

with purplish crimson ; the flesh is mild, sub acid with a brisk pleasant flavor. Season, September and October ; some say it can well be kept till February. The apple is large and handsome, and its peculiar shade of color commands ready attention.

This variety, among others, was shown by the Province of British Columbia, at the World's Fair, last year, and attracted constant attention. One sample weighed a pound and a-half avordupois, and measured nearly sixteen inches in circumference.

We have not yet grown this apple at Maplehurst, and therefore we would be glad to hear from anyone who has grown it in Canada.

NOTES ON THE NOVEMBER NUMBER OF THE HORTICULTURIST.

General Grant Crab.



QUITE approve of the remarks made under this heading referring to Siberian crabs in general, but think the selection of the frontispiece unfortunate. In my experience, and I have known it for fifteen years, General Grant is one of the poorest of the whole class. It is true that the tree is vigorous, productive and decidedly ornamental when in full bloom, but the quality of its fruit is, to my taste, simply execrable ; indeed such a combination of astringency and bitterness is rarely to be met with. I cannot account for Downing's estimate of its quality. In this respect it ranks next to its American cousin Soulard, which is a true variation of *Pyrus coronaria*. When such fine varieties as "Whitney No. 20," "Martha," "Orange" and "Gibb," can be grown with equal ease, there seems little reason for cultivating General Grant. The report of the Montreal Horticultural Society for 1884, contains an exhaustive paper on Siberian crabs, by the late Charles Gibb, of Abbotsford. He says of this variety, "It might be useful further North. I do not seem to want it either for home use or for market, and have cut all my trees down."

NOTE BY EDITOR.—Mr. Craig's remarks are quite in place regarding the reading matter on the colored plate of General Grant crab which describes it as of good quality. The Lithographic Company always print these descriptions on the plates, but we never allow them on our work. This last order of 18,000 when it came to our binders had this blemish, by some mistake of the Company, and it was too late to refuse them. Our readers will please pay no attention to the descriptions printed on the plates.

Talman Sweet in British Columbia.

Mr. Starret's experience with Talman Sweet raises an interesting question regarding the adaptability of certain varieties to different soil and climatic conditions.