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CHAMPIGN PEACH

A BEAUTIFUL white fleshed peach with a red cheek, and free stone. The flavor is delicious, and it may be classed as the best dessert peach of its season, but a little tender for distant shipments.

ORIGIN: Illinois.

TREE: Vigorous, moderately productive.

FRUIT: Large, frequently measuring 2½ inches in diameter; form, roundish, fairly regular; color of skin, creamy white, with red cheek in the sun; suture, two thirds;

apex, small in a slight depression; cavity, deep; stone, free.

FLESH: White, pinkish at the pit; texture fine, tender, juicy; flavor rich, sweet, and agreeable.

SEASON: September 1st to 10th, coming in with last Yellow St. John and the first Early Crawford.

QUALITY: Dessert, among the best.

VALUE: Very good for home markets, and a good shipper.

THE WHITE FLESH PEACHES

BY THE EDITOR.

THERE seems to be a distinct difference in taste between peach consumers in England and those in America. With the former the white flesh are much preferred to the yellow, while with us there is a decided preference for the yellow. Perhaps this is chiefly due to the great popularity of that magnificent American yellow peach, the Early Crawford, which has for so many years had no rival in the markets, whether for dessert purposes or for canning. It was a fairly good shipper, compared with such contemporary white flesh varieties as Early

Purple and Old Mixon, and was therefore planted more widely than any other.

This prejudice in favor of the yellow peaches will be for a long time in the way of the new white varieties taking the place to which their merits entitle them; for orders from consumers call for the yellow flesh.

On the other hand the very fact that everybody is planting the yellow varieties may give rise to a special demand for some of the new and excellent white flesh dessert peaches. Farraud, of the South Haven (Mich.) station, says on this point: "As a