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The Canadian



ORTICULTURIST.

EDITED BY L. WOOLVERTON, M. A.
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Published at Toronto and Grimsby. * Office Address—Grimsby, Ont.

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THE
Canadian Horticulturist.

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1888.

No. 11.



THE THORN TREE.

MARK the faire blooming of the
Hawthorne tree,
Which, finely cloathed in a robe
of white,
Fills full the wanton eye
with May's delight.
—CHAUCER: *Court of Love*.

MANY of our country roadsides are ornamented in the month of October with a very beautiful species of native Hawthorn, viz. :—*Crataegus Coccinea*, or Scarlet Fruited Thorn. Its loads of beautiful bright red ovoid haws or fruit, relieved by the dense mass of dark green foliage, certainly present a most attractive appearance. What could be more suitable as a decorative shrub for the lawn at this season of the year?

We have also in Canada the *C. tomentosa*, or Black Thorn, and the *C. crusgalli*, or Cockspur Thorn; and all are full of beauty, with their mass of

white flowers in the month of May. The English Hawthorn, referred to in Chaucer's lines above, and known to botanists as *C. oxycantha*, is well known as the favorite hedge plant in England. It is so associated with the floral games of May that it is known to some as the Maybush, and reminds us of the merry May-pole, with its top decked with garlands of the flowers from this tree, beneath which the happy party crowned their Queen of May. The Poet-Laureate speaks of this custom in his popular poem, the May Queen, thus:—

Last May we made a crown of flowers; we had
a merry day;
Beneath the Hawthorn on the green they made
me Queen of May;
And we danced about the May-pole, and in the
hazel copse,
Till Charles Wain came out above the tall white
chimney-tops.

Some cultivated species of the Hawthorn are especially elegant, as, for instance, the Double White, *C. oxycantha* fl. pl., and the Double Scarlet, *C. coccinea* fl. pl., the latter of which is well shown in our coloured engraving. Rambling about the Fonthill nurseries on one occasion the writer came unexpectedly upon the clump of this beautiful Double Scarlet Thorn, and was so charmed with it that he at once left an order for some of the trees for his own lawn. Its sharp spines are none too friendly; but we may forgive some faults in consideration of its charming blossoms, and its appropriateness as an ornamental tree for small lawns, or as a portion of a group of trees upon a large lawn. Upon this point we quote a few lines from Mr. A. J. Downing's valuable work on Landscape Gardening. He says:—

“The Hawthorn is most agreeable to the eye in composition, when it forms the undergrowth or thicket, peeping out in all its green freshness, gay blossoms, or bright fruit, from beneath and between the groups and masses of trees, where, mingled with the Hazel, etc., it gives a pleasing intricacy to the whole mass of foliage. But the different species display themselves to most advantage, and grow also to a finer size, when planted singly, or two or three together, along the walks leading through the different parts of the pleasure-ground or shrubbery.” Those of our readers who are making out lists of ornamental trees for the decoration of their lawns, will do well to fill in some retired nook with samples of Paul's Double Red and Paul's Double White Thorn in one group, for thus planted they will show to good advantage in contrast.

SOME PROMINENT CANADIAN HORTICULTURISTS.—V.

MR. P. C. DEMPSEY, TRENTON, ONT.

IT is with pleasure that we present to our readers a photo-engraving of one who has been long and favorably known at the meetings of our Association, and whose practical knowledge of horticulture has always been freely communicated to the public.

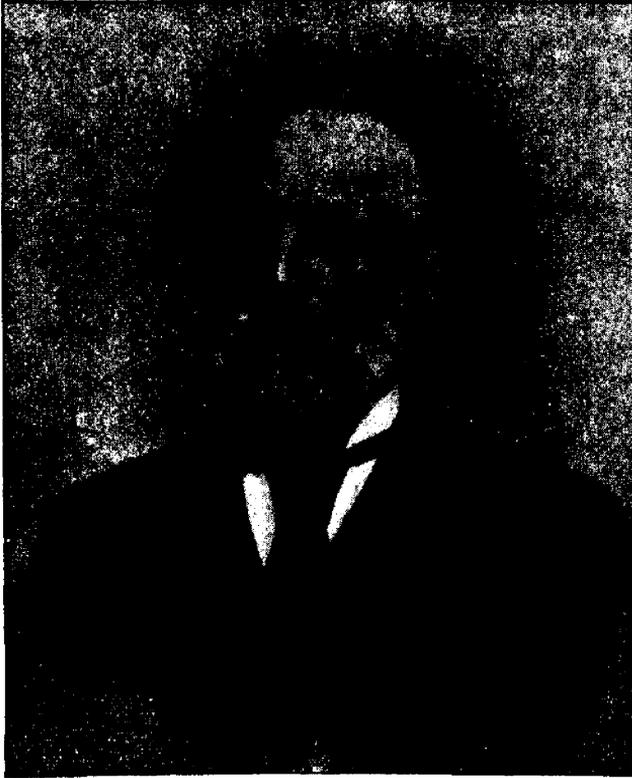
It is now fifteen years since he was first elected a Director, representing Division No. 4, a position which he still honorably fills; and during that time he has been once elected Vice-President, and twice President.

One hundred and one years ago Mr. Dempsey's grandfather, a United Empire Loyalist, settled at Albury, Prince Edward county. Fond of fruit culture, he brought seeds along with him, from which he started a nursery, principally of apple trees, some of which are still living and bearing fruit upon the old homestead. Cider was made in large quantities from this orchard in early days, and during the war of 1812 proved highly profitable business, bringing him high prices by the hoghead.

Thus, growing up among orchard trees, Mr. P. C. Dempsey early developed a taste for fruit culture, and in the year 1857, finding the confinement of office work too great for his failing health, he decided to devote his whole attention to horticulture.

1875, to the position of Vice-President; and in 1880, and again in 1881, to the highest gift in the power of the Society to bestow, viz., that of President.

Mr. Dempsey was sent to the Centennial Exhibition, in company with Colonel McGill of Oshawa, in charge of



MR. P. C. DEMPSEY, TRENTON, ONT.

Soon after, hearing of the good work being accomplished by the Fruit-Growers' Association, he became a member, and was first elected a Director in the year 1873. A fluent and pleasing speaker, he was always heard with interest by all in attendance, and honored by his election, in the year

our exhibit of Canadian fruit, the medals from which are still in possession of our Association; and in 1886 he was employed by the Dominion Government, in company with Mr. A. McD. Allan, to have charge of Canada's fruit exhibit at the Colonial and Indian Exhibition.

The subject of this sketch is also favorably known in horticultural circles in Canada as a hybridist, having devoted much attention to this interesting study, and to the practice of the art. To his success in hybridizing, the Burnet grape, the Trenton apple, the Dempsey pear and the Dempsey potato all bear lasting testimony. The Trenton apple, of which we give a description elsewhere, now five or six years fruited, has been offered in the Belleville market, and

always brings Mr. Dempsey a fancy price; the Dempsey pear, a real acquisition, is the result of a cross between the Bartlett and the Duchess some twelve years ago. It partakes of the excellences of both parents, and is in season just before the latter.

We hope that Mr. Dempsey, and all others of kindred spirit, may long be spared to brighten our meetings with their good cheer, and to impart to the inquirers the results of his long experience in fruit culture.

THE TRENTON APPLE.

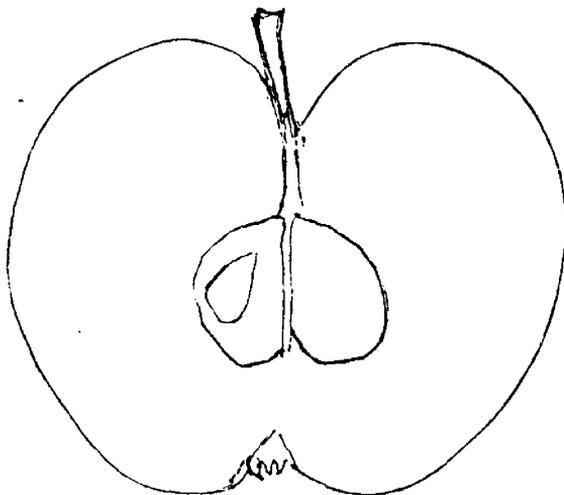


FIG. 81.—THE TRENTON APPLE.

AMONG the new seedling apples which have come under our notice of late, the Trenton certainly takes a very prominent place. In the Report of 1887, p. 10, the President speaks of it as follows:—"Mr. Dempsey has also produced a new apple, the

Trenton, by crossing the Golden Russet and Spy. The Trenton has the appearance as if of the Fameuse family; form and size goes with the Russet parent; flavor richer than Fameuse; and color more intense and covering."

