A GUIDE TO THE ORCHARD AND FRUIT GARDEN; 
or AN ACCOUNT OF THE MOST VALUABLE FRUITS CULTIVATED IN GREAT BRITAIN.

BY GEORGE LINDLEY, C. M. H. S.

EDITED BY JOHN LINDLEY, F. R. S., &c. &c.
ASSISTANT SECRETARY OF THE HORTICULTURAL SOCIETY OF LONDON.

FIRST AMERICAN, FROM THE LAST LONDON EDITION.

Containing Notes Explanatory and Practical, with numerous additions on the Propagation, Culture, Pruning, and Training of Standard, Open Dwarf; and Espalier Fruit Trees, adapted to the Climate of the United States of America, with additions of the most valuable American Fruits, and other matters useful to the American Horticulturist.

BY MICHAEL FLOY, GARDENER AND NURSERYMAN, NEW-YORK, AND C. M. OF THE HORTICULTURAL SOCIETY OF LONDON.

"Entered according to Act of Congress, the 9th of March, 1833, by Michael Floy, in the Office of the Clerk of the Southern District of New-York."
To the Horticultural Society of London, the botanical world, and more especially the lovers and cultivators of good fruit, are largely indebted.

With an unbounded zeal, and at an expense almost unlimited, they have procured from all parts of the world every variety of fruit that wealth or influence could obtain. These have been planted in the Society's garden, and with praiseworthy liberality, grafts, cuttings, and in many instances specimen trees have been gratuitously distributed to nurserymen and other cultivators.

The catalogue published by the Society in the year 1826, is evidence of the zeal and industry with which their labours had been prosecuted. — It contains of Apples, 1205 names; of Pears, 622; Plums, 298; Peaches, 224; Apricots, 54; Cherries, 246; Nectarines, 72; Grape Vines, 157; with more than half as many names, which were even then considered as synonyms or mere duplicates of the same variety, — together with (we quote from the advertisement to the catalogue,) "nearly 1000 more of less certain authority, all of which were actually under a state of cultivation in the garden of the Society."

It was manifest from the very appearance of this list, that it was altogether too large, — that a great proportion of the names admitted into the text were mere synonyms, and that a number were fruit of no value whatever. Indeed this was well known to the compilers of the catalogue, who intimated that when all the fruits came into bearing, the good would be selected from the poorer sorts, and something like order be restored. — Were not this to be the case, vain had been the labours of the Society, and their catalogue a chaotic mass worse than useless, tending only to mislead, perplex, and bewilder.

To exemplify: Suppose from a catalogue of Pears, the following names should be selected by a person wishing a variety, viz: Brown Beurré, Beurré Gris, Beurré Rouge,
Beurré Dore, Beurré d'Anjou, Beurré d'Or, Beurré d'Ambleuse, Beurré d'Amboise, Poire d'Amboise, Isambert, Red Beurré, Beurré du Roi, and Golden Beurré, White Doyenné, Doyenné Blanc, Beurré Blanc, Bonneante, Saint Michael, Carlisle, Citron de Septembre, Kaiserbirne, Poire à Courte Queue, Poire de Limon, Poire de Neige, Poire de Seigneur, Poire Monsieur, Valencia, and White Beurré. Here is a list of 28 kinds as the purchaser supposes, but when the trees come to bear, he finds to his great disappointment and mortification that he has only two sorts, viz. the Brown Beurré, and the White Doyenné.

With special reference to the correction of this evil, soon after the publication of the Society's catalogue, the Pomological Magazine appeared in monthly numbers, with ample descriptions, and embellished with beautiful coloured plates; but the expense necessarily attendant on its publication, has prevented, in a great degree, its circulation among those for whose use such a work ought to have been principally adapted, — the Gardener and the humble cultivator of his own soil. As a specimen of art, however, the beauty of its typography and engravings renders it a suitable ornament for the library of the wealthy patron of horticultural science. But the confusion in the nomenclature still existed, — the little that had been done, serving only to make the confusion more manifest.

There was wanted a union of botanical science and practical experience to take hold of the subject, to simplify and arrange the heterogeneous mass: to describe and classify fruits of real worth; and with unsparing hand to lop off redundancies, and banish forever, if possible, the very names, (however pompous and high sounding) of fruits comparatively worthless. This has been done in the work now presented to the American public, in which the valuable kinds of fruit are arranged, classified, and described in such a manner as to be readily known and distinguished; and worthless or inferior varieties having been rejected, one of the least merits of the work is that, the amateur can readily make a selection of different varieties, for a large or small garden, with a certainty of getting fruits of real value, and such kinds only, as he may wish to cultivate.

The well known abilities of Mr. Lindley for a work of this nature, pointed him out as the most suitable person for undertaking it. The task has been accomplished (as the reader will perceive) in a masterly manner.
The present Edition has been carefully revised, and where
the method of cultivation was not suited to this country, other
original matter has been substituted by the Editor, with addi-
tions of the most valuable American fruits which do not
ripen so well in England, and consequently were omitted by
Mr. Lindley. In the arrangement of the work it was thought
best to divide it into two parts, the former part containing the
description, arrangement, and classification of the Fruits,
and the more fully to explain the classification of the Peach-
es and Nectarines three cuts were made from the original
paper in the Horticultural Transactions. The latter part is
entirely on the manner of cultivation so as to suit both the
northern and southern States. The alterations and addi-
tions are so numerous that it may be strictly called an Ame-
rican work, without depriving Mr. Lindley of any of his
just praise. The cause of the decay of Peach and other
Fruit Trees in the United States, with directions for their
recovery has been noticed with full directions for propagating,
pruning, and the various methods of training, as Standards,
Open Dwarfs, and Espalier Trees. This has swollen the work
about fifty pages more than was first contemplated, but it was
demed absolutely necessary to its completion. These addi-
tions and alterations will appear in the body of the work;
no pains have been spared by the Editor to make it accept-
able to the public; and worthy of their patronage.

New-York, March, 1833.
PREFACE BY THE ENGLISH EDITOR.

The Author of the following work has been occupied, at intervals, during nearly forty years, in preparing for the press materials for a complete account of the fruit trees and vegetables cultivated in the gardens of Great Britain. The result of these inquiries is now presented to the reader, in a form which, it is thought, is so condensed as to comprehend the greatest quantity of information in the smallest compass, and which at the same time is sufficiently diffuse to render it possible for the reader to acquire as much knowledge as is either important or indispensable in regard to any particular variety. Those points which are so peculiarly interesting to all Gardeners, such as the kind of stock upon which a given variety will succeed better than upon another,—the comparative value of each kind of fruit,—the aspect that it requires,—the different names under which it is known in England or elsewhere,—the books in which a faithful figure may be found,—the purposes for which it is best adapted,—the seasons when it is in the greatest perfection,—and topics of a similar kind, have been in all cases treated with especial care. This there are few men more competent to do well than Mr. Lindley, whose long practical experience, and ample opportunities of investigating such subjects personally during a series of many years, have been such as have rarely fallen to the lot of any one.

The forcing department has been considered foreign to the purpose of this work, and is therefore entirely omitted. In recommending particular modes of cultivation, it has been wished to present the reader with one or two methods of operation, that experience has shown to be simple and effectual, rather than to introduce a great number of different plans, among which the unskilful reader can never know which to select in preference, and where the chances are,

* In this edition, the part devoted to vegetables is omitted as foreign to the work.
perhaps, in favour of his making choice of that which is least adapted to practice.

While thus much may be said of the Author and his work, it is at the same time necessary to explain why no mention is made of some sorts which are common in particular districts. In such cases it is to be understood, that the variety omitted is considered either so like some kind already described as to be undeserving of particular notice, or so little valuable as to be unworthy of cultivation.

In all other respects the work speaks for itself. Under that impression, the Editor would only add, that nothing in the following pages is to be ascribed to himself, except the introductory matter, and such typographical errors* as may have remained uncorrected during the progress of the work through the press.

_London, July 1, 1831._

* These have been carefully examined and corrected.  

_Ed._
ABBREVIATIONS, AND BOOKS QUOTED.


Chaptal’s Tr. sur la Vigne. Traite Theorétique et Pratique sur le Culture de le Vigne, avec l’Art de faire le Vin, &c. Par MM. Chaptal, Rozier, Parmentier, et Dussieux. 2 vols. 8vo. 1801.


Diel’s Versuch. Diel’s Pom.


Langley. Pomona, or the Fruit Garden illustrated. By Batty Langley. Folio. 1729.
ABBREVIATIONS AND BOOKS QUOTED.

**Lelieur.** La Pomone Françoise, ou Traité de la Culture Française, et de la Taille des Arbres Fruitiers. 8vo. 1811.

**Lindl. Geo. Cat.** A Catalogue of Trees, &c. in the Nursery at Cotton, near Norwich

**Loud. Gard. Mag.** Loudon’s Gardener’s Magazine.


**Mawe.** Every Man his own Gardener. By Thomas Mawe and John Abercrombie. 8vo. 1822.

**Mayer’s Pom. Franc.** Pomona Franconica, Description des Arbres Fruitiers au Jardin de Wurtzburg. Par le Sieur Jean Mayer. 3 vols. 4to. 1776—1801.


**Miller.** The Gardener’s and Botanist’s Dictionary. By Philip Miller. Folio. 1768.


**Pom. Heref.** Pomona Herefordiensis. By Thomas Andrew Knight, Esq. 4to. 1811.


**Pursh.** Flora Americæ Septentrionalis. By Frederick Pursh. London. 1814.


**Speechly’s Vine.** A Treatise on the Culture of the Vine. By Wm. Speechly. 4to. 1790.


**Switzer.** The Practical Fruit-Gardener. By Stephen Switzer. 8vo. 1724.


**Van Mons Arb.** Catalogue Descriptif Abrégé; contenant une Partie des Arbres Fruitiers qui, depuis 1798 jusqu’en 1823, ont formé la Collection de J. B. Van Mons.
# CONTENTS

## PART I.

### Description of Fruit.

<table>
<thead>
<tr>
<th>Chapter</th>
<th>Title</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHAP. 1</td>
<td>Almonds</td>
<td>1</td>
</tr>
<tr>
<td>CHAP. 2</td>
<td>Apples, sorts of Cider Apples</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>Additional American Selection of</td>
<td>75</td>
</tr>
<tr>
<td>CHAP. 3</td>
<td>Apricots, sorts of Selection of</td>
<td>84</td>
</tr>
<tr>
<td></td>
<td></td>
<td>89</td>
</tr>
<tr>
<td>CHAP. 4</td>
<td>Cherries, sorts of Selection of</td>
<td>91</td>
</tr>
<tr>
<td></td>
<td></td>
<td>97</td>
</tr>
<tr>
<td>CHAP. 5</td>
<td>Currants</td>
<td>107</td>
</tr>
<tr>
<td>CHAP. 6</td>
<td>Figs</td>
<td>109</td>
</tr>
<tr>
<td></td>
<td>Selection of</td>
<td>114</td>
</tr>
<tr>
<td>CHAP. 7</td>
<td>Gooseberries</td>
<td>115</td>
</tr>
<tr>
<td></td>
<td>Selection of</td>
<td>126</td>
</tr>
<tr>
<td>CHAP. 8</td>
<td>Grape Vines</td>
<td>129</td>
</tr>
<tr>
<td></td>
<td>American</td>
<td>151</td>
</tr>
<tr>
<td>CHAP. 9</td>
<td>Mulberries</td>
<td>156</td>
</tr>
<tr>
<td>CHAP. 10</td>
<td>Peaches</td>
<td>157</td>
</tr>
<tr>
<td></td>
<td>Additional American Selection of</td>
<td>182</td>
</tr>
<tr>
<td>CHAP. 11</td>
<td>Nectarines</td>
<td>190</td>
</tr>
<tr>
<td></td>
<td>Selection of</td>
<td>191</td>
</tr>
<tr>
<td>CHAP. 12</td>
<td>Classification of Peaches and Nectarines</td>
<td>202</td>
</tr>
<tr>
<td>CHAP. 13</td>
<td>Nuts</td>
<td>214</td>
</tr>
<tr>
<td>CHAP. 14</td>
<td>Pears</td>
<td>216</td>
</tr>
<tr>
<td></td>
<td>Perry Pears</td>
<td>277</td>
</tr>
<tr>
<td>CHAP. 15</td>
<td>Plums</td>
<td>280</td>
</tr>
<tr>
<td></td>
<td>Additional American Selection of</td>
<td>301</td>
</tr>
</tbody>
</table>

## PART II.

### Propagation and Cultivation of Fruits adapted to the American Climate.

<table>
<thead>
<tr>
<th>Chapter</th>
<th>Title</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHAP. 16</td>
<td>Quinces</td>
<td>304</td>
</tr>
<tr>
<td>CHAP. 17</td>
<td>Raspberries</td>
<td>305</td>
</tr>
<tr>
<td>CHAP. 18</td>
<td>Strawberries</td>
<td>305</td>
</tr>
<tr>
<td></td>
<td>Selection of</td>
<td>319</td>
</tr>
</tbody>
</table>

### Principles of Horticultural operations.

<table>
<thead>
<tr>
<th>Chapter</th>
<th>Title</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHAP. 1</td>
<td>Apples, Cultivation of</td>
<td>338</td>
</tr>
<tr>
<td></td>
<td>Grafting</td>
<td>339</td>
</tr>
<tr>
<td></td>
<td>Transplanting</td>
<td>346</td>
</tr>
<tr>
<td></td>
<td>Open Standards</td>
<td>341</td>
</tr>
<tr>
<td></td>
<td>Open Dwarfs</td>
<td>343</td>
</tr>
<tr>
<td></td>
<td>Espaliers</td>
<td>344</td>
</tr>
<tr>
<td>CHAP. 2</td>
<td>Apricots, Cultivation of</td>
<td>346</td>
</tr>
<tr>
<td>CHAP. 3</td>
<td>Cherries, Cultivation of</td>
<td>347</td>
</tr>
<tr>
<td></td>
<td>Espalier</td>
<td>343</td>
</tr>
<tr>
<td>CHAP. 4</td>
<td>Figs, Cultivation of Do. Southern States</td>
<td>350</td>
</tr>
<tr>
<td></td>
<td></td>
<td>351</td>
</tr>
<tr>
<td>CHAP. 5</td>
<td>Gooseberries, Cultivation of</td>
<td>352</td>
</tr>
<tr>
<td>CHAP. 6</td>
<td>Grapes, Cultivation of Do. in the vinery</td>
<td>354</td>
</tr>
<tr>
<td></td>
<td></td>
<td>357</td>
</tr>
<tr>
<td></td>
<td>Selection do.</td>
<td>360</td>
</tr>
<tr>
<td>CHAP. 6. — Grapes.</td>
<td>Page</td>
<td></td>
</tr>
<tr>
<td>------------------</td>
<td>------</td>
<td></td>
</tr>
<tr>
<td>Selection for open trellis</td>
<td>360</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHAP. 7. — Mulberries, Cultivation of</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>361</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHAP. 8. — Olives, Cultivation of</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>362</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHAP. 9. — Peaches and Nectarines, Cultivation of, with Observations on the cause of their decay, &amp;c.</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>363</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pruning and training Espaliers</th>
<th>367</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>CHAP. 10. — Almonds, Cultivation of</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>371</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHAP. 11. — Pears, cultivation of Pruning and Training</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>372</td>
</tr>
</tbody>
</table>

|                                                      | 373 |

<table>
<thead>
<tr>
<th>CHAP. 12. — Plums, Cultivation of Pruning and Training Espaliers Selection of</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>381</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pruning and Training Espaliers Selection of</th>
<th>382</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>CHAP. 13. — Quinces, Cultivation of</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>383</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHAP. 14. — Raspberries, Cultivation of</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>384</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHAP. 14. — Strawberries, Cultivation of Forsyth's Composition Wash for Fruit Trees Index to the different Fruits</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>386</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Forsyth's Composition Wash for Fruit Trees Index to the different Fruits</th>
<th>389</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Wash for Fruit Trees Index to the different Fruits</th>
<th>391</th>
</tr>
</thead>
</table>

| Index to the different Fruits | 393 |
A GUIDE
TO THE
ORCHARD AND FRUIT GARDEN.

PART I.
DESCRIPTION OF FRUITS.

CHAPTER I.
ALMONDS.

1. COMMON ALMOND.
Amande Commune.
The nuts of the common almond are about one inch and a quarter long, with a hard smooth shell, containing a kernel of little value in comparison with some others. It is the most common in France, and the young plants from it are used for stocks to bud peaches upon.

2. HARD SHELL SWEET ALMOND.
Amande douce à Coque dure.
The nuts of these are large, full one inch and a half long, smooth, and of a dull colour: the shell is thick and hard, the kernel small, and not high flavoured.

This is an improved variety of the former, and differs from it only in having larger fruit. It is a preferable sort for stocks, and used by the more careful of their gardeners.

3. SOFT SHELL SWEET ALMOND.
Amande douce à Coque tendre.
Much resembles the last in appearance and colour, but it has a tender shell; one side is usually straight, and the other rounded.

This sort is budded upon the others, and is grown in gardens to produce the young almonds, which in France are eaten fresh in July, the kernel being sweet and well flavoured.
4. **LADIES’ FINGER SWEET ALMOND.**
Amande des Dames.
This is eaten dry, and cultivated as an article of commerce, in the southern parts of France.
The nut exceeds an inch in length, is of an oval shape, and thicker in proportion than the others; the shell being light-coloured, porous, and tender; the kernel plump, rich, and sweet.

5. **SULTANA SWEET ALMOND.**
Amande Sultana.
This resembles the *amande des dames*, but is smaller.

6. **PISTACHIA SWEET ALMOND.**
Amande Pistache.
Is similar to the last, but still smaller.
The two last varieties are peculiar to the south of France, and are not in general cultivation.

7. **PRINCESS THIN SHELL SWEET ALMOND.**
Amande Princesse.
This approaches to the *amande des dames* in its qualities and size, but has a much thinner shell, which is rough externally, appearing as if the outer part were removed.

8. **BITTER ALMOND.**
Amande Amère.
Of this, which is the bitter almond, there are several varieties, differing in the size of their nuts, which are dark coloured, with hard shells, and bitter kernels.

**Propagation and Cultivation.**

All the varieties of the almond in this country may be propagated by budding them upon the muscle stock, in the same manner as directed for peaches and nectarines.

Being natives of Barbary, their cultivation for the purpose of obtaining fruit, cannot be expected to be successful, unless the trees are trained against an east or south-east wall.*

* Almonds Nos. 1, 2, and 8, are perfectly hardy, and will stand our most severe frosts without injury. Nos. 3, 4, 5, 6, and 7, are more tender; our winters generally kill the young branches, and sometimes the whole tree. They will, therefore, require protection during the winter. I have cultivated them for many years, but could never get them to fruit well; under glass, or trained as espaliers in a vineyard, there is no doubt they would answer well, or they may be trained on a good south wall or close board fence, and protected with a covering of mats during the winter. As respects their cultivation, the sweet almonds ought either to be budded on the hard shell almond stocks, or on plum stocks, which are more durable; the plum stock ought first to be budded with the almonds Nos. 1 or 2, and the next year they should be budded with the sweet almonds, working them on the young shoot of the almond near the bottom; the shoots of the sweet almonds are small and delicate, and would not readily take at once on the plum stocks; but by this
CHAPTER II.
APPLES.

SECT. I.—Summer. Round, or nearly so.

Fruit middle-sized, roundish, and rather angular. Eyes seated in a rather large cavity, and surrounded by a few small plaits. Stalk about an inch long, inserted in a deep and rather wide cavity. Skin pale green on the shaded side, sometimes broken by a silvery appearance of the epidermis; on the sunny side, striped with crimson red on a ground of paler red; rather transparent. Flesh white, firm, juicy, with a sweet, brisk, sub-acid, very pleasant flavour.

An early dessert fruit, ripe the middle of August. This beautiful apple was sent from the Taurida Gardens, near St. Petersburgh, to the Horticultural Society of London, in 1824.

Fruit middle-sized, of an irregular globular form, with several ribs or angles on the sides, which become quite prominent round the eye. Skin of a pale yellow, without any mixture of colour. Flesh approaching to yellow, firm and crisp, with a pleasant brisk juice, having much the highest flavour of any of the very early apples.

A Scotch dessert apple, ripe the beginning and middle of August.

Fruit middle-sized, depressed, globular, obtusely angular. Eye nearly closed by the segments of the calyx. Stalk short, not deeply inserted. Skin marked with brownish red, intermixed with some streaks of deeper red; the shaded side yellowish green, sprinkled with small brown dots. Flesh white, tender, juicy, rich, and very highly flavoured.

A dessert apple, ripe in August.


double mode of working, they will answer. The buds should be protected during the winter, and the next spring the trees headed down to the bud, and planted out as above to remain.
**APPLES.**

**Fruit** small, round, somewhat flattened at both ends, about one inch and three quarters in diameter, and one inch and a half deep. **Eye** small, with a closed calyx in a depressed wrinkled basin. **Stalk** slender, three quarters of an inch long, inserted in a small narrow cavity. **Skin** pale yellow, with a slight pale tinge of red on the sunny side. **Flesh** crisp, but soon becomes mealy. **Juice** a little sugary, with a slight perfume.

Ripe the end of July and beginning of August.

5. **MARGARET.** Miller, No. 2.

Magdalene. *Ray* (1688), No. 2.

**Fruit** below the middle size, two inches and a quarter in diameter, and two inches deep, slightly angular on its sides. **Eye** small, with a closed calyx, placed in a narrow basin, surrounded by several unequal plaits. **Stalk** short, slender, in a funnel-shaped cavity, even with the base. **Skin** pale yellow, with numerous small pearl-coloured imbedded specks, and slightly tinged with orange on the sunny side. **Flesh** white, very crisp and tender. **Juice** plentiful, saccharine, and highly perfumed.

A dessert apple of first rate excellence, from the middle of August to the end.

This is the true **Margaret** apple of **Miller**, and has been in our gardens since the time of **Ray**, in 1688; but it is not the Margaret of Forsyth, and of many collections of the present day (See No. 13). The tree is readily known from every other variety of apple, by its upright growth, by its short erect branches, and by the excessive pubescence of its leaves.


**Fruit** roundish, depressed, without angles. **Eye** rather prominent, with a few moderately sized plaits. **Stalk** short, thick, not deeply inserted. **Skin** very thick and tough, pale bright lemon colour when fully ripe, intermixed with a little bright green, and sprinkled with numerous spots of the same. **Flesh** inclining to yellow, firm, crisp, juicy, very rich, and highly flavoured.

Ripe about the middle of August, and very excellent.


**Fruit** rather above the middle size, roundish, slightly an-
APLLES.

regular. *Eye* in a tolerably deep basin, surrounded by a few knobby protuberances. *Stalk* short, deeply inserted. *Skin* greenish yellow in the shade, deep crimson on the exposed side, and over great part of the surface spotted with russet, with a little coarse russet surrounding the stalk. The greatest part of the red colour is covered with a delicate white bloom like that of a plum, which gives it somewhat the appearance of a peach. *Flesh* white, crisp. *Juice* abundant, with a rich saccharine acid, but soon becomes mealy.

Ripe about the middle of August.

This very beautiful apple was imported from Sweden, and first fruited by William Atkinson, Esq. of Grove End, Paddington, in 1816. Fruit of it was exhibited at the Horticultural Society, in 1820.

Sack apple, Hort. Soc. Cat. No. 1012. according to the Pom. Mag.

*Fruit* below the middle size, oblate, or round, and depressed, the outline tolerably regular. *Eye* slightly or not at all depressed, entirely closed by the long segments of the calyx, and surrounded by little knotty protuberances. *Stalk* thick, rather short, deeply inserted. *Skin* of an uniform deep rich crimson, with numerous green dots intermixed; greenish on the shaded side. *Flesh* greenish white; when newly gathered, crisp, very juicy, mixed with a most agreeable acid.

Ripe in August, and will keep till the end of September. It is very much and very justly esteemed.


*Fruit* of the usual codlin shape, about three inches in diameter at the base, and two inches and three quarters deep, slightly angular on its sides, and tapering to a narrow crown. *Eye* closed by broad, short segments of the calyx, slightly sunk in a narrow, oblique, plaited hollow. *Stalk* rather short, not protruding beyond the base. *Skin* pale greenish yellow, tinged with orange on the sunny side. *Flesh* greenish yellow, tender. *Juice* saccharine, with a mixture of acid; and a very slight perfume. It is ready for tarts in July, and will keep till October or November.

The Spring Grove Codlin was first brought into notice by Sir Joseph Banks, in a communication to the Horticultural Society of London, read April 3, 1810.

*Fruit* small, roundish-oblong, flattened at both ends. *Eye* in a wide, shallow, even hollow. *Stalk* short, inserted in a middle-sized cavity. *Skin* very smooth and shining; on the side next the sun bright yellow, tinged a little with orange, which gradually fades away on the shaded side into a pale lemon colour, and marked throughout with pale scattered dots. *Flesh* whitish, firm, very juicy, sweet and agreeable, without perfume.

Ripe the end of August, and will keep ten days or a fortnight.

A very beautiful and excellent little dessert apple.


Transparent de Moscovie. *Ib.* according to the *Pom. Mag.* and the *Hort. Cat.*


*Fruit* middle-sized, roundish, angular on the sides, and ribbed at the apex. *Eye* depressed in a small hollow. *Stalk* thick, and very short. *Skin* smooth, with a few faint streaks of red on the sunny side, and covered with a white bloom. *Flesh* snow-white, often transparent in part, tender, juicy, crisp, very pleasant and delicate.

Ripe in August, and will keep good for only a few days. It is a hardy tree, and a very good bearer. It has been introduced from Russia, where it is said to grow wild about Astracan, and was first brought into notice by William Atkinson, Esq. of Grove End, Paddington.

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**Sect. II. — Summer. Conical or oblong.**

12. **Doctor Helsham’s Pippin.** *G. Lind. Cat. 1815.*

*Fruit* middle-sized, more long than broad, eight or nine inches in circumference, a little angular on the sides. *Eye* small, in a rather wide and oblique basin. *Stalk* half an inch long, deeply inserted. *Skin* yellowish green, with several reddish spots; on the sunny side of a fine clear red. *Flesh* white. *Juice* sweet, with a slight aromatic flavour.

Ripe in August and beginning of September.

The branches of this tree droop in the manner of a Jargonnele Pear. It is an abundant bearer, and deserves cultivation.
The original tree, which is a large one, was raised by the late Dr. Helsham, and is now growing in the garden of Mr. Etheredge, of Stoke Ferry, in Norfolk.


Early Striped ditto. } 588.


Eve Apple. *Of the Irish Gardens,* according to the *Hort. Soc. Cat.*

Margaretha Apfel. } *Of the Germans,* according to the *Pom. Mag.*

Rother Jacob's Apfel. } the *Pom. Mag.*

Fruit below the middle size, roundish oblong, rather angular, tapering a little to the crown. **Eye** contracted, plaited. **Stalk** short, thick. **Skin** greenish yellow, richly and closely streaked with deep red. **Flesh** white, juicy, breaking, sub-acid, very rich and agreeable, without any perfume or spicy flavour.

Ripe the beginning and middle of August.

A very good early apple, but soon grows mealy.

14. **RED CALVILLE.**

Calville d'E'té. *Duhamel* 1. t. 1.


Fruit middle-sized, somewhat cordate or conical, having alternately large and small angles terminating in the crown, which is narrow and pointed: about one inch and three quarters in diameter, and two inches deep. **Eye** narrow, prominent, surrounded by large plaits. **Stalk** half an inch, rather stout, inserted in a regular and rather deep cavity. **Skin** pale red, but of a deep colour, and shaded with deeper streaks on the sunny side. **Flesh** white, slightly tinged with red next the core. **Juice** not plentiful, but pretty well flavoured.

Ripe in August and September.


Fruit middle-sized, somewhat angular on the sides, the angular protuberances uniting round the eye in large knobs. **Stalk** short and thick, inserted in a very regular cavity. **Skin** greenish yellow, thickly sprinkled with yellow russety spots, and nearly covered with a bright red. **Flesh** yellow, firm. **Juice** not plentiful, but sweet, and of a very good flavour.

Ripe the end of August and beginning of September, and will not keep long.

Dolgoi Squoznoi. _Hort. Soc. Cat. No. 254.,_ according to the _Pom. Mag._

_Fruit_ ovate or oblong, generally tapering to the eye, which is much hollowed, with a few slight plaits. _Stalk_ about an inch long, inserted in a deep, regular cavity. _Skin_ a very clear light yellow, with a few greenish dots; yellow on the sunny side, and becoming nearly white when fully ripe. _Flesh_ whitish, firm, crisp, very juicy, with a most agreeable, lively, sweetish sub-acid flavour.

An excellent summer apple, ripe the beginning of August, but if kept above a week or ten days it becomes soft and mealy.

This appears to be of Russian origin, having been sent from the Taurida Gardens, at St. Petersburgh, to the Horticultural Society, London, under the name of Dolgoi Squoznoi, two Russian words, dolgoi, signifying long, and squoznoi transparent.

**Sect. III.—Autumnal. Round, or nearly so.**

17. **Bere Court Pippin.** _Hort. Trans. Vol. v. p. 400._

_Fruit_ about the middle size, resembling a large and well formed Nonesuch, but rather less flattened. _Stalk_ slender and deeply inserted. _Skin_ pale yellow, beautifully variegated with broken stripes of red. _Flesh_ crisp, very juicy, with a high flavoured acidity. It does not keep late, but is a most valuable apple for the kitchen while it lasts.

Raised by the Rev. Dr. Symonds Breedon, in his garden at Bere Court, near Pangbourne, in Berkshire, and exhibited at the Horticultural Society, London, October 15, 1822.


_Fruit_ of the first crop, depressed, spherical, nearly three inches in diameter, and about two inches deep; three, or more frequently four slight ridges divide it lengthways, and give it a somewhat square outline. _Stalk_ moderately thick, rather long, placed in a funnel-shaped cavity. _Eye_ placed in the bottom of a hollow, scooped out like a funnel, and larger than that in which the stalk is placed, the divisions of the calyx remaining in part when the fruit is ripe. _Skin_ of a very deep, dull red on the side next the sun, but less intense on the shaded side, where it is streaked by a few lines, and
spots of a pale red. It is tough, adhering firmly to the flesh, of an austere taste. Flesh yellowish white, fine, breaking with a crystalline appearance, juicy. Juice sweetish acid, and agreeably perfumed.

Its maturity commences about the middle of July, and continues with little interruption, till November. The fruit of April-flowering ripen mostly in August, and are usually eaten during harvest. Those of the second flowering succeed the first, and may be brought to table till the end of October; they are quite as good as the first, but are not bigger than a hen’s egg. The fruit of the latter flowerings are not bigger than a Pomme d’Api; nevertheless, when they are stopped in their growth by the frost, they may be placed in the fruit-room, where they ripen very well, and keep till November. This is eaten raw; but if roasted it acquires a delicate and sweet flavour, and it is also very agreeable when stewed.

Mons. André Thouin, from whom the above is taken, has given an interesting account of this singular apple. The original tree, which bears three thousand apples annually, is growing on the farm of the Baroness de Micoud, which lies near La Charité sur Loire, in the department of the Nièvre. The first flowering takes place in April, the second in June; the tree then ceases for a time to produce flowers. The third and succeeding flowerings take place in August, September, October, and November, when they are stopped by the severity of the frost. It is necessary to remark, that the last flowerings are much less abundant than the two first, and the fruit which they produce is small, and imperfectly ripened. The blossoms are produced in corymbss of twelve or fifteen flowers in the first season of blossoming, but only from five to nine in the succeeding seasons. The colour of the corolla is white, tinged with rose-coloured stains, especially on the edge of the petals.

Mons. Thouin very justly remarks, "that the dense, dark green, shining foliage during three-fourths of the year, enameled with numerous bunches of delicate rose-coloured blossoms, and scattered over with fruit of diversity of colour, render it a most interesting object of cultivation, especially as an ornament to our lawns and shrubberies, producing an effect not less novel than agreeable.”


Fruit middle-sized, shaped like a flattish Nonesuch, about two inches deep, and two inches and a half in diameter, quite
round, without angles. Eye small, closed by a short calyx, moderately sunk, in a very even circular basin, perfectly free from plaits. Stalk short, slender, rather deeply sunk, not protruding beyond the base. Skin pale greenish yellow, becoming bright yellow when highly ripened, marbled and streaked with red on the sunny side, like the Nonesuch. Flesh pale yellowish white, tender. Juice rather thin, smart, slightly saccharine, and of a very pleasant flavour. A culinary apple in October and November.

This apple has very much the appearance of a small Nonesuch, from which it has probably originated. Its branches are spurred in the same manner, and it bears equally as well and as soon. A great many trees of it have lately been planted by the kitchen gardeners in the neighbourhood of London.

Fruit above the middle size, about two inches and three quarters deep, and three inches and a quarter in diameter; somewhat irregularly round, with a few obtuse angles reaching to the crown, which is rather narrow and depressed. Eye small, closed by the segments of the calyx. Stalk half an inch long, slender, rather deeply inserted. Skin dull yellowish green, dashed on the sunny side with faint red, intermixed with light russet. Flesh crisp, pale yellow. Juice saccharine and aromatic.

A dessert apple from Michaelmas to Christmas. Cultivated in Kent under this name. I received specimens of this apple from Mr. Kirke of Brompton, in 1819.

Scarlet Perfume. Of some collections.
Fruit above the middle size, about three inches and a quarter in diameter, and two inches and a quarter deep, angular in a slight degree, with a wide eye, mostly closed by the segments of the calyx. Skin deeply stained, and streaked with crimson, slightly russeted, with a small portion of it showing through. Stalk woolly, sometimes inserted beneath a deep lip protruding into the cavity of the base. Flesh white, firm, juicy, sweet mixed with acid, little perfumed, very rich and agreeable.

A very excellent autumn dessert apple, in perfection about the end of August, and will keep sound till Christmas. It is a healthy, hardy variety, but better adapted for dwarfs than for standards.


Aporta. According to the *Hort. Cat.*

Fruit very large, somewhat cordate, tapering from the base, which is broad, to the crown, where it is small and narrow. Eye large, and deeply seated in a perfectly smooth round basin. Stalk three quarters of an inch long, not protruded beyond the base. Skin greenish yellow, slightly streaked with red, but on the sunny side beautifully marbled, and streaked with bright red and orange. Flesh yellowish white, crisp, and very tender. Juice sugary, and of a rich aromatic flavour. An autumnal dessert apple from October till nearly Christmas. An excellent and valuable fruit.

Some fruit of this apple were imported from Riga by the late Mr. Lee, in January, 1817, one of which measured five inches and a half in diameter, four inches deep, sixteen inches in circumference, and weighed nineteen ounces. From this fruit the drawing above referred to in the *Hort. Trans.* was taken.


Fruit rather large, somewhat flat, irregularly ribbed on its sides. Eye small and contracted, surrounded by prominent angles extending from the ribs. Stalk three quarters of an inch long, lengthened beyond the base. Skin dull yellow or olive on the shaded side; of a muddy brown, tinged with bright red streaks, when exposed to the sun. Flesh greenish yellow, with a pretty good juice. A good culinary apple from Michaelmas to Christmas.

Specimens of this apple were sent me from Mr. Kirke of Brompton.


Fruit middle-sized, oval, rather broadest at the base. Eye slightly sunk in an even hollow, surrounded by very minute plaits, generally closed by the segments of the calyx. Stalk short, slender, in a deep cavity. Skin bright deep yellow, somewhat scabrous, with a tinge of green, sprinkled with numerous gray and dark-coloured specks or spots. Flesh pale yellow, crisp, tender. Juice rich, of a poignant aromatic flavour. A most excellent autumnal dessert apple, from Michaelmas to Christmas.
This appears to be of American origin, and was imported by Mr. Sudlow from the United States, as appears from the statement in the Transactions of the Horticultural Society above alluded to in 1819. Its introduction, however, was previously to this, and cannot have been later than 1805 or 1806.

25. Frank Rambour. Switzer.
Rambour Franc. Duh. Vol. i. 28. t. 10.

Fruit large, of a flattish and somewhat irregular figure, about two inches and a half deep, and three inches and a quarter in diameter. Eye rather large, with a long connivent calyx, deeply sunk in an irregularly angled basin. Stalk short, deeply inserted. Skin pale yellow, with a few stains of red on the sunny side, and a little russety in the cavity round the stalk. Flesh rather soft, with a slightly acid juice. A good culinary apple in October and November.


Pépin d'Or. Knoop. Pom. 54. t. 9.

Fruit small, perfectly round in its outline, without any angles on its sides, generally from an inch and a half to two inches, both in its depth and diameter. In young and vigorous trees its size will be more, and of a greater length; but on old trees, which are in health, the size will be less, and shorter than its width. Eye small, in an even shallow basin. Stalk one inch long, slender. Skin bright yellow, or gold colour, interspersed with several gray russety specks on the sunny side, and full of minute, pearl-coloured, imbedded specks. Flesh pale bright gold colour, crisp. Juice rich, saccharine, of the most delicious flavour of any apple we possess, if in high perfection.

The Golden Pippin, one of the most celebrated and esteemed apples of this or perhaps any other country, has been considered by some of our modern writers on pomology to be in a state of decay, its fruit of inferior quality, in comparison to that of former times, and its existence near its termination. I cannot for a moment agree with such an opinion, because we have facts annually before our eyes completely at variance with such an assertion. Any person visiting Covent Garden or the Borough markets during the fruit season, and indeed any other large market in the southern or midland counties of England, will find specimens of fruit as perfect and as fine as any which have been either figured or described by any
writer whatever, either in this or any other country. In favourable situations, in many parts of the country, instead of the trees being in a state of rapid decay, they may be found of unusually large size, perfectly healthy, and their crops abundant; the fruit perfect in form, beautiful in colour, and excellent in quality.

Ripe in October, and will keep two months, or till past Christmas.*


Fruit above the middle size, rather irregularly formed, generally about three inches in diameter in one direction, and three inches and a quarter in another. When this irregularity happens, for it is not always the case, it arises from a broad protuberant rib, which extends from the base to the crown. This has occasioned the Hawthornden to be represented in the figure quoted above as having a cleft on its side; but neither this nor yet any other apple has one naturally. Sutures, or channels in fruit, are no where to be found, except in those which are termed drupaceous, or stone fruit. Its depth is from two inches and a quarter to two inches and a half. Eye rather small, with a converging calyx, rather deep, and surrounded by a few obtuse plaits. Stalk half an inch long, slender, rather deeply inserted. Skin very smooth, white, of a very pale greenish yellow, sometimes a little tinged with a blush on the sunny side towards the base. Flesh white. Juice plentiful, and well flavoured.

An excellent culinary fruit from Michaelmas to Christmas. This is a very valuable apple, and a most excellent bearer. The extreme buds are mostly blossom buds, which occasion the branches to become pendulous when the fruit is fully grown. It is said to have originated at Hawthornden, near Edinburgh, where Drummond the poet was born.


* The English Golden Pippin grows with delicate small shoots, and is not calculated for an orchard; but if properly managed, it makes a beautiful espalier tree, and is an abundant bearer; the fruit is small, but handsomely shaped, the flavour excellent, and not inferior to any raised in Europe. In this country it should be grafted on paradise stocks, and planted in rather a shady part of the garden, or at least not exposed to the full sun, and trained in the fan shape. The apple is not much known in this country; the kind called here Golden Pippin, is a very different fruit.

*Fruit* rather large, round, depressed, angular, with a very small close-plaited eye. *Stalk* generally rather short, in a wide cavity. *Skin* covered with a fine bloom, with broad, broken, irregular stripes of red next the sun, and paler and more distant marking of the same kind in the shade. *Flesh* firm, yellowish white, occasionally tinged with pink next the skin, with a rich and brisk flavour.

A culinary apple from Michaelmas till Christmas. A very handsome and useful kind.


*Fruit* below the middle size, round, slightly flattened at the eye and stalk. *Eye* large, open, sometimes almost level with the top, but generally in a shallow depression, surrounded by a few plaits. *Stalk* short, thick, inserted in a very slight cavity, or frequently not at all sunk, but forming a knob projecting on the base of the fruit. *Skin* yellow, thickly set with green spots and small russetty specks, and tinged with green around the stalk. *Flesh* yellowish, firm, juicy, with a rich, agreeable, sharp flavour.

A very neat and most excellent dessert apple, from October till January.

30. **Kerry Pippin.** *Hooker, Pom. Lond.* t. 20.


*Fruit* middle-sized, oval, flattened at the eye, round which are small regular plaits. *Stalk* short, sometimes thickened and fleshy, inserted in a contracted cavity, with a projection of the fruit on one side; one or more sharp ridges or lines are almost always distinguishable from the eye to the stalk. *Skin* pale straw colour, mixed with a deeper yellow, streaked and marbled with red, highly polished. *Flesh* yellow, crisp, tender, juicy, sugary, and high flavoured.

An excellent dessert apple from September till November. This has been long known in the county of Kerry, in Ireland, where it is esteemed one of their best dessert apples. It is very deserving of cultivation, and succeeds best grafted on the *Doucin* stock, and trained in the garden as an espalier.


*Fruit* small, formed with the most perfect regularity of outline, a little more long than broad. *Crown* quite flat.
Eye large, in proportion to the size of the fruit, but very shallow, surrounded by a fine thin russet. Skin pale green on the shaded side; on that exposed to the sun, of a very pure, clear yellow, free from specks. Flesh pale greenish yellow, firm, crisp. Juice abundant, saccharine, and highly flavoured. A dessert apple from Michaelmas to Christmas.

This is a very beautiful little fruit, raised a few years ago from a seed of the old Golden Pippin, by Mr. Kirke, in his nursery at Old Brompton, near London, and is highly deserving of cultivation. Like all other Golden Pippins, it is too tender for an orchard tree in cold situations. It succeeds best when grafted upon the Doucin stock and planted in the garden.

Nonsuch. Forsyth Ed. 3. 121.
Langton Nonesuch. Hanbury.

Fruit middle sized, of a very regular round figure, and free from angles on its sides, about two inches and a half in diameter, and two inches and a quarter deep. Eye small, with a short, closed calyx, in a very regular, rather shallow, saucer-shaped basin, without plaits. Stalk short, slender, inserted in a shallow cavity, seldom projecting beyond the base. Skin pale yellow, spotted and marbled with orange, with numerous broken stripes and patches of brick-red on the sunny side. Flesh white, soft, and tender. Juice plentiful, a little saccharine, and slightly perfumed. A handsome dessert apple from Michaelmas till nearly Christmas. Ray has a Nonsuch Apple, in 1668; but, as he has placed it among his winter or keeping apples, it is not certain whether that is the same as this.


Fruit middle sized, round, a little irregular in its outline, having two or three obtuse ribs swelling and lengthening one of its sides more than the other; about three inches in diameter, and two inches and a quarter deep. Eye small, nearly closed by the short segments of the calyx, rather deeply sunk in an irregular, uneven basin. Stalk very short, thick, wholly inserted within the base in a narrow cavity. Skin thick, pale green, with several imbedded white dots, and slightly marked with many short, broken streaks of pale brown, with russety specks on the sunny side, particularly in the crown and round the eye. Flesh rather soft, greenish white, with a slightly saccharine juice, but not much flavour.

A culinary apple in November and December, described
from a fruit grown in the Horticultural garden at Chiswick in 1830.


Fruit rather small, and somewhat flat, one inch and a half deep, and two inches in diameter. Eye small, with a very small closed calyx, placed in a shallow and rather angular basin. Stalk three quarters of an inch long, very slender, one half projecting beyond the base of the fruit. Skin pale, dull yellow, very much covered with a rough gray russet, and a little tinged with orange on the sunny side. Flesh greenish yellowish, crisp. Juice saccharine, with a very pleasant, aromatic flavour. A very neat and excellent dessert apple in November and December. Raised about twenty years ago by the late Mr. William Padley, gardener to His Majesty, at Hampton Court, and first propagated by Mr. Ronalds of Brentford.


Ditchingham Pippin. Ib.

Fruit rather above the middle size, round, but somewhat flat at the crown. Eye small. Stalk half an inch long, inserted in a rather deeply hollowed base. Skin yellowish gray, with a faint blush on the sunny side. Flesh white. Juice brisk and well flavoured.

A culinary apple from Michaelmas to Christmas. An American apple, brought into this country about seventy years ago. Four of these trees are now growing in the gardens of J. J. Bedingfeld, Esq. at Ditchingham Hall, in Norfolk. They grow to a large size, are very hardy, and great bearers. The fruit are, for the most part, produced singly on the branches: they are, in consequence, always more perfectly formed than those growing in clusters.


Fameuse. Forsyth, Ed. 3. No. 44.

Fruit middle sized, round, not much unlike the shape of a Nonesuch; about two inches and a quarter deep, and two inches and three quarters in diameter. Eye small, nearly closed, in a shallow depression, surrounded by a few wrinkled plaits. Stalk half an inch long, very slender, sunk in a funnel-shaped cavity, and protruding but little beyond the base. Skin pale green, tinged with pale red, and marked with short streaks of a darker colour; on the sunny side, of a still deeper red. Flesh very tender, snow-white. Juice sugary, with a slight musky perfume.
APPLES.

A dessert apple in October and November. Introduced from Canada, by Mr. Barclay of Brompton. It is said to derive its name from a village where it is cultivated.


*Fruit* one of the largest size, generally eleven or twelve inches in circumference, irregularly formed, with large obtuse angles on the sides. *Eye* wide, deep, surrounded with large plaits, the alternate ones being much the most prominent. *Stalk* an inch long, inserted in a deep cavity. *Skin* pale green, thinly sprinkled with gray specks, and tinged with faint red near the base on the sunny side. *Flesh* white. *Juice* not plentiful, sub-acid.

A culinary apple from Michaelmas to Christmas; raised it is said by a Mr. Potter of Chelsea. A transverse section of it, when cut open, exhibits a large, five-angled cavity.


*Fruit* roundish, oblong, about the size of a large Golden Pippin, with a small calyx, and hollow open eye, wholly destitute of angles. *Stalk* short, slender. *Skin* bright yellow, deeply tinged with red on the sunny side, with many indistinct white spots. *Flesh* yellowish, firm, juicy, and rich, nearly as highly flavoured as that of the Golden Pippin.

An excellent and beautiful dessert apple, ripening the end of October, but not in perfection after having been gathered a few weeks.

This and the yellow Ingestrie sprang from two seeds taken from the same cell of an Orange Pippin, which had been impregnated with the pollen of the Old Golden Pippin. They were raised by T. A. Knight, Esq. about 1800, and planted at Wormsley Grange, in Herefordshire. Their name is derived from the seat of the Earl Talbot, in Staffordshire. They were first noticed in the *Hort. Trans.* in March, 1811.


40. **Striped Holland Pippin.** *Hort. Soc. Cat. No. 1075.*

*Fruit* pretty large, of a very regular figure, nearly as broad...
as it is wide, with five obscure angles; extending from the sides into the crown. *Eye* small. *Stalk* short, in a shallow base. *Skin* yellow, with numerous green specks imbedded, tinged with orange, and streaked with bright crimson on the sunny side. *Flesh* white. *Juice* not plentiful, sub-acid.

A culinary fruit from October to December. This, like many other Dutch apples, has a thick skin. Its chief merits are on the outside.*

41. **SUMMER BROADEN,** of the Norwich Gardens. Summer Colman. *G. Lind. Plan of an Orchard,* 1796. *Fruit* above the middle size, about two inches and three quarters in diameter, and two inches and a quarter deep, slightly angular on the sides. *Eye* small, with a closed calyx, in a rather narrow basin, surrounded by some angular plaits. *Stalk* short, slender, deeply inserted, not protruding beyond the base. *Skin* dull yellowish green, tinged on the sunny side with pale dull brown. *Flesh* greenish white, not crisp. *Juice* sub-acid, with a pretty good flavour.

A culinary apple in October and November. This is an useful Norfolk apple, and known in the markets by the above name. The trees are rather small growers, but great bearers.

42. **WALTHAM ABBEY SEEDLING.** *Hort. Trans.* Vol. v. p. 269.

*Fruit* resembling a Golden Pippin, but much larger, nearly globular, some tapering a little towards the crown. *Eye* large and open, seated in an even shallow basin. *Stalk* short, deeply inserted. *Skin* pale yellow, becoming deeper as the fruit ripens, sometimes with a tinge of dull scarlet next the sun; the whole surface is speckled with minute greenish spots, and a patch of coarse russet always surrounds the stalk. *Flesh* yellowish, soft, juicy, and very sweet; it melts perfectly in baking, taking a clear pale amber colour, and retaining a high flavour.

A dessert and culinary apple from October till January. Raised from a seed of the Golden Noble, by Mr. John Barnard of Waltham Abbey, in Essex, about 1810. It began bearing in 1819, and its fruit was exhibited at the Horticultural Society in 1821.

* Rather an illiberal remark.—Might not the circumstance of its "thick skin," &c. be owing to the climate of England not being sufficient to ripen the fruit to perfection? Perhaps if the fruit was ripened on a good south wall in England, the thickness of the skin would vanish, and the flavour be much improved. I have no doubt but our climate which ripens thour Fall Pippins so well here, would improve its character.

*Am. Ed.*
_Pom. Mag._ t. 80.  
Knight’s Codlin, of some collections, according to the *Pom. Mag._  
Fruit middle sized, globular, slightly angular. *Eye* deeply sunk, surrounded by small plaits. *Stalk* about an inch long, deeply inserted. *Skin* pale green on the shaded side, brown next the sun. *Flesh* white, firm, crisp, juicy, with a lively sugared juice.  
Ripens the beginning of September, and remains in perfection till the end of October. This is an excellent autumnal fruit, bearing well, and having a firm, high-flavoured flesh, resembling in quality that of the Newtown Pippin. It derives its name from Wormsley Grange, a country seat where Mr. Knight formerly resided. The first account of it is to be found in the Horticultural Transactions, communicated by Mr. Knight, in March, 1811.

44. **Wyken Pippin.** *Loud. Gard. Mag._  
Fruit rather below the middle size, round, somewhat flattened both at the base and the crown, about two inches deep, and two inches and a half in diameter. *Eye* rather small, open, naked, with but little of the remaining calyx, placed in a shallow, regularly formed basin. *Stalk* short, not deeply inserted. *Skin* yellowish green, interspersed with several small gray specks, and a little tinged with pale dull brown on the sunny side. *Flesh* greenish yellow, firm, crisp. *Juice* sugary, with a little musky perfume. A very neat dessert apple from October to December. The original tree, a very old one, or the trunk of it, with a strong sucker from its root, was growing in May, 1827, at its native place, *Wyken*, two miles from Coventry. The seed, it is said, was planted by a Lord Craven, who brought it from a fruit he had eaten on his travels from France to Holland. All the cottagers round Wyken have from two to twelve trees each of this apple in their gardens, and it is a great favourite throughout the whole county of Warwick.

_Hort. Soc. Cat._ No. 482.  
Fruit small, shaped much like the Old Golden Pippin. *Eye* very small, flat. *Stalk* half an inch, rather deeply inserted, just protruding beyond the base. *Skin* bright gold, with a few pearly specks imbedded. *Flesh* yellowish white, very tender and delicate. *Juice* plentiful, rich, and highly flavoured. A beautiful little dessert apple in October and
November. Raised by Mr. Knight of Downton Castle. See Red Ingestrie, No. 38.

Sect. IV.—Autumnal. Conical, or oblong.

Fruit large, oblong, broad towards the base, and narrowed to the crown, broadly and irregularly ribbed on its sides, one of the angles generally being considerably more swelled than the rest; about three inches and a half deep, and the same in diameter. Eye open, rather deeply sunk, in an uneven hollow surrounded by uneven plaits. Stalk short, deeply inserted in an irregularly deep cavity. Skin pale green, becoming yellow, tinged with orange where exposed to the sun, slightly marked with thin russet. Flesh yellowish white, very crisp and tender. Juice plentiful, saccharine, combined with a smart brisk acid.

A very fine and excellent culinary apple in October and till Christmas.

Described from a very fine specimen grown in the Horticultural Society's Garden, at Chiswick, in 1830. This has sometimes been called the Newtown Pippin, but from which it differs very materially.

Beauty of Kent. Forsyth, Ed. 3. No. 4.
Fruit pretty large, three inches and a quarter deep, and three inches and a half in diameter, somewhat irregularly formed, with slightly prominent unequal angles, terminating in the crown, which is rather contracted. Eye small, closed by a short calyx, a little depressed, in a narrow angular basin. Stalk short, slender, rather deeply inserted in a funnel-shaped cavity. Skin a very clear yellowish green, mottled with dull red; but on the sunny side of a bright red, mottled and streaked with yellow, intermixed with russet round the base. Flesh firm, yellowish white, crisp, and tender. Juice abundant, and pleasantly acid.

An autumnal dessert apple, from Michaelmas to Christmas.

This is a very handsome apple; and, although not distinguished by any peculiar richness of flavour, it certainly must be reckoned a very excellent fruit.

Fruit rather below the middle size, conical, rather angular. Eye small and close, in an even and well formed hollow.
**APPLIES.**

*Stalk* short, deeply inserted. *Skin* a delicate straw colour, with a very slight blush of red on the sunny side. *Flesh* yellow, crisp. *Juice* not abundant, but sweet and highly flavoured.

A very excellent dessert apple, in perfection in October and November. Raised by Richard Waring, Esq. in his garden at Saint Mary’s Cray, Kent, and exhibited at the Horticultural Society, October 15, 1822.


Fruit, in size and form, somewhat resembling the Ribston Pippin; but more pointed at the crown, and the eye sunk in a more confined and a deeper cavity. *Stalk* short, deeply inserted. *Skin* green, nearly covered with a clear thin russet, slightly tinged with brownish red on the sunny side. *Flesh* rather finer than that of the Ribston Pippin, but in colour and flavour closely resembling it.

An excellent dessert apple from October to Christmas. Raised from a seed of the Ribston Pippin, in the garden of Stephen Dowell, Esq. at Braygrove, in Berkshire, and exhibited at the Horticultural Society, October 15, 1821.


Elton Pippin. *Of Forsyth, p. 135.*, according to the Pom. Mag.

Elton Golden Pippin, Knight’s Pippin, Knight’s Golden Pippin, *} of different Collections, according to the Pom. Mag.

*Fruit* rather larger than a Golden Pippin, cylindrical, flat at the ends. *Eye* large, open, level with the top. *Stalk* short, not deeply inserted. *Skin* nearly smooth, yellow, sprinkled with numerous indistinct specks. *Flesh* yellowish, crisp, with a brisk, rich, sub-acid juice.

Ripe in October and November, and will keep till Christmas. Raised by Mr. Knight from the seed of the Orange Pippin, and the pollen of the Golden Pippin.

The Downton Pippin is a most abundant bearer, extremely well adapted for the market, and an excellent apple for cider.


*Fruit* pretty large, of an angular shape, having five very prominent ribs, with small intermediate ones extending from the base to the crown. *Eye* very deeply sunk. *Stalk* but little protruded beyond the base, which is as deep as the eye.
Skin dark green, with numerous small dark specks intermixed; on the sunny side softly streaked with a clear pale red, which extends only between the two widest ribs. Flesh pale greenish white, crisp, and tender. Juice abundant, sub-acid, but pleasant.

A very good culinary apple from Michaelmas to Christmas.


French Codlin. Forsyth, Ed. 3. No. 50.

Glory of the West. Of some Nurseries.

Fruit very large, of an oblong figure, with five ribs extending from the base to the crown; the three upper ones being the broadest, and the two lower ones the shortest and most acute, in the manner of the Catshead. Eye small and deep. Stalk short and thick. Skin yellow, but, when fully ripe, of an orange colour on the sunny side. Flesh white, rather dry. Juice a little sugary, or sub-acid.

A culinary apple from Michaelmas to Christmas.

This apple is known in Gloucestershire, Somersetshire, and some other western counties, by the name of Glory of the West. The tree is not a large grower, although the wood is remarkably strong.

53. English Codlin. Langley, Pom. Lond. t. 74. f. 3.

Codling. Ray (1688), No. 19.

The English Codlin is too well known in every part of England to require any description of it here. It is noticed only with the view of directing the attention of the orchardist to it as an old and valuable apple. The customary method, for at least one hundred and fifty years, has been to raise the trees from suckers, and truncheons, as they are called; and in every old garden where they are found they are diminutive, ill-formed, unproductive, and full of disease, incrusted, as it were, root and branch, with the greatest of all pests, the aphis lanigera, in consequence of which its fruit exhibits scarcely any thing of its original character.

Healthy, robust, and substantial trees are only to be obtained by grafting on stocks of the real Crab; they then grow freely, erect, and form very handsome heads, yielding fruit as superior to those of our old orchards, as the old, and at present deteriorated, Codlin is to the Crab itself.


Fruit very large, oblong, broader at the base than at the crown, with five obtuse angles, extending the length of the fruit, in the manner of the French Codlin. Eye pretty large, an inch deep. Stalk half an inch long, strong, not project-
ing beyond the base. **Skin** yellow, with a deep blush or pale red on the sunny side. **Flesh** tender. **Juice** sugary, with a little acid and a slight perfume. An excellent culinary apple from Michaelmas to Christmas.


**Fruit** above the middle size, two inches and three quarters deep, and the same in diameter, rather conical, with irregular ribs extending from the base to the crown, where it is narrow, and unequally angular. **Eye** small, with a short connivent calyx, deeply sunk in a narrow compressed hollow. **Stalk** short, in an uneven funnel-shaped cavity, not protruding beyond the base. **Skin** very pale straw or cream colour, almost transparent, sprinkled with several small gray, and, on the sunny side, brownish specks. **Flesh** white, crisp, with a wide open core. **Juice** plentiful, sugary, and of a high musky flavour.

A dessert and culinary fruit from Michaelmas to Christmas. Raised by Michael Bland, Esq. in his garden at Norwich. The seed was sown on the day of the jubilee, 1809; produced fruit in 1818; and first exhibited at the Horticultural Society, October 1, 1822. The tree is now (1830) in a very healthy and flourishing state.


**Fruit** pretty large, somewhat irregularly formed, having a few obtuse ribs extending from the base to the crown, which is obliquely pentangular. **Eye** rather large and deep. **Stalk** short, deeply inserted, not protruding beyond the level of the base. **Skin** pale yellow, a little tinged with blush on the sunny side. **Flesh** pale yellow. **Juice** plentiful, sub-acid. A culinary apple from September to November.

This very valuable apple is said to have originated in the neighbourhood of Keswick, in Cumberland. Its young fruit may be gathered for tarts in the month of June, when scarcely any other young apple is fit for use. When the young trees are vigorous, the last year’s branches are loaded with fruit, while the spurs on the older ones are crowded to excess. This and the Hawthornden might, with great propriety, be recommended for the poor cottager’s garden; and whoever, as a landlord, plants them for such a purpose, may be truly deemed the cottager’s friend.


Hampshire Yellow. *Hort. Soc. Cat.* No. 431., according to the *Pom. Mag.*
Fruit above the middle size, inclining to oblong, broadest next the base; the outline tolerably free from angles, about two inches and a half deep, and three inches in diameter. Eye large, deep, in an even, very little plaited, hollow. Stalk an inch long, slender, about half inserted in a funnel-shaped cavity. Skin smooth, pale orange yellow, generally tinged with red next the sun, and faintly streaked with the same colour. Flesh yellowish white, firm, breaking, very sweet, juicy, and highly flavoured.

A very beautiful dessert fruit in November and December. This very excellent apple was brought into notice by Mr. Kirke of Brompton. It is hardy, and a very plentiful bearer.

Fruit middle sized, oval, approaching to conical, rather angular. Eye rather small, with a short erect calyx, somewhat deeply sunk, and surrounded by a few even plaits. Stalk short, deeply inserted. Skin greenish yellow, streaked and spotted with bright red. Flesh firm, yellow. Juice perfumed, rich, sweet, pleasantly sub-acid. A dessert apple from the middle of August to the middle of September.

It is said that this apple has originated in Herefordshire, where it is at present but little known: it is very handsome, and of considerable merit.

Irish Pitcher. Ibid.
Frith Pitcher. Of some collections.
Fruit middle sized, a little more long than broad, without angles, but at the crown higher on one side than on the other. Eye shallow, surrounded by a few plaits. Stalk rather fleshy. Skin a clear, pale, waxen yellow; on the sunny side, shaded with deep orange, sprinkled with numerous dark specks. Flesh yellowish white, very firm. Juice brisk, sub-acid, with a slight aromatic flavour. An excellent culinary apple from September to November.

Fruit about the size of the English Codlin, three inches in diameter, and two inches and three quarters deep, broad at the base, slightly angular on the sides, and tapering to the crown which is narrow. Eye very small, with a slender closed calyx, inserted in a narrow, plaited basin. Stalk short,
slender, not protruding beyond the base. *Skin* pale lemon colour on the shaded side, with a few green specks imbedded beneath the surface; on the sunny side, of a bright gold colour. *Flesh* yellowish white, very tender. *Juice* a little saccharine, with a slight acid and a little perfume.

A culinary apple in October and November.


*Fruit* pretty large, of an irregular figure, with very broad ribs slightly formed at the base, but very prominent at the crown, about two and a half or three inches deep, and three and a quarter or three inches and a half in diameter. *Eye* open, seated rather deeply in an oblique, uneven, obtusely-angled basin. *Stalk* half an inch long, in a somewhat shallow cavity, not protruding beyond the base. *Skin* pale yellow, nearly covered with a thin deep salmon colour, and tinged with dull scarlet on the sunny side. *Flesh* pale yellow, tender. *Juice* sub-acid, with a brisk flavour, which becomes very rich when baked.

A culinary apple in November and December.

This apple was raised by a gentleman of the name of Rymer, at Thirsk, in Yorkshire.


*Fruit* middle sized, conical, of the true Pearmain form. *Eye* middle sized, deeply sunk, surroundy by small plaits, and crowned by the green persistent calyx. *Stalk* about an inch long, slender, deeply inserted. *Skin* a rich glowing crimson on the sunny side; deep red, with a little yellow intermixed, upon the other. *Flesh* whitish, crisp. *Juice* rich, sugary, and pleasant.

A very handsome dessert apple from September till December.

63. **Sops of Wine.** *Hort. Soc. Cat.* No. 1164.


*Fruit* middle sized, somewhat globular, but narrow at the crown, with a few slight angles on its sides. *Eye* small, closed by the calyx, and but little depressed. *Stalk* an inch long, slender. *Skin* pale yellow, marked and streaked with scarlet, deep red, and blood colour; on the sunny side, especially near the crown, it is wholly deep red. *Flesh* soft, white, tinctured more or less with pale red to the core. *Cells*
large, open, five-angled. Juice sweet, but not rich. A culinary apple in October and November.

64. SUMMER PEARMAIN. Hort. Soc. Cat. No. 771.

Summer Pearmain. Miller, Ed. 8. No. 3.

Pearmain d'ÈtÈ. Knoop. p. 17. t. 2.


Fruit middle sized, oblong, tapering gradually from the base to the crown. Eye small, with a slender and nearly-closed calyx, in a broad shallow depression, sometimes almost level, very slightly plaited. Stalk short, obliquely inserted, somewhat like a lemon, into a fleshy continuation of the fruit. Skin bright gold colour, sprinkled all over with numerous minute brown specks; on the sunny side marbled and streaked with bright orange and scarlet. Flesh pale yellow, crisp, firm. Juice not plentiful, but rich, and of a high aromatic flavour.

A most excellent and beautiful dessert apple from October till Christmas. In some seasons, however, it is in perfection in September. The branches of this tree are slender, and produce numerous fruit spurs, which render it particularly well adapted for espalier training; for which purpose it should be grafted on the Doucin stock.

65. TRANSPARENT CODLIN. G. Lind. Cat. 1815.

Fruit about the same size as the English Codlin, but wider at the base, which is generally about two inches and three quarters in diameter; and narrower at the crown, where it is drawn almost to a blunt point; its depth is about two inches and a quarter. Eye small, with a short closed calyx, sunk rather deep in an angular, oblique basin. Stalk short and slender, deeply sunk in a wide and deep cavity. Skin smooth, bright lemon, tinged with deep salmon or pale crimson on the sunny side. Flesh very tender; in some seasons semi-transparent. Juice sugary and well flavoured. A culinary fruit from the end of September till November.

This very handsome and useful apple was brought into notice about twenty-five years ago by the late Timothy Tompson, Esq. of Norwich. It makes a very handsome spreading tree, and is a most excellent bearer.


Fruit below the middle size, of a somewhat conical figure, from two to two inches and a half deep, and nearly the same in diameter. Eye hollow, with a leafy persistent calyx.
APPLES.

Stalk short, deeply inserted. Skin pale yellow, a little mottled with pale red on the sunny side. Flesh pale yellow, soft, with a very good and pleasant flavoured juice. Excellent to eat ripe from the tree, baking and roasting well till Christmas.

SECT. V.—Winter. Round, or nearly so.

Fruit rather below the middle size, the shape of a small Golden Reinette. Eye small, open, slightly sunk. Stalk half an inch long, moderately thick. Skin pale yellow, slightly tinged with red on the sunny side, and sprinkled with irregular brown spots. Flesh yellow, tender, juicy, and pleasant. An excellent dessert apple from November till April. Raised some years ago by John Motteux, Esq. of Beachamwell, in Norfolk, where the original tree now stands; it is a hardy sort, and a very good bearer.

68. BELLEEDGE. Hort. Soc. Cat. No. 65.
Fruit rather below the middle size, round, free from angles, and a little narrowed towards the crown; about two inches and a quarter deep, and two inches and a half in diameter. Eye rather small, nearly closed by short, acute segments of the calyx, in a round rather well-shaped basin, surrounded by very slight obtuse plaits. Stalk half an inch long, slender, sunk level with the base in a funnel-shaped cavity. Skin pale grass green, slightly tinged with pale brown where exposed to the sun, the whole interspersed with numerous imbedded gray dots. Flesh tender, crisp, greenish white. Juice plentiful, sugary, with a slight pleasant acid, and a slight aromatic flavour.

A neat dessert and culinary apple, from October till Christmas.

Described from a fruit grown in the Horticultural Society’s Garden, at Chiswick, in 1830.

69. BELLE GRIDELINE. G. Lind. Plan of an Orchard, 1796.

Belle Griseline. Forsyth, Ed. 3. No. 5.
Fruit middle sized, of a very regular, and perfectly round figure. Eye sunk in a somewhat deep regularly-formed basin. Stalk half an inch long, slender. Skin yellow, marbled and shaded on the sunny side with a lively red, intermixed
with a thin gray russet. *Flesh* white, firm, and crisp. *Juice* brisk and well flavoured.

A beautiful dessert apple, from November till March.


*Fruit* small, about the size, and very much the figure, of the Old Golden Pippin: about one inch and a half deep, and the same in diameter. *Eye* small, closed; the long and almost linear segments of the calyx, in a very shallow depression, surrounded by about fifteen very narrow plaits, three to each segment. *Stalk* three quarters of an inch long, slender, slightly sunk in an open, shallow, funnel-shaped cavity. *Skin* pale yellow; on the sunny side spotted and tinged with brownish crimson, and having a portion of thin russet round the stalk. *Flesh* pale yellow, firm, crisp, very tender and delicate. *Juice* saccharine, mixed with a slight brisk acid, rich, and very highly flavoured.

A dessert apple, in perfection in November and December. It ought to be grafted upon the *Doucin* stock, and trained in the garden either as an open dwarf, or as an espalier.


*Fruit* middle sized, in shape and general appearance somewhat like the Nonesuch, but broader at the base; moderately depressed about the foot-stalk, and very hollow at the crown, where the segments of the calyx remain long, and rolled back. *Stalk* one quarter of an inch within the base. *Skin* gold colour, on the side next the sun dashed with long, broad, scarlet stripes. *Flesh* soft, pale yellow. *Juice* very good, and excellent to eat as soon as gathered off the tree.

A culinary apple also, from October to December.


Brummage Pippin, *Grummage Pippin,* of some Nurseries.

*Fruit* small, about six inches in circumference, nearly globular, a little flattened at the crown, and having somewhat the appearance of a Golden Pippin. *Eye* small. *Stalk* very short, inserted in a very shallow cavity. *Skin* pale green when fresh gathered, becoming pale yellow, spotted and marbled with a thin russet. *Flesh* very hard and firm, pale green. *Juice* sub-acid, of a pleasant flavour.

A very neat dessert apple, from December to June. The branches are short and very stout, and its fruit is of a greater

* No. 69 is inserted twice, in consequence of the Belvoir Pippin having been sent me after the numerical arrangement had been completed.
specific variety than any other apple with which I am acquainted.

Woodstock Pippin. Ib.
Fruit large, of a roundish figure, rather broadest at the base, two and a half to three inches deep, and three to four inches across the widest part. Eye very hollow and open, but slightly angular. Skin yellowish, stained on the sunny side with dull red, intermixed with streaks of deeper colour. Flesh yellow, breaking, sweet, juicy, extremely pleasant, and high flavoured.

A dessert apple from November till March. This is one of the largest of our table apples. It was raised in a garden belonging to a baker at Old Woodstock, near Oxford, a short distance from Blenheim.

Borsdöffer. Ib.
Reinette bâtarde. Ib.
Postdoff. Ib.
Bursdoff, or Queen's Apple. Forsyth, Ed. 3. No. 15.
Fruit below the middle size, of a roundish figure, rather narrower at the crown than the base. Eye small, a little sunk. Stalk half an inch long, slender. Skin pale yellow, marked with various ramifications of a gray russeted network, interspersed with a few dark-coloured specks; when fully exposed to the sun it is of a beautiful brilliant red, extending nearly round its base. Flesh yellowish white, firm, crisp. Juice sugary, with a singularly musky perfume.

A dessert apple from November till February. This is a German apple of very excellent quality.

Fruit about the size of the Scarlet Nonpareil; roundish, becoming a little narrower towards the crown. Eye small, open, placed in an evenly-formed, not very deep depression. Stalk short, inserted in a rather large, even cavity. Skin red next the sun, and a deep yellow on the shaded side, towards which the red breaks off in slight streaks. Flesh firm, yellowish, sugary, rich and of excellent quality.

A very handsome dessert apple from December till May. The tree is very hardy, and a profuse bearer, either as a standard or dwarf, highly deserving of cultivation.
75. BRINGEWOOD PIPPIN. Hort. Soc. Cat. 107.

Fruit small sized, somewhat globular, about six inches and a half in circumference, every way, with a narrow flat crown. Eye very small and open, divested of its calyx. Stalk half an inch long, somewhat protruded beyond the base. Skin bright gold colour, full of pearly specks; on the sunny side a few russetty stripes and specks near the edge. Flesh very firm, crisp, somewhat dry. Juice saccharine, of a highly perfumed, aromatic flavour.

A very neat and most excellent dessert apple from October till March. Raised by Mr. Knight, of Downton Castle, from a seed of the Golden Harvey which had been impregnated by the pollen of the Old Golden Pippin.

76. CANADIAN REINETTE. Pom. Mag. t. 77.


Reinette Grosse de Canada. Ib.


Janurea. Ib. No. 489.

Mela Janurea, of the Ionian Islands.

Fruit large, broad and flat; about three inches and a half in diameter, and three inches deep. Eye rather open, with a short calyx, in a tolerable cavity, surrounded with prominent ribs, which pass half way down the sides to the base. Stalk short, in a wide spreading cavity. Skin rich, greenish yellow, tinged slightly with brown on the sunny side. Flesh yellowish white, firm, juicy, with a high, brisk, sub-acid flavour. An excellent dessert fruit in December, and keeps well till March.

Mr. Hooker observes, in the Horticultural Transactions, Vol. ii. p. 299. that the Canadian Reinetta is frequently sold in the shops in London for the Newtown Pippin. It varies very much in figure, in consequence of which several varieties have been formed out of one. The fruit from late blossoms is much less angular than those from early ones, in which the ribs are very distinctly marked; hence the Reinetette de Canada à Côtes.

**APPLES.**

*Fruit* above the middle size, globular. *Eye* small, in a rather confined hollow, round which are prominent plaits. *Stalk* very short, surrounded by a little russet. *Skin* fine rich yellow, broadly streaked with red. *Flesh* firm, with a brisk juice and high flavour.

A most excellent culinary apple from November till February. Its name originated from Caroline, the lady of the late Lord Suffield, of Blickling and Gunton Hall, in Norfolk.


This is a small handsome fruit, of a deep dull yellow, richly painted with red on the exposed side, and a little marked with russet about the stalk. The flesh is firm, rather yellow, not particularly juicy, yet highly flavoured, with a little agreeable acid.

In season, in Ross-shire, from the end of November till the end of January. Raised by Sir George Steuart MacKenzie, in his garden at Coul, near Dingwall, an account of which is given by him, along with the *Kinellan Apple* and *Tarvey Codlin*, in a paper, dated March 12, 1827.


*Fruit* large, roundish, somewhat angular towards the eye, which is sunken and small, with a very short calyx. *Stalk* short, in a deep contracted cavity. *Skin* on the shaded side, covered with a soft brownish russet, and sprinkled with pale brown dots on the sunny side, of a rich, deep bright red, slightly intermixed with russet, sprinkled with a few lemon-coloured dots. *Flesh* yellowish, firm, juicy, with an exceedingly rich, high, aromatic flavour. A dessert apple from November till February.

This most excellent variety appears to have been first brought into notice by Sir Christopher Hawkins, in the communication to the Horticultural Society cited above, who says it has been known in Cornwall for years. It is highly deserving of cultivation, and cannot be too generally known.


Court de Wick. *Hooker, Pom.* Lond. t. 32.

Fry's Pippin,
Golden Drop,
Knightwick Pippin,
Phillips's Reinette,
Wood's Huntingdon,
Wood's Transparent Pippin, *Of various Nurseries,* according to the Pom. *Mag.*
**Fruit** below the middle size, about twice as large as a Golden Pippin, ovate, flat at either end, with no traces of angles or plaits at the eye. **Eye** large, open, with a reflexed calyx, in a shallow depression. **Stalk** short, slender. **Skin** greenish yellow in the shade, bright orange, with small russetty brown spots where exposed, sometimes slightly tinged with red next the sun. **Flesh** pale yellow, mixed with green, when first gathered; becoming deep yellow, crisp, tender, juicy, and highly flavoured when fully ripe. A dessert apple from October till April.

This most excellent and beautiful little apple originated from a seed of the Golden Pippin at Court de Wick, as it was formerly written, in Somersetshire. Throughout this, and indeed throughout almost all the western counties, it is held in the highest estimation as a table fruit. The trees grow to a good size, are very hardy, standing in some places the most severe blasts from the Welsh mountains, and there bearing in the greatest abundance, becoming the most perfectly ripened of their orchard fruits. It cannot have too extensive a cultivation.

80. **COURTPENDU.** Pom. Mag. t. 66.
Courtpendu Plat. Hort. Soc. Cat. No. 211.
Garnon’s Apple. Nursery Catalogues.

**Fruit** middle sized, round, depressed, without any trace of angles. **Eye** large, open, in a wide shallow basin. **Stalk** short, very deeply inserted, rarely projecting beyond the base of the fruit. **Skin** deep red next the sun, greenish yellow on the shaded side. **Flesh** yellow, crisp, with a rich, lively, agreeable flavour. A dessert apple from November till March.

This is one of the handsomest and best of our table apples. It is of French origin, but how long it has been in this country is uncertain.

Dumelow’s Crab. Ib.
Wellington Apple. Ib.

**Fruit** above the middle size, round, flattened at both ends. **Eye** large and open, rather deeply sunk. **Stalk** very short. **Skin** clear yellow, with a blush of light red where exposed to the sun; the whole surface sprinkled with small brown spots.
Flesh yellow, crisp, with a brisk acid juice. An excellent culinary apple from November to April.

Raised some years ago by a Mr. Dumelow, a nurseryman near Derby. It is well known in the counties of Derby, Lancaster, and Nottingham, by the name of Dumelow's Crab. Its fruit was first exhibited at the Horticultural Society, in 1820.


Pomme de Laak. Stoffels, and Thouin, according to the Pom. Mag.

Paternoster Apple. Audibert.

Fruit above the middle size,* very regularly formed, rather narrower at the crown than at the base. Eye generally close, deeply sunk. Stalk an inch long, slender, deeply inserted. Skin dull yellow, sprinkled with numerous, small, russetty, green, and white spots; on the sunny side of a rich, deep, dull red, streaked and mottled. Flesh very firm, crisp. Juice plentiful, with a delicious aromatic, sub-acid flavour. A dessert apple from November till May or June.

This very valuable apple was brought from Holland into the neighbourhood of Norwich by the late Thomas Harvey, Esq., and planted in his garden at Catton, about fifty years ago, where two or three of the trees are now growing, and in the possession of Thomas Cobbald, Esq. They are very hardy, and bear abundant crops.

The Copmanthorpe Crab, mentioned in the Hort. Trans. Vol. iii. p. 315., has been said to be the same as this. A closer examination of the two may possibly set this opinion aside; as it appears improbable that an apple raised within a few miles of York, should have been so extensively, so well, and so long known on the continent.

83. EASTER PIPPIN. G. Lind. Cat. 1815.


Claremont Pippin, Ironstone Pippin, Young's Long Keeping, of some Gardens.

Fruit middle sized, somewhat globular, about two inches and a quarter deep, and two inches and a half in diameter,

* I have now by me, October, 1830, a fruit of this apple, grown in the Horticultural Garden at Chiswick, which measures three inches and a quarter deep, and four inches in diameter.
perfectly free from angles on its sides. Eye small, almost closed, flat, surrounded by a few very small, angular, crumpled plaits. Stalk half an inch long, slender, deeply inserted, not protruding beyond the base. Skin rather thick, deep clear green, with numerous white dots interspersed; on the sunny side, shaded with a pale livid brown; but the whole becomes yellow with keeping. Flesh very hard, pale green, or yellowish white. Juice not plentiful, sub-acid, with a slight aromatic flavour. An excellent culinary apple, from November till the November following.

It is a most valuable fruit, of great specific gravity, a most hardy tree, an abundant bearer, and keeps longer than any other apple I have ever met with. I had some perfectly sound, and very firm fruit of it, in March, 1822, which were grown in 1820: the colour then was that of a pale orange.

84. EMBROIDERED PIPPIN. Hort. Soc. Cat. No. 302.
Fenouillet Jaune. Duhamel, No. 12.

Pomme de Caractère. Ib.
Fruit middle sized, somewhat globular, about two inches and a half deep, and two inches and a quarter in diameter; a little broader at the base than the crown; and regularly formed without angles. Eye small, a little depressed. Stalk short, deeply inserted. Skin greenish white when first gathered, turning to a bright yellow, strongly marked with a sort of broken ramified network of deep gray russet, hence the last synonyme from Knoop. Flesh white, somewhat tough, and, with keeping, elastic. Juice not plentiful, but saccharine, and of an excellent and singularly perfumed flavour. A dessert apple from December to April.

85. EYER'S GREENING. G. Lindl. Plan of an Orchard, 1796.
Fruit middle sized, of a somewhat round flattish figure. Eye large and hollow. Skin pale green, tinged with brown on the sunny side, and thinly spotted with gray russety specks. Flesh pale green, firm, with a sweetish sub-acid juice. A dessert and culinary apple from November till March.

86. FAIL-ME-NEVER. Nursery Catalogues.
Fruit above the middle size, somewhat flat, with five prominent narrow ribs surrounding the crown. Eye small, with the segments of the calyx closed, seated in a shallow, deeply
APPLES.

A plaited basin. **Stalk** half an inch long, not protruding beyond the base. **Skin** red, shaded with a deeper colour, and full of small russetty specks. **Flesh** white. **Juice** sugary, and of a pretty good flavour.

A culinary apple from November till March. This is said to be a Scottish apple. It is a small growing tree, very hardy, and an abundant bearer.

**87. Fearn's Pippin.** Hooker, Pom. Lond. t. 43. Pom. Mag. t. 67.

**Fruit** middle sized, round, and flattened. **Eye** large, shallow, with scarcely any appearance of plaiting. **Stalk** short, deeply inserted. **Skin** deep red on the exposed side, with numerous whitish dots; on the shaded side greenish yellow, partially tinged with brownish red. **Flesh** whitish, firm, very juicy, rich, and pleasant.

A dessert apple from November till March. This very handsome and excellent apple has been known in the London nurseries but a few years. It makes a handsome tree, is very hardy, and an abundant bearer. It highly deserves an extended cultivation. Hort. Trans. Vol. i. p. 67. and Vol. ii. p. 103.

**88. Fenouillet Rouge.** Duhamel, No. 11. t. 6.

Bardin. **Ib.**

Courtpendu de la Quintinye. **Ib.**

**Fruit** middle sized, of a regular round, flattish figure, about two inches deep, and two inches and a half in diameter. **Eye** shallow. **Stalk** very short, scarcely a quarter of an inch long, and sunk in a small cavity. **Skin** somewhat gray, deeply coloured with red on the sunny side. **Flesh** firm, with a rich, highly-flavoured, sugary juice.

A very handsome dessert apple from December to January.

**89. Fulwood.** Hort. Soc. Cat. No. 351.

**Fruit** large, of an uneven figure, with broad irregular ribs on its sides, three inches and a half in diameter, and two inches and a half deep. **Eye** rather large, closed, not deep, surrounded by four or five broad obtuse plaits. **Stalk** short, slender, deeply inserted in a narrow, uneven cavity. **Skin** grass-green, freckled with red specks; on the sunny side stained with deep salmon colour, and dashed with broken stripes of dull, dark, muddy red. **Flesh** pale green, or greenish white, very firm and crisp. **Juice** plentiful, slightly saccharine, with a very brisk acid, and slight pleasant perfume.

A culinary apple, from November till March or April.
This very much resembles the Striped Beaufin in shape and colour, but is materially different. It is not quite so large, a little more flat, has a closed eye, a much firmer flesh, a more abundant juice, and a much higher flavour.


Fruit rather small, round, and somewhat flat, about two inches and a quarter broad, and one inch and three quarters deep. Eye small, with a short closed calyx, placed in a round shallow basin. Stalk short, slender, inserted in a funnel-shaped cavity, not protruding beyond the base. Skin rather thick and tough, of a pale green, changing to a bright yellow; on the sunny side, of a beautiful bright and lively red. Flesh yellowish white, pretty firm. Juice sub-acid, combined with a little sugar, but without any particular perfume.

A culinary apple, from November till May. A very handsome Scotch apple, from Gogar, near Edinburgh.


Brandy Apple. Forsyth, Ed. 7. p. 95.

Fruit small, quite round, generally about five inches in circumference, and free from angles or irregularities of surface. Eye small, open; the segments of the calyx narrow, very short and diverging, placed in a flat, very shallow, slightly-crumpled basin. Stalk half an inch long, slender, not protruding beyond the base. Skin dull russet, with a bright yellow ground, often breaking through the russet in patches, and marbled on the sunny side with a lively shaded red. Flesh yellow, firm, breaking, very rich, juicy, spicy, and high flavoured.

A most excellent and beautiful dessert apple, ripening in December, and keeping till May or June.

The tree is not a large grower, but very hardy; a great and constant bearer, and no garden, capable of containing ten trees, ought to be without one of it.


Fruit of a pretty large size, round, becoming a little pointed towards the crown. Eye small, not deeply sunk, surrounded by several small plaits. Stalk quite short, and thickened like that of the Kerry Pippin. Skin perfectly smooth, of a clear bright yellow, without any blush of red; but having a few small reddish spots, and generally two or three small patches of russet. Flesh yellow, tender, with a pleasant sub-acid juice.
A culinary apple, from November till March. It bakes of a fine, clear amber colour, perfectly melting, with a rich acidity. An old tree of it is growing in the neighbourhood of Downham Market, in Norfolk, from which specimens of the fruit were exhibited at the Horticultural Society, in 1820.


Cat. No. 26.

Aurore,
Yellow German Reinette,
English Pippin,
Wyker Pippin,

*Fruit* below the middle size, roundish, depressed. *Eye* large, open, seated in a broad shallow basin. *Stalk* an inch long, moderately thick. *Skin* usually smooth, with a few minute russety spots; in the shade greenish yellow, changing to a golden yellow, with a dull red cheek slightly streaked with brighter red. *Flesh* yellow, crisp, with a rich sugary juice.

A beautiful and most excellent dessert apple, from October to February.

This has been many years in our gardens. It is better known and more common in the London markets than in any other part of England. It is highly deserving of cultivation.


*Fruit* middle sized, about two inches or two and a quarter deep, and two inches and a half or two and three quarters in diameter, tapering a little from the base to the crown, where it is terminated by five obtuse but prominent angles. *Eye* small, closed by the segments of the calyx, moderately sunk in a narrow plaited basin. *Stalk* one inch long, slender, inserted in a narrow deep cavity. *Skin* thick, dark green quite round the fruit, mottled with pale green at the base, where it has a dull dark olive colour surrounding the stalk. *Flesh* greenish white, firm, crisp. *Juice* saccharine, with a brisk acid, and a slight aromatic flavour.*

A dessert apple from December till May or June. Lately sent to this country by David Hosack, M.D. of New-York.

95. **Holland Pippin.** *Miller,* No. 8.

*Fruit* above the middle size, of a somewhat square figure, being nearly as broad at the crown as the base, and a little angular on its sides, about two inches and a half deep, and

* This is no doubt our Rhode Island Greening, a description of which will be found among the additional American Apples, at the end of this list. *Am. Ed.*
three inches in diameter. Eye rather small, with a closed calyx sunk in a narrow regularly plaited basin. Stalk short, rather deeply sunk in a wide funnel-shaped cavity. Skin greenish yellow, interspersed with a few green dots, and tinged with pale dingy brown on the sunny side. Flesh yellowish white, pretty firm, tender. Juice sub-acid, mixed with a good deal of sugar, and a slight perfume.

A culinary apple from November till January.

96. KIRKE'S LORD NELSON. Hort. Soc. Cat. No. 570.

Fruit above the middle size, about two inches and a half deep, and three inches in diameter, of a very regular shape, and nearly free from angles, not much unlike the Emperor Alexander Apple, particularly at the crown, where it is narrowed. Eye open, with a short recurved calyx, in a moderately deep basin, surrounded by a few puckered plaits. Stalk short, slender. Skin clear, pale yellowish green, becoming pale lemon, of a dull red where exposed to the sun. Flesh firm, crisp, of a yellowish white. Juice plentiful, sub-acid, of a good flavour.

A beautiful dessert and culinary apple from November to January.


Fruit middle sized, about two inches and three quarters in diameter, and two inches and a quarter deep, having five regularly formed, equidistant ribs, slightly marked at the base, progressively increasing to the crown, where they are acute and prominent. Eye rather small, with a closed calyx, somewhat shallow. Stalk half an inch long, slender, rather deeply inserted. Skin clear, pale yellowish green, becoming pale lemon, of a dull red where exposed to the sun. Flesh firm, crisp, of a yellowish white. Juice plentiful, sub-acid, of a good flavour.

A culinary sort from October till January.


Fruit pretty large, roundish, slightly angular, contracted at the eye, which is small, and surrounded with small plaits. Stalk short, thick, in a moderately deep cavity. Skin pale, greenish yellow, spotted with innumerable black and green specks; on the sunny side very distinctly dashed with a vivid carmine over a ground spotted with the same colour, only
APPLES.

Flesh whitish, firm, juicy, and agreeable, but not high flavoured.

A very handsome culinary fruit from October till February or March. Raised by Mr. Lucombe of Exeter.


Charles Apple. *Ib.*


Fruit nearly round, inclining to ovate, with a very regular outline, about the size of a Golden Reinette. Eye small, destitute of angles, and rather deeply sunk, with a closed calyx. Stalk an inch long, slender, inserted in a small deep cavity. Skin of a delicate waxen texture, without spots, except a very faint mottling of green appearing through the skin near the eye; pale clear yellow on the shaded side, and brilliant crimson next the sun, the two colours scarcely melting into each other, but separating rather abruptly. Flesh white, tender, very delicate, sweet, with a delicate perfume, like that of roses, which is sensibly perceived before the fruit is cut open.

Ripe in September, and will keep till the spring. This description is taken from fruit sent from Turin to the Horticultural Society, and exhibited the 18th of December, 1827.

The Malcarle is a native of the territory of Finale, in Liguria. It is an important article of trade in the whole Genoese territory, and of exportation to Nice, Marseilles, Barcelona, and Cadiz. The climate of the Italian territory is so entirely different from that of England, that we cannot expect the delicate Malcarle should succeed here, unless trained against a south or south-east wall, and in a warm and kind soil. Its great beauty in the dessert renders it an interesting object of cultivation.


Fruit small, ovate, about two inches or two and a half deep, and one inch and a half or two inches in diameter. Eye small, angular, as are also the sides. Stalk short. Skin light bright orange, streaked and mottled with rich red and brown, occasionally a little russety. Flesh yellow, firm, breaking. Juice sweet, with a high aromatic flavour.

A dessert fruit from November till March.

101. **Minchall Crab.** Forsyth, Ed. 3. No. 114.


Fruit above the middle size, round, somewhat flattened, with a few obtuse angles on its sides, about two and a half
inches deep, and three or three and a half inches in diameter. Eye rather large, open, with a very short calyx; placed in a flat shallow basin, surrounded by a few rather slight obtuse plaits. Stalk three quarters of an inch long, slender, inserted in a shallow cavity, one half of which protrudes beyond the base. Flesh almost white, firm. Juice smart, sub-acid.

A culinary apple from November till March.


Fruit large, from three to three inches and a half in diameter, but not so deep; contracted at the crown, depressed, and swelled into a few imperfect angles on its sides. Stalk an inch long, rather thick. Skin deep green, striped with a still deeper on the shaded side, and of a dark red next the sun. Flesh firm. Juice plentiful, sub-acid, with a very pleasant flavour.

A very good culinary apple from November till May.


American Newtown Pippin. Ib.

Fruit middle sized, rather flat, and somewhat irregular in its outline, having broad, obtuse, unequal ribs, which increase from the base, becoming more prominent at the crown; about two inches and a quarter deep, and three inches in diameter. Eye open, with a very short slender calyx, which leaves the eye nearly naked, deeply sunk in a somewhat oblique cavity. Stalk half an inch long; slender, wholly sunk within the base, in a wide, funnel-shaped cavity. Skin of a dull green, changing to an olive yellow, becoming more yellow as it acquires maturity, having a thin russet covering the greatest part of the base. Flesh pale yellow, or yellowish white, firm. Juice saccharine, and possessing an exceedingly rich and highly aromatic flavour.

In eating from December till April.*


Fruit middle sized, depressed, globular, not angular, bearing much resemblance in shape to a Nonesuch, about two

* The Newtown Pippin, when perfectly matured, is undoubtedly the richest flavoured and finest apple known; it may be distinguished from the Rhode Island Greening, and indeed from any other sort, by a slight starry appearance, of light yellow and green rays round the stem; the branches are very slender and delicate, the tree of much slower growth than most others, the bark having a rough appearance, and may easily be distinguished in the orchard from any other kind.
inches and a quarter deep, and three inches and a quarter in diameter. Eye open, in a moderate sized basin, very little plaited. Stalk short, rather thick, inserted in a tolerably deep cavity. Skin pale yellow, with a tinge of green where shaded, and of a reddish colour streaked with darker next the sun. Towards the crown, in particular, the skin is set with whitish spots. Flesh firm, yellowish, rich, and very good.

A dessert kind from November till the end of January.

This very beautiful apple is of American origin, and has been sold by Mr. Cobbett under the name of the Matchless Apple. It is well deserving of cultivation.

Norfolk Beefin. Forsyth, Ed. 3. No. 124.

Fruit pretty large, of a somewhat irregular flattish figure, and having a few broad obtuse angles extending from the base to the crown, generally about three inches in diameter, and two inches and a half or two inches and three quarters deep. Eye large, deep, surrounded by irregular plaits. Stalk half an inch long, fleshy, deeply inserted. Skin deep green, with livid red nearly round the fruit, but deepest on the sunny side. Flesh very firm. Juice not plentiful, sub-acid.

A culinary apple from November till May or June.

The Beaufin, undoubtedly a Norfolk apple, is a fruit of great merit. Independently of its general use in the kitchen, it furnishes a luxury at the table as a sweetmeat throughout the winter. Many thousands of these apples are dried by the bakers in Norwich, annually, and sent in boxes as presents to all parts of the kingdom, where they are universally admired.

106. REINETTE FRANCHE. Duhamel, No. 22.

Fruit pretty large, of a flattish figure, about three inches and a quarter in diameter at its base, and two inches and a half deep. Eye small, rather deep, surrounded by some broad plaits, the termination of rather obscure ribs, from the sides of the fruit. Stalk thick, short, deeply inserted. Skin smooth, pale yellow when ripe, marked with numerous russetty specks and patches, which ramify thinly over a good part of the surface. Flesh yellowish white, firm. Juice saccharine and highly flavoured.

A dessert apple from November to February.

107. ROBINSON'S PIPPIN. Forsyth, Ed. 7. No. 176.
Hooker, Pom. Lond. t. 42.
**Fruit** about the size of a Golden Pippin, oval, flattened at both extremities. **Eye** well formed, open, sunk in a broad but very shallow hollow. **Stalk** short, slender. **Skin** green, approaching to brownish yellow where fully exposed, with a large portion of russet brown, particularly round the eye. **Flesh** greenish, breaking, tender. **Juice** plentiful, partaking of the flavour of both a Golden Pippin and Nonpareil. The fruit is generally produced in clusters at the ends of the branches, often eight or ten together.

