

# ABBOTSFORD

HISTORICAL SKETCH

by

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Summer Time in Abbotsford

## PREFACE

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As to who were the first English-speaking family, or families, that settled at Yamaska Mountain and the date, there is no reliable record so far as I know; but it must have been early in the Nineteenth Century, and for the lack of such records this sketch is incomplete.

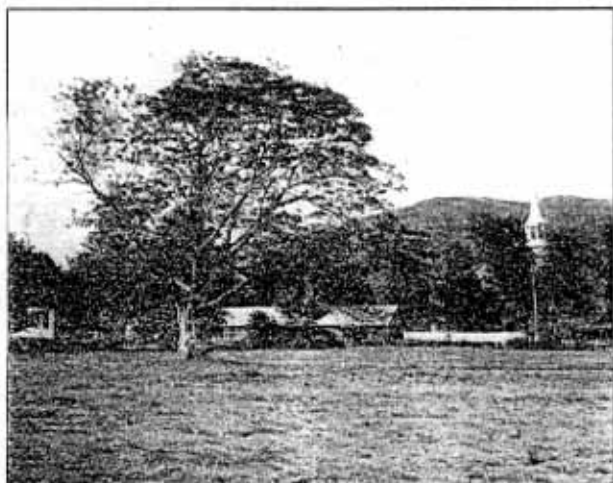
Whoever they were, if one had in detail the privations they must have endured in following a blazed trail through the wilderness and establishing a home by building a log cabin, cooking over an open fireplace, with no means of lighting a fire except by the use of flint and steel, and no furniture except home-made of a very primitive character, one cannot but wonder at, and admire the dauntless courage that possessed the pioneer settlers of this country.

In coming to Canada from the New England States, my grandfather, Cotton Fisk, first took up land in East Bolton, but did not remain there, and when coming to Yamaska Mountain, in passing through what is now the thriving town of Granby, there was but one log house occupied by an English-speaking family by the name of Horner; also my grandfather, John Whitney, first took up land in the Township of Stukely, and his eldest daughter (Elizabeth) was the first white child born in the Township of Stukely.

It is to be regretted that we have not the exact dates of these and other events to record, which would be most interesting.

## YAMASKA MOUNTAIN

Yamaska is one of the three mountains in the County of Rouville, P.Q. These three—Beloeil, Yamaska and Rougemont—are evidently of volcanic origin, as there are one or more lakes on each, which would indicate former craters, and the rock formation is in sloping strata or layers in places. The fertile valleys between these mountains were once covered with water, as in digging for drainage or wells, layers of shells are found, and at the base of the mountains bars or ridges of water-worn gravel are found.



Yamaska Mountain

## TREES AND SHRUBS

Yamaska and the surrounding country was covered with varieties of native trees and shrubs, some of which have disappeared, and others of value for lumber are becoming scarce. The trees included Sugar Maple, hard and soft; Birch, yellow and white; Beech; Ash, white and black; Elm, red and white; Hickory, Ironwood, Black Cherry, Black Walnut, Butternut, Basswood, Poplar, Balm of Gilead, Pine, yellow and white; Spruce, yellow and white; Hemlock, Tamarac, Fir or Balsam, Cedar and Willow.

Of Shrubs there were Dogwood Varieties, Sumach, Mountain Ash or Rowan, Wicopic, Honeysuckle, High Cranberry, Hobble Bush, Striped Maple, Moose Maple, Ground Hemlock, Alder, Willow, Red or Pigeon Cherry, Choke Cherry, Thorn Apple, June Plum, Blue Berry, Huckleberry, Blackberry, Raspberry, Thimble Berry and others.

There are also many varieties of ornamental trees not native to the Province growing at Abbotsford. Some of the most notable

planted as roadside shade trees are Honey-Locust, Norway Spruce, Blue Spruce, Tulip Tree, Cut-Leaved Birch, Norway Maple, Ash-leaved Maple, Shwerdler's Maple and Wier's Cut-Leaved Maple.

During the eighteenth century this neighborhood must have been the hunting ground of the Indian of the Iroquois nation. Game must have been plentiful, for early in the nineteenth century when the English first came to this place there was game of many kinds—Bear, Wolf, Moose, Caribou, Deer, Beaver, (there is a Beaver dam at the Little Lake on the mountain as well as a Beaver meadow a little to the east of the lake) Red and Silver Fox, Wild Cat, Mink, Muskrat, Porcupine, Raccoon, Skunk, Woodchuck, Grey and Black Squirrel, Wild Geese, Duck, Partridge. The Wild Pigeon was very plentiful until 1850, and almost wholly disappeared by 1855. The Wolf, Wild Cat and Bear and Beaver have not been seen on the mountain for many years.

The highest point on the mountain is about 1360 feet above sea-level and in early days was known as the "Telegraph," owing to a Government signal station being there.

There are two lakes on Yamaska Mountain, the outlet of the largest being on the east side, another brook commencing some little distance N.W. of this lake and passing near the present steam saw mill and old granite quarry. Near the latter is said to be an Indian burying place, which information was given by a half-breed (French-Indian) named Joseph Viziard dit Labonte, an old trapper and hunter, who claimed to have come here from Lake St. Francis, in the latter part of the eighteenth century. He said that the burying ground was in two lots, one for adults and one for children, and that he was present at the last burial of an Indian who died of small-pox. No clearing of the soil is allowed on the mountain, all timber being reserved for the owners for lumber, fuel and sugar making.

Amongst the earliest English-speaking settlers are the names of Fraser, Fowler, Blinn, Collins, Comstock, Bullock, O'Dwyer, Fisk, Whitney, Durrell, Eaton, Evans, Buzzell and others, who were most likely the descendants of the U.E. Loyalists who emigrated to Canada after the close of the Revolutionary War of 1777.

## ABBOTSFORD

As a Business Centre there are in the Village a cheese and butter factory, 3 general stores, grocery and confectionary store, bank, Post Office, hotel, municipal hall, French school, dressmaker, 2 milliners, 2 blacksmith shops, 2 carriage repair shops, 2 tin shops, bakery, flour and feed store, general carpenter's shop, house furnishing, sash, door and box factory, harness and shoe shop, barber's shop, cider mills and press for manufacturing cider and vinegar, agricultural implements stand, butcher's shop, platform scales, 2 railway stations, with service of 13 daily passenger trains, besides freight trains.

Abbotsford was not named from Sir Walter Scott's home on the Tweed, but received its name in 1830 from the union of the names of its older families, Abbott and Bradford. Archdeacon Mountain (afterwards Bishop of Quebec), in a manuscript report written in



Main Street, Abbotsford

1829), stated that he made the suggestion to Rev. Mr. Abbott that as there was a fordable river near the settlement (the Catfish River), Abbotsford would be a suitable name. Previous to that it was known as "Yamaska Mountain," and was settled by English-speaking families early in the nineteenth century.

Great privations were endured by the early settlers in subduing the forest. While thus engaged the late Capt. Cotton Fisk was killed by the fall of a tree in April, 1826. The trees were cut and burnt and the ashes converted into potash or salts, which were sold or exchanged for necessities of life. As soon as a home was established it was stocked with a yoke of oxen, cows and sheep. Oxen were used for farm work in place of horses. Wool from the sheep and home-grown flax was carded or prepared, spun and woven into cloth for family use and the garments all made at home, also the boots and shoes for male and female were made by the local shoemaker on his annual visit to each family. In the earlier days no machinery was in use. Grain was harvested with the sickle or scythe-cradle, bound and threshed with a flail, and winnowed by the hand-fan. Horse power threshing machines were in use about 1846; mowing machines in 1852, wheel horse-rakes about the same time. The neighbors often co-operated in farm work by forming "bees" for logging, husking corn or apple paring, also in the framing of the heavier framework of barns and houses, called "raising bees," and many a pleasant winter evening was spent by the young people in gathering together at singing school or a spelling contest, where one school would challenge its neighboring district or the boys would challenge the girls, in which case the girls were generally the victors. As one looks back at the old days, although

there were privations, there was more real brotherhood and a disposition to obey the commandment "Love thy neighbor as thy self," than is in evidence to-day with all our advantages and modern improvements for our material well-being.

