## \* The Farm. \*

### A Disease of Currant Canes.

During the last few years there has ex-isted, in various portions of New York state, a disease of currant bushes, which has been more or less destructive to the currant industry. The leaves turn yellow, dry up, and fall away. The fruit clusters on affected plants are usually much smaller and more thinly fruited than on healthy ones, while the berries are colored prema turely, shrivel, and fall away with the leaves, so that the canes are barren. The latter then die rapidly, and soon dry up. On a great majority of the dead canes the pink tubercules of a fungus were present.

The first suggestion is that all cuttings be taken from plants known to be free from the disease. It is not safe to take cuttings from apparently healthy plants in a dis-eased patch, but they should be obtained from localities where the disease is not present. This is the more important, since the conidia (or summer spores) exist in the soil and on the bushes, so that cuttings are liable to infection through their cut surfaces. The trouble being a deeply seated one, and the conidia liable to dispersion at various seasons of the year, spraying is not to be recom-mended. The conidia probably do not effect entrance to the plant through healthy parts, but through cut or injured surfaces. These should, therefore, be avoided as much as possible. The only positive remedy that can be suggested is the removal of the whole plant as soon as the disease begins to be manifested in the yellow foliage and prematurely colored fruits. The diseased plants should be burned, as the spores and conidia may be produced in abundance on dead plants, and the trouble communicated to living bushes. -[Bulletin Cornell University Experiment Station

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\* \* \* \* Fruit-Tree Pests.

Among the most interesting insects that trouble the fruit-grower are those known as "case-bearers;" thus named, from the fact that in their destructive stage they are encased in curiously shaped suits which they wear wherever they go. One of these they wear wherever they go. One of these insects, the cigar-case-bearer, has done much damage in western New York orch-ards since 1893. During the past year an-other case-bearer appeared in large num-bers in several apple orchards in western New York, and proved even more destruc-tion then the cigar case beers. This point tive than the cigar-case-bearer. This pis-tol-case-bearer is an American insect, and first attracted attention in 1877 in a large apple orchard of over 8,000 trees in Erie County in Pennsylvania. It is practicable to fight this case bearer

in its caterpillar stage only; and it is then so well protected in its case as to render its destruction dependent upon very thorough work. It can be kept in check by thorough work with a Paris green spray, using one pound to 105 or 200 gallons of water, or Bordeaux mixture. It will require two ap-plications of the poison before the blossoms open to effectually check the pest where it is numerous. It would be well to combine the poison with the fungicide, Bordeaux often work with the pistol-case-bearer) should be treated to a poisonous dose. As all three of these insects do their most destructive work before the blossoms open, an especial effort should be made to spray nore thoroughly than usual. Do not wait until after the blossoms have fallen before striking a blow at the pests; although many of the pistol-case-bearers could doubtless be poisoned by a thorough appli-

cation of the Paris Green made just after the petals fall, which is also the best time to spray for the codlin moth or apple worm. Never spray a fruit tree when it is in blossom .- [Bulletin Cornell University Experiment Station.

#### \* \* \* \* Feeding Ensilage.

Hundreds of dairymen are feeding a nuch as forty pounds or niore daily of good ensinge without injuring the quality of the milk. At the New York Experiment Station certain cows have eaten, this win-ter, as much as fifty pounds of ensinge daily, and the writer can testify that the milk is of excellent taste and quality. Thirty pounds is a moderate quantity , to feed We are inclined to the opinion that The task in the milk is not due to the mere fact that the cows eat ensilage. Of course we cannot point out the cause of the trou-ble. Does your ensilage lie on the feeding-floor near the animals, so that the atmos-phere is charged with its door? Is the sta-ble well venilated? Are the cows kept clean? Does no dirt fall into the milk-pail from the cow's sides or udder? Does high and handles the milk, or are his gar-ments charged with the odor of dung or sour ensilage, or are they so stiff with dirt hat as an institute speaker expressed it not long ago. "they could be made to stand alone?" Are the utensils sweet and clean as possible, and try feeding the ensilage date the cows are milked night and morning.-[Country Centleman. x + x + xTA New Foot For Cattle. The Maryland station has been making the taste in the milk is not due to the mere

The Maryland station has been making feeding tests with what is called a "new

feeding tests with what is called a "new foorn product." Cramp, the great iron ship-builder, has patented a process and erected factories in Illinois and in other corn-growing regiona, for the manufacture of a pack-ing regiona, for the manufacture of a pack-ing the shift of the start of the pith of corns and in other walls of iron water and outer walls of the start of the pith of the pith, the remainder of the stalk is ground into meal about like is the subtance tested by the Maryland start, and is sold for cattle-feed. This is the subtance tested by the Maryland start, and made rapid gains on it. Its condition makes it very convenient for when any mark and made are pid gains on it. Its condition makes it very convenient for when we manyland start of the star \* \* \* \*

Thinks as Highly of Paine's Celery Compound As He Did Years

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City Official

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OGILVIE'S Iungarian Flour.

# THIS FLOUR is the Highest Grade made on this Continent.

No other Flour will make as much bread to the barrel. Bakers make 150 two-pound loaves from one barrel of Ogilvie's Hungarian. THE PRICE is now so near that of Ontario flours, that you would lose bu built any other

THE PRICE is now so near that of Ontario flours, that you would lose money by buying any other. IT ABSORBS more water than any other known flour; therefore, the bread will keep moist longer. HUNGARIAN is made from No. 1 Hard Manitoba Wheat (acknowledged the best in the world), and scientifically milled by the latest improved methods. MANITOBA WHEAT contains more gluten than any other wheat, and gluten is the property in the wheat which gives strength, and is much more healthful than starch, which is the principal element in winter wheat. ARE YOU using Hungarian in your home? If not, give it a trial, and you will soon become convinced that it is the best and most wholesome hour that you have ever used.

THE BEST PUBLIC pastry cooks in Montreal use nothing but Hun-garian for pastry, as it makes the very best pastry, if you will only use enough water. FOR BREAD use more water than with any other flour. Give it time to absorb the water and knead it thoroughly; set to rise in a deep pan, and be sure your

sponge is soft enough. IF YOU follow the above directions you will have better bread than it is possible to get out of any other flour.

J.S. HARDING, St. John, N. B., Agent for the Maritime Provinces.

