

action of the liquid Bordeaux is continued for some time in the presence of the lime, water, and carbonic acid of the air with the continued formation of copper compounds poisonous to fungous spores, and in some conditions poisonous to the plant itself. There is a growing tendency to reduce the quantity of lime in the making of Bordeaux, so as make the solution just about neutral. This is all right for ornamentals, and for orchard trees in dry seasons, but in wet weather the addition of extra lime is recommended.

Many growers state that they fail to get good results with Bordeaux. The main cause of failure lies in the quality of the lime used, the manner of slaking the lime to get the milk of lime, and the way the stock solutions are mixed in the spray tank or barrel. (1) The lime should be fresh and firm. (2) Only small amounts of water should be added to the lime in slaking. If too much water is added many small lumps will remain unslaked. When the lime is fully slaked considerable water should be added slowly while the whole is being stirred. (3) When the Bordeaux is being

prepared from the stock solutions, the barrel of milk of lime should be thoroughly stirred, and the milk of lime—a thin white wash—emptied through a strainer into the spray tank. It is very essential that the concentrated stock solutions should not be mixed except in the presence of a large quantity of water.

It is advisable to use the 3-3-40 Bordeaux formula on Japan plums and peach trees on account of the tender nature of the foliage of these trees.

In districts where the lime-sulphur wash is not used on account of the absence of the San Jose scale, Bordeaux should be applied to prevent leaf-curl of the peach. It has been proven pretty conclusively that if a thorough application be made, a week or so before the flower buds open, the leaf-curl will be practically absent from peach orchards treated in this manner.

For the prevention of the black rot of grapes the first application of Bordeaux need not be made until the young shoots are 12 to 18 inches in length. The second application should be given immediately after blossoming, about the first week in July.

## THE CORELESS APPLE EXCITEMENT

PROF. JOHN CRAIG, CORNELL UNIVERSITY, ITHACA, N. Y.

THE excitement over coreless apples has reached quite an acute stage. Royalty has become involved. King Edward is an honorary patron. The apple which started out as a seedless form has, in six months, travelling through various types of advertising media, reached the throne of England, leaving its core somewhere en route.

The whole story of this wonderful creation savors of quackery, and I am inclined to lose patience with horticultural journals which offer their columns to the exploiting of an absolutely unknown plant production in this generous, free and decidedly unsophisticated manner. Can it be that horticultural journals are becoming inoculated

with the germ which develops a craving for sensationalism? Are they imitating the yellow hue of some of their strictly news-dealing contemporaries?

This introduction—invention it was first called in the associated press dispatch—has been advertised with more than ordinary skill. The seedless enterprise is being pushed by shrewd business men who are taking advantage of the avidity of newspapers for something novel and the credence and desire of the public for something different. I am not surprised that a paper like the Scientific American should be drawn into the net, because that is quite outside of its scope and purview, but I am astonished