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FRUIT.

BY A. HOOD, BARRIE, ONT.

Although we cannot in all respects equal more southern climes in the production of this very agreeable article, still in my ignorance of the home fruits of other countries, I have prided myself on what I have believed to be a fact, that however favored these countries may be in commanding greater varieties, they cannot produce anything that is superior, if equal, to a plate of good strawberries duly served up with cream and sugar. This, however, may be a matter of taste, and a good deal depends on the condition of the fruit and the quality of the accessories. I dare say all of my readers have experienced the often disappointing result arising from the impossibility of getting two berries alike, or more than one out of five or six that are really satisfactory, when picking this fruit fresh from the vines and eating it as picked. This depends on the stage of ripeness at which they are gathered, those over-ripe lacking flavor, and those under-ripe being too acid. All berries, therefore, exposed for sale must to a certain extent be defective, because plucked before attaining the state of greatest perfection. To meet this difficulty a certain combination of different flavors would appear desirable.

I remember once reading a suggestion for mingling the different perfumes that could be extracted from flowers in such a way that a whole audience might enjoy the different changes and combinations that could be produced. The plan was to have all the perfumes in separate vessels, so contrived that by the touching of a spring or springs any one or more of them would discharge a portion of their contents in the shape of a fine spray, which a current of air would carry to the olfactory nerves of the audience. This instrument was to be operated similarly to playing an organ, so that a performer had only to touch the keys which were connected with the springs to send