Two samples lie before us on the table, and certainly are as tempting as any dessert apple could possibly be. The form of the apple is shown in the outline, being roundish obtuse conical, with one side of the base rather more prominent than the other. The skin is a green or yellowish ground, with obscure stripes of red on the shady

side, deepening in a wine color towards the apex, and dotted with obscure greyish dots; stem one inch long, set in a funnel-shaped russeted cavity; calyx nearly closed, set in an uneven basin of medium form; flesh white, juicy, melting, sub-acid, fine grained, with a rich aromatic flavor; October; very good.

THE QUINCE.

By AGRICOLA.

THE QUINCE Tree, though not so aspiring as the pear, nor spreading as the apple tree, resembles persons of modest mien, and shows its qualities by bearing good fruit. And, if the proof of the pudding is by the taste, the same may be said of the Quince when properly prepared. Then the Quince is not only good in itself, but (like a good man) it communicates its flavor to the fruits it comes in contact with.

It is not only ornamental, but what is more, useful. It makes a fine white show in the spring, and the yellow fruit looks like gold in the fall.

Nor does it hold the fruit above our reach like most trees, nor ask you to stoop to gather the golden treasures in the market basket. It belongs to the Rose Family, as does the apple and pear, and it imitates both in its various shapes.

It carries also antiquity in its name. It is said to have been the fruit in the garden of the Hesperides, and valued so highly that Argus with his hundred eyes was set to watch; and it took

Hercules, a semi-god, to steal the fruit which no mortal man could obtain. The Greeks and Romans speak of its savory and health-conferring qualities. Persons who have used the fruit speak of its astringency, and think it tones up the human system without producing that lassitude which some fruits do. The writer was once called on by a customer for a fruit tree, and when he was asked what kind of a tree, he said he wanted "*a Quince*." Had he called for the *Cydonia Vulgaris* I might not have understood him quite so readily; so in this case a little learning was not, as Pope says, a dangerous thing.

The ornamental or Japan Quince is called *Cydonia Japonica*. There are several varieties of Quinces. The Anger's Quince is used for budding or dwarfing the pear on, the Apple and Pear Quince for market. There is a variety called Rea's Mammoth, said to be of very good quality, larger than the Orange, and if it were as early in ripening would be the most popular; and one called Champion,

which is larger, and very fine, but also rather late.

Our soil is adapted to this exotic tree; it is valuable for market, it is wholesome, and it is ornamental. Then

why not plant more Quince Trees? The writer has about 200 trees which pay well, selling readily, and would if he had double that number.

BLUSHED CALVILLE (22 m.)

By J. L. BUDD, AMES, IOWA.

I HAVE just read Dr. Hoskins' note on the Yellow Transparent in the September number. We cannot grow it at Ames, Iowa, on the College grounds on account of its extreme tendency to blight. But on the same ground Blushed Calville is perfect in tree, and an early and regular bearer of perfect, even-sized fruit that is handsomer and better in quality than Yellow Transparent, Thaler, or Grucheoka.

When it first came into bearing we supposed it to be a week or so later than Yellow Transparent, but we now find it is ready for home use or market quite as early, and that it will remain

juicy and hold its flavor for two weeks or more after it is picked. In this respect it equals the Dyer.

Taken all in all we think it the best early Apple yet tried for cultivation over a large part of the United States and Canada. It endures at the north quite as well as the Duchess, and its excellent foliage allows it to live and thrive at the south.

Breskovka (152m) is as good in tree, and the fruit is fully as good for dessert use or market; but its season is brief, as it becomes water cored when over-ripe. It is astonishingly like Grime's Golden in size, shape, color, and flavor.

EXPERIENCE AT PENETANGUIHENE. STRAWBERRIES, CURRANTS, GRAPES, ETC.

By G. J. R.

SIR,—It is a good while since I have sent any of my experience with fruits, so I will give a little of the past summer. In strawberries, Crescent, Wilson, and Sharpless did well in spite of the extremely dry weather. I fruited a few plants of Jessie. The berry is large and of good quality, but I cannot see where the productiveness

comes in. It also felt the drought more than any other variety. May King seems to be a promising berry—good flavor and very bright, attractive color, and not at all affected by drought.

In currants, Fay's Prolific is my favorite for size of berry and bunch; Raby Castle for productiveness. Fay's is also a little the sweeter of the two.

I also have a number of the Versailles. I like it well for its fruiting qualities, but it has one bad fault—in a high wind the bush suffers badly. After one windy day last summer, while the fruit was ripening, I picked up whole limbs yards away from the bushes. Ostheim Cherry, received last spring, did well for a time, but has since died. Russian Yellow Transparent Apple and Niagara Grape Vine, received in past years, are doing well, but the Niagara seems to be a slow grower. Catalpa Speciosa (of which I have six) is a fast growing tree; it attracts much notice around here. The wood is slightly tender, gets touched a little

every winter, but not enough to stop the growth. I like the HORTICULTURIST much in its new dress. I have for some time been trying to extend the circulation around here, but there are not many interested in fruit growing. I have a strawberry in my mixed bed which I wish you could name for me, that I may avoid it in future. I must have got the plant from a friend, and got no name with it. The plant is large, the berry is a pale pink color, discolors when ripe, shape of berry very flat, taste miserably sour. I am rooting them out when I come on them in fruiting time.

VITICULTURAL.

Keeping Grapes.

SIR,—In your September number I notice an article on Keeping Grapes. For the last two winters I have kept a few of my grapes with good success by packing them in a crock, with first, a layer of hardwood sawdust, then a layer of grapes and so on till the crock is full and cover with a piece of board. I packed them in October and took out the last of last winter's lot on May 31, just as fresh and good as when they were packed. I think they were Hartford Prolific and grown in a greenhouse without artificial heating.

I have grown two sorts of gooseberry, the Crown Bob and Downing, for the last nine years, and have never seen a speck of mildew. The only manure I apply to them is wood ashes in the Autumn.—F., *Fergus, Sept. 18, 1888.*

The Grape Cure.

REFERRING to the virtue of the new grape cure, the *Farm and Vineyard* says:—Much interest has been excited in medical circles and the public mind for years past in regard to the alleged curative qualities of the grape, and its efficacy in a large class of stubborn and chronic diseases. The grape cure, as it is properly called, has been in vogue for a considerable length of time in France and Germany, and the method of treatment has been to let the patient eat all the ripe grapes daily that he or she desired in vintage time, and many remarkable cures are regarded as having annually occurred.

The grape cure has become a well-established fact in America as well as in Germany, and every day is developing new truths in support of its wonderful efficacy. The eminent Irving C. Ross, M.D., speaking from personal experience, says of it:

"Some years ago, on arriving at Cadiz, after a long voyage and the

monotonous diet of a sailing ship, and my system being greatly reduced, I determined to try for a time a diet consisting almost exclusively of grapes. The result was rapid re-establishment of all the bodily functions, and a feeling of more than ordinary strength and agility. I was prompted while in San Francisco, Cal., to resort to the grape cure for the second time; the result being satisfactory, I recommended the cure to several persons who were much run down with over-work and bad diet, and I had the satisfaction to see a rapid gain both in weight and appetite."

It having been sufficiently demonstrated that the methodical and rational use of grape juice breaks up all habits of nutrition, rapidly reconstructs the blood, and exercises a salutary influence upon the nervous system, it follows as a rational sequence that the grape cure would be the natural and most efficacious remedy for many persons in our large cities who, in consequence of extreme heat and improperly cooked food, suffer from congested livers and intestinal catarrh, and who delude themselves with the popular fallacy that malaria is the source of all their troubles. Overworked clerks and newspaper men, who keep late hours and live on boarding-house fare, may derive from the vegetable milk of the luscious and inoffensive grape a rational means by which to re-establish those physiological conditions so essential to clear thought and a proper discharge of their wearisome duties—and which is alone worth living.

For years past a New York city firm has sold pure grape juice at five cents a glass or twenty-five cents a bottle, that can be carried to invalids and old people at their homes. The business of these firms during the grape season has been simply immense. As long as fresh grapes can be had, small hand presses upon the counter are used for expressing the juice, each person selecting his own grapes, if he chooses, from any of the different varieties on hand,

and paying five cents per glass for what he may drink, and very often the same person will drink two or three glasses. At the close of the grape season they usually grind and press large quantities of grapes, principally Concord, the juice from which is filtered or strained and put away in barrels, in a temperature always below 40°, where it will remain fresh and sweet until grapes come again, as fermentation cannot take place in so low a temperature.

