

ten thousand trees (or rather bushes), and the products are shipped to every part of the empire. In the cherry season, Vladimio cherries are plenty and cheap in every Russian city reached by railroads or water. We are told that whole trains are loaded with them for Siberia and the far north-eastern cities of the plains. South of Vladimio, but still near to the 50th parallel, where the thermometer reaches at times 50 degrees below zero, Fahrenheit, is grown the plum in quantities absolutely immense. These plums vary in season and color, but they are all of one race, which seems indigenous to northern Asia. Many of the varieties we met at Nishney are equal to the best German prunes, which they resemble in shape and texture of flesh. The color is usually red, and the *suture* at one side is peculiar to the race. As we go south (or rather east of the Volga), we reach the apple growing districts, not because the soil or climate are better than in Vladimio, but because the people happened to drift in the early ages in this direction. One of the large orchardists who brings fruit here by the barge load grows only four varieties specially suited for the Nishney market during August and the first week in September. These varieties are (1) *Borovetsky*, a large oblong variety with crimson stripes. In quality and appearance it is superior to our *Duchess*. (2) *Miron Krasnyi*, an early variety now past its prime. It is showy, mild in flavor, and much eaten from hand by Russians, who do not like acid apples except for cooking. (3) *Titofka*.—This is not our *Tetofsky*, but it is a very large, oblong, ridged, highly colored, and really good variety. Many of the specimens look so much like large specimens of Benoni as to deceive the expert. The flesh is pinkish white, somewhat coarse, but breaking, tender, juicy, and pleasantly sub-acid. This variety seems popular in all parts of Europe. (4) *Summer Aport*. In Russia are grown four *Aports*, three of which are late autumn or winter. The one now in market on the Volga in immense quantity is known in Moscow as *Aport Oseniiai*. It is large and highly colored with splashes of pink and crimson. It may always be known by its one-sided stem and lip, something like Roman Stem."

PARIS GREEN FOR ROSE BUGS.

I heard a member of the Western New York Horticultural Society say at the meeting at Rochester last winter, that Paris green could be used with safety on grape vines, to protect them from the ravages of rose bugs, and it encouraged me to try it



ROSE BUG.

on my vines this summer. I have about 150 newly planted vines that were growing finely. They were attacked by the rose bugs; many of them were nearly covered with them, and were fast being destroyed. I applied Paris green in water in the same proportion that I use on potatoes—about one teaspoonful to a pailful of water. It cleaned the vines of bugs, but a two days' rain washed off the poison, and we gave them a second application, thoroughly drenching the vines, and they are now free from bugs, and I cannot see that they are at all injured by the poison. I give this experience as rose bugs have proved a great pest to grape vines in this State.—C. D. S., *Spencer, Mass.*

GRAPES, THEIR VALUE AND CULTURE.

The value of the grape, and the ease with which it is cultivated, are two points not yet so well understood by American farmers as they should be. No Fruit is more refreshing, and none more healthful. There can be no doubt that if grapes were grown and freely used by every family in the land, the avoidance of sickness and its attendant loss of time and expenditure for medicine, would many times compensate the time and money expended in their culture, saying nothing of the comfort they would add to many a household. But besides being among the fruits most valued by the rich, no fruit is so emphatically the poor man's fruit as the