

but it has always been a favorite peach of mine. I believe it is our most hardy peach, often yielding a crop when others fail. Its season is the last week in August, just connecting the ripening time of the Hale's Early with that of the Crawford. It is a most regular and abundant bearer, and its delicately tinted purplish cheek and luscious flavor make it very popular as a dessert peach. Of course it is too soft for shipping far, and therefore cannot be grown profitably in very large quantities, for if you are a day behind in the picking you cannot ship at all, but for all that, I would not yield its place for any other of its season.

The fourth place I rather reluctantly give to **HALE'S EARLY**. If it would only get ripe without rotting, and not be so long about it, I would put it third in order of profit, for when well ripened and fully colored it has no rival in beauty of external appearance. To grow this variety successfully the fruit needs careful thinning when it is small, else the tree overbears, and the specimens are both small and unsaleable. I received the enormous sum of \$5.00 for twenty crates of this variety shipped to Montreal during the past season. Then again I have received the top price of the market for large, well-grown and well-colored samples.

Next in order among the old varieties for profit I would place the **SMOCK**. It is a free-stone peach and has a yellow flesh, but it has a somewhat musky flavor, and often has a very dull colored skin; indeed in unfavorable seasons it is almost worthless, and as soon as a better peach ripening at the same period is introduced, we may cease to plant the Smock. Nevertheless, it is an excellent bearer, and ripening as it does about the first week in October, it has the monopoly of the peach market.

I believe I have now named my choice of five varieties for profit among our old sorts. If I were required to give a more extended list, I would add to these, as number six in order of merit, the **MORRIS' WHITE**. This is the most popular of white peaches, and fills in a gap between the Old Mixon and the Smock. The flesh is white to the stone, somewhat firm, but juicy, sweet and rich. It commands a ready market.

I have passed over our Crawford's Late entirely. I have nothing against its quality, which is little inferior to the Early Crawford, but we are speaking of peaches for profit, and I do not think it deserves