A very neat and excellent dessert apple from December till May.

This has long been cultivated in His Majesty’s gardens at Kew, under its present name.

108. **Striped Beaufin.**  
*G. Lind. Plan of an Orchard,* 1796.

**Fruit** large, of an uneven outline, with broad irregular ribs on its sides, about three inches and three quarters in diameter, and three inches deep. **Eye** large, open, in a deep and wide irregular obtuse-angled basin. **Stalk** half an inch long, deeply inserted in a wide uneven cavity. **Skin** green, tinged with dull salmon colour, mottled, and covered with broken stripes and dashes of dull red all round the fruit. **Flesh** firm, pale greenish white. **Juice** quick, slightly sub-acid.

A culinary fruit from October till May.

109. **Winter Broading.**  
*G. Lind. in Hort. Trans.* Vol. iv. p. 66.

Broad-end.  

**Fruit** middle sized, globular, flattened at both ends. **Eye** placed in a small narrow basin. **Stalk** very short, deeply inserted. **Skin** pale green, with a tinge of faint brownish red on the sunny side. **Flesh** white, mixed with green. **Juice** sub-acid, but pleasant.

A good culinary apple from Michaelmas till Christmas.

110. **Winter Colman.**  
*G. Lind. in Hort. Trans.* Vol. iv. p. 66.

Norfolk Coleman.  

Norfolk Storing.  
*Forsyth,* Ed. 3. No. 126.

**Fruit** rather large, of a round and rather flattish figure, nearly as broad at the crown as the base; generally about three inches and three quarters in diameter, and two inches and a half deep. **Eye** open, rather narrow, not deep, surrounded by several pretty regular plaits. **Stalk** short, thick, inserted quite within the base. **Skin** bright deep red next
the sun, pale yellow freckled with red on the shaded side. 

**Flesh** firm, crisp, with a smart sub-acid juice.

A culinary apple from November till March.


**Fruit** somewhat resembling the London Pippin in form, having prominent ribs round the crown, but it is a little more oval. **Eye** small, closed, rather deeply sunk in a narrow basin, surrounded by five deep and prominent plaits or knobby angles. **Stalk** three quarters of an inch long, slender, one half of which is within a wide funnel-shaped cavity. **Skin** dull green, with a tinge of brownish red on the sunny side. **Flesh** greenish white, and resembles that of the Easter Pippin in texture and flavour.

A culinary apple from November till March. It is one of the most hardy sorts in the country, and a never-failing bearer.

The *aphis lanigera*, a white meally insect, so destructive to most of our old orchard trees, appears to be set at defiance by the Majetin. An old tree now growing in a garden belonging to Mr. William Youngman, of Norwich, which had been grafted about three feet high in the stem, has been for many years attacked by this insect below the grafted part, but never above it, the limbs and branches being to this day perfectly free, although all the other trees in the same garden have been infested more or less with it. Mr. Knight's Siberian Bitter-sweet Apple appears to possess the same property of resisting the attacks of these formidable and widely increasing depredators.


**Fruit** above the middle size, somewhat globular, equally broad each way, obscurely five-angled on its sides. **Eye** large, placed in a shallow basin. **Stalk** very short, not deeply inserted. **Skin** pale green, or greenish yellow; but where exposed to the sun, of a deep red, mixed with russet, and striped towards the base. **Flesh** white, with a mixture of green, firm. **Juice** sub-acid, with a slight aromatic flavour.

A culinary apple from November till March.

The Queening is an old apple, known to Ray in 1668. It forms a large handsome tree, is very hardy, and a great bearer.

113. **Winter White Calville.**
Calville Blanche d’Hiver. Duhamel, No. 3. t. 2. Jard. Fruit, t. 49.
Bonnet Carré. Ib.
Fruit large, of a flattish figure, with broad, uneven ribs on its sides, about three inches and a half in diameter, and two inches and a quarter deep. Eye small, in a wide, deep, obtuse-angled basin. Stalk three quarters of an inch long, slender, deeply inserted. Skin smooth, yellowish green; when fully ripe, it is of a bright yellow, and tinged with a lively red on the sunny side. Flesh white and tender, with a very pleasant juice.
A culinary apple from December till March.

Fruit pretty large, of a flattish figure, two inches and a half deep, and three inches and a half in diameter, having a few slight undefined ribs on its sides. Eye flat, closed by the calyx, seated in a very shallow, unequally plaited basin. Stalk short, thick, woolly, inserted in a wide, flat, uneven cavity. Skin dull, dark green, slightly tinged with muddy, pale brown, interspersed with broken stripes and dashes of dull red quite round the upper part of the fruit, and partly covered with a mealy white all over the base. Flesh greenish white, firm. Juice plentiful, smart acid, without perfume.
A most excellent culinary apple from November till April.

SECT. VI. — Winter. Conical or Oblong.

115. ADAMS’S PEARMAIN. Pom. Mag. t. 133.
Norfolk Pippin, of Hort. Soc. Cat. No. 685., according to the Pom. Mag.
Fruit above the middle size, very handsome, Pearmain shaped, somewhat conical, not angular, about two inches and three quarters deep, two inches and a half diameter at the base, and one inch and a quarter at the crown. Eye rather small, with a closed calyx, placed in a very narrow, regular, slightly plaited basin. Stalk three quarters of an inch long, slender, one half projecting beyond the base. Skin pale greenish yellow, covered with a thin gray russet; on the sunny side of a deeper yellow, tinged with salmon colour, having a few thin, slightly striped patches of a deeper colour, sprinkled with whitish spots near the base. Flesh yellowish, firm, crisp. Juice saccharine, rich, with a very high aromatic flavour.
A dessert apple from November till February.
This is a very handsome and most excellent apple, and highly deserving of cultivation. It is well adapted for grafting on the Doucin stock, and for training in the garden as an espalier.


Fruit large, oblong. Stalk of moderate length, placed in a deep cavity, and projecting a little beyond the base. Skin smooth, of a lively brilliant red, approaching to scarlet, with numerous small yellow spots. Flesh yellow, very rich, juicy, and brisk. Ripe about Christmas.

A most excellent apple of American origin; it is said to be of Æsopus, in Ulster county. "It is plentifully cultivated at Livingston's manor, in Columbia county, in the state of New-York." It is too tender to succeed in this country, without the assistance of a south or an east wall. Some very fine fruit from a south wall at Sacomb Park, in Hertfordshire, were exhibited at the Horticultural Society of London, October 15, 1821.*

117. BALTIMORE. Hort. Trans. Vol. iii. p. 120. t. 4.

Fruit very large, in form something like the Alexander, but more flat. Eye large, open, and deep, surrounded by a few obtuse plaits. Skin pale lemon colour, covered with a very thin gray russet, especially near the eye, and tinged with a pale salmon-coloured blush on the sunny side. Flesh very good, and close at the core.

Raised in the garden of Mr. Smith, near the city of Baltimore, in America, and brought into Liverpool by Captain George Hobson, of the Belvidere, of Baltimore, in 1817. One of its fruit fourteen inches and three quarters in circumference, and four inches in height, weighed one pound seven ounces and a half avoirdupoise.†

Pom. Mag. t. 85.


* There can be no doubt that this is our true Spitzemberg. Gr axis of this sort were sent by me to the London Horticultural Society, in 1823, with the description in inverted commas. I could almost fancy by the description of the fruit here given, that it had been ripened in an American climate, not far from New-York: however, the county of Hertfordshire is peculiarly well adapted to the production of fine apples, and for the best cider in England. Am. Ed.

† We should be obliged to Mr. Smith of Baltimore, to give us some further description of this apple, the above being very imperfect. Am. Ed.

Reinette Rouge,
Reinette Rousse, {of various Collections.}
Reinette des Carmes,

*Fruit* middle sized, oval, not angular, rather long, with a small shallow eye, the divisions of the calyx acute, erect. *Stalk* short, usually a little thickened on one side. *Skin* uneven, with numerous irregular russet spots; on the sunny side of a deep warm red, on the other a brownish yellow. *Flesh* firm, inclining to yellowish, with a rich aromatic but slight agreeable acid.

A dessert apple from November till February. It is a very good bearer, and deserves to be more extensively cultivated.


*Fruit* pretty large, of a longish figure, nearly as broad at the crown as the base, having a few obtuse slight angles, extending the length of the fruit. *Eye* small, a little hollowed. *Stalk* half an inch long, rather stout. *Skin* a light green, a little coloured with faint red on the sunny side. *Flesh* firm. *Juice* saccharine, and well flavoured.

A culinary apple from November till March.

120. **BEDFORDSHIRE FOUNDLING.** *Hort. Soc. Cat. No. 51.*

Cambridge Pippin. *Ib.*

*Fruit* very large, three inches and a half deep, and three inches and a quarter in diameter, irregularly ribbed, with very broad obtuse angles on the sides, generally two or three of these are longer than others, which give the crown an oblique inclination. *Eye* not large, but open, rather deeply placed in a somewhat narrow basin. *Stalk* short, deeply inserted. *Skin* pale greenish yellow on the shaded side, sprinkled with a few green specks; on the sunny side slightly tinged with pale orange, and sprinkled thinly with dull red specks. *Flesh* yellowish white, tender, mellow. *Juice* sub-acid and slightly saccharine. *Core* generally large and hollow.

A culinary apple from November to January.


Rolland, *of some Collections.*

*Fruit* middle sized, about ten inches in circumference, somewhat conical; broad at the base, full in the middle, and
narrow at the crown. Eye small, flat, closed by the segments of the calyx. Stalk half an inch long, slender, in some obliquely inserted under an elongated lip. Skin thick, pale, greenish yellow, brightened on the sunny side by a few reddish streaks, which become russetty at the base, and surround the stalk. Flesh firm, juicy, and well flavoured.

A valuable dessert and culinary apple from October till January.


Fruit middle sized, somewhat oblong, and narrowed at the crown. Eye small, surrounded by a few somewhat obscure plaits. Stalk half an inch long, rather deeply inserted. Skin muddy green, with numerous brownish red dashes on the sunny side. Flesh crisp, yellowish white. Juice sub-acid, with a very pleasant aromatic flavour.

An excellent dessert apple from Michaelmas to Christmas.

The above name was given to this apple by Mr. Kirke, of Brompton, who received it a few years ago from Mr. Benwell, of Henley-upon-Thames, in Oxfordshire.


Fruit obtusely pyramidal. Eye placed in a shallow hollow, surrounded by several rather indistinct plaits. Stalk an inch long, deeply inserted. Skin pale greenish yellow, very much russetted; and, in some specimens, with a bright red on the side exposed to the sun. Flesh dull white, inclining to yellow, fine in texture, crisp, with a sugared juice; it bakes of a fine colour, and melts perfectly.

A large handsome culinary apple from November till March.

Specimens of this, from the Earl of Egremont's, at Petworth, were exhibited at the Horticultural Society in 1820.


Fruit flatly conical, with an inclination to square, especially near the eye; two inches and three quarters in the widest, and two inches and a quarter in its narrowest diameter, a good deal flattened and irregular at the crown. Eye seated in a broad and shallow basin, surrounded by plaits and wrinkles variously formed; at the base it is also flat, and broader than the crown. Stalk long, inserted in a regular and well-hollowed cavity. Skin of a pale, rather dull yellow, tinged with reddish orange on the sunny side. Flesh yellowish, firm, very sweet, with a rich vinous acid, a little spicy, and having a flavour something resembling a pine.
A dessert apple from November till after Christmas.
Raised by the Rev. Dr. Symonds Breedon, at Bere Court,
in Berkshire.

125. CATSHEAD.  *Hort. Soc. Cat.* No. 147.
Coustard, of the Norman Gardens.

*Fruit* large, long, nearly as broad at the crown as the
base, having usually three obtuse angles on the upper, and
two more acute, which are also shorter, on the under side.
*Eye* large, open and hollow.  *Stalk* half an inch long, slen-
der, rather deeply inserted.  *Skin* very smooth, pale green,
scarcey coloured on the sunny side.  *Flesh* tender.  *Juice*
plentiful, sub-acid.

A culinary apple from October till January.


*Fruit* rather small, more long than broad, and tapering
from the base to the crown.  *Eye* very small, slightly de-
pressed.  *Stalk* three quarters of an inch long, slender.  *Skin*
pale yellow, with a little faint red on the sunny side.  *Flesh*
crisp, with a sugary perfumed juice.

A dessert apple from October to February.


*Fruit* a large and handsome Pearmain.  *Skin* dull yellow,
nearly covered with broad stripes of deep red.  *Flesh* yellow,
rather dry, like all apples of this class, but sweet and very
rich.

A dessert apple from November till February,
The Claygate Pearmain may be considered as a valuable
addition to our stock of table apples.  It originated in a
hedge-row in the hamlet of Claygate, near Thames Ditton;
and its fruit was first exhibited at the Horticultural Society,
by John Braddock, Esq., December 17, 1821.

Mag.* t. 136.

Nutmeg Pippin, of various Collections, according to the
*Pom. Mag.*

White Cockle.  *Ib.*

*Fruit* middle-sized, oblong, tapering a little from the base
to the crown, very slightly angular on the sides, about two
inches and a half long, and two inches and a quarter in di-
ameter.  *Eye* narrow, with a closed slender calyx, rather
shallow, surrounded by narrow plaits. *Stalk* half an inch long, slender, one half of which is sunk in a narrow funnel-shaped cavity. *Skin* pale green, becoming bright yellow, with a few gray specks, and partly covered, especially near the base, with a pretty thick light brown russet. *Flesh* yel-
lowish, firm, and tender. *Juice* saccharine, mixed with acid, and a slight pleasant perfume.

A dessert apple, and also excellent for culinary purposes from November till May.


*Fruit* rather large, inclining to a conical shape, about eleven inches in circumference each way, angular on the sides. *Eye* large, in a rather shallow basin, surrounded by bold plaits or wrinkles. *Stalk* half an inch long. *Skin* pale yellowish green, partially russetted on one side. *Flesh* white mixed with green, soft, very juicy, with a pleasant brisk astringency.

A very excellent culinary apple from November till March.

130. **CORNISH GILLIFLOWER.** *Pom. Mag.* t. 140.


*Cornish Julyflower.* *Ib.* Vol. iii. p. 323, according to the *Pom. Mag.*

Calville d’Angleterre. *Baumann Cat.*

*Fruit* moderately large, of an oval form and angular, about three inches and a quarter in diameter, and the same in depth. *Eye* closed by the segments of the calyx, and sunk among knobby protuberances rising from the terminations of the angles on the sides. *Stalk* three quarters of an inch long, not deeply inserted. *Skin* dull green on the shaded side, but where fully exposed to the sun, intermixed with brownish red, slightly sprinkled with russet, and sometimes richer streaks of red. *Flesh* yellowish, firm, and very rich: when cut, it gives out a pleasant perfume, resembling the Clove Gilliflower, whence its name.

A dessert apple, ripening in November, and will keep till April.

This very valuable apple was first noticed in the Hort. Trans. Vol. ii. p. 74., in a letter from Sir Christopher Haw-
kens, in 1813. It was discovered in a cottage garden near Truro, about ten or fifteen years before that date, and was considered by the Society of so much importance that the silver medal was awarded to Sir Christopher for his exer-
tions in bringing it into notice. It is considered as but an indifferent bearer; but this defect may be remedied by grafting it upon the Doucin stock, and planting it in the garden, and training it either as an open dwarf, or as an espalier.


The fruit has the angular figure of the Calvilles. The skin has a clear waxy yellow, with a dull red cheek, which is varied by numerous bright crimson dots and streaks. The stalk is slender and smooth. The flesh is rather yellow, crisp, and juicy, with a very pleasant brisk taste.

In season in December and till the middle of January.

This very beautiful apple was raised by Sir George Steuart Mackenzie, in his garden at Coul, near Dingwall, an account of which is given by him in a paper dated March 12, 1827.


*Fruit* middle-sized, somewhat conical, a little flattened both at the crown and the base. *Eye* small, slightly depressed, and surrounded by a few unequal, knobby plaits. *Stalk* half an inch long, in some an inch, slender. *Skin* bright lemon-colour, sprinkled with numerous small pearl-coloured specks, quite within the surface. *Flesh* pale yellow, crisp. *Juice* plentiful, saccharine, of a very agreeable flavour.

A very handsome dessert apple from November till Christmas.

132. **Farleigh Pippin.** *Nursery Catalogues.*


*Fruit* middle-sized, rather long, with five angles extending from the base to the crown, where they are very prominent. *Eye* deeply sunk. *Skin* green on the shaded side, but of a brownish red where fully exposed to the sun, and marked with a deeper colour. *Flesh* green, firm. *Juice* plentiful, saccharine, and of an excellent flavour.

A dessert apple from November to February.

A very excellent apple, sent me by Mr. Kirke, who had it from Farleigh in Kent.


*Fruit* like a large Golden Pippin, but russetty, about two inches and a half long, and two inches in diameter. *Eye* small, a little open, placed in a shallow depression. *Stalk* short, not deeply inserted. *Skin* nearly covered with a yel-
APPLES.

134. **Fouldon Pearmain.** *G. Lindl. in Hort. Trans.* Vol. iv. p. 69.


*Fruit* middle-sized, of an oblong shape, somewhat resembling the old Green Pearmain, about eight inches long, and seven inches and three quarters the short circumference. *Eye* narrow, flat. *Stalk* three quarters of an inch long, slender. *Skin* pale yellow, when matured, with a little blush on the sunny side, especially towards the base, in consequence of the fruit being mostly pendent. *Flesh* greenish white, firm, crisp. *Juice* plentiful, brisk, and of a very high flavour.

A most excellent dessert apple from November till March.

The original tree of this apple is now growing in the garden of Mrs. Horrex, at Foulden in Norfolk.

135. **Ganges.** *Nursery Catalogue.*

*Fruit* pretty large, of an oblong, irregular figure. *Eye* hollow. *Stalk* half an inch long, deeply inserted, quite within the base. *Skin* green, with a few specks of darker green interspersed, and dashed with red on the sunny side. *Flesh* pale yellowish green. *Juice* sub-acid, of good flavour.

A good culinary apple from October till January.

136. **Golden Lustre.** *G. Lindl. Plan of an Orchard,* 1796.

*Fruit* middle-sized, of a somewhat conical figure, acutely and prominently angular towards the crown, near which it has generally an indented circle, as if caused by a ligature having been tied round the fruit; it is about two inches and a quarter deep, and the same in diameter. *Eye* rather small, closed by the long segments of the calyx, not deeply sunk, and surrounded by sharp prominent plaits, the intermediate ones being small, and having a blistered appearance. *Stalk*
short, slender, inserted in a small narrow cavity. Skin bright yellow or gold colour on the shaded side, but where exposed to the sun, bright red, breaking out into small patches and stripes. Flesh pale yellow, firm. Juice not plentiful, sub-acid, combined with a little sugar, but without any particular perfume.

A good culinary apple from November till May.


Fruit below the middle size, rather conical, a little angular on its sides. Eye small, with short obtuse segments of the calyx, placed in a narrow and rather shallow basin.

Stalk half an inch long, slender, pressed close to the base on one side of its cavity by a large pointed protuberance of the fruit pressing upon it from the opposite side. This is not the case in all the fruit of this sort, but it is so in three out of four throughout the whole crop, and is one of its most distinguishing characters. Skin bright yellow, marbled nearly all over with faint red and orange, highly coloured on the sunny side, and streaked with broken dashes of deeper red. Juice not plentiful, but saccharine, of a slight aromatic flavour.

A good and handsome dessert apple from October till Christmas.


Fruit large, about three inches and a half in diameter, broadest at the base, generally flattened, sometimes rather oblong, with angles which terminate in the crown. Eye rather wide, sunk in a deep hollow, surrounded by several projecting folds or knobs. Stalk very short, deeply inserted. Skin smooth, of a clear yellowish green or straw colour, streaked and mottled with red on the sunny side. Flesh pale yellow, crisp, with a highly-flavoured vinous juice.

A dessert apple, ripening in the autumn, but will keep till April, and may be reckoned a rival to our Ribstone Pippin.

It is supposed to have originated at Gravenstein, in Holstein, near a century ago, and is esteemed the best apple in Germany and the Low Countries. The fruit was first exhibited at the Horticultural Society in 1819.


Fruit middle-sized, conical, very angular on the sides,
Eye deeply sunk in a contracted basin. Stalk short, very deeply inserted in a wide, even cavity. Skin green, with a blush of red where exposed, profusely spotted with minute brown spots, and a little russetted round the stalk. Flesh white, very crisp, with a rich acid juice.

This apple is scarcely in perfection till April or May, and then possesses more acid than any other which keeps to so late a period.

It is supposed to have originated at Hanwell, near Banbury, in Oxfordshire. Fruit of it were exhibited at the Horticultural Society in May, 1820.


Fruit rather large, oval, generally about nine inches and a half or ten inches in circumference, narrow at the crown, slightly angular on the sides. Eye small, scarcely sunk, surrounded by several small knobby plaits. Stalk half an inch long, slender, deeply inserted in a wide, uneven cavity. Skin greenish yellow, full of green and pearly specks, with various russetty, broken ramifications near the crown. Flesh whitish, firm. Juice quick, sub-acid, with a little musky perfume.

A valuable culinary fruit from October to January.

This is a real Norfolk apple, and but little known out of the county. It appears to have been known in the time of Ray, in 1688, who says it took its name from "the famous Dr. Gabriel Harvey."

When baked in an oven which is not too hot, these apples are most excellent; they become sugary, and will keep a week or ten days, furnishing for the dessert a highly-flavoured sweetmeat. It makes a large handsome tree, is very hardy, and a great bearer.


Fruit middle-sized, of an oblong figure, fully as broad at the crown as at the base, slightly angular on its sides. Eye wide, and deeply sunk. Stalk short, thick, and crooked. Skin pale green, becoming yellow, with a faint blush on the side next the sun. Flesh firm, juicy, sub-acid, with a slight portion of sugar.

A culinary apple from October to January. A hardy bearer, peculiar to Norfolk, and common in the Norwich market.


Fruit small, ovate, about two inches deep, and the same in diameter, free from angles. Eye small, close, with a very short calyx, slightly depressed. Stalk short. Skin pale russet, or cinnamon colour, with a little green or red breaking through it here and there; in some specimens, particularly in warm seasons, of an uniform, clear, yellowish green, without russet, mottled and tinged with orange or pale red on the sunny side. Flesh yellow, firm, rather dry. Juice sweet, rich, of a most highly perfumed aromatic flavour.

A dessert apple from October till March or April.


Fruit above the middle size, of an oblong figure, slightly angular on its sides, tapering a little from the base to the crown, which is rather narrow. Eye small, with a closed calyx, a little sunk, and surrounded by several obtuse plaits. Stalk half an inch long, slender, not protruding beyond the base. Skin pale yellow, with a few scattered greenish specks; on the sunny side pale dull brown. Flesh yellowish white. Juice sweetish, or sub-acid, with a smart pungent flavour.

An excellent culinary apple from October till January.


The skin is a clear pale green, very little dotted, but strongly coloured with yellowish bright red on the exposed side. The eye is rather angular; the stalk downy; the flesh white, firm, rather juicy, and pleasant.

A pleasant table apple, in season in Ross-shire from the beginning of December till January, and will keep till March.

This is an offspring between the Nonpareil and Manx Codlin, obtained by Sir George Steuart Mackenzie, Bart., of Coul, near Dingwall, in Ross-shire; it produced its first fruit in 1825. In size the apple resembles the Manx Codlin, and in appearance and other qualities the Nonpareil.


Fruit middle-sized, oval, somewhat pyramidal, rather flattened at both ends, about three inches deep, and two
inches three quarters in diameter. *Eye* small, sunk in a deep and broad hollow, surrounded by regular but slight plaits, which do not extend to the body of the fruit. *Stalk* short, deeply inserted. *Skin* yellowish green on the shaded side and next the eye; the sunny side being covered with a handsome red, having many black dots, in the manner of an ordinary Golden Reinette. *Flesh* yellowish next the skin, green next the core, firm, crisp, very juicy, with a peculiar rich sweetness, and a light aromatic flavour.

An excellent dessert fruit from December till March.

This very valuable apple was raised, in 1803, from a kernel of the Newtown Pippin, by Mrs. Malcolm, the lady of Neil Malcolm, Esq., of Lamb Abbey, in Kent.


Lemon Pippin. *Forsyth*, Ed. 3. No. 102.

*Fruit* middle-sized, oval, very regularly formed, without angles, about two inches and three quarters in diameter, and three inches deep. *Eye* small, open, with a very short slender calyx, slightly depressed. *Stalk* short, fleshy, curved inwards, and forming a continuance of the fruit, in the manner of a lemon; hence its name. *Skin* pale yellowish green, becoming yellow when ripe, with neither red nor russet. *Flesh* firm, breaking. *Juice* not abundant, nor highly flavoured, but very pleasant.

A dessert fruit from October till March.

A very hardy orchard apple; the tree grows erect, very regularly formed, and handsome, and is a most excellent bearer.


*Fruit* of the Nonpareil kind, but less regular in shape, and the eye sunk a little deeper. *Stalk* short. *Skin* of a dull green on the shaded side; on the part exposed to the sun, it becomes brown, with a slight tinge of red, and the whole surface sprinkled with russet. *Flesh* yellow, firm, not very juicy, but rich and sweet, with a fine anise perfume.

A dessert apple from November till April.

Raised by Mr. Pleasance of Barnwell, near Cambridge. It keeps late in the spring, and is then hardly surpassed by any of the old varieties. Exhibited at the Horticultural Society, November 20, 1821.


Fruit rather large, of an oblong figure, somewhat pyramidal, rather irregular in its outline, and slightly pentagonal on its sides, three of which are generally much shorter than the other, forming a kind of lip at the crown; from two inches and a half to three inches deep, and the same in diameter at the base. Eye closed, rather deeply sunk in a very uneven irregular basin. Stalk half an inch long, slender, rather deeply inserted in a wide uneven cavity. Skin dull greenish yellow, with a few green specks, intermixed with a little skin, gray russet, and tinged with brown on the sunny side. Flesh firm, crisp, tender. Juice plentiful, saccharine, with a slight aromatic flavour.

A dessert apple from November till April.

An American variety of excellence. The tree grows large, and bears well. It sometimes happens with this as it does with Hubbard's Pearmain, that smooth fruit grow upon one branch and russetty ones upon another; and in cold seasons the fruit are for the most part russetty.

It was named the New-York Pippin by Mr. Mackie, and first propagated in his Nursery at Norwich about forty years ago.


Fruit middle-sized, oblong, irregularly formed. Eye very large, deeply sunk, in an uneven, oblique hollow. Stalk rather short, not deeply inserted. Skin greenish yellow; on the sunny side of a brownish red, streaked with a darker colour. Flesh White, very firm. Juice abundant, and of a very excellent flavour.

A dessert apple from October till March.


Fruit above the middle size, of an oblong figure, scarcely angular on its sides, about three inches deep, and two inches and three quarters in diameter. Eye rather small, with a closed calyx, seated in a somewhat narrow, shallow, irregularly plaited basin. Stalk short and thick, inserted without any cavity, but connected by a projecting lip on one side, similar to that of the Lemon Pippin. Skin pale dull green, sprinkled with specks of darker green imbedded in the skin; on the sunny side it is tinged with a pale brown,
interspersed with slight streaks of a darker colour. *Flesh* greenish white, firm. *Juice* sub-acid, *without any apparent saccharine property.*


*Fruit* middle-sized, of an oblong ovate shape, with the base and crown depressed, from two inches and a half to three inches deep, and two inches and a quarter in diameter at the base. *Eye* small, with a short connivent calyx, in a very shallow basin, surrounded by some irregular plaits, the natural number of which is five. *Stalk* three quarters of an inch long. *Skin* thick, always green while on the tree, tinged with copper-coloured red, with several darker spots on the sunny side. *Flesh* firm. *Juice* rich and perfumed.

A dessert apple from December till March.

Raised some years ago by Mrs. Anne Simpson, sister-in-law of John Ord, Esq., from the seed of an apple grown in his garden at Purser's Cross, near Fulham, the produce of a tree he had raised from a Newtown Pippin, which he had imported from America about the year 1777.


*Fruit* very much resembling the yellow Newtown Pippin, but a little more oval. *Eye* large and well formed, not deeply sunk, and surrounded by many small folds or plaits. *Stalk* slender, inserted in a deep and even-formed cavity. *Skin* bright clear yellow where shaded, and of a bright scarlet, sprinkled with a few russetty spots on the sunny side. *Flesh* inclining to yellow, crisp and breaking. *Juice* plentiful, with the same fine flavour which distinguishes the Newtown Pippin.

A dessert apple from November till April.

This most excellent variety is a native of New-Jersey, in North America. Specimens of it were sent from thence to the Horticultural Society, and exhibited at the meetings of the 1st and 15th of March, 1825.*

* The fruit of the Ortley Apple was sent to the Hort. Soc. of London, as above, by me, and for which I received the silver medal. The grafts of this excellent apple were given to me by Mr. Michael Ortley, Esq. of New-York, from his orchard in South Jersey. There are, in addition to the description given above, some particulars which distinguish it from a Newtown Pippin, from which it is very distinct, though not inferior to that most excellent apple. In opening a box or barrel of the apples in the spring of the year, they emit a fine peculiar fragrance like that of roses. It is an American apple of superior excellence, worthy of general cultivation.

Earl of Yarmouth's Pearmain. Ib.

Fruit small, conically tapering from the base to the crown. Eye very small, surrounded by three or four somewhat obscure plaits. Stalk three quarters of an inch long, very slender. Skin entirely grass-green, always covered with a thin russet; sometimes when highly ripened it is tinged with a very pale brown on the sunny side. Flesh very firm, crisp, of a pale green colour. Juice not plentiful, but very rich and highly flavoured.

A very neat dessert apple from November till April.

This excellent little sort is supposed to have originated at Oxnead, near Norwich, the seat of the Earl of Yarmouth. It has been known for many years in Norfolk, no doubt prior to the extinction of that peerage in 1733, and I have never seen it out of the county. The tree is a very small grower; its branches are small and wiry, and of a grass-green colour: it is very hardy, and an excellent bearer.


Fruit small, oval, slightly flattened at both ends. Eye very small, placed in a confined basin. Stalk very short, deeply inserted. Skin, where shaded, of a pale yellow, but the whole nearly covered with brilliant red, which, in less exposed parts, is broken into stripes, through which the ground colour is seen. Flesh very white, extremely tender, with an agreeable juice.

A dessert apple from November till April.

This is a very handsome little apple, native of Jersey, which keeps well till the end of the season, and is extensively cultivated in that island. Specimens of the fruit were sent to the Horticultural Society in 1820.


Fruit middle sized, slightly angular on the sides. Eye close, very little depressed. Stalk short, in a confined but deep cavity. Skin bright yellow, nearly covered with clear yellow russet. Flesh inclining to yellow, crisp and tender. Juice brisk and saccharine.

An excellent dessert apple from November till the end of May.
APPLES.

Raised by James Carrel, Nurseryman, at Pinner, Middlesex, in 1810. It produced its first fruit in 1818, and was first exhibited at the Horticultural Society in 1820.


Traver's Apple.  *Ib.* Vol. iii. p. 324., according to the *Pom. Mag.*


*Fruit* middle-sized, somewhat irregularly formed, with a few broad, obtuse, indistinct angles on its sides, and generally more broad than long; about two inches and three quarters in diameter, and two inches and a quarter deep. *Eye* rather small, with a closed calyx, placed in an irregularly angular basin. *Stalk* half an inch long, slender, inserted in a rather narrow, funnel-shaped cavity, seldom protruding beyond the base. *Skin* pale yellow, russetty in the crown and round the stalk, and mottled thinly with dull red on the sunny side. *Flesh* pale yellow, firm, crisp. *Juice* saccharine, with a pungent, rich, and delicious aromatic flavour.

A dessert apple from October till April, but it is generally in its greatest perfection when it has been gathered a month or six weeks.

The Ribston Pippin may be truly said to be one of the best, and certainly is one of the most popular dessert apples of the present day, as well known as the Golden Pippin and the Nonpareil; and a greater number of trees of it are sold by nurserymen throughout England, than of both those sorts put together. It was raised, according to traditionary accounts, from some pips which which were brought from Rouen, about the year 1688, and sown in the garden at Ribston Hall, near Knaresborough, in the county of York.

156. ROYAL PEARMAIN.  *Rea's Flora,* 1665, No. 16.


Parmain Royal de longue dure.  *Ib.* p. 131.

Parmain double.  *Ib.*

Engelsche Konings of King's Pepping.  *Ib.*

*Fruit* above the middle size, oblong, and somewhat conical, about two inches and a half deep, and two inches and three quarters in diameter, slightly angular on its sides. *Eye* rather small, open, with a reflexed calyx, seated in a narrow,
shallow, russetty basin, scarcely marked by plaits. **Stalk** half an inch long, slender, rather deeply inserted, protruding just beyond the base. **Skin** dull, pale yellowish green, interspersed with gray russetty specks, especially on the sunny side, where it is tinged with a soft brown, and marked with a few narrow broken stripes. **Flesh** pale greenish yellow, tender, crisp. **Juice** saccharine, and of a very pleasant aromatic richness.

A dessert apple from November till February or March. This very excellent apple is of many years' standing in this country, although far from being common in the nurseries, another apple having unjustly usurped its name.


**Fruit** rather small, a little more conical than the Golden Reinette. **Eye** large and open, in an even and small basin. **Stalk** very short, with the flesh growing pretty closely round it. **Skin** delicate yellow, sprinkled with a few dark spots; on the sunny side stained and striped with delicate but brilliant red, and covered with numerous gray spots; the whole surface highly polished and shining. **Flesh** pale yellow. **Juice** of excellent flavour.

A dessert apple from November till April and May. This very beautiful apple is cultivated in the western parts of Sussex; fruit from the Earl of Egremont's, at Petworth, was exhibited at the Horticultural Society in 1820.

158. **STONE PIPPIN.** *G. Lindl. in Hort. Trans.* Vol. iv. p. 69.


**Fruit** middle sized, of an oblong figure, tapering to the crown, where it is narrow, somewhat angular on its sides. **Eye** small, hollow, surrounded by slight obtuse bold plaits. **Stalk** slender, not protruded beyond the base. **Skin** very smooth, pale green, becoming yellow when kept a few weeks. **Flesh** very firm and dense. **Juice** not plentiful, sharp, slightly acid, becoming sweet when mature, with a little perfume.

A dessert and culinary apple from November till July or August. This is a valuable Norfolk apple, known in the Norwich market by the name of White Pippin. The fruit, when peeled, sliced, and boiled in sugar, becomes transparent, affording for many months a most delicious sweetmeat for tarts. The tree grows to a large size, is very hardy, and in all sea-
APPLIES.

It is highly deserving of an extended cultivation.


The skin is a dull olive green, with an imperfect mixture of yellow; on the exposed side it is yellowish red, much spotted with broken rows of large blood-red dots. The flesh is white and juicy, with the taste of an English Codlin.

A very good apple, in its season, in Ross-shire, in November and December.

This was raised from a seed of the Manx Codlin, by Sir George Steuart Mackenzie, in his garden at Coul, near Dingwall, an account of which is given by him, in a paper in the Horticultural Transactions, dated March 12, 1827.

159. WHITE SPANISH REINETTE. Pom. Mag. t. 110.

Reinette Blanche d'Espagne. Mayer's Pomona, according to the Pom. Mag.

D'Espagne, De Ratteau, Concombe Ancien, \{ of foreign Gardens.

Fall Pippin, Cobbett's Fall Pippin, \{ of the English and Americans, Large Fall Pippin, \} according to the Pom. Mag.

Fruit very large, roundish oblong, about three inches and three quarters deep, and three inches and a half in diameter, irregular in its outline, with broad irregular ribs on its sides, which terminate in an uneven crown, where it is nearly as broad as at the base. Eye large, open, very deeply placed in a broad-angled, oblique, irregular basin. Stalk half an inch long, not deeply inserted, in a rather small evenly-formed cavity. Skin smooth, yellowish green on the shaded side, tinged with orange where exposed to the sun. Flesh yellowish white, crisp, and tender, with a rich sugary juice.

A dessert apple, and for culinary purposes also, from November till February or March.

This extremely valuable apple is at present but little known in England, although, from specimens exhibited at the Horticultural Society in 1829, by John Darby, Esq., it appears that very ancient trees of it exist in Sussex. In America it is called Fall Pippin, under which name it has been for some time sold by Mr. Cobbett.†

† There is some mistake here. The white Spanish Reinette and our Fall Pippin are different apples, however they may resemble each other in shape; the former apple may keep well till March, but the latter will not keep till the end of December, when it gets dry and mealy; it is perfectly ripe in November. — Am. Ed.

*Fruit* middle sized, of a very regular, somewhat conical figure, with eight or ten obtuse angles on the sides, which terminate more distinctly in the crown, where it is almost drawn to a point. *Eye* very narrow, flat. *Stalk* three quarters of an inch long, slender, deeply inserted, and not protruded beyond the base. *Skin* a clear yellowish green, sprinkled with numerous small dark green specks; on the sunny side tinged with faint red. *Flesh* whitish green, breaking. *Juice* brisk, with a slight aromatic flavour.

A winter dessert and culinary apple from November till January or February.

161. **Winter Pearmain.** Ray, 1688.


Parmain d'Hiver. *Knoop. Pom.* p. 64. t. 11.


*Fruit* middle sized, regularly shaped, tapering a little from the base to the crown, which is a little narrowed. *Eye* small, and closed by the short segments of the calyx. *Stalk* short, slender, protruding a little beyond the base. *Skin* a grass green, with a little colour of a livid red on the sunny side, interspersed with a few dark specks, particularly on the produce of old trees, especially those which are encumbered with a profusion of wood. *Flesh* pale green, firm, crisp. *Juice* not plentiful, but saccharine, and of a slight aromatic flavour.

A dessert apple from November till March.

162. **Winter Red Calville.** *Nursery Catalogues.*

Calville Rouge. *Duhamel.* 4. t. 3.


*Fruit* large, of an oblong figure, broader at the base than at the crown, about three inches in diameter, and three inches and a half deep. *Eye* large, rather deeply sunk. *Stalk* three quarters of an inch long, rather deeply inserted. *Skin* pale red on the shaded side, but where exposed to the sun, of a much deeper colour. *Flesh* tender, with an agreeable juice.

A culinary apple from November till February.

**Sect. VII. — Russets and Nonpareils.**

Fruit below the middle size, perfectly round in its outline, and rather flat; about two inches and a quarter in diameter, and two inches deep. Eye small, with a converging calyx, sunk in a very regular, circular, open basin, free from plaits. Stalk half an inch long, even with the base. Skin pale yellowish green, covered with a very thin, smooth, gray russet, in which are interspersed numerous yellowish gray specks. Flesh greenish white, very firm and crisp. Juice sugary, and of a high poignant flavour.

A very neat dessert apple from November till February.


Fruit middle-sized, a little conical, but flattened at both the base and the crown. Eye small, a little depressed. Stalk very short, deeply inserted. Skin green, covered with a thin gray russet, and a little tinged with dull red on the sunny side. Flesh greenish white, firm, crisp, but tender. Juice saccharine and perfumed.

A dessert apple from November till February.

The wood of this tree is straight, rather slender; and when the young branches are vigorous, they are furnished with spurs, somewhat in the manner of the Nonesuch. It is a very hardy sort, and an excellent bearer.

165. ASHMEAD'S KERNEL. Hort. Soc. Cat. No. 20.

Dr. Ashmead's Kernel, of the Gloucestershire Gardens.

Fruit rather small, not much unlike the old Nonpareil, except in being a little longer, and having a few obtuse angles running from the base to the crown, which is somewhat narrow. Eye small, a little depressed. Stalk three quarters of an inch long, slender, and inserted half its length in a conical cavity. Skin of a pale brownish gray russet upon a green ground, and of a brownish orange colour on the sunny side. Flesh firm and crisp. Juice plentiful, of an excellent and rich aromatic flavour.

A very neat dessert apple from November till May.

The habit and general appearance of the tree is very much like that of a Nonpareil, and there can be no doubt of its having originated from a seed of that fruit. It is a Gloucestershire apple, and was raised by a Dr. Ashmead, of Ashmeads, in that county. It is a very valuable and hardy variety, highly deserving of cultivation.

166. BOWYER'S RUSSET. Hort. Soc. Cat. No. 979.
Pom. Mag. t. 121.

Fruit below the middle size, broadest at the base; the outline tolerably round, about two inches and a quarter in
diameter, and one inch and three quarters deep. Eye close, in a small depression, surrounded by obscure wrinkled plaits. Stalk half an inch long, inserted in a middle-sized evenly-formed cavity. Skin covered all over with a fine golden russet. Flesh greenish white, with a tinge of yellow, and having a sharp, rich, aromatic juice.

A very handsome and valuable dessert apple in the month of September, and will keep a few weeks after this time.


Fruit of a flattened globular figure, three inches in its widest, and two inches and a half in its shortest diameter, not much lessened near the eye, and nearly flat at the stalk. Eye rather small, inserted in a somewhat deep and nearly rounded basin, almost without plait or wrinkle. Stalk short, not deeply inserted. Skin smooth, greenish near the stalk, becoming tinged with yellowish brown, and a considerable portion of brownish red on the sunny side, and generally a patch of fine russet round the eye. Stalk short, not deeply inserted. Flesh yellowish, sweeter and more melting than the old Nonpareil, with a richly-sugared and slightly-aromatic juice.

A dessert apple from October till Christmas.

This very valuable apple was raised by John Braddock, Esq., in his garden at Thames Ditton, in Surrey.


Fruit middle-sized, a little more long than broad, and somewhat narrowed at the crown. Eye small, in a very shallow basin. Stalk three quarters of an inch long, slender. Skin yellowish, covered with a very thin russet, interspersed with a few gray specks. Flesh yellowish white, very crisp, and tender. Juice plentiful, of a rich and highly aromatic flavour.

A dessert apple in October and November.

This very excellent apple was raised from a seed of the old Nonpareil, by a nurseryman of the name of Stagg, at Caister, near Great Yarmouth, in Norfolk, about fifty years ago. The tree has much the appearance of the Nonpareil, except its wood being shorter, and of a more upright growth. It is a hardy bearer, and highly deserving of cultivation.
169. **FENOUILLET Gris.** *Duhamel, 10. t. 5.*

**Anis.** *Ib.*

**Caraway Russet.** *Hort. Soc. Cat. No. 982.*

**Spice Apple.**

**Brown Apple of Burnt Island.** *Ib. No. 1061.*

**Rook's-nest Apple,**

*Fruit* rather small, roundish ovate, of a very regular outline, without any angles on its sides, about two inches and a quarter in diameter at its base, and two inches deep. *Eye* small, with narrow diverging segments, deeply sunk in a narrow funnel-shaped basin. *Stalk* short, deeply sunk in a funnel-shaped cavity, quite within the base. *Skin* yellowish gray, covered with a thin russet, and very slightly tinged with brown on the sunny side. *Flesh* yellowish white, crisp, tender, with a saccharine and highly flavoured aromatic juice.

A desert apple from November till February.

This is a very neat French apple, and has been some years in the London Nurseries, where it is often sold under the name of Aromatic Russet. The tree is a rather small grower, with slender, smooth, wiry branches, which seldom produce any spurs upon those of the present year: it is hardy, and a good bearer.


*Fruit* below the middle size, pretty regular in its outline, without angles, generally about two inches deep, and two inches and a quarter in diameter. *Eye* rather small, close, moderately depressed, surrounded by irregular plaits, part of which are more prominent than the rest. *Stalk* very short, deeply inserted in an uneven narrow cavity, not protruding so far as the base. *Skin* thick, of a pale copper-coloured yellowish russet, very thick and rough on the shaded side, with a few patches, occasionally, of bright red on the sunny side, and verrucose at the base. *Flesh* pale yellow, very firm and crisp. *Juice* not plentiful, but saccharine, of an aromatic and slightly musky flavour.

A dessert apple from December till April.

The Golden Russet has been known in our gardens ever since the time of Ray, who makes it synonymous with the Aromatic Russet. The trees are very hardy, bearing well in bleak situations; they grow to a good size, and are rather remarkable, in having a profusion of slender pendulous branches.

Fruit about the size of a Nonpareil, but not so regular in its outline, generally about two inches and a quarter in diameter, and two inches deep. Eye small, closed, in a small depression without angles. Stalk short, rather thick, rather deeply inserted in a wide uneven cavity. Skin pale green, covered with a thin yellowish gray russet round its upper part, with a pale salmon-coloured tinge on the sunny side. Flesh greenish white, firm, crisp. Juice plentiful, of a high aromatic Nonpareil flavour.

A dessert apple from November till March.

Raised from the seed of a Nonpareil about thirty years ago, by Mrs. Goose, of Horsham, Saint Faith's, near Norwich. It is a very hardy tree, and a good bearer.


Fruit middle-sized, resembling a Nonpareil in form, but is a little more oval. Skin a clear green on the shaded side, but little of that colour is visible, nearly the whole being covered with thin russet, becoming coarser and thicker round the eye; on the sunny side it is tinged with a reddish brown. Flesh white, mixed with green, like the old Nonpareil, crisp, juicy, and high flavoured.

A dessert apple from November till March or April.

Raised by Dr. Fry, of Gloucester, from a seed of the Nonpareil, and was first exhibited at the Horticultural Society in 1820.


Fruit middle-sized, of an oval form. Eye considerably depressed. Stalk short, deeply inserted. Skin yellow, with a mixture of green, but nearly covered with russety warts. Flesh yellowish, crisp, not juicy, but sweet and high flavoured.

A dessert apple from November till May.

Fruit from Midhurst, in Sussex, gathered from the tree in January, 1820, was exhibited at the Horticultural Society in March and May following. It is a valuable fruit, and extremely hardy.


Fruit larger than that of the old Nonpareil, and more irregular in figure; it is generally roundish, sometimes approaching
APPLES.


A dessert apple from December till May.

This very valuable apple was raised by the Rev. George Williams, of Martin Hussingtree, near Worcester.

175. OLD NONPAREIL. Langley, Pom. t. 79. f. 4. Pom. Mag. t. 86.

Non-Pareille. Duhamel, 35. t. 12. f. 2.
Nom-Pareil. Knoop Pom. t. 9.
Grüne Reinette, of the Germans, according to the Pom. Mag.

Fruit approaching to middle-sized, flat, broadest at the base. Eye very small, prominent, or very slightly depressed. Stalk an inch long, slender, three quarters of which protrudes beyond the base. Skin when fully ripened, greenish yellow, slightly coated with light russet; occasionally, where fully exposed to the sun, of a reddish brown. Flesh very firm, crisp. Juice not plentiful, but of a most singularly rich, poignant, aromatic flavour.

One of our most admired dessert apples, in its greatest perfection from Christmas to Lady-day.

Switzer, in 1724, says, "The Nonpareil is no stranger in England, though it might have had its origin in France; yet there are trees of it about the Ashtons, in Oxfordshire, of about one hundred years old, which (as they have it by tradition) were first brought out of France, and planted by a Jesuit, in Queen Mary's or Queen Elizabeth's time." From which it appears that it must have been in our gardens above two centuries. The trees are regularly good bearers; and when grafted upon the Doucine stock, upon a good soil, and under judicious management, their fruit has been as perfect as the best of our newest productions.

176. OLD ROYAL RUSSET, of the old Gardens.

Leather-coat Russet.

Fruit above the middle size, rather irregular in its outline, about three inches in diameter, and two inches and a half deep. Eye small, with a closed calyx, deeply sunk in a narrow oblique, irregular basin, surrounded by blunt plaits. Skin a rough gray russet, upon a green ground, with dull brown breaking through on the sunny side. Flesh greenish
white, very firm. Juice not plentiful, very sharp sub-acid, with a slight astringency before fully matured.

A culinary apple from November till April.

Late in the season, when it begins to shrivel, it eats pretty well; but before that time it is too harsh to bring to table. The trees grow to the largest size, are very hardy, and in all seasons great bearers.

The Leather-coat Russet of some country orchards is very different from this, very inferior, and making a very ugly tree, mostly full of disease, and not worth cultivating.


Fruit middle-sized, somewhat ovate, slightly angular on its sides, about two inches and a quarter deep, and two inches and a half or two inches and three quarters in diameter. Eye small, with a long, slender, connivent calyx, placed in a narrow, somewhat irregularly formed basin. Stalk an inch long, very slender, inserted in a funnel-shaped cavity, one half protruding beyond the base. Skin pale greenish yellow, covered with a thin gray russet. Flesh pale yellowish white, crisp. Juice brisk acid, with a rich aromatic flavour.

A dessert apple from November till March.


Fruit above the middle size, round, slightly angular on the sides, and somewhat flattened, broadest at the base, and narrowed at the crown; about three inches in diameter, and two inches and a quarter deep. Eye closed with long slender segments of the calyx, in a rather shallow irregularly formed hollow. Stalk three quarters of an inch long, strong, inserted in a wide uneven cavity, protruding beyond the base. Skin green when first gathered, with numerous small russetty specks on the shaded side; where exposed to the sun, covered pretty thickly with a scabrous warty russet, and tinged a little with pale brown. Flesh yellowish white, firm, crisp, juicy, saccharine, mixed with a brisk acid, and of an agreeable aromatic flavour.

A dessert apple from November till March.

This is a new variety, and appears to be a very valuable apple, the description of which was taken from a fruit grown in the Horticultural Garden at Chiswick in 1830.


Fruit above the middle size, irregularly formed, with broad ribs extending from the base to the crown, where it is
rather narrow, two inches and three quarters in diameter, and two inches and a quarter deep. Eye closed, with a somewhat long leafy calyx, seated in a narrow oblique, angular basin. Stalk short, deeply inserted in a wide uneven cavity, not protruding beyond the base. Skin pale green, covered with a good deal of russet, and tinged with muddy orange or dull brown on the sunny side. Flesh very firm, crisp. Juice saccharine, with a sub-acid briskness and aromatic flavour.

A dessert as well as culinary apple from November till March or April. Towards the spring when the fruit begins to shrivel, the Pile's Russet is an excellent table fruit.

180. PINE-APPLE RUSSET. G. Lindl. Plan of an Orchard, 1796.

Hardingham's Russet, of the Norwich Gardens.

Fruit above the middle size, roundish ovate, with broad obtuse angles on its sides, about two inches and three quarters in diameter, and two inches and a half deep. Eye small, with a very short connivent calyx, placed in a shallow depression, surrounded by ten rather unequal plaits. Stalk an inch long, inserted in an uneven cavity, one half of which protrudes beyond the base. Skin pale greenish yellow, almost covered with white specks on one part, and a thick scabrous yellowish russet on the other, which extends round the stock. Flesh very pale yellow, crisp, very short and tender. Juice more abundant than in any apple I have ever met with, as it generally runs very copiously as soon as cut open, saccharine, with that just proportion of acid which characterises our most valuable fruits, and of a spicy aromatic flavour, with a high perfume.

A dessert apple from the end of September to the middle of October.

This most valuable apple has taken its name from its abundance of juice, which somewhat resembles that of a pine-apple. The oldest tree remembered in Norwich was growing a century ago in a garden belonging to Mr. Hardingham, who died but a few years ago. The garden now belongs to Mr. William Youngman. It is undoubtedly one of the best apples of its season, and is highly deserving of cultivation.


Pitmaston Russet Nonpareil. Ib.

**Fruit** middle-sized, flatly compressed, rather narrowest at the crown, near three inches in its widest, and two inches and a half in its shortest diameter. **Eye** rather open, in a broad shallow basin, surrounded by slight irregular plaits. **Stalk** short, not deeply inserted. **Skin** of a dull green, nearly covered with russet, a little mixed with yellow, and faint red on the sunny side. **Flesh** greenish, rather more inclined to yellow than that of the Nonpareil. **Juice** rich, with a high aromatic flavour, and the peculiar perfume of the Nonpareil.

A dessert apple of great merit in November and December.

Raised by John Williams, Esq. in his garden at Pitmaston, St. John's, near Worcester.


**Fruit** rather small, about two inches in diameter, and an inch and three quarters deep, somewhat flat at both ends, and quite free from angles on its sides. **Eye** small, open, slightly sunk in a shallow narrow basin. **Stalk** half an inch long, slender, inserted in a very regular round cavity, twice as deep as the crown. **Skin** pale yellowish green, partially covered with a thin pale russet, but wholly covered round the crown, and shaded with brown on the sunny side. **Flesh** firm, of a clear pale yellow. **Juice** plentiful, saccharine and approaching in flavour to a well-ripened Nonpareil.

A very neat dessert apple from November till January.

This a good deal resembles the Acklam's Russet, except in the crown, which is narrower, and the depression not quite so deep. It is a very neat and excellent little apple, and may be justly reckoned one of our best Russets.


**Fruit** middle-sized, round, and somewhat flat, without any angles on its sides, two inches and a quarter deep, and two inches and three quarters in diameter. **Eye** rather small, with a connivent calyx, seated in a deep basin, surrounded by a few slight plaits. **Stalk** short, deeply inserted in a knobby cavity. **Skin** a completely thick, rough gray russet, with a little faint orange on the sunny side, the whole covered with numerous warty specks, more or less prominent. **Flesh** greenish white, intermixed with green, firm, crisp. **Juice** saccharine, of a rich aromatic flavour.

A dessert apple from November till April.

Fruit middle-sized, roundish, not at all angular, about two inches and a half deep, and the same in diameter, but having one of its sides a little longer than the other. Eye small, placed in a shallow depression. Stalk an inch long, deeply inserted, protruding beyond the base. Skin russet-ty, and stained with red on the sunny side. Flesh firm, greenish white, sweet and rich, with an agreeable perfumed fennel flavour.

A dessert fruit from November till April.

This is of Irish origin, and is one of the few fennel-flavoured apples which are cultivated among us. It is a great bearer, and healthy on all soils, and deserves an extended cultivation.


Passe-Pomme de Canada, } of the French, according
Renette de Canada grise, } to the Pom. Mag.
Fruit large, broad at the base, enlarged in the middle, and narrowed at the crown, about three inches and three quarters in diameter, and nearly three inches deep, its form being rather flat than oblong. Eye rather small, with a long, closed calyx, placed in a narrow, and rather deep, unequally plaited basin. Stalk very short, deeply inserted in a widely-formed hollow. Skin dull yellowish green, nearly covered with a somewhat thick gray russet, tinged with a little orange brown on the sunny side. Flesh firm, greenish white, with a tinge of yellow. Juice saccharine, with a good deal of acid, and a slight aromatic flavour.

A culinary apple from November till May.

This is the Royal Russet of the London markets; but several other Russets go by this name in different parts of England. What is understood in many parts of the country as the Royal Russet, is described under the name of Old Royal Russet, which may serve to distinguish it from the present one.

186. SAM YOUNG. Hort. Trans. Vol. iii. p. 324, and
454. Pom. Mag. t. 130.


Fruit of a smallish size, somewhat globular, flattened, about one inch and three quarters deep, and two inches and a half in diameter. Eye remarkably wide and open, in a broad depression. Stalk short. Skin bright yellow, with
minute brown spots, and a considerable quantity of russet, especially round the stalk; in some specimens red on the sunny side, usually cracking. Flesh inclining to yellow, mixed with green; tender, and melting. Juice plentiful, sweet, with a delicious flavour, scarcely inferior to that of the Golden Pippin.

An Irish dessert apple, of high reputation, ripe in November, and will keep good for two months.

The merits of this very valuable apple were made known in 1818, by Mr. Robertson, of Kilkenny. It is certainly one of the best of our modern apples, and cannot have too general a cultivation.

Fruit middle-sized, larger than the old Nonpareil, about two inches and a half deep, and three inches in diameter, roundish, without any angles on its sides. Eye shallow, placed in a regularly-formed depression, surrounded with very small plaits. Stalk variable in length, sometimes nearly an inch long, sometimes a thick fleshy knob. Skin deep red next the sun, sprinkled with pale brown dots; the shaded part yellowish green, passing off into streaks towards the junction of the two colours. Flesh firm, yellowish white, juicy, rich, and very excellent.

A dessert apple from November till March.

The Scarlet Nonpareil was raised in a garden belonging to a public house at Esher, in Surrey, about 1773, from a seed of the Old Nonpareil. Mrs. Grimwood purchased the original stock, from which some plants were obtained by Mr. Kirke, whose annual exhibitions in his garden of large quantities of its beautiful fruit have caused its cultivation now to be extended to almost every part of England, where it cannot fail of being universally admired. It is a very hardy sort, and a great and constant bearer. The Schäfer apple of the Germans, quoted in the Hort. Soc. Cat. as a synonym to this, is found to be a distinct variety.

Pride of the Ditches. Local, in Norwich.
Fruit rather small, about one inch and three quarters deep, and the same in diameter. It is not quite circular, in consequence of one of its sides being occasionally a little flattened, but is without any angles. Eye small, with a closed calyx, placed somewhat deeply in a rather irregularly formed narrow basin, surrounded by a few small plaits. Stalk half an
inch long, slender, about one half within the base, in a narrow cavity, and occasionally pressed towards one side, by a protuberance on the opposite one. *Skin*, when clear, of a bright yellow, but mostly covered with a gray netted russet, rendering the skin scabrous. *Flesh* greenish yellow, firm, crisp, and tender. *Juice* saccharine, highly aromatic, and of a most excellent flavour.

A dessert apple from November till February.

This neat and very valuable little apple was introduced into notice about thirty years ago by the late Mr. Andrew Siely of Norwich, who had it growing in his garden on the Castle Ditches, and being a favourite with him, he always called it the Pride of the Ditches. The tree is a weak grower, and somewhat tender. It is, therefore, advisable to graft it upon the Doucin stock, and train it either as a dwarf, or as an espalier in the garden. Its name of Siely's Mignonne was first published in my Nursery Catalogue of 1805.


*Fruit* somewhat in the form of the old Nonpareil, but more irregular in its outline, and larger, about two inches and a half deep, and three inches in diameter. *Eye* small, perfectly closed by the short segments of the calyx, seated in a narrow and shallow depression, surrounded by a few wrinkled plaits. *Stalk* an inch long, slender, inserted in a wide but shallow cavity; and, like the old Nonpareil, it protrudes considerably beyond the base. *Skin* green, with white spots, which become oval round the stock, and patches of russet all over it, having sometimes the brilliant colour of a fine Nonpareil. *Flesh* firm and crisp, with abundance of juice, in which a powerful acid is combined with much sugar.

A dessert apple from the middle of November till March.

This very fine apple was raised by J. N. Parker, Esq. in 1807, at Sweeney, in Shropshire. The tree is an abundant bearer, and the fruit sometimes grows to a large size; the largest it ever produced was in 1818, measuring eleven inches and a quarter in circumference, and weighing nine ounces and a quarter. Twenty of its fruit, exhibited at the Horticultural Society in 1820, weighed seven pounds thirteen ounces avoirdupois.

Prager, of some Dutch Collections, according to the Pom. Mag.

Fruit flat, middle-sized, of a roundish figure, and much flattened at both extremities, nearly three inches in diameter, and two inches and a quarter deep. Eye open, deeply sunk in an open even basin. Stalk variable in length, and not deeply inserted. Skin greenish yellow, more or less covered with a thin gray russet, which in some seasons almost entirely disappears; on the sunny side, of a deep rich brown, interspersed with small russety patches. Flesh greenish white, approaching to yellow when fully matured, firm, juicy, with a fine sub-acid flavour.

A dessert apple from December till March.

This most excellent apple derives its name from the village of Sykehouse, in Yorkshire. Its young wood is somewhat long-jointed, very straight and erect, and grows to a greater length in one season than any other apple I have ever propagated. It is a hardy tree, and a good bearer, but best grafted on the Doucin stock, and trained in the garden as an espalier.


Fruit middle-sized, irregularly shaped and somewhat flat, from two inches and a half to two inches and three quarters in diameter, and two to two inches and a quarter deep. Eye rather small, with a closed calyx, placed in a rather shallow, uneven, broad-plaited basin. Stalk short, inserted in a narrow funnel-shaped cavity, seldom protruding beyond the base. Skin pale yellowish gray russet quite round the fruit, and on the sunny side of a lively brown, sprinkled with russety specks. Flesh firm, greenish white. Juice not plentiful, but of a brisk, saccharine, aromatic flavour, charged with acid.

A dessert and culinary apple from November till May.

This is a very excellent winter apple; and when highly ripened and beginning to shrivel, is one of the best russets of its season. The tree is very hardy, grows handsomely, and is an excellent bearer.


Fruit rather large, angular on its sides, about three inches in diameter, and two inches and three quarters deep. Eye wrinkled. Stalk short. Skin yellowish russety green, intermixed with white, and having a little light red on the sunny side. Flesh firm, and highly flavoured when in perfection, but apt to grow mealy when too ripe.
An Irish dessert apple, and in use there in November and December.

Sect. VIII. — Cider Apples.


Fruit somewhat long, irregularly shaped, broad at its base, and narrowing to the crown; but sometimes broader in the middle than at either of its extremities. A few obtuse angles terminate at the eye, which is small, with very short segments of the nearly closed calyx. Stalk half an inch long, very slender. Skin, on the shady side, a dull, dingy-coloured, russetty gray, shaded on the sunny side with numerous streaks and patches of orange colour and muddy red.

Specific gravity of its Juice 1073.

This apple has been chiefly cultivated in the deep and strong soils of the south-west part of Herefordshire. It affords excellent cider, when mixed with other varieties.

Many of the trees are of great bulk, which prove it to have been known in the seventeenth century. Its name has, no doubt, been derived from the person who first raised it from seed.


Bache's Kernel. Ib.

Fruit middle-sized, of an oblong shape, with two or three obtuse angles, terminating at the crown. Eye small; segments of the calyx short and flat. Stalk short, very stiff, so that the fruit is always in the direction of the bud from which it sprang. Skin yellow, shaded and streaked with light and deeper red, with now and then a few black specks: these, however, are more to be attributed to a crowded state of old trees, than a natural appearance of healthy fruit from young trees in a state of vigour, and in a kind season.

This observation may be understood to hold good in every description of our orchard fruit.

Specific gravity of its Juice 1073.

The origin of its name cannot be ascertained; but as it has sometimes been called Bache's Kernel, it probably has originated from the name of the person who first raised it from seed. It is principally cultivated in the south-east part of Herefordshire.


Cockagee. Forsyth, Ed. 3. No. 22.
**APPLES.**

*Fruit* middle-sized, conical, two inches and a half deep, and two inches and three quarters in diameter, a little angular on its sides, which terminate irregularly in the crown. *Eye* small, with a closed calyx, rather deeply sunk in an uneven, irregularly plaited basin. *Stalk* short, inserted in a narrow, shallow cavity, not protruded beyond the base. *Skin* smooth, pale lemon colour quite round the fruit, with a few greenish specks interspersed. *Flesh* rather soft, yellowish white. *Juice* sharp acid, with an unpleasant astringency.

This apple produces the well known, and by some highly esteemed, Cocagee Cider. Mr. Forsyth describes it as of a red colour next the sun; but those which were given me by Mr. Kirke were perfectly free from red in every part. I had no means of ascertaining the specific gravity of its juice.

196. **COWARNE RED.** *Pom. Heref.* t. 28.

*Fruit* of a pretty good size, a little more long than broad, but narrow at the crown, in which appear a few obtuse and undefined plaits. *Eye* small, with very short converging segments of the calyx. *Stalk* hardly half an inch long, very stiff and straight. *Skin*, a small part of it pale gold on the shady side and round the base, but of a bright red over a great part, and where fully exposed to the sun of an intense deep purplish crimson: there are numerous short streaks which mark the shady side of the fruit.

Specific gravity of its *Juice* 1069.

The trees of this sort grow to a large size, and are great bearers. Its name arises from the parish of Cowarne, near Bromyard, in Herefordshire, where it was first raised something more than a century ago. This name does not occur in the old catalogues.

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**DOWNTON PIPPIN.** See No. 50.

This apple sprang like the Grange Apple, and in the same year, from a seed of the Orange Pippin, and the pollen of the Golden Pippin. The original tree, with that of the Grange Apple, is growing at Wormsley Grange, in Herefordshire. The young trees very soon come into bearing, and the fruit is excellent.

Specific gravity of its *Juice* 1080.


Red Styre. *Ib.*

*Fruit* middle-sized, globular, not much unlike the Orange Pippin, except its being deeper, and sunk at the eye, which
is nearly closed by the short, blunt segments of the calyx. The crown is regularly marked quite into the eye by ten regularly marked obtuse plaits. Stalk short, causing the fruit to sit pretty close to the branches. Skin soft yellow, shaded and marbled with deepish orange.

Specific gravity of its Juice 1076 to 1081.

The Styre, or Stire, is a native of Gloucestershire, and is planted principally in the light soils, in the neighbourhood of the Forest of Dean, where it affords a stronger cider than the deeper soils of Herefordshire. Styre cider may be found in the neighbourhood of Chepstow of thirty and forty years old. In Phillips’s Poem on Cider he calls this the Stirom, a name which is now become obsolete.


Fruit very small, growing in clusters of two or three together, somewhat globular, but a little narrowed at the crown. Eye not sunk, the segments of the calyx strong, narrow, and diverging. Stalk half an inch long, slender. Skin bright gold, very full of minute dots, and shaded with slight dashes and streaks of deep orange.

Specific gravity of its Juice 1080.

Raised by Mr. Knight, at Wormsley Grange, from a seed of the Siberian Crab, which had been fertilized by the pollen of the Golden Pippin. Mr. Knight is induced to believe that no situation can be found in which our native Crab will grow and produce fruit, where the Foxley Apple will not afford a fine cider. It derives its name, Foxley, from the seat of the late Uvedale Price; Esq., in whose garden, on a grafted tree, it acquired maturity. It obtained the premium of the Herefordshire Agricultural Society in 1808.


Fruit irregular, somewhat oval-shaped, with two or three prominent angles which terminate in the eye: crown rather narrow and pointed, and the base uneven. Skin yellow and red mixed, with a good deal of deeper red streaked all over the fruit.

Specific gravity of the Juice 1076 to 1080.

The expressed juice of this is extremely rich and saccharine, and enters, in a greater or less proportion, into the composition of many of the finest ciders now made in Herefordshire, to which it communicates both strength and flavour. It has been known ever since the time of Ray, in 1688; and Mr. Knight believes it to be a native of Herefordshire.

Fruit of a good size, somewhat conical, being broad at its base, and tapering to the crown, which is very narrow and pointed. Eye sunk, and surrounded by four or five obtuse, but prominent plaits. Stalk short and stiff, notwithstanding which the fruit is generally pendent. Skin dull grass green on the shaded side; but where exposed to the sun, of a very dark, muddy, livid red.

Specific gravity of its Juice 1073.

This apple is cultivated principally in the north-west parts of Herefordshire. The trees are generally vigorous and productive, and in kind seasons its cider is very good. It is difficult to say from what its name has originated, as nothing more can be traced of its history.


Fruit middle-sized, oblong, tapering from the base to its crown, perfectly round in its circumference, and free from angles. Eye a little sunk, and closed by the short segments of the calyx. Stalk short. Skin pale yellow on the shaded side, but where exposed to the sun of a bright lively red, shaded with darker streaks and patches quite into the crown.

Specific gravity of its Juice 1066.

The Garter Apple has been much cultivated during the decay of the older and more valuable varieties; and in mixing with those, though it contains but a small portion of saccharine matter, it contributes to afford excellent cider. The origin of its name is quite uncertain.

—GOLDEN HARVEY. See No. 91.

The cider produced from the Golden Harvey, or Brandy Apple, is of very great strength, with little richness; it has thence been called the Brandy Apple: in a very warm situation and season, it, however, sometimes affords a most exceedingly rich cider.

Specific gravity of its Juice 1085.

There are different varieties of the apple cultivated in Herefordshire under the name of Harvey: the Golden Harvey derives its name from the bright yellow colour of its pulp.

—GOLDEN PIPPIN. See No. 26.

The Golden Pippin, although one of our very finest dessert apples, is likewise one which has ever been the most esteemed for its cider.

Specific gravity of its Juice 1078.

**APPLES.**

*Fruit* of small size, globular, round at the crown. *Eye* very little sunk, the segments of the calyx strong, acute, reflexed. *Stalk* short and thick. *Skin* yellowish green, a little russetted near the base with a darker grayish green, and more inclined to yellow on the sunny side.

Specific gravity of its *Juice* 1079.

Raised at Wormsley Grange by Mr. Knight, from a seed of the Orange Pippin, which had been fertilized by the pollen of the Golden Pippin, in 1791. It is a very excellent cider fruit, and obtained the premium given by the Agricultural Society of Herefordshire, in 1802, for the best cider apple recently raised from seed.

203. **HAGLOE CRAB.** *Pom. Heref. t. 5.*

*Fruit* small, ill-shaped, something between an apple and a crab, more long than broad, wide at the base, and narrower at the crown, which is a little sunk, and the eye flat. *Skin* pale yellow, a little marbled in different directions with a russetty gray, and having a few red specks or streaks on the sunny side. *Eye* flat, with a spreading calyx. *Stalk* short.

Specific gravity of its *Juice* 1081.

The Hagloe Crab, when planted on a dry soil, with a calcareous bottom, in a warm situation and season, produces a most excellent cider, both of strength and body. Mr. Marshall states it to have been raised by Mr. Bellamy, of Hagloe, in the parish of Awre, in Gloucestershire, towards the end of the seventeenth century; but Mr. Knight thinks it existed long previous to that time, as long ago the original tree could not be found at Hagloe.

204. **LOAN PEARMAIN.** *Pom. Heref. t. 6.*

*Fruit* rather small, somewhat globular; the crown is rather narrow; the *Eye* and the segments of the calyx flat. *Skin* pale yellow, marbled all over with orange-coloured specks and streaks. *Stalk* about half an inch long, fleshy next the fruit.

Specific gravity of its *Juice* 1072.

As a cider apple, the Loan Pearmain possesses much merit, and contains a considerable proportion of saccharine matter, combined with a good deal of astringency. The tree is a weak grower, and is frequently encumbered with a multiplicity of slender shoots. It does not appear to have been known in the seventeenth century, nor can its origin now be satisfactorily ascertained.

This pretty little fruit is not the Loan’s Pearmain of the nurseries about London.
205. **OLD QUINING.** *Pom. Heref. t. 19.*

*Fruit* oblong, having obtuse but prominent angles, extending from the base to the crown, where they correspond to the number of the divisions of the calyx. *Eye* small, with erect segments. *Stalk* half an inch long, slender. *Skin* dull, dingy yellow, very much shaded with red, and of a very high dark colour on the sunny side.

*Specific gravity of the Juice* 1073.

Ray, who wrote in the sixteenth century, mentions the Queening Apple, and it has also been called Queening by other writers; but there seems to be no authority for this orthography. It appears more probably to have originated from *Coin*, (often called *Quoin*) from its angular sides. The fruit is very good for table when first gathered from the tree. As a cider apple it was formerly held in esteem; but more modern kinds seem, at the present day, to have usurped its place.

206. **ORANGE PIPPIN.** *Pom. Heref. t. 8.*


Isle of Wight Orange. *Ib.* 484.


*Fruit* middle-sized, globular. *Eye* but little sunk, with broad, acute segments of the calyx. *Stalk* very short. *Skin* a yellowish golden gray, with a russetty epidermis, highly coloured with orange and red on the sunny side.

*Specific gravity of the Juice* 1074.

This very beautiful apple is cultivated in Herefordshire, both as a dessert and cider apple. Its yellow pulp communicates a fine golden tinge to the juice of other varieties, and it is of itself an excellent cider fruit.

Its name has originated, no doubt, from the appearance of its fruit when highly ripened, resembling that of a crop of very ripe Seville Oranges. There are trees now to be found 100 years old; but where it originated cannot be ascertained.

It has been supposed by some that the Orange Pippin was brought from Normandy to the Isle of Wight, and that the first of the kind was planted in the garden of Wraxhall Cottage, near the under cliff, where it was growing in 1817.

207. **PAWSAN.** *Pom. Heref. t. 15.*

*Fruit* above the middle size, pretty round, without angles; but sometimes it is rather oval. *Crown* but little hollow. *Eye* small, with short reflexed segments of the calyx. *Skin* dull muddy olive-green, a good deal reticulated with a fine
network. Stalk three quarters of an inch long, slender, causing the fruit to be pendent.

Specific gravity of the Juice 1076.

Many trees of the Pawsan are found in the south-east or Ryeland district of Herefordshire, which have apparently stood more than a century. Its pulp is exceedingly rich and yellow, and in some seasons it affords the very finest quality. Its name cannot be traced to any probable source.


Fruit nearly, if not quite, the largest cider apple cultivated in Herefordshire. It is rather broad and flattish, a little irregular at its base, which is hollow. Stalk slender. Crown sunk. Eye deep, with a stout erect calyx. Skin greenish yellow on the shaded side, with a deep rosy colour where exposed to the sun, and shaded with a darker red.

Specific gravity of the Juice 1064.

Ray has both a Red and a White Must apple among his cider fruit. The Red Must has been more extensively cultivated in Herefordshire than it is at present. Its cider has always been held in estimation; and although frequently thin of itself, when its fruit has been pressed with others, the cider has been much superior to that which could have been obtained from those sorts if pressed alone. It appears to be a native of Herefordshire, the deep soils of which produce trees of considerable magnitude.


Fruit nearly globular, but narrowed at the crown. Eye small, with a converging calyx. Stalk slender. Skin yellowish gold colour, but of a vermillion red where exposed to the sun, with deeper streaks, which are more or less marked all around the fruit.

Specific gravity of the Juice 1079.

Mr. Knight, the author of the very interesting Pomona Herefordensis, is of opinion that the Redstreak was the first fine cider apple that was cultivated in Herefordshire, or probably in England; and thinks it may be doubted, whether excellent cider was ever made in any country previous to the existence of this apple.

It is unquestionably a native of Herefordshire, and is supposed to have been raised from seed by Lord Scudamore in the beginning of the seventeenth century. When it began to be first cultivated, it was called Scudamore's Crab, and he certainly first pointed out its excellence to the Hereford-
shire planters. Lord Scudamore was ambassador to the court of France in the time of King Charles the First.


*Fruit* rather more than twice the size of the Siberian Crab, and not unlike it in shape, but with more colour on its sunny side. Mr. Knight, who raised it from a seed of the Siberian Crab, which had been fertilized by the pollen of the Golden Harvey, says it is wholly worthless, except for the press; for this purpose it is highly valuable, when crushed with the more austere sorts, as it contains a larger portion of saccharine matter than any other apple known. I have tasted it at Mr. Knight’s, and could compare it to nothing so much as to a sweet apple sliced and dipped in moist sugar. It obtained the premium awarded by the Agricultural Society of Herefordshire in 1826, for the best new variety of cider apple.

The tree is a most abundant bearer, and possesses the valuable property of resisting the attacks of the white mealy insect, in the same manner as the Winter Majitin of Norfolk. The Siberian Bitter-Sweet appears to have produced its first fruit in 1818, as Mr. Knight says in a letter to me (September, 1830,) “The original tree has borne thirteen successive crops, in defiance of several very severe and destructive frosts; and all heavy ones: the quality of the fruit consequently is apt to suffer greatly, and this takes off much from its value, as overloaded trees never afford rich fruit or fine cider.”


Specific gravity of the Juice 1091.

This was raised by Mr. Knight from a seed of the Siberian Crab, which had been fertilized by the pollen of the Golden Harvey. It produced blossoms first in 1807, and that year obtained the premium of the Agricultural Society of Herefordshire. Its juice is intensely sweet. The fruit becomes ripe the middle of October, but will remain on the tree long after it is ripe, and after its leaves are fallen.

**APPLES.**

_Fruit_ a little turbinate, or top-shaped, something resembling a quince. _Eye_ small, flat, with a short truncate, or covered calyx. _Stalk_ short. _Skin_ yellow, a little reticulated with a slight grayish russet, and a few small specks intermixed.

Specific gravity of the _Juice_ 1074.

As a cider apple, this appears to possess great merit, combining a slight degree of astringency with much sweetness. It ripens in October, and is also a good culinary apple during its season.

It was raised from seed by the late Daniel Stead, at Briery, near Leominster, in Herefordshire.

— **WINTER PEARMAIN**, see No. 161. _Ray_, 1688.

Parmain d'Hiver. _Knoop_. _Pom_. p. 64. t. 11.

Old Pearmain. _Pom_. _Heref_. t. 29.

_Fruit_ middle-sized, regular in shape, and about one-fourth part more long than broad. _Crown_ a little narrowed. _Eye_ small, and closed by the shut segments of the calyx. _Stalk_ short. _Skin_ grass green, with a little colour of a livid red on the sunny side, interspersed with a few dark specks.

Specific gravity of the _Juice_ 1079.

This was extensively cultivated in the seventeenth century, and is called by Evelyn and Worlidge the Winter Pearmain. Knoop also calls it Pepin Parmain d'Angleterre, from which it would appear, that on the Continent it was considered of English origin. It is a very good apple, and in a fine season is equally calculated for the press or the dessert.

213. **WOODCOCK APPLE.** _Pom_. _Heref_. t. 10.

_Fruit_ middle-sized, of an oval shape, tapering a little to the crown, which is narrow. _Eye_ flat, with broad segments of the calyx. _Stalk_ three quarters of an inch long, thick, and fleshy, and curved inwards towards the fruit. _Skin_ yellow, nearly covered with a soft red, and much deeper colour on the sunny side.

Specific gravity of the _Juice_ 1073.

The Woodcock apple has been frequently mentioned by writers of the seventeenth century, as a cider apple of great excellence; but its cultivation seems on the decline. Its name is generally supposed to have been derived from an imaginary resemblance of the form of the fruit and fruit-stalk, in some instances, to the head and beak of a woodcock.

214. **YELLOW ELLIOT.** _Pom_. _Heref_. t. 17.
Fruit of a good size, rather more flat than long, having a few obtuse angles terminating in the crown. Eye small, with short diverging segments of the calyx. Stalk short. Skin pale yellow, slightly shaded with orange on the sunny side.

Specific gravity of the Juice 1076.

The Yellow Elliot was well known by planters of the seventeenth century. The cider in a new state is harsh and astringent; but it grows soft and mellows with age. It is supposed to have derived its name from the person who raised it from seed, as we find it mentioned by Phillips in his poem on cider.

Additional Apples of American Origin by the Editor.


Fruit large, of an oblong form, even and handsome. Stalk stout and short, inserted in a moderate even-shaped cavity. Skin of a pale yellow. Flesh white and tender, juicy, sweet and well flavoured; as a sweet apple it is not used for culinary purposes, but is very valuable as the earliest dessert apple we have. It is fully ripe about the middle or latter end of July, and is the largest apple, at that season, that is known. It does not keep in perfection long. This apple is undoubtedly of American origin.


Early Harvest.

Fruit below the medium size, round, flattened at the blossom end. Eye sunk in a large shallow basin, which is rather irregular. The stem is slender, long, and inserted in a deep, but even cavity. The skin of a straw colour, with but very little colour on the sunny side. Flesh white and tender. The juice is rich, lively, and very fine. Ripe about the middle of July, and will keep good about a fortnight. A fine apple for culinary purposes, and the best dessert apple of the season. It makes a fine garden espalier tree, and ought to have a place in every collection.

217. Summer Pippin.

Fruit in shape and size resembles the Fall Pippin; it differs in having a more red cast on the sunny side, and in coming to maturity about a fortnight earlier. It appears to be best known in New-Jersey, where it is generally called
the Pie Apple. In my opinion it is a very fine apple, and
decidedly of American origin.

218. **Fall Pippin.** Fruit large, somewhat pyramidal
in form, a little higher on one side than the other. Eye ra-
ther deeply sunk in an even basin. Stalk short and thick, 
the fruit sitting close to the branch. Skin of a yellowish 
green, with a tinge of blush, or rather brownish cast, on the
sunny side. Flesh tender, white and juicy, of a rich aro-
matic flavour. Ripe in November.

This is one of our finest fall apples; and when in full
perfection is not surpassed by any, either for the dessert
when ripe, or for culinary purposes a month ear'ier; it how-
ever does not keep long. In my note on the White Spanish 
Reinette, No. 159, I observed, that some mistake must have 
occurred in supposing it to be a synonym of our Fall Pip-
pin, as that apple is said to keep till March. There can be
no doubt that the Fall Pippin is of American origin, but we
have no direct testimony, that I know of, to prove that fact.
The growth of the tree, size of the leaf, &c., has led me to 
the belief that it originated from the Holland Pippin, to
which it bears a close resemblance.

219. **Vandevere.**

Fruit of a medium size, the form flat. Eye sunk in a
wide basin. Stalk rather thick, inserted in a small cavity. 
Skin of a pale red, with rough yellowish blotches interspersed
with a light yellow when ripe. Flesh yellow and tender, 
the juice plentiful, rich and sprightly.

A fine apple for culinary purposes or the dessert; in use
from September to November, and will keep well till Janua-
ry or February.

220. **Swaar Apple.**

Fruit large, of a roundish regular shape, a little flattened
at the ends. Skin of a greenish colour, with a little blush 
on the sunny side. Flesh of a yellowish cast, crisp and
juicy, of a rich and fine aromatic flavour; little inferior to
the Spitzemberg, and for a keeping apple superior, as it will
keep till March.

This is a winter apple cultivated by the Dutch settlers,
from whom it derived the name swaar (or heavy.)

It is an excellent apple, of undoubted American origin,
and should have a place in every good collection.
221. RHODE-ISLAND GREENING.

Fruit large, of a handsome shape. Eye small, closed by the segments of the calyx. Stalk inserted in a deep cavity. Skin of a dark green at the top, and of a mottled pale green at the base, with cloudy patches, which distinguish it from the Newtown Pippin. Flesh greenish white, firm and crisp. Juice rich and lively, with a slight aromatic flavour.

The fruit is often brought into the markets, and sold under the name of Newtown Pippin. The fruit is generally larger, and of a handsomer appearance than the Newtown Pippin, but does not possess that richness, although a fine apple. The Newtown Pippin may always be distinguished from this sort at first sight by the above description, and also by a light appearance slightly rayed with yellow near the stem.

This apple originated in Rhode-Island, where it is called Greening. It is undoubtedly an American fruit, and of great excellence. See No. 94.

222. MONSTROUS PIPPIN.

New-York Gloria Mundi.

Vandyne Apple.

This apple originated on Long-Island, state of New-York. It is of an uncommon large size, weighing from 20 to 27 ounces. The skin is yellow, smooth, and full of white spots; the stalk is short, and grows in a deep cavity; the eye is also very deep; the flesh is juicy, white, tender and sprightly; and is very excellent for cooking, but has not sufficient flavour for a fine table fruit." Coxe, Fig. 27.

The figure and description of Coxe are certainly that of the Vandyne Apple, which I suppose to be synonymous.

223. BELL FLOWER.

Fruit large, oblong, with rather an irregular outline. Skin of a pale yellow, with a tinge of blush on the sunny side, but more frequently without any. Eye closed and sunk in an uneven basin. Stalk slender and sunk in a deep plaited cavity. Flesh rich, tender and juicy; the seeds are large, the capsules very large; the seeds rattle in it when shaken. It ripens in October, and if carefully picked, will keep in good perfection all winter. It is a most excellent apple for culinary purposes or the dessert. It is not common in the New-York market, but very popular in Philadelphia, where it is highly esteemed as their principal winter apple. There is a good figure of this apple in Coxe's View, No. 33: he says, that "the original tree is said to be now standing on
a farm in Burlington county, New-Jersey, very large and old."

224. **WINE APPLE.**

Hay's Winter.

Fine Winter.

"An uncommonly large, fair, handsome red apple. The form is round, flat at the ends. Skin a lively red, streaked and spotted with a small portion of yellow. The stalk end frequently of a russet colour; both ends deeply indented. The stalk is very short; the taste rich and pleasant, an admired table fruit, and excellent for cooking as well as for cider: it ripens in October, and keeps well through the fall and winter." Coxe, No. 34.

This apple most probably originated in New-Jersey, where it is much better known than about New-York. It is a very excellent keeping apple, and when perfectly matured, in the spring of a rich aromatic flavour. It is highly esteemed in the Philadelphia market.

225. **STROAT APPLE.**

Fruit above the medium size, rather oblong, tapering a little towards the blossom end. Form regular and handsome. Stem rather large, short, and inserted in a slight cavity. Skin smooth, of a yellowish green colour. Flesh yellow and tender. Juice rich and lively. In use from September to December.

The tree is said to have originated in one of the streets of Albany, and was thence called by the Dutch, Stroat (signifying street) Apple; it is a very useful apple.

226. **SWEET AND SOUR.**

The principal merit of this apple consists in its curiosity: one half of the apple is said to be sweet, the other side sour. The fruit otherwise has but little to recommend it.

To these might be added a number of sorts of Apples of American origin, and many possessing considerable merit; but these twelve, with the other kinds described in the work may, with the exception of the last, be considered of superior excellence.

227. **LADY APPLE.**

Pomme d'Api.

Fruit small, round, flattened at both ends. Eye closed, sunk in a deep, round and even basin. Stem sunk in a deep round cavity. Skin smooth and glossy, of a bright shining red 'more than half' round the fruit, the shaded part of a fine
greenish yellow. *Flesh* white, crisp and breaking. *Juice* plentiful, rich and fine flavoured. Ripe in November, and will keep well till April or May. As a winter and dessert apple it is held in very high repute, and commands a high price in the market. It is a most beautiful little apple, having the appearance of polished marble. Supposed to be of French origin, and does well in this country either as a standard orchard tree, or as an elegant espalier grafted on Paradise stocks for the garden.

**American Cider Apples.**

Although most of our American apples make fine cider, yet the three following kinds are highly esteemed, and used exclusively for the purpose. They are cultivated extensively at and near Newark in New-Jersey, where cider is made equal, perhaps, to any in the world.

228. **Harrison.**

"This is the most celebrated of the cider apples of New-ark, N. J.; it is cultivated in high perfection, and to a great extent in that neighbourhood, particularly on the Orange Mountains. The *shape* is rather long and pointed towards the crown; the *stalk* long, the ends are deeply hollowed; the *skin* is yellow, with many small, but distinct black spots, which give a roughness to the touch; the *flesh* is rich, yellow, firm and tough, the taste pleasant and sprightly, but rather dry." "The apples fall about the first of November; rather below the middle size; remarkably free from rot."

"Ten bushels are required for a barrel of cider; one barrel will produce fourteen quarts of distilled spirits. It obtained its name from a family in Essex county, New-Jersey, where it originated." *Coxe's View,* No. 83.

229. **Campfield, or Newark Sweeting.**

This apple is next in reputation as a cider fruit to the Harrison, and is usually mixed with that apple in equal portions when ground; the size is middling; the *skin* is smooth and red with small indistinct yellow spots; the side from the sun a greenish yellow; the *flesh* is white, firm, sweet and rich; the *form* is round, flattened and somewhat sunk at the ends; "the cider is very strong and highly flavoured, yielding fourteen quarts of spirits from a barrel." "It is esteemed the most profitable apple produced in the eastern counties of this state, (New-Jersey,) where it was originally cultivated, and derived its name from a family resident in that part of the country." *Coxe's View,* No. 84.
230. **Granniwinkle.**

"This apple is of moderate size; in form rather oblong; the skin a dark red, somewhat rough; the flesh a dead sweet, very rich, of a yellow colour. The cider produced from this apple resembles a sirup in its taste and consistence." "It is usually mixed with the Harrison for making cider of a superior quality. It ripens in November. It originated in one of the eastern counties of New-Jersey, and obtained its name from a farmer who first cultivated it." *Coxe's View, No. 85.*

231. **Hewe's Virginia Crab.**

"This apple is of small size; form nearly round; the stem long and thin; the skin a dull red mixed with faint streaks of greenish yellow; the juice acid and austere; the flesh singularly fibrous and astringent." *Coxe's View, No. 84.*

It originated in Virginia. From this apple is obtained the celebrated Crab Cider, which by some amateurs is much sought after.

**A SELECTION OF APPLES FOR A SMALL GARDEN.**

Those marked thus * are added by the American Editor.

### SUMMER APPLES.

<table>
<thead>
<tr>
<th>Apple</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early Red Margaret</td>
<td>13</td>
</tr>
<tr>
<td>*Early Bough</td>
<td>215</td>
</tr>
<tr>
<td>Margaret</td>
<td>5</td>
</tr>
<tr>
<td>*Juneeating</td>
<td>4</td>
</tr>
<tr>
<td>Spring Grove Codlin</td>
<td>9</td>
</tr>
<tr>
<td>*July Pippin</td>
<td>216</td>
</tr>
<tr>
<td>Summer Golden Pippin</td>
<td>10</td>
</tr>
<tr>
<td>*Dutch Codlin</td>
<td>50</td>
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### AUTUMNAL APPLES.

<table>
<thead>
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<th>Apple</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Early Nonpareil</td>
<td>168</td>
</tr>
<tr>
<td>*Fall Pippin</td>
<td>217</td>
</tr>
<tr>
<td>Franklin's Golden Pippin</td>
<td>24</td>
</tr>
<tr>
<td>*Canadian Reinette</td>
<td>76</td>
</tr>
<tr>
<td>Hughes' Golden Pippin</td>
<td>29</td>
</tr>
<tr>
<td>*Bell Flower</td>
<td>225</td>
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<tr>
<td>Keswick Codlin</td>
<td>56</td>
</tr>
<tr>
<td>King of the Pippins</td>
<td>24</td>
</tr>
<tr>
<td>*Monstrous Pippin</td>
<td>222</td>
</tr>
<tr>
<td>Old Golden Pippin</td>
<td>26</td>
</tr>
<tr>
<td>*Æsopus Spitzemberg</td>
<td>216</td>
</tr>
<tr>
<td>Padley's Pippin</td>
<td>34</td>
</tr>
<tr>
<td>*Malcarle</td>
<td>99</td>
</tr>
<tr>
<td>Pine Apple Russet</td>
<td>180</td>
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### WINTER APPLES.

<table>
<thead>
<tr>
<th>Apple</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acklam's Russet</td>
<td>163</td>
</tr>
<tr>
<td>Barcelona Pearmain</td>
<td>118</td>
</tr>
<tr>
<td>Ashmead's Kernel</td>
<td>165</td>
</tr>
<tr>
<td>Cornish Aromatic</td>
<td>78</td>
</tr>
<tr>
<td>8*</td>
<td></td>
</tr>
</tbody>
</table>
The variety of apples cultivated in this country is by far too numerous to attempt any thing like a complete description: even to enumerate them would be a most difficult task, owing to the great uncertainty of their names among nurserymen, gardeners, and orchardists, and the multiplicity of names under which they are known in different places.

In apples, a greater confusion exists in this respect than in any other description of fruit. This arises not so much from the great number of varieties which are grown, as from the number of growers, some of whom seek to profit by their crops alone, regarding but little their nomenclature. Nurseriesmen, who are more anxious to grow a large stock for sale than to be careful as to its character, are led into error by taking it for granted that the name of a fruit they propagate is its correct name, and no other: hence arises the frequency of so many of our fruits being sold under wrong names. Gardeners, who purchase trees, become deceived by this procedure, and do not discover the error, unless they have been imposed upon by the substitution of something worthless, wholly and obviously at variance with the character of the fruit that was sold them. This is a serious evil, to say nothing of the disappointment of the purchaser; for, unless the mistake be detected at first, the longer the tree grows before it is discovered, the more time will have been lost in its cultivation; and, be it remembered, this time is irrecoverable.

The foregoing descriptions of many of our most popular apples, it is presumed, will be found sufficiently clear to enable the pomologist to detect these egregious and every-day blunders, and to ascertain whether he cultivates those fruits that have been sold him, or whether he has had others substituted for them.
CHAPTER III.

APRICOTS.

1. BLOTCHED-LEAVED ROMAN.

Blotched-leaved Turkey. *Hort. Soc. Cat.* No. 27.
Variegated Turkey. *Ib.*
Abricot Maculé, *of the French.*

The Blotched-leaved Roman Apricot differs in no respect from the Roman Apricot, No. 11, except in its blotched leaves; more than one half of the plants budded annually in the nurseries, becoming plain the first year of their growth from the bud. When the leaves retain their blotched character, the wood which produces them is always, more or less, striped and mottled with yellow, green, and brown.

Duhamel, Vol. i. p. 145, particularly mentions this variety of *Abricot commun,* indicating clearly that those who have considered it as a Turkey Apricot have been decidedly wrong.


Abricot de Hollande, *Duhamel,* Vol. i. p. 138. t. 4. or Amande Aveline *according to the Pom. Mag.*

Fruit rather small, its general form roundish, but often approaching to be somewhat four-sided. The Suture is moderately deep, with a depression at its termination on the summit. The Skin, where exposed to the sun, is of a deep brownish orange. Flesh deep orange, parting freely from the stone, juicy, rich, and high flavoured. Stone rather small, roundish, compressed, but not so much as in some others. Kernel sweet, like a hazel-nut: hence the synonym of *Amande Aveline,* in France.

Ripens from the beginning to the middle of August.

There is very little doubt that this is the true Breda Apricot, as has been satisfactorily ascertained in the Horticultural Garden at Chiswick, and explained in the Pomological Magazine; but it is not the one mentioned by Miller. The Breda, Turkey, and Orange are the only varieties cultivated in our gardens, which have sweet kernels. There is a very fine open standard of this Apricot in the Horticultural Garden at Chiswick, which last year (1830) produced a fine crop of most excellent fruit.