### FAMILIES REMOVED

Lists of heads of families removed by death or leaving for other places—Abbott (2 families); Austin, Ashton, Arrowsmith, Beebe, Bradford (8 families); Bolton, Blinn, Bullock (5 families); Bangle (2 families); Baker, Benthussou, Bresseau (3 families), Bordwine, Booth, Butterfield, Browning, Barber, Ball, Buzzell (5 families); Bangs, Bowman, Bachelder, Chamberlin, Cox, Collins (2 families); Cook, Colquhoun, Colby, Cole, Crawford, Chambers, Crossfield (2 families); Craig (2 families), Comstock, Chartier, Durrell (2 families); Drake (2 families); Donohue (2 families), Eaton, Evans (2 families); Fowler, Fleming, Fuller, Fillingham, Fisk (8 families); Fraser, Fife, Goodwin, Gooderich, Gilmour, Gilson, Gale (2 families); Gillespie, Gill (4 families); Gibb (2 families); Groome, Harris, Hawley, Holbrook, Hackett, Horsey, Honey, Irwin, Ingram, Jackman (3 families); Johnson (2 families); Knight, Knowlton, Lincoln, Lippiat, Miles, Mory, McKay, Marston, McCan, McKinley, Mihill, McKerley, Morrison, Marshall, Miller, Messenger, Newington, Norman, Ovit, O'Dwyer, O'Neil, Orcutt, Packard, Phelps, Phalings, Pearson, Plummer, Palliser, Reynolds, Rice, Ryder, Rollins (2 families); Rubdee, Robinson (2 families); Roderick, Roach, Rowell (3 families); Quade, Sharkey, Swan, Stickney, Schegel, Standish, Ryan, Trainer, Tenny (4 families); Wells (2 families); Wallace (3 families, triplets—Isaac, Jacob and Job); Wetherell, Wilkins, Whitney (8 families); Winchester, Tuttle, Taylor, Thompson.

Lists of residents in 1916—Alnutt, Buzzell (4 families); Ball, Brousseau (2 families); Byers, Bulmer, Crossfield (3 families); Carter, Craig, Fisk (7 families); Farrell, Gillespie, Gibb (2 families); Honey (2 families); Harley, Hollingworth, Herrick, Jackman, McKerley, Marshall, Mitchell, Newington (4 families); Roach, Rowell (3 families); Slack, Smeaton, Smith, Whitney, Watson, Willie.

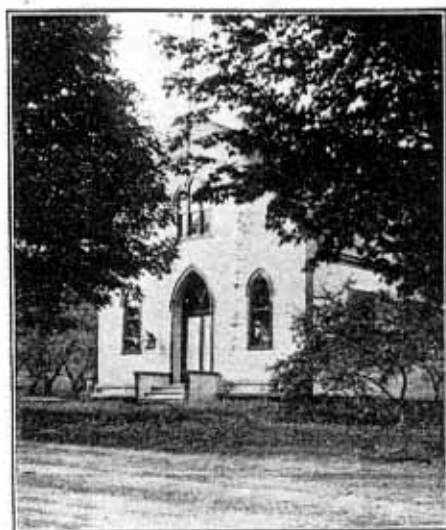
The Fisk and Buzzell families were amongst the early settlers and have the lead in numbers for 1916, showing descendants to the fifth and sixth generation, some of the Fisk descendants occupying the same farms for over one hundred years.

The Bullock and Bradford families were also among the early settlers and had many descendants, but no male descendants of either of these families are residents of Abbotsford at the present time.

### CHURCHES

The Anglican Church was the first building erected for public worship—in 1822. The site for this building, including cemetery and glebe, was given by Cotton Fisk and Charles Collins, whose farms adjoined. The Rectory (stone) was built on the glebe in

1888. The hall was built in 1898 on land adjoining the glebe, given by William Craig, senior.



Parish Hall, Abbotsford

The first clergyman appointed to St. Paul's Church was the Rev. Wm. Abbott, who remained for two years, and was followed by his brother, Rev. John Abbott, from 1824 to 1832. He was the father of the late Sir John C. Abbott, who served his country as one of Canada's Premiers at Ottawa.

The third incumbent was the Rev. Thomas Johnson, who came from Hatley to Abbotsford in 1832, and served until 1850. During his incumbency Mr. Johnson was instrumental in opening up the Missions of Granby, Farnham, Rougemont, St. Hyacinthe and Milton. He died in 1881 at Abbotsford. After his retirement in 1850, the Rev. Frederick Robinson (late Canon Robinson) was in charge until 1889. During his incumbency he also had charge of the Mission at Rougemont from 1850 to 1881. He died at Abbotsford in 1893.

In 1889 Canon Chambers was appointed but only remained in charge four months.

The Rev. H. E. Horsey was appointed in 1890 and remained till 1905 and was succeeded by Rev. L. T. Miller, who remained in charge until 1912, when the present rector, Rev. F. R. Farrell, was appointed.

During the incumbency by the Revs. H. E. Horsey, L. T. Miller and F. R. Farrell they each respectively had charge of the Anglican Mission at Milton.



The interior of the church was re-modelled in 1878 by the removal of the gallery, elevated pulpit and reading desk, the ceiling also being raised. The old spire, which was on the roof over the



Episcopal Church, Abbotsford

Chancel and surmounted by a wooden cock as a symbol of Peter's denial of our Lord, was removed and a tower and spire built over the entrance and a fine toned bell hung in the open belfry.

In or about 1885 the old box pews were removed and replaced by more modern sittings. The church is rich in memorials. The Holy table, chairs and pulpit are of beautiful design and made of native oak. The pipe organ is also a memorial, and there are memorial brasses on the walls. All the windows, of stained glass, are memorials—and one is of special interest—the Founders Window—the names of the founders of the church and the Bishop being recorded on the glass as follows:—

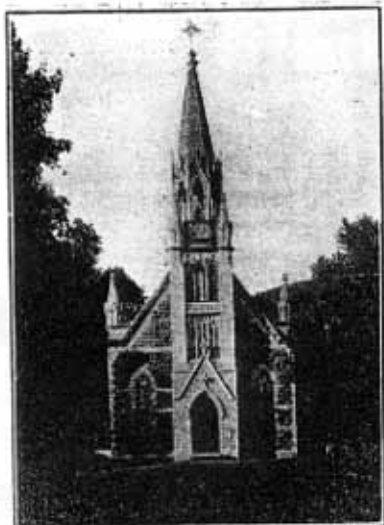
"To the Glory of God, and in memory of the Right Reverend C. J. Stewart, L.L.D., and also of Sewell Gooderich, Benjamin Cook, William Tenny, John Whitney, Cotton Fisk, Henry Collins, David Buzzell, Benjamin Cook jr., J. A. Packard, Asa Durrell, Appleton Rice, John B. Tenny, John O'Dwyer, John Bethuson, Samuel Ovit, Artemas S. Whitney, John Jackman, Lyman Bullock, John Plummer, John Eaton, Benjamin Reynolds, Jonathan Buzzell, J. F. O'Dwyer, Samuel Jackman, Benjamin Harris, Humphrey Jackman and Charles Collins, who aided in the erection of this church. A.D. 1822.

