

The samples sent by Mr. Glen are truly excellent, but differ from the common Canadian Snow apples. They evidently belong to the Snow apple family, and are probably McIntosh Red. A colored photo of which was in our Journal for November, 1893, and was highly commended except for its fault of scabbing almost as badly as the Fameuse. No doubt there would be money in growing it, for its quality is about equal to the Fameuse, and it is larger and more showy. The Scarlet Pippin, figured on page 382, is another apple of this class, which may possibly be entirely scabproof; and, if so, will also be a most profitable apple for any market.

Beurre Bosc Pears in New York Market.

SIR,—I stopped at the fruit stand of James N. Bagnall, at the corner of Wall and William Streets, just as he was opening a keg ($\frac{1}{4}$ barrel) of the finest and largest Beurre Bosc I ever saw. He only paid \$1.25 for the keg. Why? Because they were badly packed, and when they reached this market were bruised, and the bruised spots were discolored. The best of them he was selling for 5 cents each, or three for 12½ cents. Just beside them he had some very handsome Beurre D'Comice which came from California. They had been carefully packed in soft papers, and the skin was not in the slightest degree bruised or disfigured. He was selling them for 10 cents each or three for 25 cents. He has been thirty-five years in the fruit business at that corner. I made a mistake in a previous letter in saying he had been there for twenty-three years only. He sells the choicest of fruits of all kinds to the wealthy bankers and brokers of the Street. He seldom displays his fruit before 10 a. m. in the morning, and closes his business soon after 4 p. m. in the afternoon.

The object of this letter is to emphasize the value of careful packing. Had the Beurre Bosc have been carefully packed, they would have readily sold for \$3.50 or \$4 for the $\frac{1}{4}$ barrel.

FRANCIS WAYLAND GLEN.

Dated October 21st, 1896.

Those Snow Apples.

SIR,—Yours of the 10th inst., came duly to hand, contents are noted, and in reply beg to say: In my opinion you are mistaken about the apples I sent you being McIntosh Red. I compared them with Fameuse from Montreal, Western New York and Pennsylvania, and I am confident that they were genuine Fameuse. Since I sent them to you, I found some Fameuse at the opposite side of Wall Street just as handsome and as large selling for one cent each; they were from the Southwest. Skin very thick, flesh far from firm, flavor too mild to be refreshing or appetizing. The person I bought those of which I sent to you, is an old gardener and has sold fruit from the same stand for twenty-three years, and is as good a pomologist as I have met since I sold out my interest in the Rochester Commercial Nurseries.

I have no interest, direct or indirect, in any nursery, or in any firm or corporation selling trees. My only desire is to promote the growth of such fruits in Ontario as will command a profitable sale in the continental market.

The South and California can beat Ontario in pears, peaches, early plums and grapes, but Ontario and Quebec can beat any part of the United States in apples and late plums. My opinion is that the foreign demand will relieve this market of the surplus of handsome fruit (apples) and then the market will be opened at good prices for fruit of prime quality, such as Ontario and Quebec can give us. If you send your fruit to Europe now, you will compete there with a surplus from this country and be forced to sell at comparatively low prices. On the contrary if you place your prime apples in dry cold storage and then offer them for sale in Boston, New York and Philadelphia, Cleveland, Detroit and Cincinnati, later in the season you will command better prices than you will if you ship them to Europe.

I refer to prime fruit only, put up in comparatively small packages or quarter barrels.