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THE CROSBY PEACH.

(EXCELSIOR, HALE'S HARDY.)

IN this journal for the month of October, 1892, we gave a colored plate of the Crosby, and a description of the same, as gleaned from the experience of others. In this number we give a photograph of an actual specimen, grown under favorable conditions, at Maplehurst, in 1900, with the accompanying description as made from the fruit itself. It is perhaps needless to say that both these latter, being made by a fruit grower in the interest of his fellows, differ considerably from the former which were got up in the interests of the speculator who was making money out of his new introduction. Then, our colored plate showed a specimen four inches in diameter; now, our photograph shows only $2\frac{3}{4}$, while the average, in ordinary conditions, is only two inches. We spoke of it as attractive and unusually hardy, but now we are disappointed to find it undersize and very little if any more hardy than other varieties. Mr. Woodward said of it at the meeting of the Western New York Horticultural Society in 1900, comparing it with the Elberta, "You can sell Elbertas for four times the price of the Crosby."

On the whole, therefore, we are not in-

clined to boom this variety very much because our markets demand large sized fruits and will not pay high prices for a grade running as small as two inches. The following is a description of this peach :

ORIGIN.—Massachusetts, 1876, by Mr. Crosby, nurseryman; named Excelsior by Massachusetts Agricultural College; Hale's Hardy because Mr. J. H. Hale was the first grower to plant it extensively; and finally Crosby by the United States Division of Pomology.

TREE.—Vigorous, healthy, fairly hardy and very productive.

FRUIT.—Medium size, 2 inches to $2\frac{1}{4}$ in either diameter; form almost round, slightly one sided; color yellow, with bright red cheeks, very pretty; cavity deep, abrupt; apex small in a slight depression; suture traceable.

FLESH.—Color, bright yellow, red at the stone; texture fine, moderately juicy, tender; flavor sweet and very agreeable.

SEASON.—Sept. 20th to Oct. 5th.

QUALITY.—Very good for dessert, and good for cooking.

VALUE.—Good for home market.