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LARGE MONTMORENCY CHERRY.

Why is it that our markets are so poorly supplied with cherries at the time when this fruit is in season. In any of our larger towns we will find the market usually well furnished with other fruits, berries of all kinds are to be had in almost unlimited quantities, and there is usually no lack of pears, plums and grapes. But the demand for good, ripe cherries is far in excess of the supply.

Probably one reason of this paucity of cherries is to be found in the fact that the attention of fruit growers has not been turned to the production of this fruit. Our horticultural papers have not been filled with glowing accounts of the "millions in it" that have been given of many other fruits; and another reason may be found in the fact that the growing of cherries for market is surrounded with some difficulties which require careful attention to overcome. Our fine sweet Bigarreau and Heart cherries are very apt to rot on the tree just as they are becoming ripe enough to use, so that the crop is lost, or else gathered and sent to market in so unripe a condition that the fruit does not meet with a ready sale. And

again the birds are very fond of cherries, and sometimes help themselves so bountifully as to leave but little to the owner. But the difficulties in the way of growing cherries for market are not insuperable, and we believe there is a satisfactory margin of profit to be realized by the fruit grower who will bring good judgment, and attention to bear upon the business.

We have in what is known as the Duke and Morello class of cherries a number of fine varieties which are eminently suitable for planting in our climate. The trees are hardy and healthy, and seldom fail to bear an abundant crop. The fruit is not apt to rot on the tree and if properly gathered and handled not apt to spoil after being gathered. Very few persons gather cherries in the proper manner. They should always be gathered by separating the fruit stems from the tree, not by separating the stems from the fruit. If gathered in this manner and sent to market either, as we do strawberries, in quart boxes, or in ten quart baskets, they would not soon spoil after being gathered. For all culinary purposes and for canning and drying this class of cherries is very highly esteemed, most