

SOUR CHERRIES IN WESTERN NEW YORK.

THE growing of sour cherries in Western New York is largely confined to two varieties, the Montmorency and English Morello, and it is not yet fully determined which of the two is the more profitable in the long run. The preference has generally been given to the English Morello, as it bears younger than the other, and its dark colored and very acid flesh have made it popular with the canning factories. Just now, however, the canners are calling for the Montmorency in preference, for, whilst not so sour as the other in the natural state, it "cooks sour," and the Morello is apt to develop a bitterish or acid taste in the cans. The Morello is also much subject to leaf-blight, while the Montmorency is almost free from it; and the Montmorency is a stronger and more upright grower. The present drift is decidedly towards the Montmorency. The two varieties complement each other, however, for the Montmorency is about gone by the time the other is fit to pick.

This Montmorency of Western New York is a very light red, long-stemmed cherry, broad, and flattened on the ends, the flesh nearly colorless and only moderately sour. The tree is an upright vase-like grower.

Amongst the Griottes, or red-juiced cherries, three have gained some notoriety in Western New York,—the Ostheim, Louis Phillippe, and Morello.

The Ostheim is a very productive variety, ripening about a week after early Richmond, but it is too small and too early to be valuable for general cultivation here.

The Morello variously known as English, Large Dutch and Ronald's Morello, is nearly two weeks later than Montmorency, a bushy and finally a drooping grower, with medium-sized, roundish or round-cordate fruits which become red-black when fully ripe. Flesh very dark, much sourer than the Montmorency. In Western New York the Morello harvest begins from the 8th to the middle of July.—Cornell Bulletin

THE DYEHOUSE CHERRY AND THE EARLY RICHMOND.

THE difference in the fruit of the two varieties is not a great deal until both are ripe, though Dyehouse generally ripens a week or ten days in advance of Early Richmond. But the fully ripe fruit of Dyehouse is superior to the fully ripe fruit of Early Richmond. Another difference, as noted by Prof. Powell, of the Delaware Station (Bulletin No. 35), is in the juice of Dyehouse being somewhat dark colored while that of Early Richmond is colorless.

Both varieties are profuse bearers, and Dyehouse is probably the earliest bearer of all fruit trees, young trees, two years old, quite frequently bearing in the nursery rows. Both varieties are valuable for localities in which the sweet cherries are not generally successful; and Dyehouse is valuable for any locality and in any collection, considering its excellence for pies, for canning, and, when fully ripe, for eating right from the tree. It has also the smallest pit of all cherries.