

These two apples are always in great demand in Canada, the United States and Great Britain, and high prices are usually paid for No. 1 fruit. The following are descriptions of these fruits:

FAMEUSE OR SNOW

Origin unknown. Supposed to have been a seedling originated near Montreal or Quebec early in the seventeenth century. Fruit of medium size, roundish to oblate; skin, pale yellow, either almost or completely covered with deep red or splashed and washed with red when fruit is not well colored; dots not prominent; cavity of medium depth and width; stem, short to medium in length, slender or moderately stout; basin, small, somewhat narrow, almost smooth; flesh, very white, very tender, juicy, subacid with a fine flavor and a delicate perfume; core, small; quality, very good to best; season, early winter; tree, strong grower, spreading, and a heavy bearer. This is one of the best dessert apples, and one of the most profitable where it succeeds.

MCINTOSH

Originated with John McIntosh, Dundela, Ont., early in the nineteenth century. Probably a seedling of Fameuse. Fruit above medium to large, roundish, slightly angular, highly perfumed; skin, pale yellow, almost entirely covered with crimson, dark on sunny side and brighter on rest of fruit; dots, few, small, yellow, distinct, but not prominent; cavity of medium depth and width; stem, short, stout; basin, narrow, almost smooth, medium depth; calyx, partly open; flesh, white, crisp, very tender, melting, juicy, subacid, sprightly with a pleasant aromatic flavor; core of medium size; quality, very good to best; season, November to January; tree, hardy, and a strong, moderately upright grower and an annual and medium bearer. For its season the McIntosh apple is one of the best varieties grown. In some places, it is very subject to spot, but this has not been the experience at the Central Experimental Farm, where the trees are sprayed. It has also not been found to be a shy bearer as reported by some.

FAMEUSE VS. MCINTOSH

In the provinces of Ontario and Quebec are many orchards of Fameuse trees, and in the United States, in which this variety succeeds, it is also popular and has been largely planted. It is only during the last forty years that the McIntosh apple has been propagated, the son of the originator first beginning this work, and other nurserymen eventually doing the same. The oldest orchards are in the vicinity of the original tree, which still remains alive, although in bad condition. Nat-

urally, there was not much fruit available until comparatively recently, and it is only during the past ten or fifteen years that the fruit has become widely known. So great is the popularity of this variety at present that the nurserymen cannot meet the demand for trees. The McIntosh is superior to the Fameuse in several respects. It is larger, more uniformly handsome, and by most people considered of better quality. It is perhaps not quite so productive as Fameuse, but in our experience is a more regular bearer. Like the Fameuse, it is subject to spot, but this can be prevented by thorough spraying.

SCARLET PIPPIN

Another Canadian apple of the Fameuse group is the Scarlet Pippin, which, though not quite as useful as the McIntosh, is a very profitable sort on account of its handsome appearance, productiveness and good quality. It is sometimes called "Leeds Beauty" and is described as follows: Originated at Lyn, Leeds County, Ontario, near Brockville. Mr. Harold Jones, Maitland, Ont., has had most to do in bringing this fine apple before the public. Fruit of medium size, oblate to roundish; skin, yellow, waxy, more or less washed or splashed with bright and dark crimson, and covered with a light bloom; cavity, deep and of medium width; stem, short, slender; basin, narrow, shallow, almost smooth; calyx, generally closed; flesh, white, firm, crisp, tender, melting, juicy, a mild subacid, with a pleasant but not high flavor; core, small; quality, very good; season, early winter. A very attractive apple, and said to sell better than Fameuse, which it does not, however, equal in quality. Tree a strong, upright grower, and a heavy bearer.

ST. LAWRENCE

Closely related to the Fameuse, if not of the same group, is the St. Lawrence, which also is scarcely surpassed by any apple of its season, which is between Duchess and Wealthy. It is grown in considerable quantities in the province of Quebec, and finds a ready sale among the best class of customers. It was originated in Montreal early in the nineteenth century. The tree is a strong, spreading grower, moderately productive; fruit, above medium to large, oblate conic; cavity, medium depth, open; stem, short, stout; basin, medium depth and width, wrinkled; calyx, closed; color, pale greenish-yellow, splashed and streaked with dark purplish red; dots, obscure; skin, thin, tender; flesh, white tinged with red, tender, juicy, subacid, pleasant flavor; core, medium; very good quality; season, mid-September to October.

(To be continued)

Amateur Grape Growing

Fruits of all kinds should be grown in amateur gardens more extensively than they are at present. Most fruits are not difficult to grow. They are interesting subjects to handle, and will furnish much pleasure and reward to the grower. Among the kinds of fruits that can be trained to occupy small space if necessary, is the grape. An enthusiastic horticulturist in Hespeler, Ont., Mr. G. W. Tebbs, secretary of the Hespeler Horticultural Society, has experienced considerable success with grapes, as is evidenced by the illustration on page 3. In the following letter Mr. Tebbs outlines his methods of care and treatment:

"I had no experience with grapes until two years ago, when we took over this property and found vines that were simply a tangled mass of branches—more like a hedgerow than anything else, and the grapes were not fit for chickens to eat. In the fall of the first year, I cut them mercilessly back to the main trunk of the vine. The trellises were to pieces, and I rebuilt them. The grass was growing around the roots, and during the season is still doing so to a large extent. It is the tiresome twitch grass that is so difficult to remove. I did my best, however, in getting as much air to the roots as possible. I cleaned the bark of all sorts of vermin. The first year we had a dandy little crop, not large in quantity, but good in size, and well ripened.

"Last fall, I repeated the same treatment, but began training the vines to the trellises, and did not cut back quite so vigorously, leaving about two buds on the branch. When the grapes begin to turn color I strip off a few leaves near the bunches to let in the sun, and the fruit always ripens before we get a frost. To help them out, I cut the tips off the branches and throw all the support into the fruit.

"In sending samples to the Old Country, I pack in boxes when nearly ripe, making them firmly and what I call 'cosy,' with paper shavings obtained from confectionery goods. The boxes are well papered inside, as it acts as a non-conductor of heat. My friends on the other side of the water say that the grapes arrive in A1 condition, with the bloom as perfect as on the day they were gathered. If this can be improved upon I should be glad to have a few pointers from your readers. We had bunches weighing over two pounds. If more were grown in this section as they are grown in the Niagara district, they would do just as well. I have had no early frost trouble here."