A Methodist Church was built in the village—date not known—and burnt down about 1840. This building stood a short distance west of the present station of the Montreal and Southern Counties Railway. A few years after this church was burnt, a Congregational Church was built nearly opposite the Anglican Church, on the property then owned by Rev. Richard Miles, who gave the land for both cemetery and Church and conducted services there for a number of years. After he left Abbotsford it was used for an academy for three terms, then it was deeded over to the Methodists who use it for public worship to the present date.



Methodist Church, Abbotsford

A Roman Catholic Church was built of stone in the village in 1856 and the new Parish was named "St. Paul de Abbotsford." The French families attending this church now number about 260, and are largely in the majority, and are gradually taking the place of English-speaking inhabitants.



R. C. Church, Abbotsford



School House, District No. 1, Abbotsford

## SCHOOLS

The parish was formerly divided into three districts. District No. 1 comprised the north road on the west side of the mountain, where a school is now being taught in the third school-house erected in this District. The earliest record we have of a school taught in this District is from a leaf from an old journal dated 1833, which states there were 33 pupils, varying in ages from five to nineteen years.

District No. 2 comprised the east road on the south side of the mountain. The second school-house built in this district is still standing—but has been unused for several years, the children being carried by team to District No. 1.

District No. 3 comprises the west road (or Jackman Road) in which there was a school-house with a full school years ago. At the present date there is not an English-speaking family left in this district.

About 1840 there was a school-house built near the village on the property then owned by Abraham Fisk, in which a school was taught for several years. Later on—about 1854 to 1857—there were three Academy terms taught in the Methodist Church by Oscar Frisby from New York (a law student), also by John Erskine (a medical student). In earlier days it was the custom for the teacher to board around, so many days for each scholar in attendance, which was a heavy tax on large families. At present better salaries are paid and the teachers pay for their board at some home near the school.

## FRUIT INDUSTRY

For many years Abbotsford has taken a prominent position in the fruit industry of the Province. The first bearing orchard (seedling) began fruiting in 1812, on the farm owned by the Widow Fraser, now occupied by C. P. Byers. The first grafted trees—Late Strawberry (Foundling), Blue Pearmain and a Flat Graft, were brought from the Spalding Nursery, Shefford Mountain, in 1810 or 1812, by the late Col. O'Dwyer. Grafting was introduced in 1823 by Samuel Jackman, budding in August 1846 from an illustrated article in the People's Magazine published in Montreal. Trees of the Fameuse, Pomme Gris and Bourassa were brought from Montreal in 1826 or 1827, by the Rev. Joseph Abbott and planted in the garden on the farm now occupied by Geo. Mitchell. The first commercial nursery was established in 1857 by the late N. C. Fisk, soon followed by the late Joseph Roach, J. M. Fisk and others, and thousands of trees were sent out to various sections of the Province.

The Fruit Growers Association of Abbotsford was organized in December, 1874, and was the pioneer society of the Province. Its first work was to appoint a committee, consisting of Messrs. Chas. Gibb, N. C. Fisk, J. M. Fisk and Joseph Roach, who issued letters of inquiry and gathered information from the experience of over one hundred growers in the Province outside Abbotsford.

They published a pamphlet of eighteen pages in 1875, entitled "Fruit List for the Province of Quebec" and this was the first fruit list published for the guidance of growers in the Province.

(See Appendix)

In 1876 the Association held its first exhibition in the local cheese factory in the village, at which 179 plates of apples were on exhibition, besides a creditable display of flowers and vegetables. In 1879 it received its first Government Grant of \$50.00 (which several years later was increased to \$100.00) and continued to hold annual exhibitions in the church horse sheds until the hall was built, since which time that building has been used, with the exception of two years—in 1881, when Shefford County organized and Abbotsford held a joint Fruit Exhibition with them at Granby when there were 577 plates of fruit on exhibition. In 1884 the Abbotsford Society held its exhibition at Rougemont in connection with Rouville County Agricultural Society. Abbotsford grown fruit has appeared at various times on the tables of most of the International Exhibitions—at Philadelphia in 1876; at the Massachusetts Horticultural Society in 1881; at the Colonial Exhibition in London 1886; at the World's Fair in Chicago in 1893; at the Exposition Universelle in Paris, in 1900; at the Glasgow International Exhibition in 1901; being awarded at various time bronze medals and diplomas.

Spraying was introduced in 1890, when the Bordeaux Mixture with Paris Green was applied to fruit trees by hand pumps. During the last few years the Lime Sulphur Spray, with Lead Arsenate has come into general use, and in large orchards the power sprayer is used with better results. There are now seven power sprayers in use here.

In 1894 the Pomological and Fruit Growers' Association of the Province of Quebec was organized at Abbotsford, in the Methodist Church. The meeting was attended by delegates from various parts of the Province and a good delegation from Ottawa. A constitution was adopted, dividing the Province into nine Districts, and electing a director for each district, the President elected being an Abbotsford man. This society holds a summer and winter meeting annually in different part of the Province, when important questions relating to the selection and cultivation of the best varieties of fruits, flowers and vegetables, suitable to our climatic and soil conditions are discussed. An annual report, in French and English, is published and distributed to the members, which is of great value to the Province.

A Co-operative Fruit Growers' Society was organized in 1911, when the Provincial Government established a Fameuse block of trees in the orchard of Mr. John Marshall to demonstrate the best methods of cultivation, pruning, spraying and packing, which produced good results. Through this society the members co-operate in the purchase of spraying outfits and materials, packages, fertilizers, etc., and regulate the sale prices of their fruits and other products.

The census of 1911 reported that in Rouville County there were 126,432 bearing trees, and 143,671 non-bearing trees in orchards, which is largely in excess of any other county in the province. It is only fair to assume that a good proportion of these are to be found at Abbotsford. Fruit growing is the leading industry at Abbotsford, and the past record should be considered as a goodly heritage to the rising generation, which with the knowledge of what to plant, and how to care for it, opens up possibilities far in excess of the fondest hopes of their forefathers.

The Apple is the King of Fruits and hard to beat,  
And to rich or poor is both drink and meat  
When planted and cared for as it should be,  
There is profit in growing the Apple Tree.  
In Abbotsford soil it grows apace,  
In many varieties to suit the taste;  
In various colors, quality and size  
It appeals to the palate, a joy to the eyes.  
A wholesome food in puddings, sauce or pies,  
And for dessert, Fameuse, McIntosh or Spies,  
Or any other variety, which is a favorite,  
Can be served to appease the appetite.  
If the Apple was the forbidden fruit,  
Of which Eve and Adam partook,  
Then National sins have become great,  
Since all of this fruit partake.

### THE SUGAR MAPLE

In 1828 a destructive fire cleared most of the timber on the western side and slopes of the mountain, the present timber being second growth. The first settlers made sugar under difficulties. Following the Indian custom the maples were tapped with an axe, making a slanting v-shaped notch, and at its base a cedar spout was placed in a cut made with a gouge, to convey the sap into a wooden trough, from which it was gathered and boiled down in kettles in the open, into syrup, then taken to the house to finish into sugar for family use, by boiling over the fire in open fireplaces. It was sweet, but dark colored. The next improvement was in using an inch augur for tapping, and using wooden buckets instead of troughs, buckets collecting less snow, rain or dirt. Except the change of using still smaller tapping tools, this method was used for many years. About 1854 tin buckets hung to the trees were used by some and flat boiling pans of sheet iron of three to six feet in length, and camps or cabins built, instead of open air boiling. Since then many improvements have been made, tin being used for spouts, buckets with covers, and evaporators and other appliances, and little sugar is made, but a high class maple syrup is produced, which finds ready market in the west and our cities.

