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one case, "Washington" layered and suckered, proved more satisfactory than when budded.

The following are the best varieties grown here from suckers :

FORDEN SEEDLING:

A vigorous grower, bearing heavily every second year. Fruit : Large.—Shape : Oval.—Color : Blue with fine bloom.—Flesh : Yellowish and firm, juicy and pleasant. It is a first-class cooking plum, and ships anywhere. It comes in season about the 15th of September.

SAUVAGEON (Corse's):

This very vigorous wood maker is more hardy and longer lived than the average of plum trees. It is as productive as Admiral.

Fruit : Round, and it is about an inch in diameter.—Color : Dark blue.—Flesh : Reddish, very firm, moderately juicy; flesh adheres a little to the stone.—Taste : Sweet and pleasant. It ripens in October, after other plums are over, and so commands the highest price. It would ship anywhere. It is doubtful if suckers are to be found of this variety, and but few buds, but we mention it in hope.

THE GREEN GAGE SEEDLING (so called):

Grows freely into a small tree, with an upright, close head. It bears every second year.

Fruit : Small and round.—Color : Whitish yellow, with a tinge on the sunny side.—Flesh : Firm and juicy.—Taste : Sweet and rather rich. In the kitchen it is useful, and in the basket it carries well. It ripens about the 10th of September.

DAMSON:

This small, oval, purple, tart little fruit is propagated from suckers in Huntingdon County. There it only bears once in two or three years. But it always commands a high price in the Boston market.

BLUE ORLEANS:

Thousands of these trees are grown along the north shore of the St. Lawrence, just below Quebec, and on the Island of Orleans, on all kinds of soil, from light gravel to a rather stiff clay. They should be tried here.

Fruit : Small, roundish oval.—Color : Blue, with a bloom.—Flesh : Greenish yellow, firm, acid.—A cooking fruit of decided merit. It may be shipped in barrels.—Season : October.

YELLOW ORLEANS:

Also largely-grown near Quebec, is larger, but has much the same character as the Blue.