



# GRAPE CHARACTERISTICS.

Most of the grapes of North America, have a strong, pungent, "foxy" flavor, relished by some persons, but exceedingly distasteful to Europeans generally, who have been accustomed to partake of the purer, finer-flavored varieties of the Old World. But, except in the Southern States, in the Rocky Mountain region, and on the Pacific Slope, the foreign kinds have proved peculiarly liable to destruction by mildew in this country, and their extensive open-air culture in the Northern States has been relinquished in despair, though the finest varieties are successfully cultivated in vineries. This will account for the intense desire evinced for new and more excellent native sorts, and the enthusiasm manifested in favor of the Delaware, the best flavored very hardy grape of American origin. Indeed it is urgently claimed by some that the Delaware is identical with the Red Traminer of the vineyards of Continental Europe. But the majority of those who profess to be judges, as strenuously insist that the former is a true native. From this contest, it is reasonable to infer that the Traminer and the Delaware are of nearly equal hardiness and general excellence.

There is great variation in the consistence of different grapes. Some have a tough pulp in the centre, as the Concord and Hartford Prolific; others are full of juice, literally "bags of wine," as the Herbmont; a third kind have melting flesh, as the Delaware, Hamburg, and most of the Chasselas; the consistence of a fourth is firm, crisp, breaking, as the Chasselas Musque, White Lisbon, White and Canon Hall Muscats, and the Frontignans.

As great a variation exists in flavor. One kind may be roughly compared to sugar and water, as the Sweetwater and the more feeble-flavored of the Chasselas; a second, to sugar and wine, as the Delaware, California, and the best of the Chasselas; a third, to sugar, wine, and spice, as the Frontignans and the Muscats; a fourth, to sugar, water, and lobelia, as the Isabella; a fifth, to sugar, wine and lobelia, as the Catawba; a sixth, to sugar, water, lobelia and an acid, pulpy, eysery pill, as the Concord, and for the matter of that, most of the grapes of the States.

Admirers of the native grapes describe them as being more strongly musk-flavored than the foreign grapes. This is mild language, and, to me, conveys no distinct idea of the relation of the two flavors. When I attempt to describe the difference intelligibly, and as it affects my palate, I say that the Old World Frontignans and Muscats are most delightfully spiced, while the "foxy" grapes of the New World are strongly tinged with lobelia. Such varieties, however, as the Delaware, Diana, Alvey, Pauline, Lincoln, Lenoir, Herbmont, and Elsinburgh, rival, or at least approach very closely to, the purity of flavor characteristic of the exotics.

Some persons may deem the above comparison too severe. I can make none milder without doing violence to my own taste, which has never been perverted in favor of tobacco or spirits. I apprehend that any person, unaccustomed to eating grapes, and who has no appetite for narcotics, will coincide with me, when he partakes of the two flavors in question. The one leaves the palate with a pure, delicate, pleasant, refreshing sensation; the other, with a rough, sharp, scratching, exciting, irritating feeling.

Others may think differently and prefer the wild grapes of the woods to anything else of the sort in the world. Such tastes are singularly at variance with my own, and with those of the most experienced and best judges, both of Europe and America. Sometimes likes and dislikes are unaccountable, unreasonable, beyond the reach of argument. To my mind there can be no shadow of question as to the vast, the immeasurable superiority of a Hamburg, a Frontignan, or a Muscat over a fox grape. Indeed to me any comparison between the two flavors is odious. This is and has always been the settled verdict of the pomological world. A contrary judgment is generally regarded as an anomaly, an impeachment of a man's good taste, an indication of a vitiated appetite. Otherwise, the expense and care of building and attending vineries for the successful culture of the foreign grapes in the States would be sheer folly, a senseless waste of capital.

As there is little unmitigated evil in the world, so the most powerful native grapes may have their use, though some of them can be "smelt a mile." They may prove helpful and comforting to those irresolute, disconsolate beings—devotees equally, if possible, of the Word of Wisdom and the noxious weed, who "halt between two opinions," almost persuaded to cleave to the one, yet unable to entirely abandon the other, and may imperceptibly wean chewers and smokers from the narcotic object of their idolatry.

Let us suppose a course for these unfortunates. Commencing with the most ultra representatives of the species *Labrusca*, the tribe "foxy" and graduating up the scale of excellence past the Hartford Prolific, Concord, Isabella, and Catawba, the ancient relish for the favorite luxury of the big, green, horned caterpillar will doubtless grow "smaller by degrees and beautifully less," until, on arriving

at the Diana and Delaware, not a vestige of the old love remains, being entirely supplanted by an appreciation, every whit as keen, of all that is pure, good, and elevating in the genus *Vitis*. Thus a bunch of Concord may prove equal yet to a quid of tobacco. No slight recommendation.

