

The writer is unable to speak of the growth and hardiness of the vine, or of the time of ripening of the fruit in our climate, not having any of the vines growing in his trial grounds, but from the testimony now presented believes that it is a variety worthy of attention by all lovers of good grapes who find the Concord to ripen its fruit in their locality. We are indebted to Mr. J. G. Burrow, of Fishkill, N.Y., who has taken in hand to cultivate and disseminate the Jefferson, for the cut, showing the form of bunch and berry, which we are now enabled to present to the readers of the CANADIAN HORTICULTURIST.

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### A FEW HINTS ON SOME OF THE SUBJECTS FOR DISCUSSION AT THE WINTER MEETING.

BY DANIEL B. HOOVER, ALMIRA, ONT.

Question first.—The Lady Washington apple, or Hoover's Favorite, is not generally known to nurserymen, as far as I can understand. It is a hardy, productive and valuable winter apple; size from medium to large. I have another delightful seedling apple; color, shining red on the sunny side; good flavored and tart; keeps till March. These two varieties were presented to the fruit committee of the Fruit Growers' Association at Hamilton last year. In the last Annual Report, page 57, the latter is spoken of thus: "This red apple is akin to the Fameuse, and of almost equal excellence;" but I would call it better, because it neither spots nor turns brown at the core as the Snow apple very often does, and besides keeps much longer than that variety. The tree is old and very hardy, and should be extensively propagated.

Question second.—The Souvenir du Congres pear is a new variety, having been introduced four years, and proves to be a great bearer of large fruit of fair quality, but is not as sweet as was expected when first introduced. It has not been long enough here to be thoroughly tested.

Question fifth.—Clay soil worked fine on top, or cropped with potatoes, with a good coating of barnyard manure, is a good and profitable way to cultivate an apple orchard. Young trees should have a good wash with lye once a year.