

Why it is kept rated as high as this I don't know. If this list might deceive buyers into thinking this is a standard variety, or help nurserymen to deceive them, it should be changed—otherwise let it remain. It is not going to deceive me when I am buying it. I would not give for a Flemish Beauty 50 per cent. of what I would for a Bartlett.

Mr. M. PETTIT: This scale of points should not be considered as the pear is found in the market—affected by this fungus—but as it is when perfect.

Mr. CLINE: That is what we supposed—that when you put pears on the table you put perfect specimens. We did not get this up for a planting list, though people might plant by it and not go very far astray.

The PRESIDENT: I would suggest that somebody move the adoption of this report; then any change would come as an amendment.

Dr. BEADLE: I will relieve the chair of a dilemma by moving the reception and adoption of this report.

Mr. M. PETTIT seconds.

Mr. BEALL: I move in amendment that the Flemish Beauty figures stand as they are in print—8 for dessert and 9 for market.

Mr. BOULTER: I move in amendment that the points for home market be reduced to 7.

Mr. ROBSON seconds Mr. Beall's amendment.

Mr. HILLBORN seconds Mr. Boulter's amendment.

Both amendments were lost, and the original motion carried, making the figures 8 for dessert and 8 for market.

Kieffer, changed from 3 and 5 to 4 and 6.

Mr. BOULTER: With us it is not a success.

Mr. McNEILL: We used it in our home last year as a canned fruit almost exclusively, and I think for market purposes it is a somewhat valuable pear. It has simply one fault as a canning pear—those little granules. For flavor in home use I think it is simply exquisite.

Mr. BOULTER: Has it been hardy as a grower?

Mr. McNEILL: Yes, and it is a fine-looking pear. It sells well on the market.

Mr. BOULTER: I planted out half a dozen trees, and I lost every one of them. As to canning, the only true test is putting up thousands of cans by dry steam. The Kieffers won't do for canning at all. We would not think of putting them up in our factory; they won't stand up in the cooking.

Mr. A. M. SMITH: Some years ago I planted about 40 trees; this year I gathered from them about 175 12-quart baskets. Last year—the sixth year—they had on probably about 50 baskets. They are early, and a constant bearer. This year I sold them to the canning factory at Grimsby for 2½ cents a pound. They wanted all I had, and more, too, if I could get them. I have friends who grow them largely on the other side, who claim that they are the best pear they have for canning there.

Dr. BEADLE: This is a variety of pear that the Committee expected a good deal of kicking about, because it depends for its quality on the soil in which it is grown more than any other pear I know of. In Prince Edward County it would be poor and have no quality, but at Grimsby, or on the shores of Lake Erie, it would be very fine and desirable. I have seen some of very fair quality grown by Mr. Cline at Winona. I have eaten them from tins, and they had a very pleasant quince-like flavor peculiar to themselves. When prepared in the way these were, they lost none of their firmness, and seemed to be very desirable for canning. I find the public are asking for it and buying it in the Toronto market—I suppose for canning.

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