

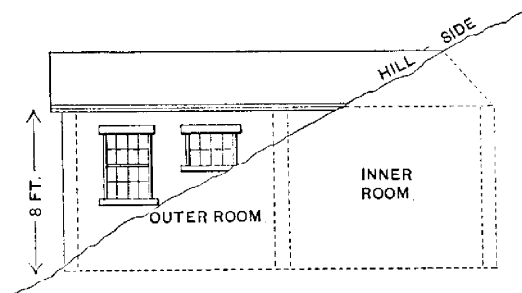
Though plainly of the Fameuse type, the Shiawassee Beauty is not exactly like it in form, color or markings, nor is the young wood exactly similar. Compared with Fameuse, Shiawassee is larger, flatter and more angular. The striping of the fruit of some Fameuse trees, which has given that type in Canada the distinctive name of Fameuse Barrée (Striped Fameuse), is never seen in the Shiawassee. Its resemblance in coloring and dotting is, however, very close to the Fameuse Rouge, the more common type. Stem and cavity, calyx and basin are similar in the two. The young wood of the Shiawassee is darker, with smaller and more numerous white dots; the leaves are undistinguishable. Shiawassee is called the better keeper. The main distinctions between them are the larger size, flattening and angularity, non-spotting and non-striping of the Shiawassee. In quality the two are very close, the Shiawassee in no respect inferior. On account of its non-spotting, it should certainly replace its parent in all commercial orchards at least. In the colder sections it should be top-grafted on an ironclad—preferably on Tetofsky.—Dr. Hoskins, in the *Examiner*.

DR. NICHOLS'S FRUIT CELLAR.

Dr. Nichols of the *Journal of Chemistry* has been conducting some careful experiments in preserving fresh fruits over winter in cellars of different construction. It is so clear to anyone that fruit stored through the winter, to come out fresh and sound in the spring, will command a price several fold greater than the same would bring in the fall that the matter becomes a very important one to the fruit grower. Following is a condensed statement for

making the cellar which has given the doctor the most perfect results. An engraving of the same is also shown. It should be added that the objects had in view were to keep the fruit dry and cool, yet free from frost.

Two rooms, each large enough to contain all the fruits of the farm, are needed—an outer and an inner. A cellar should be dug in the south side of a hill large enough for the inner room.



DR. NICHOLS'S HILL-SIDE FRUIT CELLAR.

The outer room should be exposed to the air wholly in front, and on the sides far enough to accommodate two windows, as shown in the engraving.

Build of brick or stone, carrying the walls to the height of eight feet. If stone is used,—it may be rough and be put up by any farmer,—it must be pointed with mortar. A thick wall, with a door, should separate the two rooms. In the engraving the walls are shown by dotted lines.

The roof should come near the ground in the rear; be carefully constructed and supported by timbers; be lined with tarred paper, strongly secured and painted with tar or pitch. There should be a ceiling—rough boards will do—and a space one and a half or two feet deep between it and the roof, to be filled with dry straw, hay or sawdust.