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FIRST REPORT

OF THE

FRUIT COMMITTEE

OF THE

MONTREAL

Agricultural and Horticultural Society

1876.

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PRICE, TWENTY-FIVE CENTS.

Montreal :

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Montreal,

P R E F A C E .

At the Annual General Meeting of the Montreal Agricultural and Horticultural Society, held on the evening of the 22nd December, 1874, the advisability of publishing a fruit list containing the names and varieties of fruits suitable for culture in this section of Canada, was brought before the attention of the meeting by Mr. Chas. Gibb. All present agreed upon the utility of such a list, but no action was taken. At the next annual meeting held on the 13th December, 1875, the matter was again brought before the members with the result of a committee being named to collect all the information possible relative to the culture of different fruits, and the varieties which experience has proved to be best suited to our climate as well as profitable to the grower. The Committee was as follows:—Messrs. J. J. Gibb, Captain Raynes, Capt. Swaile, J. Jordan, S. S. Bain, R. Imrie, J. Middleton, J. S. Murray, M. H. Seymour, Jas. Morgan, jr., Chas. Gibb, J. Archbold, Wm. Brown, J. H. Springle, James Day, and James Gorman.

It affords the Committee of Management of the Society great pleasure to be able to place in the hands of its members and the public generally, the result of their labors. The most exact information has been obtained, and no effort has been spared to make the work as far as it goes, thoroughly reliable. The Society are specially indebted to Messrs. Middleton, Archbold, Brown, Jordan and Spriggings, for the valuable information given by them, and their regular attendance at the different committee meetings. Also to Messrs. J. E. Guilbault, Capt. Raynes, G. L. Marler, Wm. Lunn, Archibald Ferguson, and many others, for much valuable information. Finally, to Messrs. J. H. Springle, Jas. Morgan, jr., and Chas. Gibb, Secretary of the Fruit Committee, for their valuable reports, but especially the latter, who has given a great deal of valuable time, and manifested an interest in the work for which the Society cannot but feel deeply indebted.

The committee hope that the present fruit list is but the forerunner of others fuller and more complete, and that the information now given to the public may be found of practical use, and serve to encourage many to persevere, who, from improper selection or some other cause, have not been successful in the cultivation of fruit heretofore.

HENRY S. EVANS,
Secretary and Treasurer.

W. FREDERIC KAY,
President.

Montreal, June, 1876.

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FIRST REPORT

OF THE

Montreal Agricultural and Horticultural Society,

1876.

The *first* Committee on Fruit, appointed by the Montreal Horticultural Society, held its first meetings (probably four in number) at the house of the late George Sheppard, Notre Dame street, during the winter of 1854. No report was published, as a result of their general discussions, but a collection of fruits was painted in water colors in preparation for the Paris Exhibition.

The *second* Committee on Fruit was appointed at the General Annual Meeting of the Society, held in December, 1875. It has held a series of meetings to discuss the different varieties of fruits, which have proved best adapted to the neighborhood of Montreal. The present fruit list is a compilation of the conclusions arrived at during these meetings, and in the course of subsequent investigations.

A brief description is given of each variety, such as will serve as a guide to intending planters or propagators. Of some varieties, not already described in the American Horticultural works, we would have wished to have given full and minute descriptions, but this is impossible at this season, when the fruit is not before us.

We would express our obligations to Downing, Warder, and other authors, for affording us models, as methods of description, and for enabling us to identify varieties and trace their history. At the same time, however, all the different descriptions of Apples and Plums hereinafter given, except of course in the experimental list, are taken down, word for word, from the different members at the committee meetings, the Secretary acting merely as a machine in the matter, so that a truly *local* report of the conditions as existing here, is the result. The paper on Pears, however, partakes more of the nature of an individual report, many of the varieties mentioned having been untried by any other member of the Committee. In the article on Grapes, the author took much pains to add experience to his own.

We much regret, through unforeseen circumstances, the non-appearance of our paper on Small Fruits—a paper so important to us in this northern climate.

To those in the Province of Quebec, outside Montreal, we would say that, when we state a variety to be hardy in the more or less sheltered gardens of the city, we do not therefore suppose it to be equally hardy in the exposed adjacent districts.

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APPLES.

SUMMER VARIETIES (IN ALPHABETICAL ORDER).

BLINKBONNY :

This was raised by the late Robert Cleghorn, in Blinkbonny Garden, between Sherbrooke and Berthelot streets, Montreal, and what was in all probability the original tree was only cut down two years ago in the garden in the rear of the house of Mr. C. D. Proctor. It was bearing fruit at that time. Mr. Cleghorn positively stated that the tree grew from the seed of the Fameuse. It looks more like a seedling of the Early Harvest. The tree fruited as early as 1827, and was propagated soon after. It is a thrifty grower, forming a spreading open head of medium size ; it is as hardy as the Fameuse, and bears well every year.

Fruit: Medium to small, oblate or roundish oblate, basin very shallow, calyx closed, core small.—Skin: Whitish yellow, often prettily blushed on sunny side.—Flesh: White, rather firm, moderately juicy, pleasantly sub-acid. Its use is for the table only. It is not profitable for market, but a tree might be planted for home use.—Season: From August 25th to September 15th.

DUCHESS OF OLDENBURG :

This is a handsome fruit of Russian origin, and well suited to our severe climate. It bears often in unfavorable seasons, when others, alongside of it, fail. It also bears early, sometimes before it has been taken from its row in the Nursery, and the heaviest crops do not kill, but only stunt it at worst. The tree is vigorous, and forms a somewhat upright, spreading head, needing little, if any, pruning. It is thus a valuable variety to grow for market, or for cooking. For the table it can hardly be recommended, being acid without sweetness or richness. Hence the sheltered gardens of Montreal do not sing its praises, as those in the less favored districts of our province, who profit by its hardiness, and fair, even sized fruit.

Fruit: Above medium size, roundish-oblate, beautifully streaked and splashed with red.—Flesh: White, juicy, somewhat harshly sub-acid. It ripens not long after Red Astrachan, and its use is mainly for the market, or the kitchen, and only secondarily for the table.

EARLY HARVEST :

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here. In some cases indeed it has appeared quite hardy, and has borne regular, moderate crops for many years, and shows every sign of being long-lived. But generally it is found tender in the nursery, and quite short-lived in the orchard, so as to need frequent renewal. It bears early, but seldom heavily.

Fruit: Medium, roundish, somewhat oblate.—Flesh: White, tender, juicy, of a rich, sub-acid taste. It ripens from the tenth of August, and is valuable for table or kitchen, and therefore a tree or two should be planted for home use.

EARLY JOE:

After a limited, but fair trial, this variety has proved itself hardy and fairly long-lived. The tree is small, and therefore very suitable to garden culture. But it is hard to get, for its growth is slow and unsatisfactory in the nursery, and therefore nursery-men avoid it. It bears well and early, ripening unevenly, from September 1st to 20th.

Fruit: Below medium size, roundish.—Color: Yellowish, splashed with red.—Flesh: Yellowish, tender, juicy, rather crisp, fine grained, high flavored, and decidedly the finest quality of its season.

IRISH PEACH (Early Crofton):

Our experience is limited to *one* tree twelve years planted, but this variety has proved hardy and satisfactory in the nursery, and so we mention it in the hope that it may be experimented with, as a fruit of fine quality, ripening just before Early Joe. It grows slowly, and forms a spreading head. It bears early, and regularly, but moderately, every year.

Fruit: Below medium size, roundish-oblate.—Color: Greenish-yellow, dull red in the sun.—Skin: Smooth and thin.—Flesh: Yellowish, tender, crisp, juicy, mildly sub-acid, with a vinous flavor.—Use: Dessert.

KERRY PIPPIN:

This Irish dessert apple has been grown here, to a limited extent, for forty years. It is hardy and long-lived, and grows slowly into a spreading head of medium size. It may be planted close, so it is adapted to gardens. It is an early, heavy and yearly bearer, ripening during September.

Fruit: From below medium to small, round, yellow, marbled and splashed with red.—Flesh: Yellowish, very firm, crisp, juicy, sub-acid, of the first quality.—Use: Dessert.

PEACH OF MONTREAL (*Pomme Pêche*):

L. Hamel, of St. Hilaire, formerly gardener to the late Col. De Rouville, states that he remembers this tree in Normandy fifty years ago; and it appears indeed to have been imported by the late Francis Des Rivières from France, and to have been

first propagated below where Terrace Bank now stands. The importer's gardener named it "Irish Peach," but it is not known under that name, nor is it the "Peach," "Irish Peach," or "American Peach," described by Downing, nor has it been recognized as any old variety by that author, or by the Committee on Nomenclature of the American Pomological Society. It has, in fact, no right to the name "Peach," so perhaps it is best to call it "Peach of Montreal."

Tree: Extra hardy and long-lived, grows freely in the nursery, and in the orchard forms a large spreading head; it bears early, and in alternation heavy and moderate crops.—Fruit: Above medium, oblong-conic.—Skin: Greenish-yellow, with reddish blush, where exposed to the sun.—Flesh: White, tender, juicy, sub-acid, pleasant.—Quality: Second-rate, or, as some think, first-rate.—Use: Table, kitchen and market.—Season: Beginning of September. It bruises easily, and shows its bruises; yet, if carefully handled, it may be grown very profitably for a near market.

