

India (Mysore) 1 acre of land gives $11\frac{1}{2}$ cwt. of seed, which yields 45 gallons of oil, which is there compared with ground nut oil, and applied to the same uses. Russian seed is expressed on the spot, and the oil is largely employed for adulterating olive oil. The purified oil is considered equal to olive and almond oil for table use. The chief industrial applications of the oil are for woollen dressing, lighting, and candle and soap making; for the last mentioned purpose it is superior to most oils. It is pale yellow in color, thicker than hempseed oil, of 0.926 specific gravity at 15° , dries slowly, becomes turbid at ordinary temperature, and solidifies at -16° C.—*Dru Reporter*.

THE NIAGARA GRAPE.

The *Wine and Fruit Grower*, in a late number, copies some remarks upon this grape from the *National Tribune*, and then indulges in an expression of its own opinion that is more fierce than complimentary. We copy the whole for the benefit of our readers, and thus contribute our mite towards keeping the grape before the public:

For thirty years we have been familiar with grapes, and we have probably tested all the varieties which have been introduced during these years. We have no recollection of any grape being introduced that was not pronounced to be far better than any other; and yet, among hundreds brought forward, but few are really worth growing. Just at present the Niagara is well kept before the public, and judging from the opinions given by those who have tasted the fruit, it would be difficult to say what it is worth as an edible fruit. One will state that it is of the highest quality; another, that it is foxy, of second class; the third will call it good, but not best—and so on. But if it is well kept before the public, we presume its owners will be satisfied.—WILLIAM SAUNDERS, in *The National Tribune*.

[Exactly! And those who have planted largely of this grape, will doubtless be

"satisfied" too, that they have "got left." We had an opportunity to test this grape, and an "alleged" wine made from it, at the recent meeting of the American Pomological Society, and had hoped to be agreeable surprised by its good qualities. We were surprised. The samples shown were grown at Charlottesville, Va., where the grape ought to do well, if anywhere. But we are compelled to say that neither the grapes nor the wine were calculated to inspire any one with admiration. In short we think it a gross humbug, as bad as it is big, and wholly unworthy of cultivation.—*Wine and Fruit Grower*.

INSECTICIDES.

N. Y. AGRICULTURAL EXPERIMENT STATION,
GENEVA, N. Y., Sept. 29, 1883.

One of the greatest boons to gardening would be the discovery of efficient methods for the destruction of insects, as well as remedies which are easily to be procured and of easy application. This, however, is a difficult matter to accomplish, and upon a view of the season's work we recognize but little absolute success.

The cabbage worms have been abundant and destructive. We have warred against them with tobacco-water, saltpetre, alcohol, boracic acid, bisulphide of carbon, etc., in various combinations, but we finally settled upon an emulsion of kerosene oil and soapsuds as the remedy that, all things considered, was the most satisfactory. It appears that one ounce of common yellow, hard soap, one pint of kerosene oil, and one and one-half gallons of water, well mixed and stirred, and applied by means of a rose from a watering-pot destroys all worms that become thoroughly wet with the mixture, and does not injure the plant. Care must, however, be taken to keep the ingredients thoroughly mixed in the pot, for if the oil is permitted to rise to the surface, so that it will pass out upon a few plants, it will prove fatal to the few, while the remainder will not receive enough of the