

Hamburg and Gros Colman. In some cases, where the vinery is close to a large population, the crop is mostly disposed of direct to customers. In these instances it seems to pay to grow varieties of superior flavour, which, though not producing so heavy a crop, command a higher price, and, further, serve to popularize the establishment. Muscat Hamburg, Mrs. Pince, and Muscat of Alexandria are among the best that can be grown for this purpose.

BLACK VARIETIES.

Black Hamburg.—This is the most popular and most widely grown of all varieties under glass. It does well in any form in which grapes are grown—in a cool or a warm house. Bunches and berries are handsome, and flavour excellent. It is to be understood that cultivation, regulation of the crop by thinning to the capacity of the vine, and general management influence the finish, consequent appearance, and flavour of the berries.

Gros Colman.—A thick-skinned vinous grape; berries very large and round. Flavour rather poor when first ripe; after hanging it becomes vinous and agreeable. In this country Gros Colman is the most extensively grown variety for late use.

Gros Maroc.—A very handsome grape when well grown. Berries ovate, very large, pleasantly flavoured, and vinous. Ripens soon after Black Hamburg, and succeeds under the same conditions.

Madresfield Court.—A muscat, with handsome bunches; large berries of rich flavour. Is liable to crack and to lose colour. Requires similar treatment to that given to the Gros Colman. (See under "The After-ripening Period.")

Muscat Hamburg (synonym Snow's Muscat).—An oval-berried muscat with rich flavour. Does well grown with Black Hamburg; ripens soon after that variety. Does not hang long after it is ripe. Vineries should include a rod or two of this excellent variety grafted on 34 E. stock, which controls its tendency to "shank," and improves both crop and fruit.

Mrs. Pince.—A high-class late muscat. Berries medium size, oval or oblong. Skin thick and tough; flesh firm, crackling, vinous, and rich, with a fine muscat flavour. An excellent keeper, though apt to shrivel and lose colour. Requires a warm house in the cooler districts.

WHITE VARIETIES.

Golden Chasselas (Salomon's Selection).—Also known as Royal Muscadine. Flesh juicy, sweet, and firm, growth vigorous and hardy. Ripens early and hangs well.

Foster's Seedling.—A very free bearer of first-class quality grapes. Ripens with the Black Hamburg.

Muscat of Alexandria.—Late; considered to be the finest-flavoured of all grapes. The oval berries should be golden-amber when ripe. Requires a warm house, but does fairly well in unheated houses in the warmer districts: 420 A. is a good stock for this variety in phylloxera-infested areas.

Pearson's Golden Queen.—A vinous grape; berries above medium size, oval; bunches handsome. A good variety that does well in most places. Season late; hangs well.

(To be concluded.)