

for table use." The statement made is calculated to furnish many important lessons, and to give direction and an impetus to a special cultivation of the apple for table use. It is evident we must enter upon the path of specialties. Every fruit grower has been intent in the past of gratifying his own peculiar taste, and making that the criterion of his productions raised for market purposes. A greater breadth of view must be exercised, and public taste must enter as a factor into our future fruit productions.

Mr. Irish happily makes a suggestion which cannot fail to bear fruit. He further says, that "The Snow Apple, in its season, is the only good apple I really have been able to procure." This testimony to the value of the Fameuse is not to be overlooked. It is an A 1 Apple. But it is sad to think that only one variety out of the multiplicity of good varieties has been singled out by Mr. Irish as worthy of commendation and remark. The Snow Apple is a splendid variety. In the Montreal district on railroads and in hotels it is *the* apple—almost the only apple offered to the public. Mr. Irish continues and says, "The Spitzenburg and Rhode Island Greening are my favorite cooking apples." It is commonly said that "Murder will out;" in like manner we say, "Excellence will tell." A line will comprise what is to be said of the Æsopus Spitzenburg—best to eat and best to cook. Of the Rhode Island Greening—best to cook, best to eat, best to keep, and best to carry. Mr. Irish gives me a Roland for my Oliver, and asks, "If you can suggest better varieties I shall feel exceedingly obliged to you." Here is a chance for our horticulturists. Who is ready to make suggestions in the shape of better varieties? As good may be found; which are they?

From the Queen's Hotel, Toronto, we learn from the courteous clerk, Mr. Richmond, that in that establishment they use, in the months of September and October, the St. Lawrence and Snow Apple. The St. Lawrence is a showy, nice apple, a general favorite, and most worthy of public appreciation. The Snow takes first place again, as it is justly entitled to, and maintains its enviable preeminence.

Mr. Richmond writes that after these dates "we use the Northern Spy, Pomme Grise, and Rhode Island Greening." This informant does not draw the distinction between dessert and cooking varieties. In fact sometimes they are used equally for both purposes, and with equal advantage. We have sometimes thought that the size of the