This is probably but the beginning of the use of "unfermented grape juice" in this country; and the demand for grapes for this purpose, and as a healthful beverage for the people in general, added to the immense quantity to be used in making unfermented wine by evaporation, that will keep in its present state for years, in all climates, and can be shipped cheaply all over the world, will render the over-production of grapes in the United States quite improbable.

Fertilizers for the Grape.

JOSIAH HOOPES, in the *N. Y. Tribune*, says: "Good stable manure thoroughly rotted is the best invigorator for grapes: whether organic fertilizers are best for health and longevity of the vine is another question. Application of bones to the grape border is of greatest importance, as careful examination of the roots will prove. Ground or unbroken bone is preferable to the material in an unbroken condition, as it allows of a more even distribution and hastens disintegration. Grape-roots, however, will push a long distance in a straight line, to obtain this much-coveted food. Some years since, in removing a vine, it was found that the roots on one side were much stronger than the others, and curiosity as to the cause instigated a careful search for the extremities or feeding rootlets. After several feet had been uncovered the bones of a dead

animal were unearthed, but they were so completely covered with a perfect network of small fibres as to be almost indistinguishable.

"These rootlets had penetrated into every crack or inequality of the bones, which evidently had been of great service as food for the plant. Beyond question iron in the soil is of great benefit for coloring the fruit. Iron filings and turnings answer an excellent purpose, and the effect may be noticeable the first season after application. Above all else the sweepings of a blacksmith shop have given excellent results, as we then secure manure in concentrated form and of a variety of constituents—the horse-droppings, hoof-parings, iron-filings, etc., combine to form a powerful fertilizer. Perhaps no other plant is more quickly benefited by the contents of the wash-tub every week. It is a mild solution of potash and appears to be greedily absorbed at once. A plentiful allowance of wood-ashes forked in the soil in the spring pays well in the crop of fruit. It may not destroy mildew on the foliage, as some claim, but it will certainly invigorate the plant."

Few men are able to speak with greater authority than J. B. Moore, of Concord, Mass., on grape culture, and this is what he told the New England Farmers' Club about manures :

"Any land that is rich enough to bear forty bushels of corn to the acre is rich enough to grow grapes. As far as my course is concerned, I have not used manure after planting.

"I have used applications sometimes of bone and potash salts, with occasional plaster of Paris mixed with it, because the grape requires more or less sulphur in the soil ; the plaster of Paris is the cheapest way you can get it. It is sulphate of lime, and does not cost much. You can buy a ton for five or six dollars, and it is as good an application for that purpose as anything that I know of.

"The reason why you don't want to apply animal manure largely to your grapes is, that it induces a rank, coarse growth of wood and foliage, which is unfavorable to the production of fruit. You want a fair, moderate growth of wood and that is all. You want a medium-sized wood. The cane should be about the size of your little finger, and it will bear larger bunches and more of them than if it is three times as large.

"You want to have the canes well ripened also. Stimulating the vine by animal manure makes it grow until late in the fall, and the wood will not ripen as well. The fruit buds do not thoroughly develop until the wood is partially ripe. I think you can make a much stronger fruit bud by moderate than by over-manuring."

THE SMALL FRUIT GARDEN.

Commendable Strawberries.

THE one berry that I can recommend with confidence as being earlier and more productive than the Wilson, is the Crescent, especially as it succeeds everywhere. It requires very little skill or care to grow it, but after one has it, it possesses so little real merit as a fruit that one can not prize it.

The May King is just as reliable, about as early, a little less productive, of larger size and better quality, decidedly a better berry for home use. From what I have seen and heard, Warfield's No. 2 is more desirable than either of the above, and will probably supersede them. As it may be obtained from almost any nurseryman, I would advise

all to try it in a small way. The Covell is the earliest of all, quite productive, and a firm, attractive-looking berry of good flavor. All that prevents it from being very valuable is its small size. In the matted row, with ordinary culture, the fruit is about an inch in diameter for two or three pickings, and with better culture the size is little, if any, larger. I can scarcely recommend it for market.—M. CRAWFORD, *Summit County, Ohio.*

PEARL STRAWBERRY.—I have read with interest the note of Mr. E. Williams in a late number, on the behavior of the Pearl on his grounds in New Jersey. We can also report unexpected satisfaction with our trial of it under the most trying circumstances. Our plants, received from the West Jersey Nursery Company in the spring of 1887, were planted on well-prepared ground with such leading, new sorts as Bubach's No. 5, Jessie, Jewell, Itasca, Great Pacific, and Townsend's 1001. The season proved the driest and hottest known in the history of the West, yet the foliage on the Pearl remained perfect, and the first of October showed a well-filled matted row, better than anything on the plot, except Great Pacific. When the crop ripened this season it was pronounced by pickers and visitors the best in yield of the new sorts, and the evenest, smoothest, firmest-fleshed, and best in quality of any berry. This is high praise and may not be repeated another year, but as it now stands it has done admirably under the most adverse circumstances.—J. L. BUDD, *Iowa Agricultural College.*

SIR,—As I had been anxious to see the "Jessie" strawberry in fruit, I took a visit to John Little's fruit garden Granton, Ontario, on the 6th day of July, but I was too late as it was nearly over, but he recommended it highly for an early berry. I was also interested to see his own new Seedlings which I found to be a most prosperous success,

and was surprised to find so late in season such a berry as his No. 15 (Seedling). It combines large, and equal size, fine color and form, with unsurpassed productiveness and good quality of fruit. I would say this: if the No. 15 turns out the same as his, in different soil, it is better than any of the highly praised novelties that I have bought for the last six or eight years, and I have on my own ground all of fifty kinds of strawberries growing. I remain, yours truly,
FRED MAYER.

BRIDGEPORT, *July 10th, 1888.*

Copperas as Manure.

THE first instances are those made under the direction of Professor Muntz, at the farm school of Vincennes, France.

A solution of one per cent. of sulphate of iron was used; the quantity corresponded to fifty-eight pounds per acre.

On equal lengths of rows the increase was ten per cent. of Dwarf Beans, and within a fraction of ten per cent. on Carrots.

From some other trials there was reason to think that a second watering would have been still more beneficial, and this opinion is confirmed by an experiment made by M. Fischer, President of the Section of Horticulture, at Chaillevois, in which an increase of thirty-six per cent. of crop is noted by use of two hundred and seventy pounds per acre.

On both of these trials the spaces occupied by the crops and their weight were accurately determined.

Other instances are given. One is a dose equivalent to thirteen hundred pounds an acre on a plat of Peas and other vegetables. The Peas pushed with extraordinary vigor and grew to a gigantic size, and the crop was very abundant; the other vegetables presented an equally remarkable development.

Another, some Lettuce upon the copperas, was used at the rate of eight

hundred pounds per acre; the plants were very beautiful, and leaves very erect.

Another case is the successful use of it on a plat of Strawberries.

Several instances are given of its use on vines with the most beneficial effects, especially on some that were greatly enfeebled and supposed to be in a dying condition, and others whose leaves had become a sulphury yellow, indicative to vinyardists of lingering disease; in the former case the vines took on a new growth, and in the latter the foliage became perfectly green.

Its good effect on Pear trees is noticed, in one case transforming, by its action, fruits that were formerly hard and gritty. Roses, Geraniums, Violets, and other plants are mentioned as receiving benefit from its use on them.

The conclusion is, that copperas can be employed to advantage on garden crops at the rate of 250 to 900 pounds per acre, using it in a solution of one and one-half per cent., and repeating

the employment three or four times.—*Vick's Magazine for September.*

Coal Ashes for Strawberries.

E. S. Goff, of the New York Experiment Station, says in the *Rural New Yorker*: "Three years ago, at Dr. Sturtevant's suggestion, a bed of Sharpless strawberries was planted out and heavily mulched with coal ashes. The object was to see if this material would not act beneficially in keeping down weeds. It has done this in a marked degree, but this is not all. The yield from the plants has been more abundant than from another bed of the same variety that has received excellent culture of the ordinary kind. The plants have been almost entirely free from blight, though the Sharpless blights badly here when grown in the ordinary way. I should have stated that the bed has received no culture since the mulching, except to remove the weeds that were strong enough to grow through the three inches of coal ashes."



FLOWERS

A FEW POINTS IN REFERENCE TO BULBS FOR THE OPEN AIR.

By HERMANN SIMMERS, TORONTO.

