

dotted sparsely with areole dots. Stalk, medium, rather slender. Cavity, narrow, deep russeted. Calyx, partially open. Basin, wide, abrupt, slightly corrugated. Flesh, white, tender, moderately juicy, pleasant subacid. Core, medium to large. Good to very good. December to March.

PEARS.

The Howell. Of the pears grown for market at Maplehurst, one of the most satisfactory of its season is the Howell. Its size, freedom from scab, worm holes and other blemishes, and clear, yellow skin at maturity, combine to make it a very attractive pear for market. It ripens about the end of September, just when the Bartlett season is over. We do not know of any other variety more desirable at this season, unless we except the Duchess which is often very inferior in appearance owing to curculio knots. The Sheldon, of course, surpasses them all for dessert purposes, but the tree is not nearly so productive and the fruit is not more attractive in appearance. In the estimation of fruit growers generally, the Howell is one of the best of the varieties of American pears.

The tree is an upright, vigorous grower and very productive.

The pear is thus described by Downing: Fruit rather large, roundish, pyriform; light, waxy color, often with a finely shaded cheek, thickly sprinkled with minute russet dots and some russet patches; stalk medium length, inserted without cavity, sometimes by a ring or lip, sometimes in a small cavity; calyx open; segments recurved; basin rather large and uneven; flesh whitish, juicy, melting, brisk, vinous. Quality very good; season, September, October.

It originated with Thomas Howell, of New Haven, Conn.

The Dempsey. On the occasion of our visit to the Trenton Apple and Pear Experiment Station, Mr. W. H. Dempsey pointed out to Prof. Hutt the original tree of the Dempsey pear. It was of good size and thrifty growth, but had been annually robbed of its young wood for propagating purposes. It was about 20 feet high and the trunk 6 or 7 inches in diameter. We brought with us a fine sample, which by measurement was 4 inches in length and $3\frac{1}{4}$ in thickness at its widest part. The pear, at the time of writing, is firm and good for keeping some time yet, thus covering a season in the market, when the Bartlett is entirely cleaned out, unless kept in cold storage. It so much resembles Bartlett that it could be well sold for that pear, but its flesh is essentially different, though scarcely inferior.

The pear is the product of many experiments in hybridizing conducted by the late P. C. Dempsey, father of the present experimenter, and we are glad that so good a fruit bears his name. The tree was grown from a seed of the Bartlett and fertilized with the Duchess d'Angouleme. It is an upright, good grower; foliage large, glossy, dark green, resembling both parents.

The Anjou. The late M. P. Wilder, who was for so many years at the head of the American Pomological Society as its revered President, has the honor of introducing to American fruit growers this excellent early winter pear, the Beurre d'Anjou.

Its name would seem to imply that it is of French origin, but it is said to have first originated in Belgium, whence it was brought into France, and it soon became one of the most popular varieties in that country.

This pear was also the favorite of the late Patrick Barry, former President of the Western New York Horticultural Society. In January, 1888, he exhibited the most magnificent specimens of Anjou pears that we ever saw, at a meeting of that society held in Rochester on the 26th of January. They were quite large and yellow. He had kept them in a cool room, and they were in prime condition for eating, though a month after their usual season. "As an early winter pear the Anjou is unequalled," were the words of this veteran pomologist at that time. Had the Anjou a red cheek like that of the Clairgeau, it would be generally accepted as a perfect market pear, but its dull color, at least until it yellows up, is somewhat against it in the market.

The
him the
it a mag
is at pres
than othe

"Th
of the lat
pear or u
kind of p
In the ye
which fill
pears. wo
odds, the

Certe
nowadays

In th
the Anjou
in a cavi
small bas
shaded wi
whitish, n
very good

Moore

Both the v
quality is
quite as p
three week

The b
heavy blue
ripe the be

The M
first exhibi
the first pr

Mr. R
last of Aug
grapes suit

Mr. R
account of

Mr. J
Early ripen
varieties in
Early matu
ripening ha
noted, slow
perishable c
market, M
sections, I s

Mr. D
believe it is
fruit is of la

Mr. Th
a few vines
less as a ma