

crevices of the boxes or barrels in which the fruit is kept, and in many a nice hiding place about the room. Wherever there is a second brood the traps should be left on the tree trunks until a fortnight or more after the apples have all been removed from the orchard, none left even on the ground, when they may be again put through the wringer and put away until another season. About the time the moths appear again in the orchard, the second brood moths may be found in the cellars in which fruit has been kept. The writer has seen large numbers fluttering at the windows of his fruit cellar seeking to get out; if these are prevented from escaping they will ere long perish without doing any further mischief.

The territorial limits of the second brood have not yet been ascertained. Our Dominion entomologist, Mr. Fletcher, says that there is but one brood at Ottawa, and believes that this holds good up to Toronto. Whether there is more than one in the fine apple growing region of the Beaver Valley and of the whole south shore of the Georgian Bay, the writer is not informed, but if only one brood, then the worms that form cocoons in the summer will remain in them until the next spring; whence, after passing a short time in the pupa state, they will emerge as moths.

The sum of the matter is this; the

calyx basin of the apple blossom is open for the reception of a poison for only a few days; the moths do not lay their eggs until after the basin is closed and deposit them anywhere on the surface of the apples; these are hatched in a few days and the greater part of the worms work their way into the calyx basin and feed around in it for several days; the fruit grower may, if watchful, improve the opportunity to put into the open basin a poison that will be safely kept by the closing of the calyx segments until the worms in feeding get it; the best poison is Paris-green, which can be put into the basin by timely and thorough spraying; the worms which do not die by the poison may be caught, some in the apples that fall prematurely, and more in paper bands tied on to the trunks of the trees and passed every ten days between the rollers of a clothes-wringer; in those places where there is a second brood, the injury done by that brood will be lessened in proportion to the number of the worms destroyed in the prematurely fallen fruit and by the wringer; and the next year's crop will be benefited by keeping all that may be taken with the fruit into cellar or fruit room securely shut in until they perish.

D. W. BEADLE.

303 Crawford St., Toronto.

## ANTIQUITY OF FRUIT.

**Y**ES didn't our forefathers know how to relish fruit as much as we do now, and they too enjoyed their simple varieties as much as we do our most choice kinds. Indeed some of the very kinds we cultivate now in our orchards, our ancestors planted, tended and harvested the fruit.

See for instance our much valued "Greengage" plum, how was it named, just merely by accident being introduced into England from France by the Earl of Stair, under the name of "Green Spanish." The Gage Family in the last century procured from the monks of the Chartreuse at Paris, a collection of