RED ASTRACHAN:

This variety was, says Downing, introduced with the White Astrachan into England, from Sweden, in 1816. It is a handsome apple, and, indeed, one of our most valuable fruits. It grows vigorously, forming a large, upright, close head. In some instances, it proves long-lived, and trees are to be found bearing good crops in an old age. But, as a rule, it is not thought quite so hardy, or long lived as the Fameuse, as it is often found to injure at the forks, in which cases large branches die. Complaints too are made not only of this decay of large branches, but of its being non-productive. In cases, a dry, sandy soil seems the cause to blame. On deep, gravelly, moist soil, the fruit seems finer and more abundant, and the tree healthier.

Fruit: Medium in size, crimson, with a lovely bloom.—Flesh: White, often stained with red, crisp, tender, juicy, and pleasantly acid.—Use: Table, kitchen, market; bringing, in the last named, a higher price per bushel than any other apple, so that they are almost, if not quite, as profitable per tree as Fameuse. It ripens from August 15th to September 5th, and so unevenly, that the same tree has to be picked over, at first daily, and then twice or thrice a week for three weeks, which is not a disadvantage in a perishable fruit for a near market.

ROSEAU (*so called*):

Mr. J. E. Guilbault states, on the authority of the late Father Richard, that the Seminary of Montreal imported this tree from France. If so, this must have been upwards of fifty years ago. It is not the "Roseau" of Downing, nor probably the "Roseau d'Automne," nor the "Autumn Rose" of Coxe, as described by Downing.

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Tree: Quite hardy and long-lived, a strong, but moderate grower, forming an upright, close head of medium size, and an early, yearly, moderate bearer.—Fruit: Of even, but medium size, oblate; basin wrinkled.—Color: A very dark red.—Flesh: White, stained with red, crisp, juicy, sub-acid, rather high flavored.—Use: Table, market.—Season: September 15th.

WHITE ASTRACHAN :

This is a free-growing, extra hardy, long-lived tree. It forms a large, but very upright head, and therefore may be planted close. It bears early, and to judge from trees twenty years old, is remarkably productive.

Fruit: Medium in size, roundish, slightly conical in shape.—Color: Greenish white, with a few very slight tinges of red.—Flesh: White, tender, but often water-cored, and wanting in juice and acidity. However, as it ripens five days before Red Astrachan, and as the tree is very productive, it may, if handled with very great care, be grown with profit for a near market; also one tree for home use is desirable. It does well where the soil is too light and dry for Red Astrachan to thrive on. The fruit ripens unevenly, but not nearly so unevenly as Red Astrachan. When the latter enters the market, White Astrachan sells only at reduced prices.

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AUTUMN APPLES.

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ALEXANDER :

This fruit, as its name suggests, is of Russian origin. It is usually considered hardy and long-lived, though found by some to tend to decay at the forks. It bears early, and heavily every alternate year.

Fruit: Very large and handsome, too coarse and acid for dessert, but valuable for cooking, and so readily salable that we do heartily recommend it as one of our *most profitable* varieties. For a fall fruit, it keeps and travels well.

CELLINI :

An English variety, said to be a seedling of the Stirling Castle. It is a strong, vigorous grower, forming an upright, close head. The tree grows large, bears early, and regularly, although moderately, every year.

Fruit: Large, oblong, even in size, bears carriage well.—Color: Deep yellow, mottled and blotched with dark red.—Calyx: Very large and open.—Flesh: Slightly yellow, firm, crisp, juicy, mildly and pleasantly sub-acid.—Season: September

to end of December. The tree has so far proved profitable, and is worthy of further trial.

HAWTHORNDEN:

The new shoots formed by these trees yearly are hardy, but the tree is short-lived, as it dies from overbearing. Tree is small, and slow of growth, and can be planted ten feet apart, and therefore is fit for garden culture. It crops early and heavily.

Fruit: Medium sized, oblate in shape.—Color: White, with a blush on the sunny side.—Flesh: White, firm, juicy, mildly acid, and readily salable, mainly for kitchen use, keeping its form well when cooked.—Season: September to December.

JOHN RICHARDSON (so called):

This large handsome fruit was imported from England or Scotland more than forty-five years ago. The original name was lost, and it was called after the importer.

Tree.—Strong and thrifty in growth, with an upright, though gradually spreading head; not early to bear, but bearing a more than moderate crop regularly every year.—Fruit: Large, at times very large, but mostly even in size, roundish-oblong.—Color: Greenish-yellow, mostly covered with stripes and splashes of red.—Flesh: Yellowish, fine-grained, tender, juicy, mildly sub-acid, and pleasant in flavor.—Use: Kitchen, market, and perhaps the table.—Season: September 15th, till November.

KENTISH FILLBASKET:

This variety is a vigorous grower, forming a large spreading head. It has shown itself quite tenacious of life, and bears early, and every year more or less.

Fruit: Large to very large, roundish-oblate.—Color: Greenish yellow, with a very faint blush.—Flesh: Yellowish white, firm, coarse-textured, acid.—Use: Kitchen and market, shipping pretty well to the latter, and always finding a ready sale. Keeps till December.

KESWICK CODLIN:

This variety is an old English cooking fruit, is pretty hardy and fairly long-lived. It forms a medium-sized tree of upright growth.

Fruit: Medium to large, somewhat oblong and conical, and ribbed about the eye.—Flesh: White, tender, juicy, acid.—Use: The kitchen, for which it hardly has an equal, although it is a tree not recommended for profit.—Season: It ripens gradually, and may be used from September 10th to October 10th.

KING OF THE PIPPINS:

This is believed to be true to name, though it is much larger and more highly colored here, than when grown in England. The tree is hardy, a strong, vigorous grower, and forms a spreading

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head, forced open by the weight of the fruit. It is an early, and an annually heavy bearer, killing itself with overbearing, so that it is not long-lived.

Fruit : Large, sometimes very large, and never runs to small, even when heavily bearing ; when large it is roundish-conic, when very large oblong-conic.—Color: Yellowish green, mostly covered with dark red, and slightly marbled.—Calyx : Large and open.—Flesh : Yellow, firm, juicy, sub-acid.—Season : September 10th to December.—Use : Kitchen and market.

MCGREGOR'S BAKING :

This is a seedling raised by the late John McGregor, over forty years ago, on his property "Summer Hill," on the Côte des Neiges road. It grows strongly and vigorously into a large tree with a spreading head, and bears an early, but moderate crop every year.

Fruit :—Of medium, even size, oblate form, smooth surface, and greenish-yellow color.—Flesh : White, crisp, juicy, coarse, acid.—Use : Kitchen, but salable in the market.—Season : August 25th to September 30th.

ST. LAWRENCE :

Mr. J. E. Guilbault has supplied us with the following strange history of this well-known tree : The late Samuel Gerrard, when living in St. Sulpice street, about the year 1815, on land now occupied by the Parish Church of Notre Dame, had some rotten apples thrown on his manure heap. This was carted to the garden of the late Henry Shrouder, on ground now owned by Mr. John Molson, on the corner of Sherbrooke and St. Lawrence. From these seeds sprang a number of seedlings, of which the St. Lawrence was one. The original tree is still alive, and bore two or three bushels last year. The trunk is about twenty inches in diameter, but only one small branch is left on it. This veteran tree must have fruited as early as 1828, as buds were taken from it in 1829 by Mr. Wm. Lunn, under the name of Hogg's Seedling, Mr. Hogg having been probably the gardener at that place. The St. Lawrence is hardy and long-lived, attaining a large size, and therefore not to be planted too close. It is not an early bearer, but a yearly bearer of moderate crops. Strangely enough it is, in rare cases, a heavy biennial bearer. It is not as profitable, and therefore not so much planted as Fameuse.

Flesh : White, very tender, very juicy, fine grained, rich and luscious. To the south of us, it has been described as second or third-rate, but *here* it has none to surpass it as a table apple, not even the Fameuse.

EARLY WINTER.

FAMEUSE:

We are unable to throw any more light upon the origin of this favorite. Many old and valued opinions here incline to the belief that two distinct apples have been grown under this name. The Committee do not hold to this view. On the one hand, there were, many years ago, orchards about Montreal, which bore a Fameuse colored much less highly, and that in distinct stripes. It was less salable than the red, and so buds were procured, and these orchards, when enlarged, were enlarged with the red. But that the *red* produces the *red*, and the *striped* produces the *striped* from the bud, the Committee are not ready to state. On the other hand, the Red Fameuse will, exceptionally, bear striped apples, and *vice versa*, and one apple-grower in Huntingdon County even affirms that he has the two budded from the same tree.

