

Garcia Jacobs & Co., of London, to the imperfect nature of the cold storage in the vessels which carried the fruit. So hopeful, however, is the prospect of success in this trade with Jamaica, that Sir Alfred Jones has announced his intention of inaugurating a "Banana Line" of steamers between Liverpool and Jamaica.

**New Cherries.**—VanDeman speaks, in Green's Fruit Grower, of three new cherries, viz.: The Bing, the Lambert and the Centennial, as follows:—

The Bing Cherry is a new variety that originated with a Chinaman in Oregon by that name. It is large, black when fully ripe, sweet and very solid in flesh. It is an early and abundant bearer and well worthy general trial wherever the sweet cherries flourish. The Lambert is a still newer kind and less is known of its characteristics, except to say that it is perhaps the largest variety known. It is dark, purplish red, of sweet but not high flavor and a fairly good bearer. The season of both these varieties is about medium. Very few of the eastern nurseries have trees of either of them for sale but the Bing is offered for sale by some of them. The Oregon nurseries can doubtless supply trees of the Lambert. The Oregon fruitgrowers have found both kinds good for market purposes.

The Centennial cherry is a little larger than the Napoleon and of the same color, being light pinkish red when fully ripe, but is often sent to market when yellowish with a pink cheek. They are about alike in flavor.

**This Fruit Export business** which was so encouraging to the Cape fruit growers, was suddenly interrupted at the outbreak of the war, when all lines of steamers were needed for the carrying of soldiers and war supplies, but now the Union Castle Line has again begun to bring fruit from the Cape, and the season for peaches will continue during the months of January, February, March and April. For plums the season will be about the same, and the varieties so far grown at

the Cape for the export trade is the Burbank. This may be a hint to us in Canada, for these Japans are not in very great favor in our markets, and if they are in demand across the sea we shall be pleased to unload them on the other side.

**Golden Russet apples** are just now, January 25th, bringing the highest price in Covent Garden market, next to the Newton Pippin. The latter sells from 25 to 35 shillings a barrel, and the former at from 28 to 30 shillings.

Does not this point to the importance of this variety which grows to such perfection in the southern parts of our province, and indeed succeeds well as far north as Orillia, in the County of Simcoe.

**Fertilizers.**—At the the Wentworth Institute, held at Bartonville, on the 19th of February, Mr. Duncan Anderson, of Orillia, claimed that no commercial fertilizer could equal barn manure, because the soil must have humus or decayed vegetable matter for the regulation of temperature and of moisture. One ton of barn manure contains 9 lbs. nitrogen, 5 of phosphoric acid and 10 of potash, all of which can be purchased in a commercial fertilizer for \$1.80, but the former was the most valuable because of the 500 lbs of vegetable matter which it contained.

Mr. Anderson emphasized the same points dwelt upon by Prof. Jordan before the New York State fruit growers—such as soil moisture, and tillage to preserve it. "A plant," said he, "has life just like an animal; stunt it at the beginning, and it never fully recovers." The following three points for farmers which he gave are also valuable to fruit growers:—1. It is impossible to make a seed bed too fine. 2. The fertility should be kept near the surface. 3. Never bring up the cool, hungry sub-soil to the surface.

Mr. Cameron Gage, of Bartonville, gave