

## THE KIEFFER PEAR.

as the fruit is picked it is carted to the packing-house; here it is turned out into trays containing canvas bottoms to prevent bruising. It is then sorted carefully into the different grades as required for market. Four and eight-quart baskets are used largely in which to pack the first early fruit; later, twelve-quart and bushel baskets are used as the fruit becomes more plentiful.

Unfortunately for Essex peach growers the three weeks of unusual severe weather in February 1899, without any snow to protect the roots, was fatal to the peach orchards in that county, and not only there but also did immense damage to peach orchards even in the Niagara district. Mr. Hilborn wrote

(see page 198) that one man in Essex had lost 2100 bearing trees, and the damage seemed universal except where the roots were protected by some cover crop. About Hamilton the peach growers are checkered with dead trees and from many quarters we hear a similar tale of evil.

Michigan peach orchards have suffered very severely, from which State large quantities of peaches are annually shipped into Canadian markets. It's an ill wind that blows naebody good," so perhaps those growers whose orchards have escaped injury will this year make up for the unprofitable seasons which they have recently passed through.

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I HAVE been a close observer of the Kieffer and have had opportunity to test it from most of our Missouri soils, beside those of many other States and am free to say that I have never sampled one that could be called good that did not grow on such land as we call poor, or where the subsoil is red, such as is found in most of the Ozark's regions.

If the Kieffer pear is planted on such soil and the trees are not allowed to bear too full, but the fruit is properly thinned at the proper time, and picked when not quite ripe, and each specimen wrapped in paper and packed in barrels, or bushel boxes and stored in a cellar with a temperature of not more than 50 degrees, that will lower a little later to 40 degrees, and allowed to remain there until towards the holidays, and then submitted to a temperature of

about 60 degrees for a few days, they will be ripe, will colored, sweet and juicy, and almost as good as a Bartlett.

Now if these pears grown under favorable conditions are so much improved by this treatment, of course those grown under other conditions would be improved in proportion under like treatment, besides the advantage of going on to the market at a time when they are wanted, and would sell for a good price. Unless something of this kind is adopted, we may some day wish we had not planted so many Kieffer. On the other hand, if even a part of the growers adopt this or some similar plan, we will find our market supplied with luscious, juicy Kieffer pears in midwinter and selling at a profit to the grower. Will those who are growing this pear take the hint?—J. C. Evans, Mo.