



The Canadian Horticulturist.

SUBSCRIPTION PRICE, \$1.00 per year, entitling the subscriber to membership of the Fruit Growers' Association of Ontario and all its privileges, including a copy of its valuable Annual Report, and a share in its annual distribution of plants and trees.

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The End of the Year.

WITH this month we close another volume of the journal, conscious that it is in many respects imperfect, but trusting at the same time that it has been the means of stimulating Ontario fruit growers to greater zeal in their chosen line of industry. We trust also that its visits have somewhat increased the interest in floriculture of our lady readers; and we hope to give greater attention to this department in the next volume.

We ask all who have appreciated the efforts made through this journal, to interest and profit them, will lose no time in sending in their renewal subscription, and that of as many new friends as possible, because we wish to know how many copies of January number to print, and how many test plants and trees to order for distribution.

Photographs of fruits, flowers, country homes, lawn views, etc., are solicited for engraving. If desired they will be carefully returned when copied. It is our intention to use such illustrations more liberally in the year 1890 than ever before.

PEAR TRIOMPHE DE VIENNE—a sample of which was sent us by Mr.

W. Holton, of Hamilton, last fall is thus spoken of by the editor of the *Gardener's Chronicle*:—
 "I cannot help thinking that this pear, when better known, will become a general favorite. With us it is one of the heaviest croppers on standards. The fruit grows to a good size, is of a russet color, sometimes streaked with dull red on the sunny side. The flesh is exceedingly melting and full of honeyed sweetness. In addition to the above good properties, it comes in at a season when sometimes a gap occurs, viz., just after Williams' Bon Chretien is over, and it will keep good for a long time after being ripe."

Keeping Tomatoes.

A writer in the Fruit Growers Journal is experimenting to keep tomatoes in a fresh state for winter use and spring sale by packing them in dry sand. Up to first of November they were in a state of perfect preservation, and if they will keep in this way until a good market opens for them, then it will pay to pack them by the barrel, instead of selling them at low prices in the fall. The process is thus described:—

I first dried the sand thoroughly, then cut the tomato from the vine