

Horticulture.

EDITOR—D. W. BEADLE, CORRESPONDING MEMBER OF THE
ROYAL HORTICULTURAL SOCIETY, ENGLAND.

THE ORCHARD.

Pears.

This has been a favorable season for pears if we may be allowed to form an opinion from the unusually large quantity brought to our markets, and the usually fine appearance of the samples. All our well known and leading varieties, such as the Bartlett, Flemish Beauty, Louise Bonne de Jersey and Duchess d'Angouleme have been of good size and fine flavor. Indeed we have seen more and larger Duchess pears this year than we remembered ever to have seen before. In flavor too we think the pears have never been finer. Some of the varieties that have not yet been generally cultivated seem to deserve more attention from our pear growers, judging from their performances this year.

The *Sheldon* has been of unsurpassed excellence. With something of the vinous flavor of the old Brown Beurre, yet toned down by such a further addition of saccharine as to mellow its pungency without destroying its liveliness, and superadded to this an aromatic flavor of most exquisite delicacy, such as never was found in the Brown Beurre, it has seemed to meet every requisite in a pear of the very finest flavor. In order to secure the full measure of richness and flavor, it is absolutely necessary that the fruit should be well grown, and well exposed to sun and air. Undersized specimens, and particularly if grown in the shade will be very deficient in flavor. A difference too may be noticed in the flavor of this fruit grown on light sandy soil and grown in strong clay. That grown on the clay being much more rich and delicious than that grown in moist sandy soil.

The *Beurre Clairgeau*, on further acquaintance, is gaining in our esteem. Its fine size and handsome appearance count for something in its favor in the market and on the table. The rich ruddy glow of its sun-kissed cheek, melting into the russeted yellow of the shaded side, gives it a very toothsome look. And while we admit to having eaten pears of richer flavor, we commend this pear to those who admire the Louise Bonne de Jersey as being a better and every way a more desirable fruit.

The *Beurre Bosc* is another pear not known nor grown as it deserves to be. In point of flavor it is equalled by very few pears, and to the water's taste is excelled by none, not even by the famed Seckel. Its cinnamon-russet coat is never splashed or marbled with crimson, yet there is a depth and richness in its coloring which gives promise of sterling worth hidden beneath its quaker-like garb, a promise that is kept to the letter, yes, and more than kept. Rich, sweet, juicy and aromatic, it satisfies by the delicacy of its flavors, justly proportioned and perfectly blended, never clogs by excess of sweetness or shocks the palate with aromatic pungency.

Autumnal Pears.

As the summer pears are now past, I think it may be useful to many of your readers to give them a list of a few of the very best autumn sorts. I, however, will only give comparatively new kinds, as most of the old sorts are pretty well known, and parties may wish to add something new to their collections. The following kinds have been all proved here, and found to be of the very best description; they may not, however, prove so good on other soils, and in other localities, as with me. My soil is a fine sandy loam, upon a deep sandy sub-soil, and we are situated about sixteen miles from, and about 500 feet above the level of the sea, with a fine open exposure to all the winds that blow; consequently, although geographically in

a favorable position, our trees are rendered hardy by their open exposure. I may also say that all the sorts described below were produced upon trees worked upon Quince stocks, hence the flavor, &c., may be found different from that of sorts worked upon Pear stocks. Of this I will give one instance, out of a hundred—the Pear Rokeby, grown this season upon a pear stock, was unobtainable, whilst grown upon a Quince it was really very good, and would have been pronounced by most people to be a different kind. The following might be found in some instances to follow the same rule.

Dr. Meniere.

This, which is just now ripe, is a fine, large, handsome sort, with delicious melting, sugary flesh, and a delicately perfumed flavor. It is quite new, and was raised by M. Leroy, of Angers, in 1864. I had trees of it from him in '970. It is a good bearer, and the tree grows freely upon the Quince.

Doyenne du Comice (alias Beurre Robert)

Although not properly speaking an early autumn sort, as it generally comes in in November, I have given it here on account of its intrinsic value as one of our very finest sorts. It is now so well known as not to require further description than to say that it is thoroughly melting, very juicy, sugary and exquisite. It grows strong upon the Quince and bears well.

Doyenne Robin.

A large and noble fruit, which, it will be well to say, is not like *Doyenne Robert*, which is a synonym of *D. du Comice*. I introduced it in 1860, but it had been in cultivation on the continent since 1850. It is melting, very juicy, sugary, vinous, with a refreshing and agreeable aroma. It grows and bears well upon the Quince, and is a very desirable sort.

Duvernier.

This beautiful and fine pear was raised by Van Mons, about 1822, but it is not much known in this country. It is melting, with an abundant, rich, sugary, and vinous juice, and an exquisite flavor and aroma. The tree grows middling upon the Quince, and bears abundantly. It has many synonyms, as almost all the best pears have.

Eugene des Noches.

A nice, new pear, introduced by me in 1865. It is only second size, but with a delicious and delicate, perfumed, melting, and sugary flesh, and an abundant juice. The tree grows freely upon the Quince, and bears heavy crops.

Ferdinand de Lamoignon.

A second-sized, delicious, new pear, with a fine-grained, very melting flesh, and an abundant, rich, sugary, acidulated, and exquisitely flavored juice. It was raised by M. Leroy, in 1864, and imported it in 1868. It is well worthy of cultivation. It ripens about the end of October, or the beginning of November.

