

## SUMMER PEARS.



AMONG the early varieties Clapp's Favorite has proved the most profitable, and where a succession of pears is desired, there is no better list than this early variety, followed by Bartletts and Seckels. The first should be nearly harvested before the Bartletts are ready for shipment. The trouble often is with Clapp's Favorite that it is not picked early enough. For market use this pear must be picked before it is ripe, or else it will rot quickly at the core, and prove a failure. One needs some experience with this pear to know just when to pick it. It ripens so quickly after it reaches a good size that one may suddenly find his whole crop over-ripe before half harvested. If for home use the pears can be left on the tree all through August, but when raised for market the whole crop should be gathered early in August. The supply ought to be off the trees before the 20th of the month, and yet I have seen people just starting in to pick them at this time. Generally the pear is ready for harvesting on the first day of August, and I have started in to pick them on the 25th of July.

The crop of Bartletts should not be touched until the Clapp's Favorite are about out of the way. I do not believe in sending half-ripe Bartletts to the early market. The time has gone by when people would buy these early inferior fruits simply because they were the first of the season. The Bartletts are poor fruit unless properly ripened.

I believe that farmers and fruit-growers would realize much more profit from their pears if they had cold storage on the place. Bartlett and Seckel pears would especially pay the growers for their cold storage house. It is all right to ship the Bartletts to market when the prices are good, but as soon as the glut begins (and it comes every summer now) I should advise growers to hold on to their fruit. If the pears are picked before they are ripe, carefully wrapped in paper, and kept at a freezing temperature, they will keep for months. Later, when the season is nearly over, prices go up again and profits are doubled. If we do not adopt the cold storage system the speculators and commission merchants will. When the market is glutted they buy up the fruit by the carload and store them for future use.

What is true of the Bartletts is far more so of the Seckel pears. These naturally have better keeping qualities than the Bartletts, and by putting them into cold storage they can be kept until after Christmas. As we have no winter pear that begins to compare with them in quality, they meet a handsome winter sale. Boston makes a specialty of ice-house Seckels, and they are quoted in the markets until mid-winter. The Lawrence is later than the Seckel, and can be kept longer, but it has no such general demand as the old favorite Seckel.—S. W. CHAMBERS, in Rural Canadian.