NOW that open-air flowers are over, and the flower beds may be cleared of their summer decorations, it would be well to remind the amateur of the advantages gained by planting such beds with a liberal supply of life in the garden, where the beds have been filled with a good selection of bulbs. In a few weeks from the time they make their first appearance, they change the dreary spectacle to one of beauty, and this may easily, as well as



spring flowering bulbs. What can be more cheering to a lover of Nature, after the garden has been covered with its usual quantity of snow for three or four months, than to see upon the first appearance of spring some attempt at

cheaply, be done by planting certain varieties of open-air bulbs. The keeping of the garden well stocked with pretty flowers from middle of April until end of October may be assisted by such fall preparations. Of course,

many people will say what a great deal of bother, and what a time you have to wait before your bulbs flower; but to a lover of the beautiful the interval until spring may be filled up with the attention to your house plants, which extends the growth of flowers from one year's end to another, as well as occupies the mind in the care and cultivation of raising plants. If the readers of *THE HORTICULTURIST* have been following my articles on the culture of bulbs, the explanations there are given at more length than what I purpose doing here, my idea being only to remind the reader of the proper season at which to plant, which is now. The same beds that have been used for summer flowers may be used again for bulbs, for, after clearing the bed of its rubbish, thoroughly spading and manuring it, it is ready for the reception of bulbs. Nothing unusual is necessary in preparing the beds, only to take care to plant at a suitable time.

In a great many cases people say: "How can you plant flower seeds over the bulbs when they have done flowering in the spring?" Just here is a point where I have found a great advantage in planting deep. Of course they must be planted according to their kinds, because some are larger bulbs, and some bulbs are earlier; but, if most of them are planted on the deep side, they need not be covered during winter, which in many cases is apt to rot the bulbs, on account of too great warmth. I have planted quan-

ties of Tulips, Hyacinths, Crocuses, etc., and always planted deep, without covering, and I have had very few miss in coming up; whereas parties covering their beds have frequently had only half to grow.

People have different ideas regarding the form in which to plant beds. They look very pretty if massed—one bed with Tulips, another with Crocuses, another all Hyacinths, etc.; but pretty effects may be obtained by planting a variety in a bed, for a tall variety in the centre such as Narcissus; then the next row to consist of Tulips, and the next of Hyacinths, with an outside row of Crocuses and Snowdrops interspersed. If a good bright show of colors is wished for, I do not think this could be secured in a better way than by massing double and single Tulips in a bed together. The colors of this beautiful tribe of bulbs are always so brilliant they are always sure to give a good effect. The outlay need not be very large; from fifty to one hundred bulbs in a bed four feet in diameter would be sufficient. As regards a scale of depth required in planting:—Crocus may be planted three inches, Tulips six inches, and Hyacinths seven inches. Any other bulbs of the same size may be planted similarly.

In conclusion, I would urge every person to try a few beds of these very beautiful flowers, and I feel confident that the result will be an extension of the beds every year.



PRUNING AND TRANSPLANTING THE PINE.

By J. P. COCKBURN, GRAVENHURST, MUSKOKA.

DURING the hottest weather in July, 15th to 28th, I pruned a second growth pinery, covering several acres. The trees had grown three to six inches through, and in some clumps the inside branches began to wither for want of light and air. I pruned at this season because I found that the wound quickly and completely varnished itself with the resin formed from the evaporated turpentine. The limbs were sawn off close to the seal, which makes the least scar to cover over, and leaves the tree clean without the usual unsightly streams of half-dried turpentine, flowing from a bleeding and ulcerating wound, as when pruned out of season.

At the same time I transplanted several young pines taking them up out of dry, warm sand, and planting

them in like soil, giving them no more attention after the first watering. This was done partly for the sake of experiment, and partly to make shade in my little apiary. I now find all are growing finely, while those transplanted in May have all failed.

The Pine will grow in any poor soil, and very soon becomes a most beautiful shade tree. In clumps on large grounds they are very desirable. The tree seems to defy the fiercest rays of the hot summers, and seems to delight in a dry, warm situation as well as in a moist situation in a swamp. I believe it can be transplanted with absolute certainty during the latter part of July. I shall try others of the Conifers next year at the same time.

Forest Trees From Seeds.

We sow all our tree seeds in spring, and as the following rules are based on our own experience, they apply to spring sowing:—White Ash seeds ripen in early October, and fall after the first severe frost. They should be mixed with moist sand and not allowed to become dry before sowing. This same treatment should be followed with all the native Ash family, with one exception, namely, the Green Ash, which hangs on longer and will germinate if sown dry; all others will remain dormant until the next season, if sown dry. Hard Maple seeds ripen early in October, and require the same treatment as the White Ash. Soft Maple seeds ripen in spring immediately before, or

about the time that Apple trees begin to blossom. They should be sown within a few days after having been gathered. Elm seeds ripen in spring, and they require the same treatment as those of the Soft Maple. Black Walnuts and all nuts with a pulpy covering may be spread in thin layers, say six inches deep, and covered with sods and litter to prevent them dying during the winter, in which case the pulpy covering will be easily disposed of in spring. Other Nuts and Acorns, together with seeds of the Tulip Tree and Basswood, are more safely treated as recommended for Ash and Hard Maple seeds. Catalpa and Ailanthus seeds are kept dry during winter, and sown rather late in spring.

Birch and Alder seeds are kept dry and sown dry early in spring. Locust seeds and all those of that family are kept dry through the winter and soaked in hot water immediately before sowing. All seeds with a fleshy covering, such as Apple, Cherry, Mountain Ash, Cucumber Tree, Buffalo Berry, Red Cedar and Holly, are washed free from the pulp, mixed with sand, and sown in spring. We make an exception generally with the Red Cedar and the Holly, as they never germinate evenly in the spring; therefore, we bury them in a rot heap during two winters and one summer and sow the following spring. Poplar and Willow seeds are very fine and delicate and require skill, close attention and continual moisture during the early part of the season. Therefore it is cheaper and surer to raise them from clippings than from seeds. All seeds mixed with sand must be placed so that water will not stand around them. Frost will not injure them unless in a position where they will freeze dry. A cool shed where they are protected from sun and wind will be a proper place.—R. DOUGLAS, in *Garden and Forest*.

Care of Shrubs.

PERSONS who neglect the shrubs, thinking they will care for themselves, know little what the same species will be if regularly invigorated with stimulating fertilizers in autumn or early spring, says an agricultural writer. I prefer the former season, as the manure becomes assimilated by the soil when the roots are beginning to grow and

extract nourishment. Not only will application of manure and frequent stirring of the soil produce an increase of bloom, but the color will be intensified and the size of the individual flowers increased in every instance. Although I think midsummer about the best time to trim shrubs into shape, still it is an operation that should never be neglected at any time. Straggling, tangled masses of limbs "do" in a wild bit of landscape, apart from the cultivated grounds, but there is no excuse for them where beauty of form and careful training should be the rule. In regard to the objection that pruned shrubs present a formal appearance, it may be said that there is a point at which to stop the work, contenting one's self with merely cutting off a too vigorous shoot, or even perhaps trimming one side of a shrub to preserve a regular outline. Training shrubs to a single stem, in what is known as the tree-form, rarely proves satisfactory in our usually hot, dry climate; they seem to need a little shade about the roots and stems, and foliage furnishes it. Very pretty effects are produced abroad, however, by this tree-form, in a variety of the stronger growing shrubs, and especially when grafted high, but I doubt if they will ever prove popular here. There is a class of tender shrubs annually killed to the ground that should receive more attention. I allude to such species as *Callicarpa purpurea* with its mass of autumnal, purplish-violet berries, and *Desmodium penduliflorum* bearing beautiful garlands of lovely drooping flowers late in summer. The roots of these are rarely injured, and they grow vigorously.—E.



The Canadian Horticulturist.

SUBSCRIPTION PRICE. \$1.00 per year, entitling the subscriber to membership of the Fruit Growers' Association of Ontario and all its privileges, including a copy of its valuable Annual Report, and a share in its annual distribution of plants and trees.

REMITTANCES by Registered Letter are at our risk. Receipts will be acknowledged upon the address label.

Notes and Comments.

ENLARGEMENT.—We call attention of all members of our Association to the proposed enlargement, of this journal to thirty-two pages. Will all those who read this, and desire such enlargement help it on by sending in as long lists of new subscribers as possible before January 1st.

ROSES, SIX BEST; WINTER CARE OF, ETC.—At our Picton meeting, Mr. F. Mitchell, a successful rose-grower, on being asked which were the best six roses, gave the following as his choice, viz :—Gen. Washington, Victor Verdier, La France, Madame Gabriel Luizet, Coquette des Alps, and Prince Camille de Rohan.

