

from the ripening of an inferior and compound ovary, with five carpels, originally free. It is wrapped like the fruit of the rose by an expansion of the floral receptacle. This covering becomes fleshy and succulent like the ovary with which it is joined, of which the endocarp alone lining the hollows of the five cells is thin and cartilagenous. The endocarp, as Figuier points out, forms that part which sticks out between the teeth, when we eat an apple. In the case of the orange we have a curious modification. The external yellow skin represents the epicarp; the white spongy matter, the mesocarp; the thin membrane lining the quarters, the endocarp, while the edible part exists as an accessory to the pericarp. Turning to the drupes, the peach, cherry and plum result from the ripening of a superior ovary. We find first, in the waxy skin of the plum, the epicarp; in the pulpy succulent flesh, the mesocarp, and in the woody kernels, the endocarp. A knowledge of the nature of each fruit, the conditions surrounding the development of its acids and aromatic flavours is essential to their proper and satisfactory preservation. This touches the broader and commercial economics of the industry.

FRUIT DISTRICTS OF CANADA.—MARITIME PROVINCES.

Prince Edward Island.—We find on the Island still a few of the old French orchards of apples and cherries. Rural husbandry has, however, been of a specialized kind, and up to a few years ago little was done outside of potato growing and horse raising. A deep interest in dairying and fruit growing has recently been awakened. The advantages of the Island from the standpoint of the fruit producer are many and weighty. Among these are natural underdrainage in many parts, an equable climate and proximity to the European market. Cherries have been cultivated with success since the advent of the first settlers. They belong to the Kentish type and ripen a month later than do the same varieties grown in Eastern Ontario.