as many other varieties, and it is a first-class commercial apple only for this fault. In some localities it has been shipped under the name of Baldwin."

Sam Nesbitt, Brighton, Ont.:—"In respect to the Stark apple I have always found it to be an exceedingly good shipper for export, as it apparently stood the passage over better than most any other apple in the months of February and March. There was one other point in its favor and that is that it never discoloured. Whether this will hold good after it has been out as long a time as Baldwins is a question that only the future will decide. The tree is a most prolific bearer, and the only objection that I have to the apples (and the same thing applies to buyers in the United Kingdom), is the fact that they are not the right shade of red, making it difficult for the people who sell fancy apples to polish them and make the display that is necessary to catch the eye of the consumer.

Harold Jones, Maitland :—"In this section, where Spys and Baldwins cannot be successfully grown, the Stark has come to stay. It is perfectly hardy and a heavy bearer. The fruit keeps well into April. The color is a little dull, but the size and other good qualities mentioned places it near the top of the list as a desirable winter apple for the St. Lawrence valley.

"When attending the Fruit Institute meetings last winter I included Stark in a short list of best winters for planting in the commercial orchard."

AMMONIA-COPPER CARBONATE

BY

PROF. L. LOCHHEAD

O. A. C., GUELPH, ONT.

THIS fungicide is a valuable one at certain times because it will not discolor the fruit as Bordeaux does. It is neither as effective nor as cheap as Bordeaux, hence is seldom used in the ordinary spraying operations of the orchard. The proportions recommended in the preparation of this solution are as follows :

Copper-Carbonate	5 ozs.
Ammonia, about 3 pints (just enough to dissolve the Copper-Carbonate).	
Water	50 gallons.

Or, if we want to make up a smaller amount, say 10 gallons, use the following :

Copper-Carbonate	1 oz.
Ammonia	a little more than ½ pint.
Water	10 gallons.

The best way to prepare the solution is to make a thin paste of the carbonate first of all, and then dilute one-third of the ammonia with seven or eight times its volume of water, and pour this over the paste of carbonate. Then the mixture should be stirred vigorously and allowed to stand until the undissolved portion of the carbonate has settled to the bottom. The clear liquor is then poured off. To the undissolved portion of carbonate add a second, one-third of the ammonia diluted as before with seven or eight times its volume of water. The mixture is again stirred and allowed to settle. When the clear liquid is again poured off, the remaining undissolved portion of carbonate may be treated with the remainder of the ammonia. In this way the carbonate is all brought into solution, which is then made up to the required strength. Rain water should be used, else a heavy cloudy precipitate may be formed, which is often mistaken for undissolved copper-carbonate. The solution is of a clear, light blue color and will not injure even the most tender fruits.