

an effective remedy. Other growers syringe the bushes with soft soap and soda and water.

Sprinkling with powdered hellebore, or using it in solution, is practised by some, but not nearly so generally as in the United States. Hellebore is regarded just as dangerous a poison as London purple or Paris green, and most growers will not apply it after the fruit is set. When used, the powdered hellebore is generally applied with a soufflet or hand bellows, which useful apparatus costs about seventy-five cents.—WILLIAM R. LAZENBY, in *Country Gentleman*.

POINTS ON BLACKBERRIES.

The main point with blackberries is soil. This, if possible, should be cool, loamy and rich; but I never allow any application of barn manure. Fertilize with soil, rotted chip soil, or whatever will mulch and cool the soil. Our chief danger with blackberries is a dry spell when the berries are approaching maturity. Of the berries now in cultivation my choice for quality is Taylor and Agawam. Erie has not killed back this winter, as it sometimes does; but it is not with me a good cropper of fine berries. Snyder is always reliable, but of good quality. Wilson, Jr., I see, is still spoken of as hardy, but here it is hopelessly a failure. It kills down always, and even in the winter when peach buds escape. Kittatinny is a noble fruit, and I get a crop from a small field by bending down the canes. Wachusett's Thornless does not differ largely from Snyder, and is entirely hardy. Few berries are badly affected by dry weather. On the whole, the key to success is cool, moist soil, not wet. If planted on high land, either mulching must be resorted to or frequent use of the cultivator. The Lucretia Dewberry is tender and must be laid down for winter and covered with leaves. In the spring I lift mine and tie to trellises. It will not pay to plant large fields. The demand for the dewberry, is, however, unlimited, but few persons are willing to incur the labor of cultivating it. The fruit is enormously large, very rich, and two weeks earlier than the high blackberries. It will not ship to a distant market.—E. P. POWELL, in *Fruit Grower's Journal*.

PICKING GRAPES.—To pick and pack grapes for market, wait until the dew is off the vines and the cluster, then cut the stem with a sharp knife or shears, and deposit carefully in the basket, not crowding or heaping them therein, and let them be taken to the packing house, without much exposure to the sun, especially if well ripened, but give thorough ventilation until the next day, with as little handling as possible, and it will then be found that the stems are soft and easily bent, and the grapes still plump, but adhering to the stems more closely than when first gathered. Now they may be carefully packed in the five or ten-pound baskets without danger of crushing or heating, if properly handled. A partial covering with a green leaf not only shows well against the color of the fruit, but has a tendency to keep it brighter and firmer.