But grapes vary in many particulars. Some are very hardy, and will endure a severe winter, as the Delaware, Concord, and Logan; others are injured and sometimes killed to the ground by a moderate frost, as the California and some of the Muscats.

Some are of rich and sprightly flavor; others mild and tame.

Some can scarcely be propagated by cuttings, as the Norton's Virginia and Scuppernon; others can be so multiplied with facility, as the Rebecca, California, Concord and the Chasselas.

Some are feeble growers, as the August Muscat, Black Prince, and Dutch Sweetwater; others are exceedingly vigorous, as the Union Village, Herbmont, Canon Hall Muscat, Esperione, and White Tokay.

An instance of extraordinary vigor and precocity is related by Allen:—"A plant of the Esperione variety of the grape, obtained from Messrs. Hovey & Co., in the summer of 1843, grown from a single eye (one bud with an inch of wood on each side) that, same spring, and planted out when grown three or four inches only, made a remarkable growth; had it been allowed, and had there been in the graperoom to have permitted it to have grown, I do not doubt the entire length of the cane would have been fifty feet; it was stopped at about thirteen feet early in August, and several times cut back after this, during this month and September, which caused the eyes on the upper part of the cane to break; these produced very large bunches of fruit buds, which were cut away in pruning; a second crop of fruit buds appeared on new shoots, which were also cut away, and, when the foliage was destroyed, the last of October, by frost, a third crop was on the vines, which had been allowed to remain, and the berries of which were of sufficient size to thin. In this case we have an instance of a vine which, in seven months from an eye, would have ripened fruit had it been allowed. There was no artificial heating of the border, and no uncommon care bestowed upon the preparation of it. The soil used was one-half loam from the garden, from the spot where the border was made, which had been well manured for several years, the other half was coarse manure from a barnyard, where horses and oxen were kept; all the litter, and pieces of corn-stalks, (Indian corn,) were mixed with it, and it was considered very coarse for the purpose, the depth of the soil was about eighteen inches, and the bottom covered with rocks, as the situation was a wet one."

This, from the Old Bay State, is as good as the great things told of the California grape by the Rio Virgin and Santa Clara folks, the rich border and the viney protection in the one case amply counterbalancing the climatic advantages in the other.

Some kinds flower freely, but, except in a hot climate, set their fruit sparingly, as the white and Canon Hall Muscats; others are very free in setting, as the Chasselas Musque, Black Hamburg, Esperione, Zinfandel, California, and the cluster grapes.

A poor bearer is not likely to be perpetuated, yet some bear but moderately, while others, as Herbmont, Chasselas Musque, Esperione, and Black Prince, are profusely prolific, and require much thinning of bunches.

Some bear loose bunches, as the Anna and Royal Muscadine; others, very compact, as the Logan, Miller's Burgundy, Delaware, and the cluster grapes.

Some kinds produce bunches of immense size, weighing from four to twenty pounds, as the Royal Muscadine, Prince Albert, Canadian Chief, White Nice, and Syrian; the bunches of others seldom exceed half a pound each, as the Delaware, Malvasia, and Raabe.

Some have very large berries, measuring an inch or more in diameter, as the Black Hamburg, Child's Superb, Ontario, Scuppernon, and White, Canon Hall, and Bowood Muscat; the berries in others average one fourth to three-eighths, or at most, half of an inch, as the Delaware, Elsinburgh, and Corinth.

Some with large bunches have small berries, as the Herbmont and Emily; others with small bunches have large berries, as the Scuppernon.

In some varieties the berries drop from the bunch as soon as ripe, as the Hartford Prolific and Northern Muscadine; in others, as the White Lisbon, West's St. Peters, and Calabrian Raisin, the grapes will hang on the vine for weeks or months after they are ripe, and can be so kept far into the winter, provided they be sufficiently protected from frost and damp.

Some are particularly suitable for the table, as the Hamburgs and the Chasselas; others are good only or chiefly for wine, as the Norton's Virginia, Oporto, and Clinton; a third sort are excellent, either for table or for wine, as the California, Traminer, Delaware, Diana, Herbmont, Pauline, the Frontignans, and the Muscats. In fact, perh ps all the foreign grapes are suitable for the dessert, and many or most of them for wine.

Grapes, like peaches and plums, are not ripe as soon as colored, but most kinds improve in flavor by hanging on the vine till the footstalks of the bunches begin to shrivel. Before the fruit attains to this perfect maturity, however, it is probable that you will be tried considerably by the impatience of the birds, including the chickens, and of yourself and family. In this connexion, I may say

that our city fathers would not do a bad thing by extending the annual term of chicken incarceration to the middle or end of October.

