The Napoleon is a fully larger cherry than the Spanish, which becomes richly shaded with deep red in the sun. It ripens a little later than the last mentioned variety and the tree is usually much more productive; the fruit is, however, not so highly flavored, and therefore not so much esteemed as a dessert cherry.

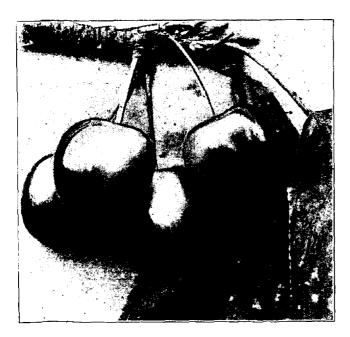


Fig. 976.—Napoleon.

The great drawback to both these varieties of cherries is their great tendency to rot on the trees before or at maturity, and for that reason we Canadian growers too often harvest them while still immature, and lacking both color and flavor.

The Monstreuse de Mezel, (Fig. 977) or Mezel for short, as we prefer to call it, surpasses any cherry we know for beauty, size and flavor combined. It very much resembles the Tartarian in appearance, but is larger, later, and firmer in flesh, while the tree is a more vigorous grower, according to our experience at Maplehurst. It is fully mature the first week in July.