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THE BRIGHTON GRAPE.



TO our taste there is no more delicious grape of its season, for table use, than the Brighton. Its thin skin, juicy, tender pulp and excellent quality make it such a favorite for eating that, while it is at hand, no other variety, not even the famous Delaware, is preferred to it. The Hartford, Eumelan and Delaware, ripen about the same time, and the latter has always been considered the standard of excellence in quality, but the Brighton is now esteemed by many its superior. Of course, a good deal depends upon the locality on which it is grown, but, when one considers the larger size of the bunches and the greater productiveness of the latter, we are not surprised that it should be valued as one of the most promising and successful of the newer varieties and that it should be largely planted in the Eastern States where it has already taken its place as the leading table grape.

We feel warranted from our own experience in recommending this grape for extended cultivation in Ontario, especially in those localities where hybrids of foreign extraction have been found to succeed, and where early table grapes are in demand.

In size, color, form of bunch and berry, the Brighton somewhat resembles the famous Catawba, but it ripens a month earlier. Our colored plate scarcely does justice to its color; the bunches too, though often very large, have usually some berries smaller than others, and this is not represented in our illustration.