

Mr. Henry states that the initial cost of plants and planting would be \$72.50 for black currants (1245 plants to the acre) and \$190.25 for gooseberries (1,200 plants to the acre). As in Mr. Thompson's estimate, the last item of expenditure is intended for depreciation and a fair annual share of the above initial expenditure.

Mr. Henry's currant figures are for the black, and Mr. Thompson's for the red varieties, hence the difference in yields and returns.

USES OF CURRANTS AND GOOSEBERRIES.

The currant is unequalled for jelly-making, and for this purpose the red varieties are preferred on account of their higher color. The currant, also, owing to its acidity is valuable for addition when cooking, preserving, or making jelly from other fruits lacking acidity or sprightliness. Black currants are especially adapted to the making of jam and pies. They are also considered to be of medicinal value in cases of inflammation or soreness of the throat, and moreover, the beverage said to allay this inflammation is an exceedingly pleasant one to drink under any circumstances. Black currant jam and red currant jelly would be welcome additions to any home.

The gooseberry is pre-eminent as a stewed fruit and for pie-making, either from fresh or canned stock. They make excellent jelly also. In the fresh and fully ripe state they are a most desirable fruit for eating out of hand, especially the English varieties, and there is no doubt that in time this quality of the gooseberry will be more generally appreciated. It is a great pity at the present time that more of this fruit is not consumed in this way. Those who know rank the gooseberry as one of the finest dessert fruits if allowed to ripen on the plant, and as there are none of the ill-effects usually attendant on the eating of the green fruit one need have no fear on that score.

VARIETIES.

The selection of varieties is an important point and should be given careful consideration. Some varieties succeed well in some localities and are highly recommended by the growers of that district, while they are looked upon as a more or less failure in other localities. It is well, therefore, when deciding upon what varieties to plant to make careful enquiry as to what varieties are succeeding best for that district. For example: Mr. Macoun has found that the red currants of the *Fay* type are too tender for the Ottawa district. The *Versailles*, *Fertile d'Angers*, *Fay*, *Cherry*, and *Wilder* amongst others have all been found to suffer from injury to the buds during winter.

No technical descriptions of varieties will be attempted in this bulletin, the commercial value only of the different varieties being considered. For technical descriptions the reader is referred to "*Fruits of Ontario*," published by the Department of Agriculture.

RED CURRANTS.—The usually recommended varieties of red currants for Ontario are: *Cherry*, *Fay*, *Red Cross*, *Victoria* and *Wilder*, and to this list I would add *Greenfield* (recommended by Mr. W. T. Macoun) and *Perfection*.

Of the above varieties the *Cherry* and *Fay* are probably the most extensively grown in Ontario. They are very similar in appearance except that the bunch of the *Cherry* is more compact. The stem of the *Fay* is longer than that of the *Cherry*, thus facilitating picking. Both are heavy croppers and very desirable varieties.

The *Wilder* is largely planted in the States, and is highly thought of there, but is comparatively little planted in Ontario as yet. It is certainly worthy of