Fruit of a middling size, of a somewhat oval figure, and a good deal compressed on its sides. Suture deep at the base, shallow at the apex. Skin pale yellow, full of white specks; on the sunny side red, marked with dark-brown specks and spots. Flesh yellow, firm, of a high brisk flavour, readily separating from the stone. Kernel bitter, very different to that of the Breda, which is sweet.

Ripe the middle of August.

In a sheltered situation, exposed to the south, the Brussels Apricot bears and ripens well upon an open standard. In this case, the fruit is not so large, but of a very deep colour, a little russety where exposed to the sun, and of a very high flavour. Thirty years ago there were four of these trees growing in a gentleman’s garden at Colchester, the largest of which in some seasons produced two hundred dozen of fine fruit.


Fruit middle-sized, roundish, slightly compressed, very like a small Moorpark, from which it is only distinguished externally by its size. Flesh very bright, deep, clear orange, more tender and juicy than the Moorpark, with a particularly rich delicate flavour, resembling that of an excellent Green Gage Plum. Stone much smaller than that of the Moorpark, without a pervious passage. Kernel nearly sweet.

Ripe the end of July and beginning of August.

We are indebted to the late Mr. Lee for the introduction of this Apricot. It is a most excellent early fruit, and highly deserving of attention.

It bears freely on an east wall, where it ripens thoroughly by the end of July, acquiring a high luscious flavour, superior even to that of the Moorpark.

5. Large Early Apricot. Pom. Mag. t. 142.

Abricot Gros Précocé, of the French, according to the Abricot de St. Jean, Pom. Mag.

Abricot de St. Jean rouge, in Languedoc. Ib.

Abricot gros d’Alexandrie, in Provence. Ib.

Fruit middle-sized, about two inches and a quarter long and two inches in diameter, somewhat oblong, compressed, projecting considerably on the side of the suture, which is deep, and terminates in a projecting point situated towards the back, beyond the axis of the fruit; back nearly straight. Skin downy, of a fine bright orange, and next the sun with
APRICOTS.

*spots of deeper red, pale orange on the other side. Flesh parting from the stone, orange-coloured, juicy, rich. Stone brown, much flattened, oval, sharp in the front, perforated along the back from the base to the apex. Kernel bitter.*

Ripe ten days or a fortnight earlier than the Roman. In France it ripens on Midsummer-day, whence its name of A. de St. Jean.

Anson’s,
Temple’s,
Dunmore’s Breda,

*Fruit large, of a roundish figure, about seven inches and a half in circumference each way, deeply hollowed at the base, and compressed on its sides, one of which is swelled considerably more than the other at the suture, which gives it an oblique appearance. Skin pale yellow on the shaded side, but of a deep orange colour, shaded and marbled with brownish red on the side next the sun, and full of dark specks. Flesh very firm, bright orange, separating clean from the stone. Juice plentiful and excellent. Stone rather rugged, with a pervious passage, containing a bitter kernel.*

Ripe the end of August and beginning of September.

The Moorpark Apricot, now so universally known throughout England, is said to have been brought into this country by Sir William Temple, and planted in his garden at Moorpark: if so, it must have been an inhabitant here for more than 130 years, as Sir William died in 1700, at the age of 72.

The pervious passage in its stone has not been noticed by any of our writers till lately, nor is it readily discovered; its aperture is in a small groove on the thin side near its base, a pin inserted into which, and pushed forward, will open its further orifice, and thus effect its passage through the stone.

7. Orange. Miller, No. 2.
Royal George. Ib. 21.
Royal Orange. Ib. 15.

*Fruit larger than the Masculine, about five inches in circumference each way, and of a roundish figure. Suture with a considerable swelling on one of its sides, and having a deep hollow base. Skin pale orange, on the side next the wall, and when fully ripe, of a deep orange tinged with red, and spotted with dark purple next the sun. Flesh deep*
orange, succulent, and well flavoured. Stone small, orbicular, thick in the middle, and nearly smooth, not separating clean from the flesh. Kernel sweet, like that of the Breda and Turkey.

Ripe the beginning and middle of August.

Abricot Pêche. Pom. Franc. t. 7. f. 10.
Abricot de Nancy. Ib. No. 10. t. 6.
Imperial Anson's. Hort. Soc. Cat. No. 5.

Fruit very large, frequently from eight to nine inches in circumference, deeply hollowed at its base, and compressed on its sides. Suture well defined, with a thickening on one of its sides. Skin pale yellow in the shade; but of a deep orange, shaded, and mottled with dark brown, on the sunny side. Flesh firm, deep orange, and full of a very high-flavoured juice. Stone with a pervious passage, and a bitter kernel.

Ripe, end of August and beginning of September.

The Peach Apricot is supposed by some to be the same as the Moorpark; and, indeed, it has all its leading characters; but an extensive cultivation of it for more than twenty years has convinced me to the contrary. Its wood is similar, but more gross, less firm, and the tree more tender. Mr. Forsyth says it was introduced from Paris, by his Grace the Duke of Northumberland, in 1767. It is the largest and the best of all the apricots. A tree of this sort was planted in the gardens at Holkham forty years ago, where I have seen fruit of an extraordinary size under the management of Mr. Sandys, who has frequently had them of six ounces and a half in weight, and in any season three of them would weigh a pound avoirdupois.


Alexandrian Apricot. Ib.
Abricot Angoumois. Duhamel, No. 4. t. 3.
Abricot Violet, of the Luxembourg Cat.
Black Apricot. Forsyth, Ed. 3. No. 10.

Fruit nearly spherical, about five inches in circumference. Suture deep, extending from the base to its apex. Skin covered with a very fine velvety down, of a pale red on the shaded side, of a deep red or purple on the side next the sun. Flesh pale red, except near the stone, where it is of a deep orange colour, from which it separates. Juice sub-acid,
with a somewhat astringent, but pleasant flavour. Kernel sweet.

Ripe the middle and end of August.

This singular little Apricot is highly esteemed in France, from whence it was introduced by Sir Joseph Banks, and bore fruit for the first time in this country, in his garden at Spring Grove, in 1799. At a short distance it has more the appearance of an Orleans Plum than an Apricot.

Masculine. Langley, p. 88. t. 15. fig. 1. Miller, No. 1.
Apricot Précoce. Duhamel, No. 1. t. 1.
Apricot Hâtif Musqué. 16.

Fruit small, of a roundish figure, about four inches and a half in circumference each way. Suture rather deep, and considerably swelled on one of its sides. Skin pale orange next the wall; when fully exposed, of a red colour next the sun, marked with dark red or purplish spots. Flesh pale or orange, full of a sweet musky juice. Stone obtuse, thick, smooth, and separates clean from the flesh. Kernel bitter.

Ripe the middle and end of July.

This is the earliest Apricot cultivated in England. The tree is tender, and requires to be planted on a south, or southeast aspect, in a warm and sheltered situation, without which the crops are seldom abundant.


Abricot Commun. Duhamel, 1. p. 135. t. 2.

Fruit middle-sized, in form slightly compressed, inclining to oval. Skin dull straw colour, with a little dotting of orange or red on the sunny side, but in such small quantity, that the skin has always a pallid appearance. Suture shallow. Flesh dull pale straw colour, soft, dry, rather meally, with a little sweetness and acidity. Stone flat, oblong, rather obtuse at each end, with a very even surface, separating from the flesh. Kernel very bitter.

Ripe the middle of August.

The Roman Apricot is the most common in our gardens; its principal recommendations are its hardiness and plentiful bearing. It is best before fully ripe.


Fruit next in size to the Moorpark, rather oval, slightly compressed. Skin dull yellow, slightly coloured with red on a small space. Suture shallow. Flesh pale orange, very
APRICOTS.

firm, sweet, juicy, and high-flavoured, with a slight degree of acidity. Stone large, oval, not adhering to the flesh, blunt at each end, with scarcely any passage in the edge. Kernel slightly bitter; much less so than in the Moorpark.

Ripe the beginning of August, a week or ten days before the Moorpark. Raised a few years ago in the royal garden of the Luxembourg, and first noticed in the Bon Jardinier of 1826, where it is considered as a better fruit than that of the Moorpark.

13. TURKEY. Miller, No. 5. Pom. Mag. t. 25.


Fruit about the middle size, in form nearly spherical, not compressed like the Moorpark. Skin very handsome deep yellow, with a number of rich, brownish, orange-red spots and blotches next the sun. Flesh pale yellow, firm, juicy, sweet, with a little acid, very rich and excellent. Stone separating freely, in figure like that of the Moorpark, but without the pervious passage. Kernel quite sweet, like that of an almond.

Ripe about the middle or latter end of August.

The Turkey and Roman Apricots are continually confounded with each other, and yet their characters are obviously and clearly distinct. The Turkey is spherical, more deeply coloured, with a sweet kernel; the Roman is somewhat oval, slightly compressed, dull straw-coloured, and has a very bitter kernel, it also ripens a few days sooner.

The Abricot de Nancy of Duhamel (fructu maximo compresso, as he defines it) has been quoted in the Pom. Mag. as a synonym of the Turkey; but the well-known globular, uncompressed character of the latter, leads me to consider it as an accidental mistake.

14. WHITE MASCUlINE. Forsyth, Ed. 7. No. 5.

Abricot Blanc. Duhamel, No. 2.

Fruit similar to that of the Red Masculine in size and figure. Skin nearly white; a pale straw colour on the side next the wall, but of a pale yellow, shaded and mottled with a reddish brown, on the side next the sun. Flesh white very delicate, and adheres slightly to the stone. Juice sweet, with an agreeable peach-like flavour. Kernel bitter.

Ripe the end of July.

This succeeds the Red Masculine in its time of ripening, and in France it is considered the better fruit of the two; but
like that, it is tender, and requires to be planted against a south, or south-east wall, and to have a warm sheltered situation, to insure productive crops.

**A Selection of Apricots for a small Garden.**

- Breda: 2 Peach Apricot
- Brussels: 3 Red Masculine
- Hemskirke: 4 Roman
- Large Early: 5 Royal
- Moorpark: 6 Turkey

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**CHAPTER IV.**

**CHERRIES.**

**SECT. I. — Fruit Round.**

1. **Ambree.** Forsyth, Ed. 7. p. 79.
   *Fruit* large, round at the head, but flattened next the stalk, which is about two inches long. *Skin* rather thick, of a fine amber colour, mottled with fine red and yellow, and of a bright red where exposed to the sun. *Flesh* pale yellow, somewhat transparent, with white veins, and slightly tinged with red under the skin next the sun. *Juice* plentiful, sugary, and when fully ripe very excellent. *Stone* with a very sharp point.

   Ripe the end of July, and beginning of August.* This is rather too tender for an open standard, unless in a warm sheltered situation; but does remarkably well when trained against an east wall.

2. **Archduke.** Forsyth, Ed. 7. No. 4.
   Griotte de Portugal. Duhamel, No. 18. t. 13.

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* The time of ripening in this country for the cherries, is a fortnight or three weeks earlier than the time stated by the author. *Am. Ed.*
Fruit clustered like the May Duke, and much of the same colour; but larger, with a shorter stalk, and inserted in a deeper hollow, ripening at least a fortnight later. The Arch Duke is a much more vigorous grower than the May Duke, with longer diverging branches, and larger leaves. It is equally hardy as an open standard, and may be planted to advantage among Morellos on a north wall.

Pom. Mag. t. 42.
Cerise de la Palembre, $1$ of the French Gardens, according to the Pom. Mag.
Fruit growing by pairs, middle-sized, roundish, depressed at the apex. Stalk, from the fork an inch, neck half an inch long. Skin transparent, red, mottled with amber, especially on the shaded side. Flesh amber-coloured, tender and sweet. Stone middle-sized, round.
Ripe in July, rather before the May Duke.
This cherry is of French origin, and is said to have been raised at Choisy, near Paris, about the year 1760. The general habit of the tree is that of the May Duke; but the branches are rather more spreading than the common one, and the leaves more evenly serrated.
It bears well on an open standard, and is very deserving of cultivation.

Fruit large, round, almost the colour of the Kentish, but more marbled with red. Flesh firm, with a very good-flavoured juice.
Ripe in August.
The branches, as well as the trees, have a good deal of the character of the Kentish; but they are stronger, the leaves larger, deeply and doubly serrated.
The Carnation Cherry is a shy bearer generally, on an open standard; but when trained as an espalier, in a warm garden, where it has plenty of sun, it bears extremely well, and the fruit is much finer.

5. Early May. Miller, No. 2.
Small Early May. Langley, t. 17. f. 2.
Cerisier Noir, à fruit rond précoce. Duhamel, 1. p. 168. t. 3.
Fruit small, round, a little flattened at both extremities. Stalk one inch and a quarter long, slender, deeply inserted. Skin of a pale red colour. Flesh soft, juicy, but not high flavoured.
Ripe in June before any of the Dukes.

The wood of this sort is very slender and wiry, with small shining leaves. Its only merit is that of ripening before any other. It requires a south or south-east wall, being too tender for an open standard.


*Fruit* round, flattened at both ends, of a very deep red; and when highly ripened in the sun, it is almost black. *Flesh* very melting, juicy, and of a most excellent flavour.

Ripe the middle and end of August.

The Holman's Duke is a very distinct variety of the Duke, and cannot well be confounded with any other. Its shoots are short, erect, straight, short-jointed, and more slender than any of the other varieties; and when the May Duke is fully ripe, the fruit of this is quite green, and ripening at least a month later in all situations. It is one of our most hardy sorts, and when planted against a north wall is highly valuable; not only as affording a most certain crop, but as prolonging the season of the Duke to a late period, and as a connecting link between all the rest and the Morello.


Royale. *Duhamel*, 20, t. 15.

Cherry Duke. *Ib.*

*Fruit* round, nearly as large as a May Duke, a little hollowed at the base, in clusters, some of which have four cherries on a common peduncle. *Stalk* an inch from the fork, and a quarter of an inch above it. *Skin* of a fine deep red, which becomes almost black when fully ripe. *Flesh* pale red, firm, succulent. *Juice* plentiful, rich, and high flavoured.

Ripe the middle and end of July.

This cherry was introduced into notice about fifty years ago by a Mr. Jeffrey, a nurseryman at Brompton Park. The tree is the most compact grower of all the sorts in our collections, its branches seldom shooting more than six or nine inches in a year: the buds are so close together, and the spurs so numerous and crowded, that the fruit forms most dense bunches. It can scarcely be propagated otherwise than by budding.


*Fruit* middle-sized, round, flattened at both ends. *Stalk*
one inch and a half long, slender, and sunk in a rather deep hollow. *Skin* of a dingy red, slightly marbled with dull brown, and having occasionally a few both opaque and transparent spots. *Flesh* rather firm, but succulent, with a somewhat astringent but saccharine juice.

Ripe about the middle of August.

This is one of the most common and most hardy cherries cultivated in this country, the May Duke excepted.

The trees grow like those of the Morello, with slender branches and shining leaves. The stone is so strongly attached to the stalk, as to be withdrawn by it from the pulp with facility, leaving the fruit apparently whole: a property, I believe, not possessed by any other cherry. In this state it is laid on hair sieves and exposed to the sun, where it dries and becomes a delicious sweetmeat, similar in appearance to that of a large sultana raisin, and will keep thus for twelve months.

Cerise Angloise tardive. *Hort. Soc. Cat.* No. 22. according to the *Pom. Mag.*

*Fruit* large, above the size of a May Duke, bluntly heart-shaped, somewhat compressed, with a shallow depression on one side. *Skin* a rich shining red. *Flesh* tender, amber-coloured, juicy, and rich, of the same quality as a May Duke. *Stone* rather large, roundish, ovate, compressed.

Ripe on a standard in August.

This cherry has a great affinity to the Arch Duke, if not absolutely the same. It appears, however, to be scarce in our gardens, and to be better known among the French than with us, although its name indicates its being of English origin. The branches are of vigorous growth, but more spreading than those of the May Duke, and the leaves are larger.


*Fruit* roundish, flattened at both ends, of a deep red colour, and growing in clusters: when fully ripe, the flesh is soft, juicy, and tender, with a very pleasant acid, and a rich agreeable flavour.

Ripe the middle of July.

The common May Duke, as an open standard, is more extensively planted in every county in England than any other cherry, a sufficient indication of its utility and value to the orchardist. Although it has been cultivated a consider
able time in this country, I do not find it mentioned previously to Ray, in 1688.

Montmorency, à gros fruit. *Duhamel, 10. t. 8.*
Gros Gobet. *1b.*
Gobet à courte queue. *1b.*
Cerise à courte queue, of the French.
Cerise à courte queue de Provence. *1b.*

Fruit large, round, very much flattened at both the base and the apex, generally growing in pairs. *Stalk* stout and stiff, an inch long, deeply inserted in a wide cavity. *Skin* smooth, shining, of a beautiful soft, but lively red colour. *Flesh* firm, yellowish white. *Juice* plentiful, with a rich and very agreeable rich acid.

Ripe the middle and end of July.

The Montmorency cherry is but little cultivated at present in this country, although very common throughout Normandy and other parts of France.

Milan. *1b.*

Fruit large, round, of a dark red colour, turning almost black when fully ripe. *Flesh* deep red or purple, tender, juicy, and blended with an agreeable acid.

Ripe in August and September.

The Morello cherry, one of the most useful in our collections, is mentioned by Parkinson in 1629, who says it is so called from its juice being like that of the *Morus* or Mulberry.*

I would strongly recommend the Morello cherry to be planted against an east, south-east, or south wall, trained thinly, the branches at least six inches apart, not suffering them to be overloaded with fruit; which should be kept on the trees till it is perfectly ripe, or beginning to shrivel. It will then be found most excellent in the dessert. This is not the *Cerisier très- fertile* of Duhamel, nor do I find it in his collection. M. Noisette says he brought it to Paris from Brabant in 1807.


Fruit large, somewhat round, hollow at the base, mostly

* The Cherry commonly cultivated here as the Morello, appears to be different from this sort, and is probably a seedling variety of the Flemish Cherry. The English Morello is a larger and much finer sort, and is not common in our gardens as it ought to be. *Am. Ed.*

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round at the apex, but some are a good deal flattened. **Stalk** long and slender. **Skin** of a dark lurid appearance; but when quite ripe it changes to a dusky red, approaching to black. **Flesh** firm, with a high flavoured juice.

It ripens some days later than the Black Eagle, the beginning or middle of August.

This originated from a seed of the Bigarreau, impregnated with the pollen of a May Duke, and its fruit was first exhibited at the Horticultural Society in 1815.

It was named by Mr. Knight, from the circumstance of its first perfecting its fruit after the memorable battle of Waterloo. Mrs. Thomas Pendarves Stackhouse, a daughter of Mr. Knight's, was presented with the Society's silver medal, January 21, 1817, for having raised it.

**SECT. II.—Fruit Heart-shaped.**

14. **Bigarreau.** Hooker, Pom. Lond. t. 46.

Fruit large, of an irregular, obtuse, heart-shaped figure, flattened at its base. **Stalk** two inches long, inserted in a very shallow cavity. **Skin** pale yellow, becoming amber-coloured when matured, and of a fine red on the sunny side. **Flesh** firm, pale yellow, slightly adhering to the stone, which is large and round. **Juice** sweet and well flavoured.*

Ripe usually the end of July or beginning of August.

Young shoots very strong, with a white epidermis.

The bigarreau, or Graffion cherry is sold in many nurseries under both appellations, as distinct sorts; but I could never discover any difference, after cultivating them for years. The Bigarreau cherry is the strongest upright grower in its young shoots of all the cherries now cultivated; and it has also the largest leaves, excepting the tobacco-leaved.


Fruit large, growing generally by pairs or threes, many of which are flattened both at the apex and the base. **Stalk** long, slender. **Skin** deep purple, or nearly black. **Flesh** tender and bleeding. **Juice** very rich and high-flavoured. **Shoots** very strong, with large leaves.

Ripe the end of July or beginning of August.

* By some called Yellow Spanish Cherry; also, White Ox Heart. Am. Ed.
CHERRIES.

Raised by Miss Elizabeth Knight, of Dounton Castle, about the year 1806, from a seed of the Bigarreau, which had been fertilized by the pollen of the May Duke.

The spurs of the Black Eagle produce bunches of ten or twelve cherries each. The trees succeed best against an east or south-east wall. The specimen for the plate in the Hört. Trans. was taken from a north-east aspect when the tree was eight years old.


Fruit pretty large, growing, for the most part, singly, heart-shaped, a little flattened at the apex, compressed on one side, with a slight suture. Stalk one inch and a half long, slender. Skin of a dark purple approaching to black when fully ripe. Flesh pale red, rather firm, but mellow, with a rich well flavoured Juice.

Ripe the end of July or beginning of August.
The young shoots are erect, with a white epidermis.

17. Black Tartarian. Pom. Mag. t. 44.

Black Circassian. Hooker, t. 31.
Fraser's Black Tartarian. Forsyth, Ed. 3. No. 15.

Black Russian,

Fraser's Black Heart, of some gardens, according

Superb Circassian, to the Pom. Mag.

Fruit large, usually growing singly, heart-shaped, with an uneven surface, and of a shining purplish black colour. Stalk one inch and a half or more, slender. Flesh purplish, juicy and rich. Stone middle-sized, roundish ovate.

Ripe end of July to the middle of August.

This cherry is generally considered to have been brought into this country from Russia, by the late Mr. John Fraser, in the autumn of 1796. In the Pomona Londinensis, it is stated to have been introduced from Circassia by Mr. Hugh Ronalds, of Brentford, in 1794. And it is also said to have originated in Spain, whence it was transmitted to the Russian gardens, and through them into England.

It is a cherry of great excellence, bearing well on a standard, but doing best on an east or west wall, on which its branches are usually loaded with a profusion of rich and handsome fruit. In the nursery quarters the young shoots are the most erect of this class of cherries, with a white epidermis, short joints, and plump eyes; readily recognised from every other kind.
18. **Bleeding Heart.** *Miller, No. 15.*

Gascoign's Heart. *Langley, t. 17. f. 45.*

Fruit large, heart-shaped, having the appearance of a small drop or tear at the end. Skin of a dark red colour. Flesh firm, mellow. Juice plentiful, and of an excellent flavour.

Ripe in August.

The young shoots are diverging with a brown epidermis.

19. **Couronne.**

Coroun. *Langley, t. 16. f. 1.*

Corone. *Forsyth, Ed. 3. 11.*

Hertfordshire Cherry. *Ib. 5.*


Fruit middle-sized, heart-shaped, generally growing in pairs, sometimes in threes. Stalk two inches long, slender, inserted in a narrow, deep, round cavity. Skin deep purple, or dingy black. Flesh firm, with a deep purple juice, sweet, and of a pretty good flavour.

Ripe end of July and beginning of August.

The Couronne Cherry reproduces itself from seed, and the trees attain the largest size. They grow in a wild state, and are also cultivated in several parts of England, particularly in some parts of Hertfordshire; and at Framingham and Brooke, in Norfolk, whence they are sent in large quantities to the neighbouring markets.


Fruit usually growing singly, very blunt, heart-shaped, nearly round, a little flattened on one side, with a very small suture extending from the stalk to the apex. Stalk: about two inches long, slender, deeply inserted. Skin: pale yellowish, sprinkled with numerous red spots, with larger patches of dull red or morone on the sunny side. Flesh: pale amber, transparent, tender, without any stain of red, adhering slightly to the stone. Juice: very sweet and high flavoured.

Ripe the middle and end of July.

Raised by Mr. Knight from a seed either of the Waterloo or Elton, but from which is not certain. Its fruit was first exhibited at the Horticultural Society July 16, 1822. It bears well as a standard, and in richness of juice it is equal to any cherry cultivated.

CHERRIES.

Fruit usually growing singly, pretty large, heart-shaped, much resembling the Bigarreau, but much earlier. Stalk two inches and a quarter long, slender. Skin pale waxy yellow on the shaded side, mottled and dashed with rich red next the sun. Flesh firm, but less so than the Bigarreau; very sweet and rich.

Ripe the beginning and middle of July, about the time of the May Duke, or soon after.

This very excellent cherry was raised by Mr. Knight in 1806, from a seed of the Graffion, which had been fertilized by the pollen of the White Heart. It bears well upon an open standard, but is much finer when grown against a wall, and is highly deserving of cultivation.


Fruit large, heart-shaped, flat at the base, and obtuse at the apex, compressed on one side, with a shallow suture. Stalk long, slender, seated in a deep, cup-shaped cavity. Skin pale amber, very much marbled with pale red, and of a very bright lively red where exposed to the sun. Flesh white, firm, but not hard. Juice plentiful, rich and sweet.

Ripe end of July or beginning of August.

This very fine cherry was imported from Florence some years ago by the late Mr. Houblon of Hallingbury Place, in Essex.

23. HARRISON'S HEART. Forsyth, Ed. 7. No. 9.

Fruit large, heart-shaped, of a pale yellowish or amber colour, slightly tinged with red on the sunny side. Flesh tender, with a rich high-flavoured juice.

Ripe the end of July and beginning of August.

Mr. Forsyth says this Cherry was introduced from the East Indies (?) by Governor Harrison, who went out as Governor of Fort Saint George, in December, 1710, and returned in 1719.


Fruit large, blunt, heart-shaped, with an uneven surface like that of the Black Tartarian. Stalk two inches long, deeply inserted in a hollow, cup-shaped cavity. Skin of a dark dull red, when fully ripe almost black. Flesh firm, juicy, very deep purple, rich and high flavoured.

Ripe a week or ten days earlier than the May Duke. On a south aspect, it will be ripe by the middle of June.

This very valuable and early cherry was raised by Mr. Knight, about 1810, from a seed of the Bigarreau, which
had been impregnated by the May Duke. It is sufficiently hardy to bear on an open standard; but it would be more desirable to train it against a south or south-east wall, as its fruit would then be a great acquisition to the dessert, along with our early scarlet strawberries.


Fruit heart-shaped, somewhat rounder, and not quite so large as a Black Heart; of a dark brown, or nearly black colour, and possessing a most excellent juice.

Ripe the beginning of August.

This is an old inhabitant of our orchards, although but little known or cultivated at present.

Parkinson, in 1629, calls it Luke Ward's; Raye, in 1688, Luke Ward's; and Rea, in 1702, appears to be the first who has given it the name of Lukeward. It is highly spoken of by the old gardeners, and therefore ought to be brought into notice and cultivated.

26. Small Black.

Common Black of Buckinghamshire. Ib. No. 5.
Merry Cherry of Cheshire. Ib. No. 2.
Small Wild Black. Ib. No. 7.
Black Polstead, in some places.

Merisier à petit fruit. Duhamel, Vol. i. p. 156.

Fruit small, heart-shaped, flattened a little on both sides, and without suture. Stalk one inch and three quarters long, very slender, inserted in a small round cavity; at its apex it has a small, round, deepish dimple. Skin thin, of a jet black colour. Flesh succulent, very deep purple. Juice purple, sweet, accompanied with a slight bitter but agreeable taste.

Ripe the beginning and middle of August.

This Cherry grows wild, and is cultivated also, in abundance, in several parts of England, particularly in the Chiltern part of Buckinghamshire; in Cheshire, and about Polstead in Suffolk, where the fruit is called Merries, from the French Merise. In the season they are to be found in almost every principal market town in England, where they always find a ready sale. It is the principal fruit employed for the making of Cherry Brandy, and it is the only sort which ought to be used by nurserymen for their stocks, on which to bud and graft the better kinds.

27. Tobacco Leaved,
p. 296.

Cerisier de 4 à la livre.  *Ib.* 1825. p. 239.
Four to the pound.  *Of some Nurseries.*

*Fruit* small, heart-shaped, of a pale transparent yellow colour, with a faint stain of red on the exposed side.  *Flesh* of firm consistence, sweet and pleasant, but without any particular richness.  *Stalk* long, and the stone large in proportion to the size of the fruit.

Ripe in August.

The young branches, in the Nursery, are very strong, and crooked; and the leaves of the very largest size.

How this Cherry should have obtained its name of four to the pound, I am at a loss to conceive: its fruit is not half the size of our Kentish Cherry, and not of one fiftieth part of its value for any purpose whatever.  Nurserymen will do well to get rid of it altogether.

28. **White Heart.**  *Langley,* t. 18. f. 4.

Guignier à gros fruit blanc.  *Duhamel,* t. 1. f. 3.

*Fruit* growing in pairs or threes, middle-sized, heart-shaped, of a dull whitish yellow colour, tinged and mottled with dull muddy red on the side next the sun.  *Stalk* two inches long, very slender, inserted in a hollow round basin.  *Flesh* melting, juicy, of a rich and pleasant flavour.

Ripe the end of July and beginning of August.

The branches of this sort are slender, diverging, with a reddish-brown epidermis.

29. **Remington Heart.**

This cherry was introduced in our nurseries by Mr. Remington of Long-Island.  It is the latest cherry we have, the fruit ripening about the end of August, near a month later than any European sort; it is therefore valuable on that account, and also as being of American origin, and a fine cherry.  *Am. Ed.*

*A Selection of Cherries for a Small Garden.*

<table>
<thead>
<tr>
<th>Arch Duke</th>
<th>Belle de Choisy</th>
<th>Bigarreau</th>
<th>Black Eagle</th>
<th>Black Tartarian</th>
<th>Downton</th>
<th>Elton</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3</td>
<td>14</td>
<td>15</td>
<td>17</td>
<td>20</td>
<td>21</td>
</tr>
<tr>
<td>Florence</td>
<td>Holman's Duke</td>
<td>Kentish</td>
<td>Knight's Early Black</td>
<td>May Duke</td>
<td>Morello</td>
<td>Waterloo</td>
</tr>
<tr>
<td>22</td>
<td>6</td>
<td>8</td>
<td>24</td>
<td>10</td>
<td>12</td>
<td>13</td>
</tr>
</tbody>
</table>
CHAPTER V.

CURRANTS.

The Currants most deserving of cultivation are the following:

1. **Black Naples.** *Pom. Mag.* t. 43.
   The superiority of this consists, not only in the larger size of the fruit, but in the clusters being more numerous on the bushes, as well as in each cluster bearing a greater number of berries. Cultivated in the Horticultural Garden at Cheswick.

3. **Champagne,** with pale red fruit.
4. **Large Red, or Red Dutch.**
5. **White Chrystal,** with white fruit and large bunches.
6. **White Dutch,** with yellow fruit and footstalks.

The nurserymen's Catalogues contain other names, some of which are probably a repetition of the same fruit. There are indeed several worthless varieties of the Red Currant to be found in gardens, which ought to be rooted up, and replaced by the larger fruited. Where the currant is cultivated for the purpose of making wine, the White Dutch is to be preferred, as it is by far the sweetest: and it is also superior in the dessert; but its bunches are not so large as those of the White Chrystal.

When it is grown for the dessert, the size of the bunches should be increased to the utmost extent of which they are capable. This can only be accomplished by management. Where bushes are injudiciously planted, and where they are suffered to become mossy and crowded with branches, the bunches are always small, and the fruit inferior in quality. On the contrary, where bushes are advantageously planted, and have plenty of room; pruned annually, divesting them of their old spurs, removing the young ones where they are too numerous, and keeping them thin of branches so as to admit plenty of sun and air, the bunches will be larger, and the fruit superior in size and flavour, in proportion to the care and judgment bestowed upon their management.
CHAPTER VI.

FIGS.

SECT. I.—Fruit Blue or Black.

1. BLACK GENOA. Miller, No. 2.

Fruit long, swelling pretty large at the apex, where it is rather obtuse: the lower part is very slender next the stalk. Skin of a dark purple colour, almost black, covered with a purple bloom. Pulp bright red and highly flavoured.

Ripe in August.

2. BLACK ISCHIA. Miller, No. 5.

Fruit middle-sized, round, a little flattened at the apex. Skin almost black when ripe. Pulp deep red, and very highly flavoured.

Ripe in August.

This is a very productive fig; but the birds are great devourers of it, if the fruit is not protected.

3. BLACK ITALIAN. Forsyth, Ed. 7. No. 9.

Fruit small and round. Pulp very delicious.

An abundant bearer in pots. Mr. Forsyth, from whom this is taken, says he has gathered from one plant, in a twenty-four pot, two dozen figs at one gathering.

4. LARGE BLUE. Hort. Soc. Cat. No. 11.

Common Blue or Purple. Miller, No. 10.

Great Blue. Hanbury.


Fruit large, oblong. Skin purple, or dark brown, covered with a thick blue bloom. Pulp deep red, of a very good flavour.

Ripe in August.

This is a very hardy sort, and a most excellent bearer.

5. SMALL BLUE. Hort. Soc. Cat. 12.

Little Blue. Hanbury.

Fruit below the middle size, with a short footstalk. Skin blue, thin. Pulp red, of very good flavour.

Ripe in August.
Sect. II.—Fruit Red or Purple.

6. BOURDEAUX. *Duhamel*, t. 2. f. 2.
   Violette de Bourdeaux. *Hort. Soc. Cat.* No. 70.
   *Fruit* pretty long, of a pyramidal figure, rounded at the apex, and a little pinched in towards the stalk, about three inches long, and two inches in diameter. *Skin* brownish red, becoming deep violet when fully matured, slightly mottled with a few greenish specks. *Pulp* deep red or purple, succulent and sweet.
   This is cultivated throughout France, and produces two crops annually, both of which in a warm season are good, although not possessing very high flavour.

7. BROWN TURKEY. *Hort. Soc. Cat.* No. 64.
   *Fruit* small and round. *Pulp* very delicious.
   This and the Black Italian are mentioned by Mr. Forsyth, as being cultivated by him in pots, and each possessing equal merit.

8. BRUNSWICK. *Pom. Mag.* t. 48.
   Hanover. *Of some Gardens*, according to the *Pom. Mag.*
   *Fruit* very large, obvate, fleshy, with an oblique apex. *Eye* rather depressed. *Stalk* short and thick. *Skin* pale green on the shaded side, with a tinge of yellow; next the sun, dull brownish red, sprinkled with small pale brown specks. *Flesh* pinkish in the interior, nearly white next the skin, but chiefly semi-transparent reddish brown, extremely rich, sweet, and high flavoured.
   Ripe the beginning and middle of August.
   This is one of the most useful of the hardy figs. In a south-eastern corner, trained against a wall, it ripens by the middle of August, in even unfavourable seasons. In an ordinary summer, in the neighbourhood of London, it begins to mature by the beginning of that month. It is, perhaps, the largest purple fig we have, and the most useful variety that can be selected for a small garden.

   Chestnut-coloured Ischia. *Ib.*
   Brown Ischia. *Ib.*
   *Fruit* of a large size, globular. *Eye* pretty large, and
pinched in at the stalk. Skin of a brown or chestnut colour. Pulp purple, sweet and high flavoured. Seeds large.

This sort often bursts open when it ripens, which is generally in the beginning or middle of August. It will also ripen well frequently on an open standard, when planted on a warm soil; and if planted against a hot wall two crops may be obtained annually.


Fruit long, somewhat compressed at the apex. Stalk pretty long. Skin dark brown when fully ripe. Pulp inclining to red, and well flavoured. Seeds large.
Ripe in September,

Small Brown, of some Gardens.
Fruit small, much compressed at the apex, and very much pinched in towards the stalk. Skin pale brown. Pulp the same colour as the skin, very sweet and well flavoured.
Ripe towards the end of August.
If this sort is permitted to hang upon the tree till the fruit is shrivelled, it becomes a fine sweetmeat.

Fruit small. Skin brown. Pulp high flavoured.
Hitt says the tree is always low, and will bear without the assistance of a wall.

Brown Naples. Ib.
Round Naples. Hanbury.
Fruit pretty large, of a globular figure. Skin light brown, with some faint marks of dirty white. Pulp nearly of the same colour as the skin, and of a good flavour. Seeds large.
Ripe the latter end of August.

Fruit large, oblate. Stalk short and thick. Skin, where shaded, purplish brown; where exposed, of a very dark brown, sprinkled with pale spots. Pulp deep red, remarkably sweet and rich. Seeds unusually small.
Ripe from August to October.
This most beautiful and most excellent fig was sent to this country a few years ago, by Dr. Skey, from the Ionian Isles.

FIGS.

Fruit large, long. Skin dark purple, when perfectly ripe. Pulp extremely sweet and luscious.

16. SMALL BROWN ISCHIA. Miller, No. 13.
Fruit small, of a pyramidal figure, with a very short foot-stalk. Skin light brown. Pulp inclining to purple, of a very high flavour.
Ripe late in September.
The leaves of this tree are less divided than any of the other sorts.

Figue Violette. Duhamel, No. 3. t. 2. f. 1.
Fruit small, shortly turbinate, and flattened at the apex, one inch and three quarters or two inches in diameter, and nearly the same in height. Skin deep violet. Pulp near the skin white; the interior enveloping the seeds deeply tinged with red.
The Violet Fig, like the Angelique, is cultivated in the neighbourhood of Paris, and produces two crops annually; the autumnal one is the most productive; and in a warm season the fruit is excellent.

SECT. III. — Fruit Yellow, White, or Green.

18. ANGELIQUE. Duhamel, Vol. i. No. 2.
Mélitte. Ib.
Fruit rather small, somewhat pyramidal, about two inches long, and one inch and three quarters in diameter. Skin yellow, mottled with greenish white specks. Pulp white, having the interior which envelopes the seeds tinged with red.
This sort is somewhat like the Marseilles, but longer, and, like that, in the neighbourhood of Paris, produces two crops annually: the first is usually thin, but the second very abundant; and in a fine season the fruit is excellent.

Fruit middle-sized, of a globular figure. Skin yellow, when fully ripe. Pulp yellow, with large seeds. Its flavour is very good, but it ripens late, and the trees are seldom good bearers, so that it is not much grown in this country.

20. GREEN ISCHIA. Miller, No. 8.
Green Ischia. Forsyth, Ed. 3. No. 9.
**Figs.**

*Fruit* oblong, somewhat globular at the apex. *Skin* very thin, green; but when fully ripe, it is stained through by the pulp to a brownish cast: the inside is purple, and will stain linen or paper. *Pulp* high flavoured, especially in warm seasons.

Ripe towards the end of August.

21. **Large White.** *Hanbury.*

*Fruit* large, oblong, with a short foot-stalk. *Skin* white and thin. *Pulp* white, but often more or less tinged with purple, sweet and rich.

Ripe in August.

22. **Large White Genoa.** *Miller, No. 4. Forsyth,* Ed. 3. No. 4.

*Fruit* large, globular, a little lengthened towards the stalk. *Skin* thin, of a yellowish colour when fully ripe. *Pulp* red, of a good flavour.

Ripe about the end of August.

Mr. Forsyth says this bears two crops annually.


White Marseilles. *Ib.*

Pocock. *Ib.*


*Fruit* small, about two inches in diameter, and nearly the same in height, slightly ribbed, somewhat turbinate, and flattened at the apex. *Skin* pale green, becoming yellowish white when highly ripened. *Flesh* white, dry, sweet, and rich.

Ripe in August.

The Marseilles Fig has been for many years cultivated by Mr. Knight at Downton Castle; and he informs me that it succeeds well in the highest temperature of a pine stove.


*Fruit* rather less than the Marseilles, and more long in shape. *Skin* pale greenish yellow. *Pulp* similar in colour to that of a pomegranate.

It is much the richest of its species; and there is in its juice a slight degree of very delicate acid, which renders it peculiarly agreeable to most palates. The Nerii Fig is also cultivated by Mr. Knight at Downton Castle, who has been so obliging as to furnish me with the above description, dated Sept. 23, 1830. He says, "It offers fruit very abundantly; but the whole falls off alike in the stove and in the open air; and it succeeds only in low temperature, under glass. I have obtained it in high perfection, by bringing the **10**
fruit forward, till it was about one third grown, in the stove, and then removing the pots in which the plants grew to a conservatory."

25. **Small Early White.** Langley, t. 52.
   - Small White. Hanbury.
   - Small White Early. Forsyth, Ed. 3. No. 3.
   - Fruit somewhat round, a little flattened at the apex, with a very short foot-stalk. Skin thin; when fully ripe, of a pale yellowish white colour. *Pulp* white, sweet, but not high flavoured.
   - Ripe in August.
   - Mr. Forsyth says this sort produces two crops annually.

It scarcely differs from the Marseilles.

26. **Small Green.** Nursery Catalogues.
   - Little Green. Hanbury.
   - Fruit small. Skin green and thin. *Pulp* red and excellent.

The tree is a low grower, hardy, and a very good bearer.

27. **Yellow Ischia.** Miller, No. 12.
   - Fruit large, of a pyramidal form. Skin yellow when fully ripe. *Pulp* purple, and well flavoured. The leaves are large, and not much divided.
   - Ripe in September.

The tree is a very luxuriant grower, but it does not produce much fruit in this country.

**A Selection of Figs for a Small Garden.**

<table>
<thead>
<tr>
<th>Figs</th>
<th>No.</th>
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<tbody>
<tr>
<td>Black Ischia</td>
<td>3</td>
</tr>
<tr>
<td>Brown Turkey</td>
<td>7</td>
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<tr>
<td>Brunswick</td>
<td>8</td>
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<tr>
<td>Chestnut</td>
<td>9</td>
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<tr>
<td>Malta</td>
<td>11</td>
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<tr>
<td>Pregussata</td>
<td>14</td>
</tr>
<tr>
<td>Large White Genoa</td>
<td>22</td>
</tr>
<tr>
<td>Marseilles</td>
<td>23</td>
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<tr>
<td>Nerií</td>
<td>24</td>
</tr>
<tr>
<td>Small Early White</td>
<td>25</td>
</tr>
</tbody>
</table>
CHAPTER VII.

GOOSEBERRIES.

The gentlemen of Lancashire (in England) have given premiums for several years, for raising curious new sorts, remarkable for size and flavour, and the following is a list of two hundred of the principal, which have been exhibited for this purpose, in the years 1828 and 1829.

The first column of figures, in each year, shows the number of prizes which each sort has won, at the different exhibitions throughout England; the second column, the heaviest berry of the aggregate meetings, in pennyweights and grains, troy-weight.

An asterisk * denotes the berry to be new, and to have been brought out in that year which stands at the head of the column under which it appears.

<table>
<thead>
<tr>
<th>REDS.</th>
<th>1828</th>
<th>1829</th>
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<tbody>
<tr>
<td>1. Bang-up, Tyrer’s</td>
<td>5 19 2</td>
<td>1 14 15</td>
</tr>
<tr>
<td>2. Boggart, Houghton’s</td>
<td>36 17 10</td>
<td>15 16 15</td>
</tr>
<tr>
<td>3. British Crown, Boardman’s</td>
<td>21 18 10</td>
<td>12 17 21</td>
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<tr>
<td>4. Briton, Haslam’s</td>
<td>2 16 21</td>
<td>6 16 11</td>
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<tr>
<td>5. Chance, Bell’s</td>
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<tr>
<td>6. Companion, Hopley’s</td>
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<td>4 24 19</td>
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<tr>
<td>7. Crown Bob, Melling’s</td>
<td>65 21 12</td>
<td>20 17 3</td>
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<tr>
<td>8. Dreadnought, Reeve’s</td>
<td>1 17 16</td>
<td>2 16 13</td>
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<tr>
<td>9. Drum Major, Colclough’s</td>
<td>1 17 6</td>
<td>1 19 16</td>
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<tr>
<td>10. Duke of Leeds</td>
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<tr>
<td>11. Duke of Richmond</td>
<td>1 19 0</td>
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<tr>
<td>12. Earl Grosvenor</td>
<td>1 14 23</td>
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<tr>
<td>13. Elisha, Lovart’s</td>
<td>4 19 23</td>
<td>1 16 18</td>
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<tr>
<td>14. Emperor</td>
<td>6 16 10</td>
<td>4 18 29</td>
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<tr>
<td>15. Fancy, Bell’s</td>
<td>6 19 7</td>
<td>20 19 9</td>
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<td>16. Farmer’s Glory, Barry’s</td>
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<td>1 13 15</td>
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<td>17. Footman</td>
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<td>18. Forward Red</td>
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<td>2 16 4</td>
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<td>19. Fox Hunter</td>
<td>2 19 23</td>
<td>11 20 5</td>
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<tr>
<td>20. Freeholder, Beardsley’s</td>
<td>2 15 23</td>
<td>6 17 16</td>
</tr>
<tr>
<td>21. George IV. Colclough’s</td>
<td>* 20 18</td>
<td>1 14 3</td>
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<tr>
<td>REDS. — continued.</td>
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<tr>
<td>22. Glorious, Bell's</td>
<td>217 7</td>
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<tr>
<td>23. Governor, Bratherton's</td>
<td>1220 11</td>
<td>3 16 12</td>
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<td>24. Highwayman</td>
<td>2 18 5</td>
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<tr>
<td>25. Hit or Miss, Taylor's</td>
<td>—</td>
<td>2 12 14</td>
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<tr>
<td>26. Huntsman, Bratherton's</td>
<td>98 24 0</td>
<td>118 21 20</td>
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<tr>
<td>27. Jolly Butcher, Cope's</td>
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<td>4 18 4</td>
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<td>28. Jubilee, Moore's</td>
<td>14 20 16</td>
<td>6 16 10</td>
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<td>29. Lancashire Lad, Hartshorn's</td>
<td>97 20 11</td>
<td>59 18 1</td>
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<tr>
<td>30. Longwaist, Wildon's</td>
<td>— 16 20</td>
<td>2 16 0</td>
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<tr>
<td>31. Lord of the Manor</td>
<td>4 18 18</td>
<td>21 18 11</td>
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<tr>
<td>32. Lottery, Whittaker's</td>
<td>4 19 2</td>
<td>11 19</td>
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<tr>
<td>33. Magistrate</td>
<td>5 15 17</td>
<td>3 14 9</td>
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<tr>
<td>34. Magnum Bonum</td>
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<tr>
<td>35. Melbourn Hero</td>
<td>3 17 23</td>
<td>7 18 12</td>
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<tr>
<td>36. Miner, Greenhalgh's</td>
<td>6 19 3</td>
<td>4 14 22</td>
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<tr>
<td>37. Moorcock</td>
<td>4 16 22</td>
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<tr>
<td>38. Never Miss</td>
<td>—</td>
<td>1 14 0</td>
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<tr>
<td>39. Over-all, Bratherton's</td>
<td>24 20 6</td>
<td>50 17 19</td>
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<td>40. Pastime, Bratherton's</td>
<td>7 17 17</td>
<td>6 16 8</td>
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<tr>
<td>41. Patriot</td>
<td>1 18 0</td>
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<tr>
<td>42. Plough Boy</td>
<td>—</td>
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<tr>
<td>43. Prince Regent, Boardman's</td>
<td>76 22 3</td>
<td>65 19 13</td>
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<td>44. Printer</td>
<td>6 19 4</td>
<td>2 14 13</td>
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<tr>
<td>45. Richmond Hill, Ward's</td>
<td>12 19 2</td>
<td>4 15 6</td>
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<td>46. Rifleman, Leigh's</td>
<td>3 18 19</td>
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<tr>
<td>47. Ringleader</td>
<td>4 17 6</td>
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<tr>
<td>48. Roaring Lion, Farmer's</td>
<td>349 29 0</td>
<td>453 25 0</td>
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<td>49. Robin Hood, Bell's</td>
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<td>8 16 8</td>
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<td>50. Rough Robin, Speechley's</td>
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<tr>
<td>51. Royal George, Bratherton's</td>
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<td>6 17 6</td>
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<tr>
<td>52. Shakspeare</td>
<td>34 19 20</td>
<td>26 19 18</td>
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<tr>
<td>53. Sir John Cotgrave, Bratherton's</td>
<td>122 25 2</td>
<td>121 21 16</td>
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<td>54. Smolensko, Graves's</td>
<td>36 21 20</td>
<td>38 18 6</td>
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<tr>
<td>55. Sportsman, Chadwick's</td>
<td>30 20 2</td>
<td>12 17 9</td>
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<tr>
<td>56. Squire Hamond</td>
<td>21 23 20</td>
<td>32 18 19</td>
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<td>57. Statesman, Billington's</td>
<td>5 22 23</td>
<td>18 21 3</td>
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<tr>
<td>58. Superior, Cranshawe's</td>
<td>1 16 18</td>
<td>6 17 12</td>
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<tr>
<td>59. Tiger</td>
<td>1 17 17</td>
<td>1 14 13</td>
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<tr>
<td>60. Top Sawyer, Capper's</td>
<td>79 22 17</td>
<td>92 21 6</td>
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<tr>
<td>61. Triumphant, Denny's</td>
<td>1 16 10</td>
<td>2 15 18</td>
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<tr>
<td>62. Trumpeter, Entwistle's</td>
<td>1 14 22</td>
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<tr>
<td>63. Whipper-in, Bratherton's</td>
<td>1 13 17</td>
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</table>
### YELLOWS.

| 67.  | Bonny Roger       | 14 | 17 | 5 | 20 | 10 |
| 68.  | Bottom Sawyer, Capper’s | 2 | 17 | 19 |    |    |
| 69.  | Britannia        | 19 | 18 | 22 | 10 | 15 | 13 |
| 70.  | Bunker’s Hill, Capper’s | 76 | 20 | 2 | 134 | 17 | 20 |
| 71.  | Chain, Forbes’s  | 11 | 14 | 18 | 8 | 16 | 14 |
| 72.  | Cheshire Cheese, Hopley’s | 3 | 15 | 22 | 1 | 13 | 9 |
| 73.  | Conquering Hero  | 29 | 16 | 17 | 17 | 17 | 6 |
| 74.  | Cottage Girl, Heaps’s | 72 | 19 | 14 | 61 | 17 | 21 |
| 75.  | Delight, Needham’s | 19 | 19 | 20 | 17 | 19 | 9 |
| 76.  | Duckwing         | 51 | 19 | 20 | 78 | 19 | 7 |
| 77.  | Fleece           | 2 | 14 | 6 |    |    |    |
| 78.  | Gipsy Girl, Manning’s |    |    |    | 1 | 14 | 2 |
| 79.  | Globe, Hopley’s  | 57 | 21 | 0 | 93 | 20 | 0 |
| 80.  | Gold Wedge       |    |    |    | 2 | 14 | 14 |
| 81.  | Gunner, Hardcastle’s | 192 | 24 | 5 | 181 | 20 | 19 |
| 82.  | Hawk             | 5 | 21 | 8 |    |    |    |
| 83.  | Invincible, Haywood’s | 12 | 18 | 17 | 6 | 16 | 14 |
| 84.  | Leader, Piggott’s | 15 | 19 | 6 | 67 | 22 | 17 |
| 85.  | Lord Combermere  | 3 | 15 | 0 |    |    |    |
| 86.  | Lord Suffolk     | 5 | 17 | 10 |    |    |    |
| 87.  | Medal            | 11 | 5 | 12 |    |    |    |
| 88.  | Miss Meagor      | 1 | 12 | 9 |    |    |    |
| 89.  | Nelson’s Waves, Andrews’s | 72 | 22 | 8 | 47 | 17 | 2 |
| 90.  | Old Gold, Astley’s | 1 | 15 | 18 | 1 | 13 | 14 |
| 91.  | Queen, Kay’s     | 14 | 17 | 18 | 7 | 15 | 11 |
| 92.  | Radical, Smith’s | 1 | 15 | 11 | 5 | 18 | 15 |
| 93.  | Ranger           | 1 | 14 | 3 |    |    |    |
| 94.  | Regulator, Prophet’s | 27 | 18 | 1 | 9 | 16 | 14 |
| 95.  | Reveller         | 21 | 18 | 6 | 5 | 16 | 5 |
| 96.  | Rockwood, Prophet’s | 147 | 21 | 3 | 156 | 19 | 8 |
| 97.  | Rule-all         |    |    |    |    |    |    |
| 98.  | Scorpion         | 2 | 14 | 1 |    |    |    |
| 99.  | Shuttle, Dudson’s |    |    |    | 8 | 16 | 6 |
| 100. | Smuggler, Beardswell’s | 9 | 16 | 14 | 2 | 16 | 8 |
| 101. | Sovereign, Bratherton’s | 112 | 22 | 17 | 90 | 19 | 20 |
### Yellows — continued.

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<th>Variety</th>
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<tr>
<td>102. Swing-em, Blakeley’s</td>
<td>2 14 20</td>
<td>4 15 19</td>
</tr>
<tr>
<td>103. Teazer, Prophet’s</td>
<td>6 16 20</td>
<td>33 19 20</td>
</tr>
<tr>
<td>104. Tim Bobbin, Clegg’s</td>
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<td>1 13 9</td>
</tr>
<tr>
<td>105. Trafalgar, Hallow’s</td>
<td>8 18 23</td>
<td>2 15 17</td>
</tr>
<tr>
<td>106. Ville de Paris, Gradwell’s</td>
<td>3 15 12</td>
<td>1 12 17</td>
</tr>
<tr>
<td>107. Viper, Gordon’s</td>
<td>5 18 5</td>
<td>30 16 8</td>
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<tr>
<td>108. Willow, Bratherton’s</td>
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### Greens.

<table>
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<th>Variety</th>
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<td>109. Aaron, Lovart’s</td>
<td>12 17 6</td>
<td>16 17 7</td>
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<td>110. Anchor, Betts’s</td>
<td>3 18 1</td>
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<tr>
<td>111. Angler, Collier’s</td>
<td>185 20 1</td>
<td>180 17 12</td>
</tr>
<tr>
<td>112. Bang-down, Billington’s</td>
<td>1 15 10</td>
<td>19 16 11</td>
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<td>113. Bang-Europe, Leicester’s</td>
<td>13 18 12</td>
<td>63 16 9</td>
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<td>114. Bellingham</td>
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<tr>
<td>115. Bapt, Greenall</td>
<td>2 12 6</td>
<td>1 13 12</td>
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<td>116. Chisel, Blakeley’s</td>
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<tr>
<td>117. Conquering Hero</td>
<td>7 15 18</td>
<td>4 15 1</td>
</tr>
<tr>
<td>118. Derby Ram</td>
<td>1 13 23</td>
<td>1 13 1</td>
</tr>
<tr>
<td>119. Dragon</td>
<td>1 15 8</td>
<td>12 5</td>
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<tr>
<td>120. Elijah, Lovart’s</td>
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**GOOSEBERRIES.**

**GREENS — continued.**

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**WHITES.**

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<td>181. Platina, Lovart's</td>
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Additional Gooseberries cultivated in England.

An asterisk * denotes the new ones, with the years in which they were first brought out and exhibited at the above meetings for prizes.
A dagger † denotes those which were exhibited also, of more or less merit.

### REDS

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<td>Admiral, Mather's</td>
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<td>Admiral Keppel, Jared's</td>
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<td>207</td>
<td>*Albion, Bootes's</td>
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283. Glory of Scarbsdale, Waller's.
284. Governor Penn, Rider's.
286. Great Britain, Gregory's.
287. Great Captain, Hope's.
288. Great Britain, Gregory's.
289. Great Chance, Bell's, same as No. 48.
290. *Guido, Bothwell's, 1829.
291. *Hairv Bush, Banks's, 1827.
292. Hatherton Red.
293. Heart of Oak.
294. Hector.
295. Hercules, Mason's.
296. *Hercules, Mason's.
297. High Sheriff, Grundy's.
298. *Hobby Horse.
299. *Hopeful, Telford's, 1825.
300. *Industry, Saxton's, 1827.
301. Ironmonger.
302. Johnny Lad.
303. Jolly Painter, Eckersley's.
304. Jolly Red Nose, Read's.
305. *Jolly Shaver.
307. *Jupiter, Bursill's, 1829.
308. Keen's Seedling.
309. *Keeper, Cooke's, 1828.
310. King, Atcock's.
311. King, Hogbean's.
312. King, Odger's.
313. King, Rawson's.
314. King Sheriff.
315. Lancashire Farmer.
316. *Lancashire Hero.
317. Late Damson.
318. Layforth's Seedling.
319. Little John.
320. *Little John, Bell's, 1825.
321. *Lord Delamere, Sanders's, 1825.
322. Lord Hood, Fairlow's.
323. *Lord Lascelles, Hainsworth's, 1826.
325. Lord Moira.
327. Malkin Wood.
328. Marquis of Stafford's Knight's.
329. Master Tup, Thorpe's.
330. Matchless, Pendleton's.
331. *Mayor of Over.
333. Mogul, Pendleton's.
334. Mogul, Singleton's.
335. Mongrel.
336. Morello.
337. Moss Wether.
338. Mount Etna, Newton's.
341. Nero.
342. *New Church, Lovart's, 1828.
343. *Nonsuch.
345. Old Rough Red.
346. *Ombrellas Hero.
347. Oronoko, Stanley's.
348. Ostrich's Egg.
349. *Patriarch.
350. Peerless, Chapman's.
351. Perfection, Gregory's.
352. Pineapple.
353. Porcupine, Hall's.
354. Princess Royal, Wishington's.
355. *Prype Pryse, Biles's, 1827.
357. Red, Raymond's.
358. Red, Stukeley's.
360. Red Lion, Lee's.
361. Red Lion, Ratcliffe's.
362. Red Mogul.
364. Red Orleans.
365. Red Rose, Shelmardine's.
366. Red Top, Bradshaw's.
367. Red Walnut, Wild's.
368. Red Wolf.
369. Regulator, Holt's.
370. Rodney, Ackersley's.
371. Royal, Fox's.
372. Royal Anne, Yates's.
373. *Royal Forester, Hainsworth's.
374. Royal Oak, Boardman's.
375. Saint John, Tillotson's.
376. Sampson, Kenyon's.
<table>
<thead>
<tr>
<th>Gooseberries</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>379. Scarlet Seedling, Jackson's.</td>
<td>425. †Companion.</td>
<td></td>
</tr>
<tr>
<td>380. †Shaver.</td>
<td>426. Conqueror.</td>
<td></td>
</tr>
<tr>
<td>381. Sir Francis Burdett, Mel- lor's.</td>
<td>427. *Crafty, Taylor's, 1823.</td>
<td></td>
</tr>
<tr>
<td>382. †Sir Robert Wilson.</td>
<td>428. †Credus, Robinson's.</td>
<td></td>
</tr>
<tr>
<td>383. †Sir Watkin, Leicester's.</td>
<td>429. Creeping Cereus, Daven- port's.</td>
<td></td>
</tr>
<tr>
<td>384. Slim, Jackson's.</td>
<td>430. *Crispiana, Bootes's, 1827.</td>
<td></td>
</tr>
<tr>
<td>385. †Smuggler.</td>
<td>431. Defender, Davenport's.</td>
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<tr>
<td>386. †Squire Whittingham, Cooke's.</td>
<td>432. †Delight, Lamb's.</td>
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<tr>
<td>387. †Staffordshire Lad.</td>
<td>433. †Delight, Wadham's.</td>
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</tr>
<tr>
<td>388. Supreme, Gregory's.</td>
<td>434. †Diamond.</td>
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</tr>
<tr>
<td>389. Surprise, Cheadle's.</td>
<td>435. Diogenes, Coe's.</td>
<td></td>
</tr>
<tr>
<td>390. Swing-em, Blakeley's.</td>
<td>436. †Don Cossack.</td>
<td></td>
</tr>
<tr>
<td>393. Tom of Lincoln.</td>
<td>439. †Fine Robin.</td>
<td></td>
</tr>
<tr>
<td>395. Tup, Siddal's.</td>
<td>441. Gibraltar.</td>
<td></td>
</tr>
<tr>
<td>396. Tawnblow's Seedling.</td>
<td>442. Golden Ball, Stanley's.</td>
<td></td>
</tr>
<tr>
<td>398. Victory, Lomax's.</td>
<td>444. †Golden Chili.</td>
<td></td>
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<tr>
<td>400. Wareham Russet.</td>
<td>446. Golden Dolphin, Stanley's.</td>
<td></td>
</tr>
<tr>
<td>403. †Warwickshire Lad, Brookes's.</td>
<td>449. Golden Eagle, Nixon's.</td>
<td></td>
</tr>
<tr>
<td>406. †Whittlesey Hero.</td>
<td>452. Golden Linnet.</td>
<td></td>
</tr>
<tr>
<td>408. Woodbery.</td>
<td>454. Golden Orange, Jackson's.</td>
<td></td>
</tr>
<tr>
<td>409. †Woodman</td>
<td>455. *Golden Pheasant, Talbot's.</td>
<td></td>
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<tr>
<td>412. †Young Wonderful, Saun- ders's.</td>
<td>458. Golden Tag.</td>
<td></td>
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<tr>
<td>413. Adern's Seedling.</td>
<td>459. Golden Yellow, Dixon's.</td>
<td></td>
</tr>
<tr>
<td>416. Bangor.</td>
<td>462. †He-Goat, Parry's.</td>
<td></td>
</tr>
<tr>
<td>420. Brandy Yellow, Cheetham's.</td>
<td>466. Hornet, Williamson's.</td>
<td></td>
</tr>
<tr>
<td>421. Bright Venus, Taylor's.</td>
<td>467. †Husbandman.</td>
<td></td>
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</table>
### Gooseberries

**Jolly Gunner, same as No. 81.**

<table>
<thead>
<tr>
<th>No.</th>
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</thead>
<tbody>
<tr>
<td>471</td>
<td>Jolly Potter</td>
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</tr>
<tr>
<td>472</td>
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<td></td>
</tr>
<tr>
<td>473</td>
<td>Lemon, Rider's</td>
<td></td>
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<tr>
<td>474</td>
<td>*Linton Beauty, Lee's</td>
<td></td>
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<tr>
<td>475</td>
<td>*Lord Rancliffe</td>
<td></td>
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<tr>
<td>476</td>
<td>Melon, Stanley's</td>
<td></td>
</tr>
<tr>
<td>477</td>
<td>Melon, Wrigley's</td>
<td></td>
</tr>
<tr>
<td>478</td>
<td>*Moonshine, Davies's</td>
<td>1829</td>
</tr>
<tr>
<td>479</td>
<td>Nonsuch, Pindleton's</td>
<td></td>
</tr>
<tr>
<td>480</td>
<td>*Prince of Orange, Bell's</td>
<td>1825</td>
</tr>
<tr>
<td>481</td>
<td>*Prince of Orange, Leigh's</td>
<td></td>
</tr>
<tr>
<td>482</td>
<td>Primrose, Unsworth's</td>
<td></td>
</tr>
<tr>
<td>483</td>
<td>*Rector, Worthington's</td>
<td>1829</td>
</tr>
<tr>
<td>484</td>
<td>*Ringwood, Ball's, 1825</td>
<td></td>
</tr>
<tr>
<td>485</td>
<td>*Rough Robin</td>
<td></td>
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<tr>
<td>486</td>
<td>Royal Sovereign</td>
<td></td>
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<tr>
<td>487</td>
<td>Royal Gunner, same as No. 142</td>
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</tr>
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### Greens

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<td>*Ajax, Tanner's, 1826</td>
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<tr>
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<td>*Audley Lass</td>
<td></td>
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<tr>
<td>516</td>
<td>Blakeley Lion, Yearsley's</td>
<td></td>
</tr>
<tr>
<td>517</td>
<td>*Bolto, Fentou's</td>
<td>1828</td>
</tr>
<tr>
<td>518</td>
<td>Bullock, Smithey, Vidler's</td>
<td></td>
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<tr>
<td>519</td>
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<td>521</td>
<td>*Cheshire Hero</td>
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<td>522</td>
<td>*Crispin</td>
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<td>523</td>
<td>*Deceivers, Green</td>
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<tr>
<td>524</td>
<td>*Diamond</td>
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<td>525</td>
<td>*Doctor Syntax, Hooton's</td>
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<tr>
<td>526</td>
<td>*Duke of Ashton</td>
<td></td>
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<td>527</td>
<td>Duke of Bedford, Yates'</td>
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<td>528</td>
<td>*Earl of Chester, 1825</td>
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<td>Early Green, Haivy</td>
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<tr>
<td>530</td>
<td>*Emerald, Leigh's, 1827</td>
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<td>*Enoch, Johnson's</td>
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<td>532</td>
<td>*Evergreen, Perling's</td>
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<td>533</td>
<td>*Fairplay, Half's</td>
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<td>*Faithful, Baker's, 1828</td>
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<td>538</td>
<td>Gage, Nield's</td>
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<td>540</td>
<td>General Carlton</td>
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<td>541</td>
<td>Goliath Champion, Costerden's</td>
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<td>Goose, Fox's</td>
<td></td>
</tr>
<tr>
<td>543</td>
<td>Green, Belmont's</td>
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<tr>
<td>544</td>
<td>*Green Bag</td>
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<td>Green Gage, Sharret's</td>
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<td>552</td>
<td>Green Griffin</td>
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<td>553</td>
<td>*Green Hero, Chadwick's</td>
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<td>554</td>
<td>Green John, Jackson's</td>
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<td>555</td>
<td>Green Joseph, Monk's</td>
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<tr>
<td>556</td>
<td>Green Lizard, Jackson's</td>
<td></td>
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<tr>
<td>557</td>
<td>*Green Mantle, Hogier's, 1829</td>
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</tr>
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<td>558</td>
<td>Green Margil, Stanley's</td>
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<tr>
<td>559</td>
<td>*Green Monkey, Banks's</td>
<td></td>
</tr>
<tr>
<td>560</td>
<td>*Green Nettle, Fisher's, 1828</td>
<td></td>
</tr>
<tr>
<td>561</td>
<td>Green Oak, Boardman's</td>
<td></td>
</tr>
</tbody>
</table>
GOOSEBERRIES.

Green Ocean, Ingham's, same as No. 142.
562. *Green Prince, Summer's, 1829.
563. Green Prolific.
564. *Green Rose.
566. Hercules.
567. *Invincible, Bratherton's, 1829.
568. Jay's Wing.
569. *Jolly Crispin, Proudman's.
570. *Langley Green.
571. *Little-thought-of, Moon's.
572. Livingsham, Blakeley's.
573. Lord Hood.
574. *Mask, Smith's.
575. *Mugman, Read's.
576. Myrtle, Nixon's.
577. *Nonsuch.
578. Old Ball.
579. *Oswestry Hero, Morgan's, 1828.
580. Patrick, Worthington's.
582. *Pretor, Hulme's.
583. Prize, Gregory's.
584. Rainbow, Taylor's.
585. Reine Claude, Stanley's.
589. *Royal George, Rollison's.
590. Saint David, Sproson's.
591. *Sampson, Crompton's, 1828.
592. Satisfaction, Read's.
593. *Self-conceit, Haughton's.
596. Stump, Robinson's.
597. *Surprise, Walton's, 1828.
598. Syringa, Stanley's.
599. *Tasso.
600. *Tickler.
601. Tickle Toby, Brundart's.
602. *Top Sawyer, Rigby's.
603. Trial.
604. Triumph, Rider's.
605. *Truemam.
606. Vanguard, Worthington's.
607. Victory, Lee's.

610. *Yorkshire Bite, Copley's, 1825.

WHITES.

611. *Advance, Moore's, 1827.
612. Apollo, Gibson's.
613. Bear, Moore's.
616. *Bonny Landlady.
617. *Bright Venus.
618. *Butcher's Fancy, Pig-gott's, 1825.
620. *Chadwick.
621. Champion, Mills's.
622. Cheshire White Walnut.
624. *Competition, Pugh's, 1827.
625. Competitor, Pugh's, 1828.
626. *Country Farmer.
627. *Crab.
628. Crawford's Seedling.
629. *Crick Cliff, Spencer's.
630. *Cutler's Glory.
632. *Diana, Bratherton's, 1825.
633. Drop, Smith's.
635. *Duster.
637. *Fair Lady.
638. *Faithful.
639. Fiddler, Lee's.
640. *Fleur-de-lis, Copley's.
641. * Fowler, Grundy's.
642. *Fuddler, Leigh's.
643. *Gabbler, Banks's.
644. *Harford Cottage.
645. Hart, Nixon's.
646. *Heart of Oak.
647. Highland King, Gregory's.
648. Highland Queen, Boardman's.
649. Highland White, Chapman's.
650. *Honesty.
651. Imperial, White's.
652. *Incomparable.
653. Jolly Carter, Cooke's.
654. Jolly Crofter, Bradshaw's.
655. Jolly Cutler, Cooke's.
A Selection of Gooseberries for a Small Garden.

Reds.

1. Capper’s Top Sawyer. No. 60. in the list. Branches somewhat drooping. Fruit late, very large, oblong, pale red, hairy near the base; very excellent.


Branches somewhat drooping. Fruit late, very large, oblong, dull red, smooth: the largest of all the gooseberries.

Branches somewhat erect. Fruit late, large, roundish-oblong, bright red, hairy: excellent.

Branches drooping. Fruit rather late, large, oblong, bright red, hairy: very good.

Branches somewhat drooping. Fruit small, round, dark red, very hairy: most excellent for preserving as gooseberry jam, and the best for bottling when green.

Yellows.

Branches drooping. Fruit early, pretty large, roundish-oblong, greenish yellow, smooth.

Branches drooping. Fruit early, large, somewhat turbinate, greenish yellow, smooth.

Branches somewhat drooping. Fruit early, large, roundish-oblong, bright greenish yellow, slightly hairy.

Branches somewhat erect. Fruit rather late, large, oval, with large veins, hairy or bristly.

11. H I L L ' S G O L D E N G O U R D .  4 5 0 .
Branches somewhat drooping. Fruit very early, large, oblong, greenish yellow, slightly hairy: very excellent.

Branches erect. Fruit very early, large, roundish-oblong, dark yellow, slightly hairy.

Greens.

Branches erect. Fruit early, small, round, deep green, hairy: early and excellent.

Branches somewhat drooping. Fruit early, of a mid-
dling size, large, roundish-oblong, with yellowish veins, smooth.

15. **Massey's Heart of Oak.** No. 128.
   Branches drooping. *Fruit* rather early, large, oblong, with pale yellow veins, smooth: excellent.

   Branches somewhat drooping. *Fruit* late, large, oblong, tapering to the base, pale green, smooth.

17. **Parkinson's Laurel.** No. 132.
   Branches erect. *Fruit* rather late, large, roundish-oblong, pale green, very downy.

18. **Wainman's Ocean.** No. 142.
   Branches drooping. *Fruit* pretty early, large, oblong or ovate, smooth: the largest of this colour.

**Whites.**

19. **Chelworth's White Lion.** No. 197.
   Branches somewhat drooping. *Fruit* late, roundish-oblong, slightly hairy, sometimes nearly smooth.

20. **Crompton's Sheba Queen.** No. 188. *Pom. Mag.* t. 12.

   Branches somewhat erect. *Fruit* early, large, roundish-oblong, hairy, or somewhat bristly.

22. **Saunders's Cheshire Lass.** No. 156.
   Branches erect. *Fruit* very early, large, oblong, downy: excellent for tarts early in the spring, when few are ready for that purpose.

   Branches erect. *Fruit* pretty early, large, somewhat ovate, very downy: excellent.

24. **Woodward's Whitesmith.** No. 199.
   Branches erect. *Fruit* pretty early, large, roundish-oblong, or somewhat ovate; when highly ripened and exposed to the sun the skin becomes brownish, very downy: very excellent, and more in esteem than any other gooseberry of this colour.

This list is by far the most ample of any that has yet appeared, will enable the grower to form a just estimate of the comparative merit of the principal part of those gooseberries which have been exhibited for prizes from
1825 to 1829 inclusive; a period, probably, when horticulture has been as extensively encouraged, and flourished as much, as at any time of equal extent within our memory. The first part will enable those who are desirous of exhibiting the largest specimens in the dessert to choose the heaviest kinds of the different colours, let his selection be large or small; and, together, it will afford the nurseryman the means of correcting his collection, if it should happen to be wrong, and thus accomplish a two-fold purpose, which will fully compensate for the space it takes up in the present work.

NOTE BY THE EDITOR.

The list is by far too large for any useful purpose whatever, while the selection of only twenty-four sorts, is rather too small, the amateur, in this instance, must be guided by his own fancy in the selection. In the first list of 200 kinds, ample data is afforded, by the number of prizes and weights of the best berries, during two years in succession; and in the second list of 522 sorts, those marked * and †, will enable him, in a great measure, to form an opinion in order to excel in the production of this fruit of fancy and prize competition. It is, however, to be regretted that so many names appear in the collection. I should judge that a good selection, containing 100 sorts of distinct character, would be sufficient; but it appears that the author wished to gratify, to the full extent, those gentlemen of the fancy, by inserting the whole Lancashire list without any curtailment, in order to gratify them, as some might otherwise think their favorite sorts had been neglected.

Am. Ed.

CHAPTER VIII.

GRAPES.

SECT. I.—Black or blue fruited.

Black Portugal. Hort. Soc. Cat. No. 120.
Gros noir d'Espagne. Bradley, No. 37.


Requires a vineyard.

The leaves in the autumn are beautifully variegated with red, green, and yellow.

2. **Black Corinth.** Langley, p. 114. t. 46. fig. 1.

Miller, No. 3.

Currant. *Miller*, No. 3.

Raisin de Corinth. Bradley, No. 18.
Zante, or Zante Currant. *Hort. Soc. Cat.* No. 49.

*Bunches* short and rather small. *Berries* small, roundish, about the size of a pea, with a few larger ones intermixed, generally without stones, and much clustered on the bunches. *Skin* thin, of a deep black colour. *Juice* sugary, but without perfume.

The fruit of this is brought to the extent of 6000 tons annually from the Ionian Islands, and sold in the shops under the name of *Currants*.

The Prince Cornato sent twenty plants of this grape from Zante, in 1817, to Sir Herbert Taylor, for the Queen; it had, however, been cultivated by Langley above a century ago.

Requires a vineyard or stove.

This grape ripened at Twickenham, in 1727, on a southeast wall, August 24, O. S., or September 4, N. S.

3. **Black Damascus.** *Speechly*, No. 2.

Worksop Manor Grape, of some gardens.

*Bunches* middle sized. *Berries* large, globular. *Skin* thin, of a fine black colour. *Flesh* delicate. *Juice* rich, and of an exquisite flavour. The bunches generally consist of berries of different sizes; the small berries being without stones, and the large ones with only one. As the berries do not set closely on the bunches, if the small ones are properly thinned out the large ones will acquire additional size and flavour, and will thus be the finest and best black grape that can be brought to table.

The blossoms of this should be fertilized with those of some hardy kind, which has always the effect of improving the bunches. Imported from Damascus by Edward, ninth
duke of Norfolk, and cultivated at Welbeck, many years prior to his decease in 1777.

Requires a hothouse, or pine stove.

4. **Black Frontignan**.*


Blue Frontignac. *Speechly, No. 14.*

Violet Frontignac. *Ib.*

Muscat noir. *Duhamel, No. 9.*

*Bunches* small and short. *Berries* small, round, and grow close upon the bunches. *Skin* black, when fully exposed, and covered with a blue or violet bloom. *Flesh* tender; the *juice* of a rich vinous musky flavour.

It ripens well generally, in a warm season, on a south wall, upon a dry bottom, and under good management; but it is much better to plant it in the vinery.

This is the true Black Frontignan grape, and has been known to every practical gardener in England since the time of Miller. It was introduced into this country by Sir William Temple, before 1654.

5. **Black Grape from Tripoli.** *Speechly, No. 3.*

*Bunches* middle sized, and well shouldered, with long slender foot-stalks. *Berries* large, globular, very equal in size, slightly compressed: some are without stones, and others have two or three in each; but they are very small in comparison with those of any other kind. *Skin* thin, of a deep purple colour, apparently black, covered with a thin blue bloom. *Flesh* delicate and tender, with a very rich, highly-flavoured juice.

Requires a hot house or pine stove.

This is a very excellent grape, and has a good deal the appearance of the Black Damascus; but its bunches are always composed of equal sized berries: they are not so deep coloured, and it ripens nearly a month sooner in the same temperature. The leaves of both are very beautifully variegated in the autumn.

6. **Black Hamburgh.** *Speechly, No. 18.*

Warner's Black Hamburgh, of some gardens.


*Bunches* tolerably large, with two short compact shoulders, nearly as broad across as the bunch is deep. *Berries*

*It derives its name from Frontignan, a town of France, in the department of the Herault, celebrated for its excellent Muscadine wine, generally called Frontignac. It is situated on the lake Maguleone, four leagues S. S. W. of Montpellier. John Rea, in 1702, mentions the Muscat of Frontignan.*
pretty large, of an oval figure, but when grown to an extraordinary size, they are much enlarged at the head. Skin rather thick, of a deep purple colour, nearly black, and covered with a blue bloom. Flesh tender. Juice sugary, and well flavoured.

Requires a vinery.

This very valuable grape was brought into England by Mr. Warner, who had his garden at Rotherhithe in 1724. Hence it is sometimes called the Warner Grape. It is a great bearer, and its bunches, although not large, are always perfect, and regularly formed. In the autumn the leaves are mottled with green and yellow.


Bunches large and well shouldered. Berries large, globular. Skin thin, of a black colour. Juice plentiful, of a pretty good flavour.

Requires a vinery or hothouse.

Mr. Speechly is the only authority we have for this grape; he says the bunches are shouldered not unlike the Black Hamburgh, that it is a pretty good fruit, and (1790) but little known in this country.

It has been said by some to be the same as the Black Spanish, or Alicant. Its regularly shouldered bunches, and its globular berries with thin skins, determine it at once to be a wholly different sort.


West's St. Peter's. Ib.

West's Black St. Peter's, of some Collections.

Bunches long, with large shoulders. Berries large, round, and of an even size. Skin thin, of a very black colour when fully ripe. Juice plentiful, of a very high flavour. Seeds very small. Wood short jointed. Eyes prominent. Leaves rather small, smooth, shining underneath, and deeply serrated; they turn to a purple colour as the fruit becomes ripe.

Requires a hothouse.

Mr. Oldacre has given a very good account of this grape, which he thinks is but little known. He always begins to force it in the middle of April; it becomes ripe in November; and he sometimes keeps it on his vines till the end of March. Gard. Mag. Vol. i. p. 36.


Auvergne. Martyn's Miller, No. 7.
Auverna. Miller, No. 6.
Pineau. Ib.
Small Black Cluster. Speechly, No. 34.
True Burgundy. Martyn's Miller, No. 7.

Bunches small, but rather larger than those of the Miller's Burgundy. Berries middle-sized, somewhat oval. Skin of a very black colour. Juice very sweet.

It is hardy, and ripens well on a south wall.
This is the true Burgundy Grape, and is readily distinguished from the other, in not having its downy appearance; it has also larger berries, and they are not so closely set upon the bunches. It might be successfully cultivated in this country for wine. In Burgundy it is highly esteemed for this purpose.

Mogul, of some Collections.
The Bunches of this grape contain Berries of different shapes and sizes; generally they are large and oval; but some of them are very large and long, somewhat compressed, and flat at the ends. Skin thin, of a black colour, with delicate juicy Flesh. The leaves change in autumn to a bright scarlet.

Requires a hothouse.

Black Chasselas. Miller, No. 8.
Chasselas Noir. Ib.

Bunches about the size of those of the White Muscadine. Berries globular. Skin of a black colour, covered with a bluish bloom. Juice rich, if well ripened, and of a very good flavour.

Requires a vinery.


Bunches rather long, and generally unshouldered; they are, however, occasionally well shouldered. Berries oval, and, when well thinned out, of a very good size. Skin dark blackish purple, covered with a thick blue bloom. Flesh white, abounding with sweet well flavoured Juice. In pulling the berry from the stalk, a long receptacle is left, which is red, and covered with the white flesh. Seeds large, generally four, and sometimes five, in each berry. Leaves rather fleshy, broad in proportion to their length, with long foot-stalks, tinged with red: the principal lobes not deeply di-
vided, broadly serrated, becoming variegated in the autumn with pale red and dark purple.

The Black Prince is of easy culture, requiring only the protection of the greenhouse or common vinery; and in favourable seasons it will, on a warm dry soil, ripen its fruit on a south wall.

Mr. Hooker's drawing was made from a bunch produced at Highgate in 1813.

Raisin Grape. Miller, No. 18.

Bunches large and long; the largest have good-sized shoulders. Berries large and oval. Skin thick, of a black colour. Flesh hard and firm. Juice very high flavoured. Wood long-jointed. Buds somewhat pointed. Leaves large, very much serrated, with long red footstalks.

It is a tall grape, and requires a hothouse.

Mr. Oldacre, who has given a very good account of it in the Gard. Mag., says, if the bunches are cut in October with long footstalks to them, and hung in the kitchen so as not to touch each other, they will be so ripened by the warmth of the room by Christmas as to eat extremely well.


Bunches small, close, and short. Berries small, round. Skin thin, of a black colour. Juice very sweet, with but little perfume.

This ripens on a common wall, and is but seldom introduced under glass.


Bunches small. Berries very closely set, small, black, of a somewhat oval figure. The Juice is of a blood red colour, and of a harsh taste, unless the berries are highly matured. The leaves change to a russet red early in the summer, and die of a deep blood colour in the autumn.

It ripens pretty well on a south wall.

The branches of this, like those of the White Sweetwater, are very short-jointed. It is very tender when in blossom: on that account the bunches are seldom perfectly formed, and always contain numerous small-sized berries among the larger ones.

Soc. Cat. No. 17.

Madeleine. Ib.
Madeleine noire. Ib.
Maurillon hätif. Ib.
GRAPES.

135

Raisin précoce.  *Ib.*
Raisin de la Madeline.  *Ib.*

*Bunches* small. *Berries* small, round, of a black colour, and generally thin upon the bunches. *Juice* sweet, with but little perfume.

It ripens early on a south wall; but being tender when in blossom, it seldom produces a fair crop.


*Turner's Black.*  *Ib.*

*Bunches* handsomely shouldered, and differing little in size from the Black Hamburgh. *Berries* varying much in form; being sometimes round, frequently flat-rotund, and indented on the head with the remains of the style. A groove or channel is often observed on one side, or both, decreasing from the head downwards. *Skin* of a deep purple colour, inclining to black, covered with a thick blue bloom. The *Flesh* adheres to the skin, and though neither high flavoured nor melting, is pleasant. The leaves are variously cut, and die upon the tree of an orange hue.

The Esperione Vine is prolific to an extraordinary degree, very hardy, and of most luxuriant growth, perfecting its fruit equally well and early with the Sweetwater and Muscadine, and in unfavourable seasons has a decided advantage over these and any other hardy grape in our possession.


Frankendale.  *Ib.*

*Bunches* tolerably large, with small handsome shoulders, a little resembling the Black Hamburgh. *Berries* somewhat oval, but flattened at the head, where it is much broader than at the stalk; and when fully ripe, they are indented on the sides as if by pressure between the finger and thumb. *Skin* deep purple, approaching to black, covered with a thin blue bloom. *Flesh* tender. *Juice* sweet and rich, and of excellent flavour.

It ripens well in the vinery, but is much higher flavoured when grown in the hothouse, where it forces well, and will bear a high degree of heat.


The *Berries* of this are larger and more oval than those of either the old Black Cluster or the Burgundy: they are black, and not so delicate, the *Juice* being of a harsh, rough
taste: the leaves are of a beautiful bright scarlet in the autumn, before they fall off.

Mr. Speechly says he had this sort sent him from Lisbon, and was assured of its being the grape from which port wine is made. It does not appear, from his account of it, that it deserves to be cultivated in this country except as a wine grape.

20. **MALVOISIE.** Speechly, No. 21.
   Blue Tokay. *Ib.*
   La Malvoise. Bradley, No. 41.
   Malmsey Grape. *Ib.*
   Bunches about the size of those of the Black Cluster. Berries small, of a somewhat oval figure. *Skin* brown, covered with a blue bloom; it is thin, and the *Flesh* delicate. *Juice* rich and vinous.

   Requires a vinery.

   Bradley says it bears well, and though the berry is small, it is extremely rich and high-flavoured; that it ripens early, and is so full of juice that he esteems it the most melting of all grapes.

   Black Grape from Palestine. *Ib.* No. 44.
   Bunches pretty large and long, very generally without shoulders. Berries pretty large, almost globular. *Skin* thin, of a black colour. *Flesh* delicate, with a very excellent and well-flavoured *Juice*.

   The berries, when subjected to a high temperature, are very apt to crack, on which account it is not advisable to plant it in the forcing-house; but for the vinery it is a most excellent grape.

22. **THE MILLER'S BURGUNDY.** *Pom. Mag.* t. 56.
   Miller's Burgundy. Speechly, No. 23.
   Miller Grape. Miller, No. 5.
   Morillon Taconné. Bradley, No. 2. according to the *Pom. Mag.*

   Bunches short and thick. Berries small, roundish, black, even-sized, and grow very close on the bunches. *Skin* not thick, with a fine blue bloom *Flesh* tender, and filled with clear, very sweet, and high-flavoured *Juice*. The *Seeds* are two, and small.

   The leaves distinguish this from almost every other sort; they are covered on both sides, especially in the spring,
with a cottony wool, or hoary down, which in their young state is almost white; hence the name of the Miller's Grape.

It ripens perfectly on a south wall.

The figure in the *Pom. Mag.* above quoted, is a very excellent representation.

The drawing was made from a bunch produced in the Horticultural Garden at Chiswick, the plant of which had been obtained from the remains of an ancient vineyard at Tortworth in Gloucestershire, fifteen miles from Bristol, and was undoubtedly one of the sorts cultivated formerly in that ancient place.

**SECT. II. — Red or Purple Fruited.**


*Bunches* from nine to ten inches long, sometimes with a rather narrow shoulder. *Berries* closely set, very even-sized, of a rather oval figure, deep purple, inclining to brown. *Flesh* firm, juicy, sweet, high-flavoured, and very pleasant. *Seeds* two or three in each berry. The leaves become of a bright crimson colour late in the autumn.

It ripens very well on a south wall, upon a dry bottom; but it deserves to be planted in the vinery, where the bunches would be larger, and the berries of a higher flavour.

This grape, although standing in a public establishment like that of the Botanic Garden at Cambridge, does not appear to have attracted any particular notice until a few years ago. It is planted against a south wall, in a department of the garden allotted principally to compost soils and empty pots; a place wholly unfrequented by visitors.

I saw it for the first time in the beginning of July, 1815, and my attention was directed to it in consequence of the forward state of its berries, which were then as large as a full-sized marrow pea. In the September following I received a bunch of it from Mr. Biggs, the curator, which corresponded fully with the one figured in the *Pom. Mag.* I believe it to be wholly distinct from any other grape in our gardens. How it came into the garden there I could obtain no information.

24. **Damson Grape.** *Speechly, No. 41.*

Black Damson, *of some Collections.*

**GRAPES.**

*Bunches* large, with short stiff shoulders. *Berries* very large, oval, with short stiff footstalks, of a beautiful purple colour, and grow very loose on the bunches. The *Juice*, when fully ripened, has a sort of Damson or Medlar-like flavour, which to some palates may be agreeable. The wood is very strong, and the leaves thick and succulent, more so than almost any other sort.

It ripens late, and requires a hothouse.

25. **GREY AUVERNAT.** Miller, No. 33.

*Berries* middle-sized, somewhat oval, and placed thinner on the bunches than those of the Black Auvernat; they are of a pale muddy colour, inclining to brown, and contain a sweet *Juice*.

It ripens on the common wall, and is well adapted to the purpose of making wine.

26. **GRIZZLY FRONTIGNAN.**


*Bunches* middle-sized, with small narrow shoulders. *Berries* round, larger than those of the White Frontignan, and growing closer upon the bunches: they are of a pale brown colour, intermixed with red and yellow. The *Juice* is very rich, and possesses a high musky flavour.

Requires a hothouse.

It was introduced by Sir William Temple previously to 1654.

26.* **LANGFORD'S INCOMPARABLE.**

*Bunches* rather large, about seven inches deep, with well-formed shoulders of about the same extent. *Berries* of unequal sizes: the largest are oval, six eighths of an inch long, and five eighths of an inch in diameter, but rather the widest at the apex: the smaller ones are less oval, and the smallest ones nearly globular; these contain one small seed, and the larger ones two large seeds, each. *Skin* brown, but of a deep purple when fully ripe, and covered with a blue bloom. *Flesh* tender, and full of *Juice*, which, if well ripened, is saccharine, but without any peculiar musky flavour, somewhat resembling that of the Black Cluster. The berries set remarkably thick upon the bunches, which, if not thinned out, are apt to spoil each other.

*No. 26. is inserted twice, in consequence of Langford's Incomparable having been sent me after the numerical arrangement had been completed.*
The original plant of this fine grape is now growing against the house of Mr. William Langford, at Wilton, near Salisbury, where it appears to have been planted some years. He says he has gathered two hundred weight and a quarter of grapes from it at one time; and some of the bunches, which he has sent to Mr. Beckford, have been pronounced superior, as an out door grape, to any he has tasted out of Italy. A basket, containing a few bunches, was sent by Mr. Langford to Mrs. Mackie, of Norwich, on the 8th of November, 1830, from which this description is taken, and from whom plants may be obtained. This grape was observed a few years ago by a friend of mine, in passing through Wilton, in consequence of the crop, which was abundant, being at that time nearly ripe, although other out-door grapes had not begun to change their colour.

Morocco. Ib.

Bunches short, with small stiff shoulders. Berries somewhat heart-shaped, of a tawny grizzly colour: they are very unequal in size, some being exceedingly large; these never contain more than one stone in each, and the lesser ones have none: their stalks are short, and singularly large. Juice rich and musky.

This is a late grape, and requires a hothouse. The small berries are generally ripe and decayed before the large ones are matured, which often renders the bunches unsightly. Mr. Speechly says it is a much esteemed grape, and very scarce. I do not find it mentioned by any other author.

Flame-coloured Tokay. Ib.
Rhenish Grape. Ib.
Red Rhenish, of some Collections.

Bunches very large, frequently weighing six or seven pounds; they generally terminate abruptly, but they are always handsomely formed, with proportionate shoulders. Berries large, of a somewhat oval figure. Skin of a pale red or flame colour. Flesh firm, with a pretty well flavoured Juice.

Requires a hothouse.


Bunches large and well shouldered, tapering gradually to a point. Berries slightly oval, dark red when fully exposed to the sun, but pale when shaded, fleshy, with seldom more than two seeds in each: sweet, but not very juicy.
This is a late sort, and requires as high a temperature to ripen it as the Muscat of Alexandria; it will then keep a long time. It makes vigorous wood, and is a free bearer. Introduced by Sir Joseph Banks, in 1817, from Bombay. It is cultivated successfully at Poonah, and the ripe fruit regularly sent thence to Bombay and its dependencies.

30. Purple Frontignan.
   Purple Constantia. "Ib. No. 47.
   Bunches very long. Berries of a middling size, round, of a black or deep purple color. Juice very rich, and of a very high flavour.
   Requires a hothouse, or a warm vinery.
   This was received by Mr. Speechly from the Cape of Good Hope, under the name of Black Constantia; he says it is one of our very best grapes.

   Bunches long, loose. Berries very large, of an irregular oval figure, with a few small berries intermixed. Skin rather thick, of a dusky reddish purple color, and covered with a fine bloom. Flesh firm, juicy, and very rich, combined with a little acid. Seeds large, seldom more than one in each berry.
   Requires a hothouse or vinery.

   Chasselas Rouge. "Duhamel, No. 3.
   The Berries of this are something larger than those of the Black Muscadine, and grow much thinner upon the bunches: they are of a dark red color when highly ripened. Juice sweet, and of a very good flavour.
   Requires a vinery.

33. Red Frontignan.
   Muscat Rouge. "Duhamel, No. 7. t. 4.
   Bunches larger than those of the Black Frontignan, and without shoulders. Berries larger also, perfectly round, and of a dark red color. Flesh delicate and tender. Juice plentiful, of a most rich, musky, vinous flavour.
   It requires a hothouse, and is one of our very best grapes.

34. Red Grape from Syracuse. "Speechly, No. 5.
   The Berries of this are very large, of a red colour, and of
an oval shape, somewhat irregularly formed. They hang rather loosely upon the *Bunches*, which are pretty large. The *Skin* is thick, and the *Flesh* hard.

It requires a hothouse.

Mr. Speechly says it is a noble grape, and but little known in this country. It makes strong wood, and is a most excellent bearer.

35. RED HAMBURGH. *Speechly, No. 19.*
Warner's Red Hamburgh. *Ib.*
Gibraltar. *Ib.* No. 67.

The *Berries* of this are of a dark red or purple colour, with a thin *Skin*, and a juicy delicate *Flesh*. The size and figure of both the bunch and the berry are very much like the Black Hamburgh, except the latter being less oval, and growing more loosely on the bunches.

When the berries of the Red Hamburgh are imperfectly ripened, they are of a pale brown colour, which occasions it to be called the Brown Hamburgh; but if perfectly matured, it is by many considered to be the richest and best flavoured of the two.

The leaves of this in autumn become mottled with green, purple, and yellow: those of the black Hamburgh are mottled with green and yellow only: they were both brought into this country by Mr. Warner, of Rotherhithe.

The oldest vine of this kind known in England is that at Valentine's House, near Ilford, in Essex.

Mr. Gilpin, in his *Forest Scenery*, Vol. 1. p. 153., says it was planted a cutting in 1758, and is the parent of the well known Hamburgh vine now growing at Hampton Court.

36. RED MUSCADEL. *Speechly, No. 9.*

The *Berries* of this are large, oval, and of a beautiful red colour, having the rudiments of the style adhering to their ends; the *Skin* is thick and the *Flesh* hard, something like the Raisin Grape. The *Bunches* frequently arrive at the weight of six or seven pounds, and are most elegantly formed of berries of an equal size. The leaves change in autumn to a beautiful red and green colour.

It is one of our latest grapes, and requires a hothouse.

