last year and the 1000 tons used this year was all sold off en grosse to a few large operators, does not signify a regular market demand any more than one swallow makes a Summer. But we think that there will be a demand for all that will be made and offered in a merchantable condition. There is doubtless a big field open to its use in cookery. The fact that there are from 400 to 600 grains of Tartar in every gallon of natural must, would seem to point out that it might easily become an important factor as a mixing ingredient in any article where an aerating

agent was required. All there is needed is a little baking soda sifted in with the flour and other necessary ingredients, and the whole wet up with a little condensed must dissolved in water to make fine biscuit or sugar cakes, etc. Then again it is so easy to make a nice harmless beverage by adding a little water and cooling on ice, at once food and medicine, as nothing is better for indigestion. We have no doubt that inside of five years condensed must in jars and cans will become as much a part of every grocer's stock as canned corn or any other canned or preserved fruits."

OPEN LETTERS.

Caragana Arborescens (Leguminosæ).

SIR,—All who have seen the Cytisus Laburnum, when in full flower, could not fail to admire its beautiful racemes of yellow blossoms, which are very appropriately named, Golden Chain; but unfortunately we here living in Canada, or at least in the greater part of it, have not the pleasure of beholding such a gorgeous floral display. Yet we can secure a substitute which is very closely allied to it, namely the Caragana Arborescens, and of the same color, but not racemose, although abundant in blossom, giving the small tree a very attractive appearance. It is perfectly hardy in our climate, being indigenous to Siberia. Planted among other flowering shrubs or trees of different colors it would evidently produce a pleasing contrast. If it was better known it would be more generally planted.

Probably some of our enterprising nursery men have it in stock, and if not some of the large nurseries in the States that deal in novelties will likely have it. Yours,

SIMON ROY.

Berlin, 9th Feb., 1888.

Experience with the Currant Borer.

MR. T. H. RACE, of Mitche'l, writes that he had in 1884 two rows of currant bushes of thirty bushes each just coming nicely into bearing. But in June he noticed the tops turning yellow, caused, as he soon found, by the currant borer. Not being willing to sacrifice the affected cancs in order to carry out the usual remedy of cutting them out and burning them, he spread dry hardwood ashes about one row, to a depth of one or two inches, and about 2½ ft. on each side. As a result that row made a much stronger growth than the other one, and the following season there was not a borer in that whole row,

while the one not so treated was fully wors affected than before. He adds:—
Three years ago I treated the second row the

Three years ago I treated the second row the same way, and for the last two years my White Grape, Cherry, Moores' Ruby, and Fay's Prolific currants have been the chief attraction of my garden.

This is my theory:—The parent fly is supposed to deposit her eggs in the currant bush during the latter part of July or early in September burrowing in the ground immediately under the bush during the day time a: d coming out after nightfall. The ashes were applied in the beginning of July, and they either caught the fly in the soil at that time and killed her, or they prevented her from finding a refuge there and drove her to more inviting quarters. Has anybody a better theory to offer?

Note by Editor.—The cutting off and burning of the old wood which is sickly because holowed by the borer is not so objectionable a plan as it would seem at first, because it promotes the growth of young vigorous wood which is more fruitful than the old canes. If the old canes were annually thinned out, and a plentiful supply of young wood always encouraged, there would be little trouble with the borer. Wood ashes are an excellent fertilizer, there is nothing more valuable.

Fruit in Manitoba.

SIR,—I am very much interested in fruit culture, but in this province we are restricted to small fruits. Apples. cherries, plums and pears are failures here so far, until some more hardy varieties are introduced. Such strawberries as Wilson and Crescent succeed fairly well with us, although the last two seasons have been rather dry for successful crops. It