his confidence, and defies them to mistake a rabbit, which he dissects before them, for a cat or a puppy.

All the tradesmen and handicraftsmen seem to say to the intending purchasers: "Behold us! We are all fair and above-board. You will find in us no untradesman-like artifices. We lay bare to you all the arts and mysteries of our crafts. Would you buy a yorghan, (wadded quilt,) you shall see us weigh out the cotton which it shall contain, and you may watch us as we make it up, and judge for yourselves whether we are the men to connive at a surreptitious insertion of inferior material."—*All the Year Round.*

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The London *Grocer's Gazette*, in commenting on the co-operative stores of Scotland, says: A remarkable feature is the much greater percentage of profit in the Scotch than in the English societies, and the surprising part is that so many purchasers do not understand that in order to obtain these high profits they are paying actual cash for what will by-and-by come back as "divi." A very large number, however, of the working classes are sufficiently awake to recognize the fact that it is better to pay £1 for goods at a shop, than 21s. or 22s. at the co-operative stores with a deferred dividend of 1s. or 2s.; and that there are plenty of traders whose purchases are well made and profits reasonable, is to be inferred from the complaint that there are a great number of "members who are continually leaving the movement all over the country, and, as a matter of course, taking their purchasing power and capital elsewhere.

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A recent bulletin issued by the North Carolina Department of Agriculture states that "It is a disgrace to our farming system that thousands of bales of hay are brought into the State annually. Last year a car load of timothy and clover hay mixed was received in a North Carolina town from Dakota Territory." This is a singular statement from an agricultural state.

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Those restaurants on the top floor of tall houses seem to be conducted on the principle that a man will eat less after becoming elevated; but an English journal declares that is "all in their high."