

## THE GIBB CRAB.

SIR,—Last season I was persuaded to set out a good many Gibb crab apple trees. Can you tell me whether the Gibb has any better qualities than Hyslop, Montreal or Toronto Beauty?

G. W. BEEBEE, *Agassiz, B.C.*



HIS hybrid, or supposed hybrid, Siberian crab, was introduced into the Province of Quebec some fifteen years ago, by the late Chas. Gibb, of Abbotsford, in whose honor it was named by the originator, Mr. G. P. Peffer, of Pewaukee, Wis. Mr. Gibb says: "It is a seedling of the Siberian, fertilized by Fall Greening. The fruit is large in size, averaging two inches across by an inch in depth. I have grown specimens which were three inches in diameter. The skin is yellow, with a blush of dull red on one side. Flesh, remarkably yellow, crisp, and juicy, with a rich mingling of acidity and sweetness. Its astringency is hardly perceptible unless specially looked for. The flesh is quite firm, but breaking—though not melting—until it becomes mellow and ceases to be crisp. Its thinness of skin and sprightliness of flavor are Siberian characteristics, which make it a favorite. It has borne heavily with me for the last four years, and is my favorite canning crab. It is as yellow as a Crawford peach, and has much of the richness of a

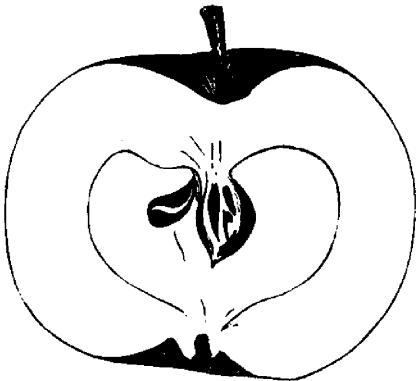


FIG. 53.—GIBB CRAB.

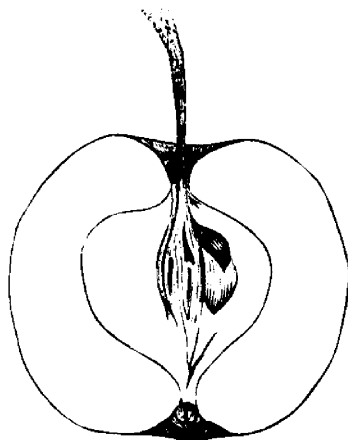


FIG. 54.—ORANGE CRAB.

plum of the Yellow Gage type, yet too sweet for constant use. Season, from September 15 to 30th." In the *Wisconsin Horticulturist* for 1884 this is classed among the "six best crabs." Wherever this has been introduced in the Province of Quebec it is highly esteemed as a canning crab. It is thinner skinned and much less astringent than either Hyslop or Montreal Beauty, in fact, less