37. RED MUSCAT OF ALEXANDRIA. *Miller, No. 28.*
Red Frontignac of Jerusalem. *Ib.*
Red Jerusalem Muscat. *Ib.*
**Grapes.**

_Bunches_ pretty large, and shouldered. _Berries_ rather large, of an oval shape. _Skin_ thick, of a red colour. _Flesh_ very firm, with a saccharine, high-flavoured, musky _Juice._

It requires a hothouse.

Bradley says it requires a good deal of sun to bring it to perfection, but it is then one of our best grapes. It is more esteemed about Paris than the White Muscat. When against good walls, it ripens very well, without any artificial heat.

38. **Saint Augustin Grape.** G. Lind. Cat. 1815.

_Bunches_ pretty large, with moderately sized shoulders. _Berries_ of an unequal size and form: the large ones are oval, obtuse at the head, and contain three or four seeds each; the middle sized are round, and contain one or two seeds; the small ones are round also, and are without seeds. _Skin_ rather thick, deep red or purple, covered with a blue bloom. _Flesh_ firm, with a sweet and rather musky _Juice._

It requires a vineyard, or perhaps a stove.

In the autumn of 1794, I observed a vine growing against the south side of a house, in the parish of Saint Augustin, near the gates, in Norwich. A few of the bunches were then pretty ripe, and some of the largest berries measured three inches and three quarters in circumference. This tree which is the original one in this country, was imported from Spain about fifty years ago, by a Mr. Lindoe, a manufacturer, of that city, and planted against the house of Benjamin Cogman, which is now (1830) inhabited by his son, and where the tree is still growing. I have not yet seen this fine grape under glass; but I expect ere long to give some account of its merits, when grown under a higher temperature.


_Bunches_ rather long, without shoulders. _Berries_ rather small, of a round figure, hanging loose upon the bunches. _Skin_ very thin, of a bluish violet, where shaded; but where exposed, of a deep purple. _Flesh_ tender, with a very saccharine _Juice_, and of a pretty good flavour.

It has ripened at Downton Castle, where it was raised, and an account of it sent to the Horticultural Society, Feb. 4, 1812. It sprang from a seed of the White Chasselas, impregnated with the pollen of the Aleppo: the leaves are variegated in the autumn with red, green and yellow; and they have long, red, flattish petioles.
It requires a vinery.
In warm seasons it would ripen on a south wall, upon a dry bottom.


*Bunches* in general appearance like those of the Black Hamburgh. They are well shouldered and tapering, and the berries regularly distributed. *Berries* large, rather oval than round, somewhat broadest at the head, with an irregular surface. *Skin* very glossy, dark purple. *Flesh* thick, but juicy, sweet, and pleasant; with a very slight Muscat flavour. *Seeds* large, but rarely more than one in each berry.

It requires a hothouse.
This grape sprang up from seed, in the stove at Wortley Hall, in Yorkshire, and first bore fruit in 1819, when it was exhibited at the Horticultural Society: the bunch weighed two pounds.

**SECT. III.—White or Yellow Fruited.**

41. **Alexandrian Ciotat.** *Hort. Trans.* Vol iv. p. 3. t. 1.

*Bunches* large and long, with narrow shoulders. *Berries* oval, a little broader at the head than next the stalk, and they sit rather thin upon the bunches. *Skin* pale yellow on the shaded part; but where exposed to the sun, of an amber colour, and covered with numerous brown russetty dots. *Flesh* firm, like the Muscat of Alexandria, but not with its perfume: the *Juice* is, however, good; and it is a great bearer.

It requires a hothouse.
Raised some years ago by John Williams, Esq. in his garden at Pitmaston, near Worcester.

42. **Bourdelas.** *Duhamel*, No. 13.
*Burdelais.* *Ib.*
*Burdelais.* *Miller*, No. 10.

*Bunches* very large, weighing sometimes five or six pounds. *Berries* large, of an oval figure, growing very close upon the bunch, and containing generally four seeds. *Skin* nearly white, approaching to yellow as the berries become ripe. The *Flesh* is hard, and the *Juice*, unless well ripened, too austere to be palatable.
It would require a hothouse to bring this to perfection; but its merits are not sufficient to deserve its being cultivated in this country.

The French have two other kinds of Bourdelas; one with red fruit, and the other black. In untoward seasons, they press them for verjuice.

43. CIOTAT. *Speechly, No. 45.*
Parsley-leaved. *Ib.*
Ciotat. *Duhamel, No. 5. t. 2.*
Raisin d'Autriche. *Ib.*

*Bunches* nearly the size of the White Muscadine. *Berries* round, white, of a middling size, with a thin *Skin*, and a delicate juicy *Flesh*, which is very sweet, but not highly flavoured. The leaves are finely divided, wholly different from any other sort.

It will ripen pretty well on a south wall, in a warm season; but the bunches are larger, and the berries much better flavoured, in the vinery.

Miller says it was originally brought from Canada, where it grows wild in the woods. This is probably a mistake, which may have arisen from Cornutus having inserted it in his work. It was cultivated here by John Tradescant, jun., in 1656.

44. CORNICHON. *Speechly, No. 50.*
Cornichon Blanc. *Duhamel, 12. t. 6.*

*Bunches* rather small, and very loosely formed. *Berries* an inch and a half long, their breadth not half an inch. They taper from the stalk, are enlarged singularly in the middle, and end in an obtuse point; their shape may be compared to the small end of a fish's bladder: they are white, with a thick skin, and a firm sweet flesh.

It requires a hothouse.

It has nothing to recommend it but its long keeping.

The French have also a Blue or Violet Cornichon, but it has not yet been introduced into this country.

45. GENUINE TOKAY. *Speechly, No. 22.*
White Morillon. *Ib. No. 36.*

*Bunches* of a moderate size, rather larger than those of the Blue Tokay. *Berries* white, of an oval figure, and grow rather close upon the bunches. *Skin* thin. *Flesh* very delicate. *Juice* rich and abundant.

The leaves are covered on their under side with a fine soft down, having the appearance of satin.
It will ripen pretty well in some seasons against a warm south wall; but it ought to be planted in the viney. Mr. Speechly says it was sent from Hungary, some years ago, to his grace the Duke of Portland. It is highly probable that this furnishes the delicious and incomparable Tokay wine.

46. GREEK GRAPE. *Speechly, No. 47.*
Bunches of a moderate size, and handsome. Berries middle-sized, of a somewhat oval figure, and grow pretty close upon the bunches. Skin of a bluish white colour. Flesh delicate, with a rich and well-flavoured juice. The leaves grow on short footstalks, and very much resemble those of the White Sweetwater.

It requires a hot-house or a viney.

Mr. Speechly says this is a justly esteemed fruit. It is grown in the counties of Durham and Northumberland under the name of Green Chee.

47. MALMSEY MUSCADINE. *Speechly, No. 30.*
Malvoisée Musquéée. *Bradley, No. 15.*
This somewhat resembles the White Muscadine, but the bunches and berries are rather smaller, and the juice of a higher flavour, being remarkably sweet.

It requires a viney.

Bradley says it is one of the richest musked grapes, comes from Montserrat, and grows also plentifully about Turin.

48. PITMASTON WHITE CLUSTER. *Hort. Trans. Vol. iii. p. 249. t. 8.*
Bunches larger than those of the Black Cluster, compact and shouldered. Berries round, a little flattened at the head. Skin, when perfectly ripe, of an amber colour, bronzed with russet on the side next the sun. Flesh tender, with an agreeable juice.

It ripens, on a south wall, earlier than the Sweetwater.

It was raised about twenty years ago by John Williams, Esq., of Pitmaston, near Worcester, from a seed of the small Black Cluster.

49. ROYAL MUSCADINE. *Miller, No. 4. Speechly, No. 29.*
D'Arboyce. *Ib.*
White Muscadine. *Parkinson, No. 3.*
Bunches large, with middling-sized shoulders. Berries of a moderate size, round, white, when ripe turning to an
an amber colour, having a thin skin, a soft flesh, and a rich vinous juice.

It requires a vineyard, or a stove.

This is readily distinguished from the White Muscadine of Miller and Speechly, by the wood and foliage growing remarkably gross and strong. That it is the White Muscadine of Parkinson there can be but little doubt, as he describes it as growing to a much larger size than the other was ever known to attain: he says some of the bunches have weighed six pounds, and some of the berries half an ounce.

It would be very desirable to come to some clear understanding in regard to the application of the names Royal Muscadine and White Muscadine. These names have been used by Miller and Speechly, and, having been applied by them alike, I am reluctant to discontinue either the one or the other, feeling satisfied that the substitution of others for those already established under such authority would increase, rather than diminish, the already too much confused nomenclature of our fruits. Under this impression I have continued the name of Royal Muscadine here, and shall notice its misapplication when speaking of the White Muscadine.

50. Syrian. Speechly, No. 32.

The Bunches of this grape are very regularly formed, with shoulders nearly as broad as the bunch is long: they are also larger than those of any other sort at present known. Berries large, of an oval figure. Skin white. Flesh firm and hard, and if well ripened, of a pretty good flavour. The wood is very strong, and the leaves large. It is an excellent bearer, and the bunches when ripe may be left many weeks longer than almost any other sort.

It requires a hot-house to ripen it well.

A bunch of this sort was grown to a most enormous size in 1781, at Welbeck, by Mr. Speechly. It measured nineteen inches and a half across the shoulders, its length was twenty-one inches and three quarters, its circumference four feet and a half, and it weighed nineteen pounds and a half. The Syrian Grape is supposed to be the sort mentioned in Numbers, xiii. 23.


Bunches loose, rather small, inclined to shoulder. Berries oval, small, having numerous very small ones, without seeds, interspersed; of a greenish yellow, but of a slightly amber-coloured russet when fully exposed to the sun. Skin
thin, almost transparent. *Juice* rather acid in ripening, but when fully matured of a rich saccharine flavour.

It requires a vineyard.

This is the principal grape employed in Madeira for the making of Madeira wine. It is pronounced *Verdello* by the natives. Introduced into this country by John Williams, Esq., of Pitmaston. The Verdelho Grape may be grown to great advantage in pots in the greenhouse: the plants might be brought in early in the spring. The leafless stems of the vines, when first introduced, and indeed till the middle of May, would not injure the greenhouse plants: and the fruit would become perfectly ripe long before the middle of October, the Verdelho being rather an early grape.

52. **White Auvernat.** Miller, No. 32.

*Bunches* small, rather larger than those of the Miller's Burgundy. *Berries* small, somewhat oval, growing close upon the bunches, and when ripe of a muddy white colour. *Juice* pretty good.

It will ripen against a south wall: but it is much better adapted to the purpose of making wine than for the dessert; for the former it is excellent.

53. **White Corinth.** Speechly, No. 48.


*Bunches* small. *Berries* small, round, white, with a very thin skin; when perfectly ripe they are transparent, so that the seeds, although small, may be seen through them.

It requires a vineyard.

54. **White Frontignan.**

White Frontignac. *Speechly*, No. 11.


*Bunches* rather long, without shoulders. *Berries* middle-sized, rather closely set, of a muddy white, or greenish yellow, and covered with a thin, white, powdery bloom. *Flesh* delicate. *Juice* sugary, very rich, with a highly musky flavour.

Against a south wall, upon a dry soil, and in warm seasons, this grape ripens well in many parts of England; but it highly merits either a vineyard or a hothouse.

55. **White Hamburgh.** Speechly, No. 20.

White Raisin. *Langley*, p. 116. t. 43 and 44.

Raisin Muscat. *Miller*, No. 34.


White Portugal. *ib.*

*Bunches* large, loosely formed. *Berries* large, of an oval
figure. *Skin* thick, of a greenish white colour. *Flesh* hard. *Juice* sweet, slightly mixed with acid.

It requires a hothouse.

This grape, although not abounding much in flavour, keeps a long time after it is ripe; and, on that account, it is by many much admired. Large quantities, to the value of 10,000l., are annually brought into this country (England) from Portugal, in the winter season, and sold in the shops by the name of Portugal grapes.


*Berries* middle-sized, somewhat of an oval figure, and grow pretty close upon the bunches; they are of a greenish white, and covered with a thin white bloom. *Juice* very sweet.

It will ripen on a warm south wall, and is very good for the purpose of making wine.

57. **White Melie.** *Miller,* No. 29.


*Berries* middle-sized, somewhat of an oval figure, and grow pretty close upon the bunches; they are of a greenish white, and covered with a thin white bloom. *Juice* very sweet.


*Common Muscadine.* *Pom. Mag.* t. 18.

*Royal Muscadine.* *Hort. Soc. Cat.* No. 97. according to the *Pom. Mag.*

Early White Grape, from Teneriffe. *Speechly,* No. 42.

*Bunches* middle-sized, loose, with a broad shoulder, occasionally acquiring considerable size; but more frequently, against a wall, of about six inches deep, and four inches and a half or five inches across the shoulder. *Berries* quite round, middle-sized, clear watery green, when very ripe becoming a dull yellowish brown on the most exposed places. *Flesh* firm, watery, and sweet; when well ripened acquiring a saccharine quality, but at no time high flavoured. The *leaves* are middle-sized, roundish, with an open base, slight-
ly and regularly lobed, quite smooth on each side, pale green, becoming yellow late in the autumn.

This ripens upon a south wall generally from the middle to the end of September; and the bunches will hang upon the vines, if the season be favourable, till the beginning of November.

The White Muscadine Grape of Langley, Hill, Miller, and Speechly, has always been considered to be the one described as above. It is the most common and the best known of any white grape in our gardens, in consequence of its hardiness and productiveness, and the certainty with which it ripens against our common walls.

According to Langley, the White Muscadine ripened at Twickenham, in 1727, on a south-east wall, Aug. 16, O. S., or Aug. 27, N. S.

Under this mode of culture it has a pretty general and uniform appearance; but when grown in the vinery, or under a higher temperature, it assumes a different character. Vigorous wood, with a free use of the scissors in thinning out the bunches, will give them, as well as the berries, an increased size, and, when highly ripened, a fine amber colour: in addition to this, like the Black Prince, the largest bunches become more shouldered, and in proportion shorter.

In this state it is supposed by many to be a distinct grape, and called the Royal Muscadine.

The application of this name to a fruit with which it cannot, with any propriety, be associated, can have but this effect, that of perpetuating an absurdity instead of removing it. A further continuance of a practice like this, it is conceived, cannot be sanctioned by any one who takes any pride in his profession, or who is desirous to promote its further improvement.


Frontiniac of Alexandria. Miller, No. 27.

Jerusalem Muscat. *Ib.*

Muscat d'Alexandrie. Duhamel, 10. t. 5.

Passe-longue Musqué. *Ib.*

Passe-Musqué, Malaga. *Ib.*

*Bunches* large, and well shouldered. Berries large, oval and when well ripened of a fine, pale amber colour, and where exposed to the sun tinged with a deep amber russet.
GRAPES.

The large ones are generally without stones. Skin rather thick, and the flesh firm and hard. Juice not plentiful, but of a sweet, highly musky, and most delicious flavour.

This may be justly considered as one of the very best grapes ever introduced into this country. It requires a higher degree of temperature to ripen than many others, and generally succeeds best in the pine stove. It may, nevertheless, be ripened very well in a lower temperature; but then it is necessary it should be forced early in the spring.

The Tottenham Park Muscat, which was said to be the produce of a seed of the Muscat of Alexandria, sown in 1819, turns out to be nothing more than this. It has been proved to be so over and over again, by the best practical gardeners, who have grown them both. The size of its berries has been urged as constituting its difference; but berries of the Old Muscat have been grown, near London, which measured four inches in circumference the long way, and three inches and a half the short one, when the largest produced by Mr. Burn, of the Tottenham Park Muscat, which were compared with them, did not equal that size.

I have several times seen the original vine at Tottenham Park, where it has a small house to itself, which, under Mr. Burn's excellent management, certainly produces fruit of the very highest character; and I have always observed that there were other bunches, besides the first, which would form two other crops, and ripen in succession. The old Muscat, however, will do the same, when subjected to similar treatment.

60. White Muscat from Lunel. Speechly, 49.

Berries large, oval, and when perfectly ripe of a fine amber colour, sometimes clouded with russet, especially on the side next the sun; they form pretty large bunches. The skin is thin, and the flesh delicate, replete with a vinous juice.

It requires a hothouse or a vineyard.

Mr. Speechly says it is a plentiful bearer, and may be justly esteemed a valuable sort.

61. White Sweetwater. Langley, p. 113. t. 50. Speechly, No. 16.

Parel Druyf, of the Dutch Gardens.

Berries large, round, of a white colour, and when highly ripened, especially when exposed to the sun, they are shaded with a light russet. They grow close on the bunches,
which are of a middle size. Juice very saccharine and luscious. Wood short-jointed.

On a south wall it ripens well in dry warm seasons; but if the weather prove unfavourable when the vine is in blossom, the bunches become imperfectly formed, and contain numerous very small berries.

The White Sweetwater ripened at Twickenham, in 1727, on a south wall, Aug. 10, O. S., or Aug. 21, N. S. (Langley.)

The Dutch gardeners call it Parel Druyf, and force it in large quantities for market.

There are several names of White Sweetwater to be found in different nurseriesmen's catalogues, but most of them have arisen from the whim or caprice of their cultivators.

Sect. IV.—Striped-Fruited.

62. ALEPPO. Speechly, No. 4.
Switzerland Grape. Ib.

Berries middle-sized, of a roundish figure. Skin thin, of various colours: some are black, some white; but mostly they are striped with black and white in distinct lines: occasionally, one bunch will be black, one white, and another half black and half white. Flesh juicy, and of an exquisite flavour. The leaves in the autumn are curiously striped with red, green, and yellow, somewhat similar to the Alep- po Cos Lettuce.

A plentiful bearer, requiring a vinery or a hothouse.

Sec. V.—American Grapes, by the Editor.

The species of American Grapes are as follow:


Fox Grape. Pursh Fl. No. 1.

Michaux, Fl. Amer. v. 2. p. 230.

This species is found "in shady woods, from Canada to Florida." The bunches are rather short. The berries large, a little inclining to an oval shape. Skin black, having
a musky or fox scent. Fruit, when ripened, sweet and rich, but pulpy.


Pursh, in his Flora Americæ, supposes this to be only a variety of the former species. Sweet, in his Hortus Brittanicus, has established it as a distinct species. The size of the bunch and form of the berry are very similar to the former species. When perfectly ripe they are very sweet, having not so much pulpiness, and they ripen a little earlier than the former sort.


"In fields and woods, Virginia to Carolina. Berries dark blue, very agreeable to eat, and frequently converted into very good home-made wine. It is known by the name of Summer Grape."


Odoratissima. Donn, Catalogue, 66.

"On the gravelly shores and islands of the rivers. Pennsylvania to Carolina. Flowers of an exquisitely fine smell, somewhat resembling Reseda Odorata (Mignonette.) Female plants are very seldom found north of the Potomac river, though the male extends very far beyond it."


"On river sides and islands. Virginia to Florida. Berries very large, dark blue, agreeable, commonly called Bull or Bullet Grapes." Pursh.

It does not appear that Pursh ever saw the fruit; he merely states that it is found "in Virginia."

THE AMERICAN CULTIVATED GRAPES.

1. **Isabella Grape.**

*Bunches* of a good size. *Berries* large, of an oval shape. *Skin* quite black, rather thick, a common feature in most American grapes. *Juice*, when perfectly ripe, very sweet and rich, with a little pulpy consistence. When the vine is vigorous, it generally produces five good bunches on each shoot. It is an uncommonly fine and full bearer, producing almost as many bunches of fruit as there are leaves on the vine. Very hardy, and promises fair to become an important sort for making good wine. Some of the vines about New-York and Brooklyn produce an almost incredible quantity of fruit, and when well manured will grow to a very large size. By good cultivation and proper pruning, the berries improve much in size and quality, with less pulp and thinner skin.

This grape is said to be a native of Dorchester, South Carolina, and was introduced into New-York by Mrs. Isabella Gibbs, the lady of George Gibbs, Esq. It has been supposed by some that it was either an imported grape or a mixed kind between a native and foreign grape. I incline to neither opinion. I believe it to be a pure native grape, from the species No. 1. without any foreign mixture, improved by cultivation.

2. **White Scuppernon.**

*Bunches* short and close set. *Berries* large, of a roundish figure. *Skin* white with some purple specks, of a brownish colour on the sunny side. *Juice*, when perfectly ripe, sweet, rich, and aromatic, with but little pulp. Ripens earlier than the Isabella. Is also a great bearer, producing from three to five bunches on each shoot. When properly cultivated, it spreads to a great extent. This sort also bids fair to be a fine wine grape.

3. **Red Scuppernon.**

*Bunches* short, not so thick set as the former kind. *Berries* more loose, of a roundish shape, and of a brick colour. *Skin* thin for a native grape. *Juice* sweet and of a good vinous flavour; the pulp melting.

This is also a great bearer, and deserves an extensive cultivation both as a wine and a table grape.
Alexander's Grape.
Tasker's Grape.
Berries large, of an elliptical shape. Skin, when ripe, quite black. Juice very sweet and luscious.
This grape is said to have been found growing in a natural state, near the Schuylkill river, in Pennsylvania, by Mr. Alexander, gardener to Governor Penn, before the revolutionary war. Adlum says, "I have made a wine of this grape that Mr. Jefferson pronounced worthy the best vineyard in France."

The Bunches are large and well shaped. Berries large, round, or oblate. Skin of a red colour, inclining to a dark purple when perfectly ripe. Juice sweet and lively, having a little musky flavour, with a little astringency. Mr. Bartram is supposed to have first cultivated this grape.

6. Clifton's.
Clifton's Constantia. Ad. No. 4.
This is very similar to the Schuylkill No. 4. The berries are not quite so large. It is said to have originated from seed in the garden of Mr. William Clifton, Southwark, in Philadelphia.

Berries large, of a deep purple colour. Juice sweet, with a musky flavour, and pulpy. Skin thick. Adlum says the pulp dissolves by fermentation, and it makes an excellent wine.

"An uncommonly large Fox Grape, of a deep purple colour. Before it is quite ripe, it has a pulp in it, but when perfectly ripe, the pulp turns to a substance like a plum, and becomes quite thick." Ad. p. 177.

Bunches of a medium size; short and thick set. Berries of a large oval shape. Skin white, inclining to a purple tinge on the sunny side, and in some seasons much more so than others. The Juice, when perfectly ripe, is very sweet and luscious, with but little pulp. The Bunch, in size and shape, resembles the Isabella, and appears to belong to the species No. 2.

This grape was found by Garret Gilbert, Esq. of this city, in a natural state, on the Shonga mountains, State of New-York, in the fall of 1825, and planted in his garden, where it
now occupies a large arbour in connexion with the Isabella, so that there is no doubt of its being a native. It is a great bearer, of similar habits with the Isabella, differing from that kind only in colour, and coming to maturity a little earlier. It is well worthy of general cultivation.

Within a few years the attention of the American horticulturist has been particularly drawn to the cultivation of native grapes; and it is a somewhat singular circumstance that while many species of grapes are found in a natural state in all parts throughout this continent, from the northern boundary to the southern extremity, yet amidst all the grapes, both European and Asiatic, scarcely any of them can well be suited in any part of this continent, at least not so as to become an article of commerce. It is true all the foreign kinds may be cultivated here with more or less pains; but I speak of them as thriving with the same facility and management as our native kinds. They generally require protection in winter; and during the warm summer and fall months are very liable to become mildewed in a greater or less degree, while every species and variety of the native grape will accommodate themselves to any part with little difficulty. Hence cultivators have come to the conclusion that if this country is to be a wine country, we must turn our particular attention to our native grapes, and endeavour to find improved varieties for this purpose. Some of the sorts have already risen much in public estimation, and in the opinion of judges, are much improved in flavour and productiveness. It is however to be regretted that the nomenclature is not better established; some sorts being called by one name in one part of the country, have different names in other parts. In many instances the inferior kinds of French Grapes are dressed out with some local name as an American Grape, and in other instances real American Grapes are called by foreign names, to which they have no kind of affinity.

The kinds which at present seem well established, I have noticed particularly, leaving a host of names out of the question until better data and more practical knowledge will give them a more decided character.
The only Mulberries cultivated in England are the black and the white fruited; the black for its fruit, the white for the feeding of silk worms. Black Mulberries are propagated by laying down the young branches in the autumn, or early in the spring. At the end of the year the layers may be removed from the stools and planted out in rows, three feet apart, and a foot from plant to plant in the rows: those intended for training may be planted out at once for the purpose, and the richer the soil is in which they are planted, the more rapid will be the progress of the trees.*

* There are more kinds of Mulberries used for the feeding of silk worms than our author has laid down, I shall therefore insert here all the known sorts as I find them in Sweet's *Hortus Britannicus*, London, 1830.


Observe the Chinese Mulberry, No. 11, is, as I suppose, the same kind as cultivated here by the name of *Morus Multicaulis*, and said to be the finest kind for silk worms. If so, it requires no greenhouse, nor any other kind of protection from our severest winters. The leaves are much larger, and appear to be more delicate in texture than the common White Mulberry. None of my plants were injured last winter (1831-1832) exposed fully to the open air, and the thermometer below zero. Further particulars on their cultivation in its proper place. See second part of this work.
CHAPTER X.

PEACHES.

An asterisk (*) denotes those which Nurserymen term French Peaches, and which require to be budded upon the Pear Plum Stock.†

SECT. I. —Melting, pale fruited.


Leaves doubly serrated, glandless.† Flowers large, pale rose colour. Fruit below the middle size, about seven inches in circumference, globular, with a slight suture extending from the base to the apex, which is flat and somewhat depressed. Skin covered with a thickish down, of a delicate yellow, tinged with pale red on the sunny side, and beautifully marbled with a deeper colour. Flesh pale citron, but of a bright red next the stone, from which it separates; it is perfectly melting, and very juicy.

Ripe the beginning and middle of September.§

This beautiful little peach was raised by T. A. Knight, Esq., of Downton Castle, from a seed of the Sweet Almond, the blossom of which had been impregnated by the blossom of a peach.

It was first exhibited at the Horticultural Society in September, 1817.


Leaves crenate, with reniform glands. Flowers middle sized. Fruit middle sized, more long than round, rather narrowed at the apex. Skin greenish white next the wall, but of a beautiful flesh colour, marbled and streaked with a darker colour on the sunny side. Flesh white and melting, but red at the stone, from which it separates. Juice plentiful, sugary, and richly flavoured. Stone oblong, almost smooth.

Ripe the beginning of September.

† Any of the peaches may be budded here with equal success either on Muscle Peach, or Almond stocks; and the kinds marked with an asterisk (*) called French Peach, if they require more attention in England than the other sorts, are in general the best kinds for this country under our fine autumnal sunshine.

†† See classification at the end of the Nectarines.

§ The time of ripening in this country may be estimated about a fortnight, and in some instances, three weeks earlier than here stated, for all the Peaches and Nectarines.

Admirable Tardive. *Ib.*


Leaves doubly serrated, glandless. *Flowers* small, dull red. *Fruit* middle sized, a little more broad than long, with a somewhat deep and broad suture, which extends to the apex, which leaves one of its sides prominent, and the other flat, terminated by a depressed and somewhat flat nipple. *Skin* pale greenish yellow next the wall, but tinged with red on the sunny side, and marbled with a dull and deeper colour. *Flesh* rather firm, greenish yellow, but red at the stone, from which it separates. *Juice* plentiful, and of a very good flavour.

Ripe the end of September, but it ought to hang some days upon the tree before it is gathered; in order to have it in perfection.

The flesh of this is more firm than that of many of the melting peaches, which has occasioned some, like Mr. Forsyth, to consider it as a Pavie; but in determining this, there can be no difficulty, as all melting peaches adhere more or less to the stone, but can be readily detached with the finger and thumb: in the Pavie this operation is impracticable.

4.* Bourdine.** Duhamel, 16. t. 12.

Bourdin. *Ib.*

Narbonne. *Ib.*


Leaves crenate, with globose glands. *Flowers* small, blush, edged with carmine. *Fruit* pretty large, and nearly round, divided by a wide and somewhat deep suture, the flesh swelling unequally on its sides, but a little flattened on the back. *Stalk* inserted in a deep and wide cavity. *Skin* greenish white next the wall, but on the sunny side it is of a lively red, marbled, and shaded with a deeper colour. *Flesh* white, melting, but very red at the stone, from which it separates. *Juice* sugary and highly flavoured. *Stone* small, and nearly round.

Ripe the middle of September.

It is said this peach derived its name from one Bourdin, a French gardener in the time of Louis XIV. That there is some resemblance between this, the *Télon de Vénus*, and the *Royale*, will not be denied; but that they are identically the same is what I cannot admit. In order that I may not,
in this instance, add to the confusion which at present exists in the names of modern cultivators, I shall follow the example of Duhamel, and our own countryman Miller, in considering the *Bourdine*, the *Têté de Vénus*, and the *Royale*, as three distinct varieties.


Leaves doubly serrated, glandless. *Flowers* large. *Fruit* middle sized, of a roundish figure, a little narrowed and flattened at the apex. *Skin* greenish white on the shaded side; but of a blush or soft red, and marbled with a deeper colour on the side next the sun. *Flesh* very delicate, melting, and white to the stone, from which it separates. *Juice* plentiful, and highly flavoured. *Stone* ovate, mucronate, and rugged.

Ripe the middle and latter end of August.

This is a beautiful and excellent peach, and must not be confounded with the *Noblesse*: it ripens a week or ten days sooner, and cannot be propagated upon the *Muscle*.


Leaves doubly serrated, glandless. *Flowers* large, very pale, nearly white. *Fruit* below the middle size, globular. *Skin* white, with scarcely any colouring on the side next the sun. *Flesh* soft, melting, and white to the stone, from which it separates. *Juice* a little musky, but saccharine, and well flavoured.

Ripe the middle of August.

It is said to have derived its name from the celebrated Anne Dunch, of Pewsey, in Berkshire. It is sold in some nurseries under the name of *White Avant*.


Leaves crenate, with globose glands. *Flowers* large, pale rose. *Fruit* rather small, narrowed at the apex, which is generally terminated by a small acute nipple; very hollow at the base. *Skin* pale yellowish white, sprinkled with red dots; but of a bright red on the sunny side. *Flesh* yellowish white to the stone, from which it separates. *Juice* rich, with a good flavour.

Ripe the end of August and beginning of September.

This beautiful little peach was raised by Mr. Knight, of
Downton Castle, who sent an account of it, with two others, to the Horticultural Society, Aug. 21, 1815.


Java Peach. Ib.

Leaves crenate, with reniform glands. Flowers large. The Fruit of this most singular peach is flatted, and completely concave at both the apex and the stalk. It is about two inches and a half in diameter, and scarcely three quarters of an inch thick, through the eye to the stalk, which thickness consists only of the stone and skin. The crown of the fruit looks like a broad and rather hollow eye, of an irregular five-angled shape, surrounded by the appearance of the remains of the segments of a calyx: the whole surface of this eye is roughly marked with small irregular warted lines, like the crown of a Medlar. The colour of the Skin is pale yellow, mottled or speckled with red on the part exposed to the sun. Flesh pale yellow, having a beautiful radiated circle of red surrounding the stone, and extending far into the fruit. The consistence and flavour of the flesh is that of a good melting peach, being sweet and juicy, with a little noyeau flavour.

It first ripened its fruit in this country at Thames Ditton, and was sent to the Horticultural Society by John Braddick, Esq., in 1819. Hort. Trans. Vol. iv. p. 512.


Leaves doubly serrated, without glands. Flowers large, of a beautiful pale rose colour. Fruit middle sized, a little narrowed at the apex, and having a slight suture. Skin yellowish green, marbled with bright red on the sunny side. Flesh yellowish green, quite to the stone, from which it separates. Juice plentiful, of a rich poignant flavour.

Ripe the middle of September.


Pêche Malte. Duhamel, No. 11.
Pêche de Malte. Lelieur.

Leaves doubly serrated, without glands. Flowers large, pale. Fruit middle sized, generally depressed at the apex,
with a broad shallow suture on one side, and slight traces of one on the other. Skin, on the shaded side, pale dull greenish yellow; next the sun, broadly marked with broken blotches of dull purplish red. Flesh greenish yellow, with a slight stain of purple next the stone, from which it separates. Juice plentiful, very rich, with an extremely agreeable vinous flavour. Stone middle sized, oval, pointed, rather rugged.

Ripe the end of August and beginning of September.

A very excellent and hardy peach, said to ripen its fruit well on an open standard in Normandy. It bears carriage remarkably well, and will keep longer when gathered than any other peach, except the clingstones.

11.* NEW NOBLESSE. Nursery Catalogues.
Leaves doubly serrated, without glands. Flowers large, pale rose. Fruit middle sized, somewhat oval, with an obscure suture, quite even at the apex, but terminating with a small acute nipple. Skin pale greenish yellow on the shaded side; but next the sun of a pale red, and marbled with different shades of deeper colour. Flesh greenish yellow quite to the stone, from which it separates. Juice plentiful, rich, and of a most exquisite flavour.

Ripe the beginning of September.

This Peach has been sold for some time by Mr. Ronalds of Brentford, who says it was raised by a friend of his from seed; but when and where I have not been informed.

Mellish's Favourite. Of the Nurseries.
Leaves doubly serrated, without glands. Flowers large, pale blush. Fruit large, for the most part roundish oblong, a little narrowed at the apex, and terminated by an acute nipple. Skin slightly downy, pale yellowish green next the wall; but of a marbled dull red, marked with broken streaks and blotches of a darker colour on the sunny side. Flesh melting, pale yellowish white to the stone, from which it separates. Juice plentiful, rich, and highly flavoured. Stone large, obovate, pointed.

Ripe the end of August and beginning of September.

This is one of our very best hardy peaches, and perhaps one of the most common; but it is often confounded with another, well known, the Vanguard, which is somewhat similar in appearance and in its general characters. It is, how...
ever, distinguished by its fruit being, for the most part, oblong, narrower, and plump at the apex, with a pointed nipple: in the Vanguard the fruit is equally large, or even more so, always globular, rather than oblong, and its crown or apex flat and often depressed. Nurserymen need not be at any loss to distinguish the two sorts when maiden plants in the nursery; the lateral shoots of the Noblesse being nearly as long as the main leader; those of the Vanguard being less numerous, and exceeded considerably by the main shoot; besides, the plants of the Vanguard are of a taller growth than those of the Noblesse. Indeed, so obvious and invariable have I found these characters, that should the two kinds become inadvertently intermixed in the nursery rows, the most inexperienced foreman would be enabled to separate them, without any fear of mistake.

In the Hort. Trans. above quoted, I stated that Mellish's Favourite and the Noblesse were the same. I have this year again been favoured by Mrs. Gurdon, of Letton, with specimens of both, and I find them identically one and the same.


Leaves doubly serrated, without glands. Flowers large, pale blush. Fruit middle sized, nearly globular, but a little narrowed at the apex, where it is generally terminated by a small nipple. Skin pale greenish yellow next the wall; but tinged with blush, and marbled with a deeper colour on the sunny side. Flesh soft, melting, and white to the stone, from which it separates. Juice sugary and vinous. Stone obtuse, a little rugged.

Ripe the middle and end of August.

This is undoubtedly the first Royal Charlotte ever known in our gardens. It was first sold by Robert Lowe, a nurseryman at Hampton Wick, about the year 1760. It has much the appearance of a Noblesse, but is smaller, and on the same aspect ripens ten days or a fortnight before it. The specimen from which this description was written, was from a tree growing at Heyden Hall, in Norfolk, in 1792. It had been purchased from Mr. Lowe, and planted there in 1766.


Nutmeg. Parkinson, No. 21.
Brown Nutmeg. Of some Collections.
Avant Pêche rouge. Duhamel, No. 2. t. 3.
Leaves small, crenate, with reniform glands. Flowers large. Fruit small, but larger than those of the White Nutmeg, of a somewhat globular figure, having a well marked suture extending from the base to the apex, terminated by a small, round, obtuse nipple. Skin pale yellow next the wall; but of a bright scarlet or vermillion, and slightly marbled with a deeper colour on the sunny side. Flesh yellowish white, but red at the stone, from which it separates. Juice sweet and a little musky.

Ripe the end of July.

This is the earliest hardy Peach cultivated in this country, and is very good when just ripe, but in a short time it becomes doughy.†

Leaves deeply serrated, without glands. Flowers large. Fruit large, somewhat globular, depressed at the apex; slightly cleft, with a corresponding depression on the opposite side. Skin covered with a fine short down, of a clear pale yellow next the wall; but of a pale red, and marbled with a darker colour on the sunny side. Flesh melting, pale yellow quite to the stone, from which it separates. Juice abundant, sweet, with a rich vinous flavour.

Ripe the beginning and middle of September.

This fine Peach, somewhat resembling, externally, a Newington, was raised in the garden of Mrs. Thoytes, of Sulhamstead House, near Reading, in Berkshire, and was first exhibited at the Horticultural Society in 1819.

Leaves doubly serrated, without glands. Flowers large. Fruit large, nearly globular, and quite flat or depressed at the apex. Skin yellowish white next the wall, but marbled and streaked with a few dashes of much deeper colour on the sunny side. Flesh melting, and white to the stone, from which it separates. Juice rich and sugary. Stone somewhat ovate, rugged, and sharp pointed.

Ripe the beginning of September.

Madeline Blanche. Duhamel, 8. t. 6.

† Not worth cultivating. *Am. Ed.*
**Leaves** doubly serrated, without glands. **Flowers** large, pale rose. **Fruit** below the middle size, somewhat globular, rather more broad than long, having a deeply marked suture, which extends from the base to the apex, where it is terminated by a small, slightly sunk nipple, and having a rather wide cavity at the base. **Skin** yellowish white next the wall, but on the sunny side tinged with red, and marbled with a deeper red colour. **Flesh** melting, of a yellowish white, with a slight tinge of red next the stone, from which it separates. **Juice** plentiful, but not high flavoured. **Stone** small, obtuse, a little rugged.

Ripe about the middle of August.


Avant Péche blanche. *Duhamel, No. 1. t. 1.*

**Leaves** small, doubly serrated, without glands. **Flowers** large, very pale blush. **Fruit** very small, the least of all the varieties, a little more long than broad, having a very conspicuous deeply marked suture, extending to the apex, on one side of which it oblongates into a very small acute nipple. **Skin** white, but when fully exposed it has a very pale blush tinge. **Flesh** white to the stone, from which it separates. **Juice** very sweet, of a musky and very agreeable flavour. **Stone** small, oval, mucronate, very slightly rugged.

Ripe the middle of July.

**SECT. II. — Melting red or purple fruited.**


**Leaves** crenate, with globose glands. **Flowers** large, pale rose. **Fruit** rather small, or below the middle size, somewhat narrowed at the apex, where it is usually very much depressed. **Suture** shallow, on one side of which it is fuller than on the other. **Skin** rather woolly, pale yellow, of a bright red on the sunny side, and marbled with a deeper colour. **Flesh** melting, yellowish-white to the stone, from which it separates. **Juice** sugary, with a slight bitter, but flavour pretty good.

Ripe the end of August and beginning of September.

This was raised by Mr. Knight, of Downton Castle; the offspring of the Noblesse, impregnated with the Red Nut-
PEACHES.

meg, and was exhibited for the first time at the Horticultural Society in 1814.

Galande.
Early Galande. { according to the Pom. Mag. of the English Nurseries.
Violette Hative.
Noiré de Montreuil, of the French Nurseries.

Leaves crenate, with globose glands. Flowers small, bright reddish pink. Fruit pretty large, globular, of a very regular figure, with a shallow suture, and a slightly hollowed apex, with a little projecting point in its centre. Skin, on the exposed side, rich deep red, with dark purple or violet streaks; on the shaded side, pale green faintly tinged with yellow. Flesh pale yellow, slightly rayed with red at the stone, very melting, juicy, and rich, and from which it separates. Stone rather large, slightly pointed.

Buckingham Mignonne, according to the Pom. Mag.

Fruit rather large and handsome, roundish, somewhat elongated, and rather pointed at the summit. Suture moderately deep along one side. Skin pale yellowish green next the wall, deep red next the sun, marbled with a darker colour. Flesh yellowish white, slightly rayed with crimson tints next the stone, from which it parts freely; melting, juicy, and very rich. Stone middle sized, ovate, with a lengthened sharp point, very rugged, and of a dark brown colour.

Ripe the middle and latter end of September.

This very handsome and valuable Peach was raised above twenty years ago by a Mr. Barrington, of Burwood, in Surrey.


Leaves crenate, with reniform glands. Flowers small, reddish. Fruit large, oval, with a very distinct suture, having a rather small cavity at the base. Skin not very downy, dark crimson next the sun, pale yellow next the wall, finely mottled towards the union of the two colours. Flesh pale yellow, but of a very deep red next the stone, from which it separates. Juice rich, and of a vinous flavour. Stone oblong, tapering to the base, and pointed at the summit.

Ripe the middle of September.
This is not the *Véritable Chancellière* of Duhamel, which has large flowers, and must be considered as the true *Chancellor*; but appears to be mentioned by him at the conclusion of his description of that fruit. The Chancellor Peach is said to have been raised from a seed of the Chevereux, in the garden of M. de Seguier, Chancellor of France.


Swalze or Swolze. *Langley,* p. 105. t. 32. fig. 1.

*Leaves* crenate, with reniform glands. *Flowers* small, dark red. *Fruit* middle sized, somewhat ovate, and mostly terminated by a small nipple. *Suture* deep, on one side of which it is considerably more swelled than on the other. *Skin* pale yellow next the wall, but of a bright and deep red on the sunny side. *Flesh* soft, melting and white, but pale red at the stone, from which it separates. *Juice* plentiful and well flavoured.

Ripe the beginning and middle of September.

Langley says, the Double Swalsh Peach was brought into England by Lord Peterborough before 1729.


*Leaves* crenate, with globose glands. *Flowers* middle-sized, pale red. *Fruit* above the middle size, somewhat globular. *Skin* yellowish white next the wall, but of a beautiful red on the side next the sun. *Flesh* white, but red at the stone, from which it separates. *Juice* plentiful, vinous, and well flavoured.

Ripe the middle of September.

The Early Admirable Peach ripened at Twickenham, in 1727, on a south-east wall, August 3d, O. S., or August 14th, N. S. — *Langley.*

This Peach, although by no means an early one, has been called the Early Admirable in the time of Miller, a name which cannot now be abandoned, because we have another peach called the Late Admirable. M. Noisette, in the *Bon. Jard.,* makes his Belle de Vitry a synonym of it; but in this he is not sanctioned by Duhamel, who has always been considered as of unquestionable authority.


*Leaves* crenate, with globose glands. *Flowers* large, pale
rose. *Fruit* middle sized, somewhat globular, and a little depressed at the apex, swelled a little more on one side of the suture than on the other, and very hollow at the base. *Skin* yellowish white next the wall, and sprinkled with red dots; but of a dull red, and marked with a deeper colour on the sunny side. *Flesh* yellowish white; except at the stone, where it is tinged with red, and from which it separates. *Juice* sugary, very rich, and high flavoured.

Ripe the end of August or the beginning of September.

The name of this peach originated with the late Mr. Lee of Hammersmith, whose nursery at the early part of its establishment by his father, was called the Vineyard. It has somewhat the appearance of the Grosse Mignonette, but it is not so large nor of so dark a colour, and Mr. Lee assured me it always ripened on his wall a week or ten days earlier: had the two peaches been alike, it could not have escaped the notice of that very distinguished cultivator. For this reason, and from my own observation, I have determined not to abandon the name to a mere synonym. On the other hand, I am quite satisfied that plants may be purchased from nurseries, under this name, that may prove to be the Grosse Mignonette.


*Leaves* large, acutely crenate, with globose glands. *Flowers* small, dull red. *Fruit* middle-sized, globular, deeply lobed at the summit, with a deep cavity for the footstalks, projecting more on one side of the suture than on the other. *Skin* moderately downy, of a uniform dark red next the sun, and of a fine pale yellow on the shaded part, mottled with bright red at the junction of the two colours. *Flesh* pale yellow, rayed with red at the stone, from which it parts freely. *Stone* very small, bluntly oval, not particularly rugged. *Flavour* good when upon an open wall, excellent when forced. It is said in the *Pom. Mag.* to be between a Clingstone and a Melter.

Ripe about the middle of September.

An American variety of considerable importance, not so much for its good quality as a hardy kind, as for being a forcing peach of great merit.

Mr. Michael Floy, of New-York, in his letter of November 5, 1823, says, "This is one of the finest peaches I have seen, and the richest I have tasted: it originated in the garden of Mr. Gill, in Broad-street, in this city. This is the
second year of its fruiting. The original tree is remarkably thrifty and bore a very full crop this season."


Mignon. *ib.
Veloutée de Merlet. *ib.
Grimwood’s Royal George. Hooker’s Pom. Lond. 41.
Grimwood’s New Royal George, { of the English Nur-
French Mignonne.
Large French Mignonne,
Vineuse. Lelieur.

Leaves crenate, with globose glands. Flowers large, deep rose. Fruit large, depressed, hollowed at the summit, with a moderately deep suture, and swelled considerably on one of its sides, and a wide cavity at the base; the side marked by the suture is shorter than the opposite one. Skin rather thinly clad with down, of a rich, very deep red, next the sun, thickly mottled on a yellowish ground next the wall. Flesh pale yellow, rayed with red at the stone, from which it freely separates; melting, juicy, with a rich vinous flavour. Stone small for the size of the fruit, ovate, very rugged.

Ripe the beginning and middle of September. The synonyms above quoted may be safely relied upon as belonging to the Grosse Mignonne of Miller, Duhamel, and Noi-sette. The figure in Duhamel is a perfect representation of the fruit.

The name of Grimwood’s Royal George was given by Mr. Grimwood, to plants which he propagated from the Grosse Mignonne, in the early part of the reign of George the Third: by which he derived a profit beyond what he would have done had he sold them under what he knew to be their proper name. See Hooker’s Pomona, t. 41. It is said the name of Mignonne originated with one of the kings of France, on account of its excellence.


Leaves doubly serrated, without glands. Flowers large, fine pale rose. Fruit below the middle size, more broad than long, but somewhat narrowed at the apex. Skin greenish yellow, with numerous red dots, and pearl-coloured specks interspersed; but next the sun of a bright red, and

† The original tree is since dead.—Am. Ed.
marbled with a deeper colour. *Flesh* melting, of a greenish yellow quite to the stone, from which it separates. *Juice* plentiful, sugary and vinous. *Stone* small, almost round, and nearly smooth.

Ripe the end of August and beginning of September.

A very beautiful early fruit from the Royal Gardens at Kensington some years ago.


*Leaves* crenate, with globose glands. *Flowers* small, pale red. *Fruit* large, 10 or 11 inches in circumference, of a roundish figure, rather inclining to oval. *Suture* deep, having the flesh swelled boldly and equally on both sides, with a slight depression on the summit, where there is usually a small, pointed nipple. *Skin* pale green or yellowish next the wall; but of a pale red, marbled and streaked with darker shades on the sunny side, cavity of the base rather small. *Flesh* delicate, melting, of a greenish white, but red at the stone, from which it separates. *Juice* plentiful, and, in a warm season, highly flavoured.

Ripe the end of September.

This is a most excellent and extremely hardy peach, well deserving of cultivation. It ought invariably to be planted against either a south or south-east wall, as on colder aspects there is little chance of growing it in perfection.


Lockyer's Peach. *Forsyth,* Ed. 3. No. 40.

*Leaves* doubly serrated, without glands. *Flowers* small, *Fruit* middle-sized, nearly globular. *Skin* greenish yellow next the wall, sprinkled with numerous red dots; but of a dull red, and marbled with a darker colour on the sunny side. *Flesh* greenish yellow, slightly coloured with red next the stone, from which it separates. *Juice* plentiful and good in flavour.

Ripe the middle of September.


Lord Falconbridge's. *Hanbury.*

*Leaves* doubly serrated, without glands. *Flowers* small. *Fruit* above the middle size, somewhat ovate, being broader
at the base than at the apex. *Suture* rather deep. *Skin* pale yellow next the wall, sprinkled with numerous red dots; but of a dull red, marked with several broad spots or patches of a deeper colour on the sunny side. *Flesh* yellowish white, but red at the stone, from which it separates. *Juice* plentiful and rich. *Stone* rather flat.

Ripe the middle of September.

This very fine and handsome Peach has been many years in England, as appears by Hanbury, whose last edition was published in 1769. It was cultivated by Messrs. of Pontefract, fifty years ago, and at that time was plentiful in the West Riding of Yorkshire, but does not appear to have found its way into the London nurseries. There are several Peaches of this class called Mignonnes, which approach very nearly each other, and may be considered as the same; but this I consider to be distinct, as I have never observed those broad and well marked dark patches which so strongly characterize this, upon any of the other varieties.


Madeleine Rouge. *Duhamel,* 10. t. 7.

Madeleine de Courson. *Ib.*

Rouge Paysanne. *Of the French.*


*Leaves* doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* below the middle size, globular, flattened, deeply cleft on one side. *Skin* pale yellowish white next the wall; but of beautiful red on the sunny side. *Flesh* quite white, with a little red at the stone, from which it separates. *Juice* plentiful, rich, and vinous. *Stone* blunt, rather large in proportion to the size of the fruit.

Ripe the end of August or beginning of September.

This is a very excellent Peach, and ought to be found in every good collection of fruit. It is the true *Red Magdalen* of Miller, and, as such, should never have given way to the one now cultivated under that name; but, like the *Elruge* and *Red Roman Nectarine* of that author, the ignorance of some, and the indolence of others, have allowed far inferior fruits to usurp their names.


*Leaves* doubly serrated, without glands. *Flowers* small, *Fruit* middle-sized, of a somewhat globular figure, but rather
more broad than long. **Skin** greenish white next the wall, but of a deep red or purple colour on the sunny side. **Flesh** very melting, greenish white, but red at the stone, from which it separates. **Juice** plentiful and well flavoured. **Stone** small, oblong, rugged.

Ripe the end of August and beginning of September.

In a cold wet season, this tree is frequently attacked, more or less, with mildew; it ought, therefore, to be planted on a dry soil, and in a warm sheltered situation. It is said to have been raised by a Mr. Millet, a market gardener at Brentford, above sixty years ago.


**Leaves** doubly serrated, without glands. **Flowers** large, pale. **Fruit** middle sized, with a small suture extending from the base to the apex. **Skin** greenish yellow next the wall; but of a deep red on the sunny side. **Flesh** melting, and white to the stone, from which it separates. **Juice** plentiful, rich, and excellent.

Ripe the middle and end of August.


Johnson's Early Purple, Johnson's Purple Avant,

Purple Avant,

Padley's Early Purple,


Pêche du Vin. *Of the French Catalogues.*

**Leaves** crenate, with globose glands. **Flowers** large, pale, lively rose. **Fruit** middle-sized, rather more broad than long, somewhat depressed at the apex, having a well marked suture, and a rather deep cavity at the base. **Skin** pale yellow or straw colour next the wall, with a mixture of scarlet dots; but of a rather dull red, and marbled with a deep purple on the sunny side. **Flesh** melting, yellowish white, but red at the stone, from which it separates. **Juice** plentiful, rich, of an excellent flavour. **Stone** rugged, oval, sharp-pointed.

Ripe the middle and end of August, ten or fourteen days before the Noblesse.

This little Peach has long been known in France, but not
in this country. It appears to have been introduced, a few years ago, by Mr. Neil, who sold two of the plants to Mr. Padley for five guineas; hence it has obtained Mr. Padley's name, as well as that of Mr. Neil. It is much grown, as M. Noisette has informed me, by the gardeners of Montruel, and known to them as the Pêche du Vin.

36.* **New Bellegarde.** *Nursery Catalogues.*

New Galande, Brentford Mignonne, 

*Leaves crenate,* with globose glands. *Flowers* small, bright crimson. *Fruit* above the middle size, a little more long than broad, with a narrowed apex, and a very shallow suture. *Skin* pale yellow next the wall; but of a deep red, marbled and shaded with a deeper colour on the sunny side. *Flesh* pale yellow, and melting, but red at the stone, from which it separates. *Juice* plentiful, rich, and very highly flavoured.

Ripe the beginning of September.

This very handsome and excellent Peach has been sold by Mr. Ronalds of Brentford, under the name of Brentford Mignonne, who informs me it was raised by a friend of his from seed. Its characters being those of the Bellegarde, that name has been assigned it in preference to that of a Mignonne.

37.* **New Royal Charlotte.**


Queen Charlotte. *Forsyth, Ed. 3. No. 38.*

Kew Early Purple. *Aiton's Epitome.*

*Leaves* doubly serrated, without glands. *Flowers* middle-sized, dark red. *Fruit* rather above the middle size, somewhat narrow at the apex, and more swelled on one side of the suture than on the other. *Skin* pale greenish white on the shaded side; but of a full deep red, and marbled with still deeper colour on the sunny side. *Flesh* greenish white, but pale red next the stone, from which it separates. *Juice* plentiful, rich, and extremely well flavoured.

Ripe the beginning of September.

I have named this the **New Royal Charlotte,** to distinguish it from No. 14.

38.* **Nivette.** *Duhamel, 37. t. 28.*

Nivette Veloutée. *Ib.*

Peaches.


*Leaves* crenate, with globose glands. *Flowers* small, pale red. *Fruit* pretty large, somewhat ovate, with a shallow suture, and a rather depressed apex. *Skin* greenish yellow next the wall; but when exposed to the sun, of a lively red, shaded and marbled with a few dashes of a deeper colour. *Flesh* when fully ripe, of a pale yellow, but very red at the stone, from which it separates. *Juice* plentiful, and of an excellent flavour.

Ripe the middle and end of September.


- Double de Troyes. *Duhamel, 3. t. 4.*
- Pêche de Troyes. *Ib.*
- Petite Mignonne. *Ib.*
- Early Mignonne. *Miller, 3.*
- Small Mignonne. *Ib.*
- Mignonette. *Ib.*

*Leaves* crenate, with reniform glands. *Flowers* small. *Fruit* below the middle size, somewhat globular, but compressed near the stalk, which is inserted in a small deep cavity. *Suture* rather deep, extending from the base to the apex, which is terminated by a flattish obtuse nipple. *Skin* yellowish white next the wall, but of a fine red on the sunny side. *Flesh* white, with a rosy colour next the stone, from which it separates. *Juice* plentiful, and richly flavoured. *Stone* small, oblong, and thick.

Ripe the end of August.


*Vineux. 1b.*

*Leaves* crenate, with reniform glands. *Flowers* large, bright rose. *Fruit* below the middle size, globular, depressed at the apex, having a deep suture extending from the base and across the summit. *Skin* pale yellowish white next the wall, but of a deep mottled red or purple on the sunny side. *Flesh* melting, pale yellowish white, but very red at the stone, from which it separates. *Juice* plentiful, of a rich vinous flavour. *Stone* middle-sized, rugged, broadly-ovate, blunt at the summit, not pointed.

Ripe the end of August or beginning of September.


*Leaves* crenate, with globose glands. *Flowers* small, deep red. *Fruit* large, roundish, approaching to oval, with...
a shallow suture. Skin very downy, dull red next the sun, pale yellowish green in the shade. Flesh whitish; but deeply rayed with red next the stone, from which it separates very freely. Juice plentiful, rich, and high-flavoured. Stone oval, pointed, and very rugged.

Ripe the end of September.

This is an American Peach of great merit, lately introduced into this country. As it ripens late, it requires to be planted against a south wall, and care must be taken that it is perfectly ripe before being gathered.


Red Alberge. Ib.
Alberge Jaune. Duhamel, 5. t. 5.
Pêche Jaune. Ib.

Leaves crenate, with globose glands. Flowers small, bright pale crimson. Fruit middle sized, nearly globular, having a pretty deep suture extending from the base to the apex. Stalk inserted in a rather deep cavity. Skin yellow next the wall; but on the sunny side of a deep red or purple colour, which extends nearly round the fruit. Flesh deep yellow, but of a soft red next the stone, from which it separates. Juice plentiful and highly flavoured.

Ripe the beginning of September.

A very neat and hardy little peach, well deserving of cultivation.

Miller has made his Purple or Red Alberge a synon-

ym of the Rossanna, which, however, does not belong to the same Division; the great similarity between the two fruits has led many gardeners to confound them. The advantage of a synoptical arrangement of these fruits, in which the glands are made a foundation of the Divisions, is clearly manifest; for without consulting the simple character, the difference between the Alberge and the Rossanna would, even now, have been left in a state of uncertainty.


Rambullion. Ib.

Leaves crenate. Flowers large. Fruit middle sized, rather more long than broad, and divided by a deep suture. Skin pale yellow next the wall, but of a fine red colour on the sunny side. Flesh bright yellow, but deep red at the
stone, from which it separates. Juice rich, of a vinous flavour.

Ripe the middle of September.

This peach appears not to be known by any of our modern cultivators; yet, should it fall in their way, the above description, although defective, will enable them to distinguish it from any other sort.


Leaves doubly serrated, without glands. Flowers small, dark dull red. Fruit middle-sized, rather more broad than long. Suture deep, extending nearly half an inch beyond the centre of the apex; swelled much more on one side of it than on the other, and having a wide cavity at the base. Skin pale yellowish white next the wall, but of a very deep red, interspersed with a few ash-coloured and dark specks on the sunny side. Flesh melting and white, but red at the stone, from which it separates. Juice plentiful, and of a very good flavour. Stone oblong and thick.

Ripe the beginning of September.

This is a good peach, but apt to be mildewed when planted upon a cold soil.

I have not quoted any synonyms under this head; for, although it may have been sold under different names by different nurserymen, it does not follow that these names should be considered as synonymous.


Pêche Jaune. Ib.

St. Laurent Jaune. Ib.

Petite Roussanne. Ib.

Leaves crenate, with reniform glands. Flowers small, pale dull red. Fruit middle sized, something larger than the Purple Alberge, and generally a little more flattened; but it has a similar suture, extending to the apex, where is implanted a small sharp-pointed nipple. Skin yellow next the wall, but on the sunny side of a deep red or purple colour, which extends nearly round the fruit. Flesh deep yellow, but red at the stone, from which it separates. Juice plentiful, and of a good flavour.

Ripe about the middle of September.

The glands on the leaves form an unerring character,
and, indeed, the only one by which this peach and the Purple Alberge can be distinguished. Had Duhamel been aware of the importance of this character, his Traité des Arbres Fruitiers, as far as regards Peaches and Nectarines, would have been invaluable, and the discrepancies between him and modern authors avoided. In the Bon Jardinier, the Roussanne and Alberge Jaune are made the same; but that they are distinct, the glands are evidence; and that the Purple Alberge, and the Rossanne, described by me, are those intended by Duhamel, is clear, not only from his description of both, but by his Ordre de Maturité.


Leaves doubly serrated, without glands. Flowers small. Fruit above the middle size, nearly globular. Suture deep, especially at the apex, where it extends almost two-thirds across. Skin of a yellowish white next the wall, sprinkled with numerous red dots; but of a deep red, and slightly marbled with a deeper colour on the side next the sun. Flesh melting, yellowish white, but very red at the stone, from which it separates. Juice plentiful, rich, and high-flavoured. Stone ovate, slightly furrowed.

Ripe about the middle of September.

There is very little doubt but that this is the Royal George of both Hitt and Miller, although evidently not the Royal George of Switzer, and may therefore be considered as the original Royal George. It is a most excellent peach, and a very beautiful figure of it is given in the Pomological Magazine. There are, it is true, several peaches sold in the nurseries under this name: but this is the sort most generally allowed the right one.


Leaves doubly serrated, without glands. Flowers small, dark dull red. Fruit middle-sized, a little ovate, mostly narrowed at the apex, and terminated by a small nipple. Skin pale yellowish white, sprinkled with numerous red dots next the wall; but of a very bright red, and marbled with a deeper colour on the sunny side. Flesh yellowish white, but of a pale red at the stone, from which it separates. Juice sugary and rich.

Ripe the beginning and middle of September.

Leaves crenate, with globose glands. Flowers large pale rose. Fruit middle-sized, somewhat flattened at the apex, and swelled a little more on one side of the suture than on the other. Skin pale greenish yellow next the wall, sprinkled with numerous red dots, but of a fine dark red, and marbled with a deeper colour on the sunny side. Flesh pale greenish yellow, with a few red streaks near the stone, from which it separates. Juice rich, and of a very highly vinous flavour.

Ripe the end of August and beginning of September.

The name of this very beautiful and excellent Peach originated with Mr. Forsyth. He says it was sent from France to her Majesty Queen Charlotte, about the year 1783, and planted in the Royal Gardens at Kensington, where he found it in 1784, and mentioned in the catalogue of the gardens as a new Peach from France.


Leaves crenate, with globose glands. Flowers large, fine deep rose. Fruit above the middle size, nearly globose, but a little depressed at the apex, and the suture almost obscure. Skin yellowish white next the wall, sprinkled with numerous minute red dots, but of a beautiful red or carmine colour on the sunny side. Flesh melting, yellowish white, except near the stone, where it is deeply stained with red, which at the apex reaches nearly through to the skin. Juice plentiful, sugary, and of a high vinous flavour. Stone small, deeply rugged.

Ripe about the middle of September. This is not only one of the handsomest, but one of the best peaches in our collections, not excepting the Bellegarde, and cannot be too extensively known. The name appears to have originated with the late Mr. Lee of Hammersmith.


Leaves crenate, with globose glands. Flowers large, pale blush. Fruit middle-sized, globular; broadest at the base, with a very shallow suture. Skin greenish yellow next the wall, but of a bright crimson on the sunny side. Flesh greenish yellow to the stone, from which it separates. Juice plentiful, rich, and high-flavoured. Stone rather large, obovate, pointed.

Ripe about the end of August,
This peach was raised by Mr. Knight, of Downton Castle, from a stone of Neil's Early Purple, and the pollen of the Red Nutmeg. It differs from its female parent in being a much rounder fruit.


Leaves crenate, with globose glands. Flowers large, deep rose. Fruit middle-sized, somewhat globular, but a little narrowed at the apex, and little more full on one side of the suture than on the other. Skin pale greenish yellow next the wall, sprinkled with numerous red dots, but of a rather dull red, and marbled with a deeper colour on the sunny side. Flesh melting, pale greenish yellow, but tinged with red next the stone, from which it separates. Juice plentiful, rich, and high flavoured.

Ripe the beginning of September.

It is probable this peach may be sold under other names in the nurseries. Two trees were planted against a south wall in Mr. Lee's private garden at Hammersmith, under the above name, which proved to be one and the same fruit.


Leaves deeply crenate, with globose glands, and somewhat puckered on each side of the midrib. Flowers small, pale rose, edged with carmine. Fruit large, a little more long than broad, divided by a wide and deep suture, extending from the base to the apex, where it is terminated by a broad, prominent, obtuse nipple, and having a wide cavity at the base. Skin pale greenish yellow next the wall; but of a lively red, and marbled with a deeper colour, on the sunny side. Flesh melting, greenish yellow, but red at the stone, from which it separates. Juice sugary, and of an excellent flavour.

Ripe the end of September.

I have examined the leaves of many trees of this kind in the nurseries in the Duke of Devonshire's garden, and also in the Horticultural garden at Chiswick; and I have uniformly found them to be more deeply and more acutely crenate than those on any other glandular-leaved variety.
Sect. III.—Pavies, or Clingstones.

Leaves crenate, with globose glands. Flowers small, pale blush. Fruit middle sized, somewhat narrower at the apex than at the base, with a considerable fulness on one side of the suture, which is rather deeply marked. Skin pale yellow, tinged with red on the sunny side. Flesh pale yellow, quite to the stone, to which it firmly adheres. Juice plentiful, pretty good.
Ripe the middle of September.

This is not Braddock’s American Peach of the Hort. Trans. Vol. ii. p. 205. t. 13., which appears to be a melting peach. Some description ought to have accompanied that plate.‡

Leaves crenate, with reniform glands, narrower than in many others, and puckered on each side of the midrib. Flowers small, reddish. Fruit above the middle size, rather more long than broad, generally more swelled on one side of the suture than on the other, and terminated by a small nipple, very uneven at the base. Skin pale yellowish green on the side next the wall, and thickly sprinkled with red dots; but on the sunny side it is of a beautiful red, marked and streaked with a darker colour. Flesh firm, yellowish white, but very red at the stone, to which it closely adheres. Juice plentiful, and, if thoroughly ripened, in a fine warm season it is richly flavoured. Stone middle-sized, roundish oval, very slightly pointed.
Ripe the end of September and beginning of October.

Pavie Admirable. Ib. 553.
Leaves crenate, with reniform glands. Flowers small, pale. Fruit large, of a roundish figure, swelling a little more on one side of the suture than on the other. Skin pale

† See No. 72. Am. Ed. ‡ See No. 69. Am. Ed.
yellow next the wall; but of a pale red, shaded with light scarlet or deep crimson on the sunny side. *Flesh* pale yellow, but red at the stone, to which it closely adheres. *Juice* sugary, and well-flavoured. *Stone* roundish, and almost smooth.

Ripe the end of September and beginning of October.

The Pavie Admirable is now, for the first time, made a synonym of the Incomparable, the latter having been established in Mr. Aiton's Epitome. The name of Pavie Admirable is no where to be found, I believe, previously to its insertion in my Plan of an Orchard, published in 1796, whence it was copied into Mr. Forsyth's book, in 1802.


Monstrous Pavy of Pomponne. Miller, No. 29.
Pavie de Pomponne. Lelieur.
Pavie Cornu,
Pavie Monstreux,
Gros Mélecoton,

*Leaves* crenate, with reniform glands. *Flowers* large, and crumpled at their margins. *Fruit* very large, sometimes measuring fourteen inches in circumference, somewhat oval, with a well-defined suture extending from the base to the apex, which narrowed, and terminates with an obtuse nipple. *Skin* yellowish white next the wall; but on the exposed side of a deep intense red, a lighter part of which reaches nearly round the fruit. *Flesh* firm, yellowish white, but very red at the stone, to which it closely adheres. *Stone* small in proportion to the size of the fruit.

Ripe in a warm and dry season the middle or towards the end of October, when the flavour is pretty good; but in cold seasons it will not ripen abroad in this country.


Newington. Parkinson, No. 8.

*Leaves* doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* large, somewhat globular. *Skin* pale yellowish white on the side next the wall, but of a beautiful red marbled with dashes and streaks of a deeper colour where fully exposed to the sun. *Flesh* yellowish white, but
very red at the stone, to which it firmly adheres. *Juice* rich, and of a high vinous flavour.

Ripe the middle of September.


Pavie Blanc. *Ib.*


Mélecoton. *Ib.*

Merlicoton. *Ib.*

Myrecoton. *Ib.*

*Leaves* doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* middle sized, somewhat broadly globular. *Suture* rather deep at the base, but shallow at the apex, where is sometimes implanted a small acute nipple.

*Skin* pale yellowish white next the wall; but of a beautiful red, marbled and streaked with a deeper colour on the sunny side. *Flesh* firm, pale yellowish white to the stone, to which it closely adheres. *Juice* sugary, and well flavoured. *Stone* middle sized, shortly ovate, thick, not deeply rugged.

Ripe the beginning of September.

This has been considered by some to be the same as Smith's Newington; but it appears to me to be a different fruit, being always more broad than long, while the other is always more long than broad, and has also more colour at the stone.


*Leaves* crenate. *Flowers* small. *Fruit* above the middle size, somewhat globular. *Skin* pale yellow next the wall, sprinkled with numerous red dots; but of a deep red or purple colour on the sunny side. *Flesh* firm, yellowish white, but of a faint red at the stone, to which it closely adheres. *Juice* rich and vinous. *Stone* small, deeply furrowed.

Ripe the middle or towards the end of September.


Early Newington. *Ib.*


*Leaves* doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* middle sized, rather oval, a little narrowed at the apex, and more swelled on one side of the suture
than on the other. Skin pale yellow or straw colour next the wall; but of a lively red, marked with light and dark purple dashes on the sunny side. Flesh firm, pale yellow, but of a light red next the stone, to which it closely adheres. Juice excellent. 

Ripe the beginning of September.

SECT. IV. — ADDITIONAL AMERICAN PEACHES.

By the Editor.

The following are selected as fine kinds, and believed to be of American origin. Several of them cannot be excelled by any European sorts, and are worthy of a place in every collection. I sent most of the kinds to the London Horticultural Society in the years 1823 and 1825. The only kind of them (George the Fourth,) which our author describes, shows that the climate of England is not sufficient to produce them in perfection without artificial heat. The George the 4th Peach ripens here the latter end of August or beginning of September, and is what we call a Summer Peach. The time of ripening in England appears to be near a month later. What then would they do with our later peaches, particularly the Heath, one of our very latest, and when perfectly ripe, probably the best? We want the most sheltered and warmest part of the garden here to ripen this sort. Still I should recommend to the English gardeners to give all the sorts a trial, in a good Peach-house, where they can command a heat of seventy or eighty degrees in the month of September. They will find that their “Braddock’s American,” which by our author’s description does not promise much, may change its character, and probably turn out to be the rich and high-flavoured Lemon Clingstone; and all the other kinds would find a place in a new edition, if perfectly ripened, with high encomiums of character. However, it is important that the true kinds are selected; for it is a fact, that all the kinds which I take to be original sorts will produce a number of varieties from seeds, of a similar type with the original—some indifferent, and some very poor. Hence we have hundreds of names, as sorts not worth cultivating; although, to a careless observer, they may pass as tolerable peaches. The facility of raising peaches from seed, in this country, has led many to neglect innoculated trees, and trust to seedlings. Trees should always be innoculated with scions from trees in a bearing state,
and when the fruit is ripe; they will then know to a certainty what kinds are good, and of the best quality, and such only should be budded from.


Leaves broad, deeply serrated, with globose glands. *Flowers* medium, rose-coloured. *Fruit* large, more broad than long, a little sunken at the apex, with a deep cavity at the base; the suture dividing the fruit pretty even, forming a handsome figure. *Skin* pale yellow, with a deep red cheek on the exposed side. *Flesh* melting, whitish yellow, with a few rays of red near the stone, which is small roundish, and not much pitted; separating freely. *Juice* very sweet and plentiful, of a rich and high flavour.

Ripe the last week in August.

This is a most excellent Free-stone Peach, and in general a good bearer; the tree of thrifty growth. I found the original tree in a garden in New-York. The tree was large, thrifty, and full of fruit; about eight or ten years old; it had come up accidentally from a seed. I sent it to the *Hort. Society* in 1823.


This is a tolerably large Clingstone, with little to recommend it but its curiosity. The *Flesh* is of a deep blood colour to the stone; when perfectly ripe it is juicy, with an acidity in its taste, by some deemed agreeable, and used for culinary purposes and preserving. I sent it to the *Hort. Soc.* in 1823.

Ripe first week in September.


Leaves crenated, with reniform glands. *Flowers* small. *Fruit* below the medium size, nearly round. *Flesh* white, firm, with a very little red at the *Stone*, which is small, flat, and a little swollen at the bottom, separating easily. *Skin* a dirty white, with bright red on the exposed side. *Juice* rich and sugary.

Ripe middle of August.

This excellent little Peach was raised from seed by Mr. Henry Brevoort of this place in the year 1822, and is worthy of general cultivation. I sent this sort to the *Hort. Soc.* in 1825.


Leaves crenated with round small glands. *Flowers* small, and rose-coloured. *Fruit* about the medium size. *Skin*
of a greenish yellow with a brownish red on the exposed side. Flesh melting. Juice rich, sweet, and good flavoured.

65. EARLY SWEET WATER. Hort. Soc. Cat. 184.
Leaves large and broad, doubly serrated; glands none. Flowers large, white and rose-coloured. Fruit about a medium size, nearly round and regular, slightly pitted at the apex, and showing a kind of pistilla point. Skin thin, white, with a small portion of colour on the exposed side. Flesh melting, white, and separating readily from the stone; which is small, round, and nearly flat, and pitted. Juice very sweet and good. Ripe the first week in August.

This is the best early peach we have, coming in a few days after the early Ann, or White Nutmeg, which it resembles in shape, growth of the tree, &c.; it is, however, about double the size, and it is probable that it originated from a seed of that kind, but is every way very superior in quality; and as the trees have a larger and stronger growth, is supposed to have been mixed in the pollen with some other sort. The tree has a peculiar habit of growth, which renders it very difficult to propagate from. The young shoots will be almost destitute of perfect buds to innoculate with: care, therefore, should be taken to see that each bud has a perfect eye, or they will never grow. I experience more difficulty to bud a row of this sort, in my Nursery, than of all other kinds put together. I first found it in the garden of Mr. Henry Brevoort: he had several trees of them, and it was one of his favourite sorts. He had budded them by the name of a "French Peach," but cannot tell where he first got it. I have no doubt, however, of its originating in this country. I sent trees of it to the Hort. Society, in 1823.

Serrated.
Unique.

Leaves narrow and very deeply and doubly serrated; in some instances almost to the mid-rib, more so than any other kind of peach: without glands. Flowers small and red. Fruit large, broader than long, one cheek projecting out much more than the other, and forming an irregular shape. Skin downy, of a brownish yellow, with a crimson red on the exposed side. Flesh melting, separating freely from the stone, which is small for the size of the fruit. Juice sweet, and of an excellent flavour.

Ripe last week in August.
I first discovered this most curious peach when quite a young tree, on the edge of a swamp near the English Neighbourhood, in New-Jersey, in the year 1809. Being struck with its curious appearance, I took scions from it, and budded them in my nursery. I sent some of the young trees to London in the spring of 1812: and in the fall of that year obtained fruit from my Serrated Peach, as I called it, which I thought good. I planted these pits, and the leaves of all the seedlings were similar; yet many of the trees that bore fruit were inferior sorts, and rejected. One of them had very fine fruit, and superior to the original, which I called "Emperor of Russia," and sent it to Mr. Robert Barclay, in 1819, and to the Hort. Society, in 1823, by that name.

67. NEW-YORK WHITE CLINGSTONE. Hort. Soc. Cat. 208.

Newington, Nursery Catalogues.
Leaves crenated, with round glands. Flowers small, red. Fruit large, round, with a pointed apex, or small nipple. Skin white, inclining to a very light yellow, with a rose colour on the exposed side; some of the fruit having but little colouring. Flesh light yellow, melting and soft, but adhering close to the stone, which is rather oval, and raised in the middle. Juice very plentiful, sweet, luscious, and high flavoured.

Ripe early in September.
This most excellent Clingstone Peach, of which there are many seminal varieties, differing more or less in size and quality, but evidently of the same type; by some has been considered to be a Newington, and confounded with that sort, but is in many respects different, and the true sort much superior. I first found it in the late David Williamson's Nursery in 1807. He had worked many of them, and, by a note I found in his Nursery Book when I came in possession of his Nursery, he had found it in a private garden in the city of New-York. I have found none of the new varieties to equal the original.

68. WASHINGTON PEACH. Hort. Soc. Cat. 223.
Boyce Peach.
Leaves crenated, large and broad, with round glands. Flowers small. Fruit large, rather broader than long, full at the bottom, very equally divided by the suture, which is rather deep near the bottom. Skin very thin, and peels readily with the fingers, with a very slight downiness, light yel-
low, with a deep crimson blush. *Flesh* pale yellow, melting and tender, juice abundant, very sweet and luscious; it separates from the stone, but not so easily as some sorts, generally leaving a little of the flesh behind. The *Stone* is quite small for the size of the fruit.

Ripe second week in September.

This is one of the finest of peaches at the season when in perfection. I found this peach in my garden in 1806. It was undoubtedly a worked tree, and had been planted there. Mr. Brevoort knew the Peach, and called it the *Boyce Peach*. He said it had been cultivated by Mr. Boyce, a Gardener in New-York, many years before; but where it originated he could not tell. This kind should be planted in every garden as a very superior sort. I sent young trees of it to the *London Hortic. Society* in 1823. One very peculiar trait in the character of this Peach is its rapid growth; when the fruit is nearly ripe, it is only of an ordinary size, but in the course of ten days the size will have doubled. The perfectly ripe fruit generally weighs nine ounces.

69. **RED CHEEK MALACOTAN.** *Coxe's View, No. 28.*

Hogg's Mallacoton.

Lady Gallatin.

Probyn Peach, and other names.

*Fruit* above a medium size, inclining to the oval at top, fuller at the bottom, in shape very similar to the variety of Lemon Clingstone, called *Pine Apple Cling*. The *Skin* a fine yellow, with a deep red cheek; the *Flesh* of a deep yellow, with a little red close to the stone, and from which it separates freely. The *Juice* not very abundant, but sweet and very fine, with a little of that pleasant acidity of the Lemon Clingstone.

Ripe first week in September.

Mr. William Prince, the senior proprietor of the Flushing Nurseries, informed me, that this Peach was first discovered by him in his Peach Orchard in rather a singular manner: He had sent his man to gather some Lemon Clingstones; in examining them, he found that some of them were free stones. On being informed that they all came off the same tree, he went and found that one part of the tree was Lemon Clingstone the other part probably a limb that had sprung from the natural tree below the graft) this fruit; he gave the name as above, and inoculated from it. I have known this kind thirty years; and as a proof of the fruit having
originated here, there are a host of names from seed of this kind. The best of them is one that came up accidentally in the garden of Mr. Thomas Hogg, Florist, and is quite as good as the original; and I think rather earlier. This is the variety I now work from as the best: some of the varieties are very indifferent.

70. Early Orange Peach. Nursery Catalogue.
Yellow Rare Ripe. Hort. Soc. Cat. 219.
Rare Ripe Early Yellow. Ib. 217.
Yellow Malacotan.
Leaves crenated with round glands. Flowers small, of a dingy red. Fruit under a medium size, inclining to the oval shape, apex full, with a small tip. Skin greenish yellow, with but little colouring of red, in some none. Flesh a fine yellow, firm, and rather dry, separating freely from the stone which is small for the size of the fruit. Juice rich and sweet, although not plentiful. Ripens the last week in August. This, like the former kind, has many seminal varieties, some good and some poor: the true Orange Peach is very fine. I sent it to the Horticultural Society in 1823.

Heath Clingstone. Ib. 191.
Late Heath. Coxe's View, 13.
Late October, of some catalogues.
Fruit large, inclining to an oval shape, and terminating in a projecting point at the apex, and slightly cleft at the suture. Skin white and downy, with very little, and in some instances, no red, having a brownish cast on the sunny side.
Flesh white and juicy, adhering firmly to the stone; tender and melting. Juice very plentiful, sweet and luscious, of a high fine flavour.
Ripe in October.
The Heath Peach requires a warm sheltered situation to bring it to perfection north of New-York. It ought to be trained against a south wall or board fence. It succeeds best farther south, and in the state of Maryland arrives to the greatest state of perfection. This is one of the latest peaches we have, and when perfectly ripe, equal to the very best; and the best for preserving — it will keep till November. Coxe says, "The original stone was brought from the Mediterranean by the late Daniel Heath, and has ever since been propagated from the stone in Maryland, where it grows in high perfection and great abundance. " The juice is so
abundant as to make it difficult to eat the peach without injury to the clothes."

72. LEMON CLINGSTONE. Hort. Soc. Cat. 196.
Lemon Clingstone, Hoyte's. Ib. 197.
Kennedy's Carolina. Ib. 194.
Kennedy's Lemon Clingstone. Ib. 198.
Lemon Largest. Ib. 199.
Pine Apple. Ib. 212.
Pine Apple Clingstone. Ib. 213.

Leaves crenated, with reniform glands. Flowers small, deep red, petals very short. Fruit large, of an oval shape, projecting and terminating with a nipple at the apex; large, and full at the bottom; in appearance much like a large lemon. Skin deep yellow, with a brownish red on the exposed side. Flesh firm, of a deep lemon colour, with a little red at the stone, to which it firmly adheres. Juice abundant, rich, vinous and sprightly, sweet, with an agreeable acidity; and when perfectly ripe, most excellent.

Ripe the middle and latter end of September.

This is an old resident of our gardens; by all accounts it was first brought here by Mr. Robert Kennedy, from Carolina, about forty years ago; it was generally called Kennedy's Carolina. Two kinds used to be cultivated, as was supposed different sorts, designated by early and late. A number of seminal varieties have been cultivated by different names as above. The Pine Apple Cling is more round; Hoyte's Lemon very large and pretty round: they all however are, with slight variation, of the same type, and no one kind equal to the old original sort. A few bearing trees of the true sort are yet to be found in New-York, but the greater part cultivated as Lemon Clingstones are very inferior. I would recommend to all the Nurserymen to cultivate the old kind only; the fruit is much sought after for making the finest sweetmeats. The trees should have a good warm dry situation to ripen in perfection. I sent it to the Hort. Soc. in 1823.

73. MAMMOTH PEACH. Hort. Soc. Cat. 200.
Saarte Mout, or Aunt Sarah's Peach.

Fruit very large, of rather an irregular shape, inclining to the oval form; suture very slight, one cheek projecting out more than the other. Skin pale green, with a brownish cast on the exposed side. Flesh greenish yellow, separating freely from the stone, which is large and heavy, generally con-
taining two pits in each. Juice not very abundant, but sweet and rich.

Ripe in September.

The Mammoth, or Aunt Sarah Peach, was discovered in a garden in New-York about forty years ago by Mr. Brevoort; he budded it in his Peach Orchard, and considered it a Peach of superior excellence, as well as an extraordinary large fruit. I sent it to the Hort. Soc. in 1823.


Luscious White Rare Ripe. Hort. Soc. Cat. 221.


Leaves crenated, glands reniform. Flowers middle-sized, white and rose colour. Fruit large, and inclining to the oval form; suture even, but not deep; apex a little sunken. Flesh white, inclining to a yellowish cast, separating freely from the stone. Juice rich and sweet.

Ripe about the middle or latter end of September.


Red Rare Ripe. Ib. 218. Coxe's View, 9.

Leaves crenated, with small round glands. Flowers middle-sized. Fruit nearly round, of large size, apex a little sunken. Skin greenish white, with a beautiful red cheek on the exposed side. Flesh whitish and melting, separating freely from the stone, which is small, round, and not much furrowed.

Ripe about the middle and latter end of August.

These two excellent Peaches I received from Philadelphia, and were said to have come from the garden of Robert Morris, Esq. I sent them to the Horticultural Society in 1823.

76. Hoffman's Pound Peach.


Fruit very large and heavy, of a pretty round shape. Skin a light brownish white, and brownish red on the exposed side. Flesh a light yellow, firm and compact, separating freely from the stone, which is rather large. Juice rich and sugary, with a slight aromatic flavour.

Ripe about the middle of September.

This fine large Peach, and the latest freestone, was obtained from Gouverneur Morris, of Morrisania, who got the scions from Martin Hoffman, Esq. It came up in a natural
state in his meadow, on York Island, about forty years ago. I sent it to the Hort. Soc. in 1823. As it was first obtained from Mr. Morris, it was called the Morrisania Pound Peach; but on finding that it originated with Mr. Hoffman, it was deemed proper to give it that name. It is one of our finest, as well as the largest of our fall Peaches.

### A Selection of Peaches for a small Garden.

<table>
<thead>
<tr>
<th>Variety</th>
<th>Number</th>
<th>Description</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barrington</td>
<td>21</td>
<td>Neil's Early Purple</td>
<td>35</td>
</tr>
<tr>
<td>Bellegarde</td>
<td>20</td>
<td>New Noblesse</td>
<td>11</td>
</tr>
<tr>
<td>Bourdine</td>
<td>4</td>
<td>New Royal Charlotte</td>
<td>37</td>
</tr>
<tr>
<td>Catherine</td>
<td>54</td>
<td>Noblesse</td>
<td>12</td>
</tr>
<tr>
<td>Chancellor</td>
<td>22</td>
<td>Royal Kensington</td>
<td>47</td>
</tr>
<tr>
<td>Early Anne</td>
<td>6</td>
<td>Royal George</td>
<td>46</td>
</tr>
<tr>
<td>Ford's Seedling</td>
<td>9</td>
<td>Smith's Newington</td>
<td>60</td>
</tr>
<tr>
<td>Grosse Mignonno</td>
<td>27</td>
<td>Smooth-leaved Royal</td>
<td></td>
</tr>
<tr>
<td>Late Admirable</td>
<td>29</td>
<td>George</td>
<td>49</td>
</tr>
<tr>
<td>Madeleine de Courson</td>
<td>32</td>
<td>Vanguard</td>
<td>16</td>
</tr>
<tr>
<td>Malta</td>
<td>10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>*Astor Peach</td>
<td>61</td>
<td>*Morris's White Free-stone</td>
<td>74</td>
</tr>
<tr>
<td>*Brevoort's Seedling</td>
<td>63</td>
<td></td>
<td></td>
</tr>
<tr>
<td>*Congress</td>
<td>64</td>
<td>*New-York White</td>
<td>67</td>
</tr>
<tr>
<td>*Emperor of Russia</td>
<td>66</td>
<td>Clingstone</td>
<td></td>
</tr>
<tr>
<td>*George the Fourth</td>
<td>26</td>
<td>*President</td>
<td>41</td>
</tr>
<tr>
<td>*Heath</td>
<td>71</td>
<td>*Red Cheek Malacoton</td>
<td>69</td>
</tr>
<tr>
<td>*Hoffman's Pound</td>
<td>76</td>
<td>*Washington</td>
<td>68</td>
</tr>
<tr>
<td>*Lemon Clingstone</td>
<td>72</td>
<td>*Early Sweetwater</td>
<td>65</td>
</tr>
<tr>
<td>*Mammoth Peach</td>
<td>73</td>
<td>*Early Orange</td>
<td>70</td>
</tr>
<tr>
<td>*Morris's Red Free-stone</td>
<td>75</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Those marked with an asterisk (*) are added by the Editor.
CHAPTER XI.

NECTARINES.

SECT. I. — Melting pale Fruited.


Fairchild's Early. Miller, No. 1.

Leaves crenate, with reniform glands. Flowers large. Fruit the smallest of all the nectarines, being only about four inches and a half in circumference, nearly globular, a little flattened at its apex. Skin bright yellow next the wall, shaded with deep scarlet on the sunny side. Flesh melting, bright yellow to the stone, from which it separates. Juice rich, with a little perfume. Stone obtuse, nearly smooth.

Ripe the beginning and middle of August.

This beautiful little Nectarine was raised by Thomas Fairchild, a gardener at Hoxton near London.

2. HUNT'S LARGE TAWNY. Nursery Catalogue.

Leaves doubly serrated, without glands. Flowers large, deep rose colour. Fruit rather small, but larger than the last, about five and a half or six inches in circumference, somewhat ovate, a little compressed on one side of the suture, and fuller on the other, with a prominent apex. Skin pale orange, shaded with deep red on the sunny side, and interspersed with numerous russetty specks. Flesh deep orange, melting, of an excellent flavour, and separates from the stone.

Ripe the middle and end of August.

This very excellent Nectarine originated from the following variety about the year 1824, not through the seminal process; but, as it appears, by a spontaneous effort in nature to enlarge the parts of fructification. In the spring of 1826 I observed a few of the maiden plants in the nursery with much larger blossoms than those on the other plants, but promiscuously intermixed among them; which at first led me to suppose that some other sort had been introduced through the carelessness of the budgers in the previous budding season; but upon a close examination, I found there was not in the whole collection of Peaches and Nectarines then in flower, one kind whose blossoms correspond-
ed with these. I marked the plants, and in the autumn had two or three potted of each sort. In 1828 I placed them under glass, and forced them; their blossoms still main-
tained their enlarged character, and were succeeded by fruit which differed in no other respect from the original sort than that of being larger, yet ripening about the same time.

A fully expanded blossom of the small Tawny Nectarine is about seven-eighths of an inch in diameter from the ex-
tremity of one petal to that of the opposite one. In this it is an inch and a quarter, and the petals are imbricated at the base.

There appears to me a great singularity in this accidental change of character, and to some it may appear incredible; but I state it as a fact that has happened under my own in-
spection, being perfectly satisfied that it had never been ob-
served previously by any other person.

There are other instances upon record where fruit has spontaneously changed its character; but none so decidedly as this, which has enlarged its blossoms, as well as its fruit.


Leaves doubly serrated, without glands. Flowers small, deep rose colour. Fruit rather larger than that of the Fair-
child's, about five inches in circumference, somewhat ovate, a little compressed on one side of the suture, and a little fuller on the other, with a prominent apex. Skin pale orange on the shaded side; but when exposed to the sun, shaded with deep red, intermixed with numerous russetty specks. Flesh deep orange, melting, juicy, extremely well flavoured, and separates from the stone.

Ripe the middle and end of August.


Emmerton's New White. Nursery Catalogues.

Leaves crenate, with reniform glands. Flowers large. Fruit middle-sized, roundish, very pale yellowish green, becoming almost white in the shade, and slightly tinged with red next the sun. Flesh tender and juicy, with a fine vinous flavour, and separates from the stone, which is rather small.

Ripe the end of August to the middle of September.
NECTARINES.  193


Leaves crenate, with reniform glands.  Flowers large.  Fruit middle-sized, somewhat ovate.  Skin pale yellowish white, sprinkled with small pearl-coloured specks.  Flesh melting, and separates from the stone.  Juice sugary and highly flavoured.

Ripe the end of August to the middle of September.


Late Green.  Ib.

Leaves crenate, with reniform glands.  Flowers small, very dark crimson.  Fruit below the middle size, somewhat globular.  Skin pale green next the wall, tinged with muddy red on the sunny side.  Flesh greenish white to the stone, from which it separates.

Ripe the beginning of October.

In a dry warm season this is a good little fruit.

It should be planted on a south or south-east wall to ripen it perfectly.

SECTION II. — Melting Red-Fruited.


Leaves crenate, with reniform glands.  Flowers small.  Fruit middle-sized, somewhat globular.  Skin pale straw colour in the shade, but of a deep red or blackish brown on the side next the sun.  Flesh pale straw colour, but red at the stone, from which it separates.  Juice of a rich vinous flavour.

Ripe the end of August or beginning of September.


Marbled.  Ib.

Brinion red at stone,  }  Nursery Catalogues.

Violet red at stone,  }

Leaves crenate, with reniform glands.  Flowers small.  Fruit the largest of the melting sorts, frequently measuring eight inches and a quarter in circumference, a little more long than broad, with now and then a small nipple at the apex.  Skin very pale yellow next the wall; but of a deep red on the sunny side, very much marbled with a deeper
colour, occasionally mixed with a little pale thin russet. *Flesh* melting, greenish yellow, but very red at the stone, from which it separates. *Juice* excellent.

Ripe the end of August and beginning of September.

The name of *Brinion* has been continued to this Nectarine, from the time of Switzer, in 1724.

It is not a corruption from the word *Brugnon*, a name by which the French designate their Pavie Nectarines; but from *Brin*, a brindled or marbled colour. It is the largest and best of our melting Nectarines, and ought to be in every good collection of fruit.


*Leaves* crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, slightly ovate. *Skin* pale green next the wall, but of a deep muddy red next the sun, intermixed with a little dark brown russet: as it ripens the skin shrivels like that of the Newington. *Flesh* pale greenish white to the stone, where it is slightly tinged with red, and from which it separates. *Juice* plentiful, and excellently well flavoured. *Stone* rather large, oblong, thick, deeply rugged.

Ripe the beginning and middle of September.

This Nectarine was raised at Esher, in Surry, about the year 1750, by John Greening, gardener to the Duke of Newcastle, who then lived at Claremont.


*Leaves* crenate, with reniform glands. *Flowers* small, pale, dull red. *Fruit* middle-sized, inclining to oval; channel shallow at the base, gradually deeper towards the apex. *Skin* deep violet or blood colour, when exposed, with minute brownish specks; paler in the shade. *Flesh* whitish, melting, very juicy, rich, and high-flavoured; a little stained with red next the stone, from which it parts freely. *Stone* middle-sized, oval, slightly pointed, pale, in which it differs from the Violet Hátive, the stone of which is deep red.

Ripe the end of August and beginning of September.

It is difficult to explain why the name of Elrugo should have been given to this nectarine. The true Elrugo has been so well described by Miller, that it appears marvellous the misapplication of its name should not have been discovered many years ago; and, what is still more surprising, the original fruit is, perhaps, no where now to be found. It will be described under the name of Miller’s Elrugo.
NECTARINES.

   Du Tellier's. Aiton's Epitome.
   Duc de Tello, } Nurserymen's Catalogues.
   Dutilly, }

Leaves crenate, with reniform glands. Flowers small, bright pale crimson. Fruit above the middle size, somewhat oblong, compressed near the suture, and having a few obscure angles near the base, and a little narrowed at the apex. Skin pale green next the wall, marbled with deep red or purple next the sun, on a somewhat tawny ground. Flesh greenish white, melting, of a faint red next the stone, from which it separates. Juice sweet and very well flavoured. Stone obtuse, thick.

Ripe the end of August and beginning of September.


Elrise. Langley, p. 102. t. 29. f. 3. Miller, Ed. 8. No. 2.

Elrouge. Switzer, p. 92.

Leaves doubly serrated, without glands. Flowers small. Fruit middle-sized, rather more long than broad. Skin greenish yellow on the shaded side; but when exposed to the sun, of a dark red or purple colour. Flesh greenish yellow, melting and juicy, of a very excellent flavour, and separates from the stone.

Ripe the beginning and middle of August.

