

THE CANADIAN HORTICULTURIST.

in branch, but very hardy, and productive in proportion to its size. Some trees five or six years old at Maplehurst produced about 30 quarts each, and since the trees may be planted about fifteen feet apart, the yield per acre would be excellent in a year like this.

The *fruit* is not large, as is shown by our engraving which is the natural size, but it is free from rot, and not very subject to curculio.

The form is almost round, though slightly flattened; the skin is uniformly of a bright clear red, becoming darker as it matures. The stem is slender, about one inch in length, often carrying the calyx, inserted in a good sized cavity. Apex set in a small indentation.

The *flesh* is very tender in texture, yellowish, with abundant uncolored juice, flavor quite acid, pit small.

Season, June 20th, to July 10th, (1899).

Quality, poor for desert, but 1st class for all culinary purposes.

Value, very good for market.

Adaptation, succeeds at all the stations

THE MONTMORENCY.—Of all the Kentish pie cherries this seems to us the most profitable. The tree is one of the most vigorous of its class, the fruit is large, and abundant. This and the Early Richmond cover the season very well, and are the two leading Kentish varieties for market. In France, this cherry has many synonyms, as for example *Montmorency a longue queue*, *Petit-Gobet*, etc.

Origin Montmorency valley in France in middle of 17th century.

Tree, healthy, fairly vigorous, very productive, and hardy.

Fruit attached in ones and twos, $\frac{3}{4}$ long by $\frac{7}{8}$ of an inch broad, roundish almost flattened at apex, skin bright shiny red becoming darker red at maturity, easily detached from the flesh; *stem* $1\frac{1}{2}$ inches long, in rather large cavity.

Flesh, salmon yellow, tender very juicy, sprightly acid.

Season, July 1st, to 10th in (1899).

Quality, very good for cooking.

Value, good for market.

Adaptation, general.

There are a good many other varieties of Kentish but the most common is the old Kentish Late which differs little from Montmorency except that it is smaller and less productive.

In our experimental collection we notice *Suda Hardy*, *Lutovka*, *Kings Amarelle* and *Spat Amarelle* all of which seem to ripen during a season covering the greater portion of the month of July. These are only two years planted, and are all bearing a few cherries each. The Early Richmond and the Montmorency are about twelve years planted and are carrying between 30 to 40 quarts each.

As the various kinds increase in size and age we shall be able to give our readers more definite information regarding their value.

TOMATOES.—An Exchange says: Market gardeners do not often give away their 'snaps,' but one confessed not long ago that he had led the market in early tomatoes for several years by following two rules. He plants in north and south rows, and lays the stalk horizontally in a shallow trench, leaning the plant to the north and covering all ex-

cept the top of the plant. This plan lets the sun strike the ground over the roots and buried stalk and hastens fruiting. His other rule is never to cultivate in any way which would wound the roots after the blossom has appeared. When wounded the plant stops feeding the fruit until it has repaired the damage.