

DESCRIPTION OF NINE PRINCIPAL KINDS OF APPLE GROWN IN NOVA SCOTIA.

The following descriptions of eight of the best market sorts of apples for general culture in Nova Scotia, was written in the fall of 1880, to accompany a collection of twelve of each of the named varieties, and exhibited at the Provincial Show at Kentville, for a special prize offered by T. H. Parker, Esq., of Berwick, under the express provision that the descriptions of the collection taking the prize be published in the reports of the Association. The writer has since, after mature consideration, decided to add a ninth variety to the list, believing it to be of more value than some of those already described, especially as it is a long keeper and well adapted for the English markets.

R. W. STARR.

GRAVENSTEIN.

This apple which, taking everything into consideration, has no superior in its season, is a native of Holstein, in North Germany, and was introduced into this Province about the year 1835, by the late Hon. Charles R. Prescott, of Cornwallis, who procured the scions from the gardens of the London Horticultural Society; and after having fruited it, generously gave scions to all applicants.

The tree is a thrifty, strong, robust grower, of good habit, making a handsome head; comes early into bearing and continues a reliable and heavy cropper.

The fruit, which in quality is unquestionably first rate, is from large to large medium, rather flattened and a little one-sided, obscurely sometimes distinctly ribbed; rather broadest at the base, cavity deep, frequently irregular, and furrowed; stalk short, strong; basin wide, deep, irregular; calyx large, closed; segments long, irregular, and reflexed; skin-light green at first, becomes yellow, splashed and tinted with light and dark red, shaded with orange, and sometimes in favorable localities, will become almost self-colored with brilliant red; flesh tender, crisp and juicy; flavor rich, brisk, aromatic sub-acid; season, October and November; and in a cool cellar will keep until mid-winter without loss of flavor. Use—table, kitchen, and market.