THE CANADIAN HORTICULTURIST.

own needs in the way of apples.

PAN-AMERICAN.—The Buffalo Courier is quite jubilant over the assurance received at the head quarters of the exhibition, that Canada would make a splendid exhibit, and takes it as a further evidence of the friendly feeling existing between England and the United States.

EXTRAORDINARY RETURNS.—We are often asked how much per acre may be expected as the net returns from a peach orchard, and such questions are the most perplexing, for everything "depends upon the man." Right varieties, right location, right methods of growing, packing and marketing make a man rich, while neglect of these make a man poor.

It has been stated that Mr. Roland Morrill, of Benton Harbor, Michigan, the President of the Michigan Society, gathered 12000 baskets of peaches from 50 acres of peach orchard, which sold at prices ranging from \$2.00 to \$7.00 per bushel! His returns from fifty acres were \$35,000!!

The explanation is due to cultivation, potash, manuring, sensible pruning, and unmerciful thinning, as a result of which many of his peaches measured three and a half inches in diameter.

COMMERCIAL FERTILIZERS, according to Prof. Vanslyke are much more satisfactory when used in conjunction with humus, than when used alone.

THE CANADIAN FIELD PEA is considered in California the most satisfactory to sow for green manure. They allow from 85 to 100 pounds to the acre.

Corrections. — On page 428 it should read, "homes referred to by

be able to supply in a large measure her Charles Downing in his Landscape Gardening"; his own home was on the Hudson. Also Prof. Sargent was editor "Garden and Forest" not The Garden. On page 447 Fig. 1688 should read "Scale and ovule," not frond.

> THE KOONCE PEAR is favorably reported upon by Mr. E. P. Powell, of New York State, as being large and handsome, of bright yellow color, with crimson cheek, and flavor equalling Sheldon.

> VERMONT BEAUTY pear originated on Grand Island, Lake Chaplain, about 1887. It is a pretty red cheeked pear, of fine quality, ripening in October.

> PRINCESS LOUISE.—Samples of this apple have been received by the R. N.Y. and described as highly colored, bright red and whitish ground, flesh white, fine texture, spicy, pleasant, and full-flavored, higher quality than Shiawassee Beauty.

> THE CANNED FRUIT JELLIES in common use are said to be mostly made of apples boiled down in diluted suphuric acid, and flavored to resemble the various fruits!

> OBITUARY.-Peter M. Gideon, originator of the Wealthy apple, died at Excelsior, Minn., October 27th, aged The apple was named after his 79. wife, Wealthy Hall, whom he married in 1849. He was the first superintendent of the State Experimental Fruit Farm.

> THE MACINTOSH RED APPLE Was originated by Allen McIntosh, of Inkermann, a Scotchman who served in Captain Cripler's company in 1837, and was present at the Battle of Windmill Point. He was also the originator of the Golden

Johnson's Early is the name of a