

If these Russian varieties, of which I have ten under test, prove to be of fairly good quality, they will pay well to grow in this section; as the growing of cherries has been almost entirely abandoned of late years. They seem inclined to bear early, and so far have proved hardy. They have been exposed to a temperature of 26° below zero without injury. The testing of these cherries will be a very interesting and important part of the work of this station.

Raspberries.—The Columbian raspberry is a prodigy. It surpasses in productiveness anything that has come under my notice in the raspberry line. In appearance it is another edition of the Shaffer, but does not come up to it in quality, neither for canning or eating fresh. I would not advise the planting of either of these varieties for market, as there seems to be a prejudice against them on account of their color, and they would not carry as well as the red varieties; especially is this true of the Shaffer. The Columbian is firmer, but would not be satisfactory as a shipper.

But for the home garden both of these varieties should have a place. They will give splendid returns under fair cultivation. The following would be a nice selection for the home garden: Cuthbert, Golden Queen, Columbian, Shaffers, and the "Older" Black Cap, with a few plants of the Marlboro' for early use.

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FRUIT STORAGE.



It is not necessary to go to any extravagant expense, and, besides, it is not needed. Select a gravelly hillside. Excavate to the required size and depth, and then wall it up with stone picked off your fields. Then roof it over. A double roof is best, built in the following manner: Lay a plate on the wall and put on rafters and sheathing as for a roof. Cover sheathing with building paper. Over this lay a second course of rafters with sheathing as before. Fill in between the two courses of sheathing with sawdust. Then put on the shingles. Before shingling a good ventilator should be put in, running up through the roof. Then with double doors to your cellar you are prepared to hold your apples. Care should be taken to see the cellar is well drained and well ventilated. The main thing is to keep as near an even temperature as possible. In warm weather in the fall, after the apples are put in store, the ventilators should be opened at night and closed in the day time. All the work on a cellar like this can be done with the ordinary help on the farm. It does not require a skilled mechanic to excavate the cellar, to make the mortar or lay the wall. The roof and doors you can build as well. The work can be done at odd times during the summer, when you would not usually be otherwise engaged.

A good and satisfactory storage for your fruit or vegetables can be put up