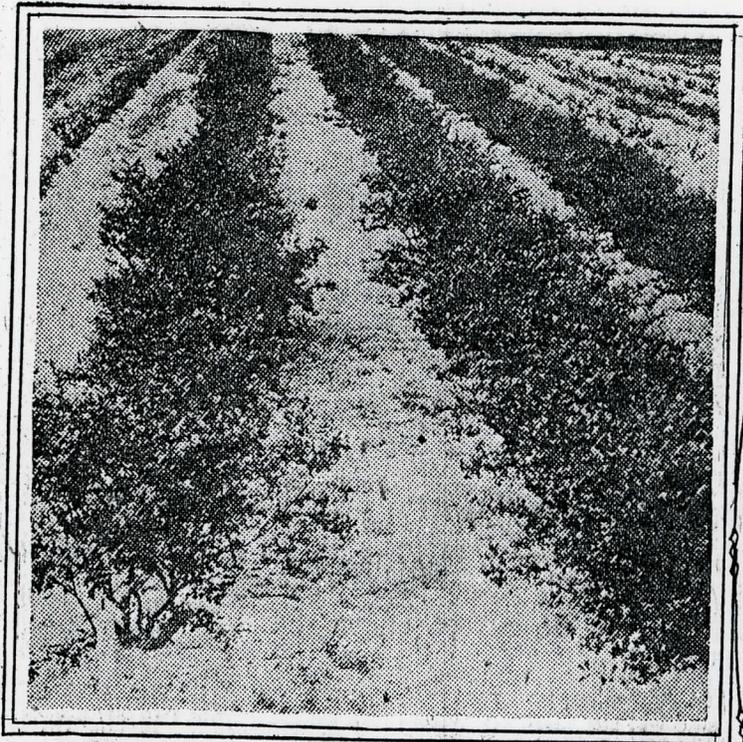


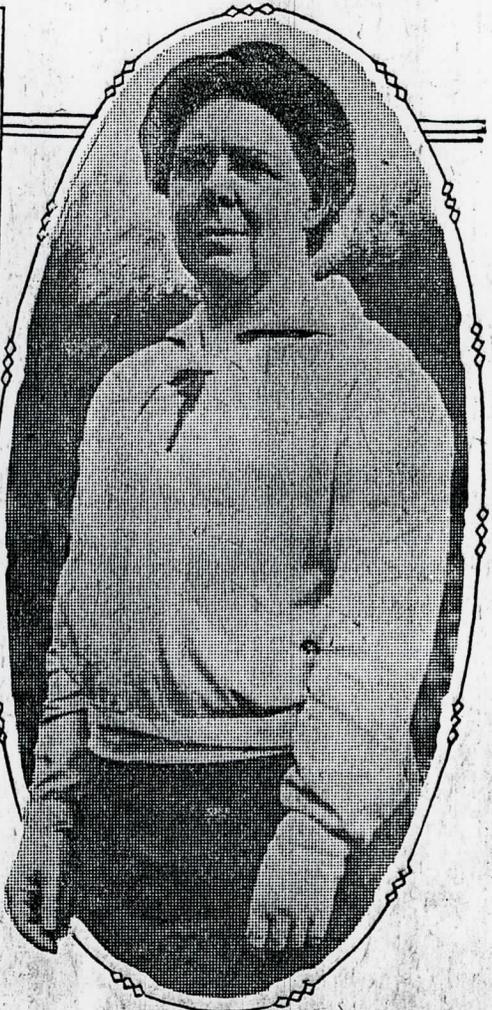
# Development of Wild Blueberry Into an Aristocrat of Fruits Is Achievement of Burlington Woman



ROWS OF BLUEBERRY BUSHES GROWING FROM THE WHITE SANDY SOIL NEEDED FOR THEIR HIGHEST DEVELOPMENT.



ORDINARY BLUEBERRIES AND THE DEVELOPED PRODUCT.



MISS ELIZABETH C. WHITE



THE WHITE BLUEBERRIES AS THEY LOOK ON THE BUSH

**A** NEW JERSEY woman has succeeded, after thirteen years of effort, in developing the blueberry that grows wild in many sections of the state to a size and lusciousness never before known. The humble fruit which many persons mistakenly call a huckleberry has become a dignified and much sought after article. This rise in the social scale has been brought about by Miss Elizabeth C. White of New Lisbon, Burlington County.

Miss White is a daughter of the late Joseph J. White, the Cranberry King of South Jersey. In the vast bogs that cover hundreds of acres in that little known section of the state for years the wild blueberry bushes covered the dams and margins, more or less of a nuisance and always in the way of cranberry growers. The children of the neighborhood picked the small black globes for sale in the countryside. Some were big, most were small; some had a distinctive flavor that made them popular everywhere.

