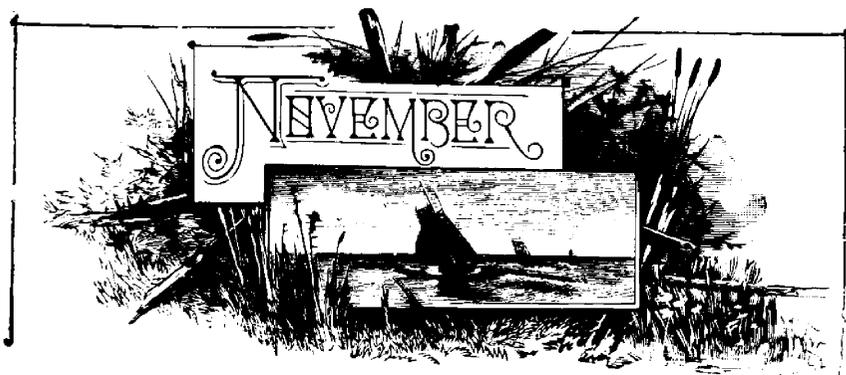


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## BEURRE CLAIRGEAU.



AS a commercial pear, especially for a distant market, we know of no variety of the same season that is superior to this variety. Its large size, and the beautiful cheek which it takes on during the month of October, its excellent shipping and keeping qualities, all these combine to make it a profitable variety, and one that is easily grown, either as a dwarf or standard, though usually large and fine sized as the former. The quality is variable according to conditions of growth; in France it is counted first quality; in England, third quality; with us, when well ripened, it is second rate.

*Origin*—Nantes, in France, with a gardener named Clairgeau, about 1834.

*Tree*—First class in vigor, hardiness and productiveness; wood stout, and upright in habit of growth; branches numerous, grown as a dwarf can be

trained to make a fine pyramid; an early bearer.

*Fruit*—Large,  $4\frac{1}{2}$  inches long by  $3\frac{1}{2}$  inches in width, one sided, pyriform; skin green, turning pale yellow at maturity, almost overspread with splashings and dots of russet, which completely covers it about the stalk and about the calyx; orange red on sunny side; stalk,  $\frac{3}{4}$  inch long, stout, fleshy at the base, usually set at an angle with the axis; calyx small, open, in a shallow furrowed basin.

*Flesh*—White, coarse grained, juicy, with sweet, aromatic and vinous flavor.

*Season*—October to January.

*Value*—Home or foreign market, first rate.

*Quality*—Cooking, good; dessert, second rate.

*Adaptation*—Succeeds admirably as far north as Thornbury; and east as far as Prescott.