

THE CANADIAN HORTICULTURIST.

Black currants shriveled after ten days' storage, but filled up and freshened when again exposed to ordinary temperature. The best temperature for this fruit proved to be 32°. Red currants remained sound for six weeks and retained their freshness for 16 hours after being taken out of the refrigerator. This fruit seemed to be best in a temperature of from 32° to 36°, and covered by paper to shut off currents of air. Cherries kept sound, fresh and clear for four weeks in a temperature of 30° when covered with wool. After that the fruit began to shrivel.

With all these fruits it was found that the best results were obtained when they were placed in storage in advance of dead ripeness. They should not be injured in any way.

The apples and pears tested were of the English variety, so that a description of these tests would not be of much value to American growers. The severest tests were of the early market varieties which would not keep under ordinary conditions of storage. Sound fruit of this sort generally came out in nearly perfect condition in February. The apples were divided in three different chambers, kept at 30°, 32° and 36° respectively. The lowest temperature did not prove harmful nor was any advantage derived from it. Of the dozen different varieties tested, 36° seemed to be the most suitable. Little difference was found whether the fruits were exposed, covered with cotton wool or grease-proof paper. The best result

was from fruit not fully ripe and not bruised.

A dozen varieties of pears were tested, among them the Williams of England or the Bartlett of the United States. All kept satisfactorily, there being little choice between 30°, 32° and 36°. If anything a lower temperature for pears is better than for apples, although for all practical purposes the two fruits agree.

The plums of England and the United States are so much alike that the tests will be interesting here. Green gages kept sound for ten weeks, proving to be the hardiest variety. The popular plum of England, Victoria, remains sound nine weeks; the Golden Drop stood the test for eight weeks. The best temperature was found to be from 32° to 36°, although the plum does not do as well as other fruits in cold storage.

The tomato experiments were not completely successful, but the best temperature was found to be 36°.

Grapes covered with grease-proof paper stood the test for nine or ten weeks at a temperature of 32°.

The peach trials were rather conflicting, some remaining sound for two months at 32°, one variety rotting at 36°.

Mr. Wright says that cold storage for fruit growers on a small scale would not pay, but that the future probably would see in all large market centres chambers provided in warehouses for fruit.—Cold Storage.

AMMONIA FOR HOUSE PLANTS.—It is simply astonishing that amateurs succeed as well as they do with house plants, when they are so neglectful of fertilizing the soil. The simplest fertilizer for increasing the growth of plants is the household ammonia, which every

housekeeper keeps at hand for kitchen or bedroom uses. For the plants add three drops to a cup of water, and use to water the plants about twice a week. For a larger quantity twelve or fifteen drops to a quart of water.