

freeing our trees from his destructive attacks. Good fruit, not of the apricot and nectarine sort merely, but all good fruit, is the result of eternal vigilance. Jarring must be had recourse to, if we are to save our stone fruit. When cultivated as standards, as I have shown they can successfully be, even in the Goderich and other districts on Lake Huron, these varieties can be cultivated and jarred as easily as is done elsewhere in the cultivation of the plum.

In regard to the market for the sale of these and similar fruits, we have no hesitation in saying, that wherever and whenever good fruit is raised by the producer, there will always be found a ready market to the husbandman.

HORTICULTURAL GOSSIP. X.

BY L. WOOLVERTON, GRIMSBY.

APPLES IN 1879.—Not long ago I saw an article in the *Globe*, stating that, as a rule, the highest latitudes of the successful growth of any staple grain constitute the region of its most profitable cultivation. This statement was applied to the wheat crop, and it was fairly shown that two-thirds of the wheat land of this continent is comprised within the Dominion of Canada. The same rule may be shown to apply to the cultivation of the apple. The southern part of Ontario is in this respect the most favored country in the world, for here the apple attains its greatest perfection both of quality and appearance. Far north of Lake Ontario the climate is too severe for many of our choicest varieties; while south of Lake Erie they ripen too early to keep well. Ontario apples have a high reputation both in Canadian and British markets, commanding the highest prices because of their superior color and keeping qualities.

But the past season has by no means added to the reputation of Ontario apples. The unusually hot autumn, especially during the month of October, made our climate similar to that of a latitude many degrees farther south. In consequence our winter apples were over-ripened, and many even began rotting on the trees; and though picked and brought inside with unusual care, packing was a most discouraging task, for after an interval of a couple of weeks it was astonishing how many culls had to be made, so many were either speckled with rot or over-ripe. I am sure that in packing I threw out at least twenty-