

pleasant aromatic flavor, quality "very good," ripe in January and February; this variety has not been much planted in Canada, the tree being so moderate a grower when young that nurserymen will not be likely to grow it largely. Maiden's Blush, a very handsome fruit, ripe in autumn, good only for cooking. Keswic Codlin, a popular cooking variety, in use from August to October. Dutch Mignonne, handsome russet yellow, striped with light and dark red, quality "very good," ripe in January.

In coming down to smaller selections we find that the first prize was given to Allen Moyer for the best six varieties of fall table apples, in which he exhibited Gravenstein, Fall Pippin, Chenango Strawberry, Ribston Pippin, St. Lawrence, and Snow; and that A. M. Smith, of Drummondville, took the first prize for fall cooking apples, with Alexander, Blenheim Orange, Cayuga Red Streak, Fall Pippin, Fall Janetting, and Maiden's Blush; and likewise the first prize for winter table, with Ribston Pippin, Pomme Grise, Swayzie Pomme Grise, Spy, Seek no Further, and Wagener. The six varieties of winter cooking that took the first prize were Baldwin, R. I. Greening, Yellow Newtown Pippin, Ribston Pippin, King of Tompkins County, and Spy.

A glance at these lists will show our readers what varieties of apples ripening in the fall and winter are most esteemed among us, and from which any intending planter will be able to make a selection suited to his own tastes and objects. Necessarily an exhibition held late in September must be wanting in our summer fruits. We look usually in vain for such varieties as Early Harvest, Red Astracan, Benoni, Summer Rose, and often fail to find the hardy Duchess of Oldenburg. With a few of these one can make the circle complete if he wish, and enjoy apples at dinner all the year round.

We turn now to look at the pears, and learn what varieties are grown in Ontario that stand highest in the estimation of the judges of fruit. The first prize for twenty varieties was awarded to Gage J. Miller, of Virgil, near Niagara, comprising the following sorts: De Tongres, much resembling the Beurre Bosc in form and color, of large size, and "very good" quality, ripening in October. Vicar of Winkfield, a large pyriform fruit, pale yellow when ripe, in use during December and January, very variable in quality, sometimes "good" to "very good." Beurre Clairgeau, large and handsome, fawn color shaded with crimson, quality "good," ripe in November and December. Lawrence, of medium size, russeted lemon yellow, quality almost