Many of our Sugar Maples have, in recent years, been injured by the borer and forest tree caterpillar, which has reduced the output of this desirable product.

## ROADS AND RAILWAYS

The first Government road (macadam and planks) was built about 1847 from Longueuil to Granby, toll gates were placed every eight or ten miles apart to collect money for repairs. During 1914 and 1915 government also gave money grants towards gravelling our country roads, which are much improved.

The first railway to pass through Abbotsford was the Champlain and St. Lawrence Junction, from St. Guillaume to Stanbridge, (Narrow Gauge), which was opened for traffic in 1879, and leased to the South Eastern Railway Company in 1881, when the road bed was widened and track laid with heavier rails to Standard Gauge. This company also opened a granite quarry on the mountain about 1882, and built a spur from the main track to the base of the mountain, on the farm now occupied by C. P. Byers, in 1883, when granite was taken out for building bridges and culverts on the line, and other purposes. This quarry has been closed for a number of years.

The Canadian Pacific Railway took over the South Eastern, which was a part of the Montreal and Atlantic Railway System, in 1889, and has operated this branch since.

The Montreal and Southern Counties Railway (electric) opened their line for traffic from Abbotsford to Montreal in December, 1915, and to Granby April 29th, 1916. This line is of great convenience, giving service of four daily trains each way, and covers a longer distance of electric service than any other line in the Province of Quebec.

## MAILS, TELEPHONE AND BANK

The Bell Telephone System was introduced about 1888 and twenty-five telephones are in use to date by the inhabitants.

A branch of the Bank of Hochelaga was opened in 1913 at Abbotsford.

Rural Mail daily delivery became general at Abbotsford in 1915. In early days we had weekly mails. The first paper I remember was the Montreal Transcript (weekly), which was taken over by the Montreal Gazette later. Charges on letters in early days were 5 cents Canada, 10 cents to U.S.A. and 25 cents to England. No stamps used. The first record we have of mail delivery was by Captain Cotton Fisk, who carried the mail to and from Montreal on horseback about 1814 and distributed it to his neighbors.

## WAR FUNDS IN 1915.

During the summer of 1915 at a meeting in the Parish Hall the "Abbotsford Machine Gun Association" was formed for the purpose of raising funds to purchase and present a gun to one of our Overseas Battalions. The whole parish was canvassed, amongst French speaking and English speaking Canadians, and \$1,010.00 were collected. A gun could not be secured at any price, so the funds were handed over to the Laurentian Society for treatment of Tuberculosis at St. Agathe des Monts, P.Q., for the purchase of beds

and equipment for treatment of returned soldiers suffering from tuberculosis or gas poisoning, a much more humane use of the money.

The Abbotsford ladies previous to this, organized a branch of the Canadian Red Cross Society, raising money for materials and working these into hospital and sanatorium necessities for wounded Canadian soldiers, and in addition to these special efforts, collections and contributions to other relief funds for various needs in connection with the war are being made.



Winter Time in Abbotsford



# APPENDIX

FRUIT LIST for PROVINCE OF QUEBEC, published by FRUIT GROWERS' ASSOCIATION of ABBOTSFORD:—

This Association, feeling that a published fruit list was absolutely necessary for the advancement of fruit culture in this Province, issued a circular letter of enquiry to gather the varied experience in its different parts. Two hundred and ninety circulars were issued about 6th January last.

Replies were received from, or correspondence entered into with, or (which is better) discussions held with over a hundred persons exclusive of residents of Abbotsford.

Our information is chiefly from the Island of Montreal, from the Counties of Rouville, Brome, Missisquoi and Huntingdon, and the country lying between them, the clay flats excepted; from these last a few reports only, these failures as regards apples, in two cases even when tile drained. On drained black muck five feet deep one cultivated orchard reported. Trees five years planted in fine health, and fruit large, but equal neither in flavor nor color to that grown upon more suitable soils.

## REPORT SUMMER APPLES

Two best varieties are,

1. DUCHESS OF OLDENBURG.
2. RED ASTRACHAN.

DUCHESS OF OLDENBURG seems perhaps the most generally satisfactory tree reported on. It produces good crops every year of a saleable fruit which ripens soon after Red Astrachan.

RED ASTRACHAN comes next in general satisfactoriness. In a few cases, however, it is reported as utterly failing without apparent cause, and on no special kind of soil. It is always saleable, and at high prices; and bears carriage best of the early apples.

The following, named in order of ripening, need also to be mentioned.

EARLY HARVEST, with and without shelter, reported as doing well in some instances, but as a rule decidedly short-lived and unsatisfactory, and in the nursery it proved to be tender, here and in Montreal.

TETOFSKY, whose beauty, productiveness and hardiness, though medium in quality, yet recommend it for places unfavorable for Red Astrachan, before, or with which it ripens, does not bear carriage, nor sell as readily as Red Astrachan. Promising well in Huntingdon County.

WHITE ASTRACHAN: a hardy tree with a long life and clean bark; it grows large, but being upright can be planted close; it yields very heavy crops of fine fruit, but as it does not bear carriage, and water-cores badly, it is valuable mainly for home use. In one instance, however, it has been profitably grown for near market, even though not bringing so high a price as Red Astrachan.

PEACH, of origin unknown. Downing describes a "Peach," "an Irish Peach" and "an American Peach." It is none of these. Some very old trees in Montreal showing it to be long-lived. Tree is vigorous, hardy and productive, fruit above medium, oblong, conic, yellow with pink blush on one side; quality, second rate, profitable for near market only, as it shows bruises.

## FALL APPLES

The two best varieties are:

1. ST. LAWRENCE.
2. ALEXANDER.

ST LAWRENCE is a hardy long lived tree, producing fair crops every year, of finest quality fruit. It does not crop like the Fameuse, and so is not so profitable for the Montreal market. On this account it is not being planted so largely. Should it become scarce, it would bring a very high price.

**ALEXANDER** is healthy, hardy and fruitful. Has a fairly long life, one weighty witness to the contrary, notwithstanding. Ships fairly, keeps well for a fall fruit and sells high.

The following, named somewhat in order of ripening, are also worthy of notice.

**KESWICK CODLIN**: a largish acid, cooking fruit, bearing free and early. It is fairly hardy, and does well near Montreal, but our reports are chiefly from places more or less sheltered.

**HAWTHORNDEN** bears a very early and heavy crop of fine kitchen fruit. It is hardy, but dies often of exhaustion, perhaps because the fruit is not thinned when it is young.

**KING OF THE PIPPINS**, reported also from Montreal, yields a large red cooking apple very heavily for many years, and ultimately dies of over bearing.

**KENTISH FILL BASKET**: another reported from Montreal as hardy and productive, fruit of fair quality and of enormous size, used for cooking.

#### EARLY WINTER.

The **FAMEUSE** is first without a rival.

These, however, may be mentioned:

**GRAVENSTEIN**: A few of these large, handsome, German apples are grown about Montreal and Lacolle. Special enquiries have not been made.

**LATE STRAWBERRY** (Autumn Strawberry) produces a largish handsome fruit of fine quality.

At Abbotsford, and in some cases at Montreal, it bears early and freely, and, although not long lived, well repays cultivation.

**BOURASSA**: There is difference of opinion about this old favorite. Many say it is healthy, some say not; some say it is productive, more say it is not. It sells well in Montreal, but no longer at extra prices.

**HUBBERTSON'S NONSUCH**: A noble mid-winter fruit which has done well in a few instances,—of its failures we know nothing.

Its character for hardiness, in northern parts of New England, would not lead us to expect it ever to become one of our leading fruits.

