

manure, have been the only applications made to the soil, and this year there has been no appearance of the fly. The probability is that the natural enemies of this insect have increased in sufficient numbers to keep it in check.

#### BLACK-KNOT.

1. Can the black-knot on the cherry tree be cured?

2. Are there any varieties not subject to black-knot?

W. T. WHITE.

Eglington.

REPLY.—1. We doubt if black-knot on either cherry or plum trees has been cured. The only remedy at present known is amputation as often as it appears.

2. We do not know whether there are any varieties that are exempt. We have not been troubled with black-knot on cherry trees, hence have not had any opportunity to see whether any varieties escape. Will our readers who have had experience on this point please to answer this question.

#### CURRANTS.

I send some currant leaves that have insects on them, and are turned red wherever these insects get on the leaves. What is the best remedy to use to destroy them and save the currants?

Yours truly,

W. C. ADAMS.

REPLY.—They are green fly. Give the currant bushes a syringing on the under side of the leaves with tobacco-water twice a week until you get rid of them.

#### CELERY.

DEAR SIR,—Kindly answer in next issue of *Horticulturist* the following questions:—

1. Do you think it necessary to have celery blanched before being stored for late winter use?

2. Would you describe a cheap root house for storing celery which you think would answer for this cold part of Ontario.

3. Would a root house made something about as follows answer: Ground excavated two feet below surface, then board two feet above, then on a frame six feet high twelve foot boards meet and slant down sides with windows, all of which is banked and covered with manure.

4. Describe the most approved method of keeping cabbage until late in spring, either in root house or outside.

By answering the above questions you will confer a great favor upon

Yours truly,

H. W. CAMPBELL.

Penetanguishene, Ont., June 8th, 1886.

REPLY.—1. It is not necessary that it should be blanched when stored. It will blanch afterwards.

2 & 3. Any house that will exclude frost and admit of ventilation when needed, and in which you can plant the celery close together and get at it as required, will do.

4. The usual method of keeping cabbage over winter outside, is that of a trench wide enough to hold two heads of cabbage abreast, placed in the trench with the roots up, and covered with earth in the form of a ridge. We have not had any experience of storing them in a cellar or root house, but in that case would plant the roots in the earth.