

When to Renew the Plantation.

A currant plantation will bear a great many good crops if well cared for, but if it is neglected the bushes lose their vigour in a few years. The grower will have to decide when to renew the plantation by the appearance of the bushes, but as a currant plantation can be renewed at comparatively little labour it is best to have new bushes coming on before the old ones show signs of weakness. At least six good crops may be removed with fair treatment, and ten or more can be obtained if the bushes are in rich soil and well cared for. Where one has only a few bushes for home use they may be reinvigorated by cutting each of them down to the ground in alternate years, and thus obtaining a fresh supply of vigorous young wood.

RED AND WHITE CURRANTS.

The red currant makes excellent jelly, and its popularity is largely due to that fact. A large quantity of red currant jelly is made every year in Canada. Red currants are used to a lesser extent for pies and as jam, and are also eaten raw with sugar. As a fruit for eating out of hand the red currant is not very popular, but there are few fruits so refreshing and if it had less acidity more red currants would be eaten that way. The white currants are better liked for eating off the bush than the red as they are not so acid. The Moore Ruby and Early Scarlet are two red varieties, however, which are milder than most others, and for this reason are better adapted for eating raw than most. The red currant does not vary as much in quality as the black.

Red currants will remain in condition on the bushes for some time after ripening, hence do not have to be picked as promptly as the black.

Varieties of Red and White Currants Recommended.

Red.—For general culture.—Pomona, Victoria, Cumberland Red, Red Dutch, Greenfield, Rankins' Red, Red Grape.

Where bushes are protected with snow in winter, and for the milder districts.—Pomona, Victoria, Cumberland Red, Wilder, Cherry, Fay and Red Cross. Perfection is promising.

White.—White Cherry, Large White, White Grape.

It is possible that under different conditions of soil and climate other varieties might do equally well.

BLACK CURRANTS.

There are not so many black currants grown in Canada as red, but there is a steady demand for them, and it is believed there will be an increasing demand as they become better appreciated. The black currant makes excellent jelly, and the merits of black currant jam have long been known.