

Simon Plum I wish to say that I am always open to conviction. My present opinion is based upon the specimens I have seen, and I emphatically state that I have never measured one with a greater diameter than one and one-fourth inches. If the gentleman, growing such large and delicious specimens of this fruit, will send me samples next year I will take great pleasure in giving this variety the full benefit of all the good opinion it rarely earns. This much and nothing more. The illustration I criticised shows the fruit to be from two to two and one-fourth inches in diameter, and, according to the statement of A. B. Dennis, of Iowa, in your October number, the fruit grows in that State to twice the size of the illustration, which would make them from four to four and one-half inches in diameter. Perhaps the gentleman is talking about pumpkins. I offer \$100 each for specimens of Simon Plum measuring four inches in diameter, —H. E. VAN DEMAN, *Pomologist*, U. S. Dept. of Agriculture, Washington, D. C., Oct. 10th., 1889.

PRUNUS SIMONI.—Three years ago we set out a row of Simon's plums, using one-year-old plants. Intending to train them laterally on wires, they were set at an angle of over forty-five degrees, putting nearly all the stem under ground. As they started upright shoots from the stem, they were permitted to grow with a view to test the bush plan. At this time they are bushes, rather than trees, with several stems, and with branches to the ground. In this form they have stood the recent test winters almost perfectly, and are now quite well loaded with fruit which is now (July 5) much larger in size than any plum and wholly free from curculio or gouger marks.

As it has been said that the fruit has no value, I will state that in my opinion the authors of such statements have only tried it for dessert use, for which its flesh is too firm

and its flavor not the best. When used for canning or stewing, it has the peach flavor without the peach bitter. When better known, I think it will be prized for culinary use on the northern border of the peach belt.—J. L. BUDD.

The Peach of South Africa.

SIR,—I have relatives who live in "Transvaal," the Dutch republic of South Africa, who tell me they have peaches of a very excellent kind, which when full grown and ripe weigh from nine ounces to one pound each. They have sent a number of the peach stones from the above place to my son William, in Cape Town, to be forwarded to me, but as there is no express or parcel-post, my son has just sent me one in a letter and asks how he can send them, as there is nothing from Cape but letter or mail post. at letter rate it would cost much, so I suggested, as he was well acquainted with most of the captains and chief officers of the S.S. lines, he might pack them and send them to my son in England and so get them through him as best we could. I shall hear in due time if he has done so. I enclose you the one he sent. Should you feel at all interested in the stone or not, please let me know. My wife's sister wrote a good deal about this kind of peaches, telling of their weight and their beautiful color and flavor. —W. S. RAWBONE, 5 Maitland Place, Toronto.

This stone is being carefully planted, and should it prove in Ontario what it is in South Africa, our readers will soon know all about it. —EDITOR.

New Peaches—Centennial and Smith's Extra.

SIR.—Find herewith samples of Wealthy—extra size and medium, also sample of Centennial peach and also what I call Smith's Extra Late. It is about a week later than ordinary Late Crawford, in other respects similar. There is also one sample of Steven's Rareripe which we are picking now. It is Old Mixon in appearance, but ten days later A. M. SMITH, 1st Oct. 1889.

The *Centennial Peach* is certainly of striking appearance, being very large; this specimen measuring over nine inches in circumference, roundish in form, of yellow skin with crimson cheek, the flesh yellow of good quality, but, unfortunately a clingstone. No doubt, however, that its