

which had to do service for all other purposes on Mr. Clark's estate. Had he reflected he would have admitted that in no practical sense could this be called an irrigated vineyard, and his judgment should be that that irrigation had not improved the crop. Mr. Blowers writes as if I had condemned all irrigation, when I had only condemned such excessive irrigation as retarded ripening the fruit, through forcing excessive vegetation. If Mr. Blowers had made himself thoroughly acquainted with the subject matter, he would have known that on the tract adjoining Mr. Clark's, on similar soil, twenty feet to water, Mr. Cowles made raisins during last vintage, without any form of irrigation, which were superior to those of Mr. Clark, and that on Mr. Clark's, near San Marcos, on sage brush land, at least forty feet to water, with no irrigation, still finer berries were ripened and cured, samples of which may be seen at my office in San Francisco. As to Mr. Whitney's, the allusion is very disastrous to Mr. Blowers' theory. What he calls naturally sub-irrigated land is simply a bench of red granite soil at the base of high hills, with water about ten feet from the surface. If these are to be called irrigated lands, then there are thousands of acres of such lands in San Diego county. However, the raisins made on such soil are to be commended, then the San Francisco grocers and raisin dealers don't know their business, because they have refused to offer more than \$1.50 per box for the best raisins from Mr. Whitney's, which can be seen at my office. The trouble with them is that they were not sufficiently ripe when they were picked and have not cured well—they are simply dried grapes, with an acid taste, and would not keep well. They illustrate my point perfectly and were one of the things that caused our Escondido Company after the practical examination of all that could be studied in San Diego county by experienced men, such as Mr. Geo. West and Mr. Wm. B. West, not to plant raisin grapes in soil where surface water was so near. We are planting three acres of Muscats in our Escondido Valley, selected for warmer exposure and where it is from fifteen to thirty feet to water; we have several thousand acres where the water is within ten feet of the surface which we desire to know more about before risking it. I am sure Mr. Blowers does not seem to remember that Mr. Whitney told him that his *Muscats* on red soil, where it was deeper to water, ripened two weeks earlier and were sweeter.

Again, I am sorry to have to correct his statement as to the temperature of the Cajon Valley in June, as raising. Mr. Whitney informed that it registered as high as 114 degrees, and intimates, therefore, that some one has been lying about the climate at that time. Mr. Blowers may have been informed that the temperature was exceptionally high for a day or two in September, but he is very wrong as to June. Not knowing what the exact record was for June, I telegraphed yesterday to Douglas Gunn for the highest temperature recorded last June both in San Diego City and the Cajon Valley. The following answer was received:

"SAN DIEGO, Jan. 25, 1884.

"Chas. A. W. to Mr. Geo. West, Cal.
"Highest day in June, San Diego, ninety-four; Cajon, ninety-seven. GWS."

As to the period of ripening grapes in San Diego county, I have no correct data; Mr. Blowers has less. In 1883 there was an unusual frost that struck the low places in open valleys; both Mr. Whitney's and Mr. Clark's vineyards were frosted, and their entire crop came from the dormant eye, and, consequently, ripened later than usual. Mr. Blowers knew this, yet compares results with other places where this mishap did not occur. Outside the frost limits, I showed him *Zinfandel* vines at Capt. Shanks' place in the middle of September. I drank of the wine in the middle of September. However, these were young vines, which ripen earlier than when older, and were hastened in ripening, no doubt, by the drought, although they attained their full development as to size of

bunch and berry. Judging from these vines, I have nearly concluded that the ripening period on warm lands in San Diego county is about the same as that recorded on the warm lands about Stockton. I do not claim for San Diego county early ripening, but I do claim that on soil not too near water there is a more perfect ripening than where vegetation is forced, on alluvial lands. Mr. Blowers has mistaken my point altogether; I intended to draw comparisons only as to soils of different quality, and as to different methods of culture in the same district and under similar climates, and I attempted to point out defects in some methods of cultivation without reference to locality, illustrated only by such examples as I could show. If Mr. Blowers is satisfied with the results of forcing methods of culture, after vines are in full bearing, on the rich Cache Creek bottom lands, so far as the curing of raisins is concerned, I must say that those interested in the general success of the industry, who believe that quality is the backbone of prosperity, are not satisfied, and that they fear the disastrous consequences of flooding the eastern markets with inferior goods. Those who may be in doubt as to who is right on the question of quality, I shall respectfully refer to any first-class grocer or raisin dealer in San Francisco. They will soon decide if they press their investigations, why it is that Malaga raisins are preferred to most of the goods made in this State. That we can do better than we are doing I am so firmly convinced that I am willing now, as I am doing with my associates, to plant a raisin vineyard without irrigation, in a valley where the rainfall is "less than 15 inches annually," and where we avoid low alluvial deposits. The fact that our market is now glutted with raisins does not deter us, because we believe that raisins of finer quality will readily sell, at good prices, and that the market will not target the dealers claim, that the unexpected larger importations of Malaga raisins in the East is more due to dissatisfaction with the kind of goods that have been forced on them in the past from irrigated and forced vineyards than to any change in the tariff; and that the market for the California raisin ready sale of our products of recent years has been the short crops in Malaga, rather than the superiority of the great mass of California raisins.

This question—how to improve our raisins—is a vital one. I am willing to face the discussion which my statements may arouse, but, certainly, I have the right to ask that Mr. Blowers and all others shall not convert it into a personal matter, nor make it an excuse for local attacks. I shall still insist that Mr. Blowers can improve the quality of his raisins (though I had no intention of confining the remarks to his products, although he seems to desire it to be done) by planting closer, pruning closer and irrigating less. I shall also contend that with less irrigation on land not so alluvial, he will get riper grapes, even in his own county, and have less, or even no trouble from fine lepers, cut-earrills and coulures. Mr. Blowers' friends and others who have unnecessarily attacked me, charges me with inexperience, as compared with his veteran knowledge. If Mr. Blowers will consult his own experience, as I have, and compare it with that of others, he will, he doubt not, see the progress in his methods of culture and increase the tonnage of his vineyard, his products will not gain in favor in the markets. It is useless to make comparisons of places, unless all circumstances and conditions are considered. With the amount of water the soil can take, the vines in Fresno, Mr. Blowers' vines in Yolo, in his peculiar alluvials, would refuse to bring any *Muscats* to maturity. There are many alluvial soils in this State where it is impossible to properly mature a grape, notwithstanding the immediate vicinity where it is perfect success in other soils. Whether irrigated vines in Fresno ripen earlier than unirrigated vines in San Diego has nothing to do with the question; but if Mr. Blowers will compare vines treated differently, under similar conditions of soil and climate, he will be wiser discussing the topics which I treated upon and which he has attacked so hastily. I hope he will not choose to make a personal matter of it, or to indulge in local rivalry, neither of which forms of discussion could benefit the public.

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