

HORTON RIVERS is believed to be the most valuable early peach yet brought into notice. It is a seedling of the Early Rivers. The original tree bore a few specimens in 1887, a larger number in 1888, and one and one-half bushels in 1889, the first of the fruit ripening in 1889 about August 15th. The flesh is white, solid and very juicy, very strongly resembling the Early Rivers in style and size, but is a perfect free stone. In foliage and hardness of fruit bud, its parentage is marked.

The HARRIS APRICOT is attracting considerable attention on account of its hardness and productiveness. It is a seedling which has now been fruited with uniform success for several years, resembling the Early Golden in habit and ripening, but of larger size. It ripens this last season on July 20th.

The ERIE BLACKBERRY has proven to excel everything in its line. One acre is known to have yielded 3,000 quarts.

BUBACH STRAWBERRY. A very vigorous variety, free from rust, very productive of large bright scarlet fruits. Soft; quality No. 1.

HAVERLAND. A fine variety, of distinct leafage, very light green, a strong grower, multiplies by runners very rapidly. Abundant bearer of very attractive fruits; berries all large with long neck, soft; quality No. 2.—
From the Proceedings of the Western New York Horticultural Society for 1890.

STRAWBERRY SHORTCAKE.

TAKE one quart of sifted flour, pinch of salt, one large cup of sour cream, half teaspoonful of soda, mix and roll out like pastry, bake in two large cakes, take out of the oven, split them, make four halves, spread each half with butter, and place between a thick layer of strawberries and sugar, reserving the upper crust of one cake to cover the other three. Then place in the hot oven for five or ten minutes, and serve smoking hot.

CRYSTALLIZED FRUIT.

TAKE slices of orange or clusters of grapes, or any other fruit desired, and dip them first in white of egg beaten to a froth, and then in pulverized sugar. Lay a sheet of paper in a pan; spread the sugared fruit on it, set in a cool oven to dry, then keep in a cool place. It is quickly done, and is a pretty variety for the lunch table.