

allow it to grow several stems, but the tree form is best, and this well thinned. Besides this, the new wood should be annually cut back, leaving only four or five buds.

The quince is easily propagated, either [by layers or [cuttings. The latter may be made from the young wood cut at the annual pruning; this should be cut in lengths five or six inches long, which should be buried in the earth until planting time. Then set them in the rows three or four inches apart, with one bud above the surface, and the rows about three feet apart, in two or three years they will be ready for the orchard.

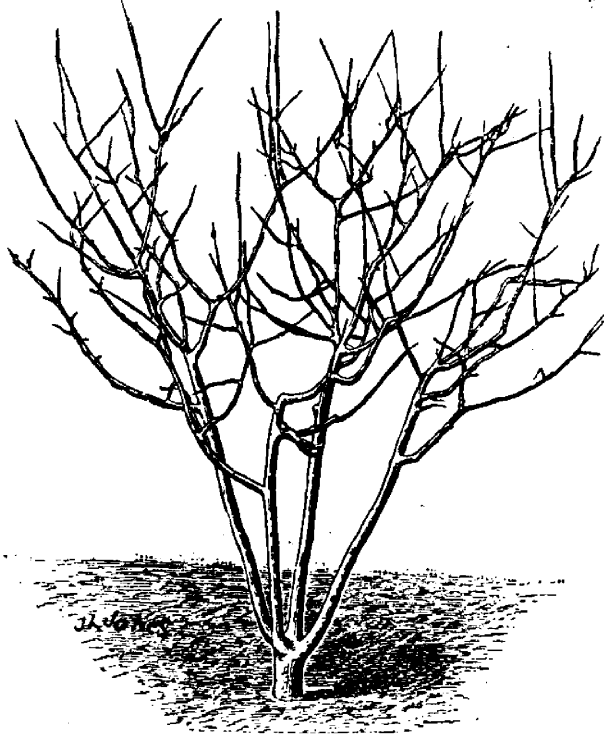


FIG. 428.—QUINCE, PRUNED.

There is but a limited sale in any market for quinces, yet, in our opinion, with an increase of the supply, a larger number of people would use them. No fruit excels the quince for preserves, jellies, marmalades, and flavorings for apple tarts. The price varies with the supply. Sometimes our shipments from Maplehurst bring quite as much as pears; at other times, an abundant crop in New York State seems to fill our market, and brings the price down to about one-half.

The quince is indigenous to Southern Europe, and gets its botanical name, *Cydonia vulgaris*, from a town called Cydon in Crete. There are several varieties, but very few that need to be mentioned as leading ones, *e.g.*, Orange, Rea's Mammoth, and Champion.