As to the distinctive marks of the two, after comparing a great many opinions, it might be said that the Red Fameuse ("Fameuse Rouge," "the" Fameuse or Snow Apple of Ontario and the States) is rather the smaller, and more oblate (some few say more oblong) than the Striped Fameuse (or "Fameuse Barré"). The former has its flesh firmer, its skin thicker, and it keeps longer. Some exaggerate these differences, some have never observed them. Some say the striped is more delicate and high-flavored and *sucré*; others that it is insipid in flavor, and greenish-white in flesh. From this we may conclude that it is the more variable in flavor. Nearly all think the red the most productive, and all say it is the most salable, and so profitable. On the other hand, the Fameuse Barré might well be grown, where the soil brings out its fine table qualities.

Some apple growers in Missisquoi, Brome, Abbotsford and Belœil agree in the main with the above-mentioned points of difference.

The Fameuse is perhaps the best bearer we have, often bearing enormous crops. One tree, which stood in front of the Montreal General Hospital, once bore 14 barrels, of 2½ bushels to the barrel. These sold at \$6 a barrel, or \$84 for the crop. The late John McGregor, of Côte des Neiges road, stated that he had gathered 22 barrels from one tree.

When orchards covered what is now the upper part of the City of Montreal, the demand for apples was smaller, and Fameuses fetched from \$2 to \$2.50 per barrel, and, on one occasion, 100 barrels, shipped by a party to Quebec in 1837 or 1838, fetched only \$1 a barrel on the wharf.

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But, for many years, the price has been steady at \$3 to \$4 for a barrel of 3 bushels, without any sign of reduction in years to come.

HOLLAND PIPPIN :

We are not *sure*, that we have this true to its name. In one spot there are eight trees, planted twenty years, which have been, and are, a very satisfactory investment to the owner, having been hardy and vigorous growers, with fine, open, spreading heads, and apparently long-lived. It is not an early bearer, and its heavy crops alternate with light ones.

Fruit:—Large, might perhaps be called very large, nor do they seem to vary much in size; is apt to fall if too ripe.—Flesh: White, pretty firm, bears carriage fairly, although, when bruised, the bruises show.—Flavor: Sub-acid.—Use: Cooking and market.

HUBBARDSTON'S NON-SUCH :

A limited trial of this "None-such" seems to show that it is neither hardy nor satisfactory.

MANK'S CODLIN :

This old English variety of Apple has been grown here in a limited way for many years.

Tree.—Hardy and productive, with open spreading head.—Fruit: Large, roundish-conic.—Color: Yellowish-red.—Flesh: yellowish, firm, fine grained, juicy, sub-acid, rather fine flavored.—Use: Kitchen; after January for the table, and keeps till February, or even March.

PEARSON'S PLATE :

A celebrated English fruit, imported by the late Henry Corse, and grown to a very limited extent for forty years.

Tree:—Is very hardy, and lives to a good old age, is a vigorous grower, forming a spreading, open head of large size. It is not early to bear, but bears profuse and moderate crops alternately.—Fruit: below medium, roundish conic.—Color: green.—Flesh: Yellowish, remarkably juicy, tender and rich.—Use: Table, not market.—Season: Till October or November.

LATE WINTER APPLES.

BLUE PEARMAIN :

A strong, but slow grower, forming a large spreading open head. It is a late, and shy bearer, but seems to bear better in a heavy soil. A tree or two might be planted for home use.

Fruit:—Large, even-sized and handsome, round.—Color:

Dark purple, on a greenish yellow ground, and finely bloomed.—Flesh: Yellowish, rather rich and aromatic, and yet having a mild sub-acid flavor.—Use: Table.—Season: Till April.

BOURASSA:

Some incline to the opinion that this tree is of Canadian origin. On the other hand, L. Hamel states that it was grown in Normandy fifty years ago. Like the Pomme Grise it seems to be "running out." At any rate it is no longer here what it used to be. The tree is a hardy, crooked grower, never more than medium in size, and needs more than average pruning. It is tardy in bearing, and produces a very moderate crop (annually) of fruit, often uneven in size. It was once a good bearer of fruit more even in size. The fruit shrivels if not kept in a cool, dry cellar, and occasionally where it rots, tastes bitter. In spite, however, of what is here said against it, the Bourassa might be very sparingly planted for home use, because it does still bear a certain amount of good fruit, of handsome appearance, and rich aromatic flavor.

DOMINE:

This is a pretty hardy tree, a strong, slow grower, and forms, eventually, an open, rather spreading head, though the tree is under-sized. It is rather an early bearer, and, every second year, produces an enormous crop, hanging in clusters, on short spurs, along the larger branches.

Fruit: Below medium size, oblate, brownish-red.—Flesh: Yellowish, firm, very crisp, rather juicy, sub-acid, rich and of a fine and somewhat aromatic flavor.—Use: Dessert, not being very salable in market.—Season: Till April or May.

GOLDEN RUSSET, (*of Western New York*):

A quick, but slender grower, forming a large, spreading, roundish head, requiring rather constant pruning. The fruit starts from the ends of the maiden shoots, giving the tree a "weeping" appearance. It may be known from other varieties, as these young shoots are covered by numerous small white dots, which neither the American Golden Russet, nor the Roxbury, Perry, Egyptian or English Russets are described as having. It is an early and moderate yearly bearer, but seems specially subject to attacks of the Codlin Moth.

Fruit: Medium sized, and even in the size of the fruit.—Flesh: Yellowish, firm, rather fine grained, juicy, sub-acid.

Useful for all purposes, shipping well, and being exportable to England. As to profit, it brings the same price per bushel as Fameuse, but hardly so profitable per tree, as it does not bear so heavily.

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old, and a number of younger ones. In the nursery, it produces a rapid growth of slender wood. In the orchard it is spreading, and well-nigh "weeping" in habit, but even on the exposed northern slopes of Huntingdon County it has proved not only fruitful, but hardy and satisfactory in every way, showing it to be adapted to our northern climate.

Bearing qualities: Rather early and every year (nearly) good.

—Fruit: Below medium size to small—too small, in fact, for the Montreal market, but being a beautiful little dessert fruit of the highest quality, keeping till spring, we esteem it most valuable, and hope it will receive a fair trial.

KING OF TOMPKIN'S COUNTY

after a limited trial, seems unfitted to reign to this climate.

NORTHERN SPY :

There is a rather general complaint that this tree only bears at an advanced age, and often dies before it reaches it. We know, however, of twenty trees, sixteen years planted, which began to bear in their twelfth year, and are now making a healthy show for a long life. On the dry, gravelly soil, and exposed northern slopes of Huntingdon County, it proves hardy and productive, and not so very tardy in bearing; hence its failure in sheltered spots in Montreal may be partly owing to soil and locality. The tree is very upright, and forms a close head, which must be severely thinned.

Fruit: Large and uniform in size, at any rate on young trees.

—Color: Greenish-yellow, striped, and often covered with red.—Flesh: Yellowish, firm, juicy, crisp.—Keeps: Till June. This is a most valuable fruit. We wish we could recommend the tree more highly.

POMME GRISE :

There are no legends even about the origin of this fruit. L. Hamel, alluded to before, states that he knew of it as growing in Normandy, half a century ago, under the name of Reinette Grise, and Aug. Juenon, gardener at the Seminary, says that he has seen it grown there under the name of Reinette Grise, or Reinette Grise du Canada, though those described by Downing under these names are quite distinct. Once it was hardy, long-lived, and a good bearer, and planted largely for exportation to England, for which purpose it fetched often \$8 a barrel. The tree is now sometimes unhealthy, and though an early, yet an uncertain, bearer. Nor is the fruit in demand at extra prices for exportation, as it is superseded by the Golden Russet. Nor has the fruit that excellence in quality which it used to have, although still fine in grain, and pronounced rich in flavor. It may be planted sparingly for home use.

RIBSTON PIPPIN :

On light soils this tree is not hardy nor long-lived, being often affected with black sap canker. On heavy soils, the soil for Ribstons in England, it is more hardy and healthy, bearing finer, but not more, fruit. Even this fruit, however, cannot rival the Ribston Pippin of England, and it is not profitable to grow for the English market, but has proved profitable in exceptional instances for the Canadian market.

TALMAN'S SWEET :

Hardy and productive, but not salable.

YELLOW BELLFLOWER (Belle Fleur) :

This variety, recognizable by its slender, drooping shoots, is in some cases found to be neither hardy nor long-lived, dying out often branch by branch. In other instances, and these in a heavy soil mostly, it proves hardy.

Fruit: Rather large, and pretty evenly so, coming early and in fair quantities; oblong, slightly conical.—Color: Deep yellow, with a faint blush.—Flesh: Yellowish, fine grained, crisp, juicy, sub-acid, and of the highest flavor.—Keeping qualities: Excellent; its season being till March or April. It is thus valuable for home use, but, though salable, not recommended for profit.

THE BALDWIN, RHODE ISLAND GREENING, AND ESOPUS SPITZENBURGH

have not been mentioned in this list, as they are considered unsuited to this climate.

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PROFIT.

BEST KINDS IN ORDER OF PREFERENCE :

1. FAMEUSE.
- 2, 3. RED ASTRACHAN AND ALEXANDER.
4. DUCHESS OF OLDENBURG.
5. ST. LAWRENCE.
- 6, 7. PEACH (OF MONTREAL) & GOLDEN RUSSET OF W.N.Y.

