

ROGERS NO. 33: a grape of the Black Hamburg type, ripening with Adirondac. It is hardly known, but is doing remarkably well at Philipsburg.

ISABELLA: This very late variety is reported by several as ripening every year against a wall, though they believe it would not thoroughly ripen on the trellis. In two or three instances, however, said to ripen even on trellis.

BLACK CLUSTER and CHASSELAS DE FONTAINEBLEAU are both reported from Montreal as having thoroughly ripened year after year for many years, and, though troubled with thrip, free from that mildew which so often attacks these foreign varieties. The former is easily known by its small bunch of closely set medium sized berries. The latter has bunch and berry larger than Sweetwater, and was imported direct from France. We believe this to be true to name, but prefer not to positively state such to be the case.

These very late ripening varieties are not mentioned with a view of recommending them for cultivation, but merely to show what care has effected in spite of the shortness of our season.

The following kinds, named somewhat in order of ripening, have also been reported as giving greater or less satisfaction:

CROTON, ISRAELLA, WALTER, MARTHA, ALLEN'S HYBRID, SENASQUA, NORTHERN MUSCADINE, LINDLEY (ROGERS No. 9), AGAWAM (ROGERS No. 15), WILDER (ROGERS No. 4), CLINTON, DIANA HAMBURGH, UNION VILLAGE, DIANA.

For the detailed experience of one of our oldest grape growers, see Canadian Illustrated News, March 27th, 1875.

CURRENTS.

CHERRY, RED DUTCH, VICTORIA, WHITE GRAPE, BLACK NAPLES, all do well in P. Q. as elsewhere.

CHERRY brings the highest price per. gal., and under cultivation, perhaps, per bush.

GOOSEBERRY.

The great enemy of the English varieties is *mildew*. Near the city of Montreal, and especially on the East Side, both on heavy clay and on gravel by no means clayey, there are many spots free from this trouble. We have seen Whitesmith, 30 years planted,