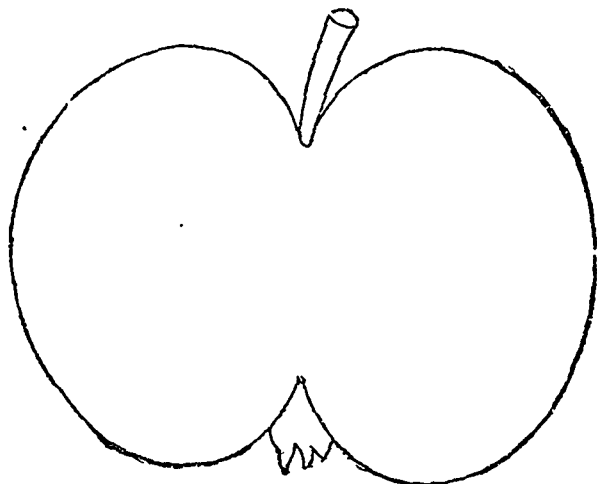


Duchess of Oldenburg.

This is a handsome fruit of Russian origin, and well suited to our severe climate. It bears often in unfavorable seasons, when others, alongside of it, fail. It also bears early, sometimes before it has been taken from its row in the Nursery, and the heaviest crops do not kill, but only stunt it at worst. The tree is vigorous, and forms a somewhat upright, spreading head, needing little, if



any, pruning. It is thus a valuable variety to grow for market, or for cooking. For the table it can hardly be recommended, being acid without sweetness or richness. Hence the sheltered gardens of Montreal do not sing its praises as those in the less favored districts of our Province, who profit by its hardiness, and fair, even sized fruit.

Fruit: Above medium size, roundish-oblate, beautifully streaked and splashed with red.—Flesh: White, juicy, somewhat harshly sub-acid. It ripens not long after Red Astrachan, and its use is mainly for the market, or the kitchen, and only secondarily for the table.

Peach of Montreal (*pomme pêche*).

L Hamel, of St. Hilaire, formerly gardener to the late Col. de Rouville, states that he remembers this tree in Normandy fifty years ago; and it appears indeed to have been imported by the late Francis Des Rivières, from France, and to have been first propagated below, where Terrace Bank now stands. The importer's gardener named it "Irish Peach," but it is not known under that name, nor is it the "Peach," "Irish Peach," or "American Peach," described by Downing, nor has it been recognized as any old variety by that author, or by the Committee on Nomenclature of the American Pomological Society. It has, in fact, no right to the name "Peach," so perhaps it is best to call it "Peach of Montreal."

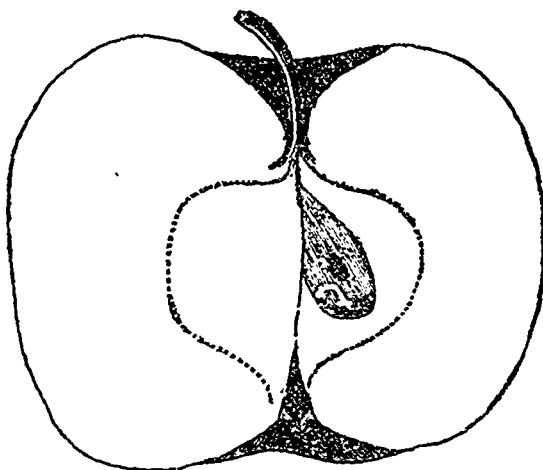
Tree: Extra hardy and long-lived, grows freely in the nursery, and in the orchard forms a large spreading head; it bears early, and, in alternation, heavy and moderate crops.—Fruit: Above medium, oblong-conic.—Skin: Greenish-yellow, with reddish blush, where exposed to the sun.—Flesh: White, tender, juicy, sub-acid, pleasant.—Quality: Second-rate, or, as some think, first rate.—Use: Table, kitchen and market.—Season: Beginning of September. It bruises easily, and shows its bruises; yet, if carefully handled, may be grown very profitably for a near market.

Red Astrachan.

This variety was, says Downing, introduced with the White Astrachan into England, from Sweden, in 1816. It is a handsome apple, and, indeed, one of our most valuable fruits. It grows vigorously, forming a large, upright, close head. In some instances, it proves long-lived, and trees are to be found bearing good crops in an old age. But, as a rule, it is not thought quite so hardy, or long lived as the Fameuse, as it is often found to injure at the forks, in which case large branches die. Complaints too are made not only of this decay of large branches, but of its being non-productive. In some cases, a dry, sandy soil seems the

cause to blame. On deep, gravelly, moist soil, the fruit seems finer and more abundant, and the tree healthier.

Fruit: Medium in size, crimson, with a lovely bloom.—Flesh: White, often stained with red, crisp, tender, juicy, and pleasantly acid.—Use: Table, kitchen, market; bringing, in the last named, a higher price per bushel than any other apple, so that they are



almost, if not quite, as profitable per tree as Fameuse. It ripens from August 15 to September 5th, and so unevenly, that the same tree has to be picked over, at first daily, and then twice or thrice a week for three weeks, which is not a disadvantage in a perishable fruit for a near market.

Alexander.

This fruit, as its name suggests, is of Russian origin. It is usually considered hardy and long-lived, though found by some to tend to decay at the forks. It bears early and heavily, every alternate year.

Fruit: Very large and handsome, too coarse and acid for dessert, but valuable for cooking, and so readily salable that we do heartily recommend it as one of our *most profitable* varieties. For a fall fruit, it keeps and travels well.

St. Lawrence.

Mr. J. E. Guilbault has supplied us with the following strange history of this well-known tree: The late Samuel Gerrard, when living in St. Sulpice street, about the year 1815, on land now occupied by the Parish Church of Notre Dame, had some rotten apples thrown on his manure heap. This was carted to the garden of the late Henry Shrouder, on ground now owned by Mr. John Molson, on the corner of Sherbrooke and St. Lawrence. From these seeds sprang a number of seedlings, of which the St. Lawrence was one. The original tree is still alive, and bore two or three bushels last year. The trunk is about twenty inches in diameter, but only one small branch is left on it. This veteran tree must have fruited as early as 1828, as buds were taken from it in 1829 by Mr. Wm. Lunn, under the name of Hogg's seedling, Mr. Hogg having been probably the gardener at that place. The St. Lawrence is hardy and long lived, attaining a large size, and therefore not to be planted too close. It is not an early bearer, but a yearly bearer of moderate crops. Strangely enough it is, in rare cases, a heavy biennial bearer. It is not as profitable, and therefore not so much planted as Fameuse.

Flesh: White, very tender, very juicy, fine grained, rich and luscious. To the south of us, it has been described as second or third-rate, but *here* it has none to surpass it as a table apple, not even the Fameuse.

We are unable to throw any more light upon the origin of this favorite. Many old and valued opinions here incline to the belief that two distinct apples have been grown under this name. The Committee do not hold to this view. On the one hand, there were, many years ago, orchards about Montreal which bore a Fameuse