

be content with dahlias, sweet peas and sunflowers. In August we have had rain, very high wind, and even frost. Our pear trees are doing very well, and I have succeeded in wintering out doors two peach trees. With proper protection I expect to succeed in having fruit. This part of the Province is particularly adapted to the culture of cherry and plum trees; they require care, attention, washing and heavy manuring. Every autumn we put a few

rough boards to prevent the freezing of the roots. The trees are latted at the beginning of October to prevent the bark being eaten by moles, etc. The laths are removed about the middle of May. The crop of apples is very large, but the apples are stained, due to the extreme rain.

Cats are kept to eat moles, rats, mice, etc., and birds never disturbed, as they eat so many worms. The currants have been neglected, as we cannot find pickers.

GOOD PRICES FOR EARLY APPLES IN WOLVERHAMPTON

PEARS FIFTEEN CENTS A POUND—PEACHES SIX CENTS
EACH—ASTRACHANS EIGHT CENTS A POUND

A LETTER FROM A. M'D. ALLAN, F. R. H. S.

THE first apples I noticed in the market of this season was Astrachans from Spain, which sold retail at eight cents per pound. They are fair in size but lack the color of ours, are coarser of texture and not so juicy and sprightly.

The Keswick Codlin is used for stewing when half grown and many even eat it out of hand when no larger than a walnut. The fruiterers all had it for sale at four cents per pound, the first week of this month.

August 8th, I observed quantities of Yellow Egg Plum in the market at four cents per pound, and was curious to know what on earth anyone could use it for when perfectly hard and green and before attaining full growth. It is pickled, and also made into jam for pies; put up in pots it is kept sometimes for winter use. Osband's Summer Pear from Jersey reached market on the 9th, and brings twelve cents per pound, very small, and where soft is mealy and flavorless. Small Green Tyson, also from Jersey, brings twelve cents per pound, and like others lacks that fruity flavor we are used to.

Green Gage Plum is good size and we recognize the quality, but it lacks juice. It comes from France and brings twelve cents.

On the 12th, Barletts, from Jersey, light green, medium in size, dry and flavorless, bring fifteen cents per pound. Jargonelle (English), about size of quarter grown Vicar, slightly russet, green, knotty, twelve cents per pound.

The Jersey Pears are packed in boxes with brown paper between layers, not wrapped, but samples are of even size throughout and all clean. Plums are also packed in a similar manner in small boxes usually about twenty pounds each.

On the 18th, some English Astrachans appeared, but the samples are smaller than the Spanish and insipid in flavor.

Peaches from hothouses are very fine in appearance, but this luxury costs the consumer six cents each. The skin is much thicker than ours, flesh firm, but lacks the juice. Apricots bring eight cents each, and specimens are grand, large and high in color. I thought it a pity to taste these, as the sight of a box containing a single layer,