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PETITE MARGUERITE.



AMONG the desirable varieties of dessert pears for the home garden, we would certainly include the Petite Marguerite, a pear of the highest quality for table use. At Maplehurst the tree has proved itself an abundant bearer and a good grower. The fruit is not large, but as size is not an object in a dessert pear, this is not a fault. Its season is immediately after the Giffard, and just before the Clapp and the Tyson. As a market pear it is hardly to be commended, because of its small size and color; and it will be a long time before we can convince the average dealer that size and color are not the chief considerations in a fruit.

The engraving is from a photograph by Miss Wilena Brodie, assistant to the writer, who is making a special study of photographing fruits, natural size, for the experiment station reports.

Origin—Angers, France, in nurseries of Andre LeRoy.

Tree—Second rate in vigor, and first rate in productiveness; succeeds as either standard or dwarf, but more vigorous as a standard.

Fruit—Medium size, about $2\frac{3}{8}$ in either diameter; form, oblate, obtuse pyriform; skin, light green, often tinged and mottled with bright red on sunny side, yellowing somewhat at maturity; stalk, an inch and a quarter to an inch and a half in length, set in a narrow cavity, of which one side is often much higher than the other; calyx partly open, in a shallow corrugated basin.

Flesh—White, yellowish at core; texture fine, melting, juicy; flavor sweet, vinous, agreeable.

Season—August 20 to 30.

Quality—First rate for dessert; second rate for cooking.

Value—Home market, second rate.