

Bordeaux the spores which alight on them are killed and infection prevented.

The way the tubers become affected is not so clear, but it is probable that the spores, on falling to the ground, are often washed by rains through the soil to the tubers, into which they force an entrance and set up conditions which give rise to the rot. In some plantations this year only the uppermost tubers are rotten. This would seem to favor the idea that the rot was produced by spores washed down by rains.

As the winter spore of this fungus is not known it is supposed by many authorities that the fungus winters over as thread in diseased tubers, and that after planting the tubers the following season the threads grow into the new shoots and into the new leaves. If this is the case, it becomes important to plant "seed" potatoes from the localities where the blight was absent the previous season.

Some authorities are of the opinion that the fungus winters over as a thick-walled spore in the tissues of the dead leaves and stalks. This supposition is a quite probable one, for many closely related blights winter over in this way, and their winter spores are not difficult to find. But the potato blight winter spore has, as yet, not been found, hence the various suppositions as to the method the fungus adopts to survive the winter. If the blight has a winter spore, then all the dead stalks and rotten tubers should be *burned*. They should never be thrown on the manure heap, for with the application of this manure to potato ground the following year many spores will be distributed, and ready to infect the new plants. At this juncture it would be advisable to remove the dead stalks from the ground before digging up the tubers, for it may prevent further infection of the tuber and subsequent rotting.

NEW FRUITS

THE BARTLETT PLUM

ONE of the most delicious plums that is now on the market is Burbank's Bartlett. A small dish of them will soon fill a room with a delicate aroma, which strongly suggests bananas. In fact, the children insisted that bananas were on the sideboard until they were told to go and take a look and a smell. Now, when they smell bananas, they want Bartlett plums. This plum is about the size of a Tragedy prune, yellowish green when at the right stage to pick and in a day or two will turn a dark, shiny red. The flesh is soft and juicy, deep yellow, and has a decided Bartlett pear flavor. The skin is very thin and tender, has no sour or astringent taste common to most plums, and cracks if heavy dews fall on it when allowed to ripen fully

on the trees. It is decidedly a plum for the home orchard, and should be in every one. The tree is not particularly prolific, although it has all it can carry this year. The two previous years the crop may have been light.

Climax is considered a choice plum from some accounts, but on the sandy soil of the Pomona valley it has proved a failure. It is a fine looking plum, but does not bear with us. We have failed to secure a good specimen, for what few set have always fallen off before they thoroughly ripened. Shiro is a most wonderful bearer, is a fine looking plum, but lacks flavor with us. It makes a good shipper, for it is firm and a beautiful lemon yellow. In shape almost perfectly round. - *Cal. Cultivator*.