

Many of us have thought, and perhaps with reason, that Paris green was so satisfactory in most respects that it was not likely soon to be superceded, and we have therefore possessed our souls in patience when the leaves sprayed with it were burned, or when we were obliged to do extra work at the end of the pump-handle in order to keep the liquid agitated and insure its being at all uniform throughout. Yet a new candidate has appeared in the field which promises to be an improvement on Paris green in at least two important respects: First it is cheaper, and second, it is a clear solution so that a uniform application is secured without any agitation whatever. This new material is the arsenite of soda, which is easily prepared and so far seems very satisfactory. Details of its preparation need not be given now, but I may say that Mr. C. R. H. Starr has used it the past season and I trust will give us the benefit of his experience.

But those of us who still think that Paris green is good enough for us and yet who would like to know, when we go into the orchard, that we are spraying with Paris green and not with Diamond Dyes, may find a simple, yet comparatively reliable test for the purity of the material by treating a little of it with common ammonia. If any of it does not dissolve, then this residue is some adulteration. If, on the other hand, all dissolves giving a bright blue liquid, it is probable that the material is pure, since most of the substances employed in adulterating Paris green are not soluble in ammonia. It is quite possible that the enterprising manufacturer of Paris green may yet discover an adulterant which will dissolve in ammonia, but until then this test is a good one.

In the matter of Bordeaux mixture, which seems to be more satisfactory and is more generally used than any other fungicide, we have been accustomed to think that any other mixtures which we had on hand, whether it had stood a day or a month in the barrel since being prepared, was to be used before preparing any more. Recent experiments, however, indicate that even after standing only a few days, Bordeaux mixture begins to deteriorate, and that if allowed to stand a month in the barrel its value is very seriously decreased. In conducting a series of experiments at the school to discover whether Bordeaux did thus lose its fungicidal value we have adopted the following plan. A drop of Bordeaux