

defence is needed. We simply poison the leaves, and then permit the canker worm to eat a daily dose.

The Strawberry Sawfly is another of the insects described and may easily be identified from the accompanying illustration, though more commonly known in the larval state, coiled up as shown at 6. This insect is also known as the strawberry slug, though it really is closely allied to the currant worm. The parent fly (3) deposits its eggs within the tissues of the leaves or stems, and the larvæ hatch out and begin feeding, and soon grow to be about $\frac{3}{4}$ of an inch long (4 and 6). After five or six weeks in this state they go beneath the surface of the ground and form cocoons (7) and change into pupæ (1 and 2) which at length become flies.

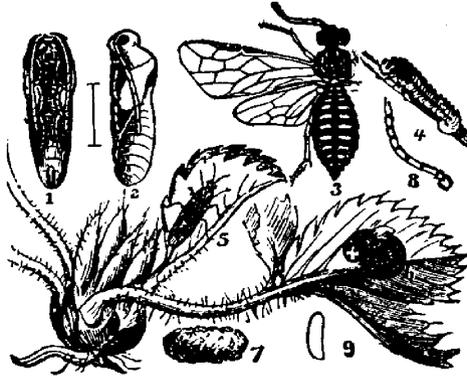


FIG. 967.—THE STRAWBERRY SAWFLY.

Spraying with Paris green may be used as a remedy where there is no fruit to be harvested; otherwise insect powder may be used.

CURRENTS.



CURRENTS are a delicious acid fruit, extensively used in cooking and the making of jellies and jams. To fruit growers of long ago, only two varieties were known, the black and the white; but a large number of species are now cultivated and brought to our markets.

For breakfast, a bowl of white and red currants on the stems, served with powdered sugar, form an appetizing and wholesome dish; stewed and sweetened, they are a delicious sauce to be eaten with meats; while made into tarts and pies, they are dainty and acceptable for the summer luncheon and dinner table.

Where a variety is desired for the table, currant compote, cream, sponge, water-ice and float may be made.

Of all fruits, currants are preferable for jelly, in making which less sugar is required than for any other fruit, always with the certainty of success. Currant jelly likewise has the merit of being suitable alike for serving with meats, flavoring sauces and using for making cakes and preparing various desserts.

Currants make a delicious jam, and may be canned green or ripe for winter use. Syrup made from them is not only a delicate flavoring for creams, ices,