

time arrives. The subject was exhaustively treated by the speaker, who referred to the arguments advanced both for and against the use of the mixture. In closing, Prof. Fairchild said that as a measure of precaution and to insure a mixture that would be absolutely harmless, he would advise a reduction in the strength of the Bordeaux mixture. The formula he proposed was: Sixty-five to seventy-five gallons of water, six pounds of copper sulphate, four pounds of lime. In reply to the question whether the Bordeaux mixture might not be entirely abandoned by growers, Prof. Fairchild said that while the ammoniacal solution was nearly as effective as the Bordeaux mixture it was not entirely as satisfactory. Prof. Fairchild then gave some interesting statements concerning experiments made on fruit orchards in Geneva. Trees treated with the Bordeaux mixture gave 42 per cent. better fruit than nearby untreated trees, those treated with copper acetate gave 28 per cent. better fruit, while those upon which chloride of lime was used gave 20 per cent. poorer fruit than the untreated trees, showing that chloride of lime was useless as a fungicide.

ACT REGULATING SIZE OF APPLE BARRELS.

(Section 3, page 167 of the Acts of Canada, 1884-85.)

"All apples packed in Canada for sale by the barrel, shall be packed in good and strong barrels of seasoned wood made as nearly cylindrical as may be; the staves of such barrels shall be twenty-seven inches in length from croe to croe, with heads from sixteen and one-half to seventeen inches in diameter; and such barrels shall be sufficiently hooped, with a lining hoop within the chimes, the whole well secured by nails. Every person who offers or exposes apples for sale by the barrel, otherwise than in accordance with the foregoing provisions, shall be liable to a penalty of twenty-five cents for each barrel so offered or exposed for sale."

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