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CRABS.

MONTREAL BEAUTY :

This beautiful crab is a seedling raised by the late Robert Cleghorn, a short distance S.W. of the original "Blinkbonny" apple tree. Trees, says Mr. Guilbault, were propagated from it as early as 1833. They are strong, vigorous growers, hardy, though not equal to the Transcendent in this respect, and long-lived. The tree is rather large, with a head which is very close and upright, until the weight of fruit presses it downwards and open. It bears heavily, but not early. On young trees the fruit is large, for a crab, very oblong-conic. On older trees the fruit is oblong to roundish-oblong, and truncate. In old age the fruit is still fine and salable; its color is yellowish-green, mostly covered with red. The basin is wide, shallow, even; the calyx is closed; the segments are medium in length. The flesh is yellowish-white, tender, rather juicy (but mealy if over ripe), sub-acid, very slightly astringent. It ripens about the middle of September. This variety seems almost unknown outside the Province of Quebec.

MONTREAL WAXEN :

This tree has been known as "Cleghorn's Wax," as it was raised by the Mr. Cleghorn mentioned above, and propagated by him as early as 1833. The tree, though it suffered severely from blight last season, is hardy and long-lived, but never large; a rather slender, but vigorous grower, with a spreading, almost straggling head; having its young shoots of a yellowish-brown color; bearing early and profusely.

Fruit : Large for a crab, very oblong-conic on young trees; in old age, rounder, smaller and less marketable. Color : Pale greenish-yellow, with handsome blush.—Basin : None.—Calyx : Closed—Segments very long.—Flesh : White, crisp, juicy, pleasantly sub-acid, with little or no astringent properties.

Montreal Beauty is the name under which this variety is propagated in Ontario and the Western States, and under which it appears among collections of fruits in their exhibitions. It appears that Mr. Cleghorn brought two trees, which are still in bearing, of Montreal Waxen to Mr. Lunn, and said it was raised by himself, but called it the "Montreal Beauty;" since then, it has under this name been propagated by Mr. Lunn, per Mr. Middleton. But by whom were scions of this name sent to Ontario and the States? They certainly were not by the above mentioned

names, or by any one except by mistake. Possibly Mr. Cleghorn may have done so, as he was in the habit of sending scions in many directions; the author of the error, if not Mr. Cleghorn, is unknown. The error itself is of very early date, for not only is the Crab, described as the "Montreal Beauty," known by that name by all the oldest pomiculturists here (excepting Mr. Lunn and Mr. Middleton), but it was grown and propagated by the late Messrs. McKenzie, Sheppard, Danse, McKerrher and McGregor under that name.

RED SIBERIAN :

This variety is grown to a limited extent for Crab Apple jelly in and near Montreal.

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(The following Apples and Crabs have not been tested, but are proving so useful in the extreme climate of the North Western States, that they seem to deserve special mention, in the hope that they may be experimented with here. The Committee does not profess any knowledge of them, but they have commissioned their secretary to describe those varieties whose strong and weak points have been duly weighed. He alone is responsible for what follows about them.)

APPLES.

IN ORDER OF RIPENING.

TETOFSKY :

This is *the* apple which stood at the head of the list of "iron-clads" in Minnesota, after the disastrous winter of 1872-73. It is a slow grower. Accustomed to the short seasons of Northern Russia, it makes a rapid growth in spring and early summer, and then at once prepares for the surely—coming winter.

Tree: Small, suitable for gardens; comes into bearing early, and is an annual bearer.—Fruit: (says Downing) medium size, oblate-conic, sometimes nearly round.—Color: A yellow ground, handsomely striped with red, and covered with a whitish bloom. Flesh: White, juicy, of a sprightly acid, fragrant and agreeable—In quality: Good.

Tetofsky has been fairly tried in Huntingdon County. It is not found so salable as Red Astrachan. It is also more perishable, and therefore is recommended by the State Horticultural Society in Minnesota for "general cultivation in limited quantities for home use." Like White Astrachan, with which it ripens, it is a valuable early fruit for unfavorable localities.

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WEALTHY :

This valuable apple was raised by Peter M. Gideon, of Excelsior, Minnesota, from seed grown in Maine. It is the *only winter* apple, except Stewart's Sweet, which, since 1873, the Minnesota Horticultural Society has found hardy enough to be recommended for "all localities." It therefore might prove specially valuable in those parts of the Province of Quebec where now only Crabs and Duchess are grown. But it is also able to compete with others in quality, and therefore may perhaps be found universally valuable. Downing describes it as a spreading tree, hardy, healthy and vigorous, and producing a beautiful and excellent fruit.

Fruit: Medium, oblate or roundish-oblate, smooth in skin.—Color: Whitish-yellow, shaded in the sun with a deep rich red, and in the shade with obscure broken stripes, splashes or mottlings. It is sometimes entirely covered with crimson, and dotted with many white specks.—Flesh: White, sometimes stained with red, fine, tender, juicy, vinous, of a lively sub-acid, and on the whole, pronounceable as "very good."—Season: December to February.

BEN DAVIS

has been grown very largely in all kinds of soils throughout the Western and North-Western States. It is not first-rate in quality, but its early productiveness, its fair, even size, its keeping and shipping excellencies have made it a great favorite. In hardiness it has been taken off even the "favorable locality" list of Minnesota, and, although it is upon the Wisconsin "Commercial" list, it has, somehow, seemed to be losing caste. It is expected to be on sale in Wisconsin this spring, and to be shipped a little south, where it does better, to Illinois where it is in great demand, being one of the most profitable varieties grown. In Huntingdon County, however, it has decidedly proved a success, and has been, as elsewhere, an early and a heavy bearer and very profitable.

Fruit: Medium to large, roundish.—Color: Almost entirely overspread, splashed and striped with two shades of red.—Flesh: White, tender, moderately juicy, sub-acid, pleasant; "good to very good," says Downing. In Huntingdon County it has proved rather wanting in flavor.—Season: December to April.

PEWAUKEE :

This is a seedling of the Duchess of Oldenburg crossed with Jonathan, and was raised by Geo. P. Peffer, at Pewaukee, Wis., from which it takes its name. It did not gain admission to the "Favorable Locality" list of Minnesota, but is placed upon the "Commercial" list of the Wis. Hort. Soc. A number of valuable opinions agree in stating this tree to be *quite as hardy as Fameuse*.

Tree: A rather vigorous grower; an annual-bearer, so some say; a heavy biennial bearer, so say others; very productive, say

all. Does well on rocky uplands and on maple land.—Fruit : Says Downing, medium to large, roundish-oblate.—Skin : Bright yellow, striped, splashed, and mottled with light and dark red over most of the surface, covered with a thin, greyish bloom, with many large and small light dots.—Flesh : White, a little coarse, breaking, half tender, juicy, sub-acid, slightly aromatic, good.—Season : January to May.

WALBRIDGE

is now proved to be the undescribed Edgar Red Streak of Illinois. The tree is a vigorous, upright grower, but weeps from the weight of fruit. The twigs are soft and hold their leaves till late in autumn ; it is, nevertheless, said to winter well. Good authorities in the severe parts of the North-Western States, at any rate, say it is a most hardy long-liver. It is placed alongside of Fameuse on the Minnesota "Most Favorable Locality" list, and upon the "Commercial" list of Wisconsin. Many say it is slightly more hardy than Pewaukee, and decidedly more so than Ben Davis.

Tree : Not an early bearer, but a very heavy biennial bearer ; in fact, too heavy. It does well on rich prairie soil, as (so say several) on dry, rocky ground also. But the latter sometimes makes the orchardist complain of smallness of fruit. The Wis. S. H. Report for 1872 describes the fruit as, medium to large, globular to roundish-flat.—Surface : Smooth, greenish-yellow, covered with dull red, mixed and striped with bright red on the sunny side.—Flesh : White, firm, mild, sub-acid.—Quality : Good.—Skin : Quite tough.—Season : March and April ; till May or June say the various opinions consulted last year.

CRABS.

EARLY STRAWBERRY :

This variety was propagated by P. A. Jewell, of Lake City, Minnesota, and is placed on the list for "General Trial" by the Minn. Hort. Soc. It is said to bear heavily alternate years.

Fruit : Nearly the same size as Transcendent, and with much the same shape, and length of stalk.—Skin : Thin, and mostly covered with stripes and splashes of red.—Flesh : Tender, juicy, pleasantly sub-acid, and without being astringent.—Use : Table, and (as it ripens with Red Astrachan) perhaps for market

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although it requires very careful handling; of decided value for a summer fruit, where only crabs can be grown. It is not subject to blight.

THE TRANSCENDENT

has been singularly overlooked in and near Montreal, though doing well in many parts of the Province. The tree is a very thrifty grower, forming a large spreading head.—The fruit is large for a crab, roundish, perhaps slightly oblong, with a long stalk.—The skin is covered mostly with a rich crimson color, and is thin in texture.—The flesh is yellowish, crisp, juicy, sub-acid, somewhat astringent.—Its use is for cooking and market, not being recommended for cider in Minnesota, where it is largely grown.—Season: Latter part of September and throughout October. The great productiveness, size and beauty of this crab, guarantee good returns to its cultivators in any market where crabs are salable.

