

roundish obovate, melting, aromatic and buttery, and gritty round the core ; it is also variable in quality on young trees. The tree is easily distinguished from all others by its small leaves with mealy edges, and the light grey color of the bark. Ripens commencement of October.

DUCHESSÉ D'ORLÉANS.—A fine, first-class pear, juicy, melting and aromatic. Size: From medium to large, pyriform. Skin: Yellow, with crimson blush. Ripens in October and keeps well.

BEURRÉ DE CAPIAUMONT.—A fine hardy tree. Fruit: Of medium size and excellent quality, long pyriform, tapering to the stem. Skin: Smooth, yellow with russetty red cheek. This pear was cultivated in Montreal with great success more than a hundred years ago ; the last old tree of this variety grew in the backyard of some premises in Notre Dame street, belonging to the late Duncan Gibb, and was cut down some ten years ago.

LOUISE BONNE DE JERSEY.—A beautiful fruit of the highest quality, considered to be the most successful of all pears on the quince stock, for it fruits early and bears abundantly ; for these reasons it seldom lives on the quince stock in this climate more than three or four years, whereas on the pear stock I have had trees twenty years old, thrifty and sound, and bearing as fine fruit as dwarf trees. Fruit: Regular pyriform, bright yellow, with crimson cheek, and has a peculiar sparkling, vinous flavor. Ripens in October and keeps well.

FREDERIKA BREMER.—A fine hardy American tree. Fruit: Medium to large, roundish, bright yellow, crisp and juicy, and of good flavor. Ripens in October.

JALOUSIE DE FONTENAY.—A fine handsome pear of excellent quality. Tree: Hardy and prolific on pear stock. Fruit: Regular pyriform, bright yellow with occasionally a crimson cheek. Ripens in October.

BEURRÉ D'ANJOU.—A French pear of the finest quality ; it succeeds well on the quince stock. The tree has a peculiar upright growth ; the young shoots are very stout, and should be pinched back in July to ripen the wood early. The fruit is obovate, sometimes short pyriform brownish russet color, not very attractive in appearance, but melting, buttery and high flavored. Ripens, October and November.

OSWEGO BEURRÉ.—A valuable American pear. The tree is remarkably hardy, and well adapted for a northern climate. The fruit is of medium size, roundish, sometimes russetty, buttery, melting, juicy and high flavored. Ripens, October to November.