

THE CANADIAN HORTICULTURIST

DECEMBER, 1903

VOLUME XXVI



NUMBER 12

CRAB APPLES

TRANSCENDANT.

An excellent early autumn variety of the hybrid crabs.

ORIGIN: United States.

TREE: of moderate slender growth, hardy, somewhat subject to twig blight.

FRUIT: size $1\frac{1}{2}$ inches long by $1\frac{1}{4}$ broad, which is a medium size for its class; form roundish oblong, flattened at the ends, ribbed; color of skin, golden yellow with crimson cheek and thin whitish bloom; stem one and a quarter inches long set in an open deep cavity; calyx closed, segments large, set in a hollow, slightly corrugated basin.

FLESH: color yellowish; texture crisp and moderately firm; flavor acid, slightly astringent, becoming pleasant when fully ripe.

SEASON: August and September.

HYSLOP.

A well known and widely cultivated variety of hybrid crab. Its dark, rich, red color and its late season make it a valuable variety.

TREE: vigorous, of spreading habit.

FRUIT: size $1\frac{1}{2}$ inches by $1\frac{1}{4}$; form roundish ovate, obscurely angular; color a dark rich red, covered with heavy blue bloom, and having many obscure yellowish dots; stem about one inch and an eighth in length, set in an obtuse, regular cavity.

FLESH: yellowish, acid.

SEASON: September and October.

VALUE: very good for culinary uses and for cider.

ORANGE.

A fairly good dessert variety of hybrid crab.

ORIGIN: United States.

TREE: a slow grower, productive.

FRUIT: size medium, $1\frac{1}{2}$ inches by $1\frac{1}{4}$; form round, slightly flattened at the ends; color light orange, with minute white dots and russet veins; stem, slender, $1\frac{1}{2}$ inch in length, set in a deep open cavity; calyx closed, in a furrowed basin.

FLESH: color yellowish, with yellow veining; texture a little dry; flavor mild, pleasant acid.

SEASON: September.

WHITNEY.

(Whitney's No. 20.)

One of the most popular and widely planted of the hybrid crabs, being large in size and good for dessert or cooking purposes and for cider making.

ORIGIN: Illinois.

TREE: very hardy.

FRUIT: large for its class, measuring 2 inches long by $2\frac{1}{4}$ broad; color waxen yellow ground nearly covered with dark red and crimson, and having a few minute, white dots; stem one inch long in a wide, obtuse, regular cavity; calyx closed in a flat wrinkled basin.

FLESH: color yellow; texture tender and juicy; flavor sub-acid, pleasant.

VALUE: dessert second rate; cooking first rate.

SEASON: August to September.

In the southern fruit districts of Ontario the hybrid crab apples are of little commercial value, and are never planted for profit. Here and there a tree or two may be found in the garden or on the lawn as an ornament, or to supply the house with fruit enough for preserves or jelly, which latter is highly esteemed. Thirty or forty years ago the Transcendent, the Montreal Beauty and the Yellow Siberian were the varieties most-ly planted, and of these the Transcendent still holds its place, though largely supplanted by the Hyslop.

But in the far north, where our fine commercial apples cannot be grown, it has been found that hybrids of the Siberian crab with the common apple are of the greatest value. The Siberian crabs proper (*Pyrus baccata*)