

It was shown that Canadian apples were in danger of losing the high reputation they now hold in foreign markets, owing to careless packing and want of uniformity in grading. Growers could not sell by letter to distant buyers without being wholly at the mercy of the latter, should any dispute arise regarding quality. What is needed is a uniform system of packing and grading, and thoroughly qualified inspectors, who could by inspecting every tenth barrel, more or less, satisfy themselves regarding the grade and condition of a car-load of apples, and brand them 1 or 2 accordingly. Every barrel should have grower's or packer's name and the inspector's brand should include the words Ontario, Canada, or Nova Scotia, Canada, as the case might be, with the grade No. 1 or 2 of the contents. Although this would not be compulsory upon the shipper, yet the inspector's brand would so win the confidence of buyers and a consequent high price that very soon no one could afford to export apples without first submitting them to inspection.

The whole matter was most favorably considered by Mr. Carling, and we feel quite encouraged to hope for some action to be taken at an early date.

## ❧ Question Drawer. ❧

### TO PREVENT GRAPE MILDEW UNDER GLASS.

SIR,—What is the best preventive of mildew on grapes grown under glass?

J. M. McAINSH, *West Nissouri.*

*Reply by Mr. John Craig, Experimental Farm, Ottawa.*

One of the first essentials in seeking exemption from mildew in growing grapes under glass is a well-drained soil. If situated on a gentle slope with a gravel subsoil, making artificial drainage unnecessary, so much the better.

The fungus spreads rapidly in a moist, warm atmosphere, and is greatly checked in dry air, and also by heavy syringing with water, which washes away the spores.

The powdery form (*oidium tuckeri*) of mildew, most prevalent in grape houses is entirely external in its habits, and yields readily to the application of flowers of sulphur. All dead leaves should be removed and burned, to destroy the conidia, or spores. Flowers of sulphur form a complete and thorough cure, as they destroy the parasite without injuring the vine. The sulphur should be dusted on the vines when growth begins, again when the blossoms open, and again when the grapes are beginning to ripen. Mr. Nicholson, of Kew Gardens, says, in a forcing house the heating flues may be washed with "a mixture of  $\frac{1}{4}$  lb. each of flowers of sulphur and of quick lime, in three gallons of water." The fumes emitted kill the fungus. The door of the house should be kept closed for about an hour, to retain the fumes, and then the place should be well aired.