

of quinces of 80 acres, and ten acres of sour cherries, chiefly the English Morello and the Montmorency Ordinaire; the latter being the popular market cherry of this region of country.

One paragraph of Mr. Bailey's shows us how wide-awake the fruit growers of New York State are to their business, and the importance of spraying and cultivation, in producing the best quality of fruit. "All these orchards of one hundred and fifty acres, are carefully sprayed for insects and fungi. A hand field force pump, carried upon a tank in a wagon and Peerless nozzles, are used exclusively. Plums are sprayed two or three times for the septoria, or shot-hole fungus, which causes the premature falling of the foliage, but for curculio the sheets are still used. Plums are treated with the ammoniacal carbonate of copper. The knot is fought industriously. Twice during the summer every tree is carefully examined by two men, who walk up either side of the row. This examination, together with the search which is made in winter, has thus far kept the knot in check; but all growers in this region are apprehensive of this disease, and the new law for its extermination is being enforced with vigor. Cherries are also sprayed with the copper carbonate to combat the leaf blight, a disease which causes the leaves to fall before the fruit matures. The best fruit-raisers recognize the fact that abundant and healthy foliage is essential to a good crop of fruit. Quinces and apples are sprayed twice with Bordeaux mixture, about a week after the blossoms fall, and again two weeks later. This treatment is aimed at the leaf blight on the quince and the scab-fungus on the apple. For both quinces and apples, Paris green is mixed with the fungicide for the purpose of killing the codling moth larvæ. This is a fair sample of the attitude of our New York fruit growers toward spraying. The practice has taken an assured place among the operations of the orchard, and I imagine that if either spraying or cultivation had to be given up for any year, most growers would discontinue the cultivation."

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MARKETING UNGRADED FRUIT.—"I brought three bushels of Bartlett pears to town to-day, and I could not get more than 40 cents a bushel. That price doesn't pay, but I had to let them go." This is what a farmer said to us one day. We turned to look at the fruit. He had been paid all it was worth. The fruit was brought in large baskets holding one and one-half bushels, and was evidently just as it came from the tree—a most unattractive looking lot of fruit. Had this man picked out only two bushels of the finest fruit, rejecting every irregular-shaped and all small and worm-eaten specimens, he would have had no difficulty in getting \$1 a bushel and would thus have received 80 cents more for two bushels than he got for three, and had a bushel of inferior pears left. These again assorted would have produced a half bushel of fair pears; the remainder he should have given to the pigs, or used for drying.—Orange County Farmer.