HYSLOP

is doing well in different places in the Province of Quebec. Is thrifty and somewhat spreading.

Fruit: Very large for a crab, roundish, very dark red, covered with a lovely bloom.—Flesh: Yellowish, firm, moderately juicy, but very dry when kept too long; sub-acid, astringent.—Use: Kitchen and market.—Season: October and November. There are many whole orchards of Transcendents and Hyslops in Minnesota, and their fruit forms an important item in the crop of the State. Hyslops are very handsome, and better keepers, and so fetch a higher price than Transcendents, but the latter are so productive that when they sell at \$1.25, and Hyslops at \$1.50 a bushel, the former are more profitable per tree. Both are somewhat subject to blight in the West, but not so to any extent noticed by me in this Province. These crabs might be grown with large profit for the manufacture of jelly.

ORANGE

was propagated by P. A. Jewell.

Tree: Thrifty grower, and said to be an annual and abundant bearer.—Fruit: Larger than Transcendent.—Stalk: Long.—Skin: Of medium thickness.—Flesh: Firm, said to be crisp, juicy, very mildly sub-acid, pleasant, not astringent; said by Warder to be rich in flavor.—Use: Table, and salable in some markets, only its color being against it, while it is really a nice eating crab, keeping till Christmas. It is on the Minnesota list for "General Trial."

CHARLES GIBB.

PRELIMINARY ESSAY

ON

Pear Culture in the Province of Quebec.

In preparing a list of the varieties of Pears suitable for cultivation in this part of the Dominion of Canada, it seems to me proper to take advantage of the occasion for making a few remarks on the conditions which a long experience in fruit culture dictates, as necessary to be observed for growing Pear trees with success in this Northern climate. This seems the more necessary from the circumstance that there is a kind of mystery which beclouds the subject here. An impression prevails that in consequence of the settlement and clearing of the country, and the disappearance of its forests, a change or modification of climate has taken place, which is unfavorable for the growth of varieties of fruit which formerly flourished here in great abundance. It is well known, for example, that the early French colonists planted a great many pear trees which were evidently suited for the climate, for they grew to a great size and lived as long as such trees do in parts of the world considered to be the natural home of the tree, and produced, for two or three generations, abundance of fruit. These magnificent trees—which, for anything they showed to the contrary up to within the last fifty years, seemed likely to live for another century—have all disappeared; and I don't know at present of a single specimen remaining in Montreal, where formerly they might be counted by the hundred.

It is very remarkable also, in view of the above, that during the last fifty years the raising of new varieties of Pears has been carried on in France, Belgium, Great Britain, and other parts of Europe, and in the United States, with an enthusiasm, perseverance and intelligence which has no parallel in horticultural history. Upwards of fifteen hundred varieties of Pears have been raised, about one-third of which merit the attention of those who desire large collections, while one hundred, or perhaps even fifty varieties, would comprise all that are suitable or desirable for general cultivation. Of these new varieties there has been planted within the last forty years, at least twenty-five thousand trees on the Island of Montreal alone, and I am confident I am within the truth in stating that there are not five per cent. of those trees

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now living, and not two per cent. of them in a healthy condition. In the face of such a deplorable failure as this, it is not surprising that parties who have planted Pear trees should come to the conclusion, that the modern varieties are too delicate and short-lived for this climate, and that the only way to succeed is to procure trees of the old varieties from Europe. The facts are, however, against this view of the case, for it is found that not only have these old varieties died out, but young trees grafted from them have not succeeded any better than the new varieties. I have propagated trees on the hardiest wild Pear stocks from all these old varieties that I could obtain scions from, some of which must have been over one hundred years old, and these young trees were just as delicate and short-lived as the modern kinds, while the fruit of these latter was very superior in quality, size and appearance.

To account for this general failure of the old as well as new varieties, it has been suggested that the clearing away of the forest trees has deprived the orchards of the shelter from the inclemency of the climate which they formerly had, and of a portion of the moisture, which the soil retained much longer when less exposed to the sun and wind. But these suggestions, although important, are altogether insufficient to account for a failure so general and complete as Pear growing in the Province of Quebec has proved to be, and we must look further for a rational and satisfactory solution of the mystery. Let us consider for a moment, then, the conditions under which these magnificent Pear trees of a former generation grew and prospered, and supplied the markets of Montreal with fruit for so many years, and contrast it with the conditions under which modern Pear trees have been and are yet cultivated. In the former case, we find that Pear and other fruit trees were planted in the *original* soil as it was cleared and had been used for agricultural purposes. Enriching the ground with stimulating manures, previous to planting the trees, was never thought of, and all the nourishment given afterwards was Nature's own top dressing of decayed foliage and melted snow with a sufficiency of sun and air. With this simple, natural treatment, the trees made, it is true, but a small annual growth; but the wood of that growth was well ripened, and thus enabled to bear the severity of the winter without injury; and when the trees came into fruit-bearing, this was a further security against too rapid growth, and thus the health and longevity of the trees became a certainty, without the aid or intervention of the orchardist, who only troubled himself with gathering the fruit.

How different from all this has been the *modern* planting, cultivating and managing of Pear trees, during their brief sojourn from the nursery to the grave! Horticulturists have taken the same means to grow fine Pears as they take to raise fine crisp, succulent vegetables; first, the ground before planting must be saturated with manure; after planting, rich

top dressings of manure are added. The young trees, generally procured from some nursery in a warmer climate, have been propagated and grown in similar highly manured soil, and are in consequence, as large when *two* years old as they ought to be in this climate at *four* years old. Their frothy, half ripened wood, is unable to stand the severity of our winters, and the result is, a large proportion are killed outright. Some few of them make a small growth the next year, and ripen their wood and live, and perhaps will make a similar small and successful growth the succeeding year, but having by this time got well established in the rich, highly manured soil, it makes the next season a magnificent growth, which delights the heart of the horticulturist. This satisfaction is, however, but the prelude to bitter disappointment; the splendid growth has not had time to ripen during our short summer, and is almost sure to be killed during the succeeding winter. The cause of the destruction is also rendered more obscure, from the trees at the commencement of spring showing no sign of having received damage. It is only after the warm weather has started the tree into growth, that the affected parts begin to turn brown, and the growth, which had begun with vigor, becomes suddenly arrested, that the horticulturist becomes aware of his misfortune. This, however, is but the first step into trouble; for, owing to such a quantity of young wood being destroyed by this "fire blight," as it is called, the growth of the tree is thrown out of balance, and its whole strength is directed to the branches; and shoots which were not affected by the blight, or a quantity of new shoots, are started below the blighted parts. Now this strong growth and these new shoots are certain not to ripen, and so the destruction caused by the second winter is greater than the first, and the tree may as well be removed, for it is almost impossible to do anything with it afterwards.

(For similar reasons it is absolutely necessary to avoid pruning Pear trees heavily, because it creates irregular growth and consequently unripe wood. The tree being a strong grower and gross feeder, it is above all things necessary, not only to have the growth evenly distributed over the tree, but to keep the growth well in check by pinching off the ends of all shoots once or twice during the season, so as to have the wood growth ripened and finished by the first of September.)

The mode, then, of properly cultivating Pear trees in this climate, may be pretty clearly inferred from what has been stated above, and but few additional remarks are necessary to close this preliminary essay or preface to the catalogue, prepared under the auspices of the Montreal Horticultural Society, of fifty varieties of Pears suitable for cultivation in the Province of Quebec.

Soil.—Aspect.—Shelter.—Planting.—Cultivation.—Any well drained and cultivated soil, from clay to strong loamy sand, will

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answer (except gravel, and a gravelly sub-soil should also be avoided). The ground should be spade trenched all over, instead of merely digging holes for the trees. The southern or south-eastern gentle slopes at the base of mountains, answer admirably, and shelter, if not existing, should be provided against the coldest winds of winter, by planting a close border of evergreens. In addition, the Pear trees themselves should be planted much closer together than is customary, or is recommended in treatises on fruit culture, as by this means they help to shelter each other in winter. Planted only from eight to ten feet apart, the trees will grow and fruit for many years without incommoding each other, and afterwards the least valuable can be cut out, to afford the necessary space for those which remain. The trees should be procured in the fall, and laid in by the heels for the winter, and well covered with good surface soil. It is also proper to remark that trees of seven or eight years old should be chosen in preference to younger ones, because trees of the usual size are liable to be broken down with the snow and ice of winter. The removal also and replanting of trees of this age has a tendency to early fruiting, and the great object is to get the trees to fruit early, so as to check a too vigorous growth, and ensure the ripening of the young wood. *After the trees begin to bear*, a light top-dressing of lime, wood ashes and ground bones mixed together, should be given every fall before the snow comes. This will cause a short, stocky growth to be made, which will ripen early.

As for the fruit derived from this method of cultivating Pear trees, I can only say that I have raised, in Montreal, as fine, handsomely colored and perfectly ripened specimens of Flemish Beauty, Virgalieu, Beurré d'Amalis, Belle Lucrative, Lawrence, Glout Morceau and Easter Beurré, as I have seen at the Pomological Exhibitions in Boston, New York, Philadelphia, or in Belgium, France and England.