The Elrise nectarine, like the red Roman, has been widely mistaken by gardeners, although, till the introduction of Hunt's small Tawny, there was not any nectarine in this country, if elsewhere, which could be arranged in the same class, division, subdivision, and section, with the Elrouge of Miller. When the classification of peaches and nectarines was published in the Hort. Trans. in 1824, I expressed my doubts of the sort being then in existence: this impression is not removed; for notwithstanding the circulation of that paper by the Society throughout every part of Great Britain, it has not to this day been received into the Chiswick Garden. If any spirited nurseryman would offer a hundred guineas for its recovery, he would amply repay himself by its sale.

Elrise, or Elrouge, is a sort of lame anagram of Gurle or Gourle, the name of a nurseryman at Hoddesdon, in
Hertfordshire, in the reign of Charles the Second, who is said to have raised this nectarine.


Leaves crenate, with reniform glands. Flowers small. Fruit middle-sized, rather more long than broad, narrow at the apex, with a little more fulness on one side of the suture than on the other. Skin dark red or purple, pale green next the wall. Flesh pale greenish white, melting, and separates from the stone. Juice sweet, and well flavoured. Stone oblong, obtuse, and almost smooth.

Ripe the middle and end of August.


Leaves crenate, with reniform glands. Flowers small, dark brown. Fruit somewhat below the middle size, rather ovate, and swelled a little more on one side of the suture than the other. Skin greenish yellow, on the side next the wall, but of a deep purple where exposed to the sun. Flesh melting, greenish yellow, with a little red at the stone, from which it separates. Juice plentiful, of a very excellent flavour.

Ripe the beginning and middle of September.


Leaves crenate, with globose glands. Flowers large, of a beautiful bright rose colour. Fruit of a good size, wide at the base, almost heart-shaped, the summit being elongated, and terminating in an acute nipple. Skin smooth, of a dark brownish red on the side exposed to the sun, and of a rich yellow on the other side: at the junction of the columns, the red is blended with the yellow, in streaks and dots, and on the darkest part are a few streaks of an almost black purple hue. Flesh melting, deep yellow or orange colour, with a narrow radiated circle of bright crimson round the stone, from which it separates. Juice plentiful, high flavoured, and saccharine. Stone rather small, narrow, sharp pointed, and rugged.

Ripe the middle of August to the beginning of September.

This very valuable nectarine was raised by John Williams, Esq. of Pitmaston, near Worcester, from a seed of
the common Elruge, which ripened in 1815. It is, at present, the only nectarine in the fourth section of the second class, in the synoptical arrangement, which see, at the end of this article.


Ripe the end of August and beginning of September.


Temple's. *Miller, No. 9.*

Leaves crenate, with reniform glands. *Flowers* small, pale. *Fruit* below the middle size, somewhat ovate, with a slight suture. *Skin* greenish yellow on the shaded side, but of a carnation red next the sun. *Flesh* pale yellow to the stone, from which it separates. *Juice* very well flavoured.

Ripe the beginning and middle of September.

This nectarine ripened at Twickenham in 1727, on a west wall, September 4, O. S., or September 15, N. S. *Langley.*


Leaves crenate, with reniform glands. *Flowers* large, deep rose colour. *Fruit* small, roundish, tapering a little towards the apex. *Skin* very smooth, of an intense red colour on the side next the sun; greenish on the other side. *Flesh* white, with a radiated circle of very fine red next the stone, from which it separates, of high flavour, melting, juicy, and sweet, relieved by an agreeable acid. *Stone* small.

Ripe the middle and end of August.

There is no doubt that this is the real Vermash Nectarine, which is very well figured by Mr. Hooker in his *Pomona Londinensis.*


Petite Violette Hative. *Duhamel, 22.* t. 16. f. 2.

Violet. *Pom. Mag.* t. 68.

Large scarlet. Of some Collections, according to the Pom. Mag.
Leaves crenate, with reniform glands. Flowers small, bright red. Fruit middle sized, somewhat broader at the base than at the apex; cavity of the stalk middle sized; the point which marks the base of the style seldom projects, but is generally in a shallow cleft, which runs across the apex. Skin, where exposed, dark purplish red, intermixed or mottled with pale brown dots; next the wall pale yellowish green. Flesh whitish, a very pale yellowish green, tinged with red next the stone, from which it separates freely; melting, juicy, and rich. Stone middle sized, roundish, obovate, its fissures not so deep nor so sharp as those of the Common Elrige; their ridges flattish, but rough, and of a red colour, by which it may be always distinguished from the fruit just mentioned, the stone of which is pale, with no rays of red passing from it into the flesh.
Ripe from the end of August to the middle of September.
This is a most excellent Nectarine, and ought to be found in every good collection of fruit.
The Violet Hâtive, although of French origin, has long been known in this country under the name of Violet simply. As the French find the necessity of this designation, it is adopted here, because there are other Violette Nectarines which require appellations to distinguish them one from another; besides, there appears no good reason for reducing a definitive name in this case, any more than there would be in those of the Avants, the Mignonnees, and the Madeleines among the peaches. All our practical gardeners write for the Violet Hâtive if they want this fruit.

SECT. III. 'Pavies, or Clingstones.

Leaves doubly serrated, without glands. Flowers large. Fruit large, almost globular, rather more broad than long. Skin pale green on the shaded side, but of a dark muddy red, or nearly black, where exposed to the sun. Flesh very firm, pale green, but deep red at the stone, to which it firmly adheres. Juice sugary, vinous, and perfumed. Stone large, rugged, almost round.
Ripe the beginning and middle of September.
The Newington Nectarine, as well as all others belong-
NECTARINES. 199

ing to this section, is in its highest perfection when the skin begins to shrivel.

21. BRUGNON VIOLET MUSQUE. Duhamel, 26. t. 18.
Brugnon Musqué. Lelieur.

Leaves crenate, with reniform glands. Flowers large.
Fruit middle-sized, somewhat ovate, generally terminated by an acute nipple. Skin very smooth, of a pale and almost transparent amber colour on the shaded side, but where exposed to the sun, of a bright deep scarlet. Flesh firm, yellowish white, but very red at the stone, to which it firmly adheres. Juice sugary, vinous, and well flavoured.

Ripe the beginning and middle of September.

This Nectarine is quoted by Mr. Aiton, in his Epitome, as a synonyme of the Red Roman; had both sorts come under his own observation, he would, however, have been satisfied of their wide difference. The Red Roman is nearly twice the size of this, very different in both shape and colour, and of superior merit. The Brugnon Violet Musqué appears not to have been known to Miller; and the Red Roman was not known to the French, at least it is not to be found in any of their books.

22. EARLY NEWINGTON. Aiton’s Epitome.
Lucombe’s Black. Forsyth.
Lucombe’s Seedling. Nurs. Catalogues.

Leaves doubly serrated, without glands. Flowers large.
Fruit somewhat below the middle size, inclining to ovate, a little compressed on one side of the suture; fuller on the other, narrowed at the apex, and terminating with an acute nipple. Skin pale green on the shaded side, but of a bright red next the sun, marbled and mottled with a much deeper colour, and covered with a thin violet bloom. Flesh greenish white, but very red at the stone, to which it closely adheres. Juice sugary and well flavoured.

Ripe the end of August and beginning of September.

Several varieties of the Newington Nectarine, within the last forty years, have been raised from seed in this country, and have had different names assigned them, which has caused no small difficulty in the arrangement of their synonyms.

The Early Newington and Early Black Newington have been ascertained, in Kensington Gardens, to be the same; and Lucombe’s Black and Lucombe’s Seedling want characters to distinguish them from the Early Newington.
Leaves crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, somewhat ovate, narrowed at the apex, and terminated by an acute nipple. *Skin* bright yellow next the wall, but on the sunny side of a bright scarlet, shaded with a few streaks of a darker colour. *Flesh* yellow, firm, but red at the stone, to which it closely adheres. *Juice* not abundant, but of pretty good flavour.
Ripe the beginning and middle of September.
This Nectarine ripened at Twickenham, in 1727, on a west wall, August 20. O. S., or August 31. N. S. *Langley.*

Brugnon, or Italian. Miller, No. 5.
Leaves crenate, with reniform glands. *Flowers* small. *Fruit* large, somewhat globular. *Skin* greenish yellow next the wall, dark red next the sun, and marbled with a darker colour, interspersed with a little thin gray russet. *Flesh* firm, of a pale yellowish colour, but very red at the stone, to which it closely adheres. *Juice* abundant, rich, and excellent.
Ripe the middle and end of August.

Roman. *Langley*, p. 102. t. 29. f. 2. *G. Lindl. in Hort.*
Roman Red. Miller, No. 6.
Leaves crenate, with reniform glands. *Flowers* large. *Fruit* of the largest size, frequently measuring eight inches and a quarter in circumference, somewhat globular, and a little flattened at its apex. *Skin* greenish yellow next the wall, but where exposed to the sun of a deep muddy red or purple colour, somewhat scabrous, with brown russetty specks. *Flesh* firm, greenish yellow, but very red at the stone, to which it firmly adheres. *Juice* plentiful, sugary, of a very high and vinous flavour.
Ripe the beginning and middle of September.
This Nectarine ripened at Twickenham, in 1727, on a south wall, July 30. O. S., or August 10. N. S. *Langley.*
The Red Roman Nectarine has been cultivated in our gardens about two centuries, as appears by Parkinson's List in 1629, and is one of the largest and best in our present collections. How it should have been mistaken by practi-
cal men I am at a loss to conceive, as a *melting* fruit has been for years sold in many of our nurseries under this name, although all writers have described it as a *Pavie*, or *Clingstone*.


   **Saint Omer's.**  *Hanbury, No. 10.*

   *Leaves* doubly serrated, without glands.  *Flowers* large.

   *Fruit* middle-sized, somewhat ova€, and generally terminated by an acute nipple.  *Skin* bright red next the sun, and of a pale amber yellow on the shaded side.  *Flesh* firm, yellowish white, but very red at the stone, to which it firmly adheres.  *Juice* rich and highly flavoured.

   *Ripe* the beginning of September.

   This Nectarine appears to have been known in this country above sixty years, but by whom introduced is not certain.


   **Newington.**  *Langley, p. 102. t. 19. f. 1.*  *Miller, 3.*  *Hitt, p. 313.*  *Switzer, p. 95.*

   *Leaves* doubly serrated, without glands.  *Flowers* large.

   *Fruit* rather above the middle size, of a roundish figure.  *Skin* pale amber next the wall, but of a bright red on the sunny side, and marbled with a deeper colour, occasionally intermixed with a little thin russet.  *Flesh* firm, pale yellowish white, but very red at the stone, to which it closely adheres.  *Juice* sweet, brisk, and of a most delicious vinous flavour.  *Stone* small, not deeply rugged.

   *Ripe* the beginning and middle of September.

   This ripened at Twickenham in 1727, on a south wall, July 10. O. S., or July 21. N. S.

   The Scarlet Newington Nectarine is undoubtedly the Newington, of Miller, Hitt, and Switzer; but so many others, of a similar character, have sprung up since their time, that it becomes necessary some appellation should be prefixed to them, in order that we may know of which sort we are speaking.

   This, the Tawny Newington, and the Red Roman, are the very highest flavoured nectarines in our collections, especially if the fruit is suffered to remain upon the tree till it becomes shrivelled.

28. **TAWNY NEWINGTON.**

   **Tawny.**  *G. Lindl. Plan of an Orchard, 1796,*
Leaves doubly serrated, without glands. Flowers large. Fruit pretty large, somewhat ovate. Skin yellowish or tawny-coloured, a little mottled or marbled with dull red or orange on the sunny side. Flesh firm, very pale yellow, or yellowish white, but very red at the stone, to which it closely adheres. Juice plentiful, sugary, and of the most delicious flavour. Stone broad, thick, not deeply rugged.

Ripe the beginning and middle of September.

A Selection of Nectarines for a Small Garden.

<table>
<thead>
<tr>
<th>Variety</th>
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<tbody>
<tr>
<td>Brinion</td>
<td>8</td>
<td>Pitmaiston Orange</td>
<td>15</td>
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<tr>
<td>Elruge</td>
<td>10</td>
<td>Red Roman</td>
<td>25</td>
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<tr>
<td>Fairchild's</td>
<td>1</td>
<td>Scarlet Newington</td>
<td>27</td>
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<tr>
<td>Hunt's Small Tawny</td>
<td>3</td>
<td>Tawny Newington</td>
<td>28</td>
</tr>
<tr>
<td>Neate's White</td>
<td>4</td>
<td>Violet Hâtive</td>
<td>19</td>
</tr>
</tbody>
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CHAPTER XII.

A CLASSIFICATION OF PEACHES AND NECTARINES.


The confusion of the sorts of Peaches and Nectarines, the misapplication of their names, and the perplexity thus occasioned both to the nurseryman and the gardener, are sufficient inducements to attempt such an arrangement as may remove these inconveniences.

To accomplish this, three classes are created, each of which has three divisions; these are each separated into two subdivisions, and every subdivision into two sections; making in the whole thirty-six sections. Part only of these sections are applicable to those varieties we are now acquainted with; the others will remain to be filled up as new kinds arise, there being at present no plants with such characters.

In the following Tables, the classes are founded on the leaves, and the divisions on the flowers.*

Class I.

Contains those whose leaves are deeply and doubly serrated, having no glands. Fig. 1. [See following page.]

* The cuts have been taken from the Horticultural Transactions. Am. Ed.
Fig. 1.

CLASS II.

Those whose leaves are crenate or serrulate, having globose glands. Fig 2.

Fig. 2.

CLASS III.

Those whose leaves are crenate or serrulate, having reniform glands. Fig. 3.
An accurate observer will distinguish other characters in the glands; they are either sessile or pedicellate; but these distinctions are too minute for application on the present occasion.

The form of the glands, as well as their position, is perfectly distinct; they are fully developed in the month of May, and they continue to the last, permanent in their character, and are not affected by cultivation. The globose glands are situated, one, two, or more, on the footstalks, and one, two, or more on the tips or points of the serratures of the leaves. The reniform glands grow also on the footstalks of the leaves, but those on the leaves are placed within the serratures, connecting, as it were, the upper and lower teeth of the serratures together; their leaves, when taken from a branch of a vigorous growth, have more glands than the leaves of the globose varieties. It will, however, sometimes happen, that glands are not discernible on some of the leaves, especially on those produced from weak branches; in this case, other branches must be sought for which do produce them.

With regard to the flowers, on which the divisions are founded, all authors previous to Duhamel have described large and small flowers only. Both in the Bon Jardinier and in the Pomone Francaise, "fleurs moyennes," or middle flowers, are mentioned; the notice of them, however, originated with Duhamel, who, in the descriptions of several of his Peaches, speaks in a manner which indicates even four sizes, viz. fleurs grandes,* fleurs assez grandes,† fleurs petites,‡ fleurs très petites;§ and on examining the trees thus described, the differences are evident. In noticing these, however, it is not intended to convey an idea that a fourth division is necessary; on the contrary, it would perplex rather than elucidate. In fact, it requires some practice to distinguish the middle from the small-sized flowers; the former are larger in all their parts, but in other respects there is no difference between them; and in maintaining the division, I have conformed more to the authority of Lelieur than to my own opinion.

We now come to the fruit; with regard to which nature has furnished two distinct characters in the external appearance, as well as two in the internal structure. The first of

* Madeleine Blanche.
‡ Bourdine.
† Avant Peche Blanche.
§ Bellegarde.
these depends on the downiness or smoothness of the skin; the former being true Peaches, the latter our Nectarines, known in France only as *Pêches lisses*, or smooth-skinned Peaches. Each of these are divisible, from their internal structure, into the Pavies or Clingstones, and the melting kinds; the former having firm flesh adhering so closely to the stone as to be perfectly inseparable from it; the latter having soft dissolving flesh separating readily from the stone, and leaving a few detached pieces of the flesh only behind. As the mature fruit in vegetable economy appears to be the last stage of nature in her progress towards reproduction, I have adopted it as the most natural on which to found my subdivisions and sections.

Accordingly, the classes of Peaches and Nectarines may, by the examination of the leaves, be ascertained in the first year the plant has been raised; the divisions, from the flowers, in the spring following; and the subdivisions and sections, founding the former on the character of the skins, the latter on the qualities of the flesh, in the succeeding summer or autumn; and whether the number to be submitted to examination be great or small, the arrangement may be effected with equal facility and precision.

**A SYNOPTICAL TABLE OF PEACHES AND NECTARINES.**

| --- | --- | --- | --- |
CLASSIFICATION.

CLASS 2.
Leaves crenated or serrulated, with globose glands.

Division 1.
Large flowers.

Subdivision 1.
Peaches.

Subdivision 2.
Nectarines.

Section 1.
Pavies.

Section 2.
Melters.

Section 1.
Pavies.

Section 2.
Melters.

Section 1.
Pavies.

Section 2.
Melters.

Section 1.
Pavies.

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Section 1.
Pavies.

Section 2.
Melters.
The names given to some of the English Peaches and Nectarines are so directly at variance with the classification of Duhamel,* which, as far as it goes, is unobjectionable, that I cannot avoid observing on them, lest it should be supposed that I acquiesce in so incorrect a nomenclature. The classes of Duhamel are four. The first are called Péches, being those with downy skins, the flesh separating from the stone. The second are called Pavies, being those with downy skins, the flesh adhering to the stone. The third are called Pêches violettes, being those with smooth skins, the flesh separating from the stone. The fourth are called Brugnons, being those with smooth skins, the flesh adhering to the stone. The two last classes include those fruits which we call Nectarines. The names, therefore, which the English gardeners have applied, such as Violet Hative† to a Peach, and Brugnon to a melting Nectarine, are absolutely improper.

A LIST OF PEACHES AND NECTARINES.

ARRANGED ACCORDING TO THE PLAN ABOVE PROPOSED.

(The numbers refer to the numbers in the list.)

CLASS I. DIVISION 1. SUBDIVISION 1. SECTION 1.

Serrated glandless leaves. Large flowers.

PEACHES. PAVIES.

57. Old Newington. Miller.
60. Smith's Newington. Miller.


† Miller, in his Dictionary, has fallen into an error in describing his Lisle Peach: he says the French call it La Petite Violette Hative, which cannot be correct.
CLASSIFICATION.

Class I. Division 1. Subdivision 1. Section 2.

Serrated glandless leaves. Large flowers.

Peaches. Melters.

Cambray. Forsyth.
Cardinal. Lelieur.
D'Ispahan. Lelieur.
34. Montaubon. Ib.
Old Royal Charlotte. Nursery Catalogues.
Pêcher Nain. Duhamel.
Sanguinole. Ib.
Sawed-leaved. Nursery Catalogues.
Scarlet Admirable. Ib.

Class I. Division 1. Subdivision 2. Section 1.

Serrated glandless leaves. Large flowers.

Nectarines. Pavies.

Late Newington. Ib.
Princess Royal. Forsyth.
Rogers's Seedling. Ib.
CLASSIFICATION.

CLASS I. DIVISION 1. SUBDIVISION 2. SECTION 2.
Serrated glandless leaves. Large flowers.

NECTARINES. Melters.


CLASS I. DIVISION 2. SUBDIVISION 1. SECTION 2.
Serrated glandless leaves. Middle flowers.

PEACHES. Melters.

Magdeleine à moyennes fleurs. Lelieur.

CLASS I. DIVISION 3. SUBDIVISION 1. SECTION 2.
Serrated glandless leaves. Small flowers.

PEACHES. Melters.

Bear’s Early. Aiton’s Epitome.
44. Red Magdalen. Aiton’s Epitome.
46. Royal George. Ib.
47. Royal George Mignonne. Nursery Catalogues.

CLASS I. DIVISION 3. SUBDIVISION 2. SECTION 2.
Serrated glandless leaves. Small Flowers.

NECTARINES. Melters.


CLASS II. DIVISION 1. SUBDIVISION 1. SECTION 2.
Crenated leaves, with globose glands. Large flowers.

PEACHES. Melters.


18*
CLASSIFICATION.

Belle Bausse. Bon Jard.
Belle Beauté. Bon Jard.
   Marlborough. Nursery Catalogues.
   Mignonne Frisée. Bon Jard.
   Mignonne Hâtive. Ib.
   Old Royal George. Switzer.
49. Smooth-leaved Royal George. Ib.
51. Superb Royal. Forsyth.
   Vineuse de Fromentin. Bon Jard.

CLASS II. DIVISION 1. SUBDIVISION 2. SECTION 2.
Crenated leaves, with globose glands. Large Flowers.
   NECTARINES. MELTERS.

CLASS II. DIVISION 2. SUBDIVISION 1. SECTION 2.
Crenated leaves, with globose glands. Middle flowers.
   PEACHES. MELTERS.
   Avant Pêche Jaune. Lelieur.

CLASS II. DIVISION 3. SUBDIVISION 1. SECTION 1.
Crenated leaves, with globose glands. Small flowers.
   PEACHES. PAVIES.

* This proves to be the Barrington Peach, No. 21.
CLASSIFICATION.

Class II. Division 3. Subdivision 1. Section 2.  
Crenated leaves, with globose glands. Small flowers.  

Peaches. Melters.  
29. Late Admiraile. Langley.  
41. President. Pom. Mag.  
42. Purple Alberge. Miller.  
52. Tèton de Vénus. Miller. Duhamel.  
Yellow Chevreuse. Nursery Catalogues.  

Class III. Division 1. Subdivision 1. Section 1.  
Crenated leaves, with reniform glands. Large flowers.  

Peaches. Pavies.  

Class III. Division 1. Subdivision 1. Section 2.  
Crenated leaves, with reniform glands. Large flowers.  

Peaches. Melters.  
Abricotée. Duhamel.  
Double-blossomed. Forsyth.  
40. Pourprèe Hative. Duhamel.  

Class III. Division 1. Subdivision 2. Section 1.  
Crenated leaves, with reniform glands. Large flowers.  

Nectarines. Pavies.  
CLASSIFICATION.

CLASS III. DIVISION 1: SUBDIVISION 2. SECTION 2.
Crenated leaves, with reniform glands. Large flowers.

NECTARINES. MELTERS.
Desprez. Jardin Fruitier.
   Jaune Lisse. Duhamel.
   Prince's Golden. Ib.

CLASS III. DIVISION 2. SUBDIVISION 1. SECTION 2.
Crenated leaves, with reniform glands. Middle flowers.

PEACHES. MELTERS.
   Chevreux Hâtive. Duhamel.

CLASS III. DIVISION 3. SUBDIVISION 1. SECTION 1.
Crenated Leaves, with reniform glands. Small flowers.

PEACHES. PAVIES.
54. Catherine. Miller.
   Pavie Alberge. Duhamel.
   Pavie Jaune. Ib.
   Pavie Tardif. Bon Jard.

CLASS III. DIVISION 3. SUBDIVISION 1. SECTION 2.
Crenated leaves, with reniform glands. Small flowers.

PEACHES. MELTERS.
   Late Chevreux. Forsyth.
   Late Purple. Ib.
CLASSIFICATION.

45. Rosanna. Miller.
   Steward's Late Galande. Forsyth.
   Yellow Mignonne. Hort. Trans.

Class III. Division 3. Subdivision 2. Section 1.

Crenated leaves, with reniform glands. Small flowers.

nectarines. PAVIES.

   Tawny. Forsyth.

Class III. Division 3. Subdivision 2. Section 2.

Crenated leaves, with reniform glands. Small flowers.

nectarines. MELTERS.

   Early Brinion. Nursery Catalogues.
   Late Genoa. Aiton's Epitome.
   Newfoundland. Forsyth.
   Pêche Cerise. Duhamel.
   Royal Chair d'Or. Forsyth.
   Violette Tardive. Duhamel.
   Violette très Tardive. Duhamel.
CHAPTER XIII.

NUTS.

The principal Nuts cultivated in England for the dessert are the following:

2. Cob Nut. Langley, t. 57. fig. 3.
4. Frizzled Filbert. Ib. t. 70.
8. White Filbert. Langley, t. 57. fig. 1.

According to Langley, the White Filbert ripened in 1727, July 15, and the Common Hazel and Cob Nut, July 20. These, as well as all the other dates, mentioned by Langley, are those of the Old Style. The Style and Calendar having been altered September 2, 1752, will remove those two dates of the Nuts to the 26th and 31st of July.

Propagation.

Nuts never ought to be propagated by sowing the seeds of any of the sorts enumerated in the above list; but by layers, at any time during the winter or early part of the spring, before their plants begin to open their buds. If the laying of them down has been properly performed, the layers will be well rooted by the end of the year, when they should be taken up, and planted out in the nursery rows three feet apart, and a foot from each other in the rows. Previously to their being planted, they should be pruned, leaving only one, and that the best shoot, shortening it to a foot or eighteen inches, according to its strength. As the plants grow up, they should be trained with single stems of eighteen inches or two feet high, which will allow room to clear away any suckers the plants may afterwards produce. When the plants are finally planted out where they are intended to remain, care must be taken, by annual pruning, to form their heads handsomely; keeping them thin and open; cutting away all irregular, superfluous, vigorous shoots; and removing any suckers which may spring up, observing, at the same time, not to injure the roots.
By the Editor.

The Nuts Nos. 1, 2, and 5, are large fine nuts, generally of a round shape, with short calyces.

No. 3. The Cosford Nut is thus described in the Pomological Magazine: "This variety is highly deserving of cultivation, bearing abundantly, and having a remarkably thin shell; and the nut is large and oblong, and the tree grows vigorously, and the branches upright." Pom. Mag. t. 55.

No. 4. Frizzled Nut. "Of all the nut tribe this is the most deserving of cultivation, beautiful when in the husk, and its flavour not materially different from that of the White Filbert; it originated at Hoveton near Norwich." Pom. Mag. t. 70.

No. 7. The Red Filbert nut is much esteemed, and is an old resident of the gardens; it differs from the White Filbert in the skin of the nut being of a deep red colour. The habit of the tree is also different, not being so bushy, nor so apt to send up suckers. The nuts are excellent.

No. 8. The White Filbert nut differs from the last in having a light yellow skin, and the tree more bushy. The shell is thin, and the kernel sweet and fine. Any of the kinds may be budded or grafted on stocks of the two first sorts; the Cob Nut raised from seed for that purpose would be the best, but they would, no doubt, work very well on any of the sorts.

WALNUTS.

Juglans Regia, European Walnut, Madeira Nut. The European Walnut, erroneously called here by the name of Madeira Nut, is a valuable tree, as well for the young fruit for making catsup and pickles, which are highly esteemed, as for the ripe fruit when dry; and the timber is very valuable. As this tree thrives well in this country, it seems surprising that quantities of the fruit should be imported every year from Europe, when they can be produced here with the same facility as hickory nuts, and might be equally plenty if people would take the trouble to plant them. Young trees from one to four, or at most five feet high, should be selected from the nurseries, as larger plants succeed with difficulty, if at all, when transplanted: some have pretended that
they can be grafted with great success on the black walnut, or on the butternut; as far as the theory of grafting goes they ought to succeed; but how is it in practice? I answer for one, it is not so easily performed as some have thought. I have tried them many times, but have never succeeded. About seven years ago I planted the nuts of both kinds (several hundreds,) and when about five feet, I proposed to a very experienced grafter to give a shilling a piece for every one that he should succeed with; but contrary to his expectations, not one of the grafts grew, although done well with cement. Still I do not say it is impossible either to bud or graft them; but there is something peculiar about it, for both the bud and the graft turn black when cut, almost instantaneously. Others may succeed better; but let them try it before they affirm it upon hearsay: they may succeed very well by inarching.

The Pecan Nut, Juglans Olaviformis, is a native of our southwestern states, and the nuts generally brought up from New-Orleans. The shell is thin, smooth, and of an oval shape. They will succeed here very well; but the seedlings should be protected the first and second winters.

Am. Ed.

CHAP T ER XIV.

P EARS.

As many of the French and Flemish Pears succeed well when grafted upon the quince stock,* all such as have been ascertained to possess this property will be noticed at the end of the descriptions.

SECT. I. — Summer. Round-fruit ed.

Fruit middle-sized, of a roundish and somewhat flattened figure. Eye rather sunk. Stalk an inch long; slender, and

* Pears are grafted on Quince stocks in order to make dwarfs or Espaliers.

Am Ed.
a little bent. Skin smooth, greenish yellow, and full of small gray specks. Flesh tender, with a rich, sugary, and perfumed juice.

Ripe the middle of September.

This Pear was brought from France soon after the Restoration, and planted in the Royal Gardens in St. James's Park. It is a very good pear, but will not keep long.

Fruit below the middle size, shortly turbinated, about two inches deep, and two and a quarter inches in diameter. Eye rather flat. Stalk half an inch long, thick, and inserted in a small cavity. Skin pale yellow, but of a red colour on the sunny side. Flesh soft, melting, and full of a sugary and highly-flavoured juice.

Ripe the middle of September.

This succeeds on both the quince and the pear stock.

Fruit middle-sized, roundish, flattened, depressed at the eye, towards which it is slightly angular, about two and a half inches long, and two and three-quarters inches in diameter. Stalk one and a quarter inch long, moderately thick, inserted in a shallow cavity. Skin green, with a tinge of yellow when ripe, with a few faint streaks of brownish red on the sunny side. Flesh yellowish white, very juicy, a little crisp and gritty, but very rich and sugary.

Ripe the end of August and beginning of September.

This Pear was sent into this country by the late M. Thouin, to the Horticultural Society, in 1820, where its present name has originated. It is a most excellent variety of its season, bears abundantly as an open standard, and deserves cultivation.

Rousselet Hâtif. Duhamel, No. 33.
Perdreaux. Ib.
Poire de Chypre. Ib.

Fruit rather small, of a somewhat turbinated figure, about two inches long, and nearly the same in diameter. Eye small, and sunk in a shallow basin. Stalk one inch long. Skin smooth, yellow, of a lively red, with several gray specks interspersed on the sunny side. Flesh tender, with an agreeable sugary perfumed Juice.

Ripe the beginning and middle of August.

This succeeds on the quince as well as the pear stock.

5. Fondante de Brest. Duhamel, No. 43. t. 17.
Inconnu Chêneau. Ib.

_Fruit_ middle-sized, slightly turbinate, but tapering both to the stalk and the crown, about two and a half inches long, and two and a quarter inches in diameter. _Eye_ small, with a connivent calyx, seated on the narrowed apex, without any basin. _Stalk_ one and a half inch long, slender, a little bent, inserted without any cavity. _Skin_ thin, smooth, and shining, of a bright green, with a few gray specks, marbled with pale brown, and shaded with red on the sunny side. _Flesh_ white, firm, and crisp, but not melting, except when past its best, although it has obtained a name to this effect. _Juice_ sweet, with an agreeable flavour.

Ripe the end of August and beginning of September.

This never succeeds well on the quince.


Green Chisel. Forsyth, Ed. 7. No. 3.

_Fruit_ small, nearly globular, about one inch and a quarter across each way. _Eye_ large in proportion to the size of the fruit, prominently placed, with an open crumpled calyx. _Stalk_ three quarters of an inch long, straight, inserted without any cavity. _Skin_ quite green all round; but sometimes, when fully exposed, it has a faint brownish tinge on the sunny side. _Flesh_ gritty. _Juice_ a little sugary, with a slight perfume.

Ripe the beginning to the middle of August.

This little Pear is common throughout England. It does not appear to have been noticed among the French writers, and is probably of English origin. It is readily known by its growing in clusters, and by the branches being short, and growing erect. It is a small growing tree, and bears abundantly.


Bourdon Musqué. Duhamel, No. 27.

_Fruit_ rather small, of a roundish figure, a little flattened at the crown, somewhat like an orange, about one inch and a half each way. _Eye_ rather large, placed in a wide hollow basin. _Stalk_ one inch and a quarter long, straight, slender. _Skin_ yellow. _Flesh_ white, melting, with a rich juice.


Muscat Robert. Duhamel, No. 3. t. 2.

Poire à la Reine. Ib.

Poire d'Ambre. Ib.


La Princesse. Ib.

Fruit below the middle size, turbinate, but rounded at the stalk, about two inches deep, and one inch and three quarters in diameter. Eye open, with a flat spreading calyx. Stalk an inch long, bent, inserted without any cavity. Skin smooth, yellowish green, with a few gray specks interspersed. Flesh tender, between melting and breaking, with a rich musky juice.

Ripe the end of July and beginning of August.

This grows strong on the pear, middling on the quince.


Fruit middle sized, round, shaped somewhat like an orange, about two inches deep, and two inches and a quarter in diameter. Eye very small, flat on the summit. Stalk an inch long, obliquely inserted. Skin deeply reticulated like the orange, of a green colour, changing to yellow as it becomes ripe, and marbled with bright red on the sunny side. Flesh rich, with an agreeable musky juice.

Ripe the middle and end of August.

This succeeds on both the quince and pear stock.

10. Robine. Duhamel, No. 56. t. 27. Royale d'E'té. Ib.

Fruit rather small, roundish turbinate, in the manner of the Musk Robine, about one inch and three quarters deep, and the same in diameter. Eye small, with a closed calyx, placed in a somewhat shallow plaited basin. Stalk half an inch long, thick, inserted without any cavity. Skin pale greenish yellow, marbled with a deeper green, becoming yellow as it ripens. Flesh white, half breaking, with a saccharine musky juice.

Ripe the middle and end of August.

This may be grafted on both the pear stock and quince; on the latter it grows stronger, and bears more abundantly.


Fruit middle sized, nearly globular, about two inches in diameter. Eye small, open, in a regular round shallow basin. Stalk one inch and a half long, slender, inserted in a rather narrow shallow cavity. Skin of a yellow wax-like colour, marbled with red on the sunny side. Flesh tender, containing a rich sugary juice.

Ripe the end of August and beginning of September.

This does not succeed well on the quince stock.

Brown Admiral. Ib.
Great Onion. Ib.
Archiduc d'Été. Duhamel, No. 19. t. 8.
Amiré roux. Ib.
Ognonet. Ib.
Fruit middle sized, of a roundish turbinate figure, about two inches deep, and the same in diameter. Eye small, open, with a very short calyx. Stalk three quarters of an inch long. Skin smooth, yellow on the shaded side, but of a brownish red when fully exposed to the sun. Flesh melting, with an agreeable well-flavoured juice.
Ripe the beginning and middle of August.
This does not succeed well on the quince stock.

Hamden's Bergamot. Ib.
Bergamotte d'Été. Duhamel, No. 45.
Milan de la Beuvrière. Ib.
Fruit below the middle size, round, and flattened at both the extremities, about two inches deep, and two inches and a quarter in diameter. Eye small, with an obtuse closed calyx, placed in a very shallow basin. Stalk half an inch long, thick, inserted in a small round cavity. Skin greenish yellow, with a good deal of pale brown russet, and specks on the sunny side. Flesh melting, with a sugary high-flavoured juice.
Ripe the beginning and middle of September.
This succeeds equally well on the pear and the quince.

Thorny Rose, Miller, No. 21.
Epine Rose, Duhamel, No. 57.
Poire de Rose, Ib.
Rosenbirne, Kraft, Pom. Aust.
Vol. i. p. 38. t. 84.
Fruit below the middle size, round, depressed, about two inches deep, and two inches and a quarter in diameter. Eye open, placed in a shallow depression. Stalk an inch long, slender, inserted in a small roundish cavity. Skin inclining to yellow, speckled with russet; but of a bright rich red, intermingled with brown spots on the sunny side. Flesh white, juicy, rich, and sugary.
Ripe the middle and end of August.
This succeeds equally well on the Pear and the Quince.
The figure of the Summer Rose is that of an Apple rather
than that of a Pear; and M. Noisette remarks, that it is so in a greater degree than any Pear he knows. It is a most excellent and beautiful variety, and bears well on an open standard.

SECT. II. — Summer. Conical-fruited.


Fruit below the middle size, turbinate, compressed between the middle and the stalk. Eye small, open, a little depressed in a flattish crown. Stalk an inch long, straight, inserted in a somewhat oblique small cavity. Skin yellow, with a light red on the sunny side. Flesh breaking, sugary, and perfumed.

Ripe the middle of August.
This grows strong on the Pear; middling on the Quince.

Friolet. Ib.
Lechefrison. Ib.
Muscus verd. Miller, No. 17. Duhamel, No. 44. t. 18.
Verdasse. Ib.

Fruit small, of a roundish turbinate figure, two inches and a half long, and one inch and three-quarters in diameter. Eye open in a slightly plaited basin. Stalk half an inch long, thick, inserted in a hollow cavity. Skin yellowish green, and marked with red on the sunny side. Flesh crisp and tender, with a sugary, perfumed, musky juice.

Ripe the middle and end of August.
This succeeds equally well on both the Pear and the Quince.

17. Cuisse Madame. Duhamel, No. 11. t. 5.
Fruit middle-sized, of a longish pyramidal turbinate figure, widest at the crown, and compressed between the middle and the stalk, about two inches and three quarters long, and two inches in diameter. Eye small, open with a rounded calyx, seated in a slight depression, nearly flat. Stalk one inch and a half long, straight, somewhat obliquely inserted without any cavity. Skin smooth and shining all round, of a yellowish green colour on the shaded side, but
of a reddish brown when exposed to the sun. *Flesh* half buttery, with abundance of sugary, perfumed, slightly musky juice.

Ripe the beginning and middle of August.

This grows strong on the Pear, but ill on the Quince.

The wood of the Cuisse Madame is long, straight, rather slender, and of a reddish or brownish red colour, totally different from that of the Windsor Pear, and differing also from that of our Jargonelle.


Fondante Musquée. *Ib.*

*Fruit* middle-sized, of a pyramidal figure, somewhat like a small Jargonelle, about two inches and three quarters long, and one inch and three quarters in diameter. *Eye* small with a short calyx, placed in a very shallow, plaited basin. *Stalk* an inch, strong, inserted without any cavity. *Skin* smooth, thin, of a greenish yellow, with but little more colour when exposed to the sun. *Flesh* melting, with a rich musky juice.

Ripe the beginning and middle of September.

This succeeds equally well on the Pear and the Quince. This is a very good Pear, and, it is said, had its name given it by Louis XIV.


*Fruit* below the middle size, of a roundish turbinate figure, about two inches and a quarter long, and one inch and three quarters in diameter. *Eye* rather large and open. *Stalk* an inch long, stout. *Skin* smooth, yellow, and tinged with red on the sunny side. *Flesh* melting and full of a rich sugary juice.

Ripe the beginning and middle of August.

This succeeds equally well on the Pear and the Quince.


Épargne. *Duhamel*, No. 17. t. 7.

Beau Présent. *Ib.*

Saint Sampson. *Ib.*

Grosse Cuisse Madame. *Jard. Fruit.* t. 27.

Saint Lambert, Poire des Table des Princes,

*Fruit* large, oblong, somewhat pyramidal, from three
inches and a half to four inches long, and from two inches and a half to three inches in diameter. Eye open, with long segments of the calyx. Stalk two inches long, somewhat obliquely inserted. Skin greenish yellow on the shaded side, with a tinge of brownish red when exposed to the sun. Flesh yellowish white, very juicy and melting, with a peculiarly rich agreeable flavour; round the core it is gritty, and more so, if grafted upon the Quince.

Ripe the middle and end of August.

This is much better grafted upon the Pear than the Quince. It is, like all other summer Pears if left upon the tree till fully ripe, of short duration in a sound state, not keeping above a few days; but if gathered while the fruit is firm, and kept in a cool room, it may be continued in eating for several days longer. It is readily distinguished from all other Pears of its season, by the large size of its fruit, by its long dangling branches, and by its very thickly pubescent leaves, particularly in the early part of the summer.

The Jargonelle was certainly brought from France, of which there is abundant evidence. The Jargonelle of the French is, however, not ours, but an inferior kind, green on one side, and red on the other. They call ours the Grosse Cuisse Madame, distinguishing it from the common Cuisse Madame.


Fruit rather small, of a pyramidal shape. Stalk half an inch long, straight. Skin pale yellow, tinged and slightly streaked with red on the sunny side. Flesh melting. Juice plentiful, of a very good flavour.

Ripe the beginning and middle of August.

This is a very excellent Pear for the market gardener, as it is not only a very good bearer, but the first strong Pear that comes to market, and the tree is hardy, and an erect handsome grower. It is in great plenty in the Lynn and Wisbeach markets.

22. Little Muscat. Miller, No. 5.

Petit Muscat. Duhamel, No. 1. t. 1.


Fruit very small, somewhat turbinate, little more than an inch long, and scarcely an inch in diameter. Eye small, with a reflexed calyx prominently placed on the summit. Stalk half an inch long, straight, inserted without any cavity. Skin yellow, coloured with dull red on the side next the sun. Flesh white, with a sugary musky perfume.
Ripe the middle and end of July; the first Pear which ripens.

It succeeds on both the Pear and the Quince.

23. LONDON SUGAR. Nursery Catalogues.

*Fruit* below the middle size, turbinate, and rather narrowed at the crown, about two inches long, and one inch and three quarters in diameter. *Eye* small, with a connivent calyx, rather prominently placed, and surrounded by irregular, puckered, apparently blistered plaits. *Stalk* an inch long, slender, inserted in a small oblique cavity. *Skin* pale green, approaching to a pale lemon colour when fully ripe, with a slight brownish tinge when fully exposed to the sun. *Flesh* tender and melting. *Juice* saccharine, of a rich musky flavour.

Ripe the end of July and beginning of August.

The branches of this tree are long, slender, and for the most part drooping, in the manner of the Jargonelle. It is an excellent early fruit, and a hardy bearer, and may be found in great plenty, in the Norwich markets, under this name. It is very much like the Madeleine, figured in the Pomological Magazine; but its branches are pendulous, in the Madeleine they are ascending.

24. LONG STALKED BLANQUET. *Pom Mag. t. 41.*

Blanquet à longue queue. *Duhamel, No. 15. t. 6.*

*Fruit* small, growing in clusters, inversely egg-shaped, about two inches long, and one inch and a half in diameter. *Eye* crumpled, prominently seated on the summit. *Stalk* one inch and a half long, slender, inserted without cavity. *Skin* deep clear green. *Flesh* tender, crisp, juicy, sweet, and excellent.

Ripe near the end of July.

This grows strong on the Pear, middling on the Quince. A good early Pear, and a great bearer; very sweet, crisp, and juicy, and not rotting so soon as most of the Pears of the same season.

25. MADELEINE. *Pom. Mag. t. 51.*


Citron des Carmes. Of the French, according to the *Pom. Mag.*

*Fruit* below the middle size, turbinate, with a thickening on one side of the stalk, about two inches and three quarters long, and two inches and one quarter in diameter. *Eye* slightly hollowed. *Stalk* an inch long, slender, rather obliquely inserted. *Skin* yellowish green, with a little light...
bloom upon it, and a slight tinge of red when fully exposed

to the sun. *Flesh* white, melting, buttery, sweet, and high
flavoured.

Ripe the latter part of July.

This is said to have received its name from its ripening
about the time of the Fête de Sainte Magdalène (22d July.)

I have not quoted the figure of the Madeline, or Citron des
Carmes, of Duhamel, because it does not appear to be what
the French now consider the Madeline.

26. **Mansuette.** *Duhamel*, No. 92. t. 58. f. 1.

**Solitaire.** *ib.*

**Mansuette Solitaire.** *Jard. Fruit.* t. 43.

**Fruit** pretty large, of a somewhat turbinate figure, com-
pressed below the middle, and a little incurved towards the
stalk; about three inches and three quarters long, and two
inches and three quarters in diameter. *Eye* rather small,
with an erect calyx, placed in a deep, plaited, angular basin.
*Stalk* an inch long, bent, very obliquely inserted in an ir-
regular cavity. *Skin* green, spotted with brown; but as it
ripen it becomes yellow and tinged with red. *Flesh* white,
half melting, and full of a well flavoured juice.

Ripe the beginning and middle of September.

This is better grafted on the Quince than on the Pear.

27. **Musk Summer Bonchretien.** *Nursery Cat.*

**Bonchretien d’E’té Musqué.** *Duhamel*, No. 91. t. 48.

**Fruit** above the middle size, somewhat pyramidal, com-
pressed between the middle and the stalk, about three inches
long, and two inches and a half in diameter. *Eye* rather
large and open, with a crisp calyx, placed in a wide, irregu-
lar, angular basin. *Stalk* one inch and a half long, enlarged
next the branch, and somewhat obliquely inserted with but
little cavity. *Skin* greenish yellow, with a little gray rus-
set; but on the sunny side of a brownish red, full of rough
russetty specks. *Flesh* white and crisp, with an abundant,
sugary, high-flavoured musky juice.

Ripe the beginning and middle of September.

This does not succeed at all upon the Quince.

It is sold by many nurserymen for the Summer Bonchré-
tien, a different Pear. The wood and manner of growth of
the Musk Bonchretien is a good deal like the Jargonelle;
but the leaves of this are smooth at all times, in the Jarg-
nelle they are covered with a thick pubescent down, espe-
cially in the spring and early part of the summer months.

28. **Orange Tulipée.** *Duhamel*, No. 79. t. 41.
Poires aux Mouches.  *Duhamel*, No. 79. t. 41.

*Fruit* pretty large, of an oval, turbinated figure, about three inches long, and two inches and a half in diameter. *Eye* small, with a recurved calyx, seated in a pretty deep, plaited basin. *Stalk* short, inserted in a narrow angular cavity. *Skin* green on the shaded side, but of a brownish red, with gray specks, where exposed to the sun. *Flesh* melting, with an agreeable juice.

Ripe the beginning and middle of September.

This succeeds equally on both the Pear and the Quince.


Chair à Dame.  *Duhamel*, No. 41. t. 16.

Poire de Prince.  *Ib.*

*Fruit* above the middle size, somewhat round, but turbinated, and bent at the neck, about two inches and a quarter long, and two inches in diameter. *Eye* small, open, with an acute calyx, in a shallow slightly angular basin. *Stalk* half an inch long, strong, very obliquely inserted. *Skin* grayish russet, turning yellow with gray specks as it becomes ripe, and of a marbled red on the sunny side. *Flesh* rather crisp, with an abundant sweet highly-flavoured juice.

Ripe the middle and end of August.

This succeeds on both the Pear and the Quince.


Bellissime d’Été.  *Duhamel*, No. 80. t. 42.

Suprême.  *Ib.*

*Fruit* middle-sized, turbinated, about three inches long, and two inches and a half broad. *Eye* rather deeply sunk in an obtuse-angled basin. *Stalk* an inch long, rather slender, and somewhat obliquely inserted. *Skin* pale yellow, slightly covered with thin russet, on the sunny side of an orange or bright red. *Flesh* tender. *Juice* plentiful and saccharine.

Ripe the beginning and middle of August.

This succeeds on both the Pear and the Quince.

The Red Muscadel generally produces a second crop of fruit, which ripens about the middle or end of September, but they are not so good as the former. It is a handsome upright growing tree, and a very excellent bearer.


Gros Rousselet.  *Ib.*

*Fruit* middle-sized, of a pyramidal turbinated figure, about three inches long, and two inches and a quarter broad. *Eye* small, open, placed on a nearly flat crown. *Stalk* one inch
PEARS.

and three quarters long, slender, but considerably thickened next the fruit, where it is inserted in a small regular cavity. Skin rough, of a pale green, but on the sunny side of a dull red, covered all over with numerous gray russetty specks. Flesh half buttery, and melting, with a very agreeable sugary sub-acid juice.

Ripe the end of August and beginning of September.
This succeeds on both the Pear and the Quince.

32. ROUSSELET DE RHEIMS. Duhamel, No. 32. t. 11.

Fruit small, of a pyramidal figure, about the size and shape of the Rousselet d'Hiver, but more tapering to the stalk; two inches and a quarter long, and one inch and three quarters in diameter. Eye small, open, placed on a flat, somewhat depressed apex. Stalk an inch long, thick, inserted without any cavity. Skin greenish gray, becoming yellow as it ripens, with numerous dark russetty specks, and some dark colouring on the side exposed to the sun. Flesh half buttery, and melting, with a very high flavoured musky juice.

Ripe the end of August and beginning of September.
This succeeds very well on both the Pear and the Quince.


Fruit of a pyramidal form, broadest at the crown, and tapering to a round blunt point at the stalk. Eye small, not deeply sunk. Stalk an inch long, inserted in a shallow cavity. Skin perfectly smooth and even, of a yellow colour on the shaded side, and of a fine scarlet, minutely dotted when exposed to the sun. Flesh white, or nearly so, melting, juicy, and highly perfumed.

Ripe the beginning and middle of August.
Raised, in 1819, by M. Stoffels of Mechlin, and named by him after Mr. Sabine, at that time Secretary to the Horticultural Society of London.


Fruit above the middle size, of a blunt oval figure. Skin of a fine orange, with bright scarlet on the sunny side, sprinkled with small brown spots, and partially marked with larger ones of the same colour. Flesh melting, with an extremely small cone, and a rich high-flavoured juice.

Ripe the beginning and middle of September.
This very beautiful Pear has been known in Flanders many years, fruit of which were sent to this country by M. Stoffels of Mechlin, and exhibited at the Horticultural Society, in 1819.
35. **Skinless Pear.** Miller, No. 13.
Poire sans Peau. Duhamel, No. 35. t. 13.
Fleur de Guignes. Ib.

Fruit below the middle size, of a somewhat pyramidal figure, about two inches and a half long, and one inch and three quarters in diameter. **Eye** small, nearly closed, slightly depressed. **Stalk** one inch and a half long, slender, rather crooked, inserted in a small cavity. **Skin** extremely thin, smooth, pale green, with a few gray specks; on the sunny side yellow, marbled with light red. **Flesh** melting, with a most excellent sweet and perfumed juice.

Ripe the beginning and middle of August.
This grows strong on the Pear, but middling on the Quince.

36. **Summer Bonchretien.** Miller, No. 34. Pom. Mag. t. 14.
Bonchretien d’Été. Duhamel, 90. t. 47. f. 4.
Gracioli. Ib. according to the Pom. Mag.

Fruit large, irregularly pyramidal, about four inches long, and three inches in diameter, exceedingly knobby and irregular in its outline, particularly about the eye. **Eye** small, prominent, in a narrow, shallow, obtuse-angled basin. **Stalk** two inches and a half long irregular and crooked, very obliquely inserted, in a knobby, irregular cavity. **Skin**, when fully ripe, of a pale lemon colour, very slightly tinged with red on the sunny side, and covered all over with small green dots. **Flesh** yellowish, breaking, firm, juicy, very sweet and excellent. **Cone** very small, placed near the eye.

Ripe the middle of September.
This will take on both Pear and Quince, but should never be grafted on the latter stock.

A very excellent old Pear, mentioned by Parkinson, and by many modern Pomologists in France, Italy, Holland, and Germany, under various other names, not necessary to quote here as synonyms.

It succeeds best in this country on an east or west wall, being rather too tender for an open standard.

37. **Summer Francréal.** Pom. Mag. t. 106.
Francréal d’Été. Diels, Pom.
Vol. iii. p. 245.

Fondante, Knoop. Pom. 93. t. 3. according to the
France Caneel, Ib.
Gros Micet d’Été. Of some Pom. Mag.

French Gardens,
PEARS.

Fruit rather large, turbinate, thickest about two-thirds from the stalk, diminishing a little to the eye, about three inches and a quarter long, and three inches in diameter. 

Eye connivent, moderately depressed. 

Stalk short and thick. 

Skin green, nearly smooth, becoming pale yellowish green, after the fruit has been gathered some time, and is fit for table. 

Flesh white, firm, juicy, becoming buttery and melting, rich and excellent. 

Ripe the middle of September. 

A very hardy tree, and a great bearer as an open standard.


Fruit pretty large, of an irregular pyramidal, and somewhat truncated form, from three to four inches long, and from two to three inches in diameter. 

Eye seated on the summit, and never in a hollow or cavity, as in other varieties called Bonchretien. 

Stalk an inch long, very gross and fleshy. Skin pale green, mottled all over with a mixture of darker green and russet brown, becoming yellowish and tinged with red on the sunny side when fully ripe. 

Flesh whitish, very tender and delicate, abounding with a sweet and agreeably perfumed juice. 

Ripe the end of August to the middle of September.

This Pear appears to have sprung up from seed in the garden of Mr. Wheeler, a schoolmaster at Aldermaston, in Berkshire, previously to 1770, as it was then a very young plant. An account of it was published by the Horticultural Society, as above, in 1816, at which time the garden in which the tree grew was in the possession of William Congreve, Esq.

39. WINDSOR. Of all English Gardens.

Fruit middle-sized, oblong, obovate, not either pyramidal or turbinate, being widest above its middle, tapering to the crown, and suddenly contracted towards the stalk, where it is slender; about three inches and half long, and two inches and a quarter in diameter. 

Eye small, with a connivent calyx, prominently placed on the summit. 

Stalk an inch long, slender, convexly inserted without any cavity. Skin yellowish green, full of small green specks, becoming yellow when fully ripe, and tinged with orange on the sunny side. 

Flesh white, soft, with a little grit at the core, and a sugary astringent juice. 

Ripe the end of August and beginning of September.
I have not quoted any synonyms of this Pear from foreign authors, not being able to satisfy myself of their identity with it. Duhamel's figure of Cuisse Madame is pyramidally turbinate, evidently a different fruit.

The wood of the Windsor Pear is very stout, never producing laterals, perfectly erect, so much so as to be readily distinguished in the nursery from every other sort. The tree is by no means a hardy one, being very liable to canker, especially when planted either on gravelly or cold wet soils.

40. *Yat.*

*Yut.*

**Fruit** rather small, turbinate, about two inches long, and one inch and three quarters in diameter, generally a little flattened on the opposite sides. **Eye** small, opens with a very small calyx, seated in a rather shallow uneven basin. **Stalk** an inch long, rather slender, obliquely inserted, without any cavity. **Skin** of a very thick russetty brown, thickly covered with round gray specks, and generally a little coloured when exposed to the sun. **Flesh** breaking and tender, with a very sugary, rich, and highly perfumed juice.

Ripe the middle and end of September.

The trees of this very valuable variety grow large, and the branches are drooping like those of the Jargonelle, but much more slender and numerous. A very hardy bearer, brought from Holland by the late Thomas Harvey, Esq., and planted in his garden at Catton, near Norwich, about sixty years ago, along with some plants of the Dutch Mignonne Apple, both sorts of which are now growing.

**Sect. III.** — *Autumnal-Round-fruited.*

41. **Aston Town.** Hooker, Pom. Lond. t. 18.

**Fruit** middle-sized, of a roundish turbinate figure, somewhat like a narrow-crowned Crasanne, but more tapered next the stalk, about two inches and a half deep, and nearly the same in diameter. **Eye** small, shallow. **Stalk** one inch and a half long, slender, protruding in a direct line from the base, and inserted with but little cavity. **Skin** pale greenish white, rugose, covered with numerous gray russetty specks, like the Crasanne. **Flesh** tender, buttery, and full of a most excellent saccharine perfumed juice.
Pears.

Ripe the beginning and to the end of October.
Branches long and rather slender, flagelliform, with a manner of growing peculiar to this tree, that is, a tendency to twist round in growing upwards; so that at a distance, when planted as a standard, it may be distinguished from every other sort.

This most excellent Pear is at present but little known in many parts of England. It is, however, well known, and extensively cultivated in the north-west counties of Lancaster, Chester, and Hereford. In the latter county, particularly at Shobden Court, and at Garnstone, it is grown in abundance, both on walls, espaliers, and on open standards, where it furnishes constant crops of most perfect fruit, fully equal in goodness to those of the Crasanne, which it somewhat resembles. It was raised many years ago at Aston, in Cheshire.

42. Autumn Bergamot. Miller, No. 32. Pom. Mag. t. 120.


Fruit small, approaching the middle size; depressed, globular, about two inches and a half deep, and the same in diameter. Eye small, open, in a regular-formed shallow depression. Stalk short and thick, inserted in a rather wide funnel-shaped cavity. Skin rather rough, yellowish green; but of a dull brown on the sunny side, and full of gray scabrous specks. Flesh whitish, melting, a little gritty next the core, with a sugary and richly perfumed juice.

Ripe the beginning of October, and good till the end.

This succeeds well on both the Pear and the Quince.

I have not quoted Duhamel, as he has given two figures of his Bergamotte d’Automne, neither of which appears to correspond with our Autumn Bergamot.

It is one of the best Pears of the season, and it is also one of the most ancient, supposed to have been in England ever since the time of Julius Caesar.

Belle et Bonne. Baumann’s Catalogue.
Schöne und Gute. Taschenbuch, p. 431., according to the Pom. Mag.

Fruit large, globular, depressed, about three inches deep, and three inches and a half in diameter. Eye large, open, with short crumpled segments of the calyx, in a shallow and
rather uneven depression. *Stalk* one inch and a half long, curved, slightly inserted in a narrow cavity. *Skin* pale yellow, mixed with green, a little russetty on the sunny side, and slightly tinged with a few faint streaks of pale brown. *Flesh* white, a little gritty, but soft and mellow, with a saccharine, rich, and perfumed juice.

Ripe the end of September, and is good for two or three weeks.

It succeeds well on both the Pear and the Quince.

This very valuable variety was introduced by the Horticultural Society in 1826, to whom it was sent by Messrs. Baumann of Bollwiller. It has been cultivated here under the erroneous names of Charles d’Autriche and Belle de Bruxelles, both of which are different fruits from this.

44. **Bergamotte Cadette.** Duhamel, No. 54. t. 44. f. 2.

Poire de Cadette. *Ib.*

*Fruit* middle-sized, roundish, or sub-turbinate, about two inches and three quarters deep, and the same in diameter. *Eye* small, almost closed, very little sunk in a somewhat flatted apex. *Stalk* an inch long, thick, inserted in a rather shallow angular cavity. *Skin* smooth, yellowish, and shaded with red on the sunny side. *Flesh* and *Juice* excellent, little inferior to any of the other Bergamots.

Ripe the beginning and middle of October.

This succeeds both on the Pear and the Quince.

45. **Bezy d’Heri.** Duhamel, No. 23.


*Fruit* middle-sized, of a somewhat roundish ovate figure, about two inches and a half long, and two inches and a quarter in diameter. *Eye* open, flat. *Stalk* one inch and a quarter long, slender, curved. *Skin* smooth, pale green, inclining to yellow, slightly tinged with red on the sunny side. *Flesh* rather dry, and but indifferent for eating, but it bakes well.

In use October and November.

This Pear takes its name from *Heri*, a forest in Bretagne, between Rennes and Nantes, where it was found in a wild state.


Bin Armudi, *Of some Collections*, according to the *Pom. Mag.*
*Pears.*

Fruit pretty large, of a roundish turbinated figure, about three inches deep, and the same in diameter. Eye small, open, sunk in a round shallow basin. Stalk an inch long, bent, strong, and inserted in a small but widish cavity. Skin yellowish green, covered with gray russetty specks, becoming yellow when fully ripe. Flesh white and melting, with a rich, sugary, high-flavoured juice.

Ripe the beginning and middle of October, and will keep till the end of November.

This succeeds on both the Pear and the Quince. It bears very well on a standard, but better as an espalier. The fruit is generally larger than the specimen figured in the Horticultural Transactions. It is a most excellent Pear, and well deserves cultivation.

47. CHARLES D'AUTRICHE. *Hort. Trans.* Vol. iii. p. 120. *Ib.* Vol. iv. p. 521.

Fruit large, very handsome, about three inches and a half long, and three inches broad, in colour something like a white Beurré, but in shape more convex and irregular. Eye in a confined hollow, not deeply sunk. Stalk an inch long. Skin greenish yellow, profusely sprinkled with brown specks, and partially russetted. Flesh white, melting, very juicy, with a rich high flavour, but with little perfume.

Ripe the beginning to the end of November.

A very fine and beautiful fruit, raised by Dr. Van Mons, and sent to the Horticultural Society, where it was exhibited in November, 1816.

48. CRASANNE. *Langley,* t. 65. f. 5. *Miller,* No. 46. *Duhamel,* No. 49. t. 22.


Fruit above the middle size, of a roundish turbinated figure, about two inches and a half deep, and a little more in diameter. Eye small, and placed in a deep narrow basin, something like the eye of an apple. Stalk one inch and a quarter long, crooked, slender, and inserted in an open shallow cavity. Skin greenish yellow, thinly covered with a reticulated gray russet. Flesh extremely tender, buttery, and full of a rich, saccharine juice.

Ripe the beginning of November, and will keep till Christmas.

This succeeds on both the Pear and the Quince; but it is much better grafted upon the Pear stock.

M. de la Quintinie says, the Crasanne takes its name from ecrasé (flattened or crushed,) its form generally giving
to the fruit the appearance of having been pressed down. It is a most excellent bearer upon an east or south-east wall, and one of the very best Pears of its season.

Its time of keeping in perfection may be considerably lengthened, by gathering the crop at three different times; the first, a fortnight or more before it is ripe; the second a week or ten days afterwards; and the third, when fully ripe: this last gathering will be the first to be brought to table, the middle gathering the next, and the first will be the last in succession.

By this mode of proceeding, this, as well as all the Autumnal Pears, may be kept several weeks longer in perfection, especially after hot summers, than by the usual method of waiting till the crop is ripe, and then gathering the whole at once.


Fruit middle-sized, in the form of a Bergamot, handsomely round, without angles, and tapering towards the stalk. Eye small, open, with very short segments of the calyx, sunk in a handsome, round, shallow basin. Stalk three quarters of an inch long, inserted in a small oblique, slightly-lipped cavity. Skin an entire cinnamon russet, through which a little green appears, the whole covered with numerous light gray specks. Flesh white, breaking, a little gritty, but mellow. Juice saccharine, very excellent, with a little perfume.

Ripe the end of October, and good all November.

A very handsome new Pear, and very excellent when in perfection.

50. Echassery. Miller, No. 55. Duhamel; No. 66.

Bezy de Chassery. Ib.
Poire d'Oeuf. Ib.

Fruit middle-sized, of a roundish, turbinate figure, something like a Citron, or the Ambrette, but smaller next the stalk, about two inches and a half long, and two inches in diameter. Eye small, with an open flat calyx, placed in a shallow plaited basin. Stalk one inch and a quarter long, straight, a little knobby, inserted in an irregularly-formed cavity. Skin smooth, green, with a few gray specks, becoming yellow as it ripens. Flesh melting and buttery, with a rich, sugary, perfumed juice.
Ripe in November, and will generally keep good till Christmas.

This succeeds on both the Pear and the Quince.


*Fruit* middle-sized, of an oval figure, a little broader towards the crown. *Eye* very small, nearly free from the segments of the calyx, and very slightly imbedded. *Stalk* rather stout, straight, and deeply inserted. *Skin* of a greenish russetty gray, with numerous specks of a darker russet, and tinged with orange on the sunny side, which is generally towards the stalk, as the fruit is mostly pendent from the extremities of the branches. *Flesh* crisp when in perfection, and of an excellent flavour; but will be mealy if kept too long from the tree.

Ripe the middle of September, and by gathering at different times, may be kept five weeks. Its season generally terminates with the commencement of the Autumn Bergamot.

In 1812, the original tree, about 170 years of age, was standing in an orchard in the Parish of Elton, in Herefordshire, from whence it received its name from Mr. Knight, who thinks it may remain in health three centuries, as it is now in a very vigorous state of growth. It is much better as an open standard than if cultivated against a wall.


Brocas Bergamot. Of some English Nurseries.

Ives's Bergamot. Of the Norwich Gardens.

Bonne Rouge. Of the French Gardens.

*Fruit* ovate, very much flattened at the crown, of a very regular figure, quite destitute of angles, about three inches deep, and three inches and a half in diameter. *Eye* small, with a very short calyx. *Stalk* short and fleshy, thickening on the back of its bent part. *Skin* dull brown, like that of the Brown Beurre, a little marked with dashes of a deeper colour. *Flesh* white, melting, very sweet, rich, and high flavoured.

Ripe the middle of November, and will keep good a month.

This most excellent Pear was obtained from a seed of the Autumn Bergamot, by Lieutenant-General Gansel, at his seat at Donneland Hall, near Colchester, about half a century ago, namely, in 1768. The Bonne Rouge of the French is evidently the same sort. How it came to be named Brocas Bergamot does not appear; the fruit bearing this name on the Continent is the Easter Bergamot.

**Fruit** middle sized, in shape somewhat like a Bergamot. It is swollen in the middle, and irregular in its outline, usually flattened towards the head; rounded towards the stalk, or terminated by a very blunt point. **Eye** small, and lies in a slightly depressed hollow, the edge of which is studded with small knobs. **Stalk** short, slender, obliquely inserted under a slight lip. **Skin** rough, of a bright green on the shaded side; but where exposed to the sun of a deeper green, sprinkled with gray spots, and marked with almost black blotches. **Flesh** green near the skin, white in the centre, fine, soft, and melting, with a saccharine juice of a peculiarly agreeable flavour.  

Ripe in October, and will keep two months.  
This succeeds best on the Pear, not on the Quince.  

There are three sorts of Pears called Sylvanges; the yellow, the long, and the green, which derive their name from a hamlet, situated about two miles west of the road leading from Metz to Thionville; of these the green is the most esteemed. All the Sylvanges are rather tender where they are natives; they will, of course, require a favourable aspect.


Red Doyenne,  
Doyenne Gris,  
Doyenne Roux,  
Doyenne d'Automne,

**Fruit** not quite so large as that of the White Doyenne, and more turbinate, about two inches and three quarters, or three inches long, and nearly the same in diameter. **Eye** very small, mostly closed, and placed in a shallow impression. **Stalk** half an inch long, stout, rather deeply inserted in a narrow short-lipped cavity. **Skin** covered with a bright cinnamon russet; occasionally, in high ripened specimens, red next the sun. **Flesh** yellowish white, rich, melting, and sugary, of excellent flavour.  

Ripe the end of October, and will keep a few weeks.  
This succeeds on both the Pear and the Quince.  
A very handsome and hardy fruit, highly deserving of cultivation.
55. *Jalousie*. Duhamel, No. 86. t. 47. f. 3.

*Fruit* pretty large, of a roundish turbinate figure, pinched in a little towards the stalk, about three inches long, and nearly the same in diameter. *Eye* small, rather deeply sunk, in a wide well formed hollow. *Stalk* an inch long, curved, and inserted in a small round cavity. *Skin* of a thin russetty or chestnut colour on the shaded side; but of a dull red where exposed to the sun. *Flesh* soft and buttery, with a saccharine juice, and of an excellent flavour.

Ripe the end of October and beginning of November.
This languishes and perishes in a few years on the Quince.


Dauphine. *Ib.*
Satin. *Ib.*

*Fruit* below the middle size, nearly globular, about two inches deep, and the same in diameter. *Eye* small, with a recurved calyx, placed on the convex part of the apex. *Stalk* three quarters of an inch long, straight, with a strong curb or embossment next its insertion in the fruit. *Skin* smooth, of a yellowish green colour. *Flesh* yellowish, melting, with a sugary, slightly perfumed juice.

Ripe in November, and will keep till Christmas.
This succeeds on both the Pear and the Quince.


*Fruit* rather small, of a globular-ovate figure, abruptly tapering from the middle, both to the crown and the stalk, about two inches and three quarters deep, and the same in diameter. *Eye* small, open, with a short, slender, strigose calyx, placed in a rather narrow and shallow basin. *Stalk* one inch and a half long, slightly inserted by the side of a small elongated lip. *Skin* pale yellow, mixed with green, and tinged on the sunny side with a lively orange brown, interspersed with numerous minute russetty spots. *Flesh* yellowish white, a little gritty, but tender and mellow. *Juice* sugary, with a slight perfume.

Ripe the end of September, and will keep two or three weeks.
This is a Scotch variety, and partakes something of the Swan’s Egg. It is a desirable and hardy fruit.


*Fruit* roundish, turbinate, about the size of a White Beurré, two inches and three quarters deep, and the same in di-
ameter. **Stalk** half an inch long, inserted in a shallow cavity. **Skin** a bright reddish-orange russet. **Flesh** yellowish white, sugary, and rich; it is in some seasons perfectly melting, but occasionally is a little gritty.

It is in perfection in October.

This succeeds equally well upon the Pear and the Quince.

The Princess of Orange is a very handsome and desirable autumn Pear. It was raised in 1802 by the Comte de Coloma, as we learn from the *Hort. Trans.*

59. **Swiss Bergamot.** *Miller, No. 33.*

**Bergamotte Suisse.** *Duhamel, 47. t. 20.*

**Fruit** middle-sized, somewhat turbinate, and pinched in towards the stalk; about two inches and a half long, and two inches and a quarter in diameter. **Eye** small, in a shallow depressed basin. **Stalk** three quarters of an inch long, slender, a little warted, inserted in a small oblique cavity. **Skin** green, striped with red, turning yellow as it ripens. **Flesh** melting, and full of juice, but not so high flavoured as in other Bergamots.

Ripe the end of September and beginning of October.

This succeeds equally well on the Pear and the Quince.

60. **Variegated Crasanne.**

**Crasanne Penachée.** *Duhamel, No. 50. t. 23.*

**Fruit** scarcely differing from the Crasanne described before, of which it is a variety. The branches are not so strong, and the leaves have a very lively appearance, the entire margin of each being of a pale yellow when they first expand, and become white when fully grown.

It makes a very handsome appearance in the shrubbery among other ornamental trees: but its fruit can only be obtained by planting it against a warm wall.

**Sect. IV. — Autumnal Conical-fruited.**

61. **Ah, Mon Dieu.** *Duhamel, No. 38.*

**Mondieu.**

**Poire d'Amour.** Of the French Gardens.

**Fruit** rather small, of an oblong turbinate figure, about two inches and a half long, and two inches in diameter. **Eye** small, rather prominent, surrounded by a few slight plaits. **Stalk** an inch long, rather stout, curved, with a small embossment at its insertion. **Skin** yellow on the shaded side, but of a beautiful red, with numerous darker dots, where ex-
posed to the sun. *Flesh* white, tender, and full of a very rich perfumed juice.

It ripens upon the tree the end of September, and will not keep above two or three weeks.

This succeeds on both the Pear and the Quince.


*Fruit* above the middle size, somewhat obliquely pyramidal, with a very uneven knobby surface, about three inches and a half long, and two inches and three quarters in diameter. *Eye* open, with short narrow segments of the calyx, placed in a shallow, narrow plaited hollow. *Stalk* half an inch long, thick, almost horizontally inserted under an elongated knobby lip. *Skin* greenish yellow, but almost wholly covered with a cinnamon-gray russet. *Flesh* almost white, gritty, but tender and mellow. *Juice* saccharine, with a slight musky perfume.

Ripe the beginning and middle of October, but will not keep more than two or three weeks.

This is a very fine Bonchretien-shaped variety, which has been lately raised in Flanders, and sent to the Horticultural Society, in whose garden it, in 1830, produced some uncommonly fine fruit upon an open standard, from which this description is taken.


*Fruit* middle-sized, oblong, in shape that of a Colmar, but irregular in its outline, about three inches long, and two inches and a half in diameter. *Eye* small, with a short converging calyx, slightly sunk in an uneven depression. *Stalk* an inch long; straight, inserted in a small uneven cavity. *Skin* pale yellow, sprinkled with russety specks, which become broader on the sunny side, and spread into a thin russet. *Flesh* rather gritty, but mellow, with a sugary and slightly perfumed juice.

Ripe the beginning of October, but will not keep more than two or three weeks in perfection.

This is another of the new Flemish Pears, grown in the Horticultural Society's Garden at Chiswick, and bears extremely well upon an open standard.


Fondante d'Automne. *Ib.* No. 269.

*Fruit* middle-sized, round in its outline, tapering to the stalk, and a little uneven in its surface, about three inches deep, and two inches and three quarters in diameter. *Eye* open, with a very short calyx, in a shallow, rather obliquely
impression. *Stalk* an inch long, strong, curved, inserted in a very narrow, oblique shallow cavity. *Skin* pale yellow, mixed with green, slightly russetted. *Flesh* a little gritty, but very soft, mellow, and tender. *Juice* abundant, sugary, with a slight musky perfume.

Ripe the beginning and middle of October, but will not keep above two or three weeks.

Another of the new Flemish Pears, grown in the Horticultural Society's garden at Chiswick, on an open standard. It is good and handsome.

65. **Bellissime d'Automne.** *Duhamel, No. 12. t. 19.*

**Vermilion.** *Ib.*

**Petite Certeau.** *Jard. Fruit. t. 27.*

*Fruit* middle-sized, of a long pyramidal shape, somewhat like the Jargonelle, about three inches long, and two inches in diameter. *Eye* pretty deep. *Stalk* an inch long, thickened next the fruit, and obliquely inserted. *Skin* smooth, yellow on the shaded side; but of a bright red, and full of gray specks, where fully exposed to the sun. *Flesh* white, crisp; on some soils it is half buttery. *Juice* sweet, and highly flavoured.

Ripe the middle and end of October.

This succeeds on both the Pear and the Quince.


*Fruit* above the middle size, oblong, in form somewhat like the Brown Beurre, about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* small, open, in a very narrow shallow depression. *Stalk* an inch long, crooked, diagonally inserted under a short, knobby, elongated lip. *Skin* pale green, with a little thin brownish-gray russet on the sunny side. *Flesh* a little gritty, but mellow. *Juice* saccharine, but without any peculiar flavour.

Ripe the middle and end of October, and will keep a few weeks in perfection.

Another of the newly raised Flemish Pears, grown in the Horticultural garden at Chiswick, upon an open standard.

67. **Bezy de Montigny.** *Duhamel, No. 83. t. 44. f. 6.*

**Trouvé de Montigny.** *Hort. Soc. Cat. No. 122.*

*Fruit* middle-sized, pyramidal, somewhat like the Bezy de la Motte in figure, about two inches and three quarters long, and two inches and a quarter in diameter, compressed towards the stalk. *Eye* small, with a reflexed calyx, in a round shallow basin. *Stalk* an inch long, stout, inserted
in a small oblique-lipped cavity. Skin very smooth, green, turning yellow as it becomes matured. Flesh white, a little gritty, but melting, with a sugary somewhat musky juice.

Ripe the end of September and beginning of October.

This succeeds on both the Pear and the Quince.


Fruit somewhat of the shape of a Swan's Egg, but larger. Eye a little sunk. Stalk an inch long. Skin dull green, covered with russetty spots. Flesh yellowish, perfectly melting, remarkably sweet, and very agreeably perfumed.

Ripe in November, and will keep a month or more.

Raised by M. Parmentier, at Enghien, and exhibited at the Horticultural Society in 1820.

69. BISHOP'S THUMB. Hort. Soc. Cat. No. 126.

Fruit long, rather slender, slightly tapering from the crown to the stalk, having an irregular and slightly knobby outline, in the manner of the Calebasse, about three inches and three quarters long, and two inches in diameter. Eye small, open, with slender segments of the calyx, slightly sunk in an uneven hollow. Stalk one inch and a half long, slender, recurved, and obliquely inserted in a two-lipped cavity. Skin dark green, almost wholly covered with an iron-coloured russet, on the sunny side of a dark rufous brown, thickly sprinkled with gray russetty dots. Flesh greenish yellow, melting, with an abundance of rich, saccharine, high-flavoured juice.

Ripe the middle to the end of October.

A very excellent Pear, although its figure is far from being handsome. Decidedly distinct from Calebasse.


Fruit above the middle size, oblong, with a pretty regular outline, about three inches and a half long, and two inches and three quarters in diameter. Eye small, with a closed calyx, slightly sunk in a narrow and pretty regular hollow. Stalk three quarters of an inch long, rather stout, curved, and slightly inserted in a narrow round cavity. Skin pale green, a good part of which is covered with a deep cinnamon russet, thickly sprinkled with light-coloured russetty specks. Flesh yellowish white, a little gritty, but rich and buttery, and full of a highly saccharine rich-flavoured juice.

Ripe the end of October, and will keep good a month.

This most excellent Pear is also a newly-raised Flemish variety, grown in the Horticultural Society's garden at Chiswick, on an open standard.
PEARS.

t. 114.
Beurre. Of Duhamel, 75. t. 38.
Beurre Rouge. Ib.
Beurre Doré. Ib.
Beurre d'Anjou. Ib.
Beurre d'Or. Ib.
Beurre d'Ambleuse. Ib.
Beurre d'Amboise. Ib.
Poire d'Amboise. Ib.
Isambert. Ib.
Red Beurre,
Golden Beurre, \{ Of English Catalogues, according to
Beurre du Roi, \} the Pom. Mag.

Fruit large, of an oblong figure, about four inches long,
and three inches in diameter, tapering to the stalk. Eye
small, with a converging calyx, placed in a shallow depres-
sion. Stalk three quarters of an inch long, rather stout, and
thickening obliquely into the fruit. Skin greenish yellow,
appearing through a covering of thin russet, coloured more
or less with brown or red on the sunny side. Flesh white,
with some greenish veins through it, melting, buttery, juicy,
rich and excellent.

Ripe in October, and will keep good only a few weeks.
This succeeds equally well on the Pear and the Quince.
This highly esteemed and well-known Pear has had many
different names assigned to it, as will be seen by the syno-
yonyms above quoted, and it has probably many more. Those
that relate to colour, such as Gray, Golden, and Red, have
originated from trees on different stocks, on different soils,
and in different situations of climate and of aspect, which, the
practical gardener is well aware, contribute materially, not
only to the colour of the Pear, but of the apple and the
Peach. Other names, and of these not a few, arise from
the locality of places where the fruit happens to be cultiva-
ted. The Beurre Pear in France, as well as in this country,
is esteemed as the best of its season.


Fruit long, very irregular in figure, broadly angular, and
knobby, about four inches long, and two inches and a half in
diameter, compressed below the middle, and bent. Eye
open, with a very short acute calyx. Stalk one inch and a
half long, bent, obliquely inserted under one or two knobby
lips. Skin grayish yellow, tinged with a deeper yellow on the sunny side, and partially covered with a thin orangegray russet. Flesh breaking, a little gritty, with a very saccharine and plentiful juice.

Ripe the end of September, and will keep two or three weeks.


Fruit middle-sized, turbinate, regularly tapering to the stalk, about three inches and a quarter long, and two inches and a half in diameter. Eye not at all sunk, but level with the extremity: Stalk scarcely half an inch long, inserted without any cavity. Skin a fine clear cinnamon, fading into yellow in the shade, and acquiring a rich bright red in the sun. Flesh yellowish, melting, buttery, very rich, and highly flavoured.

Ripe the middle of October, and will keep for two or three weeks.

This succeeds equally well upon the Pear and the Quince. It is one of the best of those varieties raised in Flanders during the period when so large an accession was made to the cultivated fruits of that country. It is recorded to have owed its origin to a M. Capiaumont of Mons. The first specimens which were seen in this country came to the Horticultural Society in 1820, from M. Parmentier of Enghien.

It bears well as a standard, but is best cultivated as an open dwarf, grafted upon a Quince stock.

74. CHAT-BRULE. Duhamel, No. 116.

Fruit middle-sized, of a pyramidal turbinate figure, about two inches and three quarters long, and two inches in diameter. Eye small, placed in a shallow plaited hollow. Stalk an inch long, obliquely inserted. Skin smooth, shining, of a pale yellow, but of a dark brown on the sunny side. Flesh melting, but not very juicy, and if kept too long is apt to grow meally.


Fruit middle-sized, oblong, in some specimens slightly pyramidal, tapering a little towards the stalk, about three inches long, and two inches and a quarter in diameter. Eye small, open, the segments of the calyx generally falling off before the fruit is fully grown, placed in a very narrow shallow depression, and surrounded by a few slightly radiated
PEARS.

Plaits. *Stalk* three quarters of an inch long, inserted in a small uneven cavity, sometimes obliquely inserted under a small elongated lip. *Skin* a complete yellowish gray russet, sprinkled with numerous scabrous specks. *Flesh* white, gritty, but melting, with a saccharine, slightly musky, and somewhat astringent juice.

Ripe the end of September and beginning of October.

This is another of the new Flemish Pears, grown in the Horticultural Garden at Chiswick, upon an open standard.


Fruit above the middle size, oblong pyramidal, enlarged beyond the middle, and compressed towards the stalk, with an uneven and somewhat knobby surface, about three inches and a quarter long, and two inches and a half in diameter. *Eye* small, with a short converging calyx, in a narrow shallow depression, surrounded by a few slight obtusely knobby plaits. *Stalk* an inch long, rather thick, curved, inserted in a rather oblique narrow cavity. *Skin* pale yellow, full of small gray russety dots, and partially covered with a thin cinnamon-coloured russet. *Flesh* yellowish white, rather gritty, but very mellow when matured, and full of a sugary, slightly astringent, pleasant, somewhat musky, perfumed juice.

Ripe the beginning and middle of October.

This is another of those very fine Pears lately introduced from Flanders, and grown in the Horticultural Society's garden at Chiswick, upon an open standard. It was raised by the late Counsellor Hardenpont, of Mons, by whom a number of other good Flemish Pears were obtained from seed some years ago.

77. **DILLEN.** *Hort. Trans.* Vol. iii. p. 119.


Fruit ovate, irregularly turbinate, about three inches and a half long, and nearly three inches in diameter. *Eye* flat. *Stalk* short and thick. *Skin* yellowish green, slightly speckled with brown. *Flesh* white, with a slight musky flavour, and very little core.

Ripe early in October, and will keep a few weeks.

A fine buttery Pear of the first order, and very handsome. It was received by the Horticultural Society from Dr. Van Mons of Brussels, in 1817.


Fruit in form the same as the Gray Doyenné, but tapers a little more towards the stalk. *Skin* a bright clear yellow,
faintly striped with green and red, and sprinkled all over with small russetty brown dots. *Flesh* white, melting, sweet, and very agreeable; but it is not so high-flavoured as the Gray Doyenné.

In eating from October till Christmas.


*Fruit* above the middle size, pyramidal oblong, not much unlike a Chaumontelle in shape, but narrow at the crown, and more compressed towards the stalk, about three inches and a half long, and two inches and a half in diameter. *Eye* small, open, with a very shut strigose calyx, slightly sunk in a narrow obtusely angular hollow. *Stalk* an inch long or more, curved, very slightly inserted, sometimes a little obliquely, in a narrow base. *Skin* pale green, thinly covered with detached specks of gray russet, which are more numerous round the stalk. *Flesh* white, a little gritty, but tender. *Juice* saccharine, with a slight musky perfume.

Ripe the beginning of October, and will keep till the end.

This is a very fine handsome Pear from Flanders, grown in the Horticultural Society's garden at Chiswick, upon an open standard.

80. DUCHESS OF ANGOULÈME. *Pom. Mag.* t. 76.


*Fruit* large, roundish-oblong, tapering towards the stalk, with an extremely uneven knobby surface, usually measuring about three inches and a half each way, or four inches deep, and three inches and a half in diameter, but sometimes much larger. *Eye* deeply sunk in an irregular hollow. *Stalk* an inch long, stout, deeply inserted in an irregular cavity. *Skin* dull yellow, copiously and irregularly spotted with broad russet patches. *Flesh* rich, melting, very juicy, and high flavoured, with a most agreeable perfume.

Ripe in October and November.

This succeeds extremely well on the Quince, as well as the Pear.

The Duchess of Angoulême, the very finest of the late autumn Pears, is said to have been found wild in a hedge of the Forest of Armaillé, near Angers. It arrives at a weight unusual in Pears that are fit for the dessert. Jersey specimens have been seen, which measured four inches and three quarters long, and four inches and a half in diameter, weighing twenty-two ounces.

The trees bear very early and certainly, especially if
grafted upon the Quince stock, for which the sort is particularly well adapted.

It is said to have derived its name from having been found in July, 1815, when the reigning family in France returned, for the second time, to the head of the government.


*Fruit* middle-sized, of an oval pyramidal figure, very regularly formed at the crown, and tapering to the stalk; about two inches and three quarters long, and two inches in diameter. *Eye* small, with a short connivent calyx, very little depressed. *Stalk* one inch and a quarter long, slender, inserted without any cavity. *Skin* smooth, of a greenish gray, a little tinged with red on the sunny side. *Flesh* white, very buttery, and replete with a sugary and very agreeable juice.

Ripe the end of September and beginning of October. This succeeds only on the Pear, not on the Quince.

It is clearly distinct from the Brown Beurre, as it does not succeed when grafted upon the Quince; the other succeeds well on both.

82. **Flemish Beauty**. *Pom. Mag.* t. 128.


Fondante de Bois. *Ib.* 270.

Imperatrice de la France. *Ib.* 238.

La Belle de Flandres. *Ib.* 40. according to the *Pom. Mag.*

*Fruit* rather large, oblong, a little uneven in its outline, and somewhat elongated on the side opposite to the branch on which it grows; about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* open, with a short calyx, prominently placed on a flat crown, or in a very slight depression. *Stalk* an inch long, inserted in a narrow oblique cavity. *Skin* pale yellow, the greater part of which is covered with a thin cinnamon russet, having a faint streak or two of pale brown appearing through on the sunny side. *Flesh* yellowish white, a little gritty, but becoming tender and mellow, and full of a rich, saccharine, slightly musky juice.

Ripe the beginning of October, and will keep a month or longer.

A very fine Flemish variety, grown in the Horticultural
Garden at Chiswick, upon an open standard. It ought to be gathered before it is fully ripe, otherwise it loses much of its goodness.

83. Franchipanne. Duhamel, No. 85. t. 47. f. 2.
Frangipane. Jard. Fruit. t. 41.

_Fruit_ pretty large, of a pyramidal turbinated figure, compressed between the middle and the stalk; about two inches and three quarters long, and two inches and a quarter in diameter. _Eye_ rather large, seated in a shallow plaited basin. _Stalk_ an inch long, strong, bent, and obliquely inserted in a small cavity. _Skin_ smooth, of a clear yellow or citron colour, but of a bright red on the sunny side. _Flesh_ melting, with a sugary perfumed juice.

Ripe the end of October and beginning of November.
This succeeds on both the Pear and the Quince.


_Fruit_ middle-sized, pyramidal, a little uneven in its outline, about three inches and a quarter deep, and two inches and a half in diameter. _Eye_ small, rather open, in a narrow, shallow depression. _Stalk_ an inch long, crooked, diagonally inserted, under a large, curved, elongated lip. _Skin_ yellowish green, full of gray specks, and slightly covered with thin patches of gray russet. _Flesh_ a little gritty, but mellow, and full of a saccharine, rich, and slightly musky juice.

Ripe the end of September and beginning of October.
This is another of the new Flemish Pears, which is grown in the Horticultural Garden at Chiswick, upon an open standard.

85. Green Sugar. Miller, No. 42.
Sucre-vert. Duhamel, No. 68. t. 34.

_Fruit_ middle-sized, somewhat oblong, but very regularly formed, a little in the manner of a Bergamot, but narrower towards the stalk, about two inches and three quarters long, and two inches and a half in diameter. _Eye_ small, open, with a diverging calyx, in a very slight, narrow depression. _Stalk_ three quarters of an inch long, strong, slightly inserted in a small uneven cavity. _Skin_ smooth, very green, which continues till it is ripe. _Flesh_ a little gritty, but very buttery. _Juice_ abundant, highly sugary, and of a very agreeable musky flavour.

Ripe the middle and end of October.
This succeeds on both the Pear and the Quince.
*85. Hacon’s Incomparable.

Fruit middle-sized, somewhat turbinate, and a little irregular in its outline, occasioned by one or two slightly protuberant angles near its crown; about two inches and a half deep, and three inches in diameter. Eye small, open; segments of the calyx short and narrow, slightly sunk in a rather wide uneven depression. Stalk an inch long, rather stout, inserted in a somewhat lipped and rather deep cavity. Skin rugose; pale yellow, or yellowish white, a good deal mixed with green, and partially covered with a grayish orange russet, particularly round the stalk. Flesh yellowish white, slightly gritty, but very buttery and melting. Juice abundant, very saccharine, extremely rich, and possessing a high, musky, and perfumed flavour.

In perfection in November and December.

This very valuable and excellent Pear was raised by Mr. James Gent Hacon, of Downham Market, in Norfolk, from a seed of what is called in that neighbourhood Rayner’s Norfolk Seedling. The tree is an open standard, about sixteen years old, and sixteen feet high, with pendulous branches, which reach nearly to the ground. It bears most abundantly, and may be justly considered one of the best Pears ever raised in England. It was exhibited at the meeting of the Horticultural Society in Norwich on the 17th November, 1830, when it obtained the silver medal as a prize.


Fruit rather small, oval, somewhat turbinate, about two inches long, and one inch and a half in diameter. Eye small, with a very short acute calyx, placed in a rather shallow basin. Stalk an inch long, obliquely inserted. Skin yellowish, very much freckled. Flesh nearly white, with a very pleasant and agreeable juice.

Ripe the end of October, and will keep a few weeks only.

It is uncertain where this Pear originated. It is now extensively cultivated by the Scotch nurserymen; and for its early bearing, and abundant produce, is by them highly esteemed.

87. Henry the Fourth.


Fruit below the middle size, pyramidal, and somewhat

*No. 85. is inserted twice, in consequence of Hacon’s Incomparable having been sent me after the numerical arrangement had been completed.
oblique at the crown, about three inches long, and two inches and a quarter broad. *Eye* small, open, with a short slender calyx, slightly sunk in a narrow, shallow, oblique depression. *Stalk* an inch long, crooked, curved, obliquely inserted under a small elongated lip. *Skin* pale yellow, mixed with green; on the sunny side of an orange-brown, and full of small, gray, russety specks, which are the more numerous as they approach the crown. *Flesh* pale yellow, a little gritty, but very tender and melting. *Juice* abundant, highly saccharine, with a slight musky perfume.

Ripe the end of September, and will keep a few weeks only.

This is a very excellent dessert Pear, and is grown in the Horticultural Garden at Chiswick upon an open standard.


*Fruit* above the middle size, pyramidal, and compressed towards the stalk, about three inches and a half long, and two inches and a half in diameter. *Eye* small, closed by a very short slender calyx, and placed in a very slight narrow depression. *Stalk* half an inch long, stout, bent, diagonally inserted beneath a small elongated lip. *Skin* pale grass-green, thickly sprinkled with small gray russety specks. *Flesh* yellowish white, tinged near the core with a light shade of orange colour, a little gritty, but melting. *Juice* saccharine, with a slight musky perfume.

Ripe at the middle of October.

It is difficult to conceive the origin of this singular name. It has been attached to one of those newly raised Flemish varieties which bear so well and so regularly in the Horticultural Garden at Chiswick upon an open standard.


*Fruit* middle-sized, turbinate, gradually tapering from the middle to the stalk, about three inches deep, and two inches and a half in diameter. *Eye* small, with short erect segments of the calyx, placed in a very narrow depression. *Stalk* three quarters of an inch long, thick and woody. *Skin* pale green, becoming yellowish green, thickly sprinkled with small gray russetty specks, and russety round the stalk. *Flesh* greenish white, a little gritty, but melting. *Juice* saccharine, without any peculiar flavour.

Ripe the middle of October, and will keep some weeks.

This is also another of those hardy Pears which bear so plentifully upon an open standard, in the Horticultural Garden at Chiswick.

Fruit pretty large, somewhat pyramidal, much in the manner of the Saint Germain, but more rounded at the crown, and not so slender towards the stalk, about three inches and a half long, and two inches and three quarters in diameter. Eye small, very little sunk. Stalk three quarters of an inch long, straight, rather obliquely inserted, with a curb or embossment next the fruit. Skin very smooth, of a pale green, becoming a little yellow as it approaches maturity. Flesh extremely tender, and full of an excellent, saccharine, well-flavoured juice.

Ripe in November, and will keep till Christmas.

This succeeds on both the Pear and the Quince.


Fruit long ovate, something like a Saint Germain, but more angular in its outline, about three inches and a quarter long, and two inches and a half in diameter. Eye open, placed in an oblique, somewhat knobby hollow. Stalk one inch and a half long, obliquely inserted in a small uneven cavity. Skin greenish, but when fully matured of a rich yellow, clouded with light brown russet on the sunny side. Flesh inclining to yellow, perfectly melting, with abundance of saccharine, highly vinous juice.

Ripe the beginning and middle of October.

This most excellent Pear, in favourable seasons, attains a much larger size, being sometimes five inches long and three inches broad. It was raised by the Abbé Duquesne, and sent by Dr. Van Mons of Brussels, to the Horticultural Society in 1816. It bears well as a standard.

92. Marquise. Duhamel, No. 93. t. 49.

Marchioness. Miller, No. 43.

Fruit pretty large, somewhat oval, swelled very much towards the crown, and suddenly narrowed towards the stalk; about three inches long, and two inches and a half in diameter. Eye small, placed in a moderately deep narrow basin. Stalk one inch and a quarter long, stout, bent, obliquely inserted in a small cavity. Skin pale green, shaded with darker, with numerous gray dots, but which becomes yellow as it approaches maturity, with a slight blush on the sunny side. Flesh white, breaking, replete with juice of an agreeable musky flavour.

Ripe the end of October, and will keep two or three weeks,
This succeeds on both the Pear and the Quince.

93. **MESSIRE JEAN.** *Miller*, No. 37.


Messire Jean doré.  *ib*.

Chaulis.  *Jard. Fruit*. t. 34.

**Fruit** middle-sized, flatly turbinate, but somewhat narrowed at each extremity, about two inches and a half deep, and two inches and three quarters in diameter.  *Eye* small, open, with an erect calyx, placed in a shallow plaited basin.

*Stalk*: an inch long, bent, inserted in a somewhat funnel-shaped cavity.  *Skin* rather rough, yellow, covered almost wholly with a fine, thin, brown russet.  *Flesh* white, crisp, breaking, and full of a rich saccharine juice.

Ripe the beginning of October, and will keep a month.

This succeeds on both the Pear and the Quince.

