

placed in separate columns. The sum of the values of the varieties found in a given collection, taken from the column devoted to the purpose for which they were entered, will properly express the aggregate value of such collection for such purpose, and a comparison of the aggregates of competing collections will determine the award, subject, however, to modifications for superiority of size, freedom from blemishes, careful handling and taste in the arrangement and ornamentation. This society instructs its judges of fruits to exclude from competition all unlabeled and incorrectly labeled specimens, and to consider, 1st, the values of the varieties for the required purpose; 2nd, the color, size and evenness of the specimens; 3rd, their freedom from blemishes, the apparent care in handling and the taste displayed in their arrangement for exhibition. Duplicates are excluded from the competition, and large, showy, but indifferent varieties are held to discredit a collection.

Instead of the usual, "Best collection," the society stipulates, in each offer of a premium: For dessert and family purposes, for the most useful and best grown collection, giving a succession of varieties, superior quality, delicacy of texture and beauty (in order named), to take precedence of profitability and size. For market varieties the requirements are: For the most valuable and best grown collection, selected strictly for market purposes; productiveness, suitable, even size, handling qualities; color and succession being the leading considerations.

As will be seen, these offers bring together the conditions required, just where both the exhibitor and the judges can scarcely fail to become familiar with them; while the idea is definitely conveyed that the value to be attached to a given variety depends not upon its

general merits, but strictly upon its merits for the purpose for which it is placed in competition.

This process brings out the opinion of the exhibitor as to the relative merits of the varieties which he may enter, for the required purpose; while the awards, if fully reported, with the reasons therefor, also afford a clew to the estimate of their comparative values for such purpose, by the judges."

The society's catalogue referred to by Mr. Lyon, classes all fruits under three heads, viz. dessert, cooking and market, and grades the value of a perfect apple under each on a scale of one to ten. Competing collections are placed together, and a committee on correct nomenclature precedes the judges, and corrects erroneous names, and excludes such fruits from competition.

Under the head of market, the question of profit is a leading one, but it is not considered under either of the others.

The report of the Fruit Grower's Association for 1884 contains a very full catalogue of Canadian fruits, valued on a scale of 1-5, under six heads, with many additional remarks. This should be of great value to all local societies, and a copy should be in the hands of the Directors of every Agricultural and Horticultural society in the Province.

HORTICULTURAL NOTES.

Ringling Vines.—E. A. Carrière, in the *Revue Horticole*, favors ringling the vine, even in large vineyards. He says it advances the ripening of the fruit at least eight days, and in no way injures the quality of the wine.

Most American authorities, however, condemn the practice, especially in growing fruit for dessert, claiming that the increased size is gained at the expense of flavor. It may be done at any time during the growing season, but to have much effect should be done several