

grown in pots. Figs of various kinds were bearing a splendid autumn crop. A few Peaches were still hanging, but these and Nectarines are principally forced early. The wood of these was not gross, but of that hard-looking, full-budded kind, which is far more certain of bearing fine fruit at any time. The Cape Gooseberry is grown more extensively here than in most places, a house being devoted to its culture. The treatment is somewhat different to that generally adopted, the fresh stock being made from cuttings every spring. They are planted out and bear large crops of fruit, which are principally used for culinary purposes. J. MUIR.

NOMENCLATURE OF FRUITS.

During the last fortnight, I have been busy getting in and arranging my Apples and Pears—an operation which is done numerically and alphabetically. This brings the various classes very much together, i.e., the Bergamots, Beurrés, Doyennés, &c., come together on the shelves. Any dissimilarity among them is therefore easily detected, and the process of examining and comparing the different kinds is greatly simplified. As one of the results of this examination, I have, like others, found that the Pear, miscalled Brockworth Park, is no other than one of my greatest favourites, viz., Bonne d'Espé. The Brockworth is from trees bought in Gloucestershire. The other (Bonne d'Espé) is from trees obtained from France; and I was selling fine maiden plants of it for 6s. each at the time when I bought the Brockworth. I do not know how far a man is justified in sending out fruit trees as new, when he cannot vouch for their being so. I, of course, propagated the Brockworth largely, while, at the same time, I had it under the name of Bonne d'Espé. This was discovered as a wildling in Touraine, about 1788; and M. Jamin, of Paris, is said to have been the first who propagated it, and sent it out, under its present name. Liron d'Airoles called it Bonne des Haies, and M. Decaisne, in his "Jardin Fruitier," gives it the name of Belle Excellente. Let me also direct the attention of your readers to the respective descriptions of the two Pears, as given by the Pomological Director of the Royal Horticultural Society. Bonne d'Espé is thus described:—Flesh, white, coarse-grained, . . . inclining to gritty, half-melting, and juicy, with an agreeable perfume; and, it is added, "This is only a second-rate Pear, the texture of the flesh being coarse." The same authority describes Brockworth Park thus:—"Flesh, white, delicate, buttery, and melting, very juicy, rich, and visous; and the Royal Horticultural Society gave it a first-class certificate in 1871." What reliance, therefore, can be placed upon such descriptions? Bonne d'Espé is certainly deserving of all that is said of the Brockworth, and more; for it is, without doubt, one of our best September and October Pears, and attains, under favourable circumstances, a large size. This season all sorts of Pears are small here. I have also in my examinations discovered that the Strawberry called Dr. Hogg is no other than my special favourite Carolina superba. No wonder people bought this delicious Strawberry largely. But why had we to pay so dearly for it? In order to prove that I had made no mistake about the identity of the two fruits I wrote to the raiser of Dr. Hogg and obtained from him plants and foliage of that kind and compared them with what I grow under the two names, Dr. Hogg and Carolina superba, and I find that the plants sent me are identical with Carolina superba. Dr. Hogg's descriptions of both sorts, so called, are as follows:—*Carolina superba*—Fruit, very large; ovate, sometimes inclining to cockscomb shape, with an even surface. . . . Skin, pale red, extending equally over the whole fruit; flesh, clear white, very firm and solid, with a fine vinous flavour and rich aroma, equalling the British Queen. The plant is, however, much hardier, a free grower, and better bearer than the British Queen. *Dr. Hogg*—Fruit, very large; cockscomb shaped; skin, pale red; flesh, pale throughout; sweet, and with a very rich flavour, which remains long on the palate. The fruit is of the same class as the British Queen, and not distinguishable from well-grown examples of that variety; it ripens later than the British Queen, at about the same time as Elton, and exactly at the same time as Carolina superba. The plant is much hardier, a more abundant bearer, has the growth of the British Queen, but is more healthy and robust (?), and retains the foliage better through the winter. After this, need we be surprised at the chaotic condition of fruit nomenclature, and that it is burdened with such a multitude of synonyms? I have long ago unearthed the Pear called Benedictine, which was sent out as something surpassingly excellent; I purchased six trees of it for 30s., and found, in a year or two after that I had got an addition to my stock of Brown Beurré. J. SCOTT.

Merrill, Crekerne.

