

field Spice," are samples of some of its synonyms, which it has received at different times and in different localities. It is to all intents and purposes a "spicy" apple. Its habit of ripening for a lengthened period is one of its peculiarities, recommending it for popular cultivation. We must not overlook the fact, however, that it sometimes "cracks" and "gapes" with very goodness, which cracks, while they mar the fruit for market, scarcely affect its value for domestic uses. The fruit is medium size, roundish, and regularly formed, smooth skin, pale yellow, with a faint blush, and a few dark specks on one side. The flesh is white, crisp, and juicy, with a very agreeable aromatic sub-acid flavor. It continues in season from early September till towards the end of October, and will amply repay the care and cultivation of the husbandman.

Another valuable apple for amateur cultivation is the Summer Rose. It ripens early in August; its excellence is testified to by the persevering visits of bees and wasps—no bad judges of good fruit. The ants too are fond of piercing its rich, waxen, yellow, streaked, ruddy sides, and greatly enjoy the early harvest it affords to their raiding habits. This apple is a delicious dessert fruit, scarcely of medium size, but it will prove a great acquisition to the amateur and general cultivator. We have known this apple yield a good return in the near home market, though the delicacy of its skin will always be a drawback to its marketable qualities.

Downing's description may be brief, but it is emphatic, "very good, or best," which we cordially endorse. Two trees of this variety would keep the dessert table well replenished till the later varieties are ready for presentation.

Though the Early Harvest be confessedly a good market variety, yet we would not fail to recommend it for amateur cultivation. Downing characterizes it by three admirable qualities, viz: for dessert, cooking, and productiveness. It may be said to be the best known of our early varieties, and deservedly so. The first of July finds it ready for use, and as descriptive of its earliness, it has been known in some localities as "the Large White Juneating." In early seasons, we have often ate it in the end of June. The color, when fully ripe, is a bright straw color, "flesh very white, tender, juicy, and crisp, with a rich, sprightly, sub-acid flavor." This apple has also received Downing's highest imprimatur, "very good to best."