The Messire Jean is a very excellent autumn Pear, and deserves to be generally cultivated. There have been other names given to it, such as *Gray, Yellow*, and *White*; they are all the same sort, and these colours arise, as was said of the Brown Beurre, from the different soils, situations, and stocks on which they are grafted, and also from the different ages of the trees themselves.


**Fruit** large, in form of a Colmar, angular about the eye, a good deal contracted in the middle, about three inches and three quarters long, and three inches in diameter.  *Eye* small, with a connivent calyx, a little depressed.  *Stalk* half an inch long, thick, straight; in some specimens diagonally inserted under a large, elongated, curved lip.  *Skin* smooth, bright green; in which state it remains for some time after the fruit is gathered; it finally changes to a pale green, when the flesh becomes very melting, with a most unusual abundance of rich agreeable juice.

Ripe the middle of November, and remains in perfection several days.

This succeeds equally well upon the Pear and the Quince.

The Napoleon Pear is an excellent variety, raised by Dr. Van Mons, at Louvain, and thence sent to England in 1816. It is a profuse bearer upon an east or west wall; it also succeeds as an open dwarf grafted upon the Quince, and as a common standard.
95. **New Bridge.** *Hort. Soc. Cat. No. 430.*

*Fruit* below the middle size, of a turbinate figure, about two inches and three quarters long, and two inches and a half in diameter. *Eye* small, with a short slender calyx. *Crown* flat, not depressed. *Stalk* an inch long, a little obliquely inserted. *Skin* dull gray, covered with thin gray russet, and of a light, lively, shining brown on the sunny side. *Flesh* melting, a little gritty, with a sugary juice, but without any peculiar flavour.

Ripe the end of September and beginning of October, and will not keep longer than a few weeks.

This is another of the new hardy Pears which are produced upon open standards in the Horticultural Garden at Chiswick.

96. **Poire de Louvaine.** *Hort. Soc. Cat. No. 381.*

*Fruit* middle-sized, pyramidal, uneven on its surface, three inches long, and two inches and a half in diameter. *Eye* small, closed with small short segments of the calyx, sunk in a narrow hollow. *Stalk* half an inch long, curved, obliquely inserted. *Skin* dull green, mixed with yellow, full of russetty spots, and a little russetted round the eye. *Flesh* very tender, slightly gritty, and full of a rich, very saccharine, musky juice.

Ripe the beginning of October, and fine till the end.

This is a very excellent Pear, and one of those cultivated in the Horticultural Garden at Chiswick as an open standard. It highly deserves cultivation.

97. **Poire Figue.** *Hort. Soc. Cat. No. 266.*

*Fruit* middle-sized, of an oblong figure, irregularly formed by the outward side being considerably more elongated than the inner one next the tree, giving it a curved direction, about three inches and a half long, and two inches and a half in diameter. *Eye* small, closed with very short segments of the calyx. *Stalk* an inch long, curved, diagonally inserted under a broad, elongated lip. *Skin* dull green, almost wholly covered with a thin gray russet, with scarcely any additional colouring where exposed to the sun. *Flesh* a little gritty, but mellow, with abundance of rich, saccharine, and slightly musky juice.

Ripe the end of October, and will keep good a month.

This is not the *Poire de Figue* of Knoop. It is one of those hardy varieties bearing as an open standard in the Horticultural Garden at Chiswick; and, although not handsome, is a very excellent Pear.

**Fruit** large, pyramidal turbinately, generally a little flattened on its opposite sides, and tapering to the stalk. In some specimens the outer side is considerably more elongated than the inner one next the branch on which it grows, nearly four inches long, and three inches and a half in diameter. *Eye* open, rather deeply sunk in an irregular hollow. *Stalk* three quarters of an inch long, obliquely inserted in a narrow uneven cavity. *Skin* pale yellow, intermixed with green, a good deal mottled and marked with thin gray russet. *Flesh* white, a little gritty, but very soft and mellow, abounding with a saccharine and slightly musky juice.

Ripe the beginning of October, and good to the end.

This very fine and handsome Pear is one of those lately introduced from Flanders into the Horticultural Garden at Chiswick, where it is grown as an open standard.


*Fruit* somewhat resembling the Saint Germain in shape and size, and tapering considerably towards the stalk. *Eye* prominent. *Stalk* one inch and a half long, rather thick. *Skin* of a clear citron yellow, with a slight tinge of bright red on the sunny side, a little mottled with russet, and rough like the skin of an orange. *Flesh* white, melting, not perfumed, but sweet and very pleasant.

Ripe in the autumn and winter months.

This succeeds on both the Pear and the Quince.

Raised some years ago on the Continent, and was brought into this country under the name of *Riche d'Apoil.*


t. 15.

Muscat à longue queue de la fin d'Automne. *Ib.*

*Fruit* small, of a somewhat oblong figure, swelled out in the middle, tapering to the crown, and compressed towards the stalk, about two inches and a quarter long, and one inch and a half in diameter. *Eye* very small, with a converging calyx, placed in a rather hollow, plaited basin. *Stalk* one inch and three quarters long, slender, inserted in a small cavity. *Skin* smooth, of a greenish yellow on the shaded side, but where fully exposed to the sun, of a lively deep red, sprinkled with numerous gray specks. *Flesh* very tender and delicate, with a sweet and agreeably perfumed juice.

Ripe the beginning of October, and will keep a month.

This succeeds on the Pear, but not at all on the Quince.


**Fruit** rather small, somewhat turbinate, a little compressed towards the stalk, about two inches and three quarters long, and two inches and a quarter in diameter. **Eye** small, open, with a very short calyx, prominently placed on the convex apex. **Stalk** half an inch long, obliquely inserted in a small cavity. **Skin** dull brown, or brownish green, with a very bright red cheek. **Flesh** tender, juicy, melting, peculiarly rich and high flavoured, with a powerful but most agreeable aroma, totally different from that usually perceived in perfumed Pears.

Ripe the middle and end of October.

This beautiful and excellent little Pear ranks among the richest of the American varieties. An account of it was transmitted by Dr. Hosack, of New-York, to the Horticultural Society in 1819, extracted from Coxe's work on American Fruit Trees, p. 189. It bears its fruit in clusters at the ends of the branches, is very hardy as an open standard, ripening its fruit with certainty.*

102. **Swan's Egg.** *Langley,* t. 64. f. 4. Of all English Gardens.

**Fruit** small, of an oval, turbinate figure, about two inches long, and one inch and three quarters in diameter. **Eye** small, with a very short calyx, prominently placed on the apex, surrounded by a few wrinkled plaits. **Stalk** three quarters of an inch long, slender, somewhat obliquely inserted, with but little cavity. **Skin** greenish yellow, covered on the sunny side with dull brown, intermixed with small russetty specks. **Flesh** soft and melting, with a very rich musky saccharine juice.

Ripe the end of September and beginning of October, and will keep only a few weeks in perfection.

The Swan's Egg Pear is known to every gardener and dealer in fruit in every county in England; its great certain-

* "The Seckle Pear is found to exceed in excellence of flavour the very richest of our autumn Pears, possessing a high vinous aroma, which can scarcely be compared with any thing in fruits, unless with a concentration of the taste peculiar to the Swan's Egg. Ripe from the end of August to the middle of October." *Pom. Mag.* t. 72.

The above extract, taken from the Pomological Magazine, states its true time of ripening. It would make a beautiful espalier tree grafted on the Quince stock. *Am. Ed.*
ty in bearing, and the excellence of its fruit, render it a universal favourite. The tree is readily distinguished in the orchard from almost every sort, by its upright and spire-like growth.


Fruit pyramidal ovate, very even in form, but compressed towards the stalk; about three inches and a half long, and two inches and three quarters in diameter. Eye a little sunk in a very narrow crown. Stalk an inch long, obliquely inserted in a moderately deep cavity. Skin pale green, inclining to yellow, profusely sprinkled with greenish specks, with small patches of gray russet dispersed over its whole surface, but more particularly round the eye and the stalk. Flesh white towards the outside, but deepens to a reddish yellow next the core, which is large, and possesses a small quantity of grit; it is, nevertheless, quite melting, juicy, and very sweet, with a little perfume.

Ripe the end of September and beginning of October.

Raised by the Count de Coloma, of Malines; and specimens of the fruit were exhibited at the Horticultural Society from that gentleman in 1823.

104. Verte Longue. Miller, No. 36. Duhamel, No. 73.

Mouille-bouche. Ib.


Fruit pretty large, of a long pyramidal figure, about three inches and a half long, and two inches and a half in diameter. Eye small, with an open calyx, prominently seated on the convex summit. Stalk an inch long, straight, inserted without any cavity. Skin green, which continues till its maturity. Flesh white, melting, and very full of a saccharine, well-flavoured juice.

Ripe the middle of October, and will keep a few weeks only.

This succeeds on both the Pear and the Quince; but it is best on the Pear on dry, hot soils.


Verte longue Suisse. Ib.

Culotte de Suisse. Jard. Fruit. t. 38.

This in no way differs from the preceding one, except in being rather less, and in its striped fruit, which is beautifully coloured with green, yellow, and red. It ripens also at the same time, and succeeds on both the Pear and the Quince; but, like the former, it is best on the Pear for dry soils.

Demoiselle. Ib.

Fruit small, of a turbinate figure, about one inch and three quarters long, and one inch and a half in diameter. Eye large and open. Stalk two inches long, slender, inserted in a small cavity. Skin rough, of a dull red colour, quite round, and full of gray specks. Flesh melting, and full of a pretty good juice.

Ripe the middle and end of October.
This succeeds on both the Pear and the Quince.

Doyenné. Duhamel, 81. t. 43.

Beurre Blanc. Ib.
Bonne-ante. Ib.
Saint Michel. Ib.

Carlisle.
Citron de Septembre.
Kaiserbirne.
Poire à courte queue.

Poire de Limon.
Poire de Neige.
Poire de Seigneur.
Poire Monsieur.

Valencia.

White Beurré.

Fruit pretty large, roundish oblong, narrowest at the stalk, about three inches and a half long, and two inches and three quarters in diameter. Eye very small, with small, acute, closed segments of the calyx, placed in a shallow depression. Stalk three quarters of an inch long, rather thick, inserted in a small cavity; in some specimens it is diagonally inserted under a small elongated lip. Skin pale citron yellow, speckled throughout, more or less, with cinnamon russet, and tinged with orange brown on the sunny side. Flesh white, juicy, very buttery, and delicious.

Ripe the end of September, and good for three or four weeks.
This succeeds on both the Pear and the Quince.

An old and excellent Pear, bearing well in this country upon an open standard. It is one of the best to graft upon the Quince, and to cultivate en quenouille. It is best known
in our gardens, and to English nurserymen, by the name of White Beurré.

Sect. V. — Winter Round-fruit ed.


Ambrette Grise. Ib.
Ambrette d'Hiver. Ib.
Belle Gabrielle. Ib.
Trompe Valet. Ib.

Fruit middle-sized, of a roundish figure, but rather larger at the crown than at the stalk; about two inches and a half or two inches and three quarters deep, and the same in diameter. Eye small, with an open, reflexed, flat calyx, placed in a very shallow impression. Stalk three quarters of an inch long, stout, inserted in a very small cavity. Skin of a russet colour. Flesh melting, with a sugary musky juice.

In eating from November till January.
This succeeds on both the Pear and the Quince; but it is more productive upon the latter stock.


Bonne de Soulers. Ib.

Fruit rather large, of a roundish turbin ate figure; about two inches and three quarters long, and the same in diameter, broadest in the middle, and narrowed to each extremity. Eye small, within a shallow basin. Stalk an inch long, strong, curved, and inserted in an oblique cavity. Skin smooth, of a greenish white, full of green specks, but of a brownish red on the sunny side. Flesh buttery and melting, with a sweet agreeable juice.

In eating in January and through March.
This succeeds on both the Pear and the Quince.

110. Easter Bergamot. Miller, No. 69.

Bergamotte Bugi. Ib.
Bergamotte de Pâques. Duhamel, 52. t. 24.
Bergamotte d'Hiver. Ib.
Of some Nurseries.

Winter Bergamot.

Fruit pretty large, of a roundish turbinate figure; three inches or more deep, and the same in diameter, but broadest at the crown. Eye small, closed, and sunk in a shallow basin. Stalk short, thick, inserted a little obliquely in a small shallow cavity. Skin green, quite round, and covered with numerous gray specks; but when matured it turns of a yellowish gray. Flesh white, half buttery, with a sugary, well-flavoured juice.

In eating from January till April or May.
This succeeds on both the Pear and the Quince.

The Easter Bergamot has been a long time in this country, having been planted at Hampton Court in the time of Queen Elizabeth. It requires a south or south-east aspect, and a dry bottom.

111. Francreal. Miller, No. 68.
Franc-Réal. Duhamel, No. 60.

Fruit pretty large, of a somewhat globular figure, a little compressed at both extremities; about three inches and a half long, and nearly the same in diameter. Eye small, placed in a shallow narrow basin. Stalk three quarters of an inch long. Skin yellow, very much mottled with a pale russetty brown, particularly on the sunny side. Flesh rather dry, and apt to be gritty. Juice rather insipid, but is excellent when stewed.

In use from January till March.
This succeeds on both the Pear and the Quince.

112. German Muscat. Miller, No. 70.
Muscat d'Allemagne. Duhamel, No. 72. t. 36.

Fruit pretty large, broadly turbinate, and somewhat compressed towards the stalk, about three inches deep, and the same in diameter. Eye small, seated in a small shallow basin. Stalk one inch and a half long, slender, inserted in a very small cavity. Skin covered with russet quite round, and coloured with brown on the sunny side. Flesh pale yellow, buttery, and melting. Juice sugary, musky, and perfumed.

In eating from March till May.
This succeeds on both the Pear and the Quince.
Gros Gobet. *Of some French Gardens,* according to Dagobert.

*Fruit* large, somewhat obovate, flattened at the top, and tapering but little to the stalk, about three inches and a quarter deep, and three inches and a half in diameter. *Eye* large, and deeply sunk in a plaited radiated hollow. *Stalk* an inch long, rather deeply inserted in an uneven and mostly two-lipped cavity. *Skin* a deep close russet, rather deeply tinged with a brownish red on the sunny side. *Flesh* white, juicy, breaking, a little gritty, sweet, and pleasant.

In use from December till March or April.

A valuable winter Pear, although not of first-rate excellence. It is very handsome, and an excellent bearer. It will succeed as an open standard in a sheltered warm situation.

Bergamotte d'Hollande. *Duhamel,* No. 53. t. 25.
Bergamotte d'Alençon. *Ib.* Amoselle. *Ib.*
Lord Cheney's. *Of some Gardens.*

*Fruit* large, of a regular roundish figure, but somewhat broadest at the crown, about three inches deep, and nearly the same in diameter. *Eye* small, divested of its calyx, sunk pretty deep in a depressed and wide basin. *Stalk* one inch and a half long, slender, crooked, inserted in a slightly angular, but not deep cavity. *Skin* in the autumn green, marbled all over, more or less, with a thin brown russet; but as it acquires maturity, the skin becomes yellow, and the russetty colouring of a more lively character. *Flesh* half buttery, with a plentiful and highly flavoured juice.

In eating from March till May or June.

It succeeds on both the Pear and the Quince.

This very valuable Pear, if ever in the possession of Lord Cheney, must have been in England previously to 1595. It originated at Alençon in France, and is highly deserving of cultivation.


*Fruit* pretty large, round, and flattened somewhat like a Bergamot, about two inches and three quarters deep, and two inches and a half in diameter. *Eye* small, placed in a very shallow depression. *Stalk* three quarters of an inch long, stout, inserted in a small cavity. *Skin* yellow on the
shaded side, but of a soft red where exposed to the sun, and marked with a few yellow specks. *Flesh* half buttery, with an excellent saccharine juice.

In eating in December and January.


*Fruit* middle-sized, globular, a little flattened at the crown, about two inches and a quarter deep, and two inches and a half in diameter. *Eye* small, open, placed in a very shallow, perfectly round basin. *Stalk* an inch long, thick, and inserted in a small oblique cavity. *Skin* smooth, rich, yellow, covered with numerous brown specks. *Flesh* white, crisp, with a sugary, highly flavoured, musky juice.

In eating in February, and will keep till April.

This succeeds on both the Pear and the Quince.

**Sect. VI. — Winter Conical-fruited.**

117. Angélique de Bordeaux. *Duhamel*, No. 88. t. 47. f. 5.

Poire Angélique. *Miller*, No. 77.

Saint Martial. *Ib.*


Gros Franc-réal. *Ib.*

*Fruit* pretty large, of a pyramidal turbinate figure, somewhat like a Bon-chrétien, about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* small, placed in a narrow and rather deep hollow. *Stalk* one inch and a half long, strong, crooked, inserted in an oblique but not deep cavity. *Skin* smooth and yellowish, but on the sunny side it is of a faint purple colour. *Flesh* tender and buttery, with a sugary juice.

In eating from February till April.

It succeeds on both the Pear and the Quince, but not so well on the latter stock.

This Pear was introduced into this country about the year 1700, and first planted by the Duke of Montague at Ditton; it requires to be grown against a south or south-east wall.


*Fruit* t. 42.

*Fruit* middle-sized, a little more long than broad, being
about two inches and a half long, and two inches and a quarter in diameter. **Eye** very small, placed in a narrow shallow basin. **Stalk** three quarters of an inch long, inserted in a very small cavity. **Skin** rough, pale yellow or citron colour, and tinged with red on the sunny side. **Flesh** yellowish, tender, and melting. **Juice** sugary, with a rich poignant flavour.

In eating in December, and till February or March. It succeeds on both the Pear and the Quince. This is a very excellent Pear on a good soil and favourable situation. It is, of course, inferior when it has not these advantages.


Duc d’Aremberg.

Poire d’Aremberg. \(\{\) Of some French Catalogues, according to the *Pom. Mag.*

Colmar Deschamps? \(\}\)

**Fruit** pretty large, turbinate, on an average about three inches and a half long, and two inches and three quarters wide at the broadest part, where it is obtusely angular, and a little contracted towards the setting on of the stalk. **Eye** small. **Stalk** an inch long, strong, straight, inserted in an oblique, angular cavity; in some specimens it is diagonally inserted under a broad, elongated lip. **Skin** delicate pale green, very slightly dotted with russet, which becomes a deeper yellow when ripe. **Flesh** whitish, firm, very juicy, perfectly melting, without any grittiness, and of a very extraordinary rich, sweet, high flavoured quality.

In eating from October till February. It succeeds on both the Pear and the Quince.

This most excellent Pear is supposed to have been raised by M. Deschamps, and was first sent to the Horticultural Society by M. Parmentier of Enghien, along with the *Glout Morceau*, in November, 1820. It is usually cultivated as a dwarf, being grafted upon the Quince stock, but it succeeds perfectly well as an open standard.

120. **Beurré Diel.** *Pom. Mag.* t. 19. and *Ib.* t. 131.


Beurré de Yelle. \(\{\) Of various Collections, according to the *Pom. Mag.*

Beurré Royale. \(\})

Poire de Melon. \(\})

**Fruit** large, about the size and figure of the summer *Bon-
chrétien, without the protuberances of that variety: it is much swollen a little above the middle, going off to the eye either abruptly or gradually, and tapering straight to the stalk, without any contraction of figure; when fully grown, it is four inches and a half long, and three inches and a half in diameter. Eye close, in a deep hollow, surrounded by knobs, ribs, or broad protuberances. Stalk one inch and a half long, strong, bent, woody, inserted in a deep, irregularly and obtusely angled cavity. Skin bright green when first gathered, changing in a short time to a bright orange, with a little trace of russet. Flesh clear white, a little gritty towards the core, but otherwise perfectly tender and melting, juicy, with a delicious, rich, aromatic, saccharine flavour.

In eating from November till January.

It succeeds on both the Pear and the Quince.

The above description is taken from a very fine fruit produced against a wall, and figured in the 5th No. of the Pom. Mag. No. 19. As, however, it varies considerably from this, when grown upon an open standard, another figure of it has been published in the same work, No. 131., which exhibits it in its more general character, and fully corresponds with the description I had written of the Dorothée Royale, in December, 1829, from a fruit grown in the Horticultural Garden at Chiswick; viz.

Fruit pretty large, oblong, somewhat narrowed towards the stalk, and a little angular on the sides, in the manner of a Chaumontelle; about three inches and a half long, and three inches in diameter. Eye narrow, open, with a coriaceous calyx, placed in a shallow uneven basin. Stalk an inch long, stout, inserted in a narrow cavity. Skin dull lemon colour, covered with numerous gray specks, and marbled with various ramifications of gray russet. Flesh yellowish white, melting, very buttery. Juice plentiful, very saccharine, and of a very high flavour.

This noble Pear was raised by Dr. Van Mons at Louvaine, and by him named in honour of Dr. Augustus Frederick Adrian Diel, one of the most distinguished of the German pomologists. Its great merit, independent of its excellence, is its fertility, both when trained against a wall and as a standard. In the former case it succeeds perfectly on an eastern aspect; in the latter, its fruit retains its good qualities in as high a degree as when grown upon a wall.


Beurré Epine.

Hardenpont de Printemps. Of some Collections.

*Fruit* about the same size as that of the Saint Germain, and not much unlike it in shape; oblong, and tapering to the stalk; about three inches and a half long, and three inches in diameter. *Eye* small, open, with a very short calyx, scarcely or but very slightly sunk. *Stalk* one inch and a half long, rather slender, inserted without any cavity; in some specimens it is diagonally inserted under a broad elongated lip. *Skin* dark green at all times, even when most ripe, sprinkled with many russetty specks. *Flesh* greenish white, melting, rather gritty at the core, but of a delicious rich flavour. The fruit generally shrivels in ripening.

In eating from December till March or April.

This very excellent Pear was raised by the late Counselor Hardenpont, at Mons, and fruit of it was sent, by M. Parmentier of Enghien, to the Horticultural Society, in November, 1820.

122. **Bezy de Caissoy.** Duhamel, No. 59. t. 29.

Bezy de Quessoy. *Ib.*

Roussette d'Anjou. *Ib.*

Petite Beurré d'Hiver. *Ib.*


Terreneuvaise. Of *Jersey.*

Nutmeg Pear. Of the *London Markets.*

*Fruit* small, of an oblong figure, a little enlarged at the crown; about one inch and a half long, and the same in diameter. *Eye* very small, with a short flat calyx, placed in a very small, shallow, circular basin. *Stalk* half an inch long, inserted in a rather deep cavity. *Skin* green, turning yellow as it becomes ripe; marked and spotted with red on the sunny side. *Flesh* buttery, with a very rich juice.

In eating from November till March.

This succeeds on the Pear, but not on the Quince.

The Bezy de Caissoy was discovered in the Forest of Caissoy, in Bretagne, where it is called Roussette d'Anjou. It is a most productive bearer in an open standard, and well deserving of cultivation.

123. **Chaumontel.** *Miller,* No. 78.

Bezy de Chaumontelle. Duhamel, No. 78. t. 40.

Beurré d'Hiver. *Ib.*

*Fruit* large, of an oblong, and somewhat irregular figure,
having some slightly obtuse angles, which, more or less, extend from the stalk to the crown; generally about three inches and a half long, and three inches broad. Eye small, deeply sunk in a very angular basin. Stalk short, inserted in a rather deep angular cavity. Skin a little scabrous, yellowish green on the shaded side, but of a brown or purplish colour when fully exposed to the sun and highly ripened. Flesh melting, and full of a sugary and highly perfumed juice.

In eating from November till January or February.
It succeeds on both the Pear and the Quince.
This very valuable Pear was found wild at Chaumontel, a lordship in the department of the Oise; and Duhamel, in 1765, says the original tree was then alive and in health. It is a very hardy tree, and bears well in this country as an open standard, and particularly so on an espalier, where, if well managed, the fruit grows large, and in fine seasons ripens extremely well.
The French say it succeeds best when grafted on the Quince, and planted on rich light soil. The Jersey gardeners grow the Chaumontelle to a much larger size than what is described above, and fruit from thence I have seen exhibited at the Horticultural Society far exceeding belief.


Poire Manne. Ib.
Incomparable. Ib.
Fruit pretty large, of a pyramidal turbinate figure; about three inches and a quarter long, and two inches and three quarters in diameter. Eye large, and deeply hollowed. Stalk an inch long, rather thick, bent, inserted in a tolerably deep oblique cavity. Skin smooth, green, with a few yellowish gray specks; as it becomes mature, it turns more yellow, and has sometimes a little colour on the sunny side. Flesh greenish white, very tender, and full of a saccharine, rich, highly-flavoured juice.
In eating from November till January.
This succeeds on both the Pear and the Quince.

Poire d'Auch. Of some Collections.
Fruit pretty large, of a pyramidal turbinate figure, greatly resembling the Colmar in almost every respect, except in being a little more full next the stalk, and in being, perhaps,
a fortnight later in arriving at maturity; its flesh is, moreover, never yellow, and it has the advantage of a higher flavour.

A similarity of appearance has led some to suppose they were both the same. Experience, however, does not warrant this supposition; for, in every situation where it has been tried, it has proved far more productive, and also a much hardier tree. It was introduced into England before 1817, by the late Duke of Northumberland.

126. EASTER BEURRÉ. Pom. Mag. t. 78.
Beurré d'Hiver de Bruxelles. Taschenbuch, p. 420.
Doyenné d'Hiver. Of some Collections, according to the Pom. Mag.

Fruit large, roundish oblong, broadest towards the eye, nearly four inches long, and three inches and a half in diameter. Eye small, with a connivent calyx, sunk in a moderately deep depression. Stalk short, thick, sunk in a deep obtuse-angled cavity. Skin green, thickly mottled with small russetty dots; when ripe becoming yellowish, and coloured with brown, somewhat streaky on the sunny side. Flesh whitish, inclining to yellow, perfectly buttery and melting, and extremely high flavoured.

In eating from November till May.

This succeeds on both the Pear and the Quince.

Of all the very late keeping Pears this is decidedly the best. It has been recently introduced into this country from the Continent, but its origin there is not known. It is a most profuse bearer, grafted upon the Quince, and requires a south or south-east exposure.

This must not be confounded with the Easter Bergamot, a good but inferior variety; from which it is distinguishable, not only by its fruit, but also by its wood, which is reddish brown, not green, as that of the former sort.

The Easter Beurré bears well as an open standard in the Horticultural Garden at Chiswick. The specimens produced there in 1830, were very beautiful; three inches and a quarter long, and three inches in diameter.

127. FLEMISH BON-CHRÉTIEN.

Fruit large, oblong, turbinate, tapering towards the stalk, where it is slightly compressed; about four inches and a half long, and three inches and a half in diameter. Eye open,
with a very short calyx, sunk in a rather shallow, round, or even depression. *Stalk* one inch and a half long, embossed next the fruit, a little curved, and obliquely inserted under an elongated single or double lip; in some specimens which are more conical, the stalk is direct and straight, and not obliquely inserted. *Skin* green, becoming yellow, thickly sprinkled with gray russety specks, and which form a mottled russet on the sunny side. *Flesh* yellowish white, breaking, a little gritty, but becoming mellow when matured. *Juice* saccharine, with a slight musky perfume.

In eating from the beginning of November till the middle or end of January.

It succeeds very well upon the Quince stock.

This very fine Pear has been lately raised in Flanders, and sent to the Horticultural Society of London, in whose Garden at Chiswick it (in 1830) produced some uncommonly fine fruit upon an open standard, from which this description was taken.


Poire Truite, *Of the French*, according to the *Pom. Mag.*

*Fruit* rather below the middle size, not very constant in form, but generally obovate, and more or less elongated; about three inches long, and two inches and a half in diameter. *Eye* rather shallow. *Stalk* half an inch long or more, slender, straight, inserted in a rather shallow but oblique cavity. *Skin*, when fresh gathered, green on one side, and red on the other, changing to a deep rich sanguine, speckled with grayish, ocellate, broad spots next the sun, and a clear lemon on the other side. *Flesh* white, juicy, buttery, with a rich aromatic, sub-acid vinous flavour.

In eating from November till January.

It never shrivels, but remains quite melting to the last.

This is a very beautiful Pear, and bears well as a standard. It is called the *Forelle, Trouite, or Trout* Pear, from a fancied resemblance between the spots and colour of its *skin* and those of the fish so called. Dr. Diel supposes it originated in Northern Saxony.

It was brought to this country a few years ago, and fruited by Mr. Knight of Downton Castle, who sent it for exhibition to the Horticultural Society about 1823.
Fruit very like the Beurre d'Aremberg, but larger, more oval, not so turbinate in its shape, about four inches long, and three inches and a half in diameter. Eye small, deeply sunk, in an uneven oblique hollow. Stalk an inch long, rather deeply inserted in an oblique cavity. Skin pale dull olive green, a little inclining to yellow, and covered with numerous gray russetty specks, with russetty blotches round the stalk. Flesh whitish, firm, very juicy, but a little gritty at the core.

Ripe in November, and will keep till February or March.

This very beautiful and very fine variety was sent to the Horticultural Society by M. Parmentier of Enghien, along with the Beurre d'Aremberg, in November, 1820. It requires an east or south-east wall to grow it in perfection; but very fine specimens were (in 1830) grown upon open standards in the Horticultural Garden at Chiswick, three inches and a half long, and three inches in diameter.

130. GRUMKOWER.
Fruit middle-sized, in shape somewhat like a Bon-Chretien, having a few obtuse angles or ribs extending from the middle of the fruit to the crown, and narrowed towards the stalk; usually about three inches long, and two inches and a quarter in diameter. Eye narrow. Stalk half an inch long, inserted without any cavity. Skin smooth, pale green, sprinkled with a few gray specks. Flesh melting. Juice plentiful, saccharine, with a good deal of musky flavour.

Ripe in November, and will keep till Christmas.

Easter Saint Germain. Of some Gardens.
Fruit pretty large, of an oblong figure, broadest in the middle, and tapering to each extremity. Eye small and prominently seated. Stalk an inch long, slender, obliquely inserted under an elongated lip. Skin pale green, full of small white specks. Flesh firm and breaking, with a very good flavoured juice.

In eating in March and April.

* M. Dumortier Rutteau, of Tournay, in a letter recently received from him, asserts, that the proper orthography of this name is Glout Morceau.
This, although not a high-flavoured Pear, deserves cultivation, as it comes into eating when most Winter Pears are gone.

132. **Martin Sec.** Miller, No. 48. Duhamel, No. 36. t. 14.

*Fruit* middle-sized, of a pyramidal figure, somewhat turbinate, about three inches long, and two inches and a quarter in diameter. *Eye* small, open, seated in a somewhat deep obtuse-angled basin. *Stalk* one inch and a half long, inserted in a small angular cavity. *Skin* of a deep russet colour on the shaded side, but where exposed to the sun, of a lively red, covered with numerous gray specks. *Flesh* crisp. *Juice* sugary, with an agreeable perfume.

In eating from November till January.

It succeeds on the Pear, and equally well on the Quince. This is the Martin Sec of Champagne. In Burgundy they have a Martin Sec, which is a different fruit.

133. **Martin Sire.** Miller, No. 64. Duhamel, No. 30. t. 19. f. 5.

*Fruit* pretty large, of a pyramidal figure, somewhat like that of a Jargonne, a little more swelled on one side than the opposite one; about three inches and a quarter long, and two inches and a half in diameter. *Eye* small, prominent. *Stalk* three quarters of an inch long, bent, inserted in an oblique cavity. *Skin* green, very smooth, changing to yellow as it becomes ripe, with a lively red on the sunny side. *Flesh* crisp, sometimes a little gritty near the core. *Juice* plentiful, sugary, and highly perfumed.

In eating from December till February.

It succeeds on both the Pear and the Quince.

134. **Merveille d'Hiver.** Duhamel, No. 67, t. 33. Petit Oin. *Ib.*

*Fruit* middle-sized, somewhat turbinate, tapering regularly to the stalk; about two inches and a half long, and two inches and a quarter in diameter. *Eye* large, and deeply hollowed. *Stalk* half an inch long, inserted a little obliquely in a small irregular cavity. *Skin* green, occasionally a little warted, and becoming yellow when fully ripe. *Flesh* very fine and melting. *Juice* sugary, and of a high musky flavour.

In eating in November and December.

This succeeds on the Pear, but not well on the Quince. It is one of our best Pears, and deserves cultivation.

135. **Naples.** Duhamel, 107. t. 56.
Poire de Naples. *Jard. Fruit.* t. 36.

*Fruit* middle-sized, of a roundish turbinate figure, compressed between the middle and the stalk; about two inches and a half deep, and the same in diameter. *Eye* small, with a converging calyx, seated in a rather deep basin. *Stalk* three quarters of an inch long, bent, and inserted in a small oblique cavity. *Skin* green, becoming yellow as it approaches maturity, with a pale brown on the sunny side. *Flesh* melting and buttery, with a saccharine and agreeable juice.

In eating from January till nearly April.

This succeeds on both the Pear and the Quince.

136. **Oak-leaved Imperial.**

Impériale à feuilles de Chêne. *Duhamel,* No. 98. t. 54.

*Fruit* middle-sized, oblong, turbinate, in the manner of a small Bonchrétién; about two inches and three quarters long, and two inches and a quarter in diameter. *Eye* small, with an acute spreading calyx, placed in a shallow basin. *Stalk* half an inch long, straight, inserted with but little cavity. *Skin* smooth, green, approaching to yellow, as it becomes matured. *Flesh* half buttery, with a sugary well-flavoured juice.

In eating from January till May.

It succeeds on both the Pear and the Quince.

This tree is at once distinguished by its singular leaves, which are situated like those of the Oak. The fruit, although not so good as many others, has considerable merit at this late season of the year.

137. **Passe-Colmar.** *


Passe-Colmar Gris, dit Precel. *Ib.*


Beurré-Colmar Gris, dit Precel. *Ib.* No. 454.

Chapman’s. *Ib.* No. 177. according to the *Pom. Mag.*

*Fruit* middle-sized, obconical, flattened at the crown, about three inches and a half long, and three inches in diameter. *Eye* open, slightly sunk. *Stalk* one inch and a half long, strong, inserted in an oblique obtusely-angled cavity. *Skin* green, when ripe becoming yellowish, and sprinkled with russet, and if well exposed having a considerable tinge of red; the surface is somewhat uneven,
with some slight longitudinal furrows running from the stalk end. *Flesh* yellowish, melting, juicy, very rich, and most excellent.

In perfection in December and January.

A most abundant bearer.

It was raised in Flanders by Counsellor Hardenpont, to whom, in conjunction with Dr. Van Mons, and some others of his countrymen, we are indebted for several very excellent varieties of the Pear.


Musette d'Autonnie. *Ib.*


*Fruit* large, of a pyramidal turbinate figure, a little compressed near the stalk, about four inches long, and two inches and three quarters in diameter. *Eye* small, with a connivent calyx, prominently seated. *Stalk* an inch long, straight, stout, with a curb or embossment at its insertion in the fruit. *Skin* somewhat rough, of a yellowish gray colour, speckled with red on the sunny side. *Flesh* tender and buttery, with an excellent saccharine and musky juice.

In eating from November till February or March.

This succeeds better on the Pear than on the Quince.

It is said to have been raised by the Capuchins of Louvain.

139. Poire du Vitrier. *Duhamel, No. 24. t. 44. f. 4.*

*Fruit* middle-sized, oblong, somewhat of the shape of a Chaumontel, about two inches and a half long, and two inches and a quarter in diameter, swelling a little in the middle, and a little narrowed at each extremity. *Eye* small, open, seated in an irregularly-formed depression. *Stalk* an inch long, inserted rather deeply in an irregularly-angled cavity. *Skin* smooth, green on the shaded side, but deeply tinged with red on the side next the sun, and covered with numerous gray specks. *Flesh* white, with a very agreeable juice.

In eating in November and December.

This succeeds well on both the Pear and the Quince.

140. Royale d'Hiver. *Duhamel, No. 71, t. 35.*

*Fruit* pretty large, of a pyramidal turbinate figure, decreasing a little irregularly from the crown to the stalk, about three inches long, and two inches and three quarters in diameter. *Eye* small, in a deeply depressed basin. *Stalk* one inch and a half long, slender, bent, and inserted
in a small, oblique, irregular cavity. Skin smooth, yellow, but of a fine red on the sunny side, marbled with numerous brown specks and dots. Flesh yellowish, half buttery, melting, and containing a rich, saccharine, well-flavoured juice.

In eating in December, January, and February.
This succeeds well on the Pear, not on the Quince.

141. SAINT AUGUSTIN. Miller, No. 60. Duhamel, No. 99. t. 58. f. 3.

Fruit below the middle size, of a long pyramidal shape, oval at its apex, and compressed on one side near the stalk, about two inches and three quarters long, and two inches in diameter. Eye small, with a recurved calyx, prominently placed. Stalk an inch long, strong, bent, a little everted, and obliquely inserted without any cavity. Skin of a fine citron colour, spotted with red on the sunny side. Flesh firm, and full of a saccharine, musky juice.

In eating in December, January, and February.
It succeeds on both the Pear and the Quince.

142. SAINT GERMAIN. Langley, t. 66. f. 2. Miller, No. 59. Duhamel, No. 96. t. 52.
Inconnu de la Faire. Ib.

Fruit large, of a pyramidal figure, tapering from the crown to the stalk, about three inches and three quarters long, and two inches and three quarters in diameter. Eye small, sunk in a shallow basin. Stalk an inch long, curved, inserted very obliquely in the fruit without any cavity. Skin yellowish green, when fully matured with a few brownish specks on the sunny side. Flesh white, melting, and full of very rich, saccharine, high-flavoured juice.

Ripe in November, and will keep good till Christmas.
It succeeds on both the Pear and the Quince.

This most excellent Pear, known to almost every gardener in England, was discovered on the banks of the river Faire, in the parish of Saint Germain, in the ci-devant province of the isle of France.

It requires a good soil, and a south or south-east aspect. If planted in a cold soil it is apt to be ill-shaped and gritty.

143. SAINT-PÈRE. Duhamel, No. 117.
Saint-Pair. Ib.


Fruit below the middle size, of a turbinate figure, about two inches and a half long, and two inches and a quarter in diameter. Eye small, sunk in a shallow plaited basin.
Stalk three quarters of an inch long, inserted in a small cavity. Skin rough, yellow. Flesh white, tender, full of an astringent juice, which renders it too austere to be eaten raw by some palates, but is excellent when stewed.

In use from February till May.

144. Spanish Bonchristien. Miller, No. 61.
Bonchristien d’Espagne. Duhamel No. 89. t. 46.
Fruit large, somewhat angularly pyramidal, about four inches long, and three inches in diameter. Eye small, with a short erect calyx, deeply sunk. Stalk one inch and a half long, inserted in an oblique, obtuse-angled cavity. Skin pale yellowish green, tinged on the sunny side with streaks of dull red, thickly covered with brown specks. Flesh white, breaking. Juice not plentiful, subacid, with a pleasant astringency.

In eating in November and December.
This succeeds on both the Pear and the Quince.

Fruit of the shape and size of the Gray Doyenné, but more perfectly rounded at the crown, about two inches and three quarters long, and two inches and a half in diameter. Stalk short, fleshy at its insertion. Skin dull green on the shaded side, but of a dull brick dust red where exposed to the sun, the whole a good deal russetted. Flesh white, nearly buttery, with a little grit at the core, particularly rich and sweet, though not very juicy.

Ripe the middle of November, and will keep a considerable time without spoiling.

This hardy Pear, for orchard purposes, was raised from the seed of an autumn Bergamot, the blossom of which had been impregnated with the Jargonelle, in the village of Tillington, near Hereford. Its fruit was sent to the Horticultural Society by Mr. Knight, of Downton Castle, in the autumn of 1820, the first year of the tree producing fruit.

146. Virgouleuse. Langley, t. 67. fig. 2. Duhamel, No. 95. t. 51. Miller, No. 56.
Bujaleuf. Ib.
Chambrette. Ib.
Poire-glace. Jard. Fruit. t. 32.
Fruit pretty large, of a very irregular obovate, pyramidal figure, about three inches and a quarter long, and two inches and a half in diameter. Eye small, rather deeply sunk. Stalk an inch long, inserted in a rather small oblique cavity. Skin very smooth, grass-green, turning to a pale yellow or
citron colour as it ripens, sprinkled with numerous red dots, and occasionally a little tinged with red on the sunny side. *Flesh* melting, buttery, and full of an excellent, rich, and highly flavoured juice.

Ripe in November, and will keep two months.

The Virgouleuse Pear ripened at Twickenham, in 1727, on a south wall, September 20, O. S., or October 1, N. S. Langley.

It will succeed on both the Pear and the Quince.

This is a most excellent Pear, requiring a good soil, and an east or south-east wall.

It takes its name from Virgoulé, a village of that name in the neighbourhood of St. Leonard, in Limousin, where it was raised, and sent to Paris, by the Marquis of Chambrette.

147. **Winter Bonchretien.** Langley, t. 68. fig. 3. 
Millier, No. 73.

Bonchretien d'Hiver. Duhamel, No. 87. t. 45.

Poire d'Angoisse. Jard. Fruit. t. 42.

*Fruit* very large, of an irregular, pyramidal figure; it is very broad at the upper end, and compressed below the middle towards the stalk, where it is still broad, and somewhat obliquely truncate; a good-sized fruit; is about four inches long, and three inches and a half in diameter. *Eye* of a middling size, with a long calyx, placed in a wide and deep hollow. *Stalk* one inch and a quarter long, a little bent, and obliquely inserted in a somewhat deep obtuse-angled cavity. *Skin* yellowish when fully matured, with a brown tinge on the sunny side. *Flesh* very tender, and breaking. *Juice* plentiful, very rich, saccharine, and highly perfumed.

In eating in January and February.

It succeeds on both the Pear and the Quince.

This is undoubtedly one of the very best winter Pears, and is held, both in France and in England, in the highest estimation. It requires to be planted in a good soil, and against a south or south-east wall, in order to have it perfectly ripened.


Fruit above the middle size, somewhat oval, broadest in the middle, narrowed towards the crown, and a little more so towards the stalk, about three inches and a quarter long, and two inches and three quarters in diameter. Eye open, slightly sunk in a rather narrow basin. Stalk one inch and a half long, inserted in a narrow and rather deep cavity. Skin dull grayish green, full of gray dots, covered partly, especially on the sunny side, with a brownish-gray russet. Flesh yellowish white, melting, buttery. Juice plentiful, sugary, rich, high flavoured, with a musky perfume.

In perfection in December and January.

This most excellent and valuable Pear was raised by M. Nelis of Mechlin, in honour of whom it has been named; but before its present title was settled, it had acquired, in a few gardens, the name of Bonne de Malines, which it is but justice to put aside in favour of that here adopted.

It bears well as a standard in the Horticultural Garden at Chiswick, where the present description was taken in December, 1829; but it succeeds better on an east wall, where the fruit grows also larger.

149. Winter Rousselet. Miller, No. 63.
Rousselet d'Hiver. Duhamel, No. 31. t. 19. f. 2.
Fruit small, of a pyramidal figure, about two inches and a quarter long, and one inch and three-quarters in diameter. Eye small, open, prominently seated on a well-rounded summit. Stalk half an inch long, thick, bent, obliquely inserted in a small cavity. Skin green, becoming yellow as it ripens, with a little colouring of red on the sunny side. Flesh buttery and melting. Juice plentiful, and well flavoured.

Ripe in January, and will keep till March.

It succeeds equally well on the Pear and on the Quince.

150. Winter Thorn. Miller, No. 58.
E'pine d'Hiver. Duhamel, No. 64. t. 44. f. 3.
Fruit very large, rather long and turbinate, about three inches long, and two inches and a quarter in diameter. Eye small, placed in a round shallow depression. Stalk an inch long or more, stout, curved, and inserted somewhat obliquely without any cavity. Skin smooth, pale green, becoming yellow as it ripens. Flesh melting and buttery, with a plentiful saccharine juice.

Ripe in November, and will keep till January.

This succeeds on both the Pear and the Quince; but, like other Pears, if it is intended to be planted upon a dry soil, the Pear stock is by far the best.
Sect. VII.—Baking and Stewing Pears.


Fruit very large, more so than the Catillac, and of a similar turbinate figure, generally about four inches long, and a little more in diameter. Eye large, rather deeply sunken. Stalk an inch long, inserted in a somewhat angular cavity. Skin smooth, yellowish brown, with gray specks, but of a fine red on the sunny side. Flesh tender, and free from the gritty nature of most baking Pears, for which purpose this is excellent.

In use from November till March or April.
The Bellissime is so named in consequence of its size and beauty.

Parkinson's Warden. Ib.
Pound Pear. Ib., but not the Pound Pear of Longley; t. 71. fig. 3.
Livre. Duhamel, No. 104.
Groote Mogol. Ib.

Fruit very large; of a roundish turbinate figure, usually about four inches long, and three inches and a half in diameter. Eye small, placed in a wide and deep hollow. Stalk half an inch long, stout, inserted in a slight cavity. Skin rough, of an obscure red or brown colour on the sunny side, but more pale on the shaded part. Flesh very hard, coarse, of an austere taste, but very good when baked or stewed.

In use from November till February.

This grows very vigorously on the Pear, but does not succeed upon the Quince.

t. 58. f. 4.

Fruit very large, of a broad turbinate figure, somewhat in the shape of a Quince; usually about three inches and a half or four inches deep, and the same in diameter. Eye small, with a short neat calyx, placed in a deep and wide plaited hollow. Stalk an inch long, stout, curved, and a little obliquely inserted in a very small cavity. Skin yellow, and when well matured in a warm season, of a deep orange,
with a red tinge on the sunny side. Flesh hard, with an austere juice.

In use from December till April.

This succeeds better on the Pear than on the Quince.

The Catillac is a most excellent Pear for baking and stewing. The tree is very hardy, a handsome grower, and a very good bearer upon a common standard, and deserves a place in every choice collection of fruit.

154. Double-blossomed. Miller, No. 76.

Double-fleur. Duhamel, No. 58. t. 28.

Arménie. Jard. Fruit. t. 36.

Fruit shaped very much like the Swiss Bergamot, about two inches and a half deep, and the same in diameter. Eye small, with an erect calyx, placed in a very regular shallow basin. Stalk an inch long, inserted in a very small cavity. Skin green, but yellow when ripe, and of a red or pale purple colour on the sunny side. Flesh pretty crisp, with plenty of juice; but is more fit for baking or stewing than for eating raw.

In use from February till April or May.

It succeeds on both the Pear and the Quince.

This is a desirable tree to plant for ornament. Its large double flowers, which contain twelve or fifteen petals, make a very handsome appearance in the spring. It sometimes produces variegated leaves; then the fruit is striped with green, yellow, and red.


Amour. Duhamel, No. 105.


Fruit very large, more so than the Black Pear of Worcester, in shape somewhat like it, but more compressed both towards the crown and the stalk; full four inches and three quarters deep, and five inches in diameter, sometimes even larger than this. Eye small, in a wide hollow basin. Stalk an inch long, very stout, inserted in a deep cavity. Skin rough, yellowish, but of a brownish colour on the sunny side. Flesh white, and, when fully matured, rather melting, with a plentiful and tolerable juice, but is fit only for stewing; for this purpose, Duhamel observes, it is far preferable to either the Catillac or Poire de Livre.

In use from December till March.

This is best on the Pear stock, being too vigorous to subsist upon the Quince.
156. Uvedale's Saint Germain. Miller, No. 80.
Union. Ib.
Udale's Warden. Langley, t. 71. fig. 1.
Pickering. Ib.
Tonneau. Duhamel, No. 106. t. 58. f. 5.
Poire de Tonneau. Jard. Fruit. t. 43.
Belle de Jersey. Of the French Gardens.

Fruit very large, of an oblong figure, tapering to the crown, but compressed between the middle and the stalk; its usual size is about four inches long, and three inches broad, but sometimes much larger. Eye wide, in a deep hollow. Stalk: an inch long, bent, and rather deeply inserted in an oblique angular cavity. Skin smooth, dark green, and of a dull brown on the sunny side; but as it becomes matured it is of a red colour on a yellowish ground. Flesh white, hard, and a little gritty next the core, with an austere astringent juice, which renders it unfit for eating raw, but it is excellent for baking and stewing.

In use from Christmas till April.

This does not succeed on an open standard; but it may be trained as an espalier, where it has a warm aspect, when it will bear and ripen very well.

It, however, deserves an east or south-east exposure, and if well managed it will grow to a very large size. I have gathered it of seventeen inches its greatest, and fifteen inches its least, circumference, weighing thirty-one avoirdupois ounces; but a Pear of this sort, sent from Mr. Maisson of Jersey, was exhibited at the Horticultural Society, December 19, 1826, which weighed forty-four ounces.

Dr. Uvedale, whose name appears to this Pear, was one of the most eminent horticulturists of his time. He lived at Eltham in 1690, and had a garden at Enfield in 1724, which is noticed by Miller in the first edition of his Dictionary in that year.

Sect. VIII. — Perry Pears.


Fruit rather small, of an oval figure, but broadest towards the crown. Eye prominent, and the segments of the calyx nearly erect. Stalk: half an inch long, slender. Skin: dull green, russetted with a muddy gray.

Specific gravity of its juice 1070.
The Barland Pear appears to have been extensively cultivated prior to the publication of Evelyn's Pomona in 1674, and many thousand hogsheads of its perry are yet made annually in Herefordshire and the adjoining counties, in a productive season. It may be mixed in considerable quantity with new port without its taste becoming perceptible. It sells well whilst new to the merchants, and as it is comparatively cheap, it probably forms one of the ingredients employed in the adulteration of this wine. The original tree grew in a field called the Bare Lands, in the parish of Bosbury, in Herefordshire, whence the variety obtained its name, and was blown down a few years previous to 1811.


Fruit small, globular, frequently growing in clusters of three and four together, with a very stiff half-closed calyx. Stalk short and thick. Skin a muddy yellowish olive-green, thickly reticulated, with a thin epidermis, and tinged with a fine red on the sunny side.

Specific gravity of its juice 1066.

The original tree, in 1811, was growing in a hedge on the estate of Charles Cooke, Esq., of the Moor, in the parish of Holmore, between Hereford and Leominster, and appeared then to be seventy or eighty years old. The young trees are very productive, and the perry is of an excellent quality.


Fruit middle-sized, oval, somewhat broader at the crown, and drawn towards the stalk. Eye with the segments of the calyx slender and pointed. Stalk long, irregular in its thickness, and curved, having now and then a small leaf growing upon its lower part next the branch. Skin pale green, marked with gray russet.

Specific gravity of its juice about 1070.

There are several varieties of the Huffcap Pear in Herefordshire, such as the Brown, Red, and Yellow; but this is by far the most deserving of cultivation. Its perry is rich, strong, and said to be very intoxicating. It is of great excellence.


Fruit very handsome, not much unlike the Swan's Egg in shape, except being broader towards its crown. Eye somewhat large, with a converging calyx. Stalk short, stiff, and inserted into an unequal base. Skin bright gold colour, tinged and mottled all over with a russetty lively orange.
Specific gravity of its juice 1063.
The tree of this sort grows handsome and upright. It is hardy when in blossom, and consequently an abundant bearer. The name of Longland is supposed to have been derived from the field in which the original tree grew.


Fruit below the middle size, turbinate, somewhat narrowed at the crown. Eye small, converging. Stalk half an inch long, slender. Skin a very pale green, spotted and marbled with a darker colour, and intermixed with a thin gray russet.

Specific gravity of the juice 1067.
The perry produced from this Pear is excellent; and from its being a very hardy tree, and an abundant bearer, is more extensively planted in Herefordshire and the adjoining counties, than any other Pear. Its name is believed to have originated from an enclosure called the Oldfield, near Ledbury, a noted place for the finest perry.


Fruit middle-sized, of angular shape, somewhat like that of a Bergamot, but more tapering at the stalk. Crown even, divisions of the calyx spreading. Stalk half an inch long, slender. Skin a muddy russetty green, marbled on the sunny side with a pale brown or dull orange, interspersed with a few ash-coloured specks.

Specific gravity of its juice not mentioned.

Its name of Teinton is supposed to have originated from Teinton, in Gloucestershire, where it has been much planted. There are some very old trees of it in the neighbourhood and in Herefordshire, and the perry they produce is of the very highest quality, something approaching in colour and briskness to Champagne, for which fine samples of it have sometimes been sold.
The habit of the tree, manner of growth, and shape of the leaf, is that of a Summer Bonchrétien; the fruit not so large, the shape more regular in form, and of a spicy agreeable taste. It is a very fine Summer Pear.

This Pear was introduced by Governor Stuyvesant, and planted on his farm on this island while Governor of the then Dutch Colony of New-Netherlands, (as New-York was called) before that memorable period mentioned by Knickerbocker in his History of New York, when the stout-hearted and strong-headed Petrus was obliged to deliver up the keys of office to the combined "guessing, pumpkin-eating gentry, and their English allies," and stump off to his farm in the Bowery with the only satisfaction left him — to cut down every English cherry-tree on his premises, so as to obliterate, if possible, the very name of English from his peaceful retreat. The old Tree, planted by the Governor himself, is yet alive, and, to all appearance, quite sound in body; it produced fruit last August, (1832), of which I gathered several. The tree is more than 200 years old: where it came from is not known; certainly not from England; if it had, it would no doubt have shared the same fate as the English Cherries, when New Amsterdam was transferred to new masters, and changed to the name of New-York.

CHAPTER XV.

PLUMS.

SECT. I. — Black or Blue-fruitcd.

Azure Hâtive.  Poît. et Turp. t. 78.
Branches long, slender, and downy. Fruit small, quite round, about three inches and a half in circumference. Stalk three quarters of an inch long. Skin dark blue, covered with a pale blue bloom. Flesh yellowish green, and separates from the stone. Juice smart, with but little richness of flavour.
Ripe the beginning of August.

Perdigon.  Parkinson, No. 19.
Branches downy. Fruit middle-sized, oval, a little narrowed towards the stalk, which is short. Skin deep purple, covered with a blue bloom. Flesh yellow, and separates from the stone. Juice excellent.

Ripe the beginning and middle of August.

This Plum has been a long time in our gardens. Har-lyt, in 1582, says, “Of late time the Plum called the Perdigoevena, was procured out of Italy, with two kinds more, by the Lord Cromwell, after his travell.”

3. Great Damask Violet of Tours. Miller, No. 4.
Gros Damas de Tours. Duhamel, No. 4.

Branches long, downy. Fruit middle-sized, of a somewhat oval figure, about one inch and a quarter long, and something less in diameter. Skin dark blue, covered with a violet bloom. Flesh yellow, and loosely adheres to the stone. Juice sugary and pleasant.

Ripe the beginning of August.

Noire de Montreuil. Ib.

Fruit middle-sized, of a somewhat oblong figure, about one inch and a half long, and one inch and a quarter in diameter. Skin of a violet colour, covered with a blue bloom. Flesh firm, yellowish when fully ripe, and separates from the stone, leaving a few detached pieces of the pulp behind. Juice sugary and brisk-flavoured.

Ripe the beginning of August.


Branches smooth. Fruit rather large, roundish oval, rather broadest at the base, about one inch and three quarters deep, and two inches in diameter; suture slightly depressed. Stalk three quarters of an inch long, very little sunk at its point of insertion; apex not depressed. Skin dark purple, covered with a copious azure bloom, through which appear a few golden specks: this bloom is extremely remarkable, and does not readily rub off. Flesh greenish yellow, firm, juicy, rich, and separates from the stone, which is middle-sized, irregularly and broadly oval, flattened, with a groove or channel along one face.

Ripe the beginning and middle of September.

This is a very handsome variety, and a most excellent bearer, both as a standard and upon a west wall, ripening something later than the Orleans. It was brought into notice a few years ago by Mr. Kirke of Brompton, and is believed to be of foreign origin.

Early Black Damask. **Langley, Pom.** t. 20. f. 3.

Black Damask.

Black Damascus.

Black Morocco. {Of various Collections, according to the **Pom. Mag.**

Early Damask.

Early Morocco.

Branches downy. Leaves with globose glands. **Fruit** middle-sized, roundish, its suture moderately depressed along one side; the apex a little flattened; about one inch and three quarters deep, and the same in diameter. **Stalk** thick, scarcely half an inch long. **Skin** deep blackish purple, covered with a light blue bloom. **Flesh** greenish yellow, slightly adhering to the stone, juicy, rich, and high flavoured. **Stone** middle-sized, oval, compressed.

Ripe the beginning of August.

It is very hardy, and bears well as a standard, ripening three weeks or a month before the Orleans.

7. *Précoce de Tours.* Duhamel, No. 2. **Hooker, Pom. Lond.** t. 34.

Early Tours. **Hitt.** p. 348.

Branches downy. **Fruit** below the middle size, oval, about one inch and a quarter deep, and an inch in diameter. **Stalk** half an inch long. **Skin** deep purple, covered with a thick blue bloom. **Flesh** brownish yellow, with a few red streaks near the stone, from which it separates. **Juice** sweet, with an agreeable flavour.

Ripe on a south wall the end of July.

8. *Prune Damson.* **Nursery Catalogues.**

Branches downy. **Fruit** of the smallest size among Plums, oval, two inches and three quarters longitudinal circumference. **Stalk** half an inch long. **Skin** dark blue, covered with a thick pale blue bloom. **Flesh** green, adhering to the stone. **Juice** smart, but not rich.

Ripe in the middle of September.

There are several sorts of Damson with black fruit cultivated in England; such as the Common Black, with smooth spiny branches; **Royal Damson,** similar to the Prune Damson, but said to be larger; and the Shropshire Damson, with smooth branches, but not spiny. These are much alike in figure, but they differ a little in size, and possess different degrees of merit. This latter quality, however, depends upon the manner in which the tree has been propagated; the soil and situation in which it grows; and the health and vi-
gour of the tree itself. Damsons raised from suckers, and planted in hedge-rows, or grown among nut-bushes, or crowded among and under other trees, can never be expected to produce such fine, thick-fleshed, high-flavoured fruit, as those which are grown upon sound healthy standards, in proper situations, unencumbered with coarse strong-growing trees.

9. **Violette Hative.** *Nursery Catalogues.*


Early Violet. *Ib.* No. 263.

*Branches* numerous, slender, downy. *Fruit* small, oval, rather pointed at the apex, and compressed towards the stalk; about one inch and three-eighths long, and an inch in diameter. *Suture* shallow, in some extending from the stalk to the apex. *Stalk* half an inch long, slender, inserted in a small shallow cavity. *Skin* purple; when fully ripe of a deep blue or violet colour, and covered with a thin blue bloom. *Flesh* green, and adheres to the stone. *Juice* sugary, with an agreeable acid.

Ripe the beginning of August.

An old Plum, cultivated by John Tradescant before 1629. It is a most excellent bearer, and ought to be planted in the garden of every poor cottager throughout the kingdom. It might then not unaptly be called the Cottager's Plum.

**Sect. II. — Green-fruited.**


Dauphine. *Duhamel,* 25. t. 11.

Grosse Reine Claude. *Ib.*

Abricot Vert. *Ib.*

Verte Bonne. *Ib.*

*Branches* smooth. *Fruit* middle-sized, round, having a narrow suture extending from the stalk to the apex. *Stalk* half an inch long, a little bent, and inserted in a small funnel-shaped cavity. *Skin* yellowish green, but when fully exposed to the sun of a purplish colour, marbled with russetty muddy red. *Flesh* yellowish green, very melting, and separates partly from the stone, leaving part of the pulp behind. *Juice* abundant, saccharine, of the richest and most exquisite flavour.

Ripe on the open standard the middle of August.
This is, without exception, the best Plum in England;* and when grown upon a healthy standard, and fully exposed to the sun, although not so large, is much richer than when produced against a wall. It is also a hardy and most excellent bearer.

A plant of this sort was sent from France by the Earl of Stair to the second Duke of Rutland, by the name of Green Spanish. The name of Green Gage is said to have originated from the following accident:—The Gage family, in the last century, procured from the Monks of the Chartreuse at Paris, a collection of fruit trees. When they arrived in England, the ticket of the Reine Claude had been rubbed off in the passage. The gardener being from this circumstance ignorant of the name, called it, when it bore fruit, Green Gage. Vide Hort. Trans. Vol. i. Appendix, p. 8. by the Right Honourable Sir Joseph Banks, Bart.

11. LITTLE QUEEN CLAUDE. Miller, No. 16.

Branches slender, downy. Fruit small, of a roundish figure, having a small suture, and being a little more swelled on one side than on the other, about one inch and a quarter deep, and a little more in diameter. Stalk half an inch long, inserted in a small hollow. Skin yellowish green, covered with a thick bloom. Flesh pale yellow, and separates from the stone. Juice rich and well flavoured. Stone oval, with an obtuse point.

Ripe the end of August.


Branches smooth. Fruit extremely like a Green Gage in colour, but more streaked with yellow, covered with a fine glaucous bloom, generally compressed in the direction of its suture, which is the reverse of the usual mode of compression in stone fruit; about one inch and three quarters deep, and rather more than two inches in diameter. Stalk half an inch long, straight, inserted in a rather wide hollow. Flesh firm, of the colour and consistence of a Green Gage, and adheres to the stone. Juice plentiful, of a flavour better than an Orleans, but inferior to that of a Green Gage. Stone ovate, not very uneven.

Ripe about the end of August.

A valuable variety, lately raised from seed by Messrs. Lucombe, Prince, and Co. of Exeter.

*Called Reine Claude by the French gardeners, and esteemed the finest Plum in that country.—Am. Ed.
It bears well as a standard, is remarkably handsome, as it were variegated with dull yellow and orange, and larger than the usual size of the Green Gage.

**SECT. III. — Red or Purple-fruited.**

13. **Cherry.** Miller, No. 27.
   Virginian Cherry. *Ib.*
   Mirabolan. *Duhamel, 46. t. 20. f. 15.*
   **Branches** slender, wiry, smooth. **Fruit** small, heart-shaped, somewhat like the Bigarreau Cherry, except having a small slender prickle at its summit; about one inch and three quarters deep, and a little more in diameter. **Suture** obliterated. **Stalk** three quarters of an inch long, very slender, inserted in a very small round cavity. **Skin** pale red, sprinkled with a few small gray specks, rather thick, very acid. **Flesh** yellow, soft, very juicy, sweet, mixed with a little acid, and slightly adheres to the stone.
   Ripe the middle of August.
   This is planted chiefly in shrubberies and in the pleasure ground, for its early flowering. The fruit, however, is very handsome in the dessert, and also makes very excellent tarts.

14. **Cheston.** Miller, No. 12.
   Matchless. *Langley, Pom. t. 23. f. 2.*
   **Branches** downy. **Fruit** small, a little more long than broad, somewhat oval, pointed. **Stalk** half an inch long. **Skin** deep purple, covered with a blue bloom. **Flesh** deep yellow, and separates from the stone. **Juice** sweet, brisk, and agreeable.
   Ripe the middle of August.

15. **Diaper.** Miller, No. 15.
   Red Diaper. *Ib.*
   Diaprée Rouge. *Duhamel, No. 37. t. 20. f. 12.*
   Roche-Corbon. *Ib.*
   **Branches** smooth. **Fruit** above the middle size, oval, about one inch and a half long, and an inch in diameter. **Stalk** half an inch long, rather deeply inserted. **Skin** pale red, mottled with amber; but when exposed to the sun it is marbled with a deeper red, full of russetty specks, and covered with a thin blue bloom. **Flesh** greenish yellow, melting, and
separates from the stone. Juice plentiful, and of an excellent flavour.

Ripe the middle and end of September, and will hang some time upon the tree, like the Imperatrice.


Hampton Court. *Nursery Catalogues.*

Branches downy, somewhat red at the extremities. Fruit about the size of the common Orleans, somewhat globular; in some specimens a little elongated, having a shallow suture extending from the base to the apex. Stalk three quarters of an inch long. Skin deep red, or purple, marbled with darker and lighter shades, sprinkled with pale dots, and covered with a pale blue bloom. Flesh yellowish green, and separates clean from the stone.

Ripe the middle of August.

17. EARLY RED PRIMORDIAN. *Parkinson,* No. 2.

Red Primordan. *Ib.*

Branches slender, downy. Fruit small, in form somewhat like the Jaune Hâtive, oval, compressed next the stalk. Stalk half an inch long, oval. Skin deep red, covered with a thick bloom. Flesh yellow, rather dry, and adheres to the stone. Juice sweet, with a slight bitter, but very pleasant.

Ripe the end of July, after the Jaune Hâtive.


Sheen. *Ib.*

Branches smooth. Fruit middle-sized, somewhat oblong, compressed next the stalk, and swelled a little more on one side of the suture than on the other. Stalk an inch long. Skin bright red on the shaded side, covered with small specks, but of a deep red or purple where exposed to the sun, and covered with a violet bloom. Flesh pale greenish yellow, and separates from the stone. Juice saccharine, with a little but agreeable tartness.

Ripe the middle of August.

This very useful and hardy Plum has been in England many years, having been cultivated by Sir Wm. Temple, at his seat at Sheen, near Richmond in Surrey, before 1700, whence it was called the Sheen Plum.

19. GERMAN PRUNE. *Nursery Catalogues.*

Quetsche. *Knoop. Fruit.* p. 61. t. 3.

Quetzen. *Ib.*

Branches smooth. Fruit below the middle size, of an
PLUMS.

Oval figure, compressed next the stalk, which is half an inch long, slender. *Skin* deep red, becoming purple. *Flesh* yellow, and closely adheres to the stone. *Juice* sweet, with a slight acid, somewhat astringent.

Ripe the beginning and middle of September.

The fruit of the Quetsche Plum is grown for the purpose of drying, and sold in the shops in this country under the name of Prunes. It is cultivated and well known throughout all Germany, Thuringia, Saxony, Silesia, Moravia, Bohemia, and Hungary.


*Saint Cloud. Nursery Catalogues.*

Branches resembling those of the Orleans, downy. *Fruit* pretty large, a little more long than broad, oblique at both extremities, and swelled more on one side of the suture than on the other. *Stalk* three quarters of an inch long. *Skin* pale red on the shaded side, but of a deep red or violet colour where exposed to the sun, and covered with a thin blue bloom. *Flesh* yellow, and slightly adhering to the stone. *Juice* similar to that of the Orleans.

Ripe the beginning and middle of September.

This is a very fine handsome Plum, a very great bearer, and deserving of cultivation.


Impératrice Violette. Duhamel, 39. t. 18.

Branches long, smooth. *Fruit* oblong, blunt at each end, but tapering rather more to the base than to the apex. *Stalk* nearly an inch long. *Skin* rich deep purple, covered with a thick bloom, which is more copious than on any Plum in Covent Garden market. *Flesh* firm, yellowish green, rather dry, but exceedingly sweet and rich, and adheres to the stone.

Ripe in October, and will keep, if well managed, till the middle of December.


Branches smooth. *Fruit* middle-sized, oval, a little compressed near the stalk, and swelling more on one side of the suture, which is deep, than on the other, about one inch and a half long, and the same in diameter. *Skin* light red, with a few purplish specks, and covered with a thin blue bloom. *Flesh* yellowish, and separates from the stone. *Juice* plentiful, sugary, and when perfectly ripe, highly perfumed.

Ripe the beginning of September.
This very handsome Plum was raised from seed, in the neighbourhood of Duckenfield, near Manchester, a few years previous to 1819.

23. **ITALIAN DAMASK.**


*Fruit* middle-sized, nearly round, about one inch and a half in diameter, a little flattened at the base, and having a well-marked suture extending from the stalk to the apex. *Stalk* half an inch long, slender, inserted in a small round cavity. *Skin* of a violet colour, becoming brown when fully ripe. *Flesh* yellowish green, firm, and separates clean from the stone. *Juice* very sweet and high flavoured. *Stone* oval, rather thick.

Ripe the end of August and beginning of September.


*Branches* long and smooth. *Fruit* oval, about two inches long, and one inch and three quarters in diameter. *Suture* rather broad, shallow, swelled a little more on one side than on the other. *Stalk* an inch long, slender, slightly inserted. *Skin* pale yellow on the shaded side, but where exposed to the sun of a deep purple, and full of brown specks. *Flesh* yellow, and separates from the stone. *Juice* peculiarly rich and abundant.

Ripe in October, about the same time with the Imperatrice.

This very fine Plum was brought to England from New-Jersey, about ten years ago, and first sold by Mr. Kirke, of Brompton, by advertisement, at a guinea per plant, in the autumn of 1825.

25. **LA ROYALE.** *Hooker, Pom. Lond.* t. 47.


*Branches* downy, almost white. *Fruit* middle-sized, round, not deeply cleft, rather narrowed towards the stalk, about one inch and a half in diameter. *Stalk* three quarters of an inch long, inserted in a small round cavity. *Skin* bright purplish red, full of brown specks, and covered thickly with a pale blue bloom. *Flesh* firm, dull yellow or amber colour, quite melting, and separates from the stone. *Juice* plentiful, saccharine, and very highly flavoured. *Stone* roundish-ovate, pointed at both ends.

Ripe the end of August and beginning of September, succeeding the Green Gage.

26. **MIMMS.** *Pom Mag.* t. 6.

Branches smooth. Leaves with two small glands at the base of each. Fruit oblong, with an oblique apex, and broad shallow suture, of the largest size among Plums, about two inches and a half deep, and the same in diameter. Stalk three quarters of an inch long, slender, pubescent. Skin of a light clear purple colour, upon a greenish ground, marked with brownish specks, and covered copiously with bloom, which is easily rubbed off. Flesh pale, dull greenish yellow, tender, juicy, and very agreeably flavoured, like an Orleans in perfection, and separating from the stone, which is very rugged, with a thin irregular edge.

Ripe the beginning and middle of September.

This is said to have been raised many years ago, from a stone of the Blue Perdrigon, in the garden of Henry Browne, Esq. at North Mimms, in Hertfordshire, and was exhibited at the Horticultural Society in 1819. It is a distinct Plum from the Imperial Diadem.


Branches downy, somewhat like those of the Orleans. Fruit middle-sized, about one inch and a half in diameter, of a flattish globular figure, having a slight suture extending the length of the fruit. Stalk scarcely half an inch long, inserted in a small cavity. Skin bluish purple. Flesh yellow, very melting when fully matured, and separates from the stone. Juice good, but not very highly flavoured.

Ripe the beginning and middle of August.


Branches downy, somewhat like the Orleans. Fruit middle-sized, nearly globular, about one inch and a half in diameter, having a well marked suture extending from the base to the apex, where it is a little flattened. Stalk half an inch long, slender, inserted in a narrow and somewhat deep cavity. Skin deep purple, or violet colour, when fully exposed to the sun, and covered with a thick bloom; it is bitter, but readily peels off. Flesh greenish yellow, melting, and separates from the stone. Juice plentiful and excellent. Stone small, oblong, with an obtuse point, not very rugose.

Ripe the beginning of August.

This is somewhat like the last sort, but of a deeper colour, and ripens a fortnight earlier.
Pom. Mag. t. 148.
Caledonian. Of some Collections.
Prune Pêche. Ib., No. 119. Syn., according to the
Pom. Mag.

Branches glabrous, brownish violet when exposed to the
sun. Fruit very large, like a Nectarine in shape and size.
Stalk smooth, about half an inch long, and of moderate
thickness. Skin purple, covered with a fine azure bloom.
Flesh dull greenish yellow, somewhat adhering to the stone,
but less so than in the Goliath, compared with which it is
much finer and richer, being decidedly the best Plum yet
known of its size. Stone middle-sized, oval, compressed.

Ripe against a wall the end of July or the beginning of
August, considerably earlier than the Goliath.

This is a very excellent Plum, and a good bearer either
on a wall or as a standard.

The Nectarine Plum has been satisfactorily ascertained,
in the Horticultural Garden at Chiswick, to be wholly dis-
tinct from the Goliath, and its synonyms settled in the Pom.
Mag. above referred to.

29. ORLEANS. Miller, No. 5.
Red Damask. Langley, Pom. t. 20. f. 4.

Branches downy. Fruit middle-sized, nearly globular,
swelling a little more on one side of the suture than on the
other. Skin dark red, and when fully exposed to the sun,
of a purplish colour, covered with a thin blue bloom. Flesh
yellow, and separates clean from the stone, like an Apricot.
Juice a little sugary, with a portion of astringency.

Ripe the middle and end of August.

The Orleans is one of our most common Plums, and
known in every market throughout England. It is a most
hardy tree, a constant bearer, and an extremely useful fruit.
It does not appear to have been known to either Parkinson
or Ray.

30. PRUNE SUISSE. Duhamel, No. 19. t. 20. f. 7.
Prune d’Altesse. Ib.

Branches smooth. Fruit nearly spherical, about four

* No. 28 is inserted twice in consequence of the Nectarine Plum having been published in the Pom. Mag. after the numerical arrangement had been completed.
Plums. 291

Inches and a half in circumference, rather more protruded in the middle than at either extremity. Stalk an inch long, slender, curved. Skin amber coloured on the shaded side, very full of small red specks, but where fully exposed to the sun it is of a beautiful red. Flesh gold colour, and closely adheres to the stone. Juice somewhat sharp, but when well matured it has an excellent flavour.

Ripe the end of September, and will keep for some weeks upon the tree.

Nois. Man. Comp. p. 496.
Gart. Vol. xxi. p. 64. t. 6.

Branches smooth, almost like the Green Gage. Fruit, except in colour, very like the Green Gage, middle-sized, roundish oval, somewhat flattened at the ends. Suture moderately depressed. Stalk about an inch long, rather thick. Skin violet, powdered with a light blue bloom, beneath which it is ingrained with pale yellow dots. Flesh greenish amber, rich, sugary, and strikingly high flavoured. Stone oval, inclining to ovate, compressed.

Ripe the end of August and beginning of September.

The origin of this variety is unknown; it must, however, be recent, as it is not mentioned by Duhamel, nor by any of the older French writers, and is even omitted by Noisette in his Jardin Fruitier. It is of very high quality, fully equal to the Green Gage in all respects, and having this superiority, that while the latter is apt to crack in wet summers, and will never keep after having been gathered, this, on the contrary, will endure, if the climate be dry, through August and September, even till October, and is scarcely at all disposed to crack.

Hill, p. 353.

Branches smooth. Fruit of a smallish size, nearly globular, about three inches and a half in circumference. Stalk short. Skin dark red next the sun, on the other side pale yellow, full of reddish spots. Flesh yellow, and separates from the stone. Juice saccharine and rich. Stone very small in proportion to the fruit.

Ripe the beginning and middle of September.
Imperial. Parkinson, No. 9.
Imperial. Langley, p. 92. t. 20. fig. 5.
Imperiale Violette. Duhamel, No. 32. t. 15.

Branches smooth. Fruit pretty large, oval, about two inches and a quarter long, and one inch and three quarters in diameter, swelled much more on one side of the suture than on the other. Stalk one inch and a quarter long, slender. Skin pale green on the shaded side, but of a deep red colour, with numerous gray specks, where fully exposed to the sun, and covered with a very thin blue bloom. Flesh yellowish green, and separates from the stone. Juice harsh, sub-acid. Stone oval, sharp-pointed.

Ripe the beginning and middle of September.

An old Plum of our gardens, cultivated by John Trades- cant, previously to 1629. A very hardy bearer as an open standard.

Perdrigon Rouge. Duhamel, No. 22. t. 20. f. 6.

Branches downy. Fruit middle-sized, of a roundish oval figure, about one inch and a quarter long, and nearly the same in diameter. Stalk three quarters of an inch long, inserted in a small round hollow. Skin of a fine red inclining to violet, sprinkled with small brownish yellow specks, and covered with a thick bloom. Flesh bright yellow, or greenish yellow, firm, sweet, and juicy, and separates from the stone.

Ripe the beginning and middle of September.


Branches smooth. Fruit large, oval, about six inches in circumference, somewhat broader at the apex than at the base. Stalk an inch long, stout. Skin of a pale red on the shaded side, marked with green specks, but of a darker red next the sun, mottled with darker and lighter shades, and covered with a violet bloom. Flesh greenish yellow, and separates from the stone, which is large. Juice sweet, mixed with a little sub-acid.

Ripe the beginning of September.

36. Royal de Tours. Duhamel, No. 17. t. 20. f. 8.

Fruit above the middle size, of a roundish figure, with a well marked suture extending from the base to the apex, and somewhat more swelled on one of its sides than on the other; about one inch and a half long, and nearly the same in di-
ameter. Stalk half an inch long, slightly inserted. Skin bright red on the shaded side, but when fully exposed to the sun, of a deep violet, sprinkled over with numerous small yellow spots, and covered with a thick bloom. Flesh greenish yellow. Juice plentiful and high flavoured.

Ripe the beginning and middle of August.

37. VIOLET DAMASK. Nursery Catalogue.
Damas Violet. Duhamel, No. 5. t. 2.
Branches downy. Fruit small, of an oblong figure, somewhat larger at the apex than at the base, about one inch and a quarter long, and a little more than an inch in diameter. Stalk half an inch long. Skin of a purplish violet colour, covered with a thin bloom. Flesh yellow, firm, and separates from the stone, leaving a few slightly attached pieces of the pulp behind. Juice very sweet, with a smart and pleasant flavour.

Ripe the middle and end of August.

38. VIOLET DIAPER. Nursery Catalogue.
Diapree Violette. Duhamel, No. 36. t. 17.
Branches downy. Fruit below the middle size, of an oval figure, about one inch and a half long, and one inch and a quarter in diameter, having a rather deep suture, on one side of which it is swelled considerably more than on the other. Stalk short, slender, rather deeply inserted. Skin thin, of a purplish red, covered with a thick bloom. Flesh yellowish, firm, and separates from the stone. Juice saccharine, plentiful, of an agreeable flavour. Stone narrow, with a long sharp point.

Ripe the beginning and middle of August.

This is a fleshy firm Plum, very good in the dessert, and excellent when dried as a Prune.

39. VIOLET PERDRIGON. Miller, No. 8.
Branches downy. Fruit middle-sized, a little more long than broad, and enlarged a little at the apex, about one inch and a half long, and nearly as much in diameter. Stalk half an inch long, curved, slender. Skin of a dull greenish brown, full of small brown specks, and covered with a thick pale bloom. Flesh greenish yellow, pretty firm, and adheres to the stone. Juice sweet, and of a very excellent flavour.

Ripe the end of August and beginning of September.

294  PLUMS.


*Branches* numerous, slender, smooth.  *Fruit* small, somewhat oblong, about one inch and one eighth long, and an inch in diameter, mostly growing in pairs, a little swelled on one side of the suture more than on the other, which is shallow.  *Stalk* five eighths of an inch long, inserted in a small narrow cavity.  *Skin* pale amber on the shaded side, but of a bright red, marbled with a deeper colour, where exposed to the sun, and covered with a thin white bloom.  *Flesh* greenish yellow, rather firm, and adheres to the stone.  *Juice* sugary, with a little sub-acid.

Ripe the middle of August.

This is called Wheat Plum, in consequence of its being ripe about the time of the wheat harvest.


Wilmot's New Early Orleans.  *Ib.*
Wilmot's Late Orleans.  *Ib.*  According to the *Hort. Soc. Cat.*

*Branches* downy, like the Common Orleans.  *Fruit* above the middle size, round, rather deeply cleft, more compressed than the Old Orleans, especially at the apex.  *Stalk* short.  *Skin* pale red on the shaded side, but where exposed to the sun of a dark purple tint, and covered with a fine thin bloom.  *Flesh* of a rich greenish yellow, inclining to amber when quite ripe, of a pleasant consistence, being much softer and more juicy than the Orleans, and separates clean from the stone.  *Juice* plentiful, sweet, combined with acid, of excellent flavour.  *Stone* round, rather small in proportion to the size of the fruit.

Ripe the beginning of August, as early as the Morocco, or the Precoce de Tours.

Raised in 1809 by Mr. John Wilmot, in his garden at Isleworth, near London.

42.  *Winesour.*  *Forsyth*, Ed. 7.  No. 32.
Rotherham.  *Of the Old Gardens.*

*Branches* slender, downy.  *Fruit* rather larger than a Damson, oblong.  *Stalk* half an inch long.  *Skin* dark bluish purple, covered with dark purple specks, particularly where exposed to the sun.  *Flesh* greenish yellow, and adheres to the stone, near which there are some red streaks in
PLUMS.

the flesh. *Juice* sub-acid. *Stone* long, slender, and acute-pointed.

Ripe about the middle of September.

This Plum is said to have originated in the neighbourhood of Rotherham, in Yorkshire, many years ago. The Wine-sour is the most valuable of all our Plums for preserving, and great quantities of it in this state are sent annually from Wakefield and Leeds to distant parts of England. As a preserve, they will keep one or two years, and are preferable to those imported from abroad.

**SECT. IV. — White or Yellow-fruitied.**


Abricotée de Tours. *Ib.* t. 13.

*Branches* covered with a whitish down. *Fruit* pretty large, of a roundish figure, divided by a deep suture, about one inch and a half deep, and one inch and three quarters in diameter. *Stalk* short, scarcely more than a quarter of an inch long. *Skin* yellow, tinged with red on the sunny side, and covered with a white bloom. *Flesh* yellow, firm, but melting, and separates clean from the stone. *Juice* sweet, of a very excellent flavour.

Ripe the beginning and middle of September.

This very fine Plum is considered by Duhamel as nearly equal to the Green Gage.

44. **BRIGNOLE.** *Miller*, No. 24.


*Fruit* large, oval. *Skin* pale yellow, mixed with red on the sunny side. *Flesh* pale yellow, rather dry. *Juice* saccharine, of excellent flavour.

Ripe the middle and end of August.

This Plum is so named, from Brignole, a town of France, famous for its Prunes, of which this ranks among its best sorts.

45. **COE'S PLUM.** *Pom. Mag.* t. 57.

Coe's Golden Drop. *Ib.*

Coe's Imperial. *Ib.*

Bury Seedling. *Ib.*

New Golden Drop. *Ib.*

Branches smooth. Leaves with two globular glands at the base. Fruit oval, of the largest size among Plums, about two inches and a half long, and two inches in diameter, deeply marked by the suture, pitted at the point, abruptly tapering and hollowed out at the base for the reception of the stalk. Stalk three quarters of an inch long, slender. Skin greenish yellow, with numerous rich spots of bright violet red next the sun. Flesh greenish yellow, adhering firmly to the stone. Juice very sweet and delicious. Stone sharp-pointed.

Ripe the end of September, and will hang some time upon the tree after it is matured.

This will keep for a considerable length of time after it is gathered, either by suspending it by the stalk upon a string, withinside a window facing the sun, or by wrapping it in soft paper, and keeping it in a dry room. By this latter method, I have eaten it exceedingly good in October, twelve months after it had been gathered.

It was raised by the late Jervaise Coe, a market gardener at Bury St. Edmund's in Suffolk, more than thirty years ago. He informed me it was from the stone of a Green Gage, the blossom of which, he supposed, had been fertilized by the White Magnum Bonum, the two trees of which grew nearly in contact with each other in his garden. It requires an east or a west wall; on the former the fruit attains its greatest perfection.


Branches long, smooth. Fruit shaped almost like the Blue Imperatrice, but larger, and not so much lengthened at the stalk end. Skin dull yellow, very thin. Flesh yellow, soft, juicy, with a high flavoured acidity.

Ripe in October, and will keep a month.

Raised by Mr. Knight, of Downton Castle, from a seed of the White Magnum Bonum, the blossom of which had been impregnated by the pollen of the Blue Imperatrice. Its fruit was exhibited at the Horticultural Society, December 1, 1823.

The young wood has much the appearance of the White Magnum Bonum, but grows much stronger, more so indeed than any Plum I have ever seen. Frequently, on vigorous stocks, shooting from buds eight feet the first year.

Cloth of Gold. *Ib.*


*Branches* smooth, but downy at the ends. *Fruit* rather small, of a roundish figure, somewhat like the Little Queen Claude, with but very little suture, and a small dimple at each end: about an inch deep, and rather more in diameter. *Stalk* half an inch long, slender. *Skin* bright yellow, spotted or marbled with red on the sunny side. *Flesh* yellow, melting, and separates clean from the stone. *Juice* sugary and excellent.

Ripe the middle of August.


*Fruit* small, somewhat oblong, and broadest at the apex. *Stalk* three quarters of an inch long. *Skin* pale greenish yellow, with a few small crimson specks on the sunny side, and covered with a thin whitish bloom. *Flesh* greenish yellow, and adheres to the stone. *Juice* sub-acid, but not possessing any peculiar flavour.

Ripe the beginning of August.

This is a very handsome little fruit; although inferior to some of the early sorts, it deserves cultivation.


Prune de Catalogne. *Ib.*


Catalonian. *Of the Old Gardens.*

*Branches* slender, downy. *Fruit* small, oblong, broader at the apex than at the base, having a shallow suture extending the length of the fruit, about one inch and a quarter in diameter. *Stalk* half an inch long, slender. *Skin* pale yellow, covered with a very thin white bloom. *Flesh* yellow, melting, and separates from the stone. *Juice* sweet.

Ripe the middle of July.

The Jaune Hâtive, although not possessing much flavour, deserves to be cultivated against a south wall, being the first Plum which ripens. It is an old inhabitant of our gardens, having been cultivated by John Tradescant*, who obtained

* Rees's Cyclop.
the title of gardener to King Charles the First, and settled at his garden at Lambeth, about the year 1629.


Branches slender, downy. Fruit middle-sized, rather more broad than long, a little compressed at its apex. Stalk short. Skin yellow, marbled with red on the sunny side. Flesh yellow, and separates from the stone. Juice sugary, and well flavoured.

Ripe the middle of August.

The Maitre Claude was known both to Switzer and Hitt; but is not mentioned either in Duhamel's Traité, or in the Bon Jardinier of M. Noisette.

51. MIRABELLE. Miller, No. 23. Duhamel, No. 29.

t. 14.

White Mirable. Langley, p. 93. t. 23. f. 7.

Fruit small, a little more long than broad, about an inch in length. Stalk half an inch long. Skin yellow, becoming of an amber colour as it ripens. Flesh yellow, and separates from the stone. Juice rich and sugary.

Ripe the middle of August.

52. SAINT CATHARINE. Langley, p. 94. t. 24. fig. 4. Miller, No. 21.

Sainte Catherine. Duhamel, No. 43. t. 19.

Branches smooth. Fruit middle-sized, of an oblong figure, being broadest at the apex, and tapering to the base, and having a narrow suture about one inch and a half long, and nearly the same in diameter in its widest part. Stalk three quarters of an inch long, slender. Skin whitish, turning to a pale yellow as it ripens, and tinged with a little russetty red on the sunny side. Flesh pretty firm, yellow, and adheres to the stone. Juice rich, sugary, and high-flavoured.

Ripe the middle of September, with the Imperatrice, and, like that, will hang and shrivel upon the tree.


Franklin. Ib., according to the Pom. Mag.

Branches downy. Fruit regularly oval, with a very obscure suture, just at the stalk; it is rather deep, about one inch and three quarters long, and one inch and five eighths in diameter. Stalk three quarters of an inch long, slightly pubescent. Skin dull yellow, broken a little with
green, assuming an orange cast on the sunny side, with a
purplish bloom, and more or less mottled with crimson dots.  
Flesh yellow, firm, very sweet and luscious; separating freely
from the stone.  Stone oval, acute at each end, wrinkled all
over, and nearly even at the edges.

Ripe in September.

The parent tree of the Washington Plum, it appears, was
purchased in the market of New-York, towards the end of
the last century.  It remained barren several years, till
during a violent thunder-storm, the whole trunk was struck
to the earth and destroyed.  The root afterwards threw up
a number of vigorous shoots, all of which were allowed to
remain, and finally produced fruit.  It is therefore to be pre-
sumed, that the stock of the barren kind was the parent of
this.  Trees were sent to Robert Barclay, Esq., of Bury
Hill, in 1819; and in 1821, several others were presented
to the Horticultural Society by Dr. Hosack of New-York.*

54. WENTWORTH.  Miller, No. 26.  Langley, Pum.
t. 25. f. 4.

Dame Aubert.  Duhamel, No. 41. t. 20. f. 10.

Grosse Luisante.  Ib.

Fruit of the largest size, of an oval figure, having a deep
suture extending from the base to the apex, about two inches
and a quarter long, and one inch and three quarters in di-
ameter.  Stalk three quarters of an inch long, inserted in a
rather deep cavity.  Skin thick and leathery, of a yellow co-
LOUR, tinged with green on the shaded side, and covered with

* The above description not being exactly correct, I here subjoin a true account
of it.  The parent tree of the Washington Plum grew on a farm on the east side of
the Bowery, I believe; a farm now called the Duane-Claude, or
Green Gage Plum, which had been grafted with a Reine Claude, or
Bonum Plum, which had many years borne fruit, and was a pretty large tree.
This tree was killed by lightning down to the root, below the graft; several suckers
had sprung up from the roots, which were dug up by a market woman, and some of
them were sold in the New-York market.  Mr. Bolmar, who kept a store in
Chatham-street, purchased two of them and planted them in his garden in 1814.
About the middle of August, 1818, Mr. Bolmar called at my nursery and wished me
to come down and see them, being then quite full of fruit, and nearly ripe; I was
surprised at the beauty of its large glossy leaves and very large size of the fruit.
The trees were standards, and loaded with fruit.  I informed him that it certainly
was a new kind of Plum.  The fruit appeared to be between the large Reine Claude
and White Magnum Bonum Plums, in form more like the former, and the colour
more like the latter, but larger than either, with a freestone like the Reine Claude.
He gave me pieces of it for budding, and fruit to make a drawing, which was done
by Leney, and is now in my possession, dated August 19th, 1818, from the young
trees which I then budded; some of them were sent to Mr. Robert Barclay of Bury
Hill, with a number of other things, in November, 1819, and in November, 1821,
Dr. David Hosack, the patron of Horticulture, purchased twelve of the young trees
of me to send to the Horticultural Society of London.  Mr. Bolmar informed me of
the market woman, of whom he had purchased the trees, and I found four other
trees, with the same kind of fruit, in her garden and in the neighbourhood where
the old tree grew.  At this time, 1833, the whole of Delaney's farm is thickly co-
vered with houses, making part of the city of New-York.—Am. Ed.
a white bloom. *Flesh* yellow, rather coarse, and separates from the stone. *Juice* sub-acid, somewhat austere.

Ripe in September.

This has a good deal the appearance of the White Magnum Bonum, but is not so much pointed; of a deeper colour, and, like that, fit only for preserving; but for this it is excellent.

The Wentworth Plum is said by Langley, to have been so called from its having been first planted in the gardens of the Right Honourable Thomas Wentworth, Earl of Strafford, at Twickenham. Miller has strangely confounded this with the *Monsieur* of Duhamel, in which he has been followed by Martyn and Forsyth; but no two plums can be more distinct.

55. **White Bullage.** *Hort. Soc. Cat.* No. 4.

*Branches* slender, twiggy, downy. *Fruit* small, round, mostly growing by pairs. *Skin* yellowish white, and when fully ripe, a little mottled with red on the sunny side. *Flesh* greenish white, firm, and closely adheres to the stone. *Juice* acid, but so tempered by sweetness and roughness as not to be unpleasant, especially after it is mellowed by frost.

Ripe in October.

Large quantities of the White Bullace are brought into the market in Norwich, and elsewhere in the county of Norfolk, where they are highly esteemed for tarts: they are by some preserved by boiling them in sugar, and in this state they will keep twelve months.


Petit Damas,Blanc. *Duhamel,* No. 6. t. 3.

*Fruit* small, nearly globular, about an inch in diameter. *Stalk* half an inch long, very slender. *Skin* greenish yellow, rather thick, covered with a thin white bloom. *Flesh* yellow, melting, and separates from the stone. *Juice* sugary, of an agreeable flavour.

Ripe the beginning and middle of September.


White Prune Damson. *Nursery Catalogues.*

*Branches* long, smooth. *Fruit* small, oval, about three inches and a half in its long circumference. *Stalk* half an inch long, slender. *Skin* pale yellow, covered with a thin white bloom. *Flesh* yellow, adhering to the stone. *Juice* plentiful, a little sugary, mixed with a small portion of acid.

Ripe the middle and end of September.

58. **White Imperatrice.** *Pom. Mag.* t. 38.
Imperatrice Blanche. *Duhamel*, 40. t. 18. f. 2.
Die Weisse Kaiserpflaume. *Pom. Aust.* 233. t. 181. f. 2., according to the *Pom.'Mag*.

*Fruit* middle-sized, oval, with an indistinct suture, very blunt at each end; about one inch and three quarters long, and one inch and a half in diameter. *Stalk* half an inch long, inserted in a narrow cavity. *Skin* bright yellowish ochre colour, with a slight evanescent bloom. *Flesh* firm, juicy, sweet, and rather more transparent than that of most plums, separating freely from the stone.

It ripens about the beginning of September. It will scarcely succeed as an open standard, except in warm situations.

White Mogul. *Ib.*
Egg Plum. *Ib.*
Imperiale Blanche. *Duhamel*, No. 35.

Ripe the beginning and middle of September.

*Branches* downy. *Fruit* middle-sized, somewhat oblong, enlarged towards the apex, and tapering a little towards the stalk; about one inch and a quarter long, and the same in diameter. *Stalk* three quarters of an inch long. *Skin* pale yellow, full of small white specks, with a few red spots on the sunny side, and covered with a thin white bloom. *Flesh* pale yellow, separating clean from the stone. *Juice* saccharine. *Stone* small, lanceolate.

Ripe the beginning of September.

**ADDITIONAL AMERICAN PLUMS, BY THE EDITOR.**

Brevoort's Purple Bolmar.
Brevoort's Purple Washington.

