

was, to put on too thick a layer of excelsior, thereby taking the place of at least two layers of apples. Buyers objected to paying for apples and buying so much packing. When apples were first sent to the London market, on the head of each barrel was a placard stating the variety, and this notice: "This fruit, if properly stored will retain its flavor till June"—or May, as the case might be. But these placards are not now used. The barrels are marked with the name of the grower, and the mark of the shipper, as [B.] or [W. S.] or [*]. On reaching London they are placed in the warehouses, one barrel of a lot opened and placed on "show," and the entire lot sold by the sample displayed. Buyers have from fifteen to twenty minutes to examine the fruit and then the sales begin. All sales are by auction, and often from fifteen to twenty auctions are held in the same room in a day—and night; the sales usually beginning at 4 o'clock, and frequently held up to 12 o'clock at night. After the sale, a printed return of each lot, with the shippers, and packers, mark and name printed in the margin, and the price at which the lot sold printed in figures is returned to the shipping agent, so that each packer can see his own standing in London market, and the price his apples brought.

The shippers here have some advantages over us in the States. The crop here is later than with us, and by means of storage-warehouses they are enabled to hold the crop to take advantage of market. Occasionally small lots are sent forward for the Christmas market, but usually the bulk of the crop is not shipped before January, and from that on to March. The apples are uniformly barreled in the fall by the growers, none are stored in bulk. To some extent the practice obtains here of selling the fruit from the orchards in bulk, so that the grower has nothing whatever to do with the harvesting or growing—the fruit being sold on the trees.

I asked Mr. Whitman a question as to the probable influence of the prospective large increase of apples on the supply of the Foreign market; whether there would not be danger of overstocking the market. "None whatever," he replied; "not if Nova Scotia could ship five hundred thousand barrels a year. There is always a demand for them. New markets are opening. Hull, Bristol and other large English cities are becoming good apple markets. They have been good orange markets and apples are sure to follow oranges. A large crop is better than a small one, and leaves as much money to the producer. Beside it gives more freight to be handled, adds to the general health by placing them within the reach of mechanics and working men,

and is better for all concerned. I want to see," he added with force, "cheap and abundant fruit, especially apples, the prince of fruits for everybody."

In addition to apples large quantities of grapes, cherries and small fruits are being grown here, especially of strawberries. The last named are raised to a considerable extent in and about Middletown, in the upper Annapolis valley, and there they have a Small Fruit Growers' Association of which Mr. G.C. Miller is Secretary. Some growers have as many as two or three acres in strawberries, and one grower yesterday sent five thousand boxes to Bar Harbor and Boston. On account of the lateness at which they can be placed in the markets, (from July 10th to 30th), this Province is sure to take leading rank as a strawberry growing and exporting section.

ATTENTION has already been called, in the newspapers, to the early presence (15th August) of the Potato Fungus, *Peronospora infestans* in its perfect sporiferous form, which indicates that suitable meteorological conditions are only required to bring about great destruction of our potato crops. The potato disease occurs in two forms:—

1. In the first the fungus threads of *Peronospora infestans*, or potato mould, spread slowly over the plant and through its tissues in a creeping way, first discoloring and finally causing the decay of the part. This is the prevalent form of the disease in Nova Scotia. Persons who have seen only this form of the disease, and are not microscopic experts, are apt to overlook the fungus altogether, and consequently to dispute the "fungoid theory," as it has been called, but which is no theory at all but simply a plain observation of fact.

2. In the second form of the disease the fungus acts not only as in the first, but it forms erect stalks shooting out from the breathing pores (stomates) and other parts of the leaf; these stalks bear aerial spores or seeds, termed "conidia," which are easily detached and scattered so as to propagate the fungus just as weeds are increased by running to seed.

The first or vegetative form of the fungus is, as I have said, the one usually seen in Nova Scotia. Its growth and consequent deleterious influence on the potato is slow and local, for the fungus threads extend merely to adjoining parts, or to leaves in contact. Very different is the reproductive form, the form that sheds conidia. These are produced in countless numbers and blown over the fields, and thus spread speedy devastation. This latter is the English form of the potato disease.

A microscopical examination of the leaves of potatoes of different kinds, has

recently shown that all, except the very late sorts, have already upon them an abundant growth of the fungus in its English, a most destructive form, the stalks bearing and shedding conidia abundantly. This is a fact of great practical importance to the farmers of the Province.

The presence of *Peronospora infestans*, in this form in our Province, foretells several things, of which it will be well to take warning:

1. Our markets may be glutted with early potatoes at unremunerative prices.
2. Large quantities of diseased potatoes will have to be fed (or lost) at taking-up time.
3. Much cellar room will not be required for sound potatoes.
4. If there should be any foreign markets this winter, which we all of course hope for, then potatoes will be scarce and dear next spring-time.

THE last quarterly record of the Royal Botanic Society of London contains the following of interest to Nova Scotians in the notice of the meeting of Fellows of June 28th last.

Dr. Cogswell exhibited several dried specimens of Canadian Ericaceae, collected by him chiefly in the neighbourhood of Halifax, Nova Scotia, in 1857, which he thought might be interesting to the Fellows at the present moment as in a manner supplementary to the show of Rhododendrons now going on at the Gardens. The first he would notice was the *Epigaea repens*, the local Mayflower, it being the badge of the Royal Province of Nova Scotia, or New Scotland; and it was rather curious that the people both of Old and New Scotland should have agreed upon a plant of the same natural order as their favourite, though in the former case, not national emblem. Attempts had been made to introduce the flower into gardens in Nova Scotia, though hitherto with indifferent success, but it grows freely at Mr. Waterer's nursery at Woking. A wax model of the plant was handed round the room and much admired. From the beauty and fragrance of the rose-coloured flowers growing in small axillary clusters, the plant might be worthy of more attention than it had hitherto received in this country as a desirable addition to bouquets.

The next specimens were the *Gaylussacia resinosa*, locally called the whortleberry, the *Vaccinium Pennsylvanicum* and *V. corymbosum*, or blueberry, and the *V. macrocarpum*, or cranberry, all of great economic value in producing fruits in abundance more than sufficient to supply the market. There was a regular succession of wild fruits in Nova Scotia. First the strawberry, then the raspberry, blueberry, whortleberry or huckleberry,