#### LATE WINTER

For the early winter, **FAMEUSE** was first, and there were no competitors; for late winter there are many competitors, and none first: none combine hardiness and productiveness with all the best marketable qualities. Choose from these next six:

1. **GOLDEN RUSSET**: This is the Golden Russet of Western New York, erroneously called American Golden Russet in the catalogues of some Ontario nurserymen. Warder calls it the English Golden, but it is known by this name only in the West. Its hardiness and productiveness are well spoken of from Montreal, when sheltered or even moderately exposed. So are they in exposed situations in Huntingdon County, where it is being planted for profit, and perhaps elsewhere; but elsewhere there is so much confusion about Russets that some of the reports are untrustworthy. In Montreal it does not bring as high a price as Fameuse per tree, and hardly per bushel. It keeps till April or May.

2. **WHITE (WINTER CALVILLE)**: From Beloeil we hear that the original tree was bearing in 1822, and that it is still yielding good crops, considered rather more productive than Fameuse, eight barrels being sometimes gathered from a single tree. Fruit sells at same price as Fameuse. At Abbotsford it has proved hardy and vigorous in nursery; and in orchard, trees seventeen years planted have proved hardy, and in productiveness very nearly equal to Fameuse. Fruit medium, yellowish when ripe, with blush on one side; flesh firm, crisp, juicy, mild sub-acid; its only fault being its color, which shows bruises and prevents its being a first class market fruit, otherwise it bears carriage well, keeps till April.

3. **CANADA BALDWIN** was also brought to Abbotsford from Beloeil. The fruit is conic in shape, and somewhat like the Fameuse, though lighter in color and specked with white. It bears carriage well,

keeps till June, and is very saleable. The trees are heavy croppers, strong in growth and very thrifty, and were thought exceedingly hardy, but during the last five years the old ones (seventeen years planted) have shown tendency to sun-scald.

The FAMEUSE-BALDWIN, reported from Belœil, does not seem to be the same under another name.

4. BLUE PEARMAIN: This is a hardy tree but accounts vary as to its productiveness, being mostly unfavorable; some think heavy soils suit it. It was named twice only among the five best kinds for profit, and in both cases on gravelly loam mixed with clay. The apple itself is large and handsome, in no special demand in Montreal, but sells well in local markets.

5. BEN DAVIS: Reported very favorably from Huntingdon County, and a few other scattered places. It is a vigorous grower, and so hardy that it was used in Wisconsin to top-graft tender kinds on, but the severe winter of 1873 put a stop to this; it bears early and heavily, and though decidedly wanting in flavor, it is the market apple of North Illinois, and is placed on the commercial list of the North Western Societies. It does well in all soils, but with some change in the flavor of the fruit. It ships well and keeps till May.

6. JONATHAN: Is a beautiful, red, first quality dessert apple. Its size is medium, or below medium. In Huntingdon County, trees, seventeen years planted on exposed northern slopes, have proved hardy and productive and very profitable.

In Montreal in one instance it has done well, and should be grown there for home use, keeping as it does till May.

7. NORTHERN SPY: Spoken of favorably from Huntingdon County, where, upon unsheltered northern slopes, it proves hardy, and though late in coming into bearing, yet recommended for profit. Favorable reports also from Missisquoi and from the neighborhood of Lacolle.

In Montreal, both on exposed northern and on protected southern slopes, it is short-lived, and this, added to its tardiness in bearing, has condemned it. It has also proved tender in the nurseries at Montreal and at Abbotsford.

8. POMME GRISE: Spoken of in a few instances as a good bearer, but generally as a decidedly poor bearer even in cultivated orchards. Fruit said by some to be not equal in quality to what it used to be and in Montreal market is no longer saleable at extra prices, having been superseded by the larger russets. Plant sparingly and for home use only.

9. TOLMAN'S SWEET: Generally reported as hardy and productive here, as in the North Western and North Eastern States, though somehow it proved tender in the nurseries at Abbotsford. The fruit however, is not saleable in Montreal market.

10. RIBSTON PIPPIN: A few report favorably, but more quite the reverse, as to health and length of life of tree, and in some cases as to quality of fruit.

11. KING (OF TOMKIN'S COUNTY) has one firm friend and several enemies of valued judgment.

12. YELLOW BELLE FLOWER is hardy, fruitful and often satisfactory.

13. BALDWINs and RHODE ISLAND GREENLINGS and SPITZENBURGS have in many scattered instances done well in sheltered spots, surviving even the winter of 1858, yet on the whole are condemned by nursery men and orchardists, and in fact their continued importation has done immense damage to the fruit interest of our Province.

#### PROFIT.

#### BEST FIVE KINDS IN ORDER OF PREFERENCE

HUNTINGDON COUNTY reports Fameuse and Red Astrachan a tie; next to them are Duchess or St. Lawrence.

LACOLLE AND VICINITY: Fameuse first, unanimously; next, St. Lawrence, Red Astrachan, and, possibly Canada Baldwin.

**DISTRICT OF BEDFORD:** Fameuse or Red Astrachan, followed by some winter apple.

**BELOEIL:** unanimously, Fameuse.

**ABBOTSFORD:** Fameuse, St. Lawrence, White Calville, Duchess, Alexander.

**ROUGEMONT:** Red Astrachan, Fameuse, St. Lawrence and Alexander.

**L'ISLET CO.:** Red Astrachan, Fameuse, Duchess. (Two reports only from this County and no replies to our enquiries upon them).

**OTTAWA VALLEY:** Fameuse and Duchess equal; Red Astrachan, St. Lawrence.

**MONTREAL:** Red Astrachan, Alexander, Fameuse, Duchess and Peach. Montreal reports strongly for Fameuse. It is a heavy and reliable bearer, and always has fetched and will fetch a good price: viz., a dollar a bushel, at the very least.

Red Astrachan brings now about \$2 a bushel, as the supply hardly equals the demand. Ontario ships us a certain quantity and may ship largely, and, though her Red Astrachan commands but a small price compared with that from the orchards in the neighborhood of Montreal, this will undoubtedly affect the price; and, to what extent, is a question for those to consider who would plant very largely of what, to-day, is the most profitable apple in the Montreal market.

Alexander, if fine, brings \$6 per hrl.

Duchess and Peach bring high prices, but must be handled more carefully.

Of Winter Apples, the Golden Russet is reported, from Montreal, as less fruitful than Fameuse, and lower priced, because of the competition from Ontario. In Huntingdon County it is being planted for profit, so also are Ben Davis and Jonathan, and even Northern Spy. In some parts, Winter Calville and Canada Baldwin are most thought of.

## HARDINESS

### HARDIEST FIVE KINDS IN ORDER OF PREFERENCE.

Fortunately, since the extremely severe winter of 1858, we have had no opportunity of testing this question. But, were we systematically to examine the injury done to our orchards last winter we might learn much. In the North-West, the winter of 1872-73 destroyed a large percentage of orchards; a thorough examination was made by the Minnesota and Wisconsin State Horticultural Societies, and from these, and more detailed reports published in the North-West papers, we gather the following: Crabs stood, of course, as a rule first; and the order of hardiness among these was: 1. Transcendent; 2. Hyslop; 3. Montreal Beauty, (this possible may be M. Waxen).

Soulard was much more injured than these three.

Among apples, first were Tetoisky and Duchess of Oldenburg; these results are confirmed by reports from Vt. and N.H. and N.B. Next, probably, stood White Astrachan, which was not, however, largely grown, as it does not bear carriage.

The two first, with Stewarts Sweet, (an apple the size of the Transcendent, but of fine quality), and Wealthy, are the only ones hardy enough to be recommended by the Minn. S. H. S. for all localities. Golden Russet, Red Astrachan and Ben Davis, were debated upon, but rejected; Pewaukee also sought admission, but was not received.

