

soils, the texture and flavor are important elements in coming to a decision. 5 points.

In the class Peaches, plums, etc., the important elements are size, form, color, flavor and condition. 5 points.

In Grapes we must consider and compare the form and size of the bunches, the size of the berries, their color, ripeness, and flavor and condition. 3 points.

In Currants we shall have to examine the perfection and size of the bunches, and of the berries, their flavor and condition. 3 points.

In Gooseberries we shall look at the size, color, flavor and condition. 4 points.

In judging Cherries we have as our guide the size and form, color, flavor and condition. 4 points.

In judging Strawberries we shall compare the size and form, color, flavor, firmness and condition. 5 points.

They shall be shown with stem and calyx.

Red Raspberries may be shown with or without the calyx. In this fruit we shall have to judge of the size, color, flavor and condition. 4 points.


Blackcap Raspberries must have size, color, flavor and condition. 4 points.

Blackberries must be tested according as they present size, color and form, flavor and texture, and condition. 4 points.

In all cases it is well to have a convenient scale of comparison, for which the number ten is found to be easily managed. The highest figure denotes perfection for the variety, and five is mediocre; below that is condemnatory. The total of the marks should exceed fifty per cent. of the possible number, or the entry must be passed as unworthy of reward.

Seedlings having once been presented and failing recognition under the rules of the Society, should not again be presented.—Report Nebraska State Horticultural Society.

THE WESTERN NEW YORK FRUIT GROWERS.

 THE following questions and answers are from the report of the meeting of this body, which was held last January:

Which are the most valuable Japan plums from a commercial standpoint?

Mr. N. C. Smith—The best plums we have are the Burbank and Wickson for commercial purposes. Our experience has not been very broad with the Wickson—only three years. We find it produces an unusually good crop, provided it is thinned. We thin out to at least three-fourths. We have not determined whether it is a stand-by or not. The Burbank has proved very well, and we consider it one of the best. It is like growing Keiffer pears. We want to grow less in quantity and more in quality and get more for it. The Wickson is not so large and not so showy as the Burbank. A great many

who are growing the Wickson are not satisfied. I understand Mr. Willard is one.

Mr. Willard—I should say from my own experience that the Red June and Burbank are my most valuable varieties. The Red June, in consequence of its clear, cherry-red color, and of it ripening so early, (July 17th we had them this year), good size and fine appearance, sells extremely well. But, as Mr. Smith says, which is true of almost all, they need thinning. My experience with the Wickson has not been so flattering as Mr. Smith's, but the past year's was a little more in its favor. I know of no more productive variety, or one that pays so well as the Burbank. This year, where they were thin upon the tree, they grew so large that the canning factory didn't want them. Like the cherries I told you about, you could take several bites out of them. It is a very fine