

No disease affecting the tree; Mr. Leslie mentions bursting of the bark occasionally by extreme cold weather, which he says can be wholly prevented by growing them with low heads. The insects are the slug on the leaf and the curculio in the fruit.

In the eastern part of this division the peach cannot be grown; in the westerly extremity near Hamilton, Dundas and Ancaster, it can be grown in the open air in dry warm soils and in sheltered localities, yet even here the fruit is now very uncertain, much more so than in former years.

The climate throughout this division is not favourable to the growth of the quince, apricot or nectarine. Like the peach, they can be made to fruit in favourable and sheltered situations or when trained on a wall.

Strawberries will do well. The favourite kind is the Wilson; besides which the Triomphe de Gand, Jucunda, Trollope's Victoria, Agriculturist, Nicanor, Russell's Prolific, Downer's Prolific, Hovey, &c., are named.

All name Wilson as the best for market; two add Triomphe de Gand; and Mr. Leslie adds to these Jucunda, and, for a near market, Downer's Prolific.

The following varieties of raspberries are found to succeed here, viz.:—Franconia, Brinkle's Orange, Red Antwerp, Fastolf, Hornet, Philadelphia, Clarke, Black Cap, Prince of Wales and Fillbasket.

The following sorts are recommended to be planted for market in the following order:—Brinkle's Orange, Franconia, Clarke, Black Cap and Fastolf. Mr. Leslie says he has not seen any better market variety than the Franconia, which proves with him to be vigorous, hardy and productive, and the berry firm and fine flavoured.

The following gooseberries are recommended in the order below:—Houghton, Whitesmith, Crownbob, Warrington Red, Hearts of Oak, Red Ironmonger, and a seedling raised by John Brooking of Dundas, which is very like the Warrington, but has not yet been tested on light or sandy soils.

The English varieties of gooseberries are subject to mildew, especially on light soils. Houghton's seedling, and the before mentioned Brooking's seedling, as far as tried, are not subject to mildew. Mr. Leslie says the Houghton is a very useful and profitable berry, and should be largely grown for market.

Flour of Sulphur is found useful in preventing or mitigating the mildew. Lime, ashes and salt, with a coarse mulch, are also used. High cultivation, thorough pruning, and a strong soil are essential aids.

But few blackberries seem to have been grown. Mr. Leslie says, "the Lawton or New Rochelle is too tender, being killed nearly to the ground every winter; the Wilson, a little hardier, producing a small quantity of good fruit each year; but does much better when protected with a covering during winter. The Kittatinny is the best of all—is the hardiest, killing back but

a few inches—and produces good crops of excellent fruit.

All varieties of currants thrive well. The White Grape, Cherry and Black Naples, are the most popular. There is no disease of the plants. The currant borer does some slight injury by boring through the pith of the stems; and the sawfly worm has done considerable damage by eating off the leaves. Mr. Leslie says these (the sawflies) are rapidly disappearing where pains are taken to kill them with white hellebore.

Some thirty varieties of grapes are mentioned as having been planted; of these only the Rebecca have been found to be too tender. The Clinton, Delaware, Concord, Hartford Prolific and Adirondac, are reported to be perfectly hardy; but Mr. Cooley says that all require protection during the winter. Those that ripen their fruit every year are the Clinton, Delaware, Concord, Hartford Prolific, Adirondac and Allen's Hybrid.

Mr. Leslie mentions a small vineyard of two acres, planted with Clinton, Delaware, and Hartford Prolific; and some foreign vines.

Mr. Burnet says there are some thirty-five acres of vineyards around Hamilton, planted with Delaware, Clinton, Concord, Salem, Iona and Oporto.

There is also a vineyard at Cooksville, probably the largest vineyard in the Province, planted mainly with the Clinton, in which the fruit attains a high degree of perfection.

No diseases of the vine are mentioned, and the insect depredations as yet have not been material.

The soil is of every character, from lign. sand to heavy clay, but clay loam predominates. In some parts the subsoil is gravelly, or a shale. The best apples and pears are those grown upon a clay loam with a somewhat porous subsoil. The best grapes are raised on loamy soil with a gravelly or a shale subsoil. Land that is rolling is preferable to that which is flat or low. Gooseberries and plums succeed best on heavy clays, pears on clay loam, apples on clay and sandy loam, cherry and peach on lighter sandy and gravelly soils. The extremes of temperature are ordinarily from fourteen degrees below zero to 95 degrees above, in the shade, though at times it has fallen considerably lower.

Mr. Leslie calls attention to a seedling strawberry on the grounds of Mr. John Cross, Oakville, named by him "Long John" from its peculiar shape. He says "it is a large berry and of good quality. The plant is much more robust and hardy than the Wilson, while its productiveness is fully one-third more, thus placing it at the head of the list for market berries. It has been planted and tested side by side with the Wilson for some years, and has fully borne out these statements. To the enormous productiveness I can bear testimony, having been an astonished witness thereof."

Mr. Leslie also adds that the Transcendant, Golden Beauty, Montreal Beauty crab apples

are the favourites in this locality. A seedling crab with a distinct quite sweet flavour, raised by George Leslie & Son, promises well, the tree being, like all other crabs, very hardy, while the fruit cooks as well as the sour varieties, and requires only a modicum of the sugar.

Storing Winter Apples.

A correspondent of "Laws of Life," who claims to have had extended experience, is decidedly of the opinion that apples keep far better when put into close boxes or barrels, and secluded as much as possible from the air. When thus stored, he says they will come out in spring full and plump as when taken from the tree. Many varieties, as the Talman Sweet, Spitzenburg, and those kinds that are not considered as long keepers and shrivel badly, will do well treated in this way. I have, he continues, found universally, that they keep better to let them lie without picking over. It is much better to pile them into a large bin across the cellar, say six or seven feet high and four or five feet wide, and cover them up tightly, than to lay them on shelves.

I once saw such a bin that a man had kept through the winter. About the first of April he thought he would open the windows on the side of the cellar next the window to let in the air, that they might keep better. I was at his place and he my called attention to the fact. Two windows just over the bin were opened about ten days or two weeks, and the apples exactly opposite the windows about one-third rotted for as much as a foot in depth, and the remaining part on either side were not rotted at all.

Another instance: A neighbour of mine had about five hundred bushels in a pile in a cellar. As they became a little specked he commenced picking them over; when about half done, he got tired and concluded to let them go. When marketed about six weeks after, he found that about one-third of those picked over were not fit for market, while all but about one-twentieth of the others were good. This I have seen in numerous instances. If you wish to try the experiment, make a box as tight as a carpenter can make, and when picking from the orchard fill it and nail it fast. Let it lie in the orchard till it is in danger of freezing; then put it in the cellar. Put the same quantity on shelves for trial. I am pretty sure one experiment will convince.

NOTE BY THE HORTICULTURAL EDITOR.—The most convenient and, at the same time, the best way of handling apples for winter use is to select a cool, dry day, gather the apples carefully by hand into baskets holding about one peck, being careful to put into them only perfectly sound apples. Take dry barrels into the orchard, and place the first basketful into the barrel by hand, afterwards the basket filled with apples may be put into