

"best," in use in December and January. Gansel's Bergamot, large, obovate in form, quality very variable in our climate, sometimes "very good," often very poor, ripe in September and October. Flemish Beauty, very large, handsome, quality "very good," ripe middle and end of September, tree very hardy, and succeeding well in cold sections of the Province. Beurre Gris de Hiver, full medium size, "very good" in quality, ripe in January. Beurre d'Anjou, large "very good," ripe in November and December; a favorite fruit with the Hon. M. P. Wilder, President of the American Pomological Society. Beurre Bosc, large, handsome, pyriform, quality "best," ripe end of September and often continuing through October, tree not hardy enough to endure the climate of our northern districts. Louise Bonne, large, very juicy, quality "good," yet somewhat variable, especially on light soils. Seckel, a small, well known variety, of the very highest quality, ripe in September, and continuing in October. Bartlett, a large, yellow, handsome, well known, sort, largely grown for market. Belle Lucrative, medium to large, very juicy and sweet, quality "very good," ripe late in September or beginning of October. White Doyenne, full medium size, pale yellow, high flavored, quality "best," ripe in October, of late years this fruit has been liable to spot and crack very badly, often destroying the whole crop. Josephine de Malines, medium size, greenish yellow, "very good," ripe in January and February, one of the best of the late winter varieties. Duchesse d'Angouleme, very large, greenish yellow, quality "good," ripe October and November; grown on the quince stock the fruit is of better quality than when grown on the pear stock. Goodale, large, light yellow, "very good," ripe in October, tree very hardy. Sheldon, medium to large, flavor rich and vinous, quality "very good" to "best," ripe in October. Howell, large, waxen yellow, "very good" quality, ripe latter part of September and first of October. Winter Nelis, not more than medium size, yellowish green with considerable russet, quality "best," ripe in December and January.

There were some very finely grown specimens of many of these varieties exhibited by W. T. Taylor, of Rochester, New York, for which he received the prize for the best ten varieties, with Beurre d'Anjou, Duchesse d'Angouleme, Beurre Bosc, B. Diel, B. Gris de Hiver, B. Clairgeau, Bartlett, Louise Bonne, Sheldon, and Howell.

A. M. Smith, of Drummondville, received the first prize for the best fifteen varieties, which collection contained, in addition to the