

heat and moisture, and send out slender tubes, as shown at *c* in Fig 54. These spores live through the winter in the shriveled fruit and in old leaves and stems.

Although a great many methods of combatting and destroying this fungus have been tried, yet, so far, none have been proved reliable. Certainly the trouble may be lessened considerably by carefully burning the old vines as well as the old and decayed fruit, which so often are allowed to lie upon the ground through the winter, and thus preserve the spores until another season to continue their destructive work. Other fertilizers than barn manure should be employed; and we would recommend our readers to experiment with the following fungi-

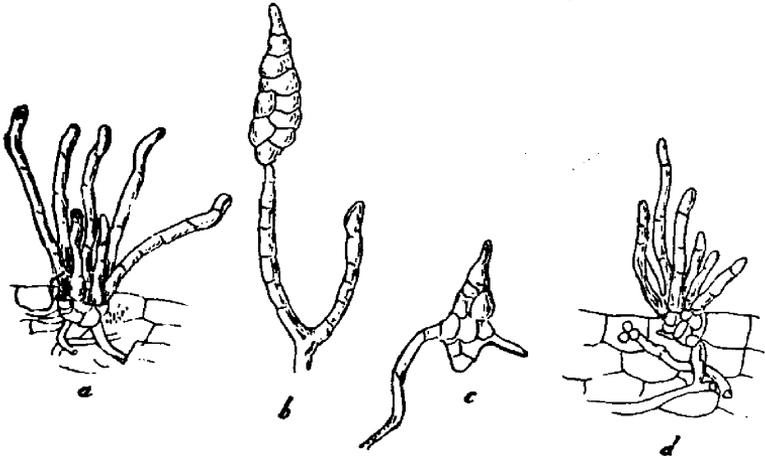


FIG. 54.—FUNGUS CAUSING TOMATO ROT.

icide, which has been recommended by the United States Department of Agriculture: One-half an ounce of sulphuret potassium, dissolved in a gallon of water and sprayed upon the vines so as to thoroughly wet all the fruit. Apply first when the fruit is about half green and repeat at intervals of ten days till the fruit begins to color. For the drawings used in this article, and much of the information, we are indebted to the Report of the U. S. Department of Agriculture for 1888.

**EARLY GRAPES FOR MARKET USE.**—*Popular Gardening* says there is no better first early grape for market or table than the Worden, unless the newer Moyer, or Green Mountain, should prove such. Moore's Early is not productive enough. The Ives has been largely grown for early-market, but now has an unsavory reputation. It colors early but ripens late, and when fully ripe is really a good grape. But as an early market sort it is a fraud, and one shipper of Ives "has done more damage to grape growers, by restricting sales and consumption, than ten shippers of really good later grapes have been able to repair." Plant the Worden and let the Ives alone.