

branches are sometimes killed, and this, no doubt, sometimes owing to exhaustion from heavy bearing. On the Volga it is the favorite late-keeping apple for home use. Were the tree hardy enough to be grown at Quebec it probably would prove valuable as a long-keeper. Mr. A. Webster, of East Roxbury, Vermont, who has kindly given us, in the last report of the Montreal Horticultural Society, his opinion upon thirty-eight varieties of Russian apples, tested by him, says of the Tchernoe Derevo, "fruit good, but not of special value—fall." Grown at the north it is a fruit of very fine quality and a pretty good keeper, such was our opinion as we tasted it on the Volga. It is one of those mild apples which seem specially to please the Russian palate. In the Volga region and in central Russia, its quality is first-rate, and thus it is, that, although of small size and unattractive color, it sells at extra prices, and becomes very profitable. At Saratof, in the two largest orchards we visited, one of 12,000 and the other of 4,000 trees, the Blackwood was named second on their list for profit, second only to Anis. In Russia it sells at $1\frac{1}{2}$ roubles per pood, 75 cents per 36 lbs., when other apples are selling at 40 kop. or 20 cents per pood, and it even has been sold up to 5 roubles per pood. Only, if picked early and kept in cool place would it be a keeping apple with us, and if so, possibly a valuable apple for home use.

BOGDANOFF.—This is an apple which has been grown upon the Bogdanoff estates near Kursk, probably for two centuries. Hitherto it has been known under the name of Pipka. There were about 300 trees of it in the orchard we visited. It is a stout, upright grower. Taking an average of years, the Antonovka produces more fruit per tree, but it does not keep so long. A large number of varieties have been tried, yet, next to Antonovka, they consider it their most profitable winter apple. As a late-keeping apple for home use they much prefer it to any other. The fruit is large, and in form, size and striping, much like our St. Lawrence.

The flesh, when tasted on 21st Sept., was whitish, firm, juicy, crude, unripe, rather fine grained, a mixture of sweet and crude sharp acid. As a long-keeping apple of fine quality, I have every hope of this being a very valuable variety.