

CHASSELAS (of Aylmer).—It is at Aylmer that this grape has been most largely tested. Like many of these foreign vines it comes to us without a name: Chasselas is but the name of the type. Its name should be identified either with Aylmer or with its importer. It was imported by the late Denis Benjamin Papineau; some think as early as 1840; and first grown by him at Papineauville, on the Ottawa. Thanks to our kind friends at Aylmer, we had four bunches of it upon our Exhibition tables. These were large, or very large, long, and though not shouldered, of large diameter. We were told that they did not approach the bunches grown by them the year previous. The berry is above medium, roundish, or very slightly oval, and holds well to the bunch. The flesh is moderately firm, juicy, and without pulp. It was picked before ripe, but afterwards became sweet and somewhat rich, but how much richer than Sweetwater is what we specially wished to know, and had no opportunity to determine accurately.

This is the most largely tested of the white European varieties, except the Sweetwater. In some gardens, it has been a decided success, in others, subject to mildew. Aylmer is remarkably free from late-spring and early-fall frosts; yet we think that the foreign vine, as a rule, will be found to be more free from mildew where untimely frosts are kept off by elevation, than where they are averted by the near presence of large bodies of water.

ST. SULPICE (So called) is another fine grape. It was long ago imported by the Seminary of St. Sulpice, and has been grown in fair quantity in their singularly sheltered garden in Notre Dame street. It has no name, but must have one, and we venture to name it after its importers, as has been done in similar cases before. This was not upon our show tables, yet it must, for its merits, be mentioned here. It is a large oval grape, yellowish when fully ripe. As to quality we did not taste it. A bunch was to have been kept for us, and by some mistake it was overlooked. It is however their favorite grape, so Signor Archetto—the gardener, tells us; and so it seems, for it was picked on 15th Sept., and all eaten at once in preference to others. This seems earlier than the Chasselas of Aylmer, or that grown by Mr. Robert Wood, and is one of the most worthy of trial.

CHASSELAS DE FONTAINEBLEAU.—Another of this type is that grown by Mr. Robert Wood, formerly in de Bleury street, and more lately in Sherbrooke street, Montreal. Mr. Wood has fruited it for 15 years without failure, and has had as many as 10 bushels of it in a single season. In his opinion it is the most delicious grape grown; but it has a strong tendency to mildew even upon upland, which has to be overcome by dusting with dry sulphur about 3 times during the season. The bunch is large and shouldered, berry round, and agrees exactly with the description of the Chasselas de Fontainebleau, as given by Downing; very like, too, that from the Collège de Montréal, under that name. We regret that it was not quite ripe enough to enable us to testify to its high quality.

SWEETWATER has been grown to a fair extent in many places, and for a very long time; and when thrip has not been troublesome, and when it has had fair care, has produced pretty good crops, which in most localities ripen well. There are, however, several varieties under this name: several showing quite distinctive marks were upon our Exhibition tables, and proved this clearly.

IMPROVED SWEETWATER (so called) just like Sweetwater; though perhaps a shade larger in bunch and berry, but with a slight Muscat flavor. A decided improvement—growing in a garden in Montreal.

BONNE DAME DE VIGNALA, or No. 6, was imported in 1877 by the Collège de Montréal. And here let us say, that

the College has nobly entered the field as experimentalists. They have imported about 70 varieties from Italy, and the success of these vines after three years under the care of their skilful gardener, Sig. Garello, is most encouraging. We do, however, wish that the native vine had received a larger share of their attention. This No. 6, is largish in bunch and shouldered, and in berry, largish and semi-oval. It is a yellowish green and slightly veined, and holds pretty well to the bunch, as all these European grapes are apt to do. It is slightly firmer in flesh, and is richer in flavor than Sweetwater. It ripens on their warm Southern exposure from 20th Aug. to 1st Sept.; and on account of its earliness, is one of the most promising of its class.

PERLE DE VENISE No. 11 is largish in berry, large in bunch, and in character much like the above. A fine grape, but ripens 10 days later than the above.

Chasselas de Fontainebleau, of the College, is very like that grown by Mr. Robert Wood, and perhaps the same. Had both been fully ripe, we could have formed an opinion as to their identity or otherwise. This ripens with the Perle de Venise.

ST. MARIE D'ITALIE is a medium sized grape which ripens soon after No. 6. In quality rich, and decidedly good.

BLANO D'AMBRE No. 9 is another which specially drew our attention. It is good in size and quality and said by Sig. Garello to be a good keeper.

—In the gardens of the Seminary of St. Sulpice, in the North West Corner, there is a grape much like the Chasselas de Fontainebleau from the Collège de Montréal; but slightly oval in berry, and more firm and fleshy in texture, and earlier too, we fancy. It is a luscious grape of very high quality.

—Another, on the same North side, but farther to the West, much like the above, but more bronzed when quite ripe. It cannot be compared in richness with the above.

CHASSELAS.—Mr. John Beatty sent to the Montreal Horticultural Society's Exhibition two bunches which he had grown at St. Lambert, one of which had weighed 2 lbs 2 oz. There were seven bunches upon the vine, all about the same size. For ten winters it had been unprotected and had been killed to the ground. Only for the last year or two had it had any care. Its origin is not traceable. It took prizes in Montreal under a former owner about 15 years ago. The bunch is very heavily shouldered on all sides, the berry medium or above. It ripened about 10th October, and was of fine quality. But for its lateness, it would be well worth looking into.

CHASSELAS.—A grape of this type has been grown by Mr. Jas. Morgan, Jr., at Hoehelaga, received from Ellwanger and Barry as the Chasselas de Fontainebleau. Though it did not arrive till after our show, it must be mentioned. The bunch is nearly double the size of Concord, long, compact, and heavily shouldered on one side; the berry is largish and oval, in color green until fully ripe, when it becomes purplish in hue. The flesh is firm, sweet and luscious. Two vines of this have yielded about 30 bunches each, or 25 lbs each, per annum, for several years past, and, though in a low and shaded place, have not mildewed, and have ripened pretty well.

CHASSELAS.—A grape large and irregular in size and form of berry, and large in bunch. In color an opaque white, veined like a Malaga. This has done well in a garden in Montreal. A fine flavored grape, which has nearly always ripened well, and has borne good crops.

A few other white grapes we should like to draw attention to, in the hope that some one may test and report upon them.

GOLDEN DROP.—Raised by C. G. Pringle, of Charlotte,