CATALOGUE.

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DOYENNÉ D'ÉTÉ:—The earliest good pear; small size, roundish.—Fruit: Grows in clusters, slightly russetted.—Color: Yellow, with red cheek; stem long, fleshy next the fruit. Ripens from 1st to 15th August. Does well on Quince, but for this climate is better on Pear stock.

OSBAND'S SUMMER.—Size: Small to nearly medium, pyriform.—Fruit: Melting, excellent.—Color: Golden yellow, clouded and dotted with crimson. Ripens during August, fruits early on quince stock, but is more satisfactory on pear stock in this climate.

SUPREME DE QUIMPER.—Size: Small to full medium, round, russety, and red on the sunny side, and dotted with russet specks.—Flesh: Melting, aromatic and good. Ripens latter end of August and early September. I have only grown it on pear stock, on which it succeeds admirably.

ROSTIEZER.—Size: Small, pyriform, with long, slender stalk. Fruit: Excellent, covered with russet, moderate bearer, and succeeds best on pear stock. Ripens beginning of September.

BEURRÉ GOUBALT.—A fine, hardy pear from France.—Size: From small to medium; roundish-obovate in shape.—Color: Golden yellow, with brownish-red blush, and dotted with brown specks.—Flesh: Melting, juicy and sweet. Ripens beginning of September.

BEURRÉ D'AMALIS.—A splendid large pear of excellent quality, but requires attention, as it ripens rapidly and soon decays. Fruit: Oblong pyriform, greenish-grey in color, slightly russetted and changing, when ripe, to light yellow; should be gathered as soon as it changes color, which will be a day or two after it attains its full size.—Flesh: Melting, aromatic and excellent. September.

TYSON.—A small, but excellent pear. Tree: Hardy and bears well.—Fruit: Oblong, pyriform, melting and good. September.

ST. GHISLAIN.—Size: Small to medium.—Color: Clear golden yellow, with an occasional blush of crimson. The tree grows almost as upright as a Lombardy poplar, fruits early, and bears well. I have grown it on quince, on which it does well, and gives remarkably beautiful fruit, but it will only become a large permanent tree on pear stock. From the tall, upright habit of the tree, the fruit is rather difficult to gather. It ripens latter end of September.

SUMMER BON CHRÉTIEN.—A large, fine pear, which has been grown in Montreal for over a hundred and fifty years past, but is now, from unsuitable cultivation, so difficult to keep alive, that the fruit, which was formerly sold by the barrel, has disappeared entirely from our markets. The fruit is large, irregular pyriform, with an uneven surface and smooth skin.—Color: Golden yellow

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with crimson blush.—Flesh: Crisp and juicy, with a sweet, pleasant flavor. September.

BELLE LUCRATIVE.—Size: Medium.—Shape: Varies from roundish to short pyriform.—Color: Golden yellow, with crimson and sometimes purplish stripes.—Fruit: Beautiful, and of excellent flavor. Ripens beginning of October. Does well on quince and better on pear stocks.

FLEMISH BEAUTY.—Unquestionably the finest pear known for this climate.—Size: Large to very large; have grown specimens which weighed over *sixteen ounces*.—Form: Varies from regular pyriform to roundish obovate.—Color: Pale yellow, with crimson blush, and often partially covered with cinnamon russet. Quality: Melting, delicious, and first-rate. It has the reputation of not keeping very long, but I find little difference in this respect with most of the autumn varieties, having had it in first-rate condition from the last week of September to the end of October. I have, contrary to general opinion, had great success with growing this fruit on the quince stock, and the fruit is, if anything, finer looking, but the tree does not fruit earlier on the quince, nor is there any advantage in using that stock.

CLAPP'S FAVORITE.—Said to be a cross seedling of Bartlett and Flemish Beauty; seems to be a hardy, thrifty variety, and to deserve an extensive trial. I have not yet seen the fruit, but have heard it well spoken of as an early autumn and very valuable acquisition, ripening early in September.

HEATHCOTE.—A hardy American pear of scarcely medium size; said to be a seedling of White Doyenné, but not so good. Fruit: Roundish obovate, juicy and good. Color: Dull yellow. October.

HOWEL.—A fine large American pear of excellent quality; it has proved quite hardy with me, and seems to deserve extensive cultivation on pear stocks. Fruit: Large, varies from short pyriform to roundish obovate. Color: Clear, pale yellow, with dots of russet. Flesh: Melting and rich. October.

WHITE DOYENNÉ (or, New York Virgalieu).—This splendid old pear, which used to be brought in boatloads to the New York markets, is now scarcely seen there, the tree having failed from some unknown cause along the Atlantic coast. I have seen this pear in France and Belgium, and in Covent Garden Market in London, but have never seen such beautiful specimens of it as have been grown in Montreal. The tree is not quite so hardy as Flemish Beauty, but will stand the climate *well*, if cultivated as recommended in this report. The fruit is of medium size, and

of the finest quality ; it varies in form from short pyriform to roundish obovate. Color : Bright yellow, with blotches and stripes of crimson. Ripens middle of November, and lasts till middle of November. This is one of the very few varieties which in this climate is deserving of cultivation on the quince stock.

ANANAS D'ETÉ.—A fine autumn pear of medium to large size, and excellent quality. Skin : Rough, yellowish-green, dotted with large russet specks ; pyriform in shape, and tapering regularly to the stem. Flesh : Melting and buttery, with the rich flavor peculiar to russet pears. Ripens in October.

BARONNE DE MELLO.—An excellent russet pear, melting and high flavored. Size : Medium to large. Shape : Regular pyriform. Skin : Rough and russetty. This variety seems likely to take the place of the old Brown Beurré, a highly esteemed French pear, now but little known. Ripens in October.

PARSONAGE.—An American seedling of great merit. Size : From medium to large ; short pyriform in shape, and with a short thick stem. Flesh : Juicy, melting and rich. Ripens early in October.

FONDANTE CHARMEUSE.—A fine Belgian pear of pretty large size and excellent quality. Shape : Pyriform. Stem : Long, and somewhat fleshy next the fruit. Color : Light-yellow, with crimson blush.

ONONDAGA.—A hardy American pear of large size and good quality. Shape : Roundish, or obscurely pyriform. Skin : Greenish-yellow, covered with grey dots ; somewhat variable in quality, but when in perfection, it is melting, juicy and excellent ; grows well on pear or quince stocks ; ripe in October ; will keep through November.

GRASLIN.—A large French pear of excellent quality, but apt to decay on young trees, while the skin looks quite green ; as the tree becomes older, the fruit stands better. It is a hardy variety and deserves cultivation. Fruit : Greenish-yellow, juicy, melting and rich. Shape : Irregular pyriform, contracting suddenly towards the calyx of the fruit, which is ribbed and irregular. Season : October.

GANSEL'S BERGAMOT.—An English pear of the finest quality, and by far the highest flavored and best of all Bergamot pears. It is a seedling of the Autumn Bergamot, the most ancient and permanent of all varieties, for it is supposed to have been grown in the gardens of ancient Rome ; and this seedling of it, which was raised one hundred years ago by General Gansel, looks as if it would last as long as its parent. The fruit is of medium size,

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roundish obovate, melting, aromatic and buttery, and gritty round the core ; it is also variable in quality on young trees. The tree is easily distinguished from all others by its small leaves with mealy edges, and the light grey color of the bark. Ripens commencement of October.

DUCHESSÉ D'ORLÉANS.—A fine, first-class pear, juicy, melting and aromatic. Size: From medium to large, pyriform. Skin: Yellow, with crimson blush. Ripens in October and keeps well.

BEURRÉ DE CAPIAUMONT.—A fine hardy tree. Fruit: Of medium size and excellent quality, long pyriform, tapering to the stem. Skin: Smooth, yellow with russetty red cheek. This pear was cultivated in Montreal with great success more than a hundred years ago ; the last old tree of this variety grew in the backyard of some premises in Notre Dame street, belonging to the late Duncan Gibb, and was cut down some ten years ago.

LOUISE BONNE DE JERSEY.—A beautiful fruit of the highest quality, considered to be the most successful of all pears on the quince stock, for it fruits early and bears abundantly ; for these reasons it seldom lives on the quince stock in this climate more than three or four years, whereas on the pear stock I have had trees twenty years old, thrifty and sound, and bearing as fine fruit as dwarf trees. Fruit: Regular pyriform, bright yellow, with crimson cheek, and has a peculiar sparkling, vinous flavor. Ripens in October and keeps well.

FREDERIKA BREMER.—A fine hardy American tree. Fruit: Medium to large, roundish, bright yellow, crisp and juicy, and of good flavor. Ripens in October.

JALOUSIE DE FONTENAY.—A fine handsome pear of excellent quality. Tree: Hardy and prolific on pear stock. Fruit: Regular pyriform, bright yellow with occasionally a crimson cheek. Ripens in October.