Some grapes are sour for two or three weeks after coloring, as the Black July, Black Cluster, Miller's Burgundy, and Zinfandel, which color with the earliest; others are comparatively sweet and good as soon as colored, as the Diana, California, and the Chasselas.

Some ripen unevenly, a few berries at a time, while others ripen more uniformly, scarcely to say simultaneously, through the whole bunch.

Handling of the bunches should be avoided, as it retards the ripening of the fruit, and mars its beauty by rubbing off the bloom.

Large size, thorough and early maturity, good color, and excellent flavor are obtained by judicious pruning and training; letting the bunches be shaded by the foliage, but not smothered by either branches or leaves; thinning out of bunches, that the powers of the vine be not over-taxed; thinning out of berries, that each one left may have ample room to swell fully; and a sufficiently long and warm season. Constant shelter from cold winds, as on the south side of a wall, with night protection from frost in spring and fall, will materially lengthen the season, as also will a well-drained soil, either naturally or artificially. Decortication, or ringing, that is, taking off an annular piece of bark from the bearing branches, below the bunches, after the fruit is set, will hasten ripening, but not improve the vine.

The inhabitants of this Territory are favorably situated for the production of grapes. Those who admire or need the pungency of the Isabella and Concord, can gratify their desires or supply their necessities, whilst the cultivated, practised, appreciative taste of the connoisseur or the epicure may be abundantly satisfied in the purity, delicacy, richness, and exquisite aroma of the choicest exotics.

Even the wheat and flax growers in Cache Valley need not be innocent of grapes and wine, for it is possible that the Delaware, Creveling, Hartford Prolific, Northern Muscadine, Logan, Lenoir, Sweetwater, Black July, Malvasia, Pitmanston White Cluster, McCready's Early White, Miller's Burgundy, Black Cluster, Zinfandel, Child's Superb, and the earliest of the Chasselas would ripen in that region, at least in favorable seasons, and certainly with night protection, thus securing to the North the luxury of black, red, and white grapes of no mean pretensions.

Most fortunate in this respect, at least, are the dwellers in Utah "Dixie," who, by help of the Hamburgs, Frontignans, and Muscats, perfectly ripened and improved by that long summer and hot, dry climate, may ascend to the highest pinnacle of grape enjoyment.

G. S. L. City.

—Says Prentice: President Lincoln has undoubtedly had a great deal to do in directing the movements of our armies, and we now have the rather startling information that he is about to take the field in person—for the next Presidency.

—A down-east clergyman says eternity is forever and ever and five or six everlasting on top of that. After millions of years have rolled away it will still be a hundred thousand years to breakfast-time. Consoling for travelers in the broad way, that.

—A jubilee will soon take place in Vienna, in honor of the four hundred years' existence of the art of printing in that city. The first Vienna printer, Ulrich Hann, opened his printing office in 1432, but did not succeed, and emigrated to Rome.

## FARM FOR SALE.

I HAVE a FARM, containing 40 acres, well fenced, with a Log HOUSE on it, situated two miles above Jordan Mills, on the west side of the river, which I will sell for Stock or wagons. The land is of first-rate quality, one-half of it in cultivation, the other excellent meadow land.

8-3m

E. W. VAN ETAN.

## COOPERWARE,

ON hand, for Sale and made to order, next door north of J. Bird, Cabinetmaker West side Main Street, G. S. L. City.

We also buy and sell Fruit, Lumber, Produce, etc.

JOHN W. FUEL.

JOSEPH FOREMAN.

Trading under the name and firm of

8-4

J. W. FUEL & CO.

## PEACHES FOR SALE.

I HAVE a quantity of excellent PEACHES which I will sell or exchange for wheat, molasses, cloth, wool, etc., etc. Residence, North side of John Taylor's Nail Factory, 19th Ward.

8-3

JAMES BUCK.

## NOTICE.

CAME into my inclosure, about three months ago, a Red COW, in calf, with white belly, white on flanks, near ear split, the other cropped, also, white star on forehead. The owner is requested to prove property, pay charges and her away.

6-2

T. W. WINTER.

5th Ward, G. S. L. City.

## FOR SALE.

A HOUSE and Half LOT; also, 4 half LOTS, one of which has a Water privilege suitable for a Molasses Mill or other purposes. Apply to

8-2

T. W. WINTER.

5th Ward, G. S. L. City.

## CAME TO MY ENCLOSURE,

AT Adams' Ranch, nearly twelve months ago, a Red A and White OX, bob-tail. Brand either R or F on left side. The owner is requested to prove property, pay charges and take him away.

8-3

GEORGE STODDARD, Kaysville.

# STOVES AND TIN-WARE!

I HAVE just received by train from the East, a complete assortment of

NEW ERA, PREMIUM and PARLOR OVES,

with all the latest and most approved fixtures.

