

One of the principal factors which renders the grape so valuable as a nutritious and sustaining food is the sugar, of which grapes contain more than other fruit in a form known as glucose or grape-sugar, which, requiring practically no digestion, is easily and rapidly assimilated into the blood. This property gives grape-sugar four times the value as a food compared with refined cane-sugar. Grapes also contain, besides valuable mineral constituents, vitamins, and fruit-acids, albuminous and fatty matters; yeasts are also present on the skin.

Table grapes can be employed for making the unfermented grape-juice which is now imported from Canada and the United States of America. Our Albany Surprise grape is equal to any American grape grown for that purpose; in fact, it is identical with the variety known as the Pierce grape, which is the best Californian variety for making unfermented grape-juice. When grapes are plentiful they can be used for making jam, jelly, grape-butter, spiced grapes, pies, pickles, and even vinegar.

Grapes grown under glass may always remain more or less a luxury, or a rather costly necessity for the sick, but outdoor grapes in season should be obtainable as cheaply as any fruit grown in this country.

By planting a succession of varieties (we have varieties ripening from early February to the end of April in our experimental vineyard) and by storing the later varieties of grapes in cool store, or in dry dark rooms, as is practised in Europe, with the stems on the bunches in water in which pieces of charcoal are placed to keep the water sweet, grapes may be preserved in good condition for months. Great quantities of grapes are stored in this manner by the growers round about Paris and other populous centres, and are forwarded to the markets as required when the season of fresh grapes is over. I believe such an industry could be created under the dry climatic conditions of Central Otago and along the east coast of both islands.

It is suggested that growers should select a sunny spot on which to plant vines—an acre or two for market purposes or a few vines for home supply. They can be planted so as to take up very little extra room, as a border to vegetable plots or along the sides of the avenue leading to the homestead. In the cooler parts a wall facing the sun could be utilized for the purpose. A good time to plant vines or vine-cuttings is during the month of August.

Table-grape Varieties recommended for Outdoor Culture.

For the guidance of intending growers, and for general information, lists of several groups of varieties are appended. It will be noticed that the varieties are arranged by ripening-periods, concerning which some explanation is desirable. The first ripening-period is that of the Golden Chasselas (Chasselas doré de Fontainbleau), which ripens in New Zealand about the end of February or the beginning of March, according to the altitude, aspect, and soil conditions of the vineyard. The precocious varieties ripen their fruit from two to three weeks before the Golden Chasselas; early varieties between the precocious