Successional Peaches.—Will the following Peaches ripen in succession, viz., Early Louise, Crawford's Early, Alexandra Noblesse, Exquisite, and Lord Palmerston?—J. E., Teby. [The list just

given, according to my experience, is a good one. With me the Early Beatrice is the earliest ripening variety, but it is not so large or fine flavoured as the Early Louise, which ripens next to it. I should prefer Hale's Early York, an excellent American Peach, to Crawford's Early, which is a large yellow-fleshed sort, ripening in the end of August. Alexandra Noblesse is an excellent middle-season Peach, and not subject to mildew. Exquisite is a very large yellow-fleshed sort, but I should prefer Dessé Tardive, which ripens about the same time or a little later. Lord Palmerston and Princess of Wales are two of the very largest and latest of Peaches, except the Salway. They both ripen nearly at the same time, but I prefer Princess of Wales for its flavour and because it does not cling to the stone as Lord Palmerston sometimes does.—WILLIAM TILGNEY.]

Vine Mildew and Ewing's Composition.—For several years I have had the Vines in two houses attacked with mildew just after the fruit has been set. Air has been given night and day, a brisk temperature maintained, damp and stagnation avoided, and both bunches and foliage have been well dusted with sulphur; yet, notwithstanding all this, the mildew continued to make progress. This season it appeared in my early Vinery about the usual time, just after the Grapes had set; and all our efforts to check it with sulphur were unavailing. Fearing it would appear as usual in the second house, I bought a few bottles of Ewing's composition for its prevention. I applied it according to the instructions received along with it, giving one good syringing before the Grapes come into bloom, and two others as soon as they were set; and the result has been most satisfactory. Not a trace of mildew has been observed during the season; and the Vines have ripened the best crop of Grapes we have had in the house for nine years.—Q. READ, Pleasant Hall, near Mansfield.

Grapes Damping Off.—I find that the Black Hamburgh and Muscat Grapes in my Vinery are damping off in large quantities. Is this to be attributed to the unusual humidity of the atmosphere, or to the effect of watering Ferns and other plants growing under the Vines? What remedy must I apply to check it?—E. D. THOMAS, Welfield, BAILEA. [Vineries, in which late Grapes are hanging, should be kept as dry as possible. Plants requiring water should be placed elsewhere, and the damp air in them should be driven out by means of gentle fire-heat applied in the morning, when, if dry and sunny, a little air may be given for a short time at the top. The outside borders should also be protected from heavy rains.]

Grafting Bunches of Grapes.—This practice is by no means new; but from experiments which I have made I am inclined to believe that there is little advantage to be gained by grafting a number of bunches together. To see what size a bunch can be made to attain was not, however, my object, but to ascertain what influence one kind of Grape would have on another. A bunch of Foster's Seedling spliced to one of Lady Downes seemed to be flaccid and tasteless, compared with the same kind left alone. A bunch of Muscat of Alexandria grafted on a Trebbiano seemed to have little or no Muscat flavour in it. A Lady Downes "worked" on a bunch of itself, was unchanged in flavour and appearance. In order to have handsome bunches as well as increased dimensions by grafting, it is necessary to use small ties for training one of the bunches neatly over its companion, so as to maintain a symmetrical form. This must be done either before the bunch comes into flower or very shortly after the berries are set, but careful and steady hands must perform the operation.—M. TEMPLE.

NOTES AND QUESTIONS ON THE FRUIT GARDEN.

The Prune Damsel.—This little Plum always bears heavy crops here, and is the best of all for kitchen use and for preserving. Damsel cheese made of this variety is excellent. I know not what we should do without a good supply of these little Plums.—H. GRANAR, Buryabbey.

Peach-house Borders.—Should I mix a portion of old mortar with the soil of a Peach-border? The compost I have prepared consists of equal parts of turves of light hazel loam and the strong soil of the kitchen garden, and having a quantity of old mortar I should be glad of advice from some of your correspondents before using it. My Peach-house is a lean-to, 40 feet long, with a south-west aspect. I shall plant three trees to cover the front trellis, and the same for the back wall. What are the best six tried kinds?—A. R. W.

Sure Cropping Apples.—For seven years past we have been favoured with four really heavy crops of Apples from the same tree, and three good half crops. The variety is Dutch Magnonne, a kind which keeps well until March. In mid-winter we use it for dessert; but it is most useful as a kitchen Apple, and in this its great merit lies; when cooked, its flesh does not fall down, like that of the Wellington, and it is not so tough and stringy; on the contrary, it keeps its shape intact.—R. GRANAR.

Melon A. F. Barron.—Through the kindness of Mr. Gilbert, I received a packet of this new Melon for trial last spring, and I can confidently recommend it as one of the best green-fleshed varieties that have come under my notice. It has a hardy, vigorous constitution, and will do well in a frame without much artificial heat beyond a little in which to start. It sets its fruit early and freely, and the flavour has been pronounced by all who have tasted it here to be first-rate. As regards weight, it varies from 3 to 6 lb., according as the plants are lightly or heavily cropped.—R. GRANAR, Buryabbey.