Fondante de Charnay.

This large and fine autumn pear is supposed to be of Belgian origin, but by whom raised it is not, I believe, known. It is very melting, and sweet-scented, with a most abundant juice, very sugary, acidulated, with a savory perfume. It grows middling on the Quince, on which it bears heavy crops.

Fondante du Comice.

One of the finest and best of pears; it deserves to be in every garden where fine fruit is a desideratum. It has a very melting flesh, very abundant, very sugary, vinous, deliciously perfumed, and rich, aromatic juice, and being of large size, and the tree a good bearer, it recommends itself to every one's notice.

Fondante de la Roche.

A rich, delicious, melting sort, with very abundant sugary, acidulated, aromatic juice, and an agreeable, seckel flavor. I introduced it in 1865. Although here it is delicious and rich from a Quince stock, I would nevertheless not assert that, under other circumstances, it would prove equally fine.

Frederic de Wurtemberg.

This noble pear was raised by Van Mons, and named by him in honor of the then King of Wurtemberg. It is, without doubt, one of the finest pears we have; but there is great confusion regarding it. I have received three different sorts under the name, but soon found that two of them belonged to other sorts. The true fruit is very large, regular, pyriform, very handsome, and delicious. I need not here go more into its history; suffice it to say, that any one procuring the true sort will have added a gem to his collection. It ripens from the middle of September to the middle of November.

General Todleben.

Like the preceding, this is a noble and delicious fruit, about the same size and shape. The fruit, when peeled, is tinged with rose, and the flavor, &c., is all one can wish. It, however, produces two sizes of fruit; the small size is not equal to the larger, generally speaking. It keeps well after beginning to ripen; some of the fruits coming to maturity a month or six weeks later than those that become ripe first; and some of the fruits remain quite green in color, whilst others are finely tinted with light crimson. It has been confounded with the *Triumph de Jodoigne*, a very different sort, not nearly so good.

Gregoire Bordillon.

This is, as far as I know, the very largest, and very finest, very early pear. It ripened here, in 1870, in the beginning of August; this year, in September (1870 was a very warm season). It usually ripens in the end of August or beginning of September, before the *Williams* comes in. To this last it is a great rival in size, earliness, and quality. Under good circumstances, it will reach over 1 lb. in weight, and its exquisite flavor and perfume cannot be surpassed. It was raised by that king of pomologists—M. Andre Leroy, and should have borne his name, as I think it would perpetuate it for centuries to come. It fruited first in 1866, and I received trees of it from M. Leroy in 1869, which bore here in 1870 and 1871. It does well upon the Quince.

Jules Bivort.

This is, I think, the finest of all M. Gregoire's pears, raised by him at Jodoigne, Belgium; large, handsome, and excellent, with a fine-grained, very melting flesh, and an abundant, rich, sugary, and vinous juice, and exquisite aroma. The sort has several synonyms, which only attest its excellent qualities.

Madame Ellen.

This large and handsome sort was a posthumous seedling of Van Mons, and did not fruit till several years after his death; it is, without doubt, one of his best productions for beauty, fertility, and quality. The flesh is of a yellowish tint, fine and melting; juice excessively abundant, sparkling, and sugary, with a delicious, and savory aroma. The tree grows well upon the Quince, and the fruit ripened here in 1870, October 15; this season it will be a few days later. I had it in fruit in 1870, 1871, and 1872, and it has always been good.

Napoleon III.

A pear deserving the name of the great man it bears; it is quite new, and I obtained it in 1870. The flesh is very melting, and the juice excessive, following the knife as it is peeled, and the flavor is rich and savory, with a fine, vinous, and sugary taste. It first fruited with its raiser, M. Leroy, in 1864, and deserves to be generally cultivated as a fine and desirable early sort; here it ripened the last week in August.

Nouveau Poiteau.

Another of the seedlings of the indefatigable Van Mons, which fruited for the first time a few months after his death. It is large and handsome, the flesh successively fine and melting, with a rich and delicious juice, and fine and very flavor. In October, 1870, I had it in fine condition, and considered it then, and do so now, a 1 in every way. It bears freely and abundantly upon the Quince.

Pierre Pepin.

A handsome, good, and quite new pear, introduced by me in 1870, from M. Leroy, who raised and named it in honor of his friend, M. P. Denis Pepin, once the superintendent of the hardy collections in the Garden of Plants, and by whose kindness I was able to enter that establishment as a student of botany, &c. The variety is worthy of the name it bears, being fine-grained and melting, with an abundant, sugary, and agreeable juice.—*The Garden.*

Hogs that run in an orchard picking up the wind-falls, and occasionally good apples, never have the hog cholera, which is another proof of the value of a fruit diet.

RIPENING PEARS.—E. M., Dady, Pa., speaking of Hoopes' plan of ripening pears, which has been extensively published, writes to the *German Town Telegraph*—His plan is to ripen under blankets; I tried it thirty years ago, and it does not compare with laying them on sand and covering them with wall paper. He speaks of a cool room, but there is no cool room above the surface of the ground in warm weather, consequently the cellar is the proper place when you can have a dry one, as in my case. We ripen from two to five hundred baskets each year, and have done so for a number of years past with very little loss.