Asiatic Crabapples are not exceeded in beauty and hardiness by any tribe of plants and yet they are comparatively rare in American gardens. A few species like Malus Halliana, M. floribunda and M. spectabilis are fairly well-known, while here and there in city parks, such as those of Rochester, New York, several others may be seen in all their beauty. But really there should be no garden, even a suburban garden, without its Crabapple-tree. Lovers of breeze and sunshine and rugged of constitution, Crabapples are well suited to the rigorous climate of northeastern America. Wherever the Common Apple can be grown its sisters and brothers will flourish and many of them are able to withstand greater cold than our favorite fruit-tree. A good loam, rather on the stiff side, is ideal for Crabapples and they do not by any means object to lime. As to site, provided it is open and exposed, they are not particular, though a hillside or slope is preferable. Their common pests are scale-insects and a white woolly aphid known as American blight. The former may easily be kept down by spraying in late winter with Lime-sulphur or Imperial Soap (one gallon to eight gallons of water). The blight is destroyed by spraying in summer with Imperial Soap (one gallon to thirty gallons of water).

The flowers of many Asiatic Crabapples are bright rose-pink in the bud changing to white as they expand. Such are those of M. floribunda and M. theifera. Those of M. Sargentii, M. toingoides, M. baccata and its forms are pure white. In M. spectabilis the flowers are pink fading to nearly white, and in M. Halliana they are bright rose-pink becoming slightly paler as they age. The flowers are followed by an abundant crop of small fruits, in most species scarcely larger than a good-sized, marrow-fat pea, either crimson, wine-red, yellow, or red and yellow, but in a few dull greenish red. The flowers last about a week; the fruits for several months, indeed in several species they remain fresh in appearance throughout the winter. In spring the branches from tip to base are plumes of blossoms, in autumn they are brilliantly jewelled with fruits. Of the Asiatic Crabapples, M. Halliana, M. floribunda and M. spectabilis are not particularly difficult to obtain. The Japanese and many people in eastern North America con-
sider *M. Halliana* the finest of all Asiatic Crabapples. Certainly it is the most handsome of all with colored flowers. It is a tree-like shrub, sometimes 15 feet tall, with a broad bushy crown of ascending-spreading branches and twiggy branchlets and rather sparse, comparatively thick, dark green leaves deeply tinged with bronze-color when they unfold. The flowers, each on a long slender stalk, are borne in clusters and are bright rose-color but the pea-like fruit, which ripens late, is greenish red and unattractive. The flowers vary from nearly single to semi-double and the central one of each cluster is usually male.

**Food for Birds.** Did we ask our feathered friends the season of the Crabapples they would certainly answer the fall. To those who love birds, Crabapples have treble values, since to the aesthetic qualities of flowers and attractive autumn fruits they add that of providing winter food in quantity. And beautiful are these plants at that season laden with myriads of small, brightly colored fruits. Indeed Crabapples claim and must be granted two seasons: late spring for their blossoms, autumn for their fruits.

**Where to Plant.** The abundance of flowers and fruits produced by these plants is truly astounding and no tribe gives greater returns. Near the house no small tree could be more attractive than the shapely *Malus Halliana* with clustered rose-pink, pendent, more or less double flowers; on a bank, with its bottom branches hugging the ground, the low, broad white-flowered *M. Sargentii* is splendid. For the flower garden many sorts are good, none more so than the old favorite *M. spectabilis*, with pink, semi-double blossoms and the new *M. theifera*, with white flowers, rose-pink in the bud. As a flowering tree in the open landscape, *M. baccata mandshurica*, with an oval crown full fifty feet tall, the lower branches sweeping the ground and pure white, fragrant flowers, cannot be excelled. This and other tall kinds may also be planted with advantage on the edges of woods, especially where Oak trees predominate. An occasional Pine, Fir, or Spruce well to the rear adds greatly to the landscape effect.

**Malus floribunda.** Perhaps the best known and by some considered the finest Crabapple of the Orient is *M. floribunda*. This is a broad, round topped tree, sometimes thirty feet tall and more in diameter of crown, with a tangle of branches and masses of slender, arching and pendent branchlets. The clustered flowers are white when fully expanded, bright rose-pink in bud, and as they open in succession the contrast is singularly beautiful. A cascade of myriad flowers symbolizes this Crabapple when in full bloom. In 1883 there appeared in the Arnold Arboretum among some presumed seedlings of *M. floribunda* a very distinct plant which has since been named *M. arnoldiana*. It has the habit and abundant flowers of *M. floribunda* but the flowers and fruit are nearly twice as large. Now these four Crabapples are admittedly princes of a very large family but there are many other members whose merits are deserving of the widest recognition. Space does not permit of an exhaustive list but the following ought to be widely known and planted freely:
Malus baccata mandshurica. First of the Crabapples to burst into bloom is the fragrant Malus baccata mandshurica, native of northeastern Asia. This tree is one of the largest of its tribe and produces an abundance of pure white flowers, each rather more than one inch across and more fragrant than those of any other Asiatic Crabapple. In a wild state it is often more than fifty feet tall, with short, thick trunk and a broad, bell-shaped crown. Its fruits, each no larger than a good-sized pea, are yellow or shining red.

Malus Sargentii. The pigmy of the Crabapple family is M. Sargentii, with umbellate clusters of saucer-shape flowers of the purest white, in which nestle a tiny group of stamens tipped with clear yellow anthers. It is a low, densely branched shrub which hugs the ground, and is preeminently suited for planting on banks. The fruit is wine-red, covered with a slight bloom, and long persistent. From the salt marshes of Hokkaido, the northernmost island of Japan, came this gem, discovered and introduced and fittingly named for the man who brought the Arnold Arboretum into being some fifty-four years ago.

Malus theifera. Rigid of branch, with wands of blossoms often fifteen feet long, the Chinese M. theifera is the very quintessence of Crabapple loveliness. It is a small tree, seldom exceeding twenty feet in height, with sparse upright and spreading rather zigzag branches, which are densely studded from base to tip with short flower-bearing spurs. When in blossom the whole branch is transformed into a floral plume into which it is impossible to thrust a finger without touching a flower. The petals are reddish pink in the folded bud, white or delicately stained with pale pink when fully expanded. The fruit is tiny, dull greenish red and not showy. Its specific name is derived from the fact that in central China, where it is a feature of the thickets and margins of woods on the mountains, the peasants collect and dry the leaves and from them prepare a palatable beverage which they call red tea.

Malus toingoides. Like a Hawthorn in foliage, the leaves being deeply incised and lobed, though some of them are quite entire, and with fruit like a white heart cherry is M. toingoides, a newcomer from the mountain fastnesses of the Chino-Thibetan borderland. With its clusters of white flowers, produced with the unfolding leaves, the small, rather thorny tree is less attractive in blossom than many others but in fruit it is considered by some people the most beautiful of all the lesser Crabapples. It and the somewhat similar but smaller M. transitoria are the last of the Asiatic species to bloom.

In the Arboretum the Asiatic Crabapples are just opening their blossoms near the Administration Building, on the left hand side of the Forest Hills Road, and on the top of Bussey Hill. The main collection, however, is at the foot of Peter's Hill, and is best reached from South Street by way of the Bussey Street Gate.