

BAILEY'S CRIMSON is of medium size for a crab, but it combines the lovely deep rich color of a Hyslop with really fine quality. The tree, too, we have seen at Plattsburg, N.Y., and have found it hardy, vigorous in growth, and productive. We think very highly of this variety.

SOULARD is the most villainously astringent, acrid compound ever named crab. In the west it was highly praised. It was said to cook like a quince, to be in fact the "Quince of the North." Oh, how widely do human beings differ, even on the qualities of a crab!

OF OUT-DOOR GRAPES,

There were upon the tables thirty-four different varieties, an assortment never before anything like equalled in this Province. Of these at least twelve varieties had never before appeared at any of our exhibitions, either local or provincial, though in some cases bearing marks of special promise of usefulness. Most of these were in the collection of Mr. J. W. Bailey, of Plattsburg, N.Y., who carried off the first prize with a collection of twenty-six varieties.

Of those entirely new to the Province of Quebec, Herbert (Rogers' No. 44) and Essex (Rogers' No. 41) attracted most attention. They are both purplish black grapes of the largest size for out-door growth, meaty, sweet and almost pulpless, and seemingly not any later in ripening than the Delaware, and worthy of general trial. BARRY (Rogers' No. 43) and MERRIMAC (Rogers' No. 19) also bear much general resemblance; they are large blackish grapes of fine quality, but being a little later than the two first named, are of less value in this cold climate. The latter, however, we must say, is usually stated to be somewhat earlier, and, therefore, of the two, the most worthy of trial. ROGERS' No. 7 is a largish, purplish, black grape of much the same character as Essex, though perhaps a little later, yet worthy of trial. ROGERS' No. 2 is a fine grape of the same type, but late.