In this country it ripens well, and is a very fine Plum. *Am. Ed.*
 Fruit large, nearly oval, with a suture at the bottom, extending about half way up towards the top. Stalk inserted in a deep and even-formed cavity. Skin brown red, covered with a fine purple bloom. Flesh yellow, soft, and adhering to the stone. Juice rich, sweet, and sprightly; very delicious.

Ripe the latter end of August.

This most excellent Plum was raised by Mr. Henry Brevoort, from a stone of Bolmar's Washington, which had been accidentally impregnated by the Blue Gage. The stone was planted in the fall of 1819: it possesses the sweetness of a Green Gage, with the rich vinous flavour of an Orleans Plum. The tree grows thrifty, is very hardy, and is one of our best plums. I sent young plants of it to London in the fall of 1830.

Superior Gage.

Fruit round, inclining a little to an oval shape, with a small suture at and near the stalk, which is sunken in an even round cavity. Stalk an inch long. Skin yellow, with a whitish bloom. Flesh yellow, melting, and separating freely from the stone. Juice sweet and rich.

Ripens the last week in August.

This is a very fine Plum, and no doubt originated in this country; it has much the habit and manner of growth of the Washington Plum. The fruit not so large, inclining more to the nature of a Green Gage, from which it probably originated. The tree is a free grower, a good bearer, and very hardy.

63. Cooper's Large. Hort. Soc. Cat. 36.
Cooper's Large Red.
Cooper's Large American.
Cooper's Plum. Coxe's View, No. 12.

Fruit large, round, three inches long, and nearly the same in diameter. Stalk half an inch long, sunken in a very small cavity. Skin a dark purple, with a fine purple bloom. Flesh a yellowish green, soft, juicy, and adhering to the stone. Juice rich, sweet, and high flavoured.

Ripens the end of August or beginning of September.

This fine Plum, according to Coxe, "was produced from the stone of an Orleans Plum by Mr. Joseph Cooper, of Gloucester county, in New-Jersey." The tree is very vigorous, and grows to a large size.

64. Domine Dull's Plum. Hort. Soc. Cat. 94.
German Prune.
Dutch Quetzen.

Fruit large, of an oval or oblong figure. Stalk an inch long. Skin dark, and when quite ripe, nearly black. Flesh deep yellow, dry, and adhering to the stone. Juice sweet and rich. The fruit will keep a long time.

Ripe in September.
The stone of this fruit was brought from Germany, by a Dutch minister, by the name of Dull. The growth of the tree is thrifty, the branches long and very smooth, of a dark colour: the Dutch say it is the real Prune, and that prunes are always raised from the stone in Germany.


Fruit of a medium size, oval, with a deep suture in the middle. Skin dark red, inclining to purple when ripe. Flesh greenish yellow, which adheres to the stone. Juice acid, but passable when ripe. Quantities of these plums are brought into the New-York market, and used for sweetmeats; they are usually raised from suckers, and the stones produce the same kind, makes the best stocks for grafting, and very like the English Muscle Plum stock. Peaches, Apricots, and Nectarines, will bud and thrive well on this stock.

66. Black Damson.

Fruit round, or nearly so, small. Skin dark purple. Flesh green. Juice lively, a little acid.

Ripe in September, and will keep till October.

Quantities of Damsons are brought into this market; they are raised generally from suckers. They appear to be of a larger size than the European Prune Damson No. 8. The tree is easily cultivated, and will grow in any soil or situation; if the fruit remains on the trees until October or November they are excellent.


A native species "From Virginia to Carolina."

Fruit round; some varieties are red, and some yellow, about the size of cherries. The growth of the tree is different from any other kind of Plum, and at a little distance looks somewhat like a peach tree: it would make a fine stock for the southern states to bud Peaches, Nectarines, or Almonds on. It is very ornamental.

Ripe the end of July and beginning of August.

68. Beach Plum. (Prunus Maritima.) Pursh. Ib. No. 15.
QUINCES.

Fruit larger than the last species, round. Skin dark purple. Flesh yellow, sweet, with a little astringency near the stone.
Ripe the middle of August.
This is a handsome small shrubby tree, from three to six feet high; found in a natural state, growing in the sand along the coast. It might make a handsome stock to graft plums on, in order to make dwarf espaliers, in the same way as the Paradise is used for Dwarf Apples.
To these may be added many sorts called Gages, ten or fifteen sorts, which are of all colours, from white to brown and purple; some of the sorts not larger than damsons: and were probably all raised from the stones of the Green Gage Plum, but none of them by any means equal to the true old sort, and, of course, not worth cultivating, except for stocks to graft the true and good sorts on.

CHAPTER XVI.

QUINCES.

MR. MILLER has three varieties of the Quince, the only hardy kinds cultivated in England, viz.
1. CYDONIA OBLONGA. PEAR-SHAPED QUINCE.
   Leaves oblong-ovate. Fruit lengthened at the base.
2. CYDONIA MALIFORMIS. APPLE-SHAPED QUINCE.
   Leaves ovate. Fruit rounder than that of the last.
3. CYDONIA LUSITANICA. PORTUGAL QUINCE.
   Leaves obovate. Fruit oblong.
The last variety is of a fine purple colour when dressed; is more juicy and less harsh, and much better for marmalade, than either of the others. It is the only sort now cultivated in England for domestic purposes.
CHAPTER XVII.

RASPBERRIES.

1. Antwerp, Double Bearing Yellow.
    *Cornwall's Red.*
    *Cornwall's Seedling.*
    *Large Red.*
6. Cane, Brentford.
7. Cane, Red. *Smooth Cane.*
8. Cane, Rough.
    *Red Double Bearing.*
    *Siberian.*
11. Double Bearing, Williams's.
    *Pitmasston's Double Bearing.*
12. Lord Exmouth.
15. Prolific, Early.
16. Red Malta.
17. Spring Grove.
19. Taylor's Paragon.
    *Scarlet Paragon.*
20. Williams's Preserving.

There are, no doubt, many other sorts besides the above to be found in different parts of England, and possessing different degrees of merit; those already enumerated are, however, amply sufficient for every useful purpose.

CHAPTER XVIII.

STRAWBERRIES.

CLASS I. — Alpine and Wood Strawberries.

The habits and general character of these are very similar; the principal difference being in the shape of the fruit,
which is usually conical in the former, and more globose in the latter. The Alpines produce fruit in the autumn, which the Wood Strawberries do not. *Hort. Trans.* Vol. vi. p. 149.

   Fraisier des Alpes. *Duhamel,* No. 7. t. 2.
   *Fruit* scarlet, conical; bearing strong through the summer and autumn.

   Fraisier des Alpes à fruit blanc. *Of the French.*
   *Fruit* white, conical; bearing through the summer and autumn.

**Alpine Without Runners.**

Bush Alpine.

The fruit, leaves, and mode of bearing, are those of an Alpine Strawberry; it differs only in not throwing out runners, growing in small clumps: to propagate them, the roots must be divided. This is a very prolific sort, and for small gardens preferable to the other kinds. I understand that this sort was introduced here by the late Mr. Parmentier, of the Horticultural Gardens at Brooklyn. *Am. Ed.*

   Fraisier commun. *Duhamel,* No. 1. t. 1.
   *Fruit* scarlet, round; bearing in the summer only.

   Fraisier Commun à fruit blanc. *Of the French.*
   *Fruit* white, round; bearing in the summer only.

**Class II. — Black Strawberries.**

This is not a numerous class, the Old Black Strawberry being the type, and the remainder derived from its seeds, either impregnated by itself or by others. Their character is to have the leaves rugose, pale green, and small; the fruit middle-sized, conical, with a neck, very dark-coloured when ripe; the seeds slightly embedded; the flavour very rich, and highly perfumed. *Hort. Trans.* Vol. vi. p. 148.

5. **Downton.** *Pom. Mag.* No. 52.
   Knight’s Strawberry. *Ib.*
STRAWBERRIES.

Fruit large, ovate, having a neck; some of the early berries are cockscob-shaped, dark purplish scarlet. Grains but little embedded. Flesh scarlet, firm.


Fruit conical, small, hairy, with a neck, dark purplish red. Seeds slightly embedded in the skin. Flesh scarlet, firm, very high-flavoured.


Black. Black Pine.
Black Beacon. Mulberry.
Black Canterbury. Turkey Pine.

Fruit middle-sized, conical, elongated and pointed, with a neck, hairy, very dark purplish red. Flesh scarlet, firm, with a buttyre core, very rich and high-flavoured.


Late Pitmaston Black. Ib.

Fruit middle-sized, ovate, with a neck, slightly hairy, very dark purplish red. Seeds slightly embedded. Flesh solid, scarlet, very firm, buttyre, and richly flavoured.


Fruit small, cone-shaped, with a neck, hairy, bright shining scarlet. Seeds prominent. Flesh firm, of a brighter colour than the skin, hollow, very high-flavoured. Plant tender.

Class III. — Carolina or Pine Strawberries

The general character of this class is to have the leaves almost smooth, dark green, of firm texture, and with obtuse serratures; the fruit large, varying from nearly white to almost purple; the seeds prominent, on a smooth surface; the flavour sweet, and often perfumed. Hort. Trans. Vol. vi. p. 148.


Bath Strawberry. Milne's Seedling.
Devonshire. New Bath Scarlet.
Golden Drop. North's Seedling.
Liverpool.

Fruit roundish or ovate, with a short neck, small for the class, scarlet. Seeds very prominent, of a dark varnished
red. *Flesh* soft, with a large core, pale scarlet, and very coarse, without any particular flavour.

   *Fruit* middle-sized, depressed, spherical, with a furrow at the apex, hairy, of a very dark violet colour. *Seeds* slightly embedded. *Skin* highly polished. *Flesh* solid, firm, of a rich dull scarlet, with a small core. *Juice* dark, high-flavoured.

   This is a subvariety of the Old Pine, or Carolina. The scapes are considerably stronger; and is distinguishable by its leaves being of a darker colour and thicker texture, with stronger footstalks.

   Beattie’s Seedling. Rostock.
   Byram. Rostock Pine.
   Caledonian. Rostock Scarlet.
   Cone. Rostock Seedling.
   Montague’s. Vernon’s.
   New Bath. Wellington.
   Prolific Bath. Whitley’s Pine.
   *Fruit* very large, slightly hairy, nearly round, with a small neck; the largest fruit irregularly swelled towards the base, terminating in an obtuse point, of a dark shining red next the sun, light scarlet on the other side. *Seeds* prominent, brown on one side of the fruit, yellow on the other. *Flesh* pale scarlet, firm, coarse, with a small hollow arid core, without any particular flavour.

   *Fruit* large, ovate, of a light shining red. *Seeds* dark red on the sunny side, yellow on the other, projecting from a polished surface. *Flesh* pale red, firm, juicy, with but indifferent flavour.

   North’s Large Scarlet. Red Chili.
   North’s Seedling.
   *Fruit* apparently compressed, nearly round, middle-sized, of a pale varnished red. *Seeds* brown and prominent. *Flesh* soft, light pink, with a large core, woolly; flavour indifferent.

   *Fruit* large, round, of a bright shining red. *Seeds* project-
ed from a polished smooth surface. *Flesh* pale red, woolly, hollow in the centre, with a core; flavour indifferent.


*Fruit* large, irregularly ovate, brownish next the sun, white on the other side, hairy. *Seeds* scarcely embedded, prominent, darker than the fruit. *Flesh* white, soft, woolly, with a large core; flavour indifferent.


*Fruit* large, ovate, often compressed, or cockcomb-shaped, of a rich, shining, dark red. *Seeds* yellow, regularly embedded between ridged intervals. *Flesh* firm, with a small core, deep red, juicy, and having a sharp rich flavour.


*Fruit* variable in shape; the largest frequently appear as if compressed, but they are generally conical, with a neck, large, hairy, of a darkish, shining scarlet. *Seeds* prominent. *Flesh* pale scarlet, firm, with a large core; flavour good, but inferior to that of the Old Pine.


Black Imperial. Keen’s Black.
Imperial. Keen’s Large-fruited.
Imperial Pine. Large Black.
Isleworth Pine. Large Black Imperial.

*Fruit* very large, roundish, somewhat bluntly pointed, of a very deep purplish red. *Seeds* projecting from the surface, which is shining. *Flesh* not juicy, but very firm, coarse, hollow in the centre, with a core; the flavour tolerable, not high-flavoured.


Keen’s Black Pine. Keen’s New Seedling.
Keen’s New Pine. Murphy’s Child.

*Fruit* very large, round, or ovate, some of the largest assuming a cockcomb shape, of a dark purplish scarlet, slightly hairy. *Seeds* a little embedded in a polished surface, which has usually a furrow at the apex. *Flesh* firm, solid, scarlet, without any separable core. *Juice* high-flavoured.


Cherokee. Mahone.
King.
Fruit middle-sized, ovate, with a short neck, of a dark purplish red. Seeds embedded slightly in the skin. Flesh soft, coarse, red, with a long core; the flavour but moderate.


Barham Down.
Black Carolina.
Cockcomb Pine.
Devonshire Scarlet Pine.
Kew Pine.
Large Carolina.
Large Pine.
Miss Gunning’s.

Fruit large, slightly hairy, with a neck, of a uniform bright scarlet, ovate-conical, occasionally compressed, and when luxuriant the early fruits are cockscomb-shaped. Seeds slightly embedded. Flesh pale scarlet, rich, and juicy, with a very grateful flavour.


Chili.
Large Blush Pine.
Large Flesh-coloured Chili.
Large Pale Chili.
Large White.

Fruit large, irregularly ovate, sometimes roundish, having a tendency to form a neck, of a brownish colour towards the sun, the other side white. Seeds deeply embedded, with ridged intervals. Flesh soft, white, woolly, with a large core; flavour indifferent.


Devonshire Scarlet.
Oldaker’s New Pine.
Red Chili.

Fruit very large, irregularly ovate or round, without a neck, of a light shining red next the sun, pale on the opposite side. Seeds yellow and prominent. Flesh firm, pale red, with a large core; flavour indifferent. The fruit is entirely concealed by the leaves.

A strawberry having leaves much variegated with white, is often seen in the gardens of the curious.
As a fruit it has no merit; the plants being weak and very shy bearers.

Class IV. — Chili Strawberries.

The character of this class is to have the leaves very vil-
losg, hoary, with small leaflets, of thick texture, with very
obtuse serratures; the fruit very large and pale; the seeds
prominent; the flesh insipid in the type — the True Chili.

   Fraisier du Chili. Duhamel, No. 9. t. 3.
   Greenwell’s French. Patagonian.
   Greenwell’s New Giant.

Fruit particularly large, irregularly shaped; but usually
ovate or bluntly conical; when ripe, of an uniform dull var-
nished brownish red. Seeds dark brown and projecting.
Flesh slightly tinged with red near the outside, the rest
whitish, very firm, hollow in the centre, with a small core.
The fruit ripens late, and the foliage mostly perishes in
the winter; but the succeeding varieties, which have been
bred from it, keep their leaves.

The first fruits are very large, irregularly rounded, ovate,
or flattened, sometimes growing of a cockscomb shape; the
other berries are invariably round; all are hairy, pale scar-
et, appearing as if polished. Seeds projecting, brown.
Flesh very firm, pale scarlet next the outside, within whitish,
with a small hollow in the centre, and a core; flavour very
good, buttery, and rich, mixed with acid.

Fruit very large, irregularly ovate, frequently compressed,
and sometimes cockscombed; brown on the exposed side,
and yellow on the other. Seeds brown, slightly embedded,
with flat intervals. Flesh very firm, buttery, yellowish, with
a core; flavour very rich, with some acidity.

Class V. — Green Strawberries.
The French cultivate several kinds which appear to be
varieties of this Strawberry; the one at present much known with us is called the Green Pine, which, generally speaking, is kept in gardens more as an object of curiosity than of use, for it rarely produces perfect fruit, though in some particular situations it bears well.

In general character the plants are akin to the Wood Strawberry; its habit is dwarf; the leaves light green, and strongly plaited. *Hort. Trans.* Vol. vi. p. 149.

Caucasian. Green Wood.

*Fruit* small, globular; of a whitish green when fully ripe, and tinged with a reddish brown on the sunny side. *Flesh* firm, of a rich and highly musky flavour. This is generally represented as a very bad bearer. It appears to me, that defect arises principally from the multitude of its young runners; they are extremely slender, short-jointed, covering the ground so completely; that in a few months the mother plants can scarcely be found. To remedy this, the runners should be cut off before they have taken root, keeping the plants free from its encumbrance. By adopting this method, I have little doubt of this sort being rendered productive.

**CLASS VI. — Hautbois Strawberries.**

The character of this class is to have tall, pale green, rugose leaves, of thin texture; the scapes tall and strong; the fruit middle-sized, pale, greenish white, tinged with dull purple; the seeds slightly embedded; the flavour musky. *Hort. Trans.* Vol. vi. p. 149.

New Hautbois. *Ib.*

*Fruit* conical, more lengthened than in the prolific Hautbois; of a very dark, dingy purple colour, when ripe. *Seeds* scarcely embedded; *flavour* high, and *flesh* buttery. This kind is a great bearer, and rather earlier than the others, occasionally producing a few berries in the autumn. It is a very valuable variety.

STRAWBERRIES.

Dioecious Hautbois. Old Hautbois.
Musky Hautbois. Original Hautbois.

_Fruit_ rather small or middle-sized, spherical, of a pale greenish white, tinged with dull purple. _Seeds_ slightly embedded; flavour musky. The flowers called the males produce occasionally a small imperfect fruit, with projecting seeds.

In the _Cultivation_ of Hautbois Strawberries, it will be recommended that the plants called _males_ should be wholly rooted up as useless.


_Fruit_ nearly spherical, small, becoming dark purple when ripe. _Seeds_ prominent. _Flesh_ greenish, firm, with a separable core; flavour good, with the aroma peculiar to the class.


Bath Hautbois. Salter’s Hautbois.
Formosa Hautbois. Weymouth Hautbois.
Lowder’s Hautbois. White Hautbois.

_Fruit_ large, roundish, depressed, light red, and pale on the under side. _Flesh_ greenish, without core, juicy, but though delicate, not so high-flavoured as the other. _Seeds_ embedded in the skin.


Double Bearing. Regent’s.
Dwarf. Sacombe.
Hermaphrodite. Sir Joseph Banks’s.
Hudson’s Bay. Spring Grove.

_Fruit_ large, conical, shorter and more obtuse than the Black Hautbois; the colour is dark, but not so deep as in that. _Seeds_ slightly embedded. _Flesh_ solid, greenish, and high-flavoured. A very abundant bearer; and it usually produces a partial second crop, blossoming in August and September, and the fruit ripening in October: the autumnal berries are much larger than the summer ones, and nevertheless high-flavoured. This is by far the best of the Hautbois Strawberries; the flowers the largest of the class yet known, with numerous stamina.
Class VII.—Scarlet Strawberries.

The type of this class is the Fragaria Virginiana of botanists. The character is to have the leaves nearly smooth, dark green, of thin texture, and with sharp pointed serratures; their fruit, mostly of small size and bright colour, with the seeds more or less deeply embedded, with ridged intervals; the flavour acid, with slight perfume. Hort. Trans. Vol. vi. p. 147.


Fruit large, conical, and pointed, with a neck, of a deep rich shining blood red, rough. Seeds numerous, brownish, not deeply embedded, with sharp intervals. Flesh dark scarlet, firm, with a core; flavour rich and agreeable.

37. Austrian Scarlet.
Cluster Scarlet. Globe Scarlet.
Early Prolific Scarlet. Prolific Scarlet.

Fruit nearly globular, of a moderate or rather small size, of a rich bright scarlet. Seeds deeply embedded, with sharply ridged intervals. Flesh solid, pale scarlet; flavour peculiar, sharp, and pleasant.

This Strawberry is the earliest of all the sorts, ripening at least a week before the Old Scarlet, and a most abundant bearer. Its runners are produced very early; they are numerous, small, and of a reddish colour.


Fruit about the size of the Old Scarlet, ovate, with a neck, of an uniform dark shining red. Seeds yellow, deeply embedded, with rigid intervals. Flesh solid, firm, pale scarlet; the flavour good.


Fruit of moderate size, round, with a neck, hairy, light

* In the Hort. Trans. this is called the Duke of Kent's Strawberry, and the Austrian Scarlet one of its synonyms: this I have not adopted, for this simple reason,—it was introduced into this country from Germany in 1798, the Duke of Kent's from Nova Scotia in 1802. Its priority of introduction, therefore, from Germany, is thus established; and its name as Austrian Scarlet was published in my Catalogue of 1815, ten years previously to this part of the Horticultural Transactions making its appearance.
STRAWBERRIES.

315

scarlet. Seeds deeply embedded, with rigid intervals. Flesh solid, firm, pale scarlet, with a moderate flavour.

40. BLACK ROSEBERRY. Pom. Mag. 20.

Fruit of good size, bluntly conical, deep purplish red, and shining. Seeds slightly embedded, with flattened intervals. Flesh dark red next the outside, solid, buttery, and juicy, with a very excellent flavour, differing much from other strawberries.


Carmine Roseberry. Ib.

Fruit large, bluntly conical, with a neck, of a brilliant, shining, varnished red. Seeds slightly embedded, with sharp ridged intervals. Flesh pale scarlet, tinted with red, firm, and very high-flavoured.


Princess Charlotte’s Strawberry. Ib.

Fruit middle-sized, round, hairy, of a dark purplish red. Flesh scarlet, firm, and high-flavoured.

A very moderate bearer, but ripens early.


Clustered Wood Pine. Ib.

Fruit of a moderate size, obtusely conical, or nearly round, very dark purplish red. Seeds of the same colour as the fruit, unequally embedded between the intervals, which are sometimes flat and at other times bluntly ridged. Flesh scarlet, firm, and well-flavoured.


Fruit large, compressed, with a furrow along the apex, which appears as a simple indenture when the berry does not put on a cockscomb shape; the early berries are completely cockscombed, so much so as to enclose the calyx within the fruit by surrounding the end of the peduncle; colour bright scarlet. Seeds pale, slightly embedded between flat intervals. Flesh pale scarlet, solid, with a large core, well-flavoured, but without acid.


Fruit middle-sized, round, hairy, with a short neck, of a rich glossy scarlet. Seeds red, deeply embedded, with round intervals. Flesh scarlet, firm, with a sharp agreeable flavour.

Fruit middle-sized, conical, with a neck, of a dark scarlet colour. Seeds numerous, variously but deeply embedded, with regular acutely ridged intervals. Flesh solid, pale scarlet, of excellent flavour, and possessing a peculiar sweetness.


Atkinson’s Scarlet. Ib. Wilmot’s Early Scarlet.

Fruit of considerable size, depressed, spherical, of an uniform bright vermilion colour. Seeds slightly embedded, between flat intervals. Flesh pale scarlet, firm, with a core; flavour agreeable, and slightly acid.

This is a very excellent Strawberry, an excellent forcer, and an abundant bearer; ripening its berries in succession, and early.


American Scarlet. Late Scarlet.
Hopwood’s Scarlet. York River Scarlet.
Hudson’s Pine.

Fruit large, with a neck, irregularly shaped, approaching to ovate, of a rich dark shining red. Seeds unequal in size, deeply embedded, with ridged intervals. Flesh pale scarlet, firm, hollow, with a core; of a moderate flavour, with much acidity.

This should remain ungathered till it assumes a dark colour and is fully ripe; otherwise the acid which it contains predominates, and injures the flavour of the fruit.


American Scarlet. Knight’s Scarlet.
Great American Scarlet. Large Scarlet.
Hairy-leaved Scarlet.

Fruit above the middle-size, roundish, or slightly conical, of a light vermilion colour. Seeds deeply embedded, with ridged intervals. Flesh nearly white, soft, of a pleasant flavour.


Scarlet Cluster. Ib.

Fruit small-sized, roundish, with a short neck, of a uniform dark, shining, purplish red, growing in clusters, slightly
hairy. Seeds embedded, but not deep, with flat intervals, Flesh scarlet, firm, and solid; the flavour very moderate.


Fruit very large, cordate, compressed, inclining to cockscomb in the earliest fruit, the late ones conical, dark scarlet. Seeds pale yellow, not deeply embedded, regularly and closely set with ridged intervals. Flesh scarlet, very woolly, and tasteless, with a large hollow in the centre.


Fruit very small, round, dark red, growing in clusters. Seeds not numerous, more deeply embedded, with wide rounded intervals. Flesh whitish, soft, with a detached core; flavour tolerable.

53. Nairn's Scarlet. Hort. Trans. Vol. vi. p. 169. Fruit of moderate size, irregularly ovate, sometimes with a short neck, of a deep rich, shining red. Seeds very deeply embedded, with sharp intervals. Flesh pale scarlet, firm, with a core; the flavour not rich, though agreeable, with less acid than the Hudson's Bay. It is a good bearer, ripening rather late.


Fruit middle-sized, conical, with a neck, hairy, of a uniform bright scarlet. Seeds projecting, with flat intervals. Flesh firm, solid, pale scarlet, with a tolerably rich flavour.


Long-fruitied Scarlet.

Fruit rather large, oblong, with a long neck, which part being without seeds has a peculiar glossy or shining appearance, of a bright light scarlet. Seeds few, deeply embedded, between ridged intervals. Flesh nearly of the same colour as the outside, but a little paler, firm, and well-flavoured.


Ecarlate de Virginie. Duhamel, No. 11. t. 5.

Early Scarlet. Scarlet.

Original Scarlet. Virginian Scarlet.

Fruit middle-sized, globular, of a uniform light scarlet, slightly hairy. Seeds deeply embedded, with ridged intervals. Flesh pale scarlet, firm, and high-flavoured. A very good bearer, and ripens early.

27*
This Strawberry ripened at Twickenham, in 1727, May 10, O. S., or May 21, N. S.


Early Pitmaston Black. *Ib.*

*Fruit* of a moderate size, oblong, with a neck, of a dark purplish red, slightly hairy. *Seeds* of the same colour as the fruit on the exposed side, on the other yellow, not deeply embedded, with rather flat intervals. *Flesh* tinted with scarlet, having a small core, tender, sweet, mixed with a pleasant acid, and has a little of the raspberry flavour.


Aberdeen. Rose Strawberry.
Aberdeen Seedling. Scotch Scarlet.
Prolific Pine.

*Fruit* large, conical and pointed, with a very short neck, dark red, hairy; the early fruits assume a cockscomb shape where the plants are luxuriant. *Seeds* yellow, deeply embedded between ridged intervals. *Flesh* firm, pale scarlet, with a core; the flavour is not rich, it is however agreeable, and best when fully ripe. It is much admired by many, and even thought by some superior to the Old Scarlet.


*Fruit* of a moderate size, round, without a neck, of a light shining red on the upper side, paler on the other, hairy. *Seeds* dark brown, deeply embedded, with round intervals. *Flesh* firm, pale pink; the flavour sharp, with abundance of acid.

It is a great bearer, ripening later, and contains more acid than any other known strawberry.


New Scarlet. *Ib.*

*Fruit* of moderate size, oblong, with a neck, the apex blunt, of a bright scarlet. *Seeds* nearly prominent, with very flat intervals. *Flesh* bright scarlet, firm, and high flavoured. This Strawberry is very closely allied with the Austrian Scarlet, with which it has probably sometimes been confounded; it ripens nearly at the same time, and though not so prolific, yet has a superior flavour.


White's Scarlet. *Ib.*
STRAWBERRIES.

Fruit middle-sized, round, dark red, rather hairy. Seeds slightly embedded, with flat intervals. Flesh pale vermilion, white in the centre, solid, and well-flavoured.

A good bearer, and ripens early.


Fruit very large, bluntly conical, irregularly shaped, of a shining light red. Seeds small, deeply embedded, with ridged intervals. Flesh white, hollow in the centre; flavour moderate.

It is a good bearer, ripening late enough to succeed the Old Scarlet, and producing its berries in succession, so as to afford a continued supply: to be tasted in perfection, it should be eaten as soon as gathered.

Note. — In mentioning the size of fruit, it is to be understood that the comparison is only made between those belonging to each particular class, and not to those of any other.

When it is stated that the fruit of the variety under description has a core, the idea intended to be conveyed is, that the core readily separates, adhering to the calyx when the receptacle is removed.

A Selection of Strawberries for a small Garden.

<table>
<thead>
<tr>
<th>Variety</th>
<th>Number</th>
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<tbody>
<tr>
<td>Austrian Scarlet</td>
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<td>Black Prince</td>
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<td>Black Roseberry</td>
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<td>Downton</td>
<td>5</td>
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<td>Elton Seedling</td>
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<td>Grove End Seedling</td>
<td>47</td>
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<tr>
<td>Keen's Seedling</td>
<td>21</td>
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<tr>
<td>Large Flat Hautbois</td>
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<td>Bush Alpine</td>
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<td>Red Wood</td>
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<td>Wilmot's Superb</td>
<td>28</td>
</tr>
<tr>
<td>White Wood</td>
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GUIDE
TO THE
ORCHARD AND FRUIT GARDEN.

PART II.
PROPAGATION AND CULTIVATION OF FRUITS,
ADAPTED TO THE AMERICAN CLIMATE.

Principles of Horticultural Operations, by JOHN LINDLEY,
F. R. S. &c. &c., Assistant Secretary of the Horticultural
Society of London.

INTRODUCTION.

In all books upon Gardening, a great variety of modes of
operating are comprehended, each of which has, it may be
supposed, its own peculiar merit under particular circum-
stances. In several the very same mode is repeatedly re-
commended, with slight variations of phraseology, in speak-
ing of many different subjects; and it has at last become a
common complaint, among those who seek for information
from books upon horticultural subjects, that they can find
plenty of rules of action, but very few reasons.

No greater boon could be bestowed upon the gardening
world than to reduce all horticultural operations to their first
principles, and to lay bare the naked causes why in one case
one mode of procedure is advisable, and another in another.
But there are few persons who are competent to undertake
this task; it requires a combination of great physiological
knowledge, with a perfect acquaintance with the common,
manipulation of the gardener's art, and much experience in all the little accidents which are scarcely appreciable by the most observing cultivator, with which the mere man of science can necessarily have no acquaintance, but upon which the success of a gardener's operations often mainly depends; which are to the cultivator signs as certain of the issue of his experiments, as to the mariner are the almost invisible changes in the appearance of the heavens by which the weather is prognosticated.

Deeply impressed with a persuasion of the justice of the foregoing observations, and sincerely regretting that there should be no present expectation of such a task being undertaken by any one fully competent to it, the Editor of this work ventures to throw himself upon the indulgence of the public in attempting, not to carry into effect such a plan himself, but to sketch out, in regard to the Fruit Garden, what he thinks the method should be upon which a more competent person would do well to proceed.

IMPROVEMENTS IN VARIETIES.

All our fruits, without exception, have been so much ameliorated by one circumstance or another, that they no longer bear any resemblance in respect of quality to their original. Who, for instance, would recognise the wild parent of the Coe's or Green Gage Plum in the savage Sloe, or that of the Ribston and Golden Pippin Apples in the worthless acid Crab? Or what resemblance can now be traced between the delicious Beurre Pears, whose flesh is so succulent, rich, and melting, and that hard, stony, astringent fruit, which even birds and animals refuse to eat? Yet these are undoubtedly cases of improvement resulting from time and skill patiently and constantly in action. The constant dropping of water will not more surely wear away the hardest stone, than will the reason of man in time compel all nature to become subservient to his wants or wishes. But it would be of little service to mankind that the quality of any fruit should be improved, unless we found some efficient and certain mode of multiplying the individuals when obtained. Hence there are two great considerations to which it is, above all things, necessary that the attention of the cultivator should be directed, viz. AMELIORATION and PROPAGATION.

*Amelioration* consists either in acquiring new and improved varieties of fruit, or in increasing their good qualities
when acquired. It will be as well to consider these two subjects separately.

By what means the first tendency to change their nature was given to domesticated plants, we are entirely ignorant. It is probable that was originally due to accident, and also that it was still mere chance which continued to operate down to very modern times. Philosophers are unacquainted with the reason why there should be any tendency to variation from the characters first stamped on any species by Nature; but all know that this tendency does exist, and in a most remarkable degree in many species. There is in all beings a disposition to deviate from their original nature when cultivated, or even in a wild state; but this disposition is so strong in some as to render them particularly well adapted to become subject to domestication: for instance, the dog, the pigeon, and the barn-yard fowl, are cases in which this tendency is most strongly marked in animals; and domesticated fruits are a parallel case in the vegetable world.

Without, then, vainly endeavouring to discover the first cause of this disposition to form varieties, let us take it as a naked fact that the disposition exists. Cultivators increase this disposition chiefly in two ways: either by constantly selecting the finest existing varieties for seed, or by intermixing the pollen and stigma of two varieties for the purpose of procuring something of an intermediate nature. The ancients were unacquainted with either of these practices, and consequently their gardens contained few things which would now be deemed worthy of cultivation. The power of obtaining cross-bred varieties at pleasure has only existed since the discovery of sexes in plants; but as it exerts a most extensive influence over alterations in the vegetable kingdom, it may be considered the most important controlling power that we possess.

In sowing seeds for the purpose of procuring improved varieties, care should be had, not only that the seeds be taken from the finest existing kinds; but also that the most handsome, the largest, and the most perfectly ripened specimens should be those that supply the seed. A seedling plant will always partake more or less of the character of its parent, the qualities of which are concentrated in the embryo when it has arrived at full maturity. How this concentration takes place, we are as ignorant as why certain constitutional peculiarities are in men transferred from father to son, and
from generation to generation; but we know that it does take place. Now if the general qualities of a given variety are concentrated in the embryo under any circumstances, it is reasonable to suppose that they will be most especially concentrated in a seed taken from that part of a tree in which its peculiar good qualities reside in the highest degree. For instance, in the fruit of an apple growing upon a north wall there is a smaller formation of sugar than in the same variety growing on a south wall; and it can be easily understood that the seed of that fruit which is itself least capable of forming saccharine secretions, will require from its parent a less power of the same nature than if it had been formed within a fruit in which the saccharine principle was abundant. It should therefore be always an object with a gardener, in selecting a variety to become the parent of a new sort, to stimulate that variety by every means in his power to produce the largest and the most fully ripened fruit that it is capable of bearing. The importance of doing this is well known in regard to melons and cucumbers, and also in preserving fugitive varieties of flowers; but it is not generally practised in raising fruit trees.

**CROSS FERTILIZATION.**

The power of procuring intermediate varieties by the intermixture of the pollen and stigma of two different parents is, however, that which most deserves consideration. We all know that hybrid plants are constantly produced in every garden, and that improvements of the most remarkable kind are yearly occurring in consequence. Experiments are, however, it may be supposed, sometimes made without the operator being exactly aware either of the precise nature of the action to which he is trusting for success, or of the limits within which his experiments should be confined.

Cross fertilization is effected, as every one knows, by the action of the pollen of one plant upon the stigma of another. The nature of this action is highly curious. Pollen consists of extremely minute hollow balls or bodies; their cavity is filled with fluid, in which swim particles of a figure varying from spherical to oblong, and having an apparently spontaneous motion. The stigma is composed of very lax tissue, the intercellular passages of which have a greater diameter than the moving particles of the pollen.
When a grain of pollen comes in contact with the stigma, it bursts and discharges its contents among the lax tissue upon which it has fallen. The moving particles descend through the tissue of the style, until one, or sometimes more, of them finds its way, by routes specially destined by nature for this service, into a little opening in the integuments of the ovulum or young seed. Once deposited there, the particle swells, increases gradually in size, separates into radicle and cotyledons, and finally becomes the embryo,—that part which is to give birth, when the seed is sown, to a new individual.

Such being the mode in which the pollen influences the stigma, and subsequently the seed, a practical consequence of great importance necessarily follows, viz. that in all cases of cross fertilization the new variety will take chiefly after its polliniferous or male parent; and that at the same time it will acquire some of the constitutional peculiarities of its mother.* Thus, the male parent of the Downton Strawberry was the Old Black, the female a kind of Scarlet; in Coe’s Golden Drop Plum, the father was the Yellow Magnum Bonum, the mother the Green Gage; and in the Élton Cherry the White Heart was the male parent, and the Graf- fion the female.

The limits within which experiments of this kind must be confined are, however, narrow. It seems that cross fertilization will not take place at all, or very rarely, between different species, unless these species are nearly related to each other: and that the offspring of the two distinct species is itself sterile, or if it possesses the power of multiplying itself by seed, its progeny returns back to the state of one or other of its parents. Hence it seldom or never has happened that domesticated fruits have had such an origin. We have no varieties raised between the Apple and the Pear, or the Quince and the latter, or the Plum and Cherry, or the Gooseberry and the Currant. On the other hand, new varieties obtained by the intermixture of two pre-existing varieties are not less prolific, but, on the contrary, often more so than either of their parents; witness the numerous sorts of Flemish Pears which have been raised by cross fertilization from bad bearers, within the last twenty years, and which are the most prolific fruit trees with which gardeners

* In early crosses between distinct species this is particularly manifest; but in those of varieties long domesticated it is less apparent, the distinctions between the parents themselves being less fixed, and less clearly marked.
are acquainted; witness also Mr. Knight’s Cherries, raised between the May Duke and the Graslion, and the Coe’s Plum already mentioned.

It is, therefore, to the intermixture of the most valuable existing varieties of fruit that gardeners should trust for the amelioration of their stock. By this operation, the pears that are in eating in the spring have been rendered as delicious and as fertile as those of the autumn; and there is no apparent reason why those very early, but worthless sorts, such as the Muscat Robert, which usher in the season of pears, should not be brought to a similar state of perfection.

There is no kind of fruit, however delicious, that may not be deteriorated, or however worthless, that may not be ameliorated, by particular modes of management; so that after a given variety shall have been created, its merits may still be either elicited or destroyed by the cultivator. In this place those practices only need be considered that tend to improvement.

TO CAUSE FRUITFULNESS.

Some fruits of excellent quality are bad bearers: this defect is remedied by a variety of different methods, such as, 1. By ringing the bark; 2. By bending branches downwards; 3. By training; and, 4. By the use of different kinds of stocks. All these practices are intended to produce exactly the same effect by different ways. Physiologists know that whatever tends to cause a rapid diffusion of the sap and secretions of any plant, causes also the formation of leaf buds instead of flower buds; and that whatever, on the contrary, tends to cause an accumulation of sap and secretions, has the effect of producing flower buds in abundance. This circumstance, which at first sight seems to be difficult to account for physiologically, is no doubt to be explained by the difference between leaf buds and flower buds themselves. In a leaf bud, all the appendages or leaves are in a high state of development, and the central part or axis, around which they are arranged, has a tendency to extend itself in the form of a branch as soon as the necessary stimulus has been communicated to the system by the light and warmth of spring. In a flower bud, the appendages or leaves are in that imperfectly formed, contracted state, which we name calyx, corolla, stamens, and pistilla; and the central part around which they are arranged has itself no tenden-
cy to elongate under the influence of the usual stimulants. Hence a flower bud or flower, is nothing but a contracted branch; as is proved by the occasional elongation of the axis in flowers that expand during unusually hot damp weather late in the spring, becoming branches, bearing sepals and petals instead of leaves. It is, therefore, easily to be understood why, so long as all the motions in the fluids and secretions of the tree go on rapidly, with vigour, and without interruption, only rudiments of branches (or leaf buds) should be formed; and why, on the other hand, when the former become languid, and the parts are formed slowly, bodies of a contracted nature, with no disposition to extension, (or flower buds,) should appear.

It will be found that the success of the practices above enumerated, to which the gardener has recourse, in order to increase the fertility of his fruit trees, is to be explained by what has just been said. In rangine fruit trees, a cylinder of bark is cut from the branch, by which means the return of the elaborated juices from the leaves down the bark is cut off, and all that would have been expended below the annular incision is confined to the branch above it. This produces an accumulation of proper juice; and flower buds, or fertility, are the result. But there is a defect in this practice, to which want of success in many cases is no doubt to be attributed. Although the returning fluid is found to accumulate above the annular incision, yet the ascending sap flows along the albernum into the buds with nearly as much rapidity as ever, so that the accumulation is but imperfectly produced. On this account the second practice, of bending branches downwards, is found to be attended with more certain consequences. The effect of turning the branches of a tree from their natural position to a pendulous or a horizontal one is, to impede both the ascent and the descent of the fluids in a gradual but certain manner. The tissue of which branches are composed is certainly permeable to fluids in every direction; and there can be no doubt that the vital action of the vessels of a plant is performed both in the natural and in an inverted position. So long as that erect direction of the branches which is natural to them is exactly maintained, the flow of their fluids, being subject to no interruptions, will take place in the freest possible manner;

* This operation should be resorted to with great care, or the branches may be killed; it appears to me a foolish experiment.
but the moment this natural direction is deviated from, the vessels become more or less compressed, their action is impeded, and finally, if the inversion is perfect, it becomes so slow that an accumulation of the proper juices necessarily takes place through every part of the system.

One of the objects of training is to produce the same effect. Branches are bent more or less from their naturally erect position; their motion, in consequence of the action of winds upon them, which is known to facilitate the movement of the fluids, is totally destroyed; and hence arises the accumulation of proper juice which is necessary to their fertility. Nor is the influence of the stock of an essentially different nature. In proportion as the scion and the stock approach each other closely in constitution, the less effect is produced by the latter; and on the contrary, in proportion to the constitutional difference between the stock and the scion, is the effect of the former important.

Thus, when Pears are grafted or budded on the wild species, Apples upon Crabs, Plums upon Plums, and Peaches upon Peaches or Almonds, the scion is, in regard to fertility, exactly in the same state as if it had not been grafted at all. While, on the other hand, a great increase of fertility is the result of grafting Pears upon Quinces, Peaches upon Plums, Apples upon Whitethorn,* and the like. In these latter cases, the food absorbed from the earth by the root of the stock is communicated slowly and unwillingly to the scion; under no circumstances is the communication between the one and the other as free and perfect as if their natures had been more nearly the same; the sap is impeded in its ascent, and the proper juices are impeded in their descent, whence arises that accumulation of secretion which is sure to be attended by increased fertility. No other influence than this can be exercised by the scion upon the stock. Those who fancy that the contrary takes place; that the Quince, for instance, communicates some portion of its austerity to the Pear, can scarcely have considered the question physiologically, or they would have seen that the whole of the food communicated from the albernum of the Quince to that of the Pear is in nearly the same state as when it entered the roots of the former. Whatever elaboration it undergoes must necessarily take place in the foliage of the Pear; where, far from the influence of the Quince,

* This is probably a mistake; "Whitethorn" could not have been intended; it should have said Paradise or Doucin stock.
secretions natural to the variety go on with no more inter-
ruption than if the Quince formed no part of the system of
the individual.

If we consider upon what principle the flavour of particu-
lar fruits may be improved, we shall find that it is entirely
due to the increased action of the vital functions of leaves.
When the sap is first communicated by the stem to the leaves,
it has experienced but few chemical changes since it first
entered the roots. Such changes as it has undergone have
been due rather to the solution of some of the pre-existing
peculiar secretions of the individual by the sap in its way
upwards through the albernum, than to any other cause.
As soon, however, as it enters the leaves, it becomes alter-
ed in a variety of ways, by the combined action of air, and
light, and evaporation; for which purposes the leaf is ad-
mirably adapted by its anatomical structure. Thus altered
in the leaves, it ceases to be what we call sap, but becomes
the proper juice; or, in other words, acquires the peculiar
character of the final secretions of the individual from which
it is formed. Discharged by the leaves into the bark, it is
thence conveyed by myriads of channels of cellular sub-
stance throughout the whole system. From these secre-
tions, of whatever nature they may be, the fruit has the
power of attracting such portions as are necessary for its
maturation. Hence it follows, that the more we can increase
the peculiar secretions of a plant, the higher will become the
quality of its fruit; and that, on the other hand, the less the
plant is in condition to form those secretions, the less will
be the quality of the fruit. It is for the purpose of produ-
cing the former effect that pruning and training trees are
more especially destined. In pruning, we remove all those
superfluous branches which overshadowed the remainder,
and we endeavour to expose every part to the freest action
of light and air. In training, the same thing takes place,
but is increased; there is not a branch that is not fully
exposed to the most direct rays of light, and to the freest cir-
culation of air, and even to the unimpeded action of the sun
in aspects exposed to the south, east or west. This action is
obviously most powerful on the south, and hence the higher
quality of fruits matured upon that exposure than on any
other; while, on the other hand, fruits raised upon a northern
aspect are well known to be less highly flavoured than those
from even an open standard. For a similar reason, forced
fruits, which are obtained at a period when there is little
light, cannot be compared with those which are matured in the full blaze of a summer sun; and hence melons grown in frames covered with mats, and carefully excluded from the influence of that solar light which is indispensable to them, have, whatever may be their external beauty, none of that luscious flavour which the melon, when well cultivated, possesses in so eminent a degree.

PROPAGATION.

The next subject of consideration is the mode of multiplying improved varieties of fruit, so as to continue in the progeny exactly the same qualities as existed in the parent. Unless we have the power of doing this readily, the advantages of procuring improved races would be very much circumscribed; and the art of horticulture, in this respect, would be one of the greatest uncertainty. The usual mode of increasing plants, that mode which has been more especially provided by nature, is by seeds; but, while seeds increase the species without error, the peculiarities of varieties can rarely be perpetuated in the same manner. In order to secure the multiplication of a variety, with all its qualities unaltered, it is necessary that portions should be detached from the original individual, and converted into new individuals, each to undergo a similar dismemberment, with similar consequences. It happens that while in animals this is impracticable, except in the case of polypes, the system of life in a plant is, of all others, the best adapted to such a purpose. We are accustomed to consider individual plants of exactly the same nature as individual animals: this is, however, a vulgar error, which is dissipated by the slightest inquiry into the nature of a plant. A plant is really an animated body, composed of infinite multitudes of systems of life; all, indeed, united in a whole, but each having an independent existence. When, therefore, any number of these systems of life is removed, those which remain, as well as those which are separated, will, under fitting circumstances, continue to perform their natural functions as well as if no union between them had ever existed. These systems of life are buds, each having a power of emitting descending fibres in the form of roots, and also of ascending in the form of stem. The first of these buds is the embryo; the others are subsequently formed on the stem emitted by the embryo. As these secondary buds develop, their de-
scending roots combine and form the wood, their ascending stems give rise again to new buds. These buds are all exactly like each other: they have the same constitution, the same organic structure, and the individuals they are capable of producing are, consequently, all identically the same; allowance, of course, being made for such accidental injuries or alterations as they may sustain during their subsequent growth. It is upon the existence of such a remarkable physiological peculiarity in plants, that propagation entirely depends; an evident proof of which may be seen in this circumstance. Take a cutting of a vine consisting only of the space which lies between two buds, or an internodium, as botanists would call such a piece, and no art will succeed in ever making it become a new plant, no matter how considerable the size of the internodium may be.* But, on the other hand, take the bud of a vine without any portion of the stem adhering to it, and it will throw out stem and root, and become a new plant immediately. If we examine the various modes employed in horticulture for propagating plants, we shall find that, however different they may be in appearance, they all consist in the application of these principles under various forms. It will be most convenient to consider these methods separately.

Propagation is effected by the arts of Increasing by Eyes, Striking from Cuttings, Laying, Budding, and Grafting.

**PROPAGATION BY EYES.**

*Increasing by Eyes* is the simplest of all these methods: it consists in nothing but extracting a single system of life, or a bud, from a given plant, placing it in due heat and moisture, and surrounding it with fitting food, and thus causing it to grow as a solitary individual, instead of as one of the community to which it originally belonged.

**CUTTINGS.**

*Striking from Cuttings* is a slight modification of the last method. Instead of taking a single bud, a stem containing two, three, or more buds, is placed in circumstances fitted

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* This is, of course, said without reference to the power which some plants possess of developing latent buds, — a subject which is foreign to the present inquiry.
LAYERS.

for the maintenance of its life. In this case, the chances of success are increased by the additional number of buds which are the subject of experiment. That bud which is the nearest the bottom of the cutting emits its roots at once into the earth, and so establishes a communication between the general system of the cutting and the medium from which its food is to be derived. The other buds, by pushing their stems upwards into light, attract the nutriment absorbed by the roots, and so stimulate the latter to increased action. Ultimately, the roots of all the buds descend between the bark and the wood until they reach the earth, into which they finally pass, like those of the first bud. There is another circumstance which renders the operation of striking plants from cuttings less precarious than from eyes. In both cases, the buds have, at the outset, to feed upon matter in their vicinity, until they shall have formed roots which are capable of absorbing food from the earth; but in eyes, the nutritive matter can exist only in such portions of the stem as may have been cut away with themselves; while, on the other hand, in cuttings, the stem itself forms an important reservoir of nutriment. This is a consideration, the practical importance of which will be obvious to every cultivator. As it is from the buds alone of cuttings that roots proceed, it follows, that in cases of difficulty, when plants strike unwillingly, any thing which mayfacilitate the immediate introduction of roots into the soil will be advantageous. It is for this reason that a good operator always takes care, that the lower end of his cutting is pared down as close to the base of a bud as may be practicable without actually destroying any part of the bud itself; by this means the first emitted roots, instead of having to find their way downwards between the bark and wood, strike at once into the earth, and become a natural channel by which nutriment is conveyed into the general system of the cutting.

LAYERS.

Laying is nothing but striking from cuttings that are still allowed to maintain their connexion with the mother plant by means of a portion at least of their stem. Where roots are emitted with great readiness, simply bending a branch into the soil, leaving its point above ground, is sufficient to ensure the success of the operation; but in cases of difficulty other expedients are resorted to, all which will still be
found to have reference to the emission of roots by buds. One common practice is, to head down the branch that is laid into the earth; this is to call into action the buds below the incision, by stopping the general axis of development. Another method is to tongue the layer, that is, to split the stem just up to the origin of a bud; a practice that has the effect of enabling the roots to be emitted into the soil through the wound more readily than if they had to pierce through the bark; the resistance offered to their passage through the bark is in many cases so great as to compel them to continue to make wood rather than to appear in the form that is necessary for the success of the cultivator.

BUDDING AND GRAFTING.

Budding and Grafting are operations that equally depend for their success upon the property that buds possess of shooting roots downwards and stems upwards; but in these practices the roots strike between the bark and wood of the stock, instead of into the earth, and form new layers of wood instead of subterranean fibres. The success of such practices, however, depends upon other causes than those which influence the growth of cuttings. It is necessary that an adhesion should take place between the scion and the stock, so that when the descending fibres of the buds shall have fixed themselves upon the wood of the stock, they may not be liable to subsequent separation. No one can have studied the economy of the vegetable kingdom without having remarked that there is a strong tendency to cohesion in bodies or parts that are placed in contact with each other.

RAFTING.

Two stems are tied together for some purpose: when the ligature is removed, they are found to have grown into one: two Cucumbers accidentally placed side by side, or two Apples growing in contact with each other, form double Cucumbers or double Apples; and most of the normal modifications of the leaves, floral envelopes, or fertilizing organs, are due to various degrees of cohesion in contiguous parts. This cohesion will be always found to take place in the cellular tissue only, and never in the vascular tissue. In the stems of all such trees as are grafted by orchardists, the cellular tissue is found alive only in the medullary rays and the
BUDDING.

BUDDING.

lifer; it is therefore essential, in the first place, that those parts, both in the stock and the scion, should be placed in contact. In regard to the medullary rays, these are so numerous and so closely placed that it is scarcely possible that a portion of one stem should be applied to another without the medullary rays of both touching each other at many points. No care, therefore, is required to ensure this, which may be safely left to chance. But in regard to the liber, or inner bark, as this is confined to a narrow strip in both stock and scion, great care must be taken that they are both placed as exactly in contact with each other as possible, so that the line of separation of the wood and bark should, in both stock and scion, be accurately adjusted. The success of grafting depends very much upon attention to this. But there are other reasons why this accuracy in adjusting the line between the bark and wood of the stock and scion is so important. It is at that part that the roots of the latter pass downwards over the former; and it is also there that the substance called cambium, which serves as food for the young descending fibres, is secreted. It is obvious, that the more accurate the adjustment of the line separating the wood from the bark, the more ready will be the transmission of young fibres from the one to the other; and that the less the accuracy that may be observed in this respect, the greater the difficulty of such transmission will be. Provided the stock and scion be of exactly the same size, the adjustment can scarcely fail to be accurate in the most unskilful hands; it is in the more common case of the scion being much smaller than the stock, that this is to be most particularly attended to.

BUDDING:

"Budding" differs from grafting in this, that a portion of a stem is not made to strike root on another stem, but that, on the contrary, a bud deprived of all trace of the woody part of a stem is introduced beneath the bark of the stock, and there induced to strike root. In this operation no care is requisite in securing the exact contact of similar parts, and a free channel for the transmission of the roots of the bud between the bark and wood of the stock; for, from the very nature of the operation of budding, this must of necessity be ensured. The bark of the bud readily coheres with the wood of the stock, and secures the bud itself against all ac-
cident or injury. But if precautions of the same nature as in grafting are not requisite in budding, others are of no less moment. It is indispensable that the bud which is employed should be fully formed, or what gardeners call ripe; if it is imperfectly formed, or unripe, it may not be capable of that subsequent elongation upwards and downwards upon which the whole success of the practice depends. Secondly, great care should be taken, in raising the bark of the stock for the insertion of the bud, that the cambium be not disturbed or injured. The cambium is a secretion between the wood and bark, not only destined to support the descending fibres of the buds, but also to generate the new cellular substance within which the descending fibres are finally found imbedded. If, in the preparation of the bark for receiving the bud, this cambium be injured or disturbed, it becomes much less capable of effecting the cohesion that is necessary, than if uninjured. In budding, therefore, the bark should be carefully lifted up, and not forced from the wood with a bone or metal blade, as is usually the case; for although it is no doubt true, that an operation clumsily performed will often succeed, yet it should be remembered, that if skilfully managed it would be attended with much more perfect success; and that a habit of constantly operating with delicacy will enable a gardener to succeed with certainty in cases in which a bungling practitioner would be sure to fail. Little do those who crush with rude hands the tender limbs of plants, reflect how delicate is that organization upon which the life of their victim is dependent.

**Transplanting**

Transplanting is, perhaps, that operation in which the greatest difficulty is generally found to exist, and in which the causes of success or failure are often the least understood.

Volumes have been written on the subject, and the whole range of vegetable physiology has been called in aid of the explanation of the theory; yet I am much mistaken if it cannot be proved to depend exclusively upon the two following circumstances: 1. The preservation of the spongiosoles of the roots; and, 2. The prevention of excessive evaporation.

It is well known that plants feed upon fluid contained in the soil, and that their roots are the mouths through which the food is conveyed into their body. But the absorp-
tion of fluid does not take place either by all the surface of their roots, nor even of their fibres, but only by the extremities of the latter, consisting of bundles of vessels surrounded by cellular tissue in a very lax spongy state, whence those extremities are called spongioles. That it is only through the spongioles that absorption to any amount takes place, is easily shown by growing a plant in water and alternately preventing the action of the spongioles, when languor and a cessation of vital action comes on, and preventing the action of the general surface of the roots, leaving the spongioles at liberty, when the vital energies are immediately renewed. These spongioles are exceedingly delicate in their organization, and a very slight degree of violence destroys them. It is scarcely possible to remove the soil from the roots without injuring them in some degree, and if transplantation is effected violently or carelessly, they are in a great measure destroyed. In proportion to the size or age of a tree, is the difficulty of preserving them increased; and hence, at the same time, the difficulty of transplantation is augmented. If, by any method, the spongioles could be preserved unharmed, there would be no reason whatever why the largest forest tree should not be removed as easily as the young plants in a nursery; but their preservation in such cases is impossible, and therefore the transplantation of trees of great magnitude cannot be effected. It is because of the security of the spongioles from injury when the earth is undisturbed, that plants reared in pots are transplanted with so much more success than if taken immediately from the soil. Hence, also, when earth is frozen into a huge ball around the root of a plant, transplantation is effected with the same kind of certainty. The practice of cutting the roots of large trees the year previous to removing them, is attended with success for a similar reason. Wherever the roots are cut through, the new fibres which are emitted, provided a plant is in health, in short tufts, and each terminated by a spongiole, are much more easily taken out of the ground without injury than if they were longer and more scattered among the soil. When destroyed, the spongioles are often speedily replaced, particularly in orchard trees, provided a slight degree of growth continues to be maintained. This is one of the reasons why trees removed in October succeed better than if transplanted at any other time. The growth of a tree at that season is not quite over; and the first impulse of nature,
when the tree finds itself in a new situation, is to create new mouths by which to feed when the season for growing again returns.

EVAPORATION.

Evaporation takes place in plants to an inconceivable degree in certain circumstances. It is known by the experiments of Dr. Hales, that a sunflower plant will lose as much as 1 lb. 14 oz. by perspiration in twelve hours; and that in general, "in equal surfaces and equal times, a man would perspire \( \frac{1}{3} \), the plant \( \frac{1}{6} \), or as 50 : 15;" and that taking all things into account, a sunflower perspires 17 times more than a man. The same most accurate observer found that a cabbage perspired in twelve hours 1 lb. 9 oz.; a Paradise Stock in a pot, 11 ounces; and a Lemon Plant 8 oz. Guettard states that he found Cornus Mascula perspire twice its own weight in a day; and Mr. Knight has remarked a Vine in a hot day losing moisture with such rapidity that a glass placed under one of its leaves was speedily covered with dew, and in half an hour the perspiration was running off the glass. In damp or wet weather this evaporation is least; in hot dry weather it is greatest. This loss has all to be supplied by the moisture introduced into the system by the spongioles; and hence, if the spongioles are destroyed, and evaporation takes place before they can be replaced, a plant must necessarily die. This is the reason why deciduous trees cannot be transplanted when in leaf; it is impossible to remove them without injuring their spongioles, and it is equally impossible to hinder the evaporation by their leaves: but if they are kept in pots, it matters not at what season their removal takes place, because as their spongioles are then uninjured, even excessive evaporation would be made good by their action. It is well known that certain evergreens, such as Hollies, Laurels, &c., can be transplanted in almost all months;* this arises from their perspiration being much less copious than in deciduous trees, wherefore the spongioles have less difficulty in supplying the loss occasioned by it; yet even evergreens cannot be removed in the hottest months in the year, be-

* Not exactly correct: Evergreens, no more than deciduous trees can be transplanted at all periods, nor "in almost all months." In their growing season, they generally grow very rapidly, and at these periods removal of them would be very dangerous, if not fatal.

Am. Ed.
cause then the action of such spongioles as may be saved in the operation would not be sufficient to supply the waste by evaporation. Plants first beginning to grow in the spring with their leaves just turning green, are in a most unfit state to remove; for, when transplanted, their roots will not have time to form a sufficient number of new spongioles to supply the loss to which the rapid perspiration by the leaves at that season will give rise. It is upon this same principle, that if deciduous plants are taken from the ground in the summer, they are put into pots and placed in a hot-bed to recover; not for the sake of the heat, but because the atmosphere of a hot-bed is so charged with humidity that perspiration cannot go on, so that the vital energies of the plant instead of being wasted by evaporation, are directed to the formation of new mouths by which to feed.

This is but a brief outline of what the principles are upon which the common operations of the Fruit Garden depend; yet it is hoped that it may not be without its use in calling attention to the rationalia of what may seem extremely simple and well-understood practices, but which are undoubtedly neither so perfect, nor generally so skilfully performed, as to be incapable of amendment.

CHAPTER I.

ON THE CULTIVATION OF APPLES.

SECT. I. — Standard Trees for Orchards.

BY THE EDITOR.

Propagation.

The stocks necessary for this purpose should be raised from the seed, which may be procured from the cider-mill, and ought to be sifted out of the pumice, washed clean and dried, which is a far better way than the slovenly mode of using the pumice and seed together, as is sometimes done. Early in the spring, or as soon as the frost is out of the ground, having a good piece of ground well dug and prepared, with a hoe draw shallow drills about a foot or eighteen inches apart, sow the seed thin and even in the drills, cover in the drills with the earth, settling it well down
with the feet; rake the bed smooth; afterwards the only care will be to keep them clean from weeds.

The next spring it will be best to take them all up, shorten the ends of the roots, and sort them, so as to have them as near of a size in each row as possible. Having the nursery ground ready, proceed to plant them in rows, about four feet apart, and about two feet from plant to plant in the row, here they may remain two years, and the only care required will be to keep them free from weeds until they are fit for grafting.

Grafting.

The most expeditious mode of performing this operation in the nursery, is by heading the stocks down to the ground, and having the scions of such sorts as are required, in readiness, make a cut in the stock, first sloping it off, then take the scion or graft, sloping it off in the same manner so as to form a splice; make a split upwards in the scion, and downwards in the stock, and tongue them together, so that the bark of the graft may meet and join well with the bark of the stock: then apply a string of bass matting around the parts so joined to keep them together, afterwards with a hoe draw up the earth so as to cover the place of contact with the mould.

When the grafts are well taken, untie the string before it cuts much in the stock, and the work is performed.

This operation is termed whip-grafting; and, in fact, every other species of grafting, however varied, and by whatever name called, is nothing more in reality than the simple principle of cutting off a piece of the bark of the stock and a piece of the bark of the graft, tying them together, and excluding the external air from the wound until it heals, when by a natural process the graft will be united to the stock.

If trees require to be grafted to a standard height, the operation and the principles are the same, only some grafting clay, or a composition of wax, rosin, and tallow, must be used to exclude the external air. As many sorts of compositions have been proscribed, my impression is that nothing more is required than to exclude the air; whatever answers this purpose best is all that is required. The composition of Forsyth, (of which so much has been said,) I admit, is very excellent; the principle article of the composition, viz. cow-dung, was known hundreds of years before Forsyth
was born, and applied as a plaster on trees from which large branches had been cut off: it forms by exposure a crust in a day or two; when this is done it is not liable to be washed away until the wound is healed. Mr. Forsyth's addition of sifted lime rubbish would answer a good purpose for hardening it sooner; the bone-ashes and the rest of the flourish were not amiss: the best part of it, however, was several thousand pounds obtained from the British House of Commons. But to return: after the grafted trees are fit to transplant, which in the first instance will be two years, and in the other, the head may be formed at once, and transplanted in the fall or spring following, where they are to remain for fruiting. —Am. Ed.

There are only two kinds of stocks on which it is desirable to propagate the apple: the first is that for our most vigorous and hardy sorts for orchard planting, as before described; the second for our more tender and delicate dessert apples, for dwarf trees, and espaliers, for the garden. This last is most generally, in our nurseries, called the Paradise stock, although widely different from the Pomme Paradis of the French, a sort not worth growing in this country.*

In the cider counties, the stock is generally trained up standard high, and when grown sufficiently large for the purpose, it is grafted the height at which it is intended the head of the tree should be formed: this is generally from seven to eight feet from the ground. In the nurseries, all the apples intended for standards are grafted about nine inches high only, allowing them to grow up standard high, and forming the head upon the second year's shoot; but instead of grafting them, a much better method is to bud them, as they make much better trees in the same length of time.

This latter practice is recommended for standards only, as I have always found grafted plants of apples, and also those of pears, plums, and cherries, far superior for dwarfs to those which have been raised from buds.

**Transplanting.**

With regard to pruning, training, and general management of fruit trees of every description, I wish it to be fully understood, that they cannot be removed from the nursery

* See the note on these stocks, p. 342. —Am. Ed.
too soon after the wood has become ripe, and the leaves fallen off; for between this time and the winter many of them will make fresh roots, and be prepared to push forth their young shoots with much more vigour in the spring, than those whose transplanting has been deferred till a late period of the season.

It should, therefore, be constantly borne in mind, that where the greatest success is desired in forming new plantations of trees, whether in the orchard or the garden, such necessary precautions should not be lost sight of, in order to secure it.

The first step to be taken, in order to the accomplishment of this object, is an early and effectual preparation of the soil; and the next, an early transplanting of the trees; the rest will depend upon their subsequent management. On this latter subject I shall give a few short, and, I hope, intelligible directions, under the different heads as they occur, in addition to what has been said when treating of their propagation.

Open Standards.

Such trees as are intended for open standards, should be young, clean, and healthy; their stems should be straight, and their heads should consist of not less than three, nor more than four branches, equal in strength, and regularly placed: these will be sufficient to form the principal limbs, for the support of the largest heads that can be required.

The trees should be staked as soon as planted, in order to keep them upright, and to secure them against violent winds. They should not be headed down the first year, nor will they require to be headed down afterwards, in such trees whose growth is upright; but such as are of a pendent growth should remain till they are well established in the ground; and may then be headed down, leaving the branches nine or twelve inches long; when the young shoots will assume a more upright direction. At the end of the year these should be thinned out, selecting those which are the best placed and most regular in their growth for forming the future head. After this, nothing more will be necessary than to look them over from time to time, cutting out carefully any superabundant branches which may appear, particularly those which have a tendency to injure the proper figure of the head, or are likely to become
stronger than the rest; these latter, if suffered to remain, will injure any description of tree, whether it be a standard, or an espalier.

Sect. II. — Open Dwarfs for Gardens.

Open dwarfs are such as are generally planted on the borders, or in the quarters of the garden, and consist of such as are intended to furnish fruit for the dessert only: those for the kitchen more properly belong to the orchard department. Besides, open dwarfs should consist of those kinds whose wood is short, slender, and easily kept within a moderate compass: this latter object is accomplished more effectually by grafting them upon the Doucin stock.* Trees for this purpose should have their branches of an equal strength: those which have been grafted one year, or what are termed by nurserymen maiden plants, are the best; they should not be cut down when planted, but should stand a year, and then be headed down to the length of four or six inches, according to their strength; these will produce three or four shoots from each cut-down branch, which will be sufficient to form a head. At the end of the second year, two or three of the best placed of these from each branch should be selected, and shortened back to nine, twelve, or fifteen inches each, according to their strength, taking care to keep the head perfectly balanced, (if the expression may be allowed,) so that one side shall not be higher nor more numerous in its branches than the other, and all must be kept as near as may be at an equal distance from each other. If this re-

* The stocks on which Apples should be budded or grafted to form open Dwarfs or Espaliers, are the two following:

1. The Paradise Apple. This is a very dwarf growing tree. Fruit of a medium size, round, and flattened at the ends. Eye closed and sunk in an even basin. Stalk slender, sunk in a deep cavity. Skin a light yellow. Flesh soft and tender. Juice sweet, though not in abundance. Ripe about the middle of July.

This is the most dwarf Apple known, and the best when very dwarf trees are required.

2. French Paradise, or Doucin. Fruit small. Ripe in September. A sour useless crab. The tree or shrub grows generally to the height of eight or ten feet, and is much used by the French for Dwarfs and Espaliers. English gardeners prefer the former, particularly for small gardens.

Propagation. Both of the kinds may be raised by layers, cuttings, or suckers. The two first modes are the best. Good strong layers may be raised fit for grafting, the second season. The cuttings ought to be of two years' growth before they will be strong enough for grafting; care must be taken to keep them perfectly clean, taking away any suckers that may appear; and this practice must be always attended to, or the stocks will be spoiled.

Am. Ed.
regularity in forming the head be attended to and effected at
first, there will be no difficulty in keeping it so afterwards,
by observing either to prune to that bud immediately on the
inside next to the centre of the tree, or that immediately on
the outside. By this means, viewing it from the centre, the
branches will be produced in a perpendicular line from the
eye; whereas, if pruned to a bud on the right or left side of
the branch, the young shoot will be produced in the same
direction: so that if the branches formed round a circle be
not thus pruned to the eyes on the right successively, or the
left successively, a very material difference will be found,
and the regularity of the tree will be destroyed, in one single
year's pruning; which may be readily illustrated thus:—
Fix on four branches, either in a direct line, or to a circular
hoop, at the distance of eight inches from each other: let
the first branch on the left be called a, the second b, the
third c, the fourth d; head down a to the left hand bud; b
to the right; c to the left; and d to the right. When these
have grown a year, those between b and c will be only six
inches apart, while those between a and b and between c
and d will be ten inches; thus the distances now are not as
eight to eight, but as six to ten; which would require two
years' pruning in a contrary direction to restore the head to
its former regularity: and it must not be forgotten that this
system of pruning will hold good in every other case.

What has just been said, has reference only to the leading
shoots, which are always produced from the terminal buds
when pruned, and which alone form the figure and beauty
of the tree. The intermediate space must, of course, be
provided for at the same time, having a regard to the num-
ber of branches thus employed, that they do not crowd each
other. On the contrary, they must be kept thin, and perfect-
ly open, so as to admit plenty of sun and air, without which
the fruit produced will be small and good for but little: the
middle of the tree, indeed, must be kept quite open from the
first to the last, taking care that all the surrounding branches
lead outwards, and preserving a regular distance from each
other.

In pruning the supernumerary shoots, they should be cut
down to within an inch of the bottom, which will generally
cause the surrounding eyes to form natural blossom spurs;
but where the tree is in a vigorous state of growth, branches
will probably be produced instead of spurs: if so, they must
all be cut out close, except one, which must be shortened as before.

In all the winter prunings, care must be taken to keep the spurs short and close, none of which should at any time exceed three inches: cutting out clean all the blank spurs, which have produced fruit the previous summer, to the next perfect bud below.

Should canker be perceived in any of the branches, or older limbs, if of a formidable nature, they should, at this pruning, be cut out to the sound wood, where, in general, nature will have provided some young shoots of more than usual strength, for the purpose of remedying the defect. When canker arises from some accidental cause, such as wounds, it may be overcome by early attention; but when it arises from a constitutional disease, amputation is the only remedy for the affected part. Should it break out on an extended scale, an efficacious remedy will be sought in vain—the shortest and the least expensive, will be to root up the tree.

These appear to me to be all the instructions necessary to be observed in the management of open dwarfs; they are, at least, such as I have myself pursued for many years; and I have found ample compensation, not only in abundant crops, but in fine and perfect specimens of fruit.

SECT. III. — Espaliers.

Espalier trees are admirably adapted for small gardens, where every yard of room is of consequence; and in large gardens they are equally valuable with the open dwarf.

There are two ways of forming espaliers: the most common is that of training the two sides in the manner of horizontal wings: this method always leaves the centre open, from the curvature of the inner branches, which gives the tree an awkward and vacant appearance. The other method is to train a perpendicular shoot from the centre, and furnish the sides with branches at right angles from the main stem: this last appears to me the most simple, and the best; because it leaves no blank in the tree, and is the most easy to be accomplished.

In proceeding to form a tree of this description, select a plant of one year old from the graft, with three even shoots if possible: when planted, place five short stakes in the line
the espalier is intended to be trained; — one in the centre, and two on each side, — at a foot distance from each other; training the centre shoot perpendicularly to the centre stake, and the two side shoots horizontally to the four others: these must be kept at their full length till the plant has been established a year. If it then appears to be in a state of vigour, cut back the three branches; the two side ones to six inches, and the centre one to nine or ten. When the young shoots are produced from these, train the extreme or strongest ones from each of the side branches horizontally. The centre shoot will have produced three shoots at least; the uppermost of which must be continued perpendicularly, and the two next beneath trained horizontally, one on each side. This will then form the espalier. This process must be continued from year to year till the tree has arrived at its intended height, which is generally about five feet.

If the centre shoot produces three others annually when cut down to nine inches, it will require seven years to complete the seven series of horizontal branches: but sometimes it happens that the centre shoot possesses sufficient vigour to produce two series, or five branches, by shortening it to eighteen inches instead of nine; if so, this advantage may be seized.

Should the tree, after having been planted a year, not possess sufficient vigour to throw out three shoots from the centre branch, all the three branches must be cut back to two or three eyes, and a single shoot trained from each: the year following proceed as directed at first: this will cause a delay in forming the tree.

After this, the horizontal shoots must be trained at length, shortening the supernumerary ones so as to form natural spurs, as directed for the open dwarfs: the spurs, also, must be treated in the same manner.

In training the espalier, it will of course have been found necessary, after the second year, to increase the number, as well as the size, of the stakes: they should be clean and straight, regularly placed, and supplied to the extent required by the tree.

BY THE EDITOR.

Trees intended for espaliers should be budded, or grafted, on stocks that have a tendency to make them dwarf, and
to produce fruit at a much shorter period of time than they would do if worked on the free stock, and are intended for the garden only. Their use is to produce a great variety of fruit on a small compass of ground. The espalier training is calculated, not only to take up little room, but, by their mode of growing, not to shade the ground so as to prevent the growth of vegetables in the other parts of the garden.

Espaliers are formed on borders, each side of the principal walks, running through the garden; these borders are about seven feet wide, a row of posts are sunk in the centre of the border at about six feet apart, set by a line all through the border, the tops sawed off even by line. Strips of lath are nailed to the posts, which may be about a foot apart, making seven or eight strips, and forming a trellis, to which the branches are tied, spread out horizontally, and forming a fan-like appearance. By good management they make a beautiful appearance, and may be kept covered with fruit with proper cultivation. Such kinds of fruit as are of a more tender and delicate nature may be perfected in this way, which often would not bear on the ordinary standard, where they could not have the same protection.

CHAPTER II.

CULTIVATION OF APRICOTS.

Propagation.

The Apricot is budded principally upon two sorts of stocks: the Muscle and the Common Plum. The Breda, Orange, Peach Apricot, Purple, and Royal, are those generally budded upon the Muscle; and although the Moorpark is for the most part budded upon the common Plum, on which it takes freely, yet I am persuaded that if it were budded upon the Muscle, the trees would be better, last longer in a state of health and vigour, and produce their fruit superior both in size and quality.
CHERRIES.

BY THE EDITOR.

Apricots are often budded in this country on peach stocks; on which they take well, and grow freely; but they will not hold their fruit as well, nor will they be as hardy, and long-lived as those budded on good Plum stocks: a tree worked on a good Plum stock is worth six on a peach stock. For pruning, training, and management, of open dwarfs standards, or espaliers, see the directions for Peaches; as Apricots, Peaches, Nectarines, and Almonds, produce their fruit on the shoots of the former season's growth, their management in pruning and training will be similar.

CHAPTER III.

CULTIVATION OF CHERRIES.

Propagation.

Cherries are propagated by budding and grafting upon the small Black Cherry stock. Those intended for standards are always worked standard high.

In the nursery it ought not to be attempted to work dwarfs among standards, except on those stocks which have not grown up sufficiently high for the purpose of standards, as they never make good plants when overgrown by the upper crop. Dwarfs are at all times the best when grown by themselves; and if good bedded stocks have been quartered out, they will generally be fit to graft when they have been planted a year.

As I have observed before, when speaking of apples, budding is not to be recommended for dwarfs, as they never make such good plants as those which have been grafted.

In order, therefore, to preserve a uniformity in a quarter of cherries, and to grow them with the least possible waste, it is necessary the stocks should be assorted previously to their being planted out, selecting the handsomest and best,
and as nearly of a size as possible for standards; the smaller and less handsome ones may follow in the quarter to be employed for dwarfs. By pursuing this method the crop of both standards and dwarfs will be regular, and much better than when the weak plants have to contend with the strong, and the least waste will in all cases be occasioned.

Pruning and Training.

Standard cherries for the orchard require the same management, generally, as standard apples, and the same method may be pursued as directed under that head; but as the former of these are more generally raised from buds than from grafts, they will at first require a different treatment, namely, that of heading them down the first year. On this account they ought never to be planted later than the end of October, or the middle of November: this early planting will enable the trees to make fresh roots previously to the spring, when, in April, as soon as the buds begin to break out, they should be headed down to within three or four inches of the place where they had been budded. If the trees be good, there will be a sufficient number of eyes to produce as many shoots as will be required to furnish the head: should more than four be produced, they should be reduced to this number, of such as are the best placed. These must be allowed to extend at length without being shortened, nothing further being required than to cut out superfluous shoots, so as to keep the head uniform and handsome. If the heads of young trees be carefully attended to the first three or four years, they will rarely get into confusion afterwards; they must, nevertheless, be looked over frequently, as shoots are occasionally produced, through a local injury of the branch, which may require to be removed.

Espalier cherries.

Espalier cherries, and those trained against the wall, require precisely the same management, both as to pruning and training. For this purpose, trees which have been grafted are always to be preferred to those which have been raised from buds: they must be cut back at the commencement, as directed for Apricots; but the branches, except in Morellos, must be trained horizontally instead of
obliquely, and always continued at their full length. In Dukes and Hearts the branches should be eight or nine inches apart, beginning at the bottom of the tree, and continuing each additional shoot in a parallel direction, till the number of series the wall will permit be completed.

This mode of training will give a curved direction, more or less, after the first two or three on each side have been formed, to every additional shoot before it gains its horizontal direction; in consequence of which, lateral shoots must be secured from the last series in their ascent, in order to fill up the middle of the tree.

After this there will be nothing further required than to cut off all additional shoots as they are produced, to within half an inch from whence they sprang: the month of May will be soon enough for the first pruning, and July for the second; after which there will seldom be any more produced in that year. As the trees acquire age, the spurs will advance in length; but these must be kept within due bounds by cutting them out whenever they exceed three or four inches: by this means full-sized and perfect specimens of fruit will always be obtained.

Morello Cherries require a different mode of treatment: they are best trained obliquely, in the fan manner: their fruit is produced from the last year's shoots, and upon spurs from the older branches; but the younger those spurs, the finer the fruit; so that all spurs above two years old ought to be removed.

The Morello Cherry produces a greater number of shoots than any other variety under similar treatment. This induces many gardeners to crowd their trees with double, and sometimes triple, the number of branches which they ought to have, to the great injury of the fruit, without adding in the least either to the bulk or weight of the crop.

In assigning some limit to this practice, I would recommend, that none of the branches should be trained nearer to each other than three inches, and from that to four and five, continuing the out-leaders at full length, as also those which follow at different distances; insuring at intervals in every part of the tree a supply of young wood to succeed the extreme leaders. When the trees have attained their full size, these leaders should be cut out annually, in the winter pruning, in order to make room for the next succeeding branches. By this means the tree will always be kept...
within its proper limits, and possess strength and vigour to support and mature a heavy and abundant crop. Other particulars will be found where the Morello Cherry is described. See page 101.*

CHAPTER IV.

CULTIVATION OF FIGS.

Propagation.

Figs are propagated by cuttings, and by layers: the latter method is the best, as plants at the end of a year are fit to take up from the stools, and to plant out where they are intended to remain.

Cuttings taken from plants where layers cannot be admitted, may be planted singly in pots, and placed under a frame, in a gentle heat, in March; and they will make good plants at the end of the year.

PRUNING AND TRAINING.

There is no description of fruit tree more easy to manage in its formation than the Fig: it produces shoots in abundance, and they grow readily and luxuriantly in every direction.

This being the case, it is not very material whether the plant be particularly handsome when it is first planted out, provided it be clean, strong, and well rooted. Should there be any suckers rising up from the root, as there generally will be when the plants have been raised from suckers, they must be carefully removed, cutting them clean off at the place where they are produced.

If the plant be put out in the autumn, it must be protected by some light dry covering, to prevent its head being injured by frost; and it must also be well mulched to secure its roots. It is, however, sufficiently early to plant the Fig in

* Morello Cherries are often trained on the north side of the wall or fence, in order to have the fruit very late.
March; and the latter end of April it may be trained to the wall, if the head be large enough and sufficiently handsome: if not, it should be headed down within nine inches of the ground, in order to its forming a new head. Should the plant be strong, it will, after this, throw up six or eight shoots; these must be trained obliquely, at regular distances, from one side to the other, and continued till the autumn. Previously to the frost setting in, the top must again be protected, and the ground mulched as before.

**BY THE EDITOR.**

*Cultivation of Figs in the Southern States.*

In the Carolinas, Georgia and Florida, Figs may be obtained in the greatest perfection, and of the best quality; and I would particularly direct the attention of the new emigrants to the fine climate of Florida to that of procuring the whole collection of Figs. They can be raised as common standard trees, and all the care necessary would be, to keep the trees thinned out and trimmed to a handsome head. Quantities of dried figs are imported here every year, when all the northern and eastern markets might be supplied from Florida, with little more trouble than picking, drying, and packing them up. They will, with attention, no doubt, soon prove an article of commerce in Florida.

*Cultivation of Figs in the Northern and Eastern States.*

In all parts of the United States, the summers are sufficient to bring the fruit to maturity, but our winters are too severe for them, they must be protected; and as they produce fruit entirely on the shoots of the last season, if severe frosts cut them down, of course no fruit can be expected. If the trees are formed in Espalier against a warm fence, they may be protected with mats and straw, covering them pretty thick during the winter. This, however, is rather a troublesome method, and not always attended with success. To have figs in perfection, the best plan would be to make a sunken pit, about six feet wide; the ground being dug out to the depth of four feet, the back wall may be made either of stone or brick, raised about seven feet high; the front wall about four feet, or just above the surface, with rafters to
GOOSEBERRIES.

slope from the back to the front wall, and sashes or boards to be laid on in the winter, and taken away in the spring.

In such a pit as this, Figs may be raised in the greatest perfection. Here also may be kept Oranges, Lemons, &c., without any artificial heat, and with little trouble, except that of training and pruning the trees, and manuring the border every spring. A high, dry situation, open to the south, would be the most eligible.

CHAPTER V.

CULTIVATION OF GOOSEBERRIES.

Propagation.

Gooseberries are propagated by cuttings; but where strong cuttings cannot be obtained, shorter ones of six inches in length will be sufficient, planting them so that the two upper eyes only are above the surface of the bed: these will generally produce two shoots each, the strongest of which, at the end of the year, may be selected to form the stem of the plant, and shortened to the desired height. If one or two small cuttings only can be obtained from a plant for propagation, short lengths of three inches each, including the extremity, may be planted with success, under a hand-glass, leaving only one eye above the surface; or, which is better, level with the surface: the month of October is the best time for this purpose.

In order to have fine, well-flavoured fruit, the bushes must be planted in a good soil and a favourable situation, kept in a state of vigour, and thin of wood by annual prunings, so as to admit plenty of sun, and a free circulation of air.

The largest berries are grown on vigorous young bushes, which have not more than five or six branches, and allowing only two or three berries to grow on each, or indeed only one berry on each: the latter are invariably those which have carried off the best prize. In dry hot weather, the plants must be supplied with water, and the fruit shaded from the sun for a few hours in the middle of the day.
Cultivation of Gooseberries and Currants.

Gooseberries and Currants, when planted in the open quarters of a garden, require similar treatment; therefore such directions as are given for one may be strictly applied to the other, with but a very trifling deviation.

In the quarters where the young bushes have established themselves, and made some vigorous shoots, the best placed of those should be selected to form the head: four shoots will be sufficient to begin with; these should be pruned back to six or nine inches, according to their strength and line of direction, from each of which three or four may be expected for another year. When these are pruned at the end of the second year, two of the best placed shoots from each must be selected, and pruned back to six or nine inches as before, cutting the others out close to the mother branch, thereby preventing the production of an unnecessary and useless number of shoots.

In the third winter, according to this method, each young bush will have eight shoots when pruned, which will be sufficient to form the principal limbs of the full grown head.

In the fourth winter's pruning, the strongest and best placed shoot only should be retained from each branch, and that one pointing the most directly outwards, shortening it to six or nine inches as before, and cutting off close all the rest: this will give much more room to the branches, and produce a more open and handsome head, than if two shoots had been retained to each branch as before.

In the fifth pruning, should the head require a greater supply of branches, two shoots may be left, in the same manner as in the second and third year; and this practice may be continued, leaving either one or two shoots to each branch, as occasion may require, so long as the bush stands.

It must, however, be observed, that the older the bushes are, the smaller will be their leading shoots: these, of course, must be shortened in proportion accordingly; so that a bush of fifteen or twenty years' standing will rarely require its extreme shoot to be left more than six inches in length.

Currants, when planted as open bushes, require a management but little differing from that of the gooseberry: this consists, chiefly, in leaving their shoots at a greater length in the annual prunings. In the dessert, the largest
bunches have always the best appearance, and it rarely happens that they are not the best.

To obtain these, the bushes must be kept very thin of wood, clearing away all young shoots from the middle, as they are produced, and thinning out the spurs, leaving those only which are young, and at a few inches distance from each other. The large white crystal Currant, thus managed, will sometimes produce bunches containing from twenty-five to thirty berries each.

When a plant has been completed in this way, it may be kept in full bearing for several years, from its spurs alone, the best of which, it must be remembered, furnish the finest fruit.

CHAPTER VI.

CULTIVATION OF GRAPES.

Propagation.

BY LAYERS.

Vines are propagated by laying them down in pots; by cuttings; and by buds, or single eyes. The first method is the most expeditious, and the one most generally adopted in the nurseries: and where the shoots can be planted out against a south wall, in order to the better ripening of the wood, especially of those sorts which are tender, it is preferable to the others, because it furnishes fine strong plants at the end of the first year. There are several ways of laying down the vine: the one I have practised, and which has always produced as good plants as I could desire, is to commence the operation as soon as the leaves have fallen off the vines. For the strong growing sorts, pots of Cast sixteen may be used;* and for the weaker growers those of twenty-four. Having prepared some good mould, cover the hole at the bottom with a large piece of potsherd, and fill

* Pots about 6 inches wide, by 6 inches deep, inside measure.—Ed.
it three parts full: sink it about two inches below the surface of the soil, at two or three feet distance from the stole, according to the strength and length of the layer. Previously to its being laid down, take the shoot firmly in one or both hands, near the bottom; and give it a twist, half or three-quarters round, till you find it give way by splitting longitudinally along the pith. This will not pass further upwards than the lower hand, and it is not intended it should extend more than a foot or eighteen inches from the stole; the purpose of which is, to cause the layer to bend nearly flat at the neck next the plant, and to check the too great influx of sap from the stole to the layer when it begins to grow. The shoot must now be bent carefully, and placed in the pot, so that two or three joints remain within it, keeping the top as nearly perpendicular as you can; cover it up with the prepared mould, and press it firmly, to keep the layer from springing out of the pot. It must now be shortened, leaving two eyes only above the surface, and covered up with the mould round the stole to the depth of the two inches mentioned before: in like manner proceed till all the layers are put down.

In the spring, when they have grown nine or twelve inches, they should be staked, tying the two shoots of each layer to the stake, cutting off all the other shoots which are produced upon the bender between the stole and the pot. When the shoots have attained the height of two or three feet, the uppermost shoot must be cut off, leaving the lower one only, training it up from time to time till it reaches the top of the stake, which need not be more than six feet at the most, when it must be stopped: all the tendrils, as they are produced, should be cut off close; and when lateral shoots are produced, they must be shortened, leaving only one eye to each. When the main shoot has been shortened some time, it will cause two or three of the uppermost eyes to push out into shoots: these must be shortened to two eyes each, which, from the vigour of the plant, will, probably, push these lateral eyes into shoots like the former; but this will be the means of preserving all the lower eyes, which would otherwise have been converted into branches. When the plants have nearly finished their summer's growth, the middle or towards the end of September, all the laterals which had before been shortened only, should be cut off close to the stem, which will not only give strength to the buds, but admit the sun so as to ripen the wood more perfectly. When
the growth is complete, those eyes which had been converted into branches at the extremity, being useless, may now be dispensed with, and the stem may be headed down to the first sound bud, and the plant will be complete.

**By Cuttings.**

In raising vines from cuttings, those which are furnished with two eyes each will be sufficiently long for the purpose; the lower part should be transversely cut close to the bud. They should be planted singly in small pots, filled with good mould, leaving the upper eye rather below the surface than above it. The pots should be placed either in the stove or in a hotbed, early in February, allowing the plants room as they advance in height, and shifting them into larger-sized pots when they have filled the first with roots.

**By Single Eyes.**

Vines raised from single eyes require the same management as those from cuttings, beginning only with a smaller-sized pot, and removing them into others as they acquire strength and require room.

**Pruning and Training.**

Several methods have been recommended by authors for the pruning and management of vines, each of which is supposed to possess some particular merit; and as the ultimate object, in all cases, must be supposed to be that of a large crop of good fruit, it is material to consider how and by what means this is to be obtained, and also what description of crop when it is obtained, whether that of a large number of bunches, or a number of large bunches, the weight of the whole being the same.

I have myself ever been an advocate for large fruit, or the largest size to which any particular fruit usually attains, being fully satisfied that the value of fruit is more to be estimated by its individual bulk or weight, than by the number of its individuals composing that weight.
The attainment then, of fine grapes can only be accomplished by having the vine in a vigorous and flourishing state. In the vineyard, and as soon as the vines are planted out, one good shoot must be trained to each rafter, or other place intended for its support; and at the end of the year, or as soon as the leaves are fallen off, it should be cut down to the bottom of the rafter. In the spring the two uppermost shoots must be trained at length, cutting off any other which may be produced from the lower eyes.

When these two shoots have cast their leaves in the autumn, one of them should be cut down to two eyes, leaving the other shoot to ten, twelve, or fifteen eyes according to its strength.

This, according to Mr. Speechley's method, is the commencement of an alternate system of fruiting one shoot this year, to be cut down for the purpose of furnishing a supply for the next.

If the number of eyes left upon the long shoot be not too great, they will all push and show fruit, one or two bunches from each eye; which, for the first crop, had better perhaps be reduced to one, and this at the time after the berries are set, as it will then be seen which is likely to form the best bunch, leaving that, and cutting the other away, stopping the shoot at the same time two joints above the fruit. The uppermost eye will push again, which must be treated as described before for laterals.

When the berries are as large as small peas, they must be thinned out by the scissors: this operation must be repeated as they advance in size, taking care to cut out the interior ones, and leaving the outermost. This practice will, in all cases, give the greatest dimensions of which the bunch is capable. When the bunch is a shouldered one, the shoulders should be expanded and supported by strings, and when finally thinned out, the berries should be kept at such a distance as not only not to touch each other, but to have some considerable space between them. By this means the berries will not only acquire the greatest possible size, but the highest degree of both colour and flavour: besides this, any bunch of grapes, deprived of one third of its original number of berries, by judicious and timely thinning, will weigh fully as much when matured, if not much more, than
it would have done had it been left in a state of nature, to say nothing of its vastly superior quality; the interior and exterior berries possessing an equal degree of both colour and flavour. The fellow shoot, which had been cut down to two eyes, will have sent forth two shoots, which must be treated in the same manner as directed for the first two in the preceding summer.

In the autumn pruning, when the leaves are fallen, the shoot which produced the fruit must be cut out, leaving the two young shoots only, which are to be treated precisely as those had been before, except leaving the long shoot with a few more eyes, in consequence of the increased strength of the plant; and allowing, perhaps, two bunches to remain from each eye, instead of reducing them to one.

This mode of pruning and training is applicable principally to those houses where the rafters only are to be occupied by the vine, or where other crops are cultivated in the body of the house; but when it is intended to occupy the whole roof, this system may still be adopted, by extending the vine on each side of the rafter, till it meets that from the adjoining one; or the vine may be divided at the bottom of the rafter, on its first training, and formed with two principals on each side, making four principals to each vine. If, however, the vines should consist of the larger-fruited class, such as Muscat of Alexandria, Black Hamburgh, or Syrian, &c., one principal on the rafter, and one on each side will be much better than more. It may likewise be necessary to extend this system still further, where the house is large, and has a great length of rafter, which may be done by forming a second series one half the way up the rafter; by this means a crop will be obtained under the upper as well as the lower part of the roof.

**Vines against the open wall, or trellis.**

In the management of Vines against the common wall, where it is intended to be wholly occupied for grapes, I should recommend a somewhat similar method of pruning and training to be adopted as that under glass; with this difference, that instead of cutting down alternately for two shoots, one only will be required.

The vines should be planted at six feet apart, and supposing the young plant to have one good and vigorous shoot, it must be cut down to three or four eyes. As soon as the
young shoots are long enough to nail to the wall, two of the best must be selected, and trained horizontally within nine inches of the ground: when each shoot has extended two feet and a half from the stem, it must be trained in a perpendicular direction for two or three feet according to its strength, when it must be stopped, and such lateral shoots as may be produced after that time, must be treated as directed before.

In the autumn, when the leaves are fallen, each shoot should be pinned back to the horizontal line where it had turned upwards, thus leaving a foot between the extremities of each vine.

As soon as the young shoots are long enough, three must be selected from each shoot at a foot distance from each other: one at the extremity, another a foot from that, and a third within six inches of the stem where it had been first headed down; these must be trained perpendicularly, and if each plant has furnished its six shoots, they will be a foot from each other the whole length of the wall. When they have attained a height of four feet they must be stopped, and not suffered to extend further that season.

This mode of arrangement is by far the most perfect of any that I have seen; and when the vines have extended some way up the wall, they will make a very neat and uniform appearance, nor will they be less so at any future period.

If the vines should be weak when first planted out, it will be better to cut them down to two eyes, and select the best shoot from each, which should be trained perpendicularly the first year: during this time the plants will have got firm hold of the soil, and may be proceeded with as directed before.

In the next autumn pruning, every alternate shoot must be cut down to two eyes, and the others left two or three feet, according to their strength, for fruit. Should these produce more than half a dozen bunches each, it would be better to reduce them to this number, as eighteen bunches will be as many as any one of the plants, at this age, ought to be allowed to bear. The intermediate shoots which had been cut down to two eyes, will produce two shoots, the best of which only must remain, and be trained upright for fruit the following year, when it may be left five or six feet, and those which produced fruit cut down to two eyes, the
same as before; thus having, every alternate year, wood and fruit from the same part of the horizontal limb.

BY THE EDITOR.

