

they abound by the bushel along the border trellises and fence. There are not less than two thousand fine bunches in all. The annual cost of having these vines trimmed and trained, and putting on a dressing of bone dust, does not exceed two dollars, which is ten-fold repaid by the shade, and the green foliage to look out upon during all the parching days. We might have headed this: "A thousand clusters of grapes for nothing!"

A grape-vine will grow anywhere that it can get a small foot-hold in a bit of soil; it will run up on anything that its tendrils can cling to; it will help itself to sunlight and food from the air and earth. If you have a yard of ground plant a grape-vine on it, in city, village, or country. Do it now, or certainly next spring.—ORANGE JUDD, in *American Agriculturist*.

#### SULPHUR FOR MILDEW, PEAR BLIGHT AND YELLOWS.

Professor D. P. Penhallow, writing to the *Country Gentleman* on the effects of sulphur upon plants, states that its well-known value in averting the development of mildew is due to a slow process of oxidation resulting in the formation of sulphuric acid. The fungus is killed by this process of oxidation in the sulphur when in contact with the parasitic plant, and by the formation of sulphuric acid. But he argues that the sulphur must first be changed into sulphuric acid and then unite chemically with some base, as potash or soda, thus forming a soluble salt that can be readily absorbed by the plant, in order to be brought into the general circulation of the plant. That in this form it does enter plants and perform important functions as a medical agent, it being probably sulphuric acid in combination with potash that acts as a curative in pear blight,

so that perhaps sulphur, as sulphate of potash, is the specific for pear blight, while careful experiment seems to indicate that chlorine, as muriate of potash, is the specific for peach yellows. And adds: In any case, a vigorous tone in the general system, as developed by proper food and care in cultivation, will do fully as much good as any other method of treatment applied separately, and one of the finest evidences of this was found in the case of a vineyard which, although seriously mildewed, was able to withstand the attacks of the fungi and produce a fine crop, by reason, solely, of the special cultivation and application of fertilizers which had been given it. Internal applications, therefore, do not directly act upon the parasites, but by toning up the system, render their excessive growth improbable.

#### THE CARP AS A FOOD FISH.

There is much inquiry concerning the German Carp introduced into this country by the United States Fish Commission. People want to know where it will live, how fast it will grow, and generally what it is worth now that we have it. Often as these questions are answered they come up again, and in truth, the different results reported are confusing unless accompanied with an explanation. Carp are not a first-class table fish, but they are immensely superior to no fish at all, when a fish dinner is wanted. They are not as good to eat as the bull-head for instance, but then it may be said that the bull-head is a very excellent fish when well understood. So the Carp can be made a toothsome feature of the dinner table, if the mistress of the kitchen comprehends the mysteries of the sauceboat. Without that skill, which by the way is universally possessed by our adopted German fellow citizens, and can be learned from almost