

## THE KIEFFER PEAR.

The SECRETARY asked the opinion of the delegates in regard to the Kieffer pear. At Grimsby it is an immense bearer—excels any other variety we have in the orchard. The quality is debatable, but when kept for a little while it yellows up and looks marvellously pretty. A few have been exported to the Old Country. It carries perfectly, and sells equal to any pear that we have shipped. Whether it is desirable to recommend it for cultivation, or whether the growers here think it is worth growing to a large extent, is the question.

Mr. JONES (Cataraqui): I had a sample in the Kingston market this fall, grown in the eastern part of the Province, between Napanee and Belleville, and the man who had it on the market reported it was an immense bearer, and it was certainly selling on the market. Although the quality was not what you call first-class, it was not bad, and where tender varieties might be grown I think it would be a valuable pear.

R. L. HUGGARD (Whitby): I have had a good deal of experience with the Kieffer pear. Out of some thirty-four or thirty-five kinds I have had fruiting for some years, the Kieffer has out-balanced all of them as far as finances are concerned. We have never had a blight with it since I started planting it. It is not number one in quality, but for its season it fills the bill, as there is no other pear on the market. I shipped my last barrel of Kieffers only a week ago, and I expect to get \$5 for it. I have been selling them in the fall all along for \$3.50 to \$4.50. Of course we ship them north. I have no hesitation in recommending a planter to set out quite a number of Kieffer pears, inasmuch as they are hardy, early to bear, and immense bearers. I have grown Kieffers since the Philadelphia Exposition.

Mr. ALEX. McNEILL (Windsor): There is no doubt about the quality of the Kieffer pear when it is canned. We have used it for a number of years. I have some growing it, and I am perfectly satisfied with its quality when canned, and also with the quality of it and its salability, and I believe there is something in it. Those growers who are growing for quality simply perhaps had better not plant too many Kieffers to eat out of hand; but when properly canned, and where they are thinned and do not generate that peculiar grain in them that you find in a pear that has been grown on a tree that is overloaded, which is very disagreeable in a canned fruit, the quality is there. If you are in fruit growing for the money that is in it as well as the love of it, the Kieffer pear will yield you excellent returns. Certainly it is one that can be recommended for a commercial fruit grower.

Mr. W. BOULTER (Picton): I would like to ask the speaker if he has any secrets about the canning process?

Mr. McNEILL: None that are not already known to Mr. Boulter, but perhaps for the uninitiated we have a few. My wife does the canning.

Mr. BOULTER: I don't want any misunderstanding. You might possibly draw an inference from Mr. McNeill that anything would do to can that would not do to eat.

Mr. McNEILL: No, I don't mean that.

Mr. BOULTER: Don't run away with the idea that you can put anything up in cans. Any article you put under an hermetically sealed case, if properly put up, will have the flavor when you open the can that it had when it was put in. All the boiling and cooking cannot change the nature of that Kieffer pear or any other article of fruit that you put up; so don't run away with the idea that you are going to improve it by canning. Of course you can make it a little sweeter or a little more tart, or something of that kind. We put up very few of the Kieffers, and my experience is it has not been the very best.

Mr. GEORGE FISHER (Burlington): There are quite a good many Kieffer pears planted in the Burlington district, and those who have them planted always seem to like them, and those who have not them are not quite so sure. I have fifty trees, and while in Montreal last month I made careful enquiries as to the value of the Kieffer pear on that market, and was told that they had always been able to sell them, but generally it was

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