

L. auratum, *L. tigrinum* and varieties. *L. thumbergianum*, *L. candidum*, *L. kramerii*, *L. chalcedonicum*, *L. tenuifolium*, and the many varieties of *L. speciosum*.

During winter the bed should have a good mulching of manure or leaves, the rough part of which should only be removed in the spring, the rest being left to serve as a mulch during summer.—M. MILTON, in *Country Gentleman*.

THE SHAFFER RASPBERRY.

This raspberry was a chance seedling which sprang up in a garden twelve miles from Rochester, N. Y., among red and black raspberries. It has been thought by many that it was a hybrid, but no one has claimed this for a certainty.

The fruit will remain on the bushes a long time after they appear to be ripe, and will continue to improve in quality, until they drop off on the ground. Those who have not eaten Shaffers with cream, after reaching the last stages of ripening, have never tasted Shaffers in their best state. In this condition, however, their color has become very dark, and they are exceedingly soft. Therefore, for market purposes, they are picked while the color is bright and before they are entirely ripe. It thrives on sand or clay equally well, and it is not absolutely necessary to have rich soil. It bears enormous crops here on thin land. I do not understand why the Shaffer should prove as hardy as it does in the severe sections of the West. When it was first introduced, my friends in Northern Iowa asked if I could recommend it for that locality, and I told them I could not. I did not think that it would be hardy enough. But to my surprise it succeeds there, and gives the best satisfaction. Correspondents have written recently that it has

passed through the Winter safely with the thermometer 40 degrees below zero.

This raspberry is attracting the attention of canning houses. The proprietor of one of our largest at Rochester, says he thinks it is one of the very best for that purpose. Canning houses desire a fruit possessing marked character. A sweet, mild, berry would be about worthless for canning. One suitable for that purpose should have a pronounced raspberry flavor, and possess great acidity. The popularity of the Wilson Strawberry as a canning fruit is largely owing to the acid it contains. Nothing but a sour berry will do. Sweet berries that are much better for table use fresh, are not valued by canning houses. The Shaffer Raspberry has a faculty of long endurance. The parent plant remained in full bearing for fifteen years, and I presume is in good condition yet. Its roots are far-reaching, and remarkably vigorous. The defect of color in the Shaffer came very near consigning it to oblivion. On account of its purplish color, I hesitated long before introducing it. It is an evidence of its valuable characteristics, that it has become popular in spite of its uninviting color.—CHARLES A. GREEN, in *Rural New Yorker*.

ANOTHER LARGEST AND BEST STRAWBERRY.

Mr. R. Johnston is introducing a strawberry which he has named Ontario, in honor of our magnificent Province we presume, which he describes in a recent number of Fruit Notes to be the strongest plant of any variety he has ever grown, free from burning in the sun, and from all disease whatever and producing the largest berries he has ever gathered in his long experience of five and twenty years. In form he says they somewhat resemble Cumberland Triumph, but are much brighter in color, that visitors pronounce it the best