For the most favorable localities we have a second list: Haas, Fameuse, Walbridge, St. Lawrence, Red Astrachan, Golden Russet, Saxton and Perry Russet.

To judge from the Minneapolis Meteorological tables, the above is rather too cruel a test of hardiness for this part of the Province of Quebec.

A fairer test though erring on the side of leniency, is the report from Central and Southern Wisconsin, at least so the Madison Meteorological Tables seem to indicate. The Wis. State Soc. gives us, as the five best for general cultivation, Red Astrachan, Duchess of Oldenburg, Fameuse, Toi-

man's Sweet and Golden Russet; but also places Pewaukee, Ben Davis and Walbridge upon the commercial list.

Our reports show that these varieties are being tested in this Province; and as they are being propagated for importation hither, we thought it well to show their relative hardiness.

As a deduction from the above, modified by our own less extended experience, we would give the hardiest kinds, thus: Tetofsky, Duchess of Oldenburg, White Astrachan and Peach; next to these, in alphabetical order, come, Alexander, Ben Davis, Fameuse, Red Astrachan, St. Lawrence.

### CRABS

Our Statistics give us, in order of preference:

1. **MONTREAL BEAUTY**: Is most grown, bears freely even when old, and is profitable for a near market.

2. **TRANSCENDENT** is a strong grower, yields very heavy crops of a large fruit, somewhat astringent in taste. Like the former, it must be marketed carefully and quickly.

3. **QUEEN'S CHOICE**: A great favorite in Stanstead and St. Francis Valley, being more reliable than the above in unfavorable places;—bears young and heavily, sells readily there; and, being firm in texture, keeps and ships better than the above.

4. **RED SIBERIAN**: The best for jelly and good for canning.

5. **MONTREAL WAXEN**: Jas Dougall, of Windsor, Ont., says, this tree is propagated in Ontario, under the name of Montreal Beauty; but the two may be easily distinguished as the growth of M.B. is upright, whereas the M.W. is a spreading and almost a straggling tree.

Some say this last is a heavier bearer than the M.B. and more profitable. The confusion of names may be the cause of this being placed fifth on this list.

6. **HYSLOP**: Keeps better, but does not bear as heavily as Transcendent; is very astringent, but is well thought of by some for its size and great beauty.

Montreal Beauty and Waxen sell in Montreal (when hand-picked not shillelagh-picked), at from \$1.50 to \$2.50 per bushel.

Of the prices of the others we cannot speak positively. The above are all Fall Crabs, all sub-acid, and all astringent or "puckery."

Siberian crabs can be grown abundantly where other apples fail entirely; and we believe there exist species of every season and flavor and without astringency.

We earnestly hope that experiments will be turned in this direction, for the crabs (unless some day affected by blight as they have been in the west), must become of the greatest importance to us.

### PEARS

We give a digest of the experience of a few in Montreal. This differs entirely from our report on apples, as being merely a local experience. It should therefore be received cautiously, and we earnestly hope that the Montreal Horticultural Society will appoint pear and plum committees, and make out more thorough lists as a guide to future planters.

We may state that shelter by buildings, hedges, etc., is desirable, if not necessary; trees must not be forced either in nursery or orchard until in bearing. Mulching in the fall, necessary. Only upon these conditions can the following be recommended, and that not for profit—

S. Standard or tree on pear roots; D. Dwarf or trees on quince roots; H., hardy; P., productive; Q., quality.

#### PEARS—Five Best Kinds.

**FLEMISH BEAUTY**: S. decidedly first, h. q., large, good q., reliable, autumn.

**BELLE LUCRATIVE**: S. or perhaps D., h., medium size, best q., autumn.

**GLOUT MORCEAU**: D. & S., rather large, h., fair q., mid-winter.

LAWRENCE: S. & D., med. size, h., highest q., early winter.  
WHITE DOYENNE: S. & D., rather large, h., highest q., autumn.  
These last four are not in order of preference.

The following also deserve special mention:

BARTLETT: S. & D., fine q., but tree generally not as h. as some others.

BON CHRETIEN: S. & D., fine h., large, medium q., perhaps not what it used to be, autumn.

ONONDAGA: very h., large, good q., though somewhat variable, autumn.

ST. GHISLAN: S. & D., hardier than Flemish Beauty, but not equal in q.; the fruit is finest on quince stock, but the tree lives longer as a standard.

LOUISE BONNE DE JERSEY: D., very p., but accounts differ as to h., autumn.

NAPOLEON: D., h. p., good q., medium size, well spoken of, autumn.

GANSEL'S BERGAMOT: S. & D., rather large, fine q., moderately p., autumn.

HOWEL: medium or largish, good q., autumn.

OSWEGO BEURRE: S., very h., rather small, medium q., autumn.

ORBAN'S SUMMER: a little beauty of good q., pretty h., only moderately p.

ROSTIEZER: pretty h., small, best q., early.

BEURRE DIEU: h., large, fine p., autumn.

Some would place this on first list of five best kinds.

KINGSESSING: rather large, good q., some old trees reported in good health, autumn.

CLAPP'S FAVORITE: a seedling from Flemish Beauty and Bartlett, said by many to promise to be a hardy tree.

Dearborn's Seedling, Doyenne d'ete, Tyson, Ananas d'Ete, have also, in some cases, done well.

For the detailed experience of one who has tested 300 varieties of pears in Montreal, we would refer to report Ont. F. G. Association, 1871, or to "Canada Farmer," July and August, 1871.

## PLUMS

To make out a list of five best varieties was impossible. The following list of 12, however, contains those most thought of. The 3 best kinds for profit, we are unable to name. Such a list would include Lombard and Corse's Admiral, but great difference of opinion would exist as to the others; some preferring large handsome plums, like Bradshaw and Pond's Seedling; others, smaller and inferior kinds which are hardier and surer bearers: the latest varieties, as a rule, command the highest prices.

The 12 kinds which have done best are:

LOMBARD: violet, p., medium, good q., generally satisfactory.

POND'S SEEDLING: Yellow, very large, tree as hardy as any of its class.

WASHINGTON (Bolmer's): yellow, large, very fine q., very p., every 3rd year, or now and then according to favorableness of position.

IMPERIAL GAGE: greenish yellow, rather large, highest q.

BLEEKER'S GAGE: yellow, medium, fine q., considered very p. by some.

BRADSHAW: reddish purple, very large, good q.

COE'S GOLDEN DROP: large yellow, fine q., moderately p., being late, brings high prices, and is stated positively to ripen every year.

PRINCE'S YELLOW GAGE: medium yellow, very good q.

GREEN GAGE: of the highest q., but h. and p. in a few places only.

NOTA BENE (Corse's): purple one and half inches in diameter, juicy, rich and sweet, the finest flavored of Corse's Seedlings, very p., but does not bear carriage as well as the two following.

DICTATOR (Corse's): brownish purple, nearly as large and shape of yellow egg, fine q., firm texture, bears carriage well, profitable.

ADM. KAL. (Grose's), dead blue, oval, nearly as large as Dictator, softer texture, and not as good flavor, but more productive. If any one knows of trees of the last three kinds, in bearing, they would do well to let it be known, as the old trees have lately been cut down, and the Montreal nursery men are in doubts as to where scions can be had.

The following kinds have also done well: Danson (probable in Huntington County), Rose Claude De Bayay (ripens every year), Yellow Egg, McLaughlin, Jefferson, Blue Gage, Smith's Orleans, Purple Favorite.