To keep them clear of insect pests he advised showering them with tobacco water, especially for thrips and aphides. Pruning after spring blooming will cause the bush to send up fresh shoots, and give bloom later on.

Near winter the bushes should be covered with cedar boughs, which are better than straw, as the latter favors mildew, and sometimes kills the bushes. It is best to cover all kinds of roses, except Mosses and the old Cabbage rose, and even these are the better for it. If they seem too stiff to bend readily, a little digging on one side will render them more easy to manage.

QUESTION DRAWER.

Seedling Apple from Ottawa.

104. I ENCLOSE (in another package) a sample of a seedling apple I picked up on the market. The tree has been growing for several years at the foot of "the Laurentians" near this city and

is said to be *entirely hardy*. This is a far sample of medium size, I saw apples off the same tree larger. The taste, to my mind, is against it being a sweet or nearly so, still I thought I would send it along. I cannot say as to its keeping.—G. W. FAWCETT, *Ottawa, Ont.*

This apple is above medium size, and roundish, oblate conical in form. Skin smooth, yellow, with bright crimson blush. Cavity rather large, funnel shape. Calyx closed in a deep corrugated basin. Flesh, yellowish white, sweet, tender. If hardy, a fairly good fall eating apple, especially for the north.

Reany's Seedling Apple from Chatham.

105. I SEND you by this same mail a sample of a seedling apple grown by Mr. S. Reany, a few miles from here. This gentleman exhibited some fine specimens of this fruit at our late fair, and after tasting it I was favorably im-

It may be thus described:—Fruit above medium size, almost round. Skin smooth, slightly uneven. Color, rich golden yellow, sprinkled moderately with small grey and light dots. Stalk three quarters of an inch long, inserted in a funnel shaped slightly russeted cavity. Basin abrupt, even. Calyx partially open. Flesh yellow, fine grained, juicy, with sprightly, vinous flavor. Core small. Quality very good to best.

We give our readers an outline of a section of this apple, and from sample

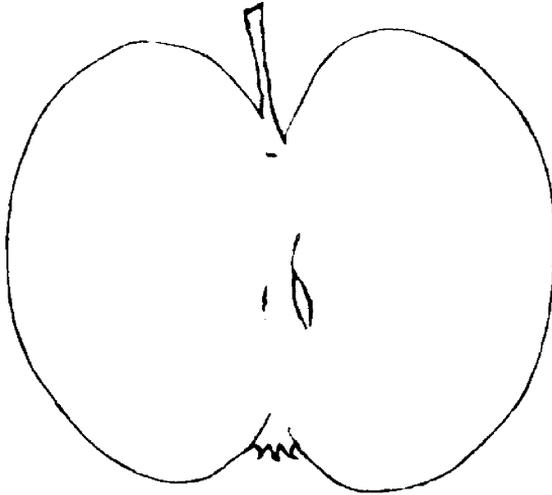


FIG. 82.—REANY'S SEEDLING APPLE.

pressed with its quality. It is not quite ripe yet (Oct. 4) and I fancy that later on the quality would be much improved.—J. H. WISMER, *Port Elgin, Ont.*

We also are very favorably impressed with this apple, both for appearance and quality. It is rather a larger apple than Grimes' Golden and has much the same golden yellow color of skin, but is evidently a fall apple, in season about from October to December.

sent us judge it to be an excellent table apple. We advise Mr. Reany to send scions to the Experimental Farm, Ottawa, for further testing, and also, if he choose, to the writer.

Mushrooms, True and False.

106. WOULD you please to answer through your HORTICULTURIST how to tell the difference between mushrooms and toadstools.—ARTHUR HEWITT, *Toronto.*

Reply by Prof. Panton, Botanist, Agricultural College, Guelph.

In mushrooms the spores are *purple*, the gills are at first *pinkish* afterwards purple; there is a permanent ring or collar round the stem. This fungus does not grow in the woods. The smell too, is somewhat peculiar, and when once observed serves to identify it; this mushroom smell cannot be described but requires to be experienced in order to be understood.

The term toadstool is very general and applied to several fungi; the mushroom itself is included in the name sometimes, and thus it becomes difficult to just say what a toadstool is. Let the inquirer learn to identify the mushroom by the characters given above and look at other forms with suspicion until he has learned to know thoroughly the characters of the edible fungi.

To see, handle, and taste the true mushroom is by far the best way to learn how to identify it, and this is the method the writer would advise, rather than to depend on a book description where so many serious cases of poisoning have resulted from mistaking poisonous fungi for those that are edible.

Further Tests.

The following tests are given for distinguishing between true and false and poisonous mushrooms: 1. Sprinkle a little salt on the spongy parts or gills of the sample to be tried, if they turn yellow they are poisonous, if black they are wholesome. 2. False mushrooms have a warty cap, or else the fragments of membrane adhering to the upper surface are heavy, and emerge from a vulva or bag; they

grow in tufts or clusters in woods, on the stumps of trees, etc.; whereas the true mushrooms grow in pastures. 3. False mushrooms have an astringent styptic and disagreeable taste. 4. When cut they turn blue. 5. They are moist on the surface, and are generally of a rose, or orange color. 6. The gills of the true mushrooms are of a pinky red, changing to a liver color. 7. The flesh is white. 8. The stem is white, solid and cylindrical. 9. Introduce a silver spoon or a new silver coin, or an onion, into a vessel in which mushrooms are seething; if on taking either of them out, they assume a dark discolored appearance, the circumstance denotes the presence of poison existing among them; if, on the other hand, the metal or onion on being withdrawn from the liquor wears its natural appearance the fruit may be regarded as genuine.

Grape Vine Leaf Fungus.

107. WHAT affects enclosed grape vine leaf?

Reply by Prof. J. H. Panton, Guelph.

There is no doubt but the enclosed grape vine leaf is affected by fungoid growth, but too obscure for identification. Let the subscriber cultivate his vines so as to increase their vigor, and it is likely they will over-ride the attack.

White Hibiscus.

108. Do you know anything of a hardy White Hibiscus? Does it prove hardy in this climate?
—L. F. SELLECK, *Morrisburg.*

Reply by F. Mitchell, Innerkip.

I have no knowledge of any hardy White Hibiscus, at least, of the Indian or Chinese varieties. These all require a high temperature. There are, however, native American varieties which I believe are hardy, but I have no prac-

tical experience or acquaintance with these; and they may be the ones referred to. Most of them have white or light colored flowers, somewhat resembling the common Mallow, but larger. Some of the Altheas were claimed to be hardy when first introduced here, but have not proved so. The only plants which can be classed with the Hibiscus and which are hardy here, are the Herbaceous Mallows.

The Garden Walk.

See page 207. A correspondent in London, Ont., writes: "Boiling water will destroy weeds in walks. This is a cheap and cleanly mode for small gravel or slat walks."

Owen Sound Beauty Plum.

109. I SEND you by express to-day (Oct. 3) three seedling plums for your inspection. Please let me know your opinion through that valuable paper THE HORTICULTURIST. The tree is a very rapid healthy grower, with thick broad leaves. This is the second year for bearing; the recent rain and storm of Tuesday night has spoiled the ripest and largest of the fruit. The tree is grown from a large red plum that is in this neighborhood, from suckers for the last twenty-five years. It is also supposed to be a seedling. I have named it the Owen Sound Beauty. Will give you a better description at some future date.—R. TROTTER, *Owen Sound*.

The sample came to hand in good condition, and certainly well sustains the name given it by our Owen Sound correspondent. In appearance it very much resembles the Columbia, but is more juicy and of a better flavor for the dessert table. Mr. Geo. Cline's opinion is that if this plum is a good bearer it will be a most desirable one for the commercial orchard, both on account of its excellence as a dessert plum and its lateness of ripening. The fruit may be described as large, nearly globular. Skin brownish purple

with a thick blue bloom on the sunny side, dotted with numerous fawn colored specks. Suture distinct, dividing the plum into unequal parts. Flesh orange, very juicy, rich and excellent, separates freely from the stone. Very good. September.

Covering Grape Vines.

110. SIR.—I have between eighty and ninety grape vines; they are Concord, Moore's Early, Rogers, one each of Pocklington, Amber Queen, August Giant, and half a dozen Germania. The Germania is a white grape. I had a splendid crop this year and ripened well, considering the wet fall. But what I want to know from you is, Is it necessary after pruning the vines (which I am now doing), to take them off the trellises and lay them down and partially cover them? This I have been in the habit of doing every fall, with pieces of green sod. Now I am told that up west the vines are not taken from the trellises. If the trouble of laying the vines down can be avoided without injury to the crop, it would be a great saving. I also lay down my raspberry and blackberry canes by laying a bit of rotten sod on the tops, just enough to keep them down. You will kindly give me above information in the next issue of the HORTICULTURIST.—JAMES ROSAMOND, *Abnott*.

