

\$1, and \$1.20. Chicago has had another week of disaster for the western fruit grower, which culminated yesterday in peaches selling from 40c@50c and fine Tragedys going no higher than 85c and as low as 70c. Many of the dealers stocked up on account of the cheap fruit and today (Saturday) they have no sale. However, outside in Detroit, Cleveland and Cincinnati, the fruit is bringing \$1@to\$1.10 and \$1.20.

Minneapolis and St. Paul have also had low markets, peaches and plums bringing 75c@85c. The arrivals for the next week will be greatly increased from California, particularly in Hales early peaches. There will be heavy arrivals and we have no reason to believe the markets will be any better. Of course the Hales Early peach is not desirable, for in New York the same day that Hales Early were selling for 75c@85c St. Johns brought \$1.20@\$1.30. Pears in all markets have been good, \$2@\$2.25 in Chicago and Minneapolis and as high as \$2.65 in eastern cities. While California has a large crop of peaches and plums, she has not a large crop of pears. The peach shipments from the south are cutting no figure at all in the markets, nor will they, and as the season advances we are still confronted with the shortage of the eastern crop of peaches.

AM. FRUIT GROWERS UNION.
Chicago, Ill., July 17.

HORTICULTURAL NOTES.

Pear trees that have escaped fire blight, yet bear full of scabby and cracked fruit, may be remedied by thoroughly thinning out the tips, letting in the air and sunlight and spraying with Bordeaux mixture.

Young trees when set in an old orchard generally die in a few years. All the nutrition that is required for the growth of the tree has been absorbed by the old trees.

We should manure and fertilize our orchards just as we do our other crops, if we expect large, nice fruit and plenty of it.

SPRAYING MIXTURE.

Alex McAllister asks for a remedy for green aphid which are checking the growth of his young trees. Below we give the standard formula for kerosene emulsion:

- Kerosene, - - - - 2 gal.
- Soap, preferably whale-oil, 1/2 lb.
- Water, - - - - 1 gal.

Dissolve the soap in boiling water

and while still hot place in a barrel or tub and add the kerosene. The whole mixture should then be violently agitated by being pumped through a force pump or churned with a dasher. The emulsion when perfect acts like thin cream and should adhere evenly to the sides of the vessel. It becomes thick on cooling. To use, mix one part of the emulsion with ten or twelve parts of water, unless other directions are definitely given, and apply with a spraying pump.

When only a small amount of the emulsion is needed it may be quickly and easily made as follows:

- Kerosene, - - - - 2 qts.
- Sour Milk, - - - - 1 qt.

Mix the two without heating and churn thoroughly as in the ordinary kerosene emulsion, and dilute in same way.

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