

Dr. Packard, in his "Guide," page 415, figures an unknown species as the "Apple Fly," which is believed to be the above species. Mr. Walsh in vol. 2 of the "Practical Entomologist," also gives a brief notice of a larva supposed to be that of a species of *Drosophila*, and which also were injurious to an apple crop in Vermont to the extent of about half its value, by boring the fruit in every direction.

Professor Lintner further says: "The different species of *Drosophila* vary considerably in their habits, as we learn from European writers; and, indeed, the same species seems often to occur under apparently quite different conditions. The larvæ of the European *D. cellaris* occur in fermented liquids in cellars, as wine, cider, vinegar and beer, and also in decayed potatoes. *D. acetii* Kol. infests decayed fruits. Its larvæ occupy about eight weeks in attaining their growth, and their pupal state lasts for ten or twelve days. The flies appear in May and June. *D. funebris* has been reared from pupa taken from mushrooms. It is sometimes known as the vinegar fly. Another European species, *D. flava*, is stated by Curtis to mine the leaves of turnips, raising blister-like elevations on their upper surface."

The present species, *D. ampelophila*, is described by Loew in his *Centuria Secunda* (Dipt. Amer. Sept. indigena), No. 99, page 101. It is exceedingly common (Professor Hagen states) in the southern parts of Middle Europe and in Southern Africa, but the only localities given for it in America, in Loew and Osten Sacken's Catalogue, are the District of Columbia and Cuba. Professor Lintner, however, has bred it in New York; it also occurs in Pennsylvania, and now Montreal must be added to the list. I also think, from observations made in Quebec, that it, or an allied species, is found there. At any rate, this immense area of distribution for such an insignificant insect is very remarkable.

Like the other species of this genus, and so many other dipterous insects, the larva of *ampelophila* feeds on decaying or fermenting vegetable matter. Professor Lintner bred it from pickled plums; in Pennsylvania it fed on decaying peaches, and I found it in pickled raspberries. An earthenware jar had been nearly filled with this fruit and vinegar, prepared by the good housewife for the purpose of making that favorite drink (in Canada at least) called raspberry vinegar. On opening the jar about ten days afterwards (16th August, 1879) it was found to be swarming with the larvæ and cocoons of the insect. Hundreds of the larvæ were crawling on the sides of the jar and the under side of the cover, while pupæ were