

season with still more damaging results. The early wilting of the asparagus plants this fall means a poor crop next season. All wilted and diseased plants should be cut and *burned* unless the owner wishes to have a very inferior, useless crop next season.

In view of the fact that the beetles are

active in many beds, it would be a wise thing to spray the beds several times with Bordeaux and Paris Green immediately after the spring crop is gathered. This spraying will keep both the rust and the beetle in check.

W. LOCHHEAD.

O. A. C., Guelph.

FRUIT EXHIBIT AT THE PAN-AMERICAN.

SIR,—There will probably be some very satisfactory results, and also some dearly bought experiences in making our exhibit of Canadian fruits at Paris, France, this year. It has not been my privilege to receive any detailed report as to what condition the fruit was found when required for the tables, but it is generally acknowledged that one of the greatest trials of the Horticultural Departments of previous Expositions has been that of providing fruits so that a good exhibit might be obtained from the opening time of the exhibitions.

For the World's Fair, Chicago, arrangements were made with Swift & Co. for the storage of 180 bbls. apples, consisting of 34 varieties.

A few weeks ago, Mr. F. W. Taylor, Supt. Horticultural Division, wrote Swift & Co., asking them to be kind enough to supply such information as would indicate what sort of storage was used, and results.

Reply as follows :

DEAR SIR,—Replying to your favor in reference to apples which were stored for the Nebraska State Horticultural Society on our plant here, will say that those apples were stored in warehouse, cooled by natural refrigeration temperature ranging from 36 to 42°, and was thoroughly dry.

For your information will state that we made tests on apples which were stored with us, and found apples packed in *waxed paper* kept better than those packed in brown, or than those which were not wrapped at all.

We are certain that any temperature ranging from 36 to 42° is a desirable temperature for storage of apples provided same is dry.

Trusting this is the information you desire, we remain yours, etc.,

(Signed) SWIFT & Co.

Mr. Youngers wrote a very full and complete report upon the subject of keeping apples which was read at the winter meeting of the Nebraska State Horticultural Society. This report is of such great interest to us at present that a copy is here given of a portion of the report giving results on the first 15 varieties, giving the percentages indicating the condition of the varieties named at the date mentioned :

	June 15	July 14	Aug. 2	Sept. 2	Oct. 2	Nov. 1
Ben Davis	10	10	10	10	10	10
Wine Sap	10	10	10	10	10	10
Juneating	10	10	10	10	10	10
W. W. Pearmain	10	7	6	6	4	3
Limbertwig	10	10	10	10	10	10
Allan's Choice	10	10	10	10	9	8
William Twig	10	10	10	10	10	10
Sweet Russet	10	10	9	9	8	8
Red Romanite	10	10	10	10	10	10
McIntosh Red	9	9	9	9	9	9
Salome	9	9	9	9	9	3
Dominie	9	8	8	8	7	6
Roman Beauty	8	8	8	7	6	5
Iowa Blush	8	8	8	8	7	5

Other varieties stored gave slightly lower percentages than the above.

Mr. Youngers, in compiling this report used the scale of 10. Those found in perfect condition were marked 10, and those more or less damaged marked accordingly.