No. It would be very unwise in the county of Lanark to omit the precaution of laying down the vines in the fall. South of Lake Ontario vines are usually left up, but no doubt it would pay even here to lay them down and cover them with a little earth, in the increased yield of fruit. You are also wise in protecting your raspberry and blackberry canes.

Pear Culture for Profit.

111. I AM thinking of planting out a small pear orchard; would like to have your opinion as to the advisability of such a proceeding. Is there a good demand for pears at paying prices in our Canadian cities? If so, what varieties would it be advisable to plant? The soil is clay loam; fruit would have to be shipped by rail. Locality—about thirty miles west of St. Thomas, ten miles from Lake Erie.—R. HINE, *Dutton, Ont.*

A pear orchard may be planted in any part of Southern Ontario, on clay

loom, with a reasonable prospect of fair returns, but we would not feel justified in assuring our correspondent of any extraordinary profits. Only this season the writer has had some 50 bls. of Barletts slaughtered in a glut in the city of Montreal at from \$2.00 to \$4.00 per barrel, and expenses to be deducted. For a while Toronto market was also glutted. That is over now, and Louise and Duchess are selling at good prices. As a rule, from \$4.00 to \$6.00 per barrel may be reasonably expected for all good varieties of pears in our city markets, but better prices may often be obtained in small towns north of our fruit regions than in such cities as London, Toronto, and Montreal.

With regard to varieties, there are many that are promising, but we would recommend for summer pears Doyenné d'Ete, Rostiezer, Clapps' Favorite and Bartlett; for fall, Duchess and Louise as dwarfs, and Beurré d'Anjou and Doyenné Boussock as standards; and for winter, Lawrence, Winter Nelis, and Josephine d'Malines.

Facing Up Peaches.

112. THE other day a citizen bought from a Queen street fruiterer for \$1.50 each two boxes of Crawford peaches. But when they were opened it was found that there was merely a layer of Crawfords along the top of each basket, and that all the rest of the contents were of a very inferior variety. Naturally the citizen was indignant, and he ordered the baskets back to the dealer, and asked that they be replaced by genuine Crawfords. But the fruiterer represented that he had bought the peaches for Crawfords, and was not aware that the baskets were loaded up the other way, and declined to make any reparation. The citizen then carried his appeal to the police authorities, and there was informed that he had no remedy unless he could establish that the dealer was aware that the fruit was not of the character represented. Now, is not this putting a premium on ignorance? It is all very well to argue that the fruiterer buys in good faith, and is no party to the fraud com-

mitted by the grower and packer, but ought not he to ascertain that the fruit is of the kind ordered? and if he has been victimised he ought to seek his remedy against the shipper, just as the retail buyer should have his remedy against the dealer from whom he purchases. The retail dealer has no business to ask the public to share the risks he assumes in buying his stock, perhaps from growers of doubtful methods and questionable honesty, and when he sells a box of Crawford peaches that are not Crawford peaches, no matter whether or not he be a partner in the fraud, the customer has a right to protection, and a right to insist that the dealer shall know what he sells, and, where the goods supplied are not according to sample and representations, he ought to fill the conditions of sale or refund the money. Besides, a great deal of the most objectionable "facing" is done, not by the fruit-growers, but by the storekeepers, who, by covering up bad fruit with good, make to-day's consignments of fruit carry off the remnants of last week's receipts.
—*Toronto Globe.*

We have no pity to waste upon any grower or fruit-dealer who is found practising the contemptible trick of "facing" up his fruit with extra selected specimens, and concealing second class stock in the interior of the package. It is an old saying that "there are tricks in all trades except ours," and truly, if any class of men are supposed to be free from trickery, it is that to which the "honest farmer" belongs. But now it appears that even among that class there are some who love the dollar better than they do their fair name.

We wish to emphatically condemn such trickery as pure dishonesty, and unworthy of any respectable fruit-grower. It brings disgrace upon one of the most attractive, as well as most ennobling, of rural occupations—the culture of fruit trees and vines. Nor does it pay; for instead of making money he loses it. The shipper of such packages is soon "spotted" by dealers in our markets, and his fruit is looked on with suspicion, and sold at a discount.

On the other hand, it is quite possible to build up such a reputation for honesty in the market to which one ships that one's fruit is sought after, and even sold in advance at top prices.

This is done by grading one's fruit into classes, and always keeping each grade uniform throughout each package. A basket of second-class peaches scattered through several baskets of first-class ones will give the whole a second-class appearance. Our custom is to make three grades of most fruits, viz. :—extra, first-class, and second-class, and to mark the grade and name of the shipper upon the package. Any fruit unfit for No. 2 is thrown out or fed to stock.

We believe, however, that very few fruit-growers in Canada, if any, could be found who would do so mean a trick as the one above described. The temptation is great to place a shade larger and finer Crawfords on the top of a basket, but to face up an inferior variety with them is a meaner act than we can credit to any member of our fraternity.

Fruit Evaporating.

113. CAN you inform me where a good machine for evaporating fruit can be purchased? Any amount of apples go to waste in this section, and there is a good opening here for that business. The local market is glutted with fall apples, and there is not even a cider mill about. I have a thousand bushels of apples along the banks of river which are unfit for shipping. The CANADIAN HORTICULTURIST is just what I want in this section.—JOSEPH BOOK, *Rockford (Leeds Co.)*

H. D. Moody, 353 King street west, Toronto, makes a very good evaporator. The American Manufacturing Co., Waynesboro', Pa., also advertise evaporators.

Two Fine French Pears.

114.—I SEND you by express to-day two varieties of pears (three of each) that I suppose have not fruited before in this country.

The Triomphe de Vienne is the pale yellow sort, which I fear will be overripe when you receive it. It fruited with me last year for the first.

The Belle d'Ecully is now in fruit for the first time here. It may not ripen up well, as I may have picked it too early. It is stated to ripen in France the last of August or early in September, but here it seems hardly in condition to pick yet. The trees seem to be very prolific bearers, and, if of good flavor, the size of the fruit should make them profitable for market.

I have budded stocks this season for the first. The enclosed descriptions are from Transon Brothers' Catalogue, Orleans, France:—

Triomphe de Vienne—Fruit very large, and of good quality; ripens middle of August. One of the largest pears known.

Belle d'Ecully—Fruit very large, 6 inches high and 1 foot in circumference; flesh fine, very melting, sugary, and vinous; ripening end of August and September. This tree is productive. W. HOLTON, *Hamilton, Sept. 25, 1888.*

These samples came duly to hand, and in good order. The Triomphe de Vienne in general appearance resembles a large sized Bartlett, but is more regular in outline. The flesh is also similar in texture, being white and exceedingly fine grained and buttery; but it is, if anything, more juicy, and the flavor superior. It is truly a luscious pear, and will, no doubt, be a valuable addition to the few pears worthy of cultivation in the commercial orchard in Canada. Of the Belle d'Ecully we cannot speak, for it is still very green and hard in appearance (September 27), except to say that it is a very large pyriform, and would certainly never come into our markets at the time stated in the description above, but would probably be in season with our excellent Duchess.

OPEN LETTERS.

From Carleton Place.

SIR,—Any snow apples I have seen this year grown in this vicinity, are free from spot, my own are perfectly clean, whereas last year they were badly affected. I trust this immunity has been general throughout the country.

I did not spray my trees with Paris green, as I had berries, etc., growing under them, and in consequence some of them suffered terribly, others escaped with but few apples damaged by the codling worm. Grapes did well except a few of the late sorts, which did not ripen well on account of the cold wet weather in September.

The Niagara grape vine I got from you last year is doing well; and I have about a dozen young Jessie strawberry plants from those received this year; there were two or three berries on them, but they were neither very large nor very well formed. I will expect better results next year.

Plums did well. My trees averaged about one and a half pails (patent) each, and they are all young, say two to three inches in diameter, and they were worth from 75c. to 50c. per pail, according to time of picking.

I had the pleasure of meeting President McD. Allan, at Sault Ste. Marie, on his way west, as we were both staying at the same hotel. He seemed to be busy collecting information regarding the fruit growing capabilities of that pretty neighborhood.

Trusting that your most useful journal may have ever increasing prosperity.—WM. H. WYLIE, Carleton Place, Oct. 12, 1888.

Trees and Plants Tested at Maple Grove, Middlesex Co.

FROM THE ASSOCIATION.