The above kinds have lived 12 or 15 years, usually not much longer, and have produced good crops more or less frequently according to variety and fecundity of position. This shows that we have not the species adapted to our climate. The Mass. State Hort. Soc. finding none of the above kinds hardy enough to be recommended for general cultivation, published a list of the best native seedlings. These have since been examined by a committee, and the best (Harrison's Peach and others), though not as yet endorsed by the Society, are nevertheless spoken of very favorably by them. An examination of our native seedlings should at once be commenced, and also it might be well to try these hardy North Westerns of the Prunus Chickasaw, thought so favorably of by the M.S.H. Soc.

There is, however, a less hardy class of Chickasaws of more southern origin, which is likely to be grown for this market, including the Wild Goose, Wamabago and Miner (or Huckleby). The latter is so late that its ripening may be questionable (though the later the better for market, if it does ripen); young trees both of this and Wamabago proved no hardier at Abolotoot during last winter than Lombard. This class of plum is noted for its fruitfulness and length of life, but we do not feel that this is exactly the line in which experiment should be made.

**BLUE ORLEANS, PRUNEAU and YELLOW ORLEANS:** Thousands of these trees, especially the first, grown from suckers and planted in the soil, are doing well on North Shore of the St. Lawrence just below Quebec, and on the Isle of Orleans. They sell in Montreal at from \$6 to \$14 per barrel, and, hitherto, have not been stung by the Curculio. Unfortunately the "Black Knot" began to appear many years ago upon the wild cherry trees along the fences, and from these it has spread, and is rapidly destroying the plant orchards. The danger is not understood, and the people would be loath to apply the remedy, viz., cutting off all parts diseased, but, if not attended to, this whole business must, before many years, entirely fail.

### CHERRIES

The common kind under the names of Early Richmond, Kentish, Common Red, etc., is the only kind grown to any extent, and that with much success coupled with some failures. English Morello and May Duke also doing well in a number of instances.

At Rougemont, Black Eagle has been grown for many years, is as hardy as Kentish, but not a good bearer.

The Mass. S. H. Soc. endorses one new German variety Hartz Mountain, and recommends another, Leib, for trial. Many years ago a black, sweet cherry with a delicious flavor grew largely about Montreal; any one who knows of a tree should report at once to propagators, and help to fill up a blank in our fruit list, a sweet cherry adapted to our severe climate.

### GRAPES

In recommending the best kinds of Grapes we must premise that no kind should be grown in this province without three things:

1.—Thorough underdrainage. 2.—Protection by fences or hedges. 3.—Winter covering.

Some of our more careful cultivators train according to the "renewal system" and the very late varieties require this.

These four kinds we recommend for general cultivation.

**HARTFORD PROLIFIC:** This is a hardy grape producing more fruit with less care than any other. We have seen it drop badly from the bunch, but on making special enquirers, we found this to be the exception and not the rule. Consumers find the pulp somewhat acid, yet it is valued for home use, and on account of its earliness and productiveness it brings the highest price per lb. and per vine.

**ADIRONDAC:** This grape is positively without pulp. In flavor it approaches that of the finer foreign sorts. It is sure to ripen always, but does not bear so heavily as the above. The vine is not vigorous, and has in two instances been found to winterkill under the same covering which protected others. It has been kept all winter.

**CREVELLING:** This is a hardy and vigorous grower, and produces good crops of a fine but peculiar flavored fruit. The bunch is loose and straggling, and is therefore not very marketable. It ripens ten days later than Adirondac, and is not injured by frosts.

**DELAWARE:** This is reported as a general favorite, as it adds hardiness and productiveness to its delicate sweet-scented flavor. It should be planted in warm positions. No grape later than this should be recommended for general culture.

The following also deserve attention:

**CONCORD:** This is a hardy and vigorous grower and abundant bearer. Some report that it ripens thoroughly every year; on the other hand, others, both from light and heavy soils, but especially from the latter, report that the berry colors, but does not ripen or sweeten. It should be planted only where it is found to ripen well, or against walls, or in other specially sheltered spots.

**EUMELAN:** This is a medium sized dark purple grape of fine quality. It seems good every way except in the size of the berry. It is reported on only by a few, and as having fruited but two years.

**REBECCA** is a highly flavored yellowish-green grape of medium size. It is productive, and is doing well in the hands of a few careful cultivators. It is said, both in Montreal and at Philipsburg, to ripen just after Hartford Prolific. The description of the grape is exact, but in U.S. said to ripen with Isabella. It is also said there to be a good keeper.

**MASSASOIT (ROGERS NO. 3),** a rather large amber grape, ripening not long after Adirondac, is reported favorably from Ottawa and Philipsburg.

**SALEM (ROGERS NO. 22),** a large amber grape of fine quality, ripening just before Concord, is reported favorably from several places.

**ROGERS NO. 33:** a grape of the Black Hamburg type, ripening with Adirondac. It is hardly known, but is doing remarkably well at Philipsburg.

**ISABELLA:** This very late variety is reported by several as ripening every year against a wall, though they believe it would not thoroughly ripen on the trellis. In two or three instances, however, said to ripen even on trellis.

**BLACK CLUSTER** and **CHASSELAS DE FONTAINE-BLEAU** are both reported from Montreal as having thoroughly ripened year after year for many years, and, though troubled with thrip, free from that mildew which so often attacks these foreign varieties. The former is easily known by its small bunch of closely set medium sized berries. The latter has bunch and berry larger than Sweetwater, and was imported direct from France. We believe this to be true to name, but prefer not to positively state such to be the case.

These very late ripening varieties are not mentioned with a view of recommending them for cultivation, but merely to show what care has effected in spite of the shortness of our season.

The following kinds, named somewhat in order of ripening, have also been reported as giving greater or less satisfaction:

Croton, Isabella, Walter, Martha, Allen's Hybrid, Senaskua, Northern Muscadine, Lindley (Rogers No. 9), Agawam (Rogers No. 15), Wilder (Rogers No. 4), Clinton, Diana, Hamburg, Union Village, Diana.

For the detailed experience of one of our oldest grape growers, see Canadian Illustrated News, March 27th, 1875.

## CURRENTS

Cherry, Red Dutch, Victoria, White Grape, Black Naples, all do well in P.Q. as elsewhere.

Cherry brings the highest price per gal., and under cultivation, perhaps, per bush.



## GOOSEBERRY

The great enemy of the English varieties is mildew. Near the city of Montreal, and especially on the East Side, both on heavy clay and on gravel by no means clayey, there are many spots free from this trouble. We have seen Whitesmith, 30 years planted, which have never mildewed, (at least they certainly have not during last 22 years, and present occupant understands they did not during the 8 years previous), these are still yielding good crops, lower branches lying upon the gravelly ground. Green Ocean was also doing well here. On heavy clay we find Crown Bobs and Whitesmiths, both yielding fine crops, on bushes both trimmed and untrimmed;—but after the worm has eaten the leaves, the fruit often mildews.

This is one of the most profitable fruits, bringing 60c. per gal., and easily picked.

Of the American Seedlings, HOUGHTON flourishes everywhere, and bears enormous crops of a fine flavored, but small berry, proof against mildew (there are instances known of its having mildewed, but these are indeed rare). One cultivator, at Ottawa, planting 4 ft. apart, each way, (or 2500 to the acre) and selling at 60c. per gal., realized at rate of \$1000 per acre. In Montreal, this small berry is not very saleable, but it should be grown everywhere for home use, and probably for local markets.

DOWNING, another American Seedling, is larger than Houghton, and mildew proof; but its cultivation at Ottawa is being given up because less productive.

## RASPBERRIES

RED—RED ANTWERP is the general stand-by, though some prefer FRANCONIA, FASTOLFF, or KNEVET'S GIANT.

