

**HORTICULTURE.****ADVICE TO SPRAYERS.**

The Oregon Experiment Station sends out the following advice to orchardists as to work for this and following months:

September—Give last spraying for codling moth to Baldwins and other late varieties this month. To insure good results every spraying must be thorough, and an even distribution of the poison over this fruit must be received. Some orchardists go so far as to spray every ten or twelve days during the summer for the codling moth. Such energy is very commendable and probably brings better returns than fewer sprayings, albeit the labor and expense is much greater. Before rains begin, burn all rubbish about orchards and about the farm generally, in corners, along fence rows, that no good place be left for insects to hibernate in. Do not pile green cordwood alongside of orchards; you are likely to thereby bring into the vicinity of your fruit trees pests which, if left in the forest, would not injure you.

October—Put away spray pump, after last spraying, and all spraying machinery, tanks, etc., in good order, thoroughly clean and free from any corroding substance.

November—Buy good books on fruit pests and diseases of fruit trees and lay out a course of reading which will help you the coming season. You will want to look over your file of Experiment Station Bulletins. You have no doubt carefully put them away, as they have been received from time to time. If any member of your family, or if you have taken time to collect specimens of pests and insects generally, it is a good time with the literature you have to become familiar with their appearance and habits.

December—Before the last of December you have probably, having first received price lists from reliable firms, made arrangements for purchasing a spray pump if you need one, and have obtained lye, sulphur, quick lime, salt, blue vitriol, Paris green, or London purple, and any and all insecticides which you will need for winter and spring use. Be careful to get good Paris green. A good quality of this poison should mix readily with water and form a mass of the consistency of cream. In fact, this is the way we have always mixed it in spraying. First mix it with a small quantity of water, and then pour it into the larger quantity of liquid.

About the time that our prunes were ripe enough to dry this year, the rain commenced, and many driers of which great things were hoped failed to equal expectations. I hear of several large evaporators near Salem, Or., that are not a success, and my own experience goes to confirm the belief of something unusual in the conditions that surround us.

Of course, it is not necessary to explain that a heavy atmosphere is not conducive to a brisk fire, and when a dryer is full of green fruit, so that it has 40 pounds of water to evaporate in every bushel, that means two tons of water in 100 bushels of prunes, and even a greater proportion in apples and pears. To evaporate 100 pounds of water in an hour in a common-sized evaporator requires a brisk fire and favorable atmospheric conditions. If the atmosphere is already heavily laden with moisture, it cannot so readily take up the evaporation from the fruit, and if the fire has not a clear draught, so as to burn freely, no dryer can work well. The heavy weather was a drawback and made a difference, but the new dryer, or the one rebuilt under my own direction, seemed to have radical and constitutional ailments that never were known of old; the improvements I had counted on failed to materialize, and the question, after a week of experiment, was how to save a valuable crop of fruit. Mr. Fleming, superintendent of the state stove foundry at the penitentiary, was fortunately induced to visit the evaporator, and soon gave the benefit of his knowledge of the science of generating heat. First he found that 20 feet of large iron

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