1. *Fuys' Prolific Currant* has done fairly well, and I have set some young bushes from it.
2. *Lucretia Dewberry* gave some few berries last year, and set a great many young plants and gives promise of an abundant crop this year. I much prefer the ordinary blackberries.
3. *The Niagara Grape* grew but got broken down, and is pushing bud from the root.
4. *The Doyenne Boussock Pear* that was sent to me this year shows some signs of growth.

FROM OTHER SOURCES.

Roses are my favorites and I find no trouble in growing them even from seed, of which I have some that has given me very good flowers. I shall have some new ones this season. Of the named varieties, the Gen. Jacqueminot gave me a good display of brilliant flowers until late in the season. Perfection des Blanches commenced quite early and continued until frost; Comtesse de Serenye is not as hardy as some, but is an excellent rose. La Reine has headed the class in the way of large

flowers, and blooms until late in the season; but with La France I never had any success whatever. While for early bloom I have what is called the White and Yellow Scotch, they come in first, and in mosses, White Perfection is the hardiest here and gives a great many flowers. While Henry Martin and Apelis Purpurea are very good, Eliza Rowe, I think is the sweetest. I also have monthly roses which I winter in the cellar and set out in the spring and they will repay a little extra trouble.

I also have an assortment of other roses without any particular name that I know of, that help to make a good display in front. I find that the cold of last winter has injured the Almond, Deutzia, Variegated Weigelia, Althea, Bignonia Radicans, and some native shrubs for which I have no name. Prunus Simoni lived through it all and is started in growth again. Calycanthus Floridus, Hardy Hydrangea, Syringa grandiflora, Honey-suckle, Standard and Purple Barberry has come out unharmed. The Yucca filamentosa came through the winter nice and green, but the late frosts after the snow went away discoloured its leaves badly. It is an extra good plant for the border, but it does not like to be disturbed after it is once established. It is better to hoe the soil, mixing lightly in well-rotted manure. The new Japan Iris is far ahead of the old kind and about just as hardy. The various varieties of Campanula (Canterbury Bell) make an excellent show in summer; while who could wish for a finer display than what a group of fine double Holyhocks make later on in the the season. For all summer flowers the Carnation and Picotee, if carefully handled are excellent garden friends. Some of the newer Chinese Peonies are well worth the little that they cost, and there is no flower better able to take care of itself than it; while there are a great many different colours. To those who like the trouble of raising bulbs from seed they can add to their stock of choice plants by saving a few seeds from their best flowers and plant them the following spring in well prepared seed beds, they will bloom in one, two and three years.

NOTE.—The name of the writer of above letter was omitted by mistake.—Ed.

Report from Middlesex—The Catalpa —Puritan Potato—Champion Dwarf Tomato.

SIR,—In reply to your request regarding the Catalpa, I received mine in the spring of 1885. It made a strong shoot of nearly three feet, but in the spring of 1886 I found it was frozen dead to within seven inches of where the new growth started. I then moved it to a more sheltered spot, but each spring found it frozen back. This summer it has made a very strong growth and I think it will yet grow to be a tree. The best specimen of the Catalpa I have ever

seen in Canada was growing years ago at Sandwich, a tree with a trunk fully twelve inches in diameter.

I was pleased to see your friend Mr. Selleck's account of the Puritan Potato. I also got a peck from Peter Henderson and I can fully endorse all your friend says of the Puritan. Next to the Puritan I think there is no potato equal to the Rosy Morn. Your friend seems to have had no luck with his Tree Tomato. I do not know where he got his seed, but I got a packet of seed of the "Champion Dwarf Tomato" from Peter Henderson, which seed was sown in a hot-bed about the tenth of April and I think every seed grew, as I raised over sixty plants, thirty of which I planted out in June and I may say I never had better tomatoes, a good size, very even and smooth, flavor excellent. Each plant yielded from a peck to half a bushel. The balance of the plants I

gave to my friends who all said they never had better tomatoes. A market gardener who grows every year over half an acre, asked for some to save for seed. In color they somewhat resemble the Acme, between that and the Hathaway.

The pear I got this spring has made a good and healthy growth and I trust I may be spared to report the fruit.

I hope to get you a few new subscribers this fall. I consider the report of the Entomological Society worth far more than the dollar I paid in. If farmers and fruit growers would study their interest, your membership should be doubled and much sunshine would be added to their homes every month when they handed your valuable journal to their wives and daughters.

Wishing you and the society every success.—
CHAS. JAS. FOX, *Delaware, Ont., Oct. 6, 1888*

OUR FRUIT MARKETS.

Montreal.—Heavy Apple Exports.

THE continued heavy shipments of apples from this port bears out our former statements regarding the abundant crop of fall fruit, as they have surpassed all records of previous seasons to date. For week ending September 29, there were shipped from this port 21,796 bbls., making a total of 36,499 bbls. for the season, against 13,155 bbls. for the corresponding period last year. The aggregate shipments from all the Atlantic ports last week were 50,597 bbls., making a grand total of 114,599 bbls. for the present season against 79,632 for the same period in 1887, showing an increase of 34,967 bbls. The disposition of last week's shipments from this port were 5,687 bbls. for Liverpool, 6,353 bbls. for London, 9,356 for Glasgow, 200 bbls. for Bristol, 29 bbls. for Hamburg, and a small shipment to Paris in boxes. It will be noted that the exports from Montreal last week were ahead of those from New York, which dealers remind us never occurred before at this season. Some large sales of New York State apples have been made to Montreal shippers, 7,000 bbls. of Kings having been sold to one firm, costing from \$1.25 to \$2.20 per bbl., or an average of \$1.75 per bbl. laid down here. Several car loads of winter fruit have arrived and were disposed of at \$1.90 per bbl. Several round lots of New York State Baldwins have been sold at \$1 to \$1.25 per bbl. at points of shipment. Western winter apples in this market range from \$1.75 to \$2 per bbl. Montreal Fameuse have sold at \$2 in large lots at the orchards, and are being resold at \$2.25 to \$2.50. Latest reports from England are discouraging owing to the large shipments now arriving there. A private cable was received in this city to-day from Liverpool which read:—"Stop shipping." Exporters therefore are apprehending slaughter sales, and state that they will be surprised if their expectations are not realized.

Messrs. Simon, Shuttleworth & Co. cabled Wednesday's Liverpool market to Mr. Walter Webbing as follows:—Baldwins 11s. to 13s., Kings 18s. to 20s., Greenings 10s. to 12., Ribstons 12s. to 14s., Cranberry and 20 oz, 11s. to 13s., Jennettings 8s. to 10s., Calverts and Gravensteins 10s. to 12s. Only the choicest fruit fetched the outside quotations, and the market is very flat except for fine grades of sound fruit. Present supplies exceed the requirements, but the prices are now down to a point which will largely increase consumption.

Messrs. Garcia, Jacobs & Co. cabled Wednesday's London market as follows:—"Ribstons 17s. to 19s., Jennettings 9s. to 11s., Calverts and Gravensteins 10s. to 12s. Quality and condition are being well paid for, but lower grades and conditions are very weak."—*Trade Bulletin, Oct. 5, 1888.*

Low Prices Explained.

THE low prices which have been made in the English markets are due to the enormous quantities of fall apples which went forward. London had still plenty of small fruit on hand, and this had also a bad effect on the prices.

I have constantly been saying not to ship inferior kinds, and what was the bulk of the apples which have been shipped? Not two-thirds of the different varieties were wanted in the London market.

The crop being very large nearly all over the States and Canada, shippers must pay special attention to the varieties and packing.

London wants only the best fruit. I am convinced that good winter apples will do well.—
JOS. HELLEMANS, *Montreal, 19th October, 1888.*

Losses in Apples.

SHIPPERS complain loudly of the losses lately sustained on their consignments to Great Britain, some having lost \$1.00 to \$1.25 per bbl. This, however, was not unexpected after the

glutted condition of the English market with Canadian and American fruit became known. On this market a little better demand has been experienced for choice sound fall varieties at \$1.35 to \$1.40 per bbl. Snows have sold in a jobbing way at \$1.00, and Montreal Fameuse at \$2. Winter varieties are quoted all the way from \$1.90 to \$2.15 and \$2.20, according to packing and selection. Several English orders, we understand, have been filled at \$2.15 for choice varieties. On the other hand, some quote sales of winter fruit as low as \$1.75, and others again say that the transactions referred to at this figure were short sales.—*Trade Bulletin, Oct. 19.*

Philadelphia.

