

doubt it is an excellent method, but on the plum tree, where the inner branches do not naturally die out, there is a danger of getting the heads so dense as to shade too much the fruit in the interior of the tree. They claim, however, that although a little later this ripens up fully as well as on untrimmed trees. The advantages claimed for this practice are that the trees bear longer; the fruit is more easily picked; the heads are smaller and more easily worked around; and the curculio more easily managed.

Their method of fighting the curculio is to capture and cremate him. The curculios and string fruit are gathered in a sheet ten or twelve feet in diameter made like an inverted umbrella, and supported on a light two-wheeled barrow. A slit in the sheet opposite the handles allows the tree to enter to the centre. The limbs are jarred with a padded bumper and everything in the sheet rolls into a tin drawer at the bottom. These "bugging machines," as they call them, are made in Geneva and cost \$17. Six of them were seen at work the day of our visit.

The shot-hole-fungus is more troublesome here than the black-knot. Last year a lot of the plum trees were destroyed by this disease. The leaves fell in the summer before the wood had matured and the severe winter only helped to finish the work of destruction begun by the fungus.

Out of fifty or sixty varieties of plums tried in this orchard, the favorite varieties are the Reine Claude, Bradshaw, Genii and Purple Egg—the Reine Claude being more grown than any other.

Their thirty acres of quince orchard is a rare sight to see. No unshapely, scrubby bushes like we usually find, but all handsome little trees with a three-foot trunk and a head, by "shortening-in" pruning kept as round as a ball. These receive the same clean cultivation as the plum trees and much the same treatment throughout, except that in the early spring the plums get two or three applications of nitrate of soda; one pound to a tree at each application. This gives them a very luxuriant foliage, but makes the fruit a little later in ripening. It is to avoid this late ripening of the quinces that they receive little or no nitrogenous fertilizers.

The quince trees are doing best on the lowest parts of the orchard, while peach trees alongside of them are doing best on the highest parts. The orange or apple quince, the old stand-by, is the only variety grown. The crop last year on this quince orchard, we are told, sold for \$3,500—on the trees. There are about 6,000 trees.

The cherry trees received the same high cultivation as the others, but are not pruned back. The Early Richmond, one of the best of the Morello type, is the chief variety grown.

If we visit Messrs. Hammond & Willard's orchards and nurseries we shall have to do some travelling, for they are scattered here and there in fifteen, twenty and thirty acre lots, two or three miles apart.

They have the largest fruit nurseries in this section; while W. D. Smith has the most extensive nursery of ornamentals. Mr. Willard's orchards are all under very clean cultivation. They consist mostly of plums and peaches, but the varieties in the orchards are as mixed as the men on a checker-board, for Mr. Willard is a firm believer in working over a variety that does not suit him. In nearly every plum orchard we find them hard at work capturing the "little Turk" with the "bugging machines." Mr. Hammond still has faith in spraying and is waging war on them with London purple.

It might be pleasant for some of us to spend more time in the beautiful orchards about here, but we must hasten on.

At the Cornell University Experiment Station at Ithaca, forty miles further on, we may find a number of young Russian Apricot trees heavily loaded. This may be encouraging to some of us from the Niagara district, who have planted rather largely of this fruit and are still doubtful as to the success of the experiment. We may congratulate ourselves, however, on being able to beat anything we may find elsewhere in grape growing. In Stamford Township may be seen a two-acre vineyard, only three years from planting, that this summer bore ten tons of grapes. I am sorry to say, though, that these went to the wine factory for \$20 per ton.