BEURRÉ D'ANJOU.—A French pear of the finest quality ; it succeeds well on the quince stock. The tree has a peculiar upright growth ; the young shoots are very stout, and should be pinched back in July to ripen the wood early. The fruit is obovate, sometimes short pyriform brownish russet color, not very attractive in appearance, but melting, buttery and high flavored. Ripens, October and November.

OSWEGO BEURRÉ.—A valuable American pear. The tree is remarkably hardy, and well adapted for a northern climate. The fruit is of medium size, roundish, sometimes russetty, buttery, melting, juicy and high flavored. Ripens, October to November.

NAPOLEON.—One of the finest pears in existence, and succeeds well in this climate. Fruit: Medium to large size. Skin: Smooth, clear, light yellow. Shape: Regular pyriform. Flesh: Very melting, high flavored, and the most juicy of all pears. Ripens, November.

WILKINSON.—An excellent American pear, small to medium in size, pyriform shape. Skin: Clear yellow, with red cheek. Flesh: Buttery, juicy and good. The tree is very hardy and prolific. Ripens all through November.

SIEULLE.—A fine French pear of medium to large size, peculiar roundish shape. Skin: Yellow, with greenish dots; not very attractive in appearance, nor a very early bearer. Flesh: Crisp, juicy, and melting. Ripens in November.

GREY DOYENNÉ.—An excellent russetty pear, somewhat like the White Doyenné, and almost equal in quality. Flesh: Delicious, melting, and buttery, and ripens in early November. The tree is supposed by some to be hardier than White Doyenné. I have seen no difference except that the former is less successful on quince stocks.

DOYENNÉ DEFAIS.—An excellent French pear, not so large or so good as White Doyenné, but the tree is hardy and suited to this climate. Fruit: Hardly medium size; clear yellow color, and crisp, aromatic and juicy. Ripens early in November.

SOLDAT LABOREUR.—A fine French pear of medium to large size, and first-rate quality. Color: Bright yellow, and covered with russet dots. The shape is peculiar, diminishing very rapidly from the centre to the stem. Ripens early in November.

ST. MICHAEL ARCHANGE.—The tree of this variety is hardy and prolific. The fruit is long pyriform, a little one-sided. Color: Clear yellow, with russet dots; grows best on pear stock in this climate. Ripens late in October.

MOLLET'S GUERNSEY BEURRÉ.—Originated in the Island of Guernsey, and is an excellent, high-flavored fruit of medium size. Color: Russetty yellow with red cheek. It ripens all through November.

DOYENNÉ BOUSSOCK.—A large French pear of very excellent quality. The tree is hardy, and comes into bearing early, and should be grafted on the pear stock for this climate. The fruit resembles the White Doyenné in shape and color, but is larger, and the skin is more rough and uneven. Ripe in October.

URBANISTE.—This is a beautiful and excellent pear, but unfortunately it is a very late bearer. I have had trees twenty years old before giving a single fruit. On this account it is better to graft it on the quince, and to keep all strong-growing shoots well pinched back, so as to throw the growth all over the tree.

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(The *junction* between the stock and graft should be buried at least three inches below the soil, and should have a small collar of soft clay pressed round it after the tree is planted; by this means the quince stock will be kept from rotting, as it will be sure to do, if the junction is planted just at, or below the surface of the ground, as is frequently recommended; the surface of the ground should then be mulched, but no manure applied). The fruit of this variety is pretty large. Color: Light yellow, dotted all over with russet dots. Shape: Short pyriform. Flesh: Melting, juicy and rich. Ripens in November.

DÉLICES D'HARDENPONT OF ANGERS.—A fine French variety of excellent quality. Fruit: Medium to large, broad at the base, and diminishing gradually to the stem. The tree is a slow grower, and likely to do well in this climate. Ripens in November.

WINTER NELIS.—The finest early winter pear. Fruit: Small to medium in size, roundish to short pyriform, covered with light cinnamon russet. Flavor: Exquisite, melting and buttery, and juicy. Ripens early in December, and keeps well.

LAWRENCE.—This fine winter pear originated at Flushing, Long Island, and is one of the most valuable of modern varieties. It is full medium size, and pyriform in shape. Color: Clear, uniform, light yellow. Flesh: Melting, buttery, juicy and aromatic. Ripens in December and January.

GLOUT MORGEAU.—A magnificent French winter pear. The tree is hardy, but very late in coming into bearing. It grows well on quince stocks, and is one of the *very few* varieties which in this climate can be grown to advantage on that stock, if cultivated as already described. The fruit is from medium to large size, contracting suddenly towards the calyx of the fruit, which is ribbed and irregular. Color: Clear greenish yellow. Flesh: Melting, buttery, juicy and high flavored. Ripens all through December and January.

BEURRÉ LANGELIER.—A fine winter pear from the Island of Jersey. Size: From medium to large, short pyriform. Color: Pale yellow, with light red blush. Flesh: Tender, crisp, juicy and good. Ripens, December and January.

EASTER BEURRÉ.—This is considered by many the finest late winter pear ever raised, and when it is well grown and properly ripened, there is no other pear of the season that approaches it. The tree does not succeed well in the United States, however, and it seems to be difficult to get the fruit to ripen there. Here in Montreal, the tree seems to be hardy, and its fruit well-grown, and no difficulty experienced in ripening it. The fruit varies in shape from obovate to pyriform.—Color: Dull yellow, with sometimes a light crimson blush.—Flesh: White, melting, buttery, juicy and rich. I have had, in the month of March, as fine

specimens of this pear, and as well ripened, as I have ever seen in France or Belgium. The fruit ripens from February to April, and has been kept till June.

POUND PEAR.—This fine old variety is extensively grown in the United States for cooking, and, with a little care in its cultivation, it will grow well here. The fruit is very large, dark green in color, and covered with greenish specks. The shape is regular pyriform. The flesh, hard and dry, but very valuable for cooking purposes, and for its long keeping.

COLUMBIA.—A fine, large winter pear, of excellent quality, originated in New York State. Shape: Obovate pyriform.—Color: Golden yellow. It ripens in December, and will keep to the middle of January.

VICAR OF WINKFIELD.—There is great difference of opinion respecting the value of this pear; many horticulturists in the United States think very highly of it. It succeeds best here on pear stock, and in poor soil, (by which I mean soil that has been cultivated, but not enriched to any extent with manure), for the tree is apt to make a strong, rampant growth, which will not ripen. The fruit is large to very large, long pyriform in shape.—Color: Light greenish yellow, tender, crisp and juicy when just ripe, and it ripens all through December.

BELLE EPINE DUMAS.—A fine French pear of first quality.—Size: Medium to large, smooth skin, of clear greenish yellow; short pyriform in shape.—Fruit: Is melting, very juicy and rich. Ripens early in December.

PASSE COLMAR.—An old French variety, of large size and excellent quality, but the tree is so productive, that at least one-third of the crop should be removed. The fruit is obtuse pyriform in shape.—Skin: Bright yellow, covered with russet spots.—Flesh: Is buttery, melting and juicy, with a rich aromatic flavor. Ripens from November to January.

Note.—In describing the colors of pears in the above catalogue, I have given the color when the fruit is ripe. The color of winter pears, when gathered, is, in most cases, dark green, and dull brown on the exposed side, which, afterwards, ripen up to the colors I have described. Autumn, and especially summer pears, should, as soon as they begin to change from green to yellow, be gathered and ripened in the house.

JAMES H. SPRINGLE.

MONTREAL, April 13th, 1876.

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GRAPES.

Success in the culture of the Grape does not so much depend upon the nature of the soil as upon its condition. Should the ground be wet, or sour, no manuring, pruning, or care will make the vine profitable; and, on the other hand, it may be said, that however suitable the soil and situation, it is essential that pruning, pinching back, thinning, and protection in winter be carefully attended to.

We should recommend beginners to start with but few varieties, not more than one or two of each; should they be successful with these, they may, in the course of a few years, by layering or other methods, raise from their own vines enough to plant acres. As to selection, one will naturally choose such plants as have shown themselves most suited to the soil.

We would remind our readers that all vines of the same species do not always show a like result, even when planted within twenty yards of each other; several instances having occurred in which one vine bore abundantly, while another, alongside, from some unknown cause, has remained sickly and weak. No species ought to be discarded as worthless previous to giving it a fair trial.

Some vines, which in a low situation are subject to mildew, are perfectly hardy and free from that disease when tried on a higher level. Instead of removing the old vine, it is preferable to start fresh plants from layers, selecting for these such spots as show the greatest difference of soil.

We would recommend the following rules:

- 1st.—Ground thoroughly under-drained.
- 2nd.—Well pulverized garden soil; the richer the better.
- 3rd.—A southern exposure, where the full benefit of the morning sun may be had. Fruit will ripen at least a week sooner, if grown against a wall or fence. Protection by means of a belt of trees or fence, against the cold north and east winds, is a great safe-guard in our northern climate.
- 4th.—A covering of from four to six inches of earth or other material in winter.
- 5th.—Constant, but not severe pruning; a certain amount of foliage being requisite to bring fruit to perfection.

