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ROSE LA FRANCE.

The new strain of roses known as the Hybrid Teas is attracting a great deal of attention among our rose fanciers. We give a coloured illustration of one of this new strain, known as La France, in order that our readers may have a better opportunity of forming a correct estimate of their appearance. We are indebted to Mr. Henry Bennett, Stapleford, Eng., for this new strain, which bids fair to become one of the most popular of all our many different strains of roses. It was as recently as 1879 that he sent out his first group of seedlings which attracted much attention from their beauty of form, their rich perfume, and immense blooming capacities. This new group is produced by crossing the Tea Roses with what are known as the Hybrid Perpetuals, themselves crosses made with varieties of Provence, Damask and French roses upon Bengals, Bourbons, &c. This group of Hybrid Teas is as yet in its infancy, but enough has been done to shew that it is one giving great promise of permanent value. Of La France, Mr. H. B. Ellwanger says, in his valuable treatise entitled "The Rose," that it is the sweetest of all roses, and equal to any in richness of

perfume and profusion of bloom, and only needs to be known to be appreciated. The coloured plate gives our readers a very accurate representation of its colour, size and form, and will enable them to realize some idea of its exquisite beauty. This group will doubtless be more hardy than the Teas themselves, but is not likely to have the strength of constitution and ability to endure severe cold which most of the Hybrid Perpetuals possesses.

Our Canadian growers may plant them in the open border for the summer season, and when the frost begins to return take them up and place them under glass or keep them in a nearly dormant state in a cool cellar free or nearly so from frost. This strain of roses will also need to be well pruned in and bountifully fed to secure the finest specimens of bloom and best luxuriance of plant.

CANNING ORANGES.—By a process similar to that used for preserving other fruits, oranges have recently been successfully canned and shipped. The fruit is peeled and broken into its natural sections before canning, and when taken out is just ready for use. This is likely to become an important industry in the orange-growing districts of California and Florida.