cooking, for which purpose it and Cellini are the first on my list. Season, September and October.

- whose name was lost and which became known by the name of its importer. It is a good tree in nursery and in orchard; is somewhat upright in growth. It is not to say an early bearer, but it bears more than a moderate crop and bears it regularly every year. The fruit is large, at times very large, but mostly even in size. In form it is roundish oblong. In color, greenish yellow, mostly covered with red in splashes and stripes. Flesh, yellowish, tender, not very juicy, sub-acid, with a delicate aroma and when in condition is fit for dessert. Its dessert quality, however, quickly deteriorates, and it then becomes useful either for kitchen or market, and is in season from September 15th to October 15th.
- grown here for a very long time, but to a very limited extent, and whence obtained I know not. Last fall Mr. Chas. Gibb sent a specimen to Mr. Downing, who seems to think that it is not true to name.

The tree is hardy and vigorous, with an open spreading head. It bears every second year heavily. Sometimes it is apt to fall from the tree, and when it falls it falls heavily and gets injured. The fruit is large, sometimes very large; color, yellowish green, usually blushed on one side with dull red. Form, somewhat oblate and conic, and slightly irregularly ribbed. It is a valuable market kitchen fruit; in season from last of Sept. to end of Oct.

Downing's description agrees with mine, except as to season.

- 22. KERRY PIPPIN.—This is an Irish dessert apple, of which I have but one tree on Doncin Stock. It is quite hardy, and bears profusely every second year, and is fine flavored, but we have other sorts more worthy of culture.
- 23. Keswick Codlin is an old English culinary apple. I have trees of it 30 years planted, which bear well, but the tree does not