

and mountains alternating with shady spaces, altogether making the road exceedingly attractive.

The general habit of the white elm gives a high wide-spreading top, yet we now quite frequently find individual trees, which are natural weepers after they attain a considerable height, forming exceedingly picturesque trees.

Such, however, are merely accidental, because seed from them does not produce a large proportion of true weepers, although many of the seedlings are more inclined to weep than of those grown from seed of stiffer growing varieties.

Elms, when not planted too closely, grow to a great size and live long. In the Village of Portsmouth, there grows one which is said to be over 100 feet high, with branches extending 45 feet on either side. Old inhabitants tell me this was an old tree 75 years ago, so it is now probably more than 150 years old, and shows but little sign of decay.

Elm seed should be sown soon after it is ripe, because if kept dry it soon loses its vitality. The seedlings should be left to grow in the seed-bed the second year, after which they should be planted in nursery row, and transplanted again in two years, when they can be lifted with abundance of fibrous roots.

Cataraqui.

D. NICOL.

CONCERNING PEARS.

A writer in the New England "Homestead" who says he has been raising and handling for the Boston market about all the well-known varieties of pears for 25 years past, gives the following points in relation to that fruit :

"The pear never can be classed with the apple and peach as a food product. The peach pickers of the South during picking season live principally on them, while the apple furnishes pies and puddings used throughout the world. Where does the pear come in? Only to tickle the fancy of some well-fed epicure. The sweet flavor of the Seckel properly ripened pleases all, the tart and pungent flavor of the *Beurre d' Anjou* and *Louise Bonne de Jersey* have their friends, although the appetite of our pickers in the orchard is hardly ever attracted to the *Anjou* pear as it is to the juicy *Sheldon* and *Beurre Bosc*. The *Bartlett* takes the lead, coming as it does in the proper pear season, the others following in rotation. Each and every variety has its place to decorate the banquet table in the holiday season. The poorest flavored pear, the *Beurre Clairgeau*, is often used on account of its bright rosy cheeks and attractive looks, the guests never eating but one and wishing they hadn't begun after the first bite. The intelligent housekeeper fills her preserve jars with the tart-flavored *Louise Bonne* when she can get them mixed with quince, making a most delightful preserve. But as a table luxury the *Bartlett*, *Sheldon*, *Beurre Bosc*, *Lawrence*, *de Anjou* and *Duchess*, ripening about in the order given, will always be wanted to supply the family as well as hotel trade in all our towns and cities."