

Storage Temperature

AS already stated in these pages, it has been definitely proved that the lower the degree of temperature at which a fruit can be held with safety the longer it can be kept in good condition. In Chicago our apples of 1892 were held until 1893 for the Columbia Exposition at 33 degrees, and fairly good results were obtained; but since that it has been found that apples will not freeze at a temperature of 31 degrees, and that if they can be stored at this degree, without danger of parts near the pipes going lower, they will keep in almost perfect condition. It is also found that at this temperature the fruit is less inclined to scald, rot or mould, while quality, aroma and flavor are fully as good as if kept at a higher temperature.

Spraying for Codling Moth

IT would seem that thorough spraying with some good arsenical poison is the most hopeful remedy yet discovered for codling moth. The most vigorous experimental work is in progress in Australia with arsenicals, and so far the results shown are that while untreated trees gave 42 per cent. of the apple affected, those sprayed with Paris green showed only 10 per cent. of the fruit infested, and those treated with the stock solution of Kedzie's arsenite of soda, 1 lb. in 40 gal. of lime water, had only 5 per cent. infested.

Peaches in Storage

LOISEAU, of Paris, France, has been experimenting with peaches in cold storage at a temperature of zero to 1 degree C. (or from 32 to 33 degrees F.) In one experiment he kept 600 peaches one month in good condition. Unfortunately he does not mention the kind. Those he had wrapped kept no longer than those unwrapped.

One striking feature of his experiment was that peaches submitted to cold storage

kept longer after removal than those picked fresh from the trees. The latter could not be exposed for sale more than three days at the most without deteriorating, while the refrigerated peaches preserved a good appearance for six or seven days after removal.

This is contrary to the general view, but if true, it is a most valuable point learned, and adds to the importance of a cold storage to every fruit section.

For Prevention of Plum and Cherry Rot

EARLY attention is wise for the prevention of plum and cherry rot. During mild days in winter, when the trees are being pruned into shape, the mummy fruit should be removed and burned, as it contains spores for the propagation of the fungus. In early spring, before the leaves appear, the trees may be sprayed with a solution of copper sulphate, 1 lb. in 25 gallons of water; and before the blossoms open, with bordeaux made with 6 lbs of copper sulphate, 4 lbs. of good quick lime, and 40 gallons of water. This treatment may be repeated as soon as the blossom falls.

Asparagus Pays

ABADLY planted and poorly cultivated asparagus bed is not only unprofitable, but an actual expense to the owner. A half acre at Grimsby, planted thinly many years ago on very dry sand, has never paid for the plants; and now comes the profitless task of rooting them out. In contrast with this, Doan, of Illinois, said at the last meeting of the State Society that he had grown asparagus for the Chicago market for twenty years, and that a net return of \$150 to \$200 an acre could reasonably be expected from it. In setting, he plows furrows 5 or 6 feet apart and 6 or 7 inches deep, then he sets the plants two feet apart in the furrows and covers with a few inches