

is hardy, and a fair bearer. In color it is a beautiful dark red ; in flavor mild and, to my taste, very insipid. Not worth cultivating.

31. UNKNOWN is a valuable and handsome apple, strikingly like that known as the Winter St. Lawrence. It is, however, much firmer in flesh and rougher in skin. Of this I have three or four trees. They are quite hardy, and, though not a young bearer, it is eventually a very heavy bearer. The fruit is large and very even in size, and with little or no waste. In form it is roundish and but very slightly oblate ; skin, greenish-yellow, almost entirely overspread with bright red and dark red in splashings and marblings, with a number of indistinct small gray dots ; flesh, nearly white, firm, crisp, rather juicy and sub-acid. It is a fair eating apple, a fair cooking apple, and its size, color and firmness of flesh would make it a first-class market fruit. Soon grows mealy.

EARLY WINTER.

32. *BRADDICK'S NONPAREIL is an English dessert apple of Ribston texture and flavor. Its propagation I cannot recommend.

33. *COURT OF WICK is another noted English dessert fruit. With me it is quite inferior to many other kinds.

34. FALLAWATER is a popular market fruit in Pennsylvania. I planted two trees of it twenty years ago which made good growth and bore one heavy crop, after which they died. I regret this, as the fruit was very large and beautiful.

35. FAMEUSE.—For dessert, for market, for kitchen this apple cannot be too highly praised.

36. GOLDEN REINETTE was once grown largely about Montreal. I have but one tree, which is forty or fifty years old, and which is overshadowed by buildings and other trees. It still bears fairly and formerly bore heavily. The fruit combines beauty with good quality, and is useful for the dessert or for cooking—October 15 to December 15.