CLARK, is well spoken of by a few; we know the canes to be perfectly hardy in dry gravelly soils, but, otherwise, will give no warrant; it suckers rather freely, but yields good crops of a large and delicate flavored fruit.

WHITE—BRINKLE'S ORANGE: A1, for flavor and a heavy cropper under good cultivation. Its canes are quite hardy in dry gravelly soils, not over rich. Special inquiries of ours found it hardy even on rich clay, and we are at a loss to account for its tenderness south of us. However, in some rich soils, some gardeners prefer to bend it down to be covered with snow.

WHITE ANTWERP is not as general a favorite as the above.

GOLDEN THORNLESS has the growth, hardness, texture of berry and productiveness of the black cap family. It is not reported on, but is doing well here, and, though of only second quality, is valued for cooking, on account of its being such a heavy cropper.

BLACK—The black caps are not as largely grown as they should be, being thoroughly adapted to our climate, and enormously productive. The fruit is larger, more juicy and pulpy, and less seedy than the wild, though not richer in flavor.

DOOLITTLE (American black-cap) is perfectly hardy, has fine wild flavor, and, like all these black-caps, a profuse bearer.

MAMMOTH CLUSTER is not quite so hardy, but hardy enough to bear heavily every year. In very rich soils it might prove tender. Ripens one week later than Doolittle, and continues to ripen for some time.

DAVIDSON'S THORNLESS is a very early and SENACA a very late black-cap. These two last have not come in on our reports, but a few plants here have proved hardy and productive; and in Minnesota they have both proved hardier than Mammoth Cluster.

## BLACKBERRY

KITTATINNY, DORCHESTER and LAWTON, have been killed almost to the ground the last five years, even when covered by a snow-drift.

EARLY WILSON, reported from Ottawa and elsewhere as much hardier. With us, it proved somewhat hardier, yet we do not feel that we can recommend it. Still, if well pinched down, and kept under the snow enough might be left alive to bear a moderate crop of this large and luscious fruit.

CLARET and CRYSTAL WHITE have proved worthless.

SABLE QUEEN, (large and late), seems, with us at least, as hardy as early Wilson. HANCE, less so.

**WESTERN TRIUMPH.** This we saw last year in the grounds of A. M. Purdy, Paimyra, N.Y. It was very productive, size of Kittatinny, but a week earlier; quality seemed very fine, but the berry was too ripe to fully judge. This we did hope to be able to recommend for trial, but information received from Minnesota prevents our doing so. It might do fairly on poor soils. Thus we cannot recommend any kind even for trial.

### STRAWBERRY.

**WILSON'S ALBANY:** "The" berry for market on account of its productiveness and firmness of flesh; one opinion to the contrary—one who has five acres at Quebec, on bituminous shale, prefers JUCUNDA and BURR'S NEW PINE.

For home use, WILSON and TRIOMPHE DE GRAND are generally preferred. Of others, TROLLOPE'S VICTORIA, AGRICULTURIST, BLACK PRINCE and perhaps LENNING'S WHITE, seem most thought of; the two latter, only on account of their delicious flavor.

The work connected with this report has been such as we little expected, and such as we will not venture again to undertake. We have labored for the strictest accuracy.

The answers to our circulars were in many cases sadly faulty; and continued correspondence was needed to get the exact information required, except in Montreal, where we received our information by word of mouth.

Every section has its own seedlings. The fruit list of every country is in part made up of its seedlings; a thorough examination into the merits of these would be of the greatest importance, and would, doubtless, fill up many a blank in our fruit lists. Such work can only be thoroughly done by County or Local Associations such as our own. All our good seedlings would then become candidates for honors, and we would feel the need of a Provincial Fruit Growers' Association (such as our sister Provinces of Ont. and N.S. have) to pronounce judgment and to recommend for general cultivation.

To begin such work as this is hard; to continue it, comparatively easy. To continue it, we need the varied experiences of our fruit-growers continually brought before the public in our newspapers, and especially in regard to points in which the experience of individuals differs from this report,—for, being a digest of opinions, it must, in some points, materially differ from the actual experience of every one who reads it.

As a Local Association, we have done our duty, and hope that all interested will do all they possibly can to continue the work which we, from the very necessity of the case, have made this effort to begin.

N. COTTON FISK,  
JOHN M. FISK,  
JOSEPH ROACH,  
CHARLES GIBB,  
Corresponding Secretary.

Now, after 40 years, if this list were revised, there would be many changes, but among the Apples the Fameuse would still hold its place in the First Ranks.

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The late Charles Gibb was an enthusiast in his chosen vocation—Horticulture. In 1872 he purchased the farm then owned by Mr. B. Whitney, and came to Abbotsford to reside in March, 1873. During his seventeen years residence here he tilled his grounds into a practical testing station and introduced many foreign varieties of fruits, shrubs and trees. In 1876 he had a plantation of nearly 1000 trees (mostly timber trees) on trial and at our annual exhibition in 1883 he showed a collection of foliage from 100 varieties of timber trees not native to this Province. He also tested

many varieties of pears, but only a few proved sufficiently hardy, especially the Flemish Beauty. He twice visited Russia in the interests of Pomology, first in 1882 in company with Prof. J. L. Budd, of Iowa, U.S.A., and on his return to Abbotsford in February, 1883, he was presented with an address and a public banquet and reception, by the members of our society at Mr. Onias Crossfield's, in the village. The address was as follows:—

Dear Sir—On the part of the Fruit Growers' Association and the general community we beg to offer you cordial welcome, and to express our heartfelt thanks to Divine Providence for your safe return.

At our recent annual meeting resolutions were unanimously passed expressing regret at your unavoidable absence, and recording thanks for the active interest you have shown in promoting the culture of fruit.

It was also unanimously resolved to mark our sense of the important services you have rendered to Abbotsford, and to express our appreciation of your social and kindly disposition and of the high place which you have deservedly won among the leading pomologists of this continent, by requesting you to become this evening the Guest of the Association

We desire further to express a confident hope that your recent labors in Europe, undertaken as they are, gratuitously, and with the view of increasing the number of varieties of Canadian fruit, may meet with the reward which you probably would most covet, that is to say, the satisfaction of greatly increasing the area of successful fruit culture in this Dominion, and thus promoting the economic resources of the country, and the health and happiness of the people at large.

That you may long live to enjoy that finest of all pleasures, the pleasure of doing good to others, is the earnest prayer, dear sir, of yours respectfully, N. C. Fisk, President; J. M. Fisk, Vice-Pres.; Richard Standish, Wm. Gill, O. Crossfield, Mark McKerley, Directors, and Arthur N. Fisk, Sec. Pro-tem.

Toasts were drunk, and in returning thanks for the reception, Mr. Gibb expressed his gratification at the manner in which he was received, and gave a condensed sketch of the object he had in view, and the course pursued in carrying it out, after which a most enjoyable evening was spent in a social way and a "merry dance" by the young folks.

He again visited Russia in 1886 and in 1888 he visited California in the interests of fruit growing. In June, 1889, he started on a journey round the world via Vancouver, Japan, Hong-Kong, Ceylon, Calcutta, Bombay and at Cairo, Egypt, he fell ill with pneumonia and died March 8th, 1890. He must have taken notes on this trip, but no account of his observations was published.

It was through Mr. Gibb's influence that the late Prof. John Craig, son of the late Wm. Craig, senior, of Abbotsford, took up horticulture as a profession, and was appointed the first Dominion Horticulturist under the late Prof. Wm. Saunders, director of the

Central Experimental Farm at Ottawa in 1888. He remained until 1897, when he removed to the Cornell University, Ithaca, N.Y., and remained there until his death in 1913. He was buried at Abbotsford.