It came one day to the mind of Miss White that the cranberry country might be made to produce something else—something so much better than the ordinary blueberry that that humble fruit could become as highly educated as the blackberry. So she offered prizes for the pickers among boys and girls who should bring to her the roots of exceptionally fine bushes. In this way she obtained, after a con-

successfully because of the suitability of the soil in and about the White cranberry bogs. The soil is almost entirely white sand with a black intermixture of a peat base highly acid. The acidity in the sand is what makes the blueberry flourish. In most soils culture acidity is extracted by the use of soda, but for blueberries it is encouraged by the use of certain kinds of fertilizer when the natural supply is depleted.

Along with the cultivation of these specially selected blueberry bushes came a much larger and more luscious fruit. The first seedling propagated was named the Pioneer, and after it

private gardens the ground must be prepared by reproducing as far as possible the porous, sandy soil of South Jersey. An odd feature of the culture is that at some time during the winter the plants should freeze to bring forth the best fruit.

Not so long ago Dr. Coville officially commended Miss White for her labors in developing the fruit to its present standard. "Miss White, by her experiments at Whitesbog (the name of the White cranberry plant), has advanced the culture of blueberries at least fifty years over what it otherwise would have been," he declared.

The woman who has accomplished this advance, and who is known as "Miss Lizzie" by all the hundreds of pickers and other employees at the big cranberry establishment founded by her grandmother's family, the Fenwicks, and greatly developed by her father, spends practically all her time with her blueberries. The family home is at New Lisbon, just off the main highway which runs from Wrightstown to Lakehurst, but she lives for the most part in a house amid the cranberry bogs, with a large staff of expert assistants. She is a very modest sort of person, not anxious to exploit herself, but she loves to be among the fine bushes which stand in rank after rank across the landscape.

From seedling to bearing bush the time is three years, but after a bush has once begun to bear the work of caring for it is easy. Each bush should

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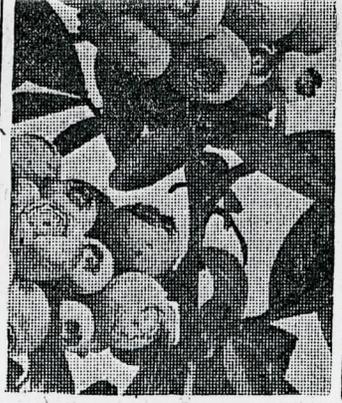
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At about this time Dr. Frederick V. Coville, botanist in charge of the bureau of plant industry of the Department of Agriculture at Washington, was also experimenting with blueberry culture. He published some bulletins of his accomplishments and Miss White read them. She got into communication with Dr. Coville, with the result that she entered into a working agreement with the department whereby her plants were used by the government as breeders and a government experiment station was established on the White bog.

The aim of both Dr. Coville and Miss White was to produce a blueberry of greater size and productiveness, and to improve the flavor of the best types of berries by crossing them. This is a long and tedious process, but it was followed and the final result was satisfactory. Out of three or four thousand seedlings produced by the crossing of two especially fine types one would sometimes be found markedly superior to either parent. This was then reproduced by Miss White's system of root cuttings. This rooting was effected



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Along with the cultivation of these specially selected blueberry bushes came a much larger and more luscious fruit. The first seedling propagated was named the Pioneer, and after it came the Rubel, Cabot, Inman, Katherine, Harding, Grover and Adams, with others of equal or nearly equal value. It was found that the plants love moisture, but can not live in soggy ground. For cultivation in pri-

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From seedling to bearing bush the time is three years, but after a bush has once begun to bear the work of caring for it is easy. Each bush should produce three quarts of berries and what the crop looks like is shown in the accompanying pictures. Picking time is early in August for the most part, although there are early and late varieties. Down at Whitesbog the weeks of picking represent high tide in the neighborhood, hundreds of people being employed at the work. In that country the natives swear that "Miss Lizzie's" blueberries are of better flavor than any other ever grown and are good eating either as they come from the bushes or made up into the pie of history and romance. As for "Miss Lizzie," she only smiles and lets others do the talking.

At Whitesbog this summer there were about 30,000 bushes set out, with some 20,000 bearing fruit. Every year more bushes are placed in rows. The three hybrids that have been officially approved by the government are the Cabot, Pioneer and Katherine and are being propagated under departmental auspices. All these are much larger berries than were their parents, the finest known when these early crosses were made. They are little, if any, larger than the later Rubel, Harding and other varieties.

## One-Crust Pies

Wide Variety of Fillings Is Available at This Season

Autumn is, perhaps, the banner time of the year for housewives to make one-crust pies because of the variety of fillings which they can use. Usually they are of the most starchy ingredients, although vegetables and dried fruits have their place in such desserts. Following are several receipts for making one-crust pie fillings:

### Chocolate Pie Filling.

Melt two squares of chocolate in a double boiler, add two cupfuls of milk, and when hot gradually add one cupful of sugar mixed with one-fourth of a cupful of cornstarch that has been beaten with three egg yolks, one-fourth of a teaspoonful of salt and one teaspoonful of vanilla. Cook until

*the New Fashions*