

sauces, custards and blanc manges, but also a beautiful coloring for fancy deserts. Wine made from currants is much esteemed in England, and is found in every household. It is said to possess great virtue in restoring the tone to a delicate stomach. Currant shrub is a refreshing summer drink, and currant cordial is so beautiful to look at, that the labor of making it would be more than repaid if it laid claim to no other quality; but it is quite as good in taste as it is in appearance.

The black currant, preserved or made into jelly or wine, is of value in the treatment of many ailments, such as sore throat, severe colds and general debility.

Altogether, the currant is a very desirable fruit for use in the household.—
E. P. R.

RIPE ROT OF PLUMS.



HIS disease has been very prevalent in the Niagara district, especially in wet seasons, often resulting in the loss of a large portion of the crop. The same fungus also attacks the peach, and is very destructive of the ripening fruit of such varieties as Hales and Alexander. Mr. Beach, of Geneva, in Bulletin 98, shows that this rot may largely be reduced by Bordeaux mixture.

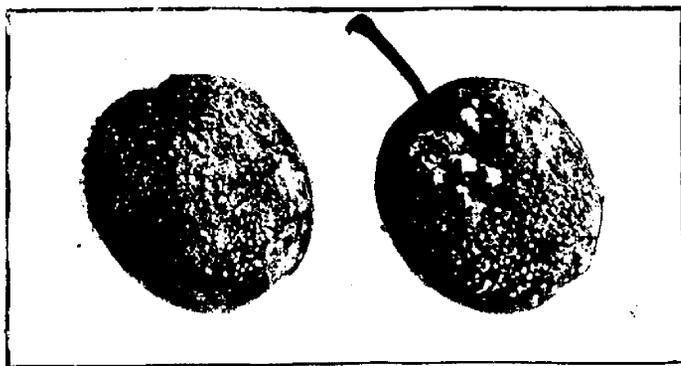


FIG. 968.—RIPE-ROT OF PLUMS (BEACH BULLETIN 98.)

The following course of treatment is recommended in this bulletin:

1. In case there is reason to fear an attack of the fruit rot fungus on the blossoms, spray thoroughly with Bordeaux mixture before the blossoms open.
2. When no attack of the fruit rot fungus in the blossoms is feared, let the first spraying be made soon after the blossoms fall. If Paris green is to be used against the curculio it may be mixed with the Bordeaux mixture at this time, using one pound to two hundred and fifty to three hundred gallons of the