

have made a fairly good growth and been fairly productive. The fruit is medium sized, somewhat coarse grained, pleasant in flavor, and when well ripened, is excellent for eating. One of the most striking characteristics of this pear is the beautiful golden color it takes on in the barrel, which makes it very attractive. The fruit is still on the tree at this date, October 8th, and is yet very green."

Mr. W. Holton, of Hamilton, also in reply to an inquiry with regard to his experience with this pear, says: "I have had the Lawrence pear in bearing for several years and think highly of it. It ripens in November and December, and is sweet, juicy and pleasant. It is a hardy stocky grower in the nursery, and, in the orchard, makes a broad spreading tree. It bears moderately while young, but improves with age. The fruit is of moderate size, and *will ripen anywhere as perfectly as any apple, and is never astringent*. It becomes yellow at maturity, with rarely a brown cheek. It is the best early winter pear I know of, coming in after the Beurre D'Anjou. Although not large, it sells readily in the market, and is just the right size for a dessert pear."

The variety is thus described by Charles Downing: "Fruit medium size, obovate obtuse pyriform, lemon yellow with traces and occasional patches of russet, thickly dotted with minute brown dots. Stalk of medium length and rather stout, set in an irregular russeted cavity. Calyx open. Segments short, persistent. Basin broad, shallow, uneven, or slightly corrugated, and thinly russeted. Flesh whitish, juicy, melting, sweet and aromatic. Very good to best. December."

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UNFERMENTED GRAPE JUICE.—The grapes are picked when they are fully ripened and the juice extracted and bottled as soon as possible afterwards. The bottles are filled brimful and placed up to their necks in vats of hot water, within ten degrees of the boiling point. When the must is as hot as the water, the cork is forced into the bottle, expelling a portion of the liquid. No fermentation will ensue. As the liquid cools, it contracts, leaving a vacancy between the cork and the liquid; but the vacancy must not be an atmospheric chamber. The cork must, of course, be thoroughly air-tight. If fermentation does set in, it may be driven off by reheating the wine. The bottles are then laid on their sides in a cool place and the organic foreign substances must be allowed to settle, so that the liquid may become clear. The wine can lie six months or a year without damage. At the end of the settling period, it should again be filled into bottles, the sediment being left behind. These bottles must be brimful, and should again be set in vats of hot water, heated up to the same degree and corked in precisely the same manner as at first, using sealing wax to exclude the air. The wine is then left to cool in the ordinary way and must be put away where the temperature is even and cool. It is now ready for use and will keep just as long as it is kept free from contact with the atmosphere. This makes a very delightful beverage entirely free from alcohol.—E. HULSE, *before the Victoria Vegetable Commission, Australia.*