ALSO:

BRASS KETTLES,

SKILLETS,

SHEET IRON,

TIN-WARE,

and NAILS.

ALL WHICH ARE OFFERED AT FAIR RATES.

R. C. SHARKEY,

EAST TEMPLE STREET.

7-11.

## PACIFIC WAREHOUSE

OF THE

RUSSELL & ERWIN MANUFACTURING COMPANY

—OF—

NEW BRITAIN, CONN.,

MANUFACTURERS of HARDWARE,

106 & 108 Patten St., SAN FRANCISCO.

## ATLANTIC WAREHOUSES.

87 & 89 BEEKMAN ST., . . . NEW YORK.

53 & 55 CLIFF STREET, . . . "

22 SOUTH 5th STREET, PHILADELPHIA.

138 CONGRESS STREET, . . . BOSTON.

## SOLE AGENTS

FOR THE SALE OF

LILLIE'S CELEBRATED

CHILLED IRON SAFES

7-11.

## CONCERNING the MAIL to IDAHO TERRITORY.

MESSRS. OLIVER & Co., Proprietors of the

Bannack City Express Wagons are making weekly

trips from G. S. L. City to all the camps in the vicinity

of the Beaver Head, Grasshopper, Stinkingwater, and

Dorsett Mines, carrying passengers, packages, letters,

etc., with celerity and security. They also forward Express

matter to Deer Lodge, Gallatin on three times,

Missouri river, Prickly Pear, Sun river, Fort Benton,

American Fork, Hell Gate, Bitter Root Valley, Elk City,

Lewiston and all the principal camps in the South-

eastern part of Idaho Territory.

The U. S. mail from Great Salt Lake City to this

place via Brigham City, Cache Valley, Soda Springs,

U. T. Snake river Ferry, Bannack City, Stinkingwater

mines to Fort Benton, Idaho Territory, will naturally

come under the same contract, which is in fact the only

practicable road that can be traveled during the winter

months. Besides this it will be over 200 miles nearer

from Denver to the new gold fields by Russell's wagon

road, now nearly completed, than by any other route.

The prejudice for certain localities and the ambition

for single handed gain are insignificant when compared

with the interest of the Government and the wishes

and interests of so many thousands of people who are

becoming identified with the growth and prosperity of

Idaho Territory.

All persons wishing to communicate with their friends

in this country should direct their letters to G. S. L.

City, in care of the Bannack City Express.

OLIVER & Co., Proprietors,

Bannack City, Idaho Territory, July 19, 1863. 5-11.

## UNITED STATES MAILS

UTAH TERRITORY.

Post Office Department, Washington, D. C. )

1st August, 1863.

PROPOSALS will be received at the Contract Office

of this Department, until 3 p. m. of 21st October, 1863;

(to be decided by the 22d) for conveying the mails of the

United States in the Territory of Utah from 1st January

1864, to June 30, 1864, on the routes and by the schedule

of departures and arrivals herein specified.

No. 14618.—From Salt Lake City, by Ogden, Cache

Valley, Snake river Ferry and Bannack City to Fort

Benton, 723 miles and back once a week.

Leave Salt Lake City, Mondays at 8 a. m., arrive at

Fort Benton 15 h day by 6 p. m. Leave Fort Benton on

Mondays at 8 a. m., arrive at Salt Lake City 15 h day

by 6 p. m.

Bids to end the service at Bannack City omitting

Fort Benton. 400 miles less distance will be considered.

If service on this route be let, that on 14619 will not

be.

No. 14619.—From Fort Bridger by Bannack City to

Fort Benton, 673 miles and back once a week.

Leave Fort Bridger on Mondays at 8 a. m., arrive at

Fort Benton 14th day by 6 p. m.

Leave Fort Benton Mondays, at 8 a. m. Arrive at

Fort Bridger 14th day by 6 p. m.

Bids to end service at Bannack City, omitting Fort

Benton, 350 miles less distance will be considered.

If service on this route be let, that on 14618 will not

be.

For forms of proposals, guarantee and certificate, and

also for instructions and requirements to be embraced in

the contract, see pamphlet advertisement inviting propo-

sals for conveying the mails in California, Oregon and

the Territories of Washington, Utah and New Mexico,

dated Oct. 30, 1861, or that dated August 9, 1862,

to be found in the principal offices.

The law requires that the mails be conveyed with

celerity, certainty and security without regard to mode,

and proposals must be made entirely in accordance there-

with to be entitled to consideration. No other bid can be

considered.

M. BLAIR,

Postmaster General.

## FOR SALE.

FORTY Acres of FARMING LAND, situated eight

miles from G. S. L. City, and adjacent to an exten-

sive range for Stock. Terms favorable. For particulars

apply to

8-4

R. D. RICHARDS, 14th Ward.