

CHASSELAS.—Of this magnificent hot house grape, Mr. Morgan has two vines received from Ellwanger and Barry, of Rochester, as the Chasselas de Fontainbleau.

The bunch is nearly double the size of Concord; long, compact and heavily shouldered upon one side. The berry is medium to large, being somewhat variable on the same bunch. In color it is green, until within ten days of ripening, when it assumes a purplish hue. The skin is thin and transparent. The flesh is juicy, sweet and luscious, much more so than Sweetwater, yet without any muscat flavor. Thrip has done much injury to this variety. It and Sweetwater are the only kinds that have suffered. These two Chasselas vines are in a shaded place, and thus have not had a fair chance; yet they have yielded about thirty large bunches, or twenty-five lbs. per vine, and, if in a good position, they would in all probability ripen well and prove valuable.

CONCORD has fruited heavily for the last six years. It has averaged forty lbs. per vine, and has often borne sixty lbs. It colors early, but ripens late, and only ripened perfectly in 1878 and 1879.

MR. ROBERT WOOD, SHERBROOKE ST., MONTREAL, has a light, sandy soil, enriched; but much less enriched, and less sheltered than in Bleury street, where he formerly resided.

ADIRONDAC has fruited and ripened well, but is not so great a favorite with Mr. Wood, as it is eclipsed by the following:

CHASSELAS DE FONTAINBLEAU?—This is larger in bunch than Sweetwater, and, in berry, much larger and deeper, and more yellow in color. The skin, too, is thinner and, in Mr. Wood's opinion, the most delicious grape grown. In his old garden in Bleury street, Mr. Wood fruited this grape for fifteen years in succession without one single year of failure, and has produced as much as ten bushels of this delicious grape in a single season. The vines never needed to be covered with sheets to keep off frost, but they have shown a constant tendency to mildew. This has