

the statistics of bee-keeping we could by next census trace, step by step, the progress made in the industry, and, at the same time, form an idea of the benefit accruing from the instruction given in Jacques Cartier School, and thus be able to speak with confidence and certainty of the benefit which doubtless has attended it.

CURRENT CULTURE.

BY ANNIE L. JACK.

No fruit garden is considered complete without its bushes of currants—red, white and black. They are generally placed in some out-of-the-way corner or as close as possible to a fence, in order to allow them as little space as possible. Grown in this manner the spurs are often mossy, the branches straggling, and it is not unusual in fruiting season to see the red and white fruit hanging upon leafless branches, while the whitish ribs are left to tell of the ravages of the caterpillar. On our fruit farm we have adopted a different method of cultivation, and our acre and a-half of currants form quite a field, being planted six feet by nine apart, so as to allow the work of keeping clean to be done by the aid of plow and cultivator. Of the varieties grown one-tenth is of Red Cherry and Versailles, with a few White Grape, and the rest a very good common kind of black currant. That is all we require in size and quality for market purposes in a favorable season. The reasons for our seeming partiality to the black currant are that it is less liable to be attacked by insect pests, brings better prices, and does not so quickly spoil in transit. In this way it has proved to us the most profitable and easily managed berry we have yet grown, and amply repays us for any extra care and culture.

This fruit is every year in greater demand for the city market, the black currant especially being used in many cases medicinally, either preserved or made into jelly, while the pressed juice is made up into a decoction called wine, which,