

runs to yellow-fleshed peaches, hence Reeve's Favourite, Crawford's Late and Smock take the first places for canning.

While this may be true of canning, your Editor is credibly informed that for drying the white-fleshed peaches are all the rage, and that the drying establishments pay more for white peaches than for the yellow.

HOW TO DESTROY THE CABBAGE WORM.

A correspondent of the *Fruit Recorder* writing from Port Huron, Michigan, says that he commenced a series of experiments for the purpose of discovering something that would kill the worms and yet not be poisonous to human beings, and finally found that a solution of common alum made by dissolving one pound of alum in three gallons of rain water would kill the worms.

His mode of proceeding was to dissolve the alum in a small quantity of water by heating the water, and then add sufficient water to make the whole three gallons. When this was cold he put it into a common watering pot having a rose spout, and sprinkled his cabbage and cauliflower plants, keeping up this sprinkling as long as any of the insects were about, from the time that the white butterfly began to lay her eggs. He says that he watered them almost every evening, and thus kept his cabbage and cauliflower perfectly clean.

He also tried the alum solution on his currant bushes and with equally successful results, and recommends it for washing the trunks of young fruit trees, for the reason that it is a cheap, effectual and non-poisonous insecticide, acting instantaneously on the worm or caterpillar by means of its astringency and so contracting their tissues that they cannot breathe.

If any of the readers of the *Canadian*

Horticulturist should give this simple method a trial they will confer a favor on others by giving the results of their experience.

GRAPES UNDER GLASS.

It is not so difficult a matter to grow grapes under glass as many seem to imagine. The writer recently visited the cold graperie of S. D. Woodruff, Esq., St. Catharines, where the grapes were yet hanging on the vines in great profusion, beautifully ripened. Besides the splendid bunches of White Syrian and Black Hamburg, so frequently to be found in such houses, were some fine clusters of Canon Hall Muscat, the first that we have ever seen growing in Ontario. These grapes are all grown under Mr. Woodruff's personal supervision, without the intervention of a professional gardener; and the question naturally arises, why is it that there are so few gentlemen who undertake the culture of grapes under glass. It seems to be the general opinion that no one can grow these grapes but a professional; this is evidently not the case, as Mr. Woodruff has so abundantly demonstrated. A little application on the part of any gentleman to this matter will enable him to give such directions to his man-of-all-work as will result in a fine supply of these delicious grapes.

WINTERING CABBAGE.—We know of no better way to preserve cabbages through the winter than to plant or set them up in rows as they grow—that is, with the roots down—fill in with soil pretty freely, then make a covering by planting two posts where there is a fence to rest on, or four where there is not, allowing for a pitch to carry off the water; lay bean poles opposite the way of the pitch and cover with corn-fodder or straw or boards. In using through the winter avoid as much as possible the sun side and close up again. We have not found setting the cabbage upside down in the rows, as some do, of any advantage.—*Rural New Yorker.*