could be chosen, while our engraving shows this plum as it may be expected to grow under ordinary conditions. The following description of the Italian plum is according to Chas. Downing: Tree, vigorous, spreading; branches, smooth; fruit, medium, oval; suture, moderate; skin, dark plum color, with a bloom; an inch long, rather stout, inserted in a small cavity; flesh, dark yellow, juicy, sweet, good; separates from stone; quality, good; October.

Barreling Apples.—Many of the most profitable operations in commercial life depend in the first instance upon very simple facts. Most persons would pass by without observing the barreling of apples as a case in point. If apples were placed loosely in barrels they would soon rot, though passing over but a very short distance of travel; and yet when properly barreled they can be sent thousands of miles, even over the roughest ocean voyage, in perfect security. This is owing to the fact discovered years ago, without any one knowing particularly of the reason, that an apple rotted from a bruise only when the skin was broken. An apple can be pressed so as to have indentations over its whole surface, without any danger of rotting, provided the skin is not broken. In barreling apples, therefore, gentle pressure is exercised, so that the fruit is fairly pressed into each other, and it is impossible for any one fruit to change its place in the barrel on its journey. Apples are sometimes taken out of barrels with large indentations over their whole surface, and yet no sign of decay. In these modern times we understand the reason. The atmosphere is full of microscopic germs which produce fermentation, and unless they can get an entrance into the fruit, rot cannot take place. A mere indentation without a rupture of the outer skin does not permit the action of these microbes. This is a simple reason why the early observation enabled the barreling of apples to be so successful.—Meehan's Monthly.

Importance of Bees in the Orchard.—In a series of experiments at the Oregon United States Experiment Station, in the pollenation of the peach, the trees were forced under glass to bloom in November. A colony of bees was placed in the house when the trees commenced to bloom. A heavy fog prevailed for fifteen days, and although the flowers were constantly opening, not a bee showed itself. During the night of the 15th, the fog lifted, and the next morning was bright and clear causing the pollen to burst. Then the bees came from the hive and kept up their work for eight or nine days. The result was that not a single peach was observed to drop at the stoning season. So great was the amount of fruit on the trees that it was necessary to thin it. One tree in the house was securely protected, so that the bees could not gain access to it, and all of the fruit dropped at the stoning period. Mr. George Coote, horticulturist of the station, says that these facts show the value of bees to the horticulturist, and that no fruit grower should be without them.