

they could be evaporated. Evaporation of fruit was becoming a necessity with the fruit grower. Nearly every farmer in Wayne County had his evaporator, by which he could evaporate from 40 to 300 bushels of fruit per day.

A *berry picking machine* was here exhibited, by which it was claimed that four or five bushels of raspberries per day could easily be gathered by one person. The machine is wheeled up to a tree, and the ripe fruit whipped off into a hopper.

#### QUINCES AND PEARS

having been reported as sold at a very low price, Mr. Barry said he had sold his quinces at from \$3.00 to \$5.00 per keg or half-barrel. He shipped a few at a time, just when they were most wanted in the market. The same with his pears; by a little management he got \$3.00 to \$4.00 per half-bushel for his extra choice.

Mr. W. C. Barry added, "You must select the very best, and sell it at a high price; the balance you must sell for what it will bring." Mr. Hooker thought it quite possible to put up good fruit in good shape, and yet do badly.

(To be continued.)

#### PROMISING CHERRIES.

*What cherries are the most promising for orchard planting in Western Ontario?*

W.

In reply to this question Mr. E. Morris writes the following paper, the value of which we can fully appreciate, having vainly tried for fifteen years past to make money out of an orchard of Duke and Bigarreau cherries of all the finest varieties:—

"I would recommend as a class the Morellos, although there are a few in the Duke and Bigarreau classes that can be grown profitably in some sections.

Of the Bigarreau, we have noticed the variety known as Great Bigarreau

the least affected by rot, the great trouble with this class of cherries. It may be described as follows: Large size; very dark red, or nearly black when fully ripe; half tender, sweet and excellent. Very productive.

The Morellos as a class are quite as hardy, and resemble in appearance and habits of growth the common red cherry of the country, but without their bad habits of throwing up sprouts or suckers, and, as far as my observation goes, are not subject to the black knot that is destroying the common cherry everywhere in Ontario, except in a few most favored localities; and in view of this fact, I am impressed with the belief that any one planting out the improved varieties of Morello cherries in orchard form (15 feet apart each way) will realize a handsome profit from the investment. I would recommend the following varieties, in order of merit:—

**EARLY RICHMOND.**—Medium size; dark red; melting, juicy, sprightly, acid flavor, and when only half-ripe resembles the common red cherry, but after this time it will continue to increase in size for at least two weeks, at the same time becoming darker in color and sweeter in flavor; is unsurpassed for cooking purposes and exceedingly productive.

**LARGE MONTMORENCY.**—A little larger than the preceding, and about ten days later; otherwise resembling it very much.

**ENGLISH MORELLO.**—A very slow grower and usually a very poor tree on account of slowness of growth; medium to large; blackish red, rich, acid, juicy and good, and on account of its richness is one of the best for canning. Very productive, ripening in August, long after all other cherries are gone.

Of the new Russian varieties recently introduced into this country I can not say too much in favor of the