

They call it *Fusicladium dendriticum*, a mingling of Latin and Greek, evidently meaning "a pest that spreads ruin upon trees," and certainly it is well named. The microscope reveals a miniature forest of plants in each spot, and as each 'one of these parasites draws its nourishment from the apple the most evil results must necessarily follow.

It is further claimed that the *leaf blight* which was so severe last summer and caused the trees to drop their leaves, is the same species of fungus as that above described which caused the apple spot.

No remedy is yet known, though some of our scientists are now making a study of this subject and will soon make known the result.

So far we only know of one means of checking it, and that is to plant only such varieties as are not subject to the disease. The Early Harvest and the Snow apple, which are breeding the pestilence, should be cut down and burned up; and in future only such varieties should be planted as the Yellow Transparent, the Duchess of Oldenburg the Golden Russet and others, which are free from its ravages.

The following description of the Yellow Transparent apple is from condensed remarks upon the Newer Fruits at the late meeting of the Michigan Horticultural Society: "A most valuable early sort; precedes by some weeks the Early Harvest; of extra good quality, pleasant flavor, beautiful color, waxen yellow; hard wood. A Russian sort sent out seventeen years ago, same as White

Astrachan and White Transparent Moscow. Planted extensively in Virginia and the Carolinas for early New York market."

APPLES IN BRITAIN.

BY A. MCD. ALLAN, GODERICH, ONT.

At the first of the season prices for even the most ordinary samples were very high, the buyers being under the impression that the supply would be extremely limited. But as the season progressed prices have gone down until now buyers are very particular, and fruit that four weeks ago would readily bring 20s. to 25s. will not realize 16s. at the best for choice samples now. I luckily sold a number of cargoes "to deliver" and upon these the prices for all kinds are high, but those arriving now I cannot do much with. And I am sorry to say the fruit is mostly mixed in samples, very spotted and wormy.

Many packers, too, I fear, are packing right from the trees instead of allowing the fruit to lie upon the ground for some days first. The result is that I find a great deal of wet, mouldy fruit arriving for which only a trifle can be realized. I have had to let go some lots as low as 5s. per barrel for very poor stuff. This ought not to be so and the remedy is in the hands of the shippers, who should be more careful in giving instructions to their packers. Indeed, they should make packers responsible for all poorly culled and packed samples. The various kinds should be packed tight enough to allow for a slight shrinkage. In doing this probably some kinds will need to be pressed more than others as a soft or spongy variety will shrink more than a crisp variety.

Then, again, special engagements should be made with steamship companies so that they should store all away