

## FALL APPLES.

The two best varieties are.

### 1. ST. LAWRENCE.

### 2. ALEXANDER.

ST. LAWRENCE is a hardy long lived tree, producing fair crops every year, of finest quality fruit. It does not crop like the Fameuse, and so is not so profitable for the Montreal market. On this account it is not being planted so largely. Should it become scarce, it would bring a very high price.

ALEXANDER is healthy, hardy and fruitful. Has a fairly long life, one weighty witness to the contrary, notwithstanding. Ships fairly, keeps well for a fall fruit and sells high.

The following, named somewhat in order of ripening, are also worthy of notice.

KESWICK CODLIN: a largish acid, cooking fruit, bearing free and early. It is fairly hardy, and does well near Montreal, but our reports are chiefly from places more or less sheltered.

HAWTHORNDEN bears a very early and heavy crop of fine kitchen fruit. It is hardy, but dies often of exhaustion, perhaps because the fruit is not thinned when it is young.

KING OF THE PIPPINS, reported also from Montreal, yields a large red cooking apple very heavily for many years, and ultimately dies of over bearing.

KENTISH FILL BASKET: another reported from Montreal as hardy and productive, fruit of fair quality and of enormous size, used for cooking.

## EARLY WINTER.

The FAMEUSE is *first* without a rival.

These, however, may be mentioned:

GRAVENSTEIN: A few of these large, handsome, German apples are grown about Montreal and Lacolle. Special enquiries have not been made.

LATE STRAWBERRY (*Autumn Strawberry*) produces a largish handsome fruit of fine quality.

At Abbotsford, and in some cases at Montreal, it bears early and freely, and, though not long lived, well repays cultivation.

BOURASSA: There is difference of opinion about this old favorite. Many say it is healthy, some say *not*; some say it is productive, more say it is not. It sells well in Montreal, but no longer at extra prices.