

Fruit medium to large. Form roundish, truncated conical, often sides unequal. Color yellowish, almost overspread, splashed and striped with two shades of red, and dotted sparsely with areole dots. Stalk medium, rather slender. Cavity narrow, deep russeted. Calyx partially open. Basin wide, abrupt, slightly corrugated. Flesh white, tender, moderately juicy, pleasant subacid. Core medium to large. Good to very good. December to March.

EVAPORATORS.



REFERRING to evaporators and evaporating fruit, a subject which has received some attention in the *HORTICULTURIST*, I am of the opinion that it will pay every farmer who has an orchard to own an evaporator of his own, not that he will make lots of money out of it, but because it is one of the things necessary to make an orchard more profitable. To illustrate:—two years ago a strong wind blew down a large quantity of my fruit early in the fall. I could not sell it for anything and I decided to evaporate it, and did so. In season I sold my unevaporated fruit and also my evaporated wind-falls, and the latter netted me more per bushel than my best unevaporated fruit. The evaporator I used had a capacity of seven to nine bushels per day. I believe many poor evaporators have been sold. I bought one several years ago, which disgusted me, and in this connection I beg to say that a fruit grower here, who has used different kinds of evaporators, has invented a good evaporator, suitable for farmers and fruit growers, which is simple and cheap. Some of its good points are economy in fuel, quick evaporation and first quality of product, no waste of heat by inserting, removing, and adjusting trays. If you want nearly an even heat over all the trays you can have it. If you want a stronger heat on part of the trays than others you can have it, or if you want nearly all the heat on the one tray, or on any number of trays, you can have it, all of which is important in practical work, and a separate bleacher is not required. This evaporator, as applied to cook stoves too, will really be a valuable and economical machine for many farmers. It utilizes the heat in the stove in its own way, and will evaporate several baskets of fruit per day, or as much as some evaporators with heaters attached. Sits on the back part of the stove, out of the way, leaving the front half free for other use. The escapement flue will fit a stove pipe and may easily be connected with cook stove pipe, thereby avoiding objections to bleaching the fruit in the house.

It is proposed to manufacture these evaporators as cheaply as possible, cheaper than others of same capacity, and as soon as satisfactory arrangements are completed and patents secured. Any wanting them for next fall's use will need to give their order some length of time before wanted.

Stevensville, Ont.

P. H. HENDERSHOT.