The renewal system (*i. e.*, that a cane should be allowed to grow to replace the fruit-growing cane of the same season, which is cut out in the fall,) has proved the most successful.

6th.—That the vine should not be allowed to overbear, which under good cultivation it is sure to do; the consequences being seriously felt in succeeding years.

The following varieties are most highly recommended by our correspondents this year:—

ADIRONDAC:—Bunch, large, shouldered, and of fine form; berry large; skin thin; free from pulp, and of excellent flavor. The vine is not a vigorous grower, and requires to be well protected in winter.

DELAWARE:—Bunch small, compact; profuse bearer; hardy; color of berry, red; flavor sweet; a general favorite.

HARTFORD PROLIFIC:—Perhaps the most vigorous grower, and largest bearer of any vine yet grown in Canada. Drops badly on the slightest touch of frost, especially if allowed to overbear, but otherwise free from disease.

CREVELING:—Bunch large, but straggling; berry medium; flavor excellent; skin thin.

SWEETWATER:—Has proved in the hands of some a profitable grape; worthy of more general attention than it has heretofore received. Bunch large, and well formed; thin skinned and without pulp; flavor sweet; color green; subject to the attack of the thrip.

REBECCA:—Bunch small; green; medium-sized berry; of fine flavor; has been fully ripened, but so far has not proved a profitable market variety.

ROGERS', Nos. 3, 4, 15, 22 and 33:—All highly spoken of, and when they do not mildew, cannot be surpassed for richness of flavor, size of berry, or beauty of bunch. That these grapes are destined to take a prominent place in the gardens of both gentry and fruit culturists we feel convinced.

BLACK HAMBURG, CHASSELAS de FOUNTAINBLEAU, GOLDEN CHASSELAS:—Are highly prized by a few who have cultivated them to their entire satisfaction for some years, yet (especially the former) are condemned by the Committee, on account of the many failures that have attended their culture.

CONCORD, EUMELAN, ISABELLA, ALLEN'S HYBRID:—Are also highly esteemed by many.

JAMES MORGAN, JR.

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The variety which has proved most hardy and satisfactory is the LATE KENTISH or COMMON RED. It has been largely propagated from suckers. The EARLY RICHMOND or TRUE KENTISH, which has its *corolla on the stem*, is not known to this Committee.

ENGLISH MORELLO rather lacks hardiness, but what appear to be Seedlings of this, have been grown for many years, and propagated to a limited extent from suckers. The tree seems as hardy as Late Kentish, and bears alternate heavy and light crops, say some; once in two or three years, say others.

Fruit: medium in size.—In color: when fully ripe, reddish-black, with dark purplish flesh.—Flavor: a rich acid, the acid becoming very mild when over ripe. Ripens quite late, and is very saleable.

PLUMS.

Any one making a list of Plums must do so with great hesitation, and little self satisfaction. Trees seldom live longer than twelve or fifteen years, even in sheltered city gardens, and we are unable to find any great difference in hardiness among the finer varieties. We can only speak of the "comparative" productiveness of a variety of Plum, for one which bears every year, or every second year, in one place, may bear but once in three or four years in another, where the conditions seem almost equally favorable.

TEN BEST VARIETIES.

DICATATOR (*Corse's*):

Is an upright, stout and short jointed grower. It is as hardy as any of its class, but does not bear so heavily as Admiral.

Fruit: Very large, egg shaped, with full round ends.—Color: Reddish blue, with a light bloom.—Flesh: Reddish, firm, very juicy, sweet, rich and highly flavored. It bears carriage pretty well, and ripens the second week in September.

ADMIRAL (*Corse's*):

This strong, free, somewhat spreading grower, is very productive, and as hardy as any of its class.

Fruit: Large, very oval.—Color: Dead blue, with a light bloom.—Flesh: Reddish-yellow, firm, juicy, sweet and rich. It adheres a little to the stone. It ripens the first week in September.

NOTA BENE (*Corse's*):

This is a stout, vigorous, and very short jointed grower. It is more productive even than Admiral.

Fruit: One and a half inches in diameter, and shaped somewhat like a green gage.—Color: Purple with freckles, and but little bloom.—Flesh: Reddish, soft and perishable; but sweet, luscious, and of a finer flavor than any other of *Corse's* seedlings.

LOMBARD, GREEN GAGE, POND'S SEEDLING, BRADSHAW, WASHINGTON (*Bolmer's*), BLEEKER'S GAGE, and COE'S GOLDEN DROP.

There seems much difference of opinion as to the comparative productiveness and hardiness of these varieties. We therefore name them without describing them.

The following have also done well: Apricot, Blue Imperatrice, Coe's Late Red, Columbia, Duane's Purple, Early Favorite, Early Orleans, Goliath, Guthrie's Apricot, Guthrie's Topaz, Huling's Superb, Imperial Gage, Jefferson, Lawson's Golden Gage, Long Scarlet (of more than average hardiness), McLaughlin, Prince's Yellow Gage, Purple Favorite, Reine Claude de Bavay, Smith's Orleans and Yellow Egg.

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The early mode of propagating Plums was by suckers. Trees thus propagated have not as good roots as those grown from seed, and have a troublesome tendency to throw up suckers themselves. *Warder* (*American Pomology*, p. 65) says, that, "trees growing for a length of time from suckers, are remarkable for precocious fruiting." This has not yet been observed here. But the propagation of Plum trees from suckers is so convenient, especially in the country districts, for these short-lived trees, that we hope it will receive a further trial.

The late *Henry Corse* carried on a series of interesting experiments in College street, between 1810 and 1830. He planted the stones of the best plums he could get, and directly they were taken from the pulp. From the seedlings thus raised, he selected those with large and thick leaves. These were then propagated by suckers and buds. If we could find any growing upon their own roots, we should carefully obtain suckers from them. If not, we should "layer," and thus obtain suckers. In

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The following are the best varieties grown here from suckers :

FORDEN SEEDLING:

A vigorous grower, bearing heavily every second year. Fruit : Large.—Shape : Oval.—Color : Blue with fine bloom.—Flesh : Yellowish and firm, juicy and pleasant. It is a first-class cooking plum, and ships anywhere. It comes in season about the 15th of September.

SAUVAGEON (Corse's):

This very vigorous wood maker is more hardy and longer lived than the average of plum trees. It is as productive as Admiral.

Fruit : Round, and it is about an inch in diameter.—Color : Dark blue.—Flesh : Reddish, very firm, moderately juicy; flesh adheres a little to the stone.—Taste : Sweet and pleasant. It ripens in October, after other plums are over, and so commands the highest price. It would ship anywhere. It is doubtful if suckers are to be found of this variety, and but few buds, but we mention it in hope.

THE GREEN GAGE SEEDLING (so called):

Grows freely into a small tree, with an upright, close head. It bears every second year.

Fruit : Small and round.—Color : Whitish yellow, with a tinge on the sunny side.—Flesh : Firm and juicy.—Taste : Sweet and rather rich. In the kitchen it is useful, and in the basket it carries well. It ripens about the 10th of September.

DAMSON:

This small, oval, purple, tart little fruit is propagated from suckers in Huntingdon County. There it only bears once in two or three years. But it always commands a high price in the Boston market.

BLUE ORLEANS:

Thousands of these trees are grown along the north shore of the St. Lawrence, just below Quebec, and on the Island of Orleans, on all kinds of soil, from light gravel to a rather stiff clay. They should be tried here.

Fruit : Small, roundish oval.—Color : Blue, with a bloom.—Flesh : Greenish yellow, firm, acid.—A cooking fruit of decided merit. It may be shipped in barrels.—Season : October.

YELLOW ORLEANS:

Also largely-grown near Quebec, is larger, but has much the same character as the Blue.

CLEGHORN'S BLUE GAGE

is a seedling of the Blue Gage type. It is hardy, forms an upright head of medium size, and bears good crops.

Fruit : Below medium, oval, with a rather deep suture.—

Flesh : Greenish, firm, crisp, juicy, mild acid. It ships well, and meets with ready sale. It ripens the end of September.

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FINIS.

The Fruit Committee of the Montreal Horticultural Society has done the work assigned to it. Shall it stop at this?

We have no Provincial Horticultural Association, such as they have in Ontario and Nova Scotia, to make out lists for *home use* and *for profit*, for different localities; to encourage local societies; to gather provincial collections of fruit, &c.

Clearly the Montreal Horticultural Society must take up this work or none other will.

It is needful to collect the experience of those in our own latitude, or iso-thermic lines, both to the East and the far West. This would be greatly aided by our publishing Reports, for then kindred societies would send us theirs in exchange. Such reports would add largely to a library, such as that which the Society *decided* to establish as early as 1863.

The Seedlings of Quebec (which would doubtless fill up many a blank in our fruit list) have never been looked up. Those of merit should be catalogued, and, in time, recommended for trial. Then, by having *lists for trial* faithfully followed up, our gardens become experimental, and that on a definite plan.

It is to be hoped, that the wise counsel of the founders of this Society, in 1847, to have an annually elected Fruit Committee, to establish a Horticultural Library, and to publish Reports, will be *soon* acted upon.

CHARLES GIBB,

Sec. of Fruit Committee.