MESSRS. PANCOAST & GRIFFITHS make quotations as follows under date of Oct. 15: Apples are in light supply, and the market is firm, under a good demand. Pears are in fair demand and steady, under moderate supplies. Grapes are plentiful, but sell readily at quotations. Cranberries continue firm and active, with supplies well cleaned up. Apples, Maiden Blush, Gravenstine, Twenty Ounce Apples and Black Detroit, choice, per bbl., \$2.40 to \$2.50; apples, other well colored, per bbl., \$1.75 to \$2.00; apples, Genetting, Colvert Pippin, etc., per bbl., \$1.50 to \$1.75; apples, windfalls and common, per bbl., \$1.00 to \$1.25; quinces, per bbl., as to quality, \$2.00 to \$3.50; pears, Seckel, per bbl., \$6.00 to \$8.00; pears, Duchess, per bbl., \$3.00 to \$4.50; pears, Virgalieu, per bbl. \$2.00 to \$4.00.

Liverpool and Glasgow.

MESSRS. GREEN & WHINEVAY, K 30 Exchange Buildings, Liverpool, send apple catalogue of 3,565 bbls. American and Canadian apples, sold during week ending 6th Oct.

Baldwins sold from 10s. to 14s.; Kings, 11s. to 20s.; Greenings, 9s. to 10s.

NEW YORK, *October 15th, 1888.*

DEAR SIR,—Messrs. J. C. Houghton & Co., Liverpool, advise by cable that American apples are lower there in consequence of heavy arrivals. The parcels ex. steamers "City of Rome," "Wisconsin," and "Michigan," together with part of those ex. "Celtic," were disposed of to-day at the following range of prices:—Baldwins, good, 11s. to 12s.; Baldwins, ordinary, 10s. to 10s. 6d.; Greenings, 8s. 6d. to 11s.; Spitz, 10s. 9d. to 12s.; Northern Spy, 10s. to 11s. 6d.; Kings, 13s. to 18s.; Boston Baldwins, 9s. 3d. to 10s.; Hubbardsons, 9s. 3d. to 9s. 6d.

Messrs. James Lindsay & Son, Glasgow, cable the following prices in that market:—Baldwins, 10s. to 13s.; Greenings, 10s. to 11s.; Canada Red, 12s. to 13s.; Snow apples, 11s. to 12s.—DE LONG, MAYER & Co., per JOSIAH RICH.

Covent Garden, London, England.

MR. J. B. THOMAS, of this market, writes as follows:—Our market is much more decided. The weather is becoming colder. Pears and plums nearly over; apples are therefore being enquired after. Large arrivals from Nova Scotia are expected, but our market can take them. Good colored, fine fruit, honestly

packed, will at all times find ready buyers, at fair, if not high, prices.

It may be of interest for you to know that the English potato crop will only be two-fifths compared with last year; and the Scotch and Irish crop is also considerably reduced.

Closer Connection with the English Consumer.

SIR.—Looking over your last month's issue I read a letter from one anxious to make the bond closer between consumer and grower.

We in England are somewhat slow to adopt any radical alteration in business principles, however paramount the importance and conclusive the evidence of success in the improvement.

This principle of producer getting as near as possible to the consumer has been trumpeted often enough in our papers, but our producers do little towards helping themselves in this matter, partly because probably their capital is exhausted just now without fresh enterprises, and secondly because commission salesmen and buyers are so numerous, and profits are cut so small that it hardly pays the uninitiated to attempt improvement on that side in this country.

But with regard to the enormous shipments from Canada, this seems to me different. For producer to reach actual consumer at the distance of 3,000 miles is too much to hope yet. But that the intermediate profits might be reduced, seems certain. You cannot, Mr. Producer, touch our English consumer who rarely buys more than his day's supply of fruit, and could not be persuaded to try a barrel of apples even if you offered it at one dollar. Nor can you improve much if you take the next step, *i.e.*, the retail fruiterer. Few indeed of these buy more than two days' supply, at most two or three barrels. But the next, the wholesaler—the market salesman it seems to me should certainly be your limit—he can (if anything like a business) take at least his 100 barrels of mixed sorts, say 20 Baldwins, 20 Spies, 20 Greenings, 20 Kings, and 20 of any other kind in season, whilst special traders would order their 100 Newtowns in addition. If there are no advantages in ship rates in quantities over and above this, then I am surprised this step has not been taken long ago. I for one am quite ready to begin by lodging my references and offering to pay on bill of lading for a trial shipment, and so procure my own goods direct and save time attending sales and running risk of getting various brands and qualities, and giving the shipper the increased profit on his goods.—F. J. SMYTH, *Fruit Salesman, Spitalfields Market, London.*

Grand Trunk Railway Favoritism.

It is reported to this office that some apple shipper in Ontario has a private agreement with the Grand Trunk Railway which gives him a through rate from Western Ontario to Liverpool of 48 cts. per barrel!

We hope this is a mistake, but we are assured of its truth. Such favoritism is unfair. We all should stand upon an even footing in this matter, and if such a contract is given one, it should be allowed us all around, instead of the \$1.00 rate now charged us.

\$1.75.

\$3.00

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You come the nearest my ideal of a Horticultural Monthly for popular circulation of any of the makers of such literature.—CHAS. W. GARFIELD, *Sec'y Michigan Horticultural Society.*

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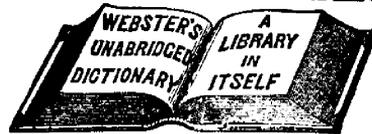
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This Journal is published wholly in the interests of Fruit Growers and Farmers, and contains the fullest information upon this subject, both for professionals and amateurs.

The annual report of the Fruit Growers' Association of Ontario also goes Free to every Subscriber and contains a careful verbatim report of the discussions on Fruit Culture which took place at the various meetings of the year; with all the papers read at such meetings.

PLANT DISTRIBUTION.

In addition to the above, every Subscriber may make one selection from the following list of Plants, etc., to be distributed in the spring of 1889:

1. The Vergennes Grape.
2. Winter St. Lawrence Apple.
3. The Princess Louise, or Woolverton Apple.
4. A Hardy Rose Bush.
Either Gabriel Tournier, Baron Bon Stetten or Paul Neyron.
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6. Two Chinese Primroses.
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WHAT OUR FRIENDS SAY OF US:

A knowledge of the habits, care, etc., of the different fruit trees, plants, shrubs, flowers, etc., is not possessed by most of garden managers, and as a consequence great losses and failures in many different ways occur. Now to help this the "Canadian Horticulturist," a monthly magazine at \$1.00 a year, is considered invaluable. In it, just at the right time of the year, appear remedies for the many new garden pests, descriptions of choice and new fruits, with colored plates, and in fact we couldn't begin to enumerate its varying and always interesting contents.—*Bradford Witness*.

The "Canadian Horticulturist" for January is just to hand, in a new and beautifully designed cover. It contains a colored plate of the lovely Iris that is a treasure of art. It is now recognized as the leading Canadian Journal of Horticulture.—*Canadian Agriculturist*.

No. 7 of Vol. 11 of the "Canadian Horticulturist" is before us, and a very nice number it is, on fine paper, fine print, and filled with interesting matter, with a fine tinted lithograph of the winter St. Lawrence apple for a frontispiece. It also has, among other cuts, one of a wheelbarrow ladder, which strikes us as a very good idea.—*Ex.*

We are in receipt of the "Canadian Horticulturist" for July, published by the Fruit Growers' Association of Ontario, Grimsby, and it is, as usual, brim full of matter on Horticulture. Its visits every month are looked forward to with pleasure. It is worth double the money that is paid for it, and is invaluable to those devoted to Fruits, Flowers and Forestry.—*The Advance, Stouffville*.

The "Canadian Horticulturist" for May is one of the best numbers of that really excellent journal yet published. The colored plate represents a life picture of the German Prune, a plum that has gained great favor with fruit growers, and was highly spoken of at the Association meeting at Collingwood last year. The "Horticulturist" is worth more than the subscription price to any person engaged in fruit culture or in gardening.—*Meaford Mirror*.

There is scarcely anything relative to the flower garden, the vegetable garden, the small fruit garden or the fruit orchard that the "Horticulturist" does not deal with, either by its competent editor, L. Woolverton, M.A., or by some of its staff of able contributors.—*Ex.*

The "Canadian Horticulturist" appears to improve with each number, and is winning for itself a place long filled by American publications, which it is superior to in every way for the Canadian fruit grower, as it deals largely with Canadian subjects, and the fruits most suitable to our climate.—*Flesherton Advance*.

SAMPLE COPIES, Envelopes, Blank Forms, etc., sent free to any one who will use them in the interests of the Association. Address