in the case of Pear trees, may say, that if out of this multitude of intermediate forms, we are incapable of recognising distinct specific types, it is because these forms are merged into one another, that there is such a great number of them, and of times with one another, that their fertility hybrids have enormously increased the number of varieties, and to such a height that the family of species which drive classificators wild. Fare the be from me to doubt that the wild apples and pears are no less than the true species of the genus, which differs in many characters.

ANCIENT FRUIT LORE. — NO. V.

(Continued from p. 76.)

How to order Quinces.

Quinces are a fruit far better by the way of rules when they have grown, than by any other fruits, as it is the case in that room, where many other fruits is reason of their strong smell. For. Another who will tell you that Quinces require much more care than the others do, and even this may be a cause to the fruits to smell of them. The ripper also that they are, the stronger their scent is, especially if they are not perfectly ripe, and the more the fruits are full to the fruit more near, but nosey also to them that come into the room where they are. Then they can be eaten by the flesh of the fruit, (on the fine straw) where they shall have airy enough, and shall be kept in such a house where they are, for you must keep them in a packet in straw, and so likewise Meiders. Their times of gathering also is on all seasons with Meiders.

As the order of packing, the Pears, Medlar, and Bramble, as will also be declared the manner of packing pippins, and of all sorts of apples, begin with the summer fruits.

How to pack pears and apples upside.

All kinds of pears, medlar, and apples, must be packed, laid, and carried in wheelbarrow or rather eye straw. And although, for the most part, they are laid in some places, near where they grow, until they be all gathered ready to be carried away, yet the better way for them is that hose that can get them then to have the maunds, straw, & all ready, lyping with straw, that with your hands they may easily poyre them into the maunds. For, being first laid in one place, and then taken vp again, to be put into maund, this will make the fruit worse, and the fruit will be too much taming; but being presently put into the maunds, well point, and gently handled, will cause the fruit to keep to plumpness, and keep their colour the better.

If you have not so many of one kind of fruit, or mediars, as you please, and you have, pack them in the same maunds, and you will be as good as if you had a bundle, or as if you have a maund. But a few, in an orchard so the maunds cannot be filled: first pouroue in one corner, and when they be all filled, then some fruit must be put into the other kinds of fruits, and so fill your maunds: and then you may be as well pleased as if you had more and they come together in the stirring or carriage of them.

Home Correspondence.

Appearance of a Platt in a Singular Place. — In a letter from Mr. John P. of the town of [Name], I received the following curious piece of information:...