

to freeze, but cold enough to check their growth, and this checking of their growth is an acknowledged cause of mildew wherever it appears.

Those who wish to cultivate Chrysanthemums, but have no house, will do best to procure young, healthy plants in May, giving the treatment above advised after that time, until the time for housing, when they may be taken in on cold nights and placed out of doors through the day. As house plants, they should be kept well watered, syringed as often as

possible, being careful not to wet the flowers, and kept in the coolest, airiest place to be found. The black aphid, or black fly, is usually found quite troublesome, but can be conquered by persistent application of Dalmation powder with the bellows.

If it is desirable to keep the old roots over the winter, they should be placed where they will be kept quite cool, and, if possible, near a sunny window. Early in the spring they may be divided and planted out in the open ground and receive the same treatment as young plants.

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### A REPORT ON THE CRANDALL, THE NEW BLACK CURRANT.

SIR,—I notice in your February issue an inquiry, No. 14, as to the Crandall Currant. I enclose my experience with growing it for two years.  
E. E. S.

A SEASON'S trial of this new form among the currant family shows that it really has some very desirable qualities. In spite of the severe drought of last summer it made a most vigorous growth, fruiting on the one-year old wood. The Crandall is like the common Black Currant in being absolutely free from insect enemies, either here in New York State, or in Ohio, or in its original home of Kansas, but differs from it in not having that peculiar odor, resembling *Cimex lectularius*, a well-known household insect; the taste is like a ripe gooseberry, with something of the sub-acid quality of the Red Currant. For pies, jellies

and jams, it is not inferior to any of the small fruits, which were similarly treated, and unlike Raspberries, especially it has but few seeds.

As far as the disseminators, Messrs. Frank Ford & Sons, of Ravenna, O., are able to learn, the Crandall is a hybrid from the Red Cherry Currant (*Ribes rubrum*), and the Missouri Yellow (*Ribes aureum*), and, with me, its habit and productiveness confirm that idea. The color is a shiny bluish black; the size ranges from a half inch to three quarters of an inch in diameter, greatly resembling a Concord Grape; and as a market fruit it seems almost without a rival.  
E. E. SUMMEY, La Salle, N Y.

NOTE BY EDITOR.—We have procured an engraving of this Currant, and here give it place; but wish it to be understood that we do not know of its having as yet been fruited in Canada, and therefore we only recommend it for trial.