

# THE PEOPLE'S MAGAZINE.

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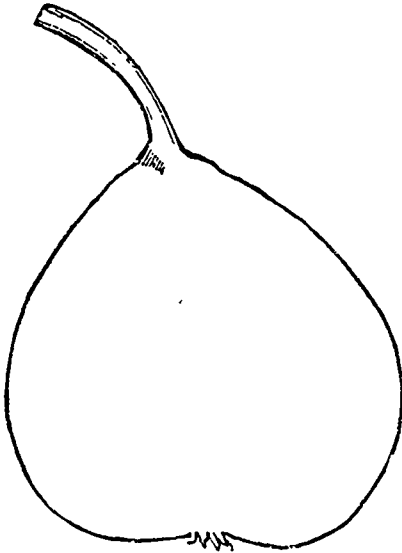
No. 2.

## THE PEAR.

THREE FINE KINDS OF AMERICAN PEARS.

### BLOODGOOD.

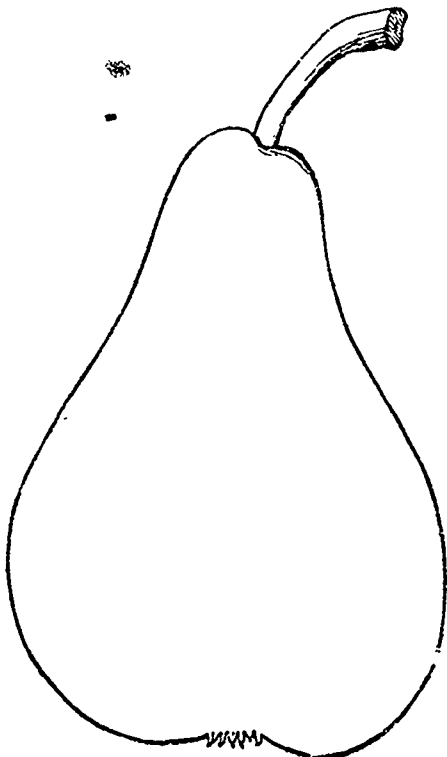
The Bloodgood is the highest flavoured of all early pears, and deserves a place even in the smallest garden.—The tree is rather short jointed, with deep reddish brown wood, grows moderately fast, and bears early and regularly. The fruit, like that of all early pears, is better if ripened in the house. It surpasses every European variety of the same season, and together with Dearborn's Seedling, another native sort, will supplant in all our gardens the Jargonelle, and all inferior early pears.



Fruit of medium size. Skin yellow, sprinkled with russet dots, and net-work markings, giving it a russetty look on one side. Flesh yellowish-white, buttery and melting, with a rich, sugary, highly aromatic flavour. The thin skin has a musky perfume. Core small. Ripe from the 25th July to the 10th August.

### ANDREWS.

The Andrews is a favourite native seedling, found in the neighbourhood of Dorchester, and first introduced to notice by a gentleman of Boston, whose name it bears. It has, for the last 15 years, been one of the most popular fruits. It is of the most excellent flavour, a certain and regular bearer, even while young, and the tree, which is very hardy, never suffers from blight.

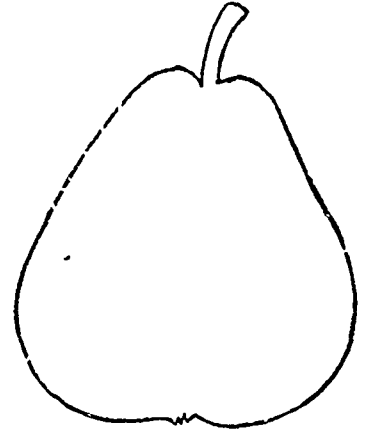


Fruit rather large. Skin smooth, and rather thick, pale yellowish green, with a dull red cheek, and a few scattered dots.—Flesh greenish-white, full of juico,

melting, with a fine vinous flavour. Early in September.—Shoots diverging, light olive.

## SECKEL.

We do not hesitate to pronounce this American pear the richest and most exquisitely-flavoured variety known. In its highly-concentrated, spicy, and honied flavour, it is not surpassed, nor indeed equalled, by any European variety. When we add to this, that the tree is the healthiest and hardiest of all pear trees, forming a fine, compact, symmetrical head, and bearing regular and abundant crops in clusters at the ends of the branches, it is easy to see that we consider no garden com-



plete without it. The stout, short-jointed, olivo-coloured wood, distinguishes this variety, as well as the peculiar reddish-brown colour of the fruit. The soil should receive a top-dressing of manure frequently, when the size of the pear is an object. The Seckel pear originated on the farm of Mr. Seckel, about four miles from Philadelphia.

**GATHERING AND KEEPING THE FRUIT.**—The pear is a peculiar fruit in one respect, which should always be kept in mind, viz., *that most varieties are much finer in flavour, if picked from the tree and ripened in the house, than if allowed to become fully matured on the tree.* There are a few exceptions to this rule, but they are very few. And, on the other hand, we know a great many varieties which are only second or third rate, when ripened on the tree, but possess the highest and richest flavour if gathered at the proper time, and allowed to mature in the house. This proper season is easily known, first, by the ripening of a few full grown, but worm-eaten specimens, which fall soonest from the tree; and, secondly, by the change of colour and the readiness of the stalk to part from its branch, on gently raising the fruit. The fruit should then be gathered—or so much of the crop as appears sufficiently matured—and spread out on shelves in the fruit room or upon the floor of the garret. Here it will gradually assume its full colour, and become deliciously melting and luscious. Many sorts which, ripened in the sun and open air, are rather dry, when ripened within door, most abundantly melting and juicy. They will also last for a considerably longer period, if ripened in this way—maturing gradually as wanted for use—and being thus beyond the risk of loss or injury by violent storms or high winds.—*Downing's Fruits, and Fruit Trees of America.*

**EXPENSES OF WAR.**—The venerable Albert Gallatin has added to his valuable letters to the National Intelligencer on the Oregon question an appendix, in which he enters at considerable length upon a calculation of the probable and annual expenses of war with England, and the resources for defraying them. From the best data which could be obtained, he estimates the whole Annual expense of such a war at \$65,000,000. Adding \$12,000,000 for other expenses, the whole cost of supporting the government would reach the enormous sum of \$77,000,000. The war would reduce the annual revenue from the customs one-half, and the whole revenue from that and all other sources he thinks would not exceed \$14,000,000. This would leave to be provided for by taxes and loans the sum of \$63,000,000 annually. On whom will this enormous burden chiefly fall?—*Tribune.*

Gunpowder is usually said to have been invented by the German monk, Schwartz, about 1320; but Roger Bacon mentioned it in 1216. The Chinese are said to have invented gunpowder some centuries prior to either of the above dates.