too dull, and it is too early. It also resembles Lady's Fancy, or called by some King-apple, grown by these names in Northern Vermont, New York and Canada, but it is too early and has not color enough; but these specimens seemed premature and much decayed." Mr. Downing, no doubt, finds it difficult to determine an apple which has been picked prematurely and twice placed on exhibition before reaching him. Mr. John Stewart, of Rockburn, who grew this apple, says, "It is a good table fruit, but not a good keeper unless picked ten days before ripe, then it may be kept even as late as the end of January. The tree," he says, "is hardy in twig, but inclined to decay of the bark in the forks. The fruit, too, tends to drop from the tree; otherwise it is a good bearer of fair fruit."

## OF THE NEWER CRABS.

The Society intends to exhibit hereafter merely to show their worthlessness, and to prevent their propagation. Of the non-astringent edible crabs.—They speak well of Orange (of Minnesota). Its thin skin, its sprightliness of flavor and freedom from anything like astringency fit it for a fall dessert fruit. They like it, but are not mad in its praises. Golden Sweet (of Wisconsin) is a very nice, thin-skinned little crab that keeps till December. The tree is a model of hardiness, but now and then, not always, the fruit has a tinge of astringency. Meeder's Winter (of Minnesota) is a really fine flavored little crab that keeps till Christmas. It has been grown by Dr. Hoskins, who esteems its dessert qualities very highly. Aiken's Striped Winter is a nice long-keeping little crab, but we hardly see its use.

GENEVA, OR LADY ELGIN, is said to be the finest flavored of the Merango crabs. It has been spoken of by J. J. Thomas as "immeasurably better than any other crab he ever tasted." The tree is of very slow and slender growth for a crab, and not of extra hardiness. The fruit is pretty, and it is nice and free from astringency, but in our praises we must be moderate.