

Mix the bran and Paris green (or white arsenic) thoroughly in a wash tub, while dry. Dissolve the molasses in the water and wet the bran and poison with the same, stirring well so as to dampen the bran thoroughly.

Shorts or middlings in place of bran are also useful for cutworm control.

A simple formula for small gardens is one quart of bran, one teaspoonful of Paris green and one tablespoonful of molasses, with sufficient water to moisten the bran.

The mixture should be applied thinly as soon as cutworm injury is noticed. It is important too, that the mixture be scattered after dark, so that it will be in the very best condition when the cutworms come out to feed at night. This material is very attractive to them, and when they crawl about in search of food, they will eat it in preference to the growing vegetation. If the mixture is put out during a warm day, it soon becomes dry, and is not, of course, as attractive to the cutworms. In treating fields of strawberries, a simple method is to have a sack filled with the bran hung around the neck, and by walking between two rows and using both hands the mixture may be scattered along the row on either side. When cutworms are so numerous as to assume the walking habit, the poisoned bran may be spread just ahead of their line of march. In gardens, a small quantity of the material may be put around, but not touching, each plant.

COMMON STRAWBERRY DISEASES.

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KEY TO STRAWBERRY DISEASES.

The disease occurs:—

A. On the Leaves.

- I. Spots, either purple in colour, or light coloured with purple border, Leaf Spot.
- II. Leaves rolling upward; edges or exposed parts of lower surface turning purple or dying; scanty white mildew on lower surface. Powdery Mildew.

B. On the Fruit.

- I. In the field.
 - (1) Before ripening—
The fruit fails to develop or remains hard, or browns and dries up; often covered by a grey, velvety mould. Dry Rot.
 - (2) When ripe—
The fruit develops rot.
Rot areas very watery. Leak.
Rot tissue dry like normal fruit tissue Dry Rot.
- II. On the picked fruit, in shipment, in storage or in stores.
 - (1) The fruit turns soft and watery, sags together in the container, and loses much juice. Leak.
 - (2) A mouldy growth on the fruit
Either the Dry Rot or Leak fungus.

C. On the Roots:

- Root system browned or blackened, dying in spring or early summer. Winter Killing.