

to twenty-two inches from the ground, with a mixture of Portland cement and Paris green ; one tablespoonful of the latter to a gallon of the paint. Only a small quantity of the paint should be mixed at a time, and it should be made thin enough to apply readily with a common paint brush. If mixed with skim milk, the paint adheres better than if mixed with water.

GIRDLING GRAPES.—Dr. Fisher reports, in the same bulletin, that he has been experimenting in girdling grapes in several plots in his vineyard, each plot containing one hundred and twenty vines. As a result of his experiment, he has come to the conclusion that wherever a grape will ripen fairly by the natural processes, girdling is a complete draft upon the gains of the present. With him the increase in weight of fruit was more than offset by the waste, through split berries, and the consequent extra time required to prepare the whole for market. There was no gain in the price from the ten days' earliness. The Concord does not reach the market early enough to command the early prices. Another evil result of girdling was a diminished crop from the vines the ensuing season.

PASTURING STOCK in orchards that have been recently sprayed, is usually considered exceedingly dangerous. We have, ourselves, as a rule, been very careful to avoid turning in horses and cows into an orchard which has been sprayed with Paris green or London purple. It appears from experiments that have lately been carried on in certain experiment stations, that there is much less danger in this regard, than we had supposed. Prof. Cook, of Michigan, pastured sheep and horses under trees that had been sprayed with four times the usual amount of poison, without their receiving any injury. The fact is that the poison, which we apply to the trees of our orchards, is so extremely diluted that the amount falling upon any particular point is almost imperceptible.

LATE KEEPING GRAPES.—We have received from Hon. R. W. Scott, of Ottawa, a package of Agawam grapes, which were grown in the open air on the north-west bank of the Ottawa river, and have been kept in cork dust for eight months, during all which time Mr. Scott states that they have had a supply of grapes of various sorts for the table. He packed five kegs of Delaware, which lasted until Christmas. For the following two months he relied on Lindley and Roger's No. 9, and during March and April he used the Iona and the Agawam. When properly ripened the two last have always proved the best keepers. Mr. Scott does not see why we should not have a constant supply of grapes nine months of the year, by making a proper selection of the varieties, packing them in dry cork dust when the grapes are perfectly ripe, and keeping the kegs in a moderately cool, dry cellar.

APPLES IN LIVERPOOL.—A circular from Messrs. Woodall & Co., dated 3rd of April, gives high quotations for Canadian apples in England. It states that