

SIZE OF THE APPLE BARREL.

In regard to water melons none of these marks will *apply*. For it does not change color, become fragrant, nor separate any more easily from the stem. How then can you tell? By two very small things which are frequently overlooked, if you look closely where the fruit stem joins the vine you will see a very small leaf, not more than half an inch in length, and a small tendril just like what grows on other parts of the vine. When this little leaf and tendril

dry right up then the melon is ripe and fit for the table.

All melons are better to be fully ripened on the vine. For lack of attending to this, many a tough insipid customer has to be dealt with that ought to have been free and luscious.

I have not treated of transplanting melon plants for I find that they do better to be sown just where they are to grow, etc.—A. McLaren, before Hamilton Horticultural Society.

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THERE are several sizes of apple barrels in use in the United States and Canada, and it is certainly most desirable that uniformity be attained in this regard. The National Apple-Shippers Association of the United States have adopted the following size barrel, and have resolved not to buy or ship in any other: Head, $17\frac{1}{8}$ inches; croe to croe, inside, $28\frac{1}{2}$ inches; bilge, 64 inches, outside. This is about the same as our flour barrel, so much used in Western Ontario, but much larger than the usual apple barrel of New York State, and larger than the legal barrel of Ontario. The amendment to the Weights and Measures Act of Canada, as now proposed, provides slightly different measurements, but giving cubic

contents nearly the same. The following is the proposed text:

1. On and after the day of one thousand eight hundred and ninety, section 18 of the *Weights and Measures Act*, chapter 104 of the Revised Statutes, shall be repealed and the following shall be substituted therefor:

"18. All apples packed in Canada for sale by the barrel shall be packed either in cylindrical veneer barrels having an inside diameter of eighteen inches and one-third, and twenty-seven inches from head to head inside measure, or in good and strong barrels of seasoned wood twenty-seven inches between the heads, inside measure, and having a head diameter of seventeen inches and a middle diameter of nineteen inches, and such last-named barrels shall be sufficiently hooped, with a lining hoop within the chimes, the whole well secured with nails.

"2. Every person who exposes for sale, or who packs for exportation, apples by the barrel, otherwise than in accordance with the foregoing provisions of this section, shall be liable to a penalty of twenty-five cents for each barrel of apples so offered or exposed for sale or packed."

BLUE ROSES GROWN IN BULGARIA. The blue rose, which, with the black, has so long been a subject of horticultural research, has quite unexpectedly made its appearance in a continental garden. Kilanlik, in Bulgaria, whence the rarity is reported, is a district renowned for its attar of roses and conse-

quently the flowers are grown on a very large scale. Samples of the soil where this rare plant is grown have been sent to the chemical laboratory of Sofia to be minutely analysed. It is known to be rich in lime, ammoniac, salts of copper and oxide of iron.