In the former part of this work, (page 155,) I have stated some of the difficulties attending the cultivation of European Grapes. In the cities of New-York, Philadelphia, and Baltimore, the White Sweet Water, White Muscadine, Black Hamburgh, Black Prince, and most of the finer sorts of European Grapes thrive well, and bear fruit with but common care; but generally, all through the country, the safest method seems to be, to prune the vines in November, bringing down the branches, and covering them with mould to keep them during winter. In the spring of the year they are brought up again, and tied to the trellis, or nailed to the wall, at the same time digging in some good rotten manure. The American Grapes do not require this protection.

A SELECTION OF GRAPES FOR A VINEERY.

1. Alicant. 29. Poonah.
2. Black Corinth. 30. Purple Frontignan.
47. Malmsey Muscadine. 36. Red Muscadel.
4. Black Frontignan.
13. Black Raisin.
18. Frankenthal.
19. Large Black Cluster.
28. Lombardy.

A SELECTION OF GRAPES FOR AN OPEN TRELLIS.

[Those marked * are American Grapes.]

MULBERRIES.

*Clifton's. *Isabella.
*Elkton. *Scuppernon.
*Gilbert's White Shongo.

CHAPTER VII.

CULTIVATION OF MULBERRIES.

BY THE EDITOR.

Propagation.

At page 156 directions are given for propagating the Black Mulberry from layers; any of the kinds may be propagated in the same way; but as the White Mulberry, the Chinese Mulberry, and other kinds may be required to be raised in large quantities for silk-worm feeding, seeds may be procured of the common White Mulberry, and sowed in very shallow drills, on a good piece of well-prepared land, and raised by thousands. The next season, these may be transplanted out in nursery rows as directed for apples; and when of a proper size they may be grafted, or budded, with the varieties required. By this mode, acres of them may be obtained in a short time; they take by budding as freely as the peach, and this is probably the most expeditious way of getting a large stock of them at once.
CHAPTER VIII.
CULTIVATION OF OLIVES.
BY THE EDITOR.

The Olive tree, as far as we are concerned in the northern and eastern states, cannot be considered as an orchard tree, nor in any other respect than a green-house shrub, which is foreign to our subject. But in the hope of exciting attention in our fellow citizens in the southern states, I shall offer some remarks, which I hope may be useful to them, more particularly to the cultivators of South Carolina, Georgia, and Florida. I shall not enumerate all the varieties of the Olive, taking it for granted that the best kinds only will be selected from the countries which produce the best oil.

Propagation.

The Olive may be increased, First, By seeds. Let the Olives, when fully ripe, be separated from the pulp and well washed; then dried a few days in the sun; when they are perfectly dry, let them be pitted as follows: Dig a hole about a foot deep, and of a size according to the quantity of stones; then proceed to put in a layer of stones and a layer of sand until the hole is nearly filled up; then lay on sand or mould enough to raise the mound five or six inches above the surface: here they may remain until the following spring, when they will have cracked the stones, and are just beginning to sprout, will be the proper time to sow them; and as probably many of them will not be sprouted; let those be gently cracked with a hammer, being careful not to injure the germ; let them be sown in drills much in the same manner that peas are sown, and afterwards managed in the same way as directed for apple stocks, which see. Secondly. By grafting. The same process as directed for grafting apples may be observed with Olives. Thirdly. They may be increased by laying. Fourthly. They may be increased by cuttings, either from the young wood, with a small bit of the old wood, or from trimchings, or small knotty five or six year old branches, cut about three feet long.

The first method is the best to raise them on a large scale, the most simple, systematic, and expeditious.

But a word or two to the cultivators of South Carolina,
Georgia, and more particularly to the new settlers of Florida. Do you know that you have a Native Olive, growing in sandy boggy places all along your sea coast; and that you can engraft all the European Olives on this said native Olea Americana? And if you sow the berries of your own native Olive, and proceed as recommended above, I see nothing to hinder you from raising sweet oil enough to supply all the Northern and Eastern States. When you have plenty of stocks fit for grafting, the Chinese Sweet Olive (Olea Fragrans) may be grafted also. The flowers of this species are used by the Chinese to scent their finest teas, in conjunction with the Camellia Oleifera, which at some other time I may say something about, as well as the Thea, (Tea Tree,) Coffee Tree, &c.

CHAPTER IX.

CULTIVATION OF PEACHES AND NECTARINES,

With Observations on the Cause of their Decay in certain Sections of the United States.

BY THE EDITOR.

Although our Author's directions for the general management and cultivation of fruit trees are excellent, being founded on experience, yet it will be recollected that the directions are given for the climate of England. It is true, that some of his general remarks will suit every climate; but there are others that will not suit this country: I have, therefore, made such alterations and notes as in my judgment were best calculated for that purpose. But in the management of Peach Trees I deemed it the most proper course to reject the whole of his directions, and give such others as an experience of thirty years as a Nurseryman in New-York might enable me to submit to the consideration of the public. About twenty or twenty-five years ago, Peaches were raised here in the greatest abundance, and with only a moderate share of attention, in great perfection. That time, however, has gone by, and whether we are to attribute the
failure of Peach Trees in the Northern States to a change which has taken place in the climate since that period, or to the worms which attack their roots — to both these causes, or to any others, cannot be, perhaps, satisfactorily ascertained. I shall endeavour, however, to give such directions to the industrious cultivator as in my opinion will insure good and regular crops of fruit, and in the greatest state of perfection; but they are intended only for the industrious cultivator. He that will plant Peach Trees in a slovenly manner, and expect to do nothing more, may as well make up his mind to do without fruit, or to be satisfied with any inferior fruit that nature may chance to give him.

**PROPAGATION OF PEACHES.**

In this country they are generally budded on peach stocks. Their growth is very rapid, and they will form a tree large enough to transplant from the nursery, the first and second seasons after budding. The rapidity of the growth of Peaches and Nectarines here, is so great as frequently to excite the astonishment of English gardeners; but notwithstanding the rapid growth of our Peaches, and their coming to maturity so early, with but little care and trouble on the peach stock, it must at the same time be admitted they too often come to decay with almost the same celerity. A question here will naturally arise on this subject, what can be done to remedy this? I answer, *first*, I think the peach stock is defective; it is not sufficiently strong and lasting to make a permanent tree, the roots are soft and delicate, very liable to rot in cold heavy ground, particularly if suffered to stand in a sod, or where the ground is not kept clean, dry, and manured every season: *secondly*, supposing that the trees are planted in a warm, dry, free soil, (which is the proper soil for the Peach,) they are liable to the attacks of the worm, which eats into their roots, and barks the trees all round, until they completely destroy them. No better method of destroying these worms has as yet been discovered than simply digging round the trees, and examining the places, and where gum is seen oozing out, there the worm may generally be found, and destroyed.

I think an effectual remedy against this intruder may be found by budding Peaches and Nectarines on the common bitter Almond Stock. The worm does not like this stock. Peaches will take on it, and grow nearly as free as on the
common peach stock. Thirdly. The Peach stock causes the Peaches and Nectarines to grow too rapidly, making very strong shoots, these producing secondary or lateral shoots; and the fruit of the following summer is produced on the tops of these lateral shoots, instead of being produced on the principal or first shoots: this causes naked wood at bottom, and a straggling unsightly tree, whose branches being heavy at top with the fruit, are broken down by high winds. Fourthly. In addition to all this, the trees of late years are subject to what has been deemed a disease called the yellows, from the circumstance of the trees having a yellow sickly appearance; much curious philosophy has been spent on this subject without arriving at any satisfactory conclusion. I shall hazard an opinion on the nature of this supposed disease, after stating some observations I made on my young Peach Trees last spring [1832] and the following summer.

It will be recollected that the fall of 1831 was remarkably mild, and vegetation was prolonged to near the middle of November; at the end of that month and in the beginning of December the cold weather set in very suddenly, the thermometer gradually sinking until it fell below zero in New-York, and to the north and east of us some eight or ten degrees lower. To this sudden change of weather I attribute the cause of so many young trees (and many old trees too) being killed to the north and east of New-York, particularly young Pears and Cherries. I lost a few Cherry and Pear trees in places where they were most exposed. The Peach trees in similar situations were not killed, but many of them were injured, although it did not prevent them from putting out their leaves, blossoming and bearing fruit in the summer; the leaves growing weakly, and of a yellowish sickly appearance. In the spring, although to all outward appearance the tree had sustained no injury; yet in cutting the shoots a blackness appeared in the heart or medulla of the shoot: in some quite black, others had black dots round, and in the pith. Some of these trees I cut down to the budded part, and discovered that the same blackness of medulla appeared in the main stem as were in the smaller branches; others that showed this character I left standing: these put out their leaves, and ripened their fruit prematurely, without having any thing of the true flavour; and what is remarkable, every diseased tree, of whatever kind, seemed to bear the same red, and red speckled, tasteless and insipid peach; some of them coming to maturity a month too soon. I have no doubt but
these trees had the yellows, as it is called; neither have I
any doubt concerning the cause of it; as all the trees thus
injured were perfectly sound and healthy the summer pre-
vious, and those trees only that were thus exposed in a cer-
tain direction were thus injured. I am also satisfied that
every tree thus injured may be known in the spring by
pruning the young shoots; if they are black in the pith, or
dotted with black, they are injured beyond recovery although
the trees may not finally die for a twelve month afterwards.

If my conclusions be correct, they will perhaps explain
the phenomena, and lead to a different mode of treatment,
I should say then, that in all situations, particularly in the
northern and eastern states, and where the foregoing sym-
toms have prevailed, abandon the Peach stock. I have be-
fore noticed the Bitter Almond, which certainly is the best
stock for the southern states; the worms, at least, will not
remain in it; but as this stock grows as free, and continues
growing nearly as late as the Peach stock, the same effects
from the extreme cold, will be nearly the same on the Almond
stock. The Plum stock is undoubtedly the best for Peaches
and Nectarines, in the Northern and Eastern States, but es-
specially for open dwarfs, or espaliers, for which I give the fol-
lowing reasons: first, the Plum stock prevents the too rapid
growth of the shoots, and causes the principals to bear the fruit
the following season, instead of producing lateral shoots the
same season, and causing the tree to be more dwarf, the
branches strong and fruitful to the bottom of the shoot, thereby
having more fruit in a smaller compass: secondly, it makes
harder and less pithy wood, and enables it the better
to withstand severe cold; and this may be easily proved
by cutting the branches of each: the shoot on the Plum
stock will be twice as hard and firm as the one on the Peach
stock; but, thirdly, and the most important reason is, that
the Plum stock ceases to send up its sap earlier in the fall,
causing the Peach to perfect its wood before the cold wea-
ther sets in.

With these remarks I shall proceed to notice their culti-
vation on Plum stocks.

The Muscle Plum stock is most commonly used by Eu-
ropean Gardeners and Nurserymen, as being the most firm
and lasting. In the south of France, the Almond Stock is
used. I have before observed on my remarks descriptive
of Plums, [part 1st, p. 303] that good stocks may be raised
from the common Horse Plum, and that it is in fact very like
the Muscle stock; the stocks raised from the common plums will also answer very well; however, the stocks must be seedlings, and if they are young, thrifty, and about the size of the little finger, they will be in good order for budding. They ought to be budded low, say nine inches or a foot from the ground, and about the middle or latter end of July, will be the right time for the operation; in the southern states a month or six weeks later; after they have been budded about two weeks, the ligature may be removed or slackened off those that have taken; the stock must be headed down to the bud in the spring following. The next autumn or following spring they will be fit for transplanting, if intended for dwarfs, or as espaliers; if wanted for standards, they may remain another summer in the nursery, and the only pruning required will be to take off the side shoots close to the stem to the height required to form the head, leaving four shoots at top for that purpose.

STANDARDS.

Either in the fall, or as soon as the trees have finished their growth, or as early in the spring as the season will admit, the trees should be taken from the nursery, with good roots, let them be planted out, digging the hole large, and breaking the earth with the back of the spade; and when the tree is well set down with the foot, a good stake let down to tie the tree and keep it steady will be very beneficial to its rooting and free growth; the shoots forming the head may then be shortened, to three or four eyes; the ground should be kept cultivated round the roots, suffering no weeds nor grass to grow near them. Every fall some good rotten manure should be put round the roots, which should be dug down in the spring.

PRUNING.

In the months of February and March, the trees should be pruned; the branches should be thinned out where they stand too near each other; and, as all the young wood of the former season's growth is this season to produce fruit, the strong shoots should be shortened about one third, always cutting to a triple bud; this will cause the lower eyes to shoot and bear fruit, the small and weak shoots either cut
away entirely, or shorten down to the lower eye to produce a shoot for the next year's bearing, always keeping the head open, and handsomely formed. In this way the trees may be kept always in a bearing state, the whole business may be performed (when the trees are in good order) in a short time, and the pruning may be done before the general hurry of the spring comes on. And here I would observe, that all the work of pruning, training, bringing in manure, and other preparatory work ought to be attended to early, so that when the month of April arrives the cropping of the ground may be attended to without interruption.

**ESPALIERS.**

Maiden, or one year's growth from the bud, as before stated, worked on thrifty Plum stocks, should be selected from the nursery, the espalier being formed as stated for Apples along the borders; the trees when planted should be headed down to about six inches from the bud. Three shoots only should be suffered to grow the first season, one to the left, one to the right, and one in the centre; the next season, if the growth has been rapid, they will have produced a number of lateral shoots, which must be thinned out, and tied in to the trellis, cutting the weak shoots down to the lower eye to make bearing shoots for another season, in the same manner as directed for standards; afterwards a little judgment and taste are required, in order to make a handsome fan-like appearance, taking care to have a moderate and regular supply of young shoots, and shortening them, in order to keep the lower and middle part of the tree full of fruit, the distance from tree to tree may be about eight or ten feet; if gum should appear about the roots, or in the branches, it ought to be pared away and examined, to see that no worms are there, paring away to the fresh wood, and afterward filling up the wound with the Forsyth composition, or if that is not at hand, a little fresh cow dung will answer the purpose. It is natural to suppose, that the Peach would overgrow the Plum stock, as Plums do not grow so fast as peaches; but it is not the case, if the stocks are young and thrifty, the Peach will cause the Plum stock to grow and keep pace with it. Stocks that are large and stunted will not answer the purpose; the Peach, in that case, will overgrow it, and make it appear very unsightly.
TRAINING AGAINST WALLS OR FENCES.

Peaches against walls or fences must be managed in the same way as directed for espaliers; instead, however, of tying in the shoots to the trellis, these are to be fastened with nails and pieces of cloth or shreds. Some of our very fine late varieties may be trained on a south aspect, and any of the kinds may be trained against east or west walls. Although a trellis set about three feet from the wall, or fence, would probably, in our climate, answer a better purpose, as then a free current of air would circulate behind them.

NECTARINES.

The Nectarine differs from the Peach only in having a smooth skin; and even this difference is not permanent, the same tree having in some instances borne both downy and smooth-skinned fruit; in other words, Peaches and Nectarines. There are also several well-attested instances of the same fruit partaking the nature of both Peach and Nectarine—the one half being completely smooth, the other downy. The proper management of the Nectarine differs in no respect from that of the Peach, and the remarks and observations made above apply equally to the Nectarine. But we may observe, that the Nectarine is subject to the attacks of an insect from which the Peach is exempt. This insect (said to be a curculio) punctures the fruit, when about half grown, and deposits its egg, which soon becomes a maggot, eats the fruit, and causes it to drop off prematurely. Where this enemy is not found, the Nectarine produces its fruit as readily and in as great perfection as the Peach.

As it respects the worm which attacks the roots of the Peach trees, a little care and attention will prevent its committing much mischief. The egg is first deposited in the upper part of the tree; and in the months of June and July it becomes a very small maggot, drops to the ground, and approaches the tree near the surface. If the ground is kept clean round the roots (as it ought to be) the worm can readily be detected by a small drop of gum which appears on the tree soon after it has made its entrance, which gumminess will increase in quantity as it progresses: and if the trees are well examined about once a week, and this gumminess removed where it appears, the worm will at once be detected:
and when it is removed the wound will soon heal up, and the danger is over; but if suffered to remain in the tree until the fall of the year, it will eat downwards, going round the tree to get winter quarters, increasing in size as it proceeds, and the tree is in danger of being destroyed. A Peach Orchard of many acres might be kept free of the worms by going over it weekly and examining the trees; after a shower of rain is a good time, as the gum can then be more readily discovered: but unless the ground is kept clean from grass and weeds, well cultivated and manured, it cannot be expected that Peaches will keep healthy and the trees fruitful. Attention must be paid to the directions for pruning, &c., and the cultivator will be amply repaid with a good crop of the finest fruit for his pains. The curl leaf which appears on Peach trees in the spring of the year is always caused by cold chilly weather which happens after the leaves are put out and the blossoming over. It is not a disease, however: after the warm weather sets in, these leaves drop, and the tree assumes a healthy appearance. Sometimes the leaves and tops of the shoots will have a mildewy appearance, or as if sprinkled over with soap suds, and this will appear all summer. I have remarked this on some of our finest kinds of Peaches. Where this mildew appearance occurs, it shows that the trees require a warmer aspect and a drier bottom; for it is evident, that some kinds of Peaches are more delicate and tender than others. When they are transplanted (which should be in the spring) the tops of the roots should be shortened a little, the tree pruned carefully, and all the young shoots shortened to about one half of their length, which will remedy this defect. I am aware of the doctrine of trees running out by age in the sort, &c. Let that go for what it is worth: because the subject was broached by a great man upon guess work, every little one is ready enough to offer this as a plea for every failure of fruit—indolence and bad management not excepted.

If this theory be true, how does it happen that the little English Golden Pippin, the sort supposed to have run out many years ago, is still very plentiful, and the tree very healthy and thrifty if planted in situations favourable to its nature; (see page 12;) and the Autumn Bergamot Pear introduced into England in the time of Julius Caesar, (see page 231,) planted in proper situations, is as healthy now, and bears as good crops as it ever did, and
plenty of evidence can be produced to explode this whim if required. I will engage to restore any of the worn-out-by-age fruit, if any person will send me good healthy scions in the season of budding.*

After having thus freely given my observations on Peaches and Nectarines, and of the diseases, &c. to which the Peach is liable in this climate, the reader will not expect that I should notice the many nostrums and specifics which have been given to the world by editors of periodicals and newspapers, whose knowledge of these matters are generally very limited. Those persons, however, who are curious that way, may examine them at their leisure; but if they will strictly observe the directions here given, and practically pursue them, in my opinion their time will be better employed.

CHAPTER X.

CULTIVATION OF ALMONDS.

In the description of Almonds (page 1 and 2) in my note, I made some remarks on their cultivation, giving my reasons for preferring the Plum stock, as causing the tree to be hardier and more dwarf, in order to train them in a sheltered situation, as they are tender, and require protection from the severe cold weather of our winters; I speak, of course, of the northern states. A better method of management would be to plant them in sunk frames, as directed for Figs, trained low as an espalier.

Culture of Almonds in the Southern States.

Propagation.

The stocks may be the hard-shelled sweet Almond; or a better one would be the bitter Almond. I give this stock the preference because the worm will not be apt to molest it. Any of the kinds may be budded on this stock. The trees may be trained as espaliers, or as common standards; the pruning and management the same as directed for Peaches.

* See more on this subject on the cultivation of Pears.
It is hoped that new settlers in Florida will direct their attention to the cultivation of all the kinds of Sweet Almonds, together with Olives, Figs, &c., which in that climate will require but little attention to have them in perfection, and in the greatest abundance.

CHAPTER XI.

CULTIVATION OF Pears.

Propagation.

Pears are propagated by budding and grafting, either upon the common Pear stock or upon the Quince. The Pear stock is intended, and indeed it is the only one, for all such varieties of the Pear as are intended for open standards, or for orchard planting; and it is probably the best, also, generally speaking, for such other sorts as are intended for training, where durability is required.

The Quince stock for Pears, has long since been made use of by the French gardeners, and for almost every purpose; but in this country it is used only for such sorts as are intended for open dwarfs, and those low standards lately introduced by the French, and trained, as they term it, en quenouille, from its faint resemblance in form to the distaff formerly used in spinning.

These latter occupy but little space in a garden, are productive, and the fruit they produce is far superior to that which is grown upon the common standard.

In raising of standard Pears for the orchard, it is necessary to have strong stocks, and such as have been quartered out, at least two years, in order that they may throw up the young shoot with vigour.* As I have stated before, it is by far the most preferable way to bud them instead of grafting

* Pear stocks should be raised from seed; suckers are very bad stocks, and will never make good trees. To raise Pear stocks: Let the seeds be procured from common Pears, sowed and managed as for Apples, except that as Pear seedlings are more tender than apple seedlings, they must be protected through the winters by hoops and mats and dry leaves filled in between the rows, commencing as early as November. The stocks should be protected until fit to put out in Nursery rows about four years old. I have lost thousands of young Pears by neglecting this precaution. Am. Ed.
them; by this method, many of the most vigorous will attain a height of six or seven feet the first year of their growth, and make fine standards the second, whilst those sorts possessing less vigour will come in the year following.

For Dwarfs, those which have been grafted are the best, as the plant divides itself into branches the first year, and more regularly so than those which have been obtained from buds will in the second.

Those for training en quenouille, as just stated, must be propagated upon the Quince, this stock having a similar effect upon the Pear to that of the Apple by the Doucin stock, diminishing its vigour and increasing its fertility.

PRUNING AND TRAINING.

SECT. I. — Open Standards

There is not any particular management required for standard Pears that is not applicable to the Apple, as detailed under that head. The principal thing to be attended to at first is to have the tree with a straight healthy stem, and a head composed of four equally strong well-placed shoots.

All open standards should be taken as soon as planted, to keep their stems straight, perfectly upright, and to secure them against high winds.

If the branches in the head are equal in strength, and well placed, they will not require to be pruned back, but must be allowed to grow at their full length, unless the sort be one of a pendent growth; in this case, more than four shoots will be required, as this number generally bends downwards, and must be augmented by others to form the upper part of the head. This is to be effected by heading down the four shoots to six inches at the end of the second year after the tree has been planted, and when it has got a firm hold of the soil; for the greater its vigour at this time, the more upright will its young shoots be directed; and on the contrary, young shoots from weak trees of this description are chiefly pendent.

As the heads become enlarged from year to year, they must be looked over, to keep them thin of wood, and to remove any branch which is likely, by its further progress, to injure any of the others: the pendent growers will require more attention paid to them in this respect than the upright,
because they are perpetually throwing up vigorous young shoots from the upper side of those branches which are making a curved direction downwards.

Sect. II. — Quenouille Training.

As trees for this purpose require but one main stem, those obtained by budding are preferable, being always the most upright and handsome; although a grafted plant, with early attention, will fully answer the purpose.

Quenouille training is a method adopted by the French gardeners, and of which specimens are exhibited in the Horticultural garden at Chiswick. It consists in training the plant perpendicularly, with a single stem, to the height of about seven feet, and in having branches at regular distances from the bottom to the top; these are generally about eighteen inches long, and pendent, being brought into this direction by bending the young shoot downward as it grows, and tying it by a string till it has finished its growth in the autumn.

If the plant be strong, and in a state of vigour, it will throw out many more side branches than will be required; these must be thinned out, selecting those which are the strongest and best, and placed so that they may be from nine to twelve inches apart when trained. The luxuriance of these shoots is materially checked by bringing them into this form; they are, in consequence, always well furnished with fruit-bearing spurs, which produce very fine fruit.

Quenouille training possesses this advantage, that a plant under such management requires but little room, a square of four feet each way being amply sufficient; its fruit being within reach may be thinned out to enlarge its size, and it can also be secured against high winds, thus acquiring considerable size; and being near the ground, the additional warmth it receives adds materially to its ripening in perfection.

Sect. III. — Espaliers.

Several very valuable sorts of Pears may be successfully cultivated in espaliers, which would not succeed on the tall and exposed orchard standard, and is admirably adapted for
small gardens,* and for ripening many of our finest autumnal fruit, being less exposed to high winds, and affording greater security to heavy fruit.

Pears intended for espaliers, as well as for Quenouille training, should be propagated upon the Quince stock; and grafted plants, as I have observed before, are preferable to those which have been raised from buds. Horizontal training as recommended for Apples, is that which is best adapted for the Pear, and the method laid down for forming the tree the same: the horizontal branches may also be trained at nine or ten inches apart, unless it be for those sorts whose fruit are very large; these will be better if they are allowed a foot.†

Trained Pears, both as espaliers and against walls, through negligence and mismanagement, always abound with long naked spurs, not one in twenty of which produces fruit; and on those which do, it is small, ill-shaped, and worthless. When trees are found in this state, those spurs must be reduced by degrees, cutting some clean out where they have stood too close together, and shortening others. On the neck part of some of these long spurs, there will be frequently one or two good buds to be found; if so, the spurs must be cut back to those buds; and where there are none, they should be shortened to within one or two inches of the main branch. In the course of the following summer there will, in all probability, be buds formed at their base, where the old spurs should at the winter pruning be finally removed.

In the course of two or three years, by following up this method, the trees in most cases may be reduced into a fruit-bearing state; if, however, they have been too long and too much neglected to be reduced in this manner, they must be headed down in the following manner:—

In February or the beginning of March, with a thin fine-toothed saw, cut every branch back to within nine inches of the main stem from which it issued, making the cut in a sloping direction, and as little exposed to view in front as possible, smoothing it afterwards with a sharp knife, and particularly the bark round the edge, so that its lacerated parts may be effectually removed; at the same time every spur, whether good or bad, upon the remaining part of the tree should be cut off close and smooth, but not so close as to touch the

*Many of our finest Pears require the shelter and protection of an espalier, our winters to the north and east are too severe for them.† See espalier Apples.
ring of bark at its base, from beneath which the young shoots will make their appearance.

After this operation is finished, the wounds should be covered with a small portion of well-beaten grafting clay, reduced into a paste with water, or with Mr. Forsyth's composition,* which is very excellent, and at the same time washing over with a brush both the head and the stem with the same composition in a diluted state.

When the young shoots make their appearance, they must be allowed to grow till they are long enough to train, when two of the most regular and best placed from each branch cut down must be trained, and the others removed, cutting them off close and smooth.

If the branches headed down in the spring had been at regular and proper distances from each other, two shoots from each will be double the number subsequently required. It is, however, necessary this number should be trained the first year, as they will grow as strong, and extend quite as far as if half the number only had been retained; and it will give an opportunity of selecting the best shoot of the two in the winter pruning; and in case of any accident happening to one, the other will supply its place, so that a full number of branches will thus be secured to furnish every part of the tree.

This being accomplished, the branches must be continued at their full length, as before directed, and the superfluous shoots and spurs treated accordingly.

BY THE EDITOR.

It is evident that Pear Trees are more tender than they are generally imagined to be, and the cause of their decay in sections of the country at some seasons more than others may be attributed to a mild protracted autumn, succeeded by severe cold weather. I have lost seedling Pears and young Grape Vines by a frost in November, when at other seasons they have stood the severity of a very cold winter without injury. In the former instance the fall was mild, warm, and protracted; the stocks full of sap and vigorous; the frost came suddenly, and the young stocks were killed almost to the bottom, apparently as tender as Geraniums. In the latter case, the autumn came on gradually cold, the wood ripened hard and firm; and when winter set in, they

* The preparation and application of this composition is given at the end of this work.
were able to stand it without injury. Pear trees, as well as Peach trees, within the last twenty-five years have suffered injury from some cause or other. Let us examine the matter by facts which have come under our own observation. During the period specified, we find that a decay about Peach trees first showed itself in Pennsylvania, afterwards in New-York, and finally extended over all the country; within the same period, in certain districts of France, their finest kinds of Pears failed, decayed, and in some parts were destroyed; in England the same effects were observed in certain districts on their Apples. Certain Pomologists, with Mr. Knight at their head, undertook to explain the whole mystery, by asserting that the old and fine sorts of fruit had run out, and were, in a manner, extinct by age. This theory sounded well, and was believed by many to be the case. Two of their most celebrated apples, the Golden Pippin and the Nonpareil, were according to this theory absolutely defunct twenty years ago. But this is not the case, even at this day, according to Mr. Lindley; he says of the Golden Pippin: “This Apple is considered by some of our modern writers on Pomology to be in a state of decay, its fruit of inferior quality, and its existence near its termination.” “I cannot for a moment agree with such an opinion, because we have facts annually before our eyes completely at variance with such an assertion,” and “so far from this being a fact, the fruit in Covent Garden and the Borough Markets during the fruit season, and indeed every other large market in the southern or midland counties of England will be found specimens of fruit, as perfect, and as fine, as any which have been either figured, or described by any writer whatever, either in this, or in any other country,” and “instead of the trees being in a state of rapid decay, they may be found of unusually large size, perfectly healthy, and their crops abundant; the first perfect in form, beautiful in colour, and excellent in quality.”

Of the next Apple run out by age, according to this theory, the Nonpareil, (See No. 175, page 67,) Lindley observes, (in 1831,) “The trees are regularly good bearers, and when grafted on the Doucin stock, upon good soil, and under judicious management, their fruit is as perfect as the best of our newest productions.” I may here just observe, that the Peaches are fine and plenty now in the Philadelphia markets; that large orchards of them may be found near New-
York, and all the young plantations made in _favourable circumstances_ are doing well about here; and I may also add, that every one of the kinds that I had twenty-five years ago, I have yet. And as we find that the apples are recovered in England, so the Pears, and the same old kinds, are found to do well in France. As for pears in this country, if Mr. K.’s theory were true, I ask how long it might take before the Pears would run out by age? About 1000 feet from my house stands a Pear tree planted out by Governor Stuyvesant more than two hundred years ago, and looks likely enough to overrun another century. If Mr. Knight should be willing to allow from two to three hundred years as the period of existence of a tree under the most favourable circumstances, and as this tree may be considered as a seedling, that his theory is still correct, I answer that it is not a seedling: it is evidently a _grafted tree_, and might have been taken from an old sort at that time. But what will the theory do when applied to the Autumn Bergamot Pear? Mr. Lindley says, (see No. 42, page 231,) "it is now [1831] one of the _best Pears of the season_, and it is one of the _most ancient_: supposed to have been in England ever since the time of Julius Cæsar;" that is, _one thousand eight hundred and eighty-seven_ years ago!! I can only add of this same Autumn Bergamot Pear, that the young trees of it are as healthy, and grow as free in my nursery as any of the new Flemish Pears, at this present time. The theory is therefore _not true_, and some other cause must be found for the occasional decay of fruit trees. As it relates to this country, according to the opinion of many, our climate has experienced a change within the period alluded to: the winters are not so _severe_ or so long generally as they used to be; and yet trees that once stood the cold winters uninjured, have since, in milder winters, been killed by the cold, the milder and longer falls causing the sap to remain in the trees to a later period. When cold weather sets in suddenly before the wood is well ripened and hardened, the cold penetrates to the medulla, or pith, whereby it receives a mortal injury, which, although it does not kill the tree at once, it generally dies the next summer, or summer following. The tree thus injured may be discovered, on cutting the shoots in the spring, by a blackness in the pith; and although I do not think that a tree once injured as above stated can ever be recovered, yet the sort may be preserved by budding from it on a healthy young stock; if the bark is un-
injured, the bud will take and thrive on the young stock. I have taken buds from Peaches in this injured state, when I wished to keep the sort, and although the old tree had actually died in the fall following, the young shoot has done well, showing no symptom of disease.

After all, the philosophy about trees running out by age, and a regeneration to be accomplished only by new seedling sorts, I know not but budding is as much a renovation in the sort as seedlings are—the seed is but a bud in a smaller compass; both the buds and the seeds are perfect individuals, and each of them capable, under proper circumstances, to form a new tree.

A word or two more on cultivating Pears. In order to have them of the finest quality, and in the greatest state of perfection, I would recommend the espalier mode of training for this purpose. The direction I believe to be very correct, and easy to be practised. I have made a selection of fine sorts, and marked with an asterisk those that will do well on the Quince stock for dwarf sorts; they will all take well, of course, on Pear stocks. A change of stocks will often have a great effect. I have observed, that French Pears (I mean trees imported directly from France) are generally grafted on Quinces; in some of the trees, when they have appeared to be in a decaying state, by taking off buds from, and putting them on free Pear stocks, they have done well, being quite renovated. I would recommend when any fine kind of Pear shows any tendency to decay on Pear stocks, to bud the sorts on fine free Quince stocks, and a similar effect will be produced.

### Selection of Pears

Those marked with an asterisk * are adapted for Espalier or Quenouille Training.

**Early, or Summer Fruit.**

<table>
<thead>
<tr>
<th>Variety</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cuisse Madame</td>
<td>17</td>
</tr>
<tr>
<td>*Early Rousselet</td>
<td>4</td>
</tr>
<tr>
<td>*Fondante de Brest</td>
<td>5</td>
</tr>
<tr>
<td>Green Chisel</td>
<td>6</td>
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<tr>
<td>Long-Stalked Blanquet</td>
<td>24</td>
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<td>Madeleine</td>
<td>25</td>
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<tr>
<td>Musk Robine</td>
<td>8</td>
</tr>
<tr>
<td>*Early Bergamot</td>
<td>3</td>
</tr>
<tr>
<td>*Epine d’E’té</td>
<td>18</td>
</tr>
<tr>
<td>Governor Stuyvesant</td>
<td>163</td>
</tr>
<tr>
<td>Jargonelle</td>
<td>20</td>
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<tr>
<td>Little Muscat</td>
<td>22</td>
</tr>
<tr>
<td>Mansuette</td>
<td>26</td>
</tr>
<tr>
<td>*Prince’s Pear</td>
<td>29</td>
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### Autumnal Fruit

<table>
<thead>
<tr>
<th>Pears</th>
<th>Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Robine</em></td>
<td>10</td>
<td>Sabino d’E’té</td>
</tr>
<tr>
<td><em>Summer Bonchretien</em></td>
<td>36</td>
<td>Summer Francréal</td>
</tr>
<tr>
<td><em>Summer Bergamot</em></td>
<td>13</td>
<td>*Summer Rose</td>
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<tr>
<td>Williams’s Bonchretien</td>
<td>38</td>
<td>Windsor</td>
</tr>
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</table>

### Winter Fruit

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<tr>
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<th>Number</th>
<th>Description</th>
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<tbody>
<tr>
<td><em>Robine</em></td>
<td>10</td>
<td>Sabino d’E’té</td>
</tr>
<tr>
<td><em>Summer Bonchretien</em></td>
<td>36</td>
<td>Summer Francréal</td>
</tr>
<tr>
<td><em>Summer Bergamot</em></td>
<td>13</td>
<td>*Summer Rose</td>
</tr>
<tr>
<td>Williams’s Bonchretien</td>
<td>38</td>
<td>Windsor</td>
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### Autumnal Fruit

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<th>Pears</th>
<th>Number</th>
<th>Description</th>
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<tbody>
<tr>
<td><em>Autumn Bergamot</em></td>
<td>42</td>
<td>*Belle et Bonne</td>
</tr>
<tr>
<td><em>Bezy de la Motte</em></td>
<td>46</td>
<td>*Bezy de Montigny</td>
</tr>
<tr>
<td>Bezy Vaet</td>
<td>68</td>
<td>*Brown Beurré</td>
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<tr>
<td>Capiaumont</td>
<td>73</td>
<td>Charles d’Autriche</td>
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<tr>
<td><em>Crasanne</em></td>
<td>48</td>
<td>Doyenné Santilé</td>
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<tr>
<td>Délices d’Ardenpont</td>
<td>76</td>
<td>*Duchess of Angoulème</td>
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<tr>
<td><em>Echassery</em></td>
<td>50</td>
<td>Elton</td>
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<tr>
<td>Flemish Beauty</td>
<td>82</td>
<td>*Gansel’s Bergamot</td>
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<td>54</td>
<td>*Green Sylvange</td>
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<td>Hacon’s Incomparable</td>
<td>85</td>
<td>*Louise-bonne</td>
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<tr>
<td>*Marie Louise</td>
<td>91</td>
<td>Moor-fowl Egg</td>
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<tr>
<td>Napoleon</td>
<td>94</td>
<td>Poire Neill</td>
</tr>
<tr>
<td><em>Seckle</em></td>
<td>101</td>
<td>Swan’s Egg</td>
</tr>
<tr>
<td>Urbaniste</td>
<td>103</td>
<td>*White Doyenné</td>
</tr>
</tbody>
</table>

### Winter Fruit

<table>
<thead>
<tr>
<th>Pears</th>
<th>Number</th>
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<tbody>
<tr>
<td>Ambrette</td>
<td>108</td>
<td>*Angelique de Bordeaux</td>
</tr>
<tr>
<td><em>Beurré d’Aremberg</em></td>
<td>119</td>
<td>*Beurré Diel</td>
</tr>
<tr>
<td>Beurré Rance</td>
<td>121</td>
<td>*Chaumontel</td>
</tr>
<tr>
<td><em>Colmar</em></td>
<td>124</td>
<td>D’Aush</td>
</tr>
<tr>
<td><em>Easter Bergamot</em></td>
<td>110</td>
<td>*Glout Morceau</td>
</tr>
<tr>
<td>Forelle</td>
<td>128</td>
<td>*Easter Beurré</td>
</tr>
<tr>
<td>Gilogil</td>
<td>113</td>
<td>*Holland Bergamot</td>
</tr>
<tr>
<td>Passe Colmar</td>
<td>137</td>
<td>Royale d’Hiver</td>
</tr>
<tr>
<td>*Saint Germain</td>
<td>142</td>
<td>*Spanish Bonchretien</td>
</tr>
</tbody>
</table>
PLUMS.

CHAPTER XII.

ON THE CULTIVATION OF PLUMS.

Propagation.

Plums are propagated by budding and grafting upon the Brussels and the Common Plum stock. The former is principally employed for such sorts as are intended to be worked standard high; it is used also for dwarfs. The Common stock is used likewise for both standards and dwarfs; but then the former are worked below, the same as for dwarfs, and the strongest of the plants are allowed to run up for standards.

In raising standard Plums, however, I have found it the best way to bud them upon the Common stock, nine inches from the ground. If the stocks are strong and in health, and upon a good soil, they will throw up the vigorous growing sorts standard high the first year; those which are of a more moderate growth will attain that height the following year. For dwarfs, as I have observed before, those which are obtained by grafting are to be preferred.

Pruning and Training.

SECT. I. — Open Standards.

Open standards of Plums should be chosen, such as are straight and clean in their stems, with regular heads of four equally strong well-placed shoots. If the trees have been planted in the autumn, they will, by the following April, have made fresh roots, and their buds will begin to push; they must at this time be headed down to three or four inches, after which they will furnish three or four others from each shoot.

If, however, at the next winter pruning a sufficient number cannot be selected to form the head, the best must be selected and cut down again as before, which, if the tree be in a state of health, must furnish abundance for the purpose. The best of those being selected, they must be allowed to grow at their full length, without ever shortening them again, unless through some accident there should be a vacancy in the head which requires to be filled up.
Standards, when thus fully established, require nothing further than to be looked over from time to time, in order to remove any superfluous shoots, or such others as may, by their further growth, be likely to injure others.

Sec. II. — Espaliers.

Espalier Plums are to be formed precisely upon the same principle as espalier Pears, having a central upright stem with horizontal branches issuing from each side; these should be trained at nine inches apart, except in such sorts as are of a very slender wiry growth, in which they may be somewhat nearer.

The branches of Plums require to be continued at length, without ever shortening the leading shoot, and their spurs should be managed as directed for Pears, except in the first pruning in the summer, when the foreright and side shoots must be shortened to one inch instead of two, as they are not so likely to throw out additional shoots from these artificial spurs in the same season.

Some of the strongest, however, of these spurs will be likely to make a second shoot, which must, in the second pruning, be cut off below the eye whence it originated; never shortening a second shoot like the first, as a repetition of this alone causes the spurs, in every description of espalier and wall tree, to be what are termed bushheaded, instead of having any tendency to acquire a more natural character: they are at all times unsightly, and never productive of fruit.

A Selection of Plums — By the Editor.

Those marked with an asterisk * are adapted for Espalier or Quenouille Training.

Ripe in July and August.

| Blue Gage              | 1 | *Blue Perdrigon | 2 |
| *Early Amber          | 48 | Early red Primordian | 17 |
| Great Damask of Tours | 3 | *Green Gage       | 10 |
| *Jaune Hâtive         | 49 | *Morocco          | 6  |
| Prècoce deTours       | 7  | Violette hâtive   | 9  |
| Wilmot's Early Orleans| 41 | *Kirk's Plum      | 5  |
Ripe in August and beginning of September.

*Brignole  44  *Drap d’Or  47
Bolmar’s Washington  53  Early Orleans  16
Flushing Gage  62  *Fotheringham  18
*La Royale  25  Little Queen Claude  11
Luccomb’s Nonesuch  12  *Mirabelle  51
Monsieur  28  New York Purple  61
Orleans  29  *Purple Gage  31
*Royale de Tours  36  Violet Diaper  38
*Wheat Plum  40  *White Perdrigon  60

Ripe September to October.

*Apricot Plum  43  Cooper’s Plum  63
Coe’s Plum  45  *Diaper  15
Domine Dull’s Plum  64  Downton Imperatrice  46
Goliath  20  *German Prune  19
*La Delicieuse  24  *Mimm’s Plum  26
*Imperatrice  21  Prune Damson  8
Prune Suisse  30  Red Perdrigon  34
*Red Magnum Bonum  33  Saint Catherine  52
Violet Perdrigon  39  Winesour  42
*Wentworth  54  *White Imperatrice  58
White Damson  57  *White Bullace  55
White Magnum Bonum  59  Wentworth  54

CHAPTER XIII.

CULTIVATION OF QUINCES.

Propagation.

The Quince is propagated by layers at any time during the winter months. When the young shoots are laid down, there should not be more than two eyes left above ground, and when those have grown five or six inches long, one of them should be cut clean off, leaving the other to form the plant, which by the autumn will be three feet high.

The layers must be taken off the stools as soon as the leaves are fallen, and planted out in rows at three feet apart
from row to row, and ten or twelve inches from plant to plant in the row. At the end of one or two years they will be fit to bud or graft with the different sorts of Pear, for quenouille or espalier training; or they may be allowed to grow up and form standards for orchard planting.

Those, however, which are intended for budding or grafting, should be shortened to eighteen inches, as soon as quartered out in the rows, which will keep them upright, firm, and steady: but those intended for standards should be staked and tied up as soon as planted, and at the end of three years they ought to be fit to be planted out where they are intended to remain.

Cultivation.

The Quince is cultivated as an open standard. Its management is the same as that of the Plum.

The Quince may very safely be planted out in the orchard, without any fear of its degenerating either the Apple or the Pear, an erroneous idea entertained both by Miller and Forsyth.

CHAPTER XIV.

CULTIVATION OF RASPBERRIES.

Propagation.

The propagation of Raspberries is so well known to every gardener to be by suckers, that nothing need be said under this head;* but the raising of a new plantation of stools is not by every one accomplished in the shortest space of time, and a collection is scarcely ever arranged so as to give all the sorts of which it may consist an equal advantage. In order to this, it is necessary that the respective heights should be known, to which the different varieties attain. This will enable the planter to arrange them to the greatest advantage.

* Cane Raspberries may be propagated by layers, as follows: in the month of July bend down the tops and with a dibber make a hole in the ground, stick in the tops and fasten them down with the foot.

Ed.
This will be by placing the tallest growers at the back, the middle growers next, and the shortest growers in front. By this mode of arrangement, the shorter and middle growers will receive their due proportion of sun, without being interrupted by those which attain the greatest degree of elevation. The necessity of such an arrangement as this must be obvious to those who are aware of the advantage to be derived, in wet and cloudy seasons, in having this delicate and tender fruit fully exposed to the sun, and receiving a free and plentiful admission of air.

In making such a plantation as this, it will be advisable, if possible, to have the rows extend from east to west. These should be four feet at least from each other; and supposing one row only can be allotted to each sort, and that six rows are to form the extent of the plantation, then the first or north row may be planted with the Cornish, No. 9; the second with Woodward's Red Globe, No. 22; the third with Red Antwerp, No. 3; the fourth with Yellow Antwerp, No. 4; the fifth with Cane, No. 6, 7, or 8; the sixth with Double Bearing, No. 10 or 11.

The stools in the first and second row should be four feet apart; those in the third and fourth, three feet and a half; and those in the fifth and sixth, three feet. In planting young suckers should be made choice of; and if in plenty, three of these should be allowed to each stool, placing them in a triangle of six inches apart. If fruit are not wanted the first year, the plants will gain considerable strength by being cut down within six inches of the ground as soon as planted, instead of leaving them three or four feet high in order to obtain from them a crop of fruit.

In selecting the sorts for the above six rows, it is intended only to show their arrangement as far as regards their relative heights, not as a proper proportion of each; because a single row of yellow-fruited will not, by many, be deemed sufficient for five rows of red.

When a larger collection is intended to be planted out, the additional varieties may readily be placed so as to correspond with those which I have selected as a specimen.

After the stools are established, and fruit of the largest size acquired, care must be taken to select the strongest canes, and a few of these only from each plant, in proportion to its strength, shortening each to about four-fifths of its original height; these should be supported singly by a small stake to each. For general purposes stakes are unneces-
sary, as three, four, five, or six canes from the same stool may be tied together on their tip-ends: this may be done so as to give each cane a bow-like direction, which will give much more room for their laterals to grow than if tied up in a more perpendicular manner.

As a succession of this very favourite fruit must always be desirable in the dessert, it may be prolonged considerably beyond its usual time by cutting down some of the stools wholly to within a few inches of the ground, instead of leaving the canes at four fifths of their length.

This operation may be practised upon both the Red and the Yellow Antwerp, as well as upon several of the other varieties, from which good crops of fruit may be obtained in August.

The double-bearing varieties should have every alternate stool cut down annually: these will furnish an abundance of fruit so late as September, and in a fine warm autumn even to a later period.

As the finest and best of these fruits are, in all cases, the produce of strong and well-ripened canes, it becomes necessary that the stools should have every advantage afforded them. This may be readily effected by causing all the former year's canes to be cut down to the ground as soon as they have produced their crop, instead of allowing them to stand till the winter or spring: this removes an unnecessary encumbrance, and at a season when sun and air are of infinite importance to the young canes, consequently to the succeeding crop of fruit.

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CHAPTER XV.

CULTIVATION OF STRAWBERRIES.

Cultivation.

As early in the summer as the young runners of Strawberries have taken root, they should be taken up and planted out in nursery beds, at a distance of five or six inches from each other. These, in the course of the summer and autumn, will make fine, large, well-rooted plants, and many of the kinds will be sufficiently strong to produce fruit the following summer.
In preparing the ground for the reception of these plants, it should be trenched two spades deep (twenty inches), with a quantity of half-rotten dung mixed with the first spit. In planting them out, the most economical method perhaps will be, to plant in beds of four rows each, with intervals of two and a half or two feet between the beds, according to the sorts to be planted.

The strongest growers, such as Wilmot's Superb, and all the varieties of the third Class, may be fifteen inches from row to row, and fifteen inches between each plant; the next strongest may have the rows fifteen inches apart, and the plants twelve inches: the third size, comprising all those of the sixth and seventh Classes, may have the rows twelve inches apart, and the plants twelve inches; the fourth size, those of Class I. and V., may have the rows twelve inches apart, and the plants nine inches.

During the first year, all the runners should be cut off the plants some time before they have taken root, which will give the stool plants full possession of the soil. Such sorts as show fruit should have the ground covered, when coming into blossom, with either short grass or with straw, which will keep the blossoms clean, and the fruit free from soil when ripe; besides, the surface of the ground will be protected from the scorching rays of the sun, and in case of heavy showers, the rain will thus be prevented from running off. As soon as the fruit is gathered, however, this covering should be removed, and the ground kept clean by the hoe. In the winter, and not before, as the plants will not have finished their growth, the leaves must be cut off, and the spaces among the plants, as well as the alleys, dug carefully over, so as not to injure their roots: this will be best done with a three-pronged fork, instead of the spade. The second summer, the plants will bear their best crop and finest fruit; the beds and outside of the alleys should be covered with mown grass or with straw, as before, three or four inches thick: by this method I have found the fruit not only more abundant, but much finer than by any other.

In cultivating the Hautbois Strawberry, plants from bad collections produce a number of what some gardeners call male or sterile plants; and many are of opinion, that because they are males, it is necessary they should be preserved in their beds, in order to fertilize the others; and some have gone so far as to plant them with a rather numerous regular-
ity for this purpose. The consequence has been, that their beds have proved more fertile in leaves than in fruit, and the stock has at length been condemned as bad; whereas its sterility has proceeded from those favourite males, the stools of which having no crop of fruit to support always produce a superabundance of runners, which being also much stronger than the fertile ones have consequently overrun and overpowered them, and literally annihilated the only ones capable of producing fruit.

Having had a parcel of Hautbois plants given to me some years ago, I planted them out, and suspecting there were many sterile plants among them, I did not suffer a runner to remain the first year. The second year, five plants out of six proved to be so, which I immediately destroyed; and as soon as the runners of the fertile ones became rooted, I planted out the bed afresh: these produced me one of the most fertile crops I ever saw, and the runners from them produced the successive crops the same.

I selected a few of the finest of the first berries of those which bore the first year, and sowed the seeds; these produced, as might be expected, both fertile and sterile plants, the latter of which I again destroyed, and saved a few only of those which produced the finest fruit, and of similar size, figure, and quality; the runners from these I planted out as before, and they produced me a perfect crop of fruit, without a single sterile plant being found among them: thus was my first stock of prolific Hautbois obtained.

After stating thus much relative to this class of Strawberries, it can hardly be necessary for me to point out the necessity of closely examining all new-made beds of them, and of entirely extirpating those worse than useless sterile plants.

Alpine Strawberries have been recommended by some to be always raised from seed. I have raised many this way, and I have found myself disappointed, in having a portion of them produce inferior fruit to those from which the seeds were obtained. Thus a mixture of Alpines is the result, which in my opinion is no way desirable, as in all cases a crop of the best fruit can never be equalled by a mixture of the best with inferior varieties.

In propagating the Alpine Strawberry by the runners from one single plant, all its offspring must be the same; it therefore becomes necessary to select the very finest kind for the purpose; the fruit large, broad at its base, and sharply conical.
If the runners are planted out in August or the beginning of September, the beds will be covered with runners by the spring; these should not be removed, as directed for the other classes, because the first and strongest of them will produce fruit during the autumn, and continue in succession to a late period of the season. But a succession of finer fruit than these is produced by cutting off all the flower stems as soon as they begin to blossom, from their commencement in the spring till the end of June. By this means a most abundant supply of the very finest fruit is produced from the end of July till the frost sets in.

In pursuing this latter mode of management, it would be most advisable, perhaps, to plant a small-sized bed for the purpose, allowing the plants a space of six or eight inches from each other, instead of more, which will ensure a thicker crop; and in all cases with Alpines, it would be still better to have some of both Red and White planted upon a north aspect, and that these plantings should be removed annually.

The Wood Strawberry requires the same management, except in this, that as it does not produce its fruit in the autumn, its flower stems must not be cut down in the spring, in expectation of a succession crop.

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Mr. Forsyth's Composition.

Mr. Forsyth, May 11, 1791, gave the following directions for making a composition for curing diseases, defects and injuries in all kinds of fruit and forest trees, and the method of preparing the trees and laying on the composition:

"Take one bushel of fresh cow-dung, half a bushel of lime rubbish of old buildings (that from the ceilings of rooms is preferable,) half a bushel of wood ashes, and a sixteenth part of a bushel of pit or river sand; the three last articles are to be sifted fine before they are mixed; then work them well together with a spade, and afterwards with a wooden beater, until the stuff is very smooth, like fine plaster used for ceilings of rooms.

"The composition being thus made, care must be taken to prepare the tree properly for its application, by cutting
away all the dead, decayed, and injured part, till you come
at the fresh sound wood, leaving the surface of the wood
very smooth, and rounding off the edges of the bark with a
draw-knife or other instrument, perfectly smooth, which must
be particularly attended to; then lay on the plaster about
an eighth of an inch thick, all over the part where the wood
or bark has been so cut away, finishing off the edges as thin
as possible. Then take a quantity of dry powder of wood-
ashes mixed with a sixth part of the same quantity of the
ashes of burnt bones; put it into a tin box with holes in the
top, and shake the powder on the surface of the plaster till
the whole is covered with it, letting it remain for half an hour
to absorb the moisture; then apply more powder, rubbing
it on gently with the hand, and repeating the application
of the powder till the whole plaster becomes a dry, smooth
surface.

"If any of the composition be left for a future occasion,
it should be kept in a tub or other vessel, and urine poured
on it so as to cover the surface, otherwise the atmosphere
will greatly hurt the efficacy of the application.

"When lime rubbish of old buildings cannot be easily got,
take pounded chalk or common lime, after having been
slaked a month at least.

"As the growth of the trees will gradually affect the plas-
ter, by raising up its edges next the bark, care should be
taken, when that happens, to rub it over with the finger when
occasion may require, (which is best done when moistened
by rain,) that the plaster may be kept whole, to prevent the
air and wet penetrating into the wound."

Mr. Forsyth says, farther on, "As the best way of using
the composition is found by experience to be in a liquid state,
it must, therefore, be reduced to the consistence of a pretty
thick paint, by mixing it up with a sufficient quantity of urine
and soap-suds, and laid on with a painter's brush. The
powder of wood-ashes and burnt bones is to be applied as
before directed, patting it down with the hand."

Although I do not feel disposed to go the length of ad-
mitting all that has been said of the virtues of this com-
position, I believe it to be a very excellent one to be applied to
trees where their limbs have been amputated, or their bark
injured by wounds. I have therefore inserted its prepa-
ration here, verbatim, from Mr. Forsyth's Treatise, and re-
commend its application in the manner he has directed, particularly in a liquid state.

**A Wash for the Stems of Fruit Trees.**

Take a peck of fresh cow-dung, half a peck of quick-lime, half a pound of flour of sulphur, and a quarter of a pound of lamp-black. Mix the whole together with as much urine and soap-suds in a boiling state as will form the ingredients into a thick paint.

This composition may be applied to the stems of young standard trees when planted out into the orchard, to prevent their being injured by the depredations of hares and rabbits.

**A Wash for the Stems and Branches of Fruit Trees.**

Take half a peck of quick lime, half a pound of flour of sulphur, and a quarter of a pound of lamp-black. Mix the whole together with as much boiling water as will form the ingredients into a thick paint. This composition is recommended to be applied to the stems and limbs of apple trees which are infested with the *White Mealy Insect*, having previously removed the moss and loose bark by scraping them off with a strong knife, or some other instrument adapted to the purpose.

In using the composition, it will be most efficacious if applied in a warm state, or something more than blood heat.

On young trees, strong vinegar will effectually destroy this insect, and I have for many years, in my own nursery, used it for this purpose: but this would be too expensive to be applied when the trees are large.*

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*A solution of potash to wash the stems of the trees early in the spring before the buds expand, will effectually destroy them.*
INDEX

TO THE DIFFERENT FRUITS.

ALMONDS.

<table>
<thead>
<tr>
<th>No.</th>
<th>Fruit</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Amande commune</td>
<td>1</td>
</tr>
<tr>
<td>2.</td>
<td>Amande douce à coque duré</td>
<td>2</td>
</tr>
<tr>
<td>3.</td>
<td>Amande douce à coque tendre</td>
<td>2</td>
</tr>
<tr>
<td>4.</td>
<td>Amande des Dames</td>
<td>2</td>
</tr>
<tr>
<td>5.</td>
<td>Amande Sultana</td>
<td>2</td>
</tr>
<tr>
<td>6.</td>
<td>Amande Princesse</td>
<td>2</td>
</tr>
<tr>
<td>7.</td>
<td>Amande Amère</td>
<td>2</td>
</tr>
<tr>
<td>8.</td>
<td>Bitter Almond</td>
<td>2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>No.</th>
<th>Fruit</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Common Almond</td>
<td>1</td>
</tr>
<tr>
<td>2.</td>
<td>Hard-shell Sweet Almond</td>
<td>1</td>
</tr>
<tr>
<td>4.</td>
<td>Ladies’ Finger Sweet Almond</td>
<td>2</td>
</tr>
<tr>
<td>6.</td>
<td>Pistachia Almond</td>
<td>2</td>
</tr>
<tr>
<td>7.</td>
<td>Princess Paper-shell Almond</td>
<td>2</td>
</tr>
</tbody>
</table>

APPLES.

<table>
<thead>
<tr>
<th>No.</th>
<th>Apple</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>163.</td>
<td>Acklam’s Russet</td>
<td>62</td>
</tr>
<tr>
<td>115.</td>
<td>Adams’s Pearmain</td>
<td>44</td>
</tr>
<tr>
<td>116.</td>
<td>Esopus Spitzenberg</td>
<td>45</td>
</tr>
<tr>
<td>22.</td>
<td>Alexander</td>
<td>11</td>
</tr>
<tr>
<td>46.</td>
<td>Alfriston</td>
<td>20</td>
</tr>
<tr>
<td>103.</td>
<td>American Newtown Pippin</td>
<td>40</td>
</tr>
<tr>
<td>169.</td>
<td>Anis</td>
<td>65</td>
</tr>
<tr>
<td>22.</td>
<td>Aporta</td>
<td>11</td>
</tr>
<tr>
<td>6.</td>
<td>Arbroath Pippin</td>
<td>4</td>
</tr>
<tr>
<td>164.</td>
<td>Aromatic Russet</td>
<td>63</td>
</tr>
<tr>
<td>165.</td>
<td>Ashmead’s Kernel</td>
<td>63</td>
</tr>
<tr>
<td>93.</td>
<td>Aurore</td>
<td>37</td>
</tr>
<tr>
<td>194.</td>
<td>Bache’s Kernel</td>
<td>75</td>
</tr>
<tr>
<td>117.</td>
<td>Baltimore</td>
<td>45</td>
</tr>
<tr>
<td>118.</td>
<td>Barcelona Pearmain</td>
<td>45</td>
</tr>
<tr>
<td>88.</td>
<td>Bardin</td>
<td>35</td>
</tr>
<tr>
<td>119.</td>
<td>Baxter’s Pearmain</td>
<td>46</td>
</tr>
<tr>
<td>67.</td>
<td>Beachamwell Seedling</td>
<td>27</td>
</tr>
<tr>
<td>47.</td>
<td>Beauty of Kent</td>
<td>20</td>
</tr>
<tr>
<td>120.</td>
<td>Bedfordshire Foundling</td>
<td>46</td>
</tr>
<tr>
<td>121.</td>
<td>Belle Bonne</td>
<td>46</td>
</tr>
<tr>
<td>68.</td>
<td>Belledge</td>
<td>27</td>
</tr>
<tr>
<td>69.</td>
<td>Belle Grideline</td>
<td>27</td>
</tr>
<tr>
<td>69.</td>
<td>Belle Griseline</td>
<td>27</td>
</tr>
<tr>
<td>62.</td>
<td>Bell’s Scarlet</td>
<td>25</td>
</tr>
<tr>
<td>69.</td>
<td>Belvoir Pippin</td>
<td>23</td>
</tr>
<tr>
<td>193.</td>
<td>Bennet Apple</td>
<td>75</td>
</tr>
<tr>
<td>122.</td>
<td>Benwell’s Pearmain</td>
<td>47</td>
</tr>
<tr>
<td>17.</td>
<td>Bere Court Pippin</td>
<td>8</td>
</tr>
<tr>
<td>194.</td>
<td>Best Bache</td>
<td>75</td>
</tr>
<tr>
<td>70.</td>
<td>Biggs’s Nonesuch</td>
<td>23</td>
</tr>
<tr>
<td>71.</td>
<td>Birmingham Pippin</td>
<td>23</td>
</tr>
<tr>
<td>72.</td>
<td>Blenheim Orange</td>
<td>29</td>
</tr>
<tr>
<td>72.</td>
<td>Blenheim Pippin</td>
<td>29</td>
</tr>
<tr>
<td>113.</td>
<td>Bonnet Carré</td>
<td>44</td>
</tr>
<tr>
<td>1.</td>
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</tr>
<tr>
<td>207.</td>
<td>Pawsan</td>
<td>80</td>
</tr>
<tr>
<td>178.</td>
<td>Pennington's Seedling</td>
<td>68</td>
</tr>
<tr>
<td>26.</td>
<td>Pépin d'Or</td>
<td>12</td>
</tr>
<tr>
<td>161.</td>
<td>Pépin Pearsain d'Angleterre</td>
<td>62</td>
</tr>
<tr>
<td>153.</td>
<td>Petit Jean</td>
<td>58</td>
</tr>
<tr>
<td>35.</td>
<td>Philadelphia Pippin</td>
<td>16</td>
</tr>
<tr>
<td>79.</td>
<td>Phillip's Reinetete</td>
<td>31</td>
</tr>
<tr>
<td>179.</td>
<td>Pile's Russet</td>
<td>68</td>
</tr>
<tr>
<td>180.</td>
<td>Pine Apple Russet</td>
<td>69</td>
</tr>
<tr>
<td>154.</td>
<td>Pinner Seedling</td>
<td>58</td>
</tr>
<tr>
<td>181.</td>
<td>Pitmaston Nonpareil</td>
<td>69</td>
</tr>
<tr>
<td>181.</td>
<td>Pitmaston Russet Non-pareil</td>
<td>69</td>
</tr>
<tr>
<td>84.</td>
<td>Pomme de Caractère</td>
<td>34</td>
</tr>
<tr>
<td>82.</td>
<td>Pomme de Laak</td>
<td>33</td>
</tr>
<tr>
<td>227.</td>
<td>Pomme d'Ap</td>
<td>87</td>
</tr>
<tr>
<td>36.</td>
<td>Pomme de Neige</td>
<td>16</td>
</tr>
<tr>
<td>76.</td>
<td>Portugal Apple</td>
<td>30</td>
</tr>
<tr>
<td>73.</td>
<td>Postoff</td>
<td>29</td>
</tr>
<tr>
<td>73.</td>
<td>Postophe d'Hiver</td>
<td>29</td>
</tr>
<tr>
<td>37.</td>
<td>Potter's Large</td>
<td>17</td>
</tr>
<tr>
<td>182.</td>
<td>Powell's Russet</td>
<td>70</td>
</tr>
<tr>
<td>190.</td>
<td>Pyrager</td>
<td>74</td>
</tr>
<tr>
<td>188.</td>
<td>Pride of the Ditches</td>
<td>72</td>
</tr>
<tr>
<td>11.</td>
<td>Pyrus Astracanica</td>
<td>6</td>
</tr>
<tr>
<td>73.</td>
<td>Queen's Apple</td>
<td>29</td>
</tr>
<tr>
<td>25.</td>
<td>Rambour Franca</td>
<td>12</td>
</tr>
<tr>
<td>25.</td>
<td>Rambor Gros</td>
<td>12</td>
</tr>
<tr>
<td>7.</td>
<td>Red Astracan</td>
<td>4</td>
</tr>
<tr>
<td>14.</td>
<td>Red Calville</td>
<td>7</td>
</tr>
<tr>
<td>38.</td>
<td>Red Ingestrie</td>
<td>17</td>
</tr>
<tr>
<td>38.</td>
<td>Red Ingestrie Pippin</td>
<td>17</td>
</tr>
<tr>
<td>13.</td>
<td>Red Juneating</td>
<td>7</td>
</tr>
<tr>
<td>208.</td>
<td>Red Must</td>
<td>81</td>
</tr>
<tr>
<td>8.</td>
<td>Red Quarenden</td>
<td>5</td>
</tr>
<tr>
<td>209.</td>
<td>Red Streak</td>
<td>81</td>
</tr>
<tr>
<td>197.</td>
<td>Red Styre</td>
<td>76</td>
</tr>
<tr>
<td>73.</td>
<td>Reinette Batarde</td>
<td>29</td>
</tr>
<tr>
<td>159.</td>
<td>Reinette Blanche d'Espagne</td>
<td>61</td>
</tr>
<tr>
<td>76.</td>
<td>Reinette de Caen</td>
<td>30</td>
</tr>
<tr>
<td>76.</td>
<td>Reinette de Canada</td>
<td>30</td>
</tr>
<tr>
<td>76.</td>
<td>Reinette de Canada à Côtes</td>
<td>30</td>
</tr>
<tr>
<td>76.</td>
<td>Reinette de Canada Blanche</td>
<td>30</td>
</tr>
<tr>
<td>185.</td>
<td>Reinette de Canada Grise</td>
<td>71</td>
</tr>
<tr>
<td>118.</td>
<td>Reinette des Carmes</td>
<td>46</td>
</tr>
<tr>
<td>183.</td>
<td>Reinette d'Hongrie</td>
<td>70</td>
</tr>
<tr>
<td>82.</td>
<td>Reinetete Dorée</td>
<td>33</td>
</tr>
<tr>
<td>106.</td>
<td>Reinetete Franche</td>
<td>41</td>
</tr>
<tr>
<td>76.</td>
<td>Reinetete Grosse de Canada</td>
<td>30</td>
</tr>
<tr>
<td>175.</td>
<td>Reinetete Nonparelale</td>
<td>67</td>
</tr>
<tr>
<td>118.</td>
<td>Reinetete Rouge</td>
<td>46</td>
</tr>
</tbody>
</table>
APRICOTS.

No. | Page | No. | Page
--- | --- | --- | ---
227. | Pomme d'Api | 87 | 169. | Summer Nonpareil | 64
118. | Reinette Rousse | 46 | 64. | Summer Pearmain | 26
15. | Revelstone Pippin | 7 | 220. | Swara Apple | 85
221. | Rhode Island Greening | 86 | 189. | Sweeney Nonpareil | 73
155. | Ribston Pippin | 59 | 226. | Sweet and Sour | 87
107. | Robinson Pippin | 41 | 190. | Stykehouse Russet | 73
63. | Rode Wyn Appel | 25 | 158. | Tarvey Codlin | 61
121. | Rolland Apple | 46 | 65. | Transparent Codlin | 26
169. | Rook's Nest | 65 | 11. | Transparent de Moscovie | 6
184. | Ross Nonpareil | 70 | 222. | Van Dyne | 86
13. | Rother Jacobs Appel | 7 | | | |
156. | Royal Pearmain | 59 | 42. | Waltham Abbey Seedling | 18
64. | Royal Pearmain | 26 | 81. | Wellington | 32
157. | Royal Reinet | 60 | 191. | Wheeler's Russet | 74
186. | Royal Russet | 71 | 11. | White Astracan | 6
137. | Ruckman's Pearmain | 52 | 128. | White Cockle | 48
61. | Rymer | 25 | 27. | White Hawthornden | 13
8. | Sack Apple | 5 | 158. | White Pippin | 80
181. | St. John's Nonpareil | 69 | 132. | White Russet | 74
186. | Sam Young | 71 | 159. | White Spanish Reinet | 61
58. | Sam's Crab | 24 | 158. | White Stone Pippin | 60
39. | Scarlet Crofton | 17 | 160. | Whitmore's Pippin | 62
187. | Scarlet Nonpareil | 72 | 66. | Williams's Pippin | 26
210. | Siberian Bittersweet | 82 | 110. | Winter Colman | 42
211. | Siberian Harvey | 83 | 111. | Winter Majetin | 43
188. | Siely's Mignonne | 72 | 161. | Winter Pearmain | 62
150. | Simpson's Pippin | 57 | 112. | Winter Queening | 43
150. | Simpson's Seedling | 57 | 110. | Winter Red Calville | 63
63. | Sops in Wine | 25 | 113. | Winter White Calville | 43
63. | Sops of Wine | 25 | 213. | Woodcock | 83
118. | Speckled Golden Reinet | 46 | 79. | Wood's Huntingdon | 31
169. | Spice Apple | 65 | 79. | Wood's Transparent Pippin | 31
9. | Spring Grove Codlin | 5 | 72. | Woodstock Pippin | 29
168. | Stagg's Nonpareil | 64 | 43. | Wormley Pippin | 19
212. | Stead's Kernel | 82 | 44. | Wyken Pippin | 19
158. | Stone Pippin | 60 | 93. | Wyker Pippin | 37
108. | Striped Beauvin | 42 | 214. | Yellow Elliot | 83
40. | Striped Holland Pippin | 17 | 93. | Yellow German Reinet | 37
24. | Sudlow's Full Pippin | 11 | 45. | Yellow Ingestrie | 10
16. | Sugarloaf Pippin | 8 | 114. Yorkshire Greening | 44
41. | Summer Broaden | 18 | 33. | Young's Long Keeping | 33
41. | Summer Colman | 18 | | | |
10. | Summer Golden Pippin | 6 | 34. | | | |
<table>
<thead>
<tr>
<th>No.</th>
<th>Cherries.</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td><strong>Aubrie Pêche</strong></td>
<td>94</td>
</tr>
<tr>
<td>10</td>
<td><strong>Aubrie Précocoe</strong></td>
<td>95</td>
</tr>
<tr>
<td>12</td>
<td><strong>Aubrie Royale</strong></td>
<td>95</td>
</tr>
<tr>
<td>9</td>
<td><strong>Aubrie Violet</strong></td>
<td>94</td>
</tr>
<tr>
<td>11</td>
<td><strong>Alexandrian</strong></td>
<td>94</td>
</tr>
<tr>
<td>2</td>
<td><strong>Amande Aveline</strong></td>
<td>91</td>
</tr>
<tr>
<td>6</td>
<td><strong>Anson's</strong></td>
<td>93</td>
</tr>
<tr>
<td>8</td>
<td><strong>Black</strong></td>
<td>94</td>
</tr>
<tr>
<td>1</td>
<td><strong>Blotched-leaved Roman</strong></td>
<td>91</td>
</tr>
<tr>
<td>1</td>
<td><strong>Blotched-leaved Turkey</strong></td>
<td>91</td>
</tr>
<tr>
<td>2</td>
<td><strong>Breda</strong></td>
<td>91</td>
</tr>
<tr>
<td>3</td>
<td><strong>Brussels</strong></td>
<td>92</td>
</tr>
<tr>
<td>6</td>
<td><strong>Dunmore's Breda</strong></td>
<td>93</td>
</tr>
<tr>
<td>7</td>
<td><strong>Early Orange</strong></td>
<td>93</td>
</tr>
<tr>
<td>4</td>
<td><strong>Hemslirke</strong></td>
<td>92</td>
</tr>
<tr>
<td>8</td>
<td><strong>Imperial Anson's</strong></td>
<td>94</td>
</tr>
<tr>
<td>5</td>
<td><strong>Large Early Apricot</strong></td>
<td>92</td>
</tr>
<tr>
<td>13</td>
<td><strong>Large Turkey</strong></td>
<td>96</td>
</tr>
<tr>
<td>10</td>
<td><strong>Masculine</strong></td>
<td>95</td>
</tr>
<tr>
<td>6</td>
<td><strong>Moorpark</strong></td>
<td>93</td>
</tr>
<tr>
<td>7</td>
<td><strong>Orange</strong></td>
<td>93</td>
</tr>
<tr>
<td>8</td>
<td><strong>Peach Apricot</strong></td>
<td>94</td>
</tr>
<tr>
<td>9</td>
<td><strong>Purple</strong></td>
<td>94</td>
</tr>
<tr>
<td>10</td>
<td><strong>Red Masculine</strong></td>
<td>95</td>
</tr>
<tr>
<td>11</td>
<td><strong>Roman</strong></td>
<td>95</td>
</tr>
<tr>
<td>12</td>
<td><strong>Royal</strong></td>
<td>95</td>
</tr>
<tr>
<td>2</td>
<td><strong>Royal Persian</strong></td>
<td>91</td>
</tr>
<tr>
<td>6</td>
<td><strong>Temple's</strong></td>
<td>43</td>
</tr>
<tr>
<td>13</td>
<td><strong>Turkey</strong></td>
<td>96</td>
</tr>
<tr>
<td>1</td>
<td><strong>Vartegated Turkey</strong></td>
<td>91</td>
</tr>
<tr>
<td>9</td>
<td><strong>Violet</strong></td>
<td>94</td>
</tr>
<tr>
<td>14</td>
<td><strong>White Masculine</strong></td>
<td>96</td>
</tr>
<tr>
<td>1</td>
<td>Amrée</td>
<td>97</td>
</tr>
<tr>
<td>2</td>
<td>Archduke</td>
<td>97</td>
</tr>
<tr>
<td>3</td>
<td>Belle de Choisy</td>
<td>88</td>
</tr>
<tr>
<td>14</td>
<td>Bigarreau</td>
<td>102</td>
</tr>
<tr>
<td>27</td>
<td>Bigarreau à feuilles de Tabac</td>
<td>107</td>
</tr>
<tr>
<td>17</td>
<td>Black Circassian</td>
<td>103</td>
</tr>
<tr>
<td>15</td>
<td>Black Eagle</td>
<td>102</td>
</tr>
<tr>
<td>16</td>
<td>Black Heart</td>
<td>103</td>
</tr>
<tr>
<td>26</td>
<td>Black Mazzard</td>
<td>106</td>
</tr>
<tr>
<td>26</td>
<td>Black Polstead</td>
<td>106</td>
</tr>
<tr>
<td>17</td>
<td>Black Russian</td>
<td>103</td>
</tr>
<tr>
<td>17</td>
<td>Black Tartarian</td>
<td>103</td>
</tr>
<tr>
<td>18</td>
<td>Bleeding Heart</td>
<td>104</td>
</tr>
<tr>
<td>4</td>
<td>Carnation</td>
<td>98</td>
</tr>
<tr>
<td>11</td>
<td>Cerise à courte queue</td>
<td>101</td>
</tr>
<tr>
<td>11</td>
<td>Cerise à courte queue de Provence</td>
<td>101</td>
</tr>
<tr>
<td>1</td>
<td>Cerise Ambrée</td>
<td>97</td>
</tr>
<tr>
<td>9</td>
<td>Cerise Angloise tardive</td>
<td>100</td>
</tr>
<tr>
<td>3</td>
<td>Cerise de la Palembre</td>
<td>38</td>
</tr>
<tr>
<td>3</td>
<td>Cerise Doucette</td>
<td>28</td>
</tr>
<tr>
<td>12</td>
<td>Cerise du Nord</td>
<td>101</td>
</tr>
<tr>
<td>27</td>
<td>Cerise du quatre à la livre</td>
<td>107</td>
</tr>
<tr>
<td>5</td>
<td>Cerestier noir à fruit rond précocoe</td>
<td>28</td>
</tr>
<tr>
<td>7</td>
<td>Cherry Duke</td>
<td>99</td>
</tr>
<tr>
<td>26</td>
<td>Common Black of Buckinghamshire</td>
<td>106</td>
</tr>
<tr>
<td>19</td>
<td>Coronne</td>
<td>104</td>
</tr>
<tr>
<td>19</td>
<td>Coroun</td>
<td>104</td>
</tr>
<tr>
<td>19</td>
<td>Couronne</td>
<td>104</td>
</tr>
<tr>
<td>20</td>
<td>Downton</td>
<td>104</td>
</tr>
<tr>
<td>5</td>
<td>Early May</td>
<td>28</td>
</tr>
<tr>
<td>21</td>
<td>Elton</td>
<td>104</td>
</tr>
<tr>
<td>8</td>
<td>Flemish</td>
<td>99</td>
</tr>
<tr>
<td>22</td>
<td>Florence</td>
<td>105</td>
</tr>
<tr>
<td>27</td>
<td>Four to the Pound</td>
<td>107</td>
</tr>
<tr>
<td>17</td>
<td>Fraser's Black Heart</td>
<td>103</td>
</tr>
<tr>
<td>17</td>
<td>Fraser's Black Tartarian</td>
<td>103</td>
</tr>
<tr>
<td>18</td>
<td>Gascoign's Heart</td>
<td>104</td>
</tr>
<tr>
<td>11</td>
<td>Gobet à courte queue</td>
<td>101</td>
</tr>
<tr>
<td>14</td>
<td>Graffion</td>
<td>102</td>
</tr>
<tr>
<td>2</td>
<td>Griotte de Portugal</td>
<td>97</td>
</tr>
<tr>
<td>11</td>
<td>Gros Gobet</td>
<td>101</td>
</tr>
<tr>
<td>16</td>
<td>Guignier à fruit noir</td>
<td>103</td>
</tr>
<tr>
<td>28</td>
<td>Guignier à Gros fruit blanc</td>
<td>107</td>
</tr>
<tr>
<td>23</td>
<td>Harrison's Heart</td>
<td>105</td>
</tr>
<tr>
<td>10</td>
<td>Hertfordshire</td>
<td>104</td>
</tr>
<tr>
<td>6</td>
<td>Holman's Duke</td>
<td>99</td>
</tr>
<tr>
<td>7</td>
<td>Jeffrey's Royal</td>
<td>99</td>
</tr>
<tr>
<td>8</td>
<td>Kentish</td>
<td>99</td>
</tr>
<tr>
<td>24</td>
<td>Knight's Early Black</td>
<td>105</td>
</tr>
<tr>
<td>9</td>
<td>Late Duke</td>
<td>100</td>
</tr>
<tr>
<td>25</td>
<td>Lukeward</td>
<td>106</td>
</tr>
<tr>
<td>10</td>
<td>May Duke</td>
<td>100</td>
</tr>
<tr>
<td>19</td>
<td>Merisier à gros fruit noir</td>
<td>104</td>
</tr>
<tr>
<td>26</td>
<td>Merister à petit fruit</td>
<td>106</td>
</tr>
<tr>
<td>26</td>
<td>Merry Cherry of Cheshire</td>
<td>106</td>
</tr>
<tr>
<td>12</td>
<td>Milan</td>
<td>101</td>
</tr>
<tr>
<td>11</td>
<td>Montmorency</td>
<td>101</td>
</tr>
<tr>
<td>11</td>
<td>Montmorency à gross fruit</td>
<td>101</td>
</tr>
<tr>
<td>12</td>
<td>Morello</td>
<td>101</td>
</tr>
</tbody>
</table>
FIGS.

No. | Page  | No. | Page
---|-------|------|-------
2. Portugal Duke | 97 | 5. Small Early May | 98
27. Quatre à la livre | 107 | 26. Small Wild Black | 106
17. Ronald's large Black Heart | 103 | 17. Superb Circassian | 103
29. Remington Heart | 107 | 27. Tobacco-leaved | 106
7. Royale | 99 | 14. Turkey Bigarreau | 103

FIGS.

18. Angélique | 112 | 5. Little Blue | 109
1. Black Genoa | 109 | 26. Little Green | 114
7. Brown Italian | 110 | 23. Marseilles | 113
7. Brown Turkey | 110 | 12. Minion | 111
9. Chestnut | 110 | 24. Nerii | 113
9. Chestnut-coloured Ischia | 110 | 23. Pocock | 113
15. Coucurelle Blanche | 112 | 4. Purple | 109
27. Cyprus | 114 | 15. Purple Genoa | 111
25. Early White | 114 | 13. Round Naples | 111
23. Figue Blanche | 113 | 5. Small Blue | 104
26. Green, red within | 114 | 25. Small White Early | 114
8. Hanover | 110 | 17. Violette | 112
4. Large Blue | 109 | 6. Violette de Bordeau | 110
4. Large Purple | 109 | 23. White Marseilles | 113
21. Large White | 113 | 27. Yellow Ischia | 114
22. Large White Genoa | 113

GRAPES.

62. Aleppo | 151 | 24. Black Damson | 137
41. Alexandrian Ciotat | 143 | 4. Black Frontignac | 131
1. Alicant | 120 | 4. Black Frontignan | 131
9. Auverna | 133 | 5. Black Grape from Tripoli | 131
30. Black Constantia | 140 | 8. Black Lombardy | 132
2. Black Corinth | 130 |
<table>
<thead>
<tr>
<th>No.</th>
<th>Grapes</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>9</td>
<td>Black Morillon</td>
<td>132</td>
</tr>
<tr>
<td>10</td>
<td>Black Muscadel</td>
<td>133</td>
</tr>
<tr>
<td>11</td>
<td>Black Muscadine</td>
<td>133</td>
</tr>
<tr>
<td>1</td>
<td>Black Portugal</td>
<td>129</td>
</tr>
<tr>
<td>12</td>
<td>Black Prince</td>
<td>133</td>
</tr>
<tr>
<td>13</td>
<td>Black Raisin</td>
<td>134</td>
</tr>
<tr>
<td>1</td>
<td>Black Spanish</td>
<td>129</td>
</tr>
<tr>
<td>14</td>
<td>Black Sweetwater</td>
<td>134</td>
</tr>
<tr>
<td>4</td>
<td>Blue Frontignac</td>
<td>131</td>
</tr>
<tr>
<td>20</td>
<td>Blue Tokay</td>
<td>136</td>
</tr>
<tr>
<td>15</td>
<td>Blood</td>
<td>134</td>
</tr>
<tr>
<td>42</td>
<td>Bordelais</td>
<td>143</td>
</tr>
<tr>
<td>35</td>
<td>Brown Hamburgh</td>
<td>141</td>
</tr>
<tr>
<td>42</td>
<td>Bourdelais</td>
<td>143</td>
</tr>
<tr>
<td>9</td>
<td>Burgundy</td>
<td>133</td>
</tr>
<tr>
<td>23</td>
<td>Cambridge Botanic Garden</td>
<td>137</td>
</tr>
<tr>
<td>11</td>
<td>Chasselas noir</td>
<td>133</td>
</tr>
<tr>
<td>32</td>
<td>Chasselas Rouge</td>
<td>140</td>
</tr>
<tr>
<td>43</td>
<td>Ciotat</td>
<td>144</td>
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<td>Early Black July</td>
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<td>Early White Grape from Teneriffe</td>
<td>147</td>
</tr>
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<td>135</td>
</tr>
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</tr>
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<td>Frontignac of Alexandria</td>
<td>149</td>
</tr>
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<td>Genuine Tokay</td>
<td>144</td>
</tr>
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</tr>
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<td>Green Chee</td>
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</tr>
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<td>Grizzly Frontignac</td>
<td>138</td>
</tr>
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<td>138</td>
</tr>
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<td>Jerusalem Muscat</td>
<td>149</td>
</tr>
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<td>La Malvoisie</td>
<td>136</td>
</tr>
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<td>Langford's Incomparable</td>
<td>138</td>
</tr>
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<td>19</td>
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</tr>
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<td>Le Bourgignon</td>
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</tr>
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</tr>
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<td>136</td>
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</tr>
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<td>136</td>
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<td>Malvoise Musquée</td>
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</tr>
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<td>Melier blanc</td>
<td>147</td>
</tr>
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<td>Miller's Burgundy</td>
<td>136</td>
</tr>
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<td>Passe-longue Muscadine</td>
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<td>Purple Frontignac</td>
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<td>140</td>
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<td>144</td>
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</tr>
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<td>Raisin Grape</td>
<td>134</td>
</tr>
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<td>Raisin Muscat</td>
<td>147</td>
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<td>Raisin Précoce</td>
<td>151</td>
</tr>
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<td>Raisin Suisse</td>
<td>151</td>
</tr>
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<td>Red Chasselas</td>
<td>140</td>
</tr>
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</tr>
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</tbody>
</table>
NECTARINES.

<table>
<thead>
<tr>
<th>No.</th>
<th>Page</th>
<th>No.</th>
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</tr>
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<tbody>
<tr>
<td>37. Red Frontignac of Alexander</td>
<td>141</td>
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<td>131</td>
</tr>
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<td>34. Red Grape from Syræcuse</td>
<td>140</td>
<td>6. Warner’s Black Hamburgh</td>
<td>131</td>
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<td>142</td>
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<td>147</td>
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<td>136</td>
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<td>147</td>
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<td>136</td>
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<td>144</td>
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<td>133</td>
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<td>148</td>
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<td>146</td>
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<td>149</td>
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<td>150</td>
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<td>136</td>
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<td>147</td>
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<td>149</td>
<td>55. White Raisin</td>
<td>147</td>
</tr>
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<td>133</td>
<td>61. White Sweetwater</td>
<td>160</td>
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<td>135</td>
<td>3. Workshop Manor Grape</td>
<td>150</td>
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<td>142</td>
<td>40. Wortley Hall Grape</td>
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AMERICAN GRAPES.

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<td>Vitis Cordifolia</td>
<td>152</td>
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<td>154</td>
<td>Incisa</td>
<td>152</td>
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<td>154</td>
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<td>152</td>
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<td>154</td>
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<td>152</td>
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<td>154</td>
<td>Odoratissima</td>
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NECTARINES.

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<th>No.</th>
<th>Page</th>
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<th>Page</th>
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<tbody>
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<td>7 Aromatic</td>
<td>193</td>
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<td>199</td>
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34*
<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Page</th>
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<tbody>
<tr>
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<td>199</td>
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<td>192</td>
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<td>191</td>
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<td>192</td>
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</tr>
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<td>193</td>
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<td>195</td>
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</tr>
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</tr>
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<td>164</td>
</tr>
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<td>24.</td>
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<td>166</td>
</tr>
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<td>158</td>
</tr>
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<td>45.</td>
<td>Alberge Jaune. BON JARD.</td>
<td>175</td>
</tr>
<tr>
<td>42.</td>
<td>Alberge Jaune. DUHAM.</td>
<td>174</td>
</tr>
<tr>
<td>1.</td>
<td>Almond Peach</td>
<td>157</td>
</tr>
<tr>
<td>53.</td>
<td>American Clingstone</td>
<td>179</td>
</tr>
<tr>
<td>6.</td>
<td>Anne</td>
<td>159</td>
</tr>
<tr>
<td>61.</td>
<td>Astor Peach</td>
<td>183</td>
</tr>
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<td>18.</td>
<td>Avant Pêche Blanche</td>
<td>164</td>
</tr>
<tr>
<td>14.</td>
<td>Avant Pêche Rouge</td>
<td>162</td>
</tr>
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<td>165</td>
</tr>
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<td>157</td>
</tr>
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<td>165</td>
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<td>160</td>
</tr>
<tr>
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<td>158</td>
</tr>
<tr>
<td>24.</td>
<td>Belle de Vitry. BON JARD.</td>
<td>166</td>
</tr>
<tr>
<td>3.</td>
<td>Bellis</td>
<td>158</td>
</tr>
<tr>
<td>63.</td>
<td>Blood Clingstone</td>
<td>183</td>
</tr>
<tr>
<td>4.</td>
<td>Bourdin</td>
<td>158</td>
</tr>
<tr>
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<td>Boudrin</td>
<td>158</td>
</tr>
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<td>Braddock’s American</td>
<td>179</td>
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<td>Neate’s White</td>
<td>192</td>
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<td>192</td>
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<tr>
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<td>193</td>
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<td>Peterborough</td>
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<td>Petite Violette Hâtive</td>
<td>197</td>
</tr>
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<td>196</td>
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<td>197</td>
</tr>
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<td>201</td>
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<td>197</td>
</tr>
<tr>
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<td>197</td>
</tr>
<tr>
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<td>Violet Hâtive</td>
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<td>Violet, red at stone</td>
<td>193</td>
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</table>

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Page</th>
</tr>
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<tbody>
<tr>
<td>36.</td>
<td>Brentford Mignonne</td>
<td>172</td>
</tr>
<tr>
<td>63.</td>
<td>Brevoort’s Seedling</td>
<td>183</td>
</tr>
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<td>68.</td>
<td>Boyce Peach</td>
<td>185</td>
</tr>
<tr>
<td>14.</td>
<td>Brown Nutmeg</td>
<td>162</td>
</tr>
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<td>21.</td>
<td>Buckingham Mignonne</td>
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</tr>
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<td>165</td>
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<td>64.</td>
<td>Congress</td>
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<td>Double de Troyes</td>
<td>173</td>
</tr>
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<td>Early Admiraible</td>
<td>166</td>
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<td>173</td>
</tr>
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<td>181</td>
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<td>35.</td>
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<td>171</td>
</tr>
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<td>166</td>
</tr>
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<td>Emperor of Russia</td>
<td>184</td>
</tr>
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<td>8.</td>
<td>Flat Peach of China</td>
<td>160</td>
</tr>
<tr>
<td>9.</td>
<td>Ford’s Seedling</td>
<td>160</td>
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<td>27.</td>
<td>French Mignonne</td>
<td>168</td>
</tr>
<tr>
<td>No.</td>
<td>Variety</td>
<td>Page</td>
</tr>
<tr>
<td>-----</td>
<td>---------------------------------------------</td>
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<td>20</td>
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</tr>
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<td>26</td>
<td>George the Fourth</td>
<td>167</td>
</tr>
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<td>Grimwood's Royal George</td>
<td>168</td>
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<td>Grimwood's New Royal George</td>
<td>168</td>
</tr>
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<td>56</td>
<td>Gros Méléçon</td>
<td>180</td>
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<td>Gros Persique Rouge</td>
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<td>71</td>
<td>Heath</td>
<td>187</td>
</tr>
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<td>Heath Clingstone</td>
<td>187</td>
</tr>
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<td>Hemskirke</td>
<td>168</td>
</tr>
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<td>168</td>
</tr>
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<td>76</td>
<td>Hoffman's Pound</td>
<td>189</td>
</tr>
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<td>69</td>
<td>Hogg's Malacoton</td>
<td>186</td>
</tr>
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<td>55</td>
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<td>179</td>
</tr>
<tr>
<td>10</td>
<td>Italian</td>
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<td>8</td>
<td>Java Peach</td>
<td>160</td>
</tr>
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<td>35</td>
<td>Johnson's Early Purple</td>
<td>171</td>
</tr>
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<td>35</td>
<td>Johnson's Purple Avant</td>
<td>171</td>
</tr>
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<td>72</td>
<td>Kennedy's Carolina</td>
<td>188</td>
</tr>
<tr>
<td>72</td>
<td>Kennedy's Lemon Clingstone</td>
<td>188</td>
</tr>
<tr>
<td>37</td>
<td>Kern Early Purple</td>
<td>172</td>
</tr>
<tr>
<td>27</td>
<td>Large French Mignonne</td>
<td>168</td>
</tr>
<tr>
<td>69</td>
<td>Lady Gallatin</td>
<td>186</td>
</tr>
<tr>
<td>72</td>
<td>Large Yellow Pine Apple</td>
<td>188</td>
</tr>
<tr>
<td>29</td>
<td>Late Admirable</td>
<td>169</td>
</tr>
<tr>
<td>71</td>
<td>Late Heath</td>
<td>187</td>
</tr>
<tr>
<td>71</td>
<td>Late October</td>
<td>187</td>
</tr>
<tr>
<td>72</td>
<td>Lemon Clingstone</td>
<td>188</td>
</tr>
<tr>
<td>72</td>
<td>Lemon Clingstone, Hoyte's</td>
<td>188</td>
</tr>
<tr>
<td>30</td>
<td>Lockyer's Mignonne</td>
<td>169</td>
</tr>
<tr>
<td>30</td>
<td>Lockyer's Peach</td>
<td>169</td>
</tr>
<tr>
<td>31</td>
<td>Lord Fauconberg's Mignonne</td>
<td>169</td>
</tr>
<tr>
<td>31</td>
<td>Lord Falconbridge's Mignonne</td>
<td>169</td>
</tr>
<tr>
<td>74</td>
<td>Luscious White Rare Ripe</td>
<td>169</td>
</tr>
<tr>
<td>17</td>
<td>Madeleine Blanche</td>
<td>163</td>
</tr>
<tr>
<td>33</td>
<td>Madeleine de Courson</td>
<td>170</td>
</tr>
<tr>
<td>33</td>
<td>Madeleine Rouge</td>
<td>170</td>
</tr>
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<td>Malta</td>
<td>160</td>
</tr>
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<td>Malte de Normandie</td>
<td>160</td>
</tr>
<tr>
<td>73</td>
<td>Mammoth Peach</td>
<td>188</td>
</tr>
<tr>
<td>58</td>
<td>Méléçon</td>
<td>181</td>
</tr>
<tr>
<td>12</td>
<td>Mellish's Favourite</td>
<td>161</td>
</tr>
<tr>
<td>53</td>
<td>Merlicoton</td>
<td>181</td>
</tr>
<tr>
<td>27</td>
<td>Mignonne</td>
<td>168</td>
</tr>
<tr>
<td>39</td>
<td>Mignonette</td>
<td>173</td>
</tr>
<tr>
<td>33</td>
<td>Millet's Mignonne</td>
<td>170</td>
</tr>
<tr>
<td>17</td>
<td>Montagne Blanche</td>
<td>163</td>
</tr>
<tr>
<td>34</td>
<td>Montaoubon</td>
<td>171</td>
</tr>
<tr>
<td>56</td>
<td>Monstrous Pavie of Pomponne</td>
<td>180</td>
</tr>
<tr>
<td>56</td>
<td>Monstrous Pav of Pomponne</td>
<td>180</td>
</tr>
<tr>
<td>76</td>
<td>Morrisania Pound Peach</td>
<td>189</td>
</tr>
<tr>
<td>74</td>
<td>Morrison's Pound</td>
<td>189</td>
</tr>
<tr>
<td>74</td>
<td>Morris's White Free Stone</td>
<td>189</td>
</tr>
<tr>
<td>78</td>
<td>Morris's Red Free Stone</td>
<td>189</td>
</tr>
<tr>
<td>58</td>
<td>Myrecoton</td>
<td>181</td>
</tr>
<tr>
<td>4</td>
<td>Narbonne</td>
<td>158</td>
</tr>
<tr>
<td>35</td>
<td>Neal's Early Purple</td>
<td>171</td>
</tr>
<tr>
<td>35</td>
<td>Neil's Early Purple</td>
<td>171</td>
</tr>
<tr>
<td>36</td>
<td>New Belle Garde</td>
<td>172</td>
</tr>
<tr>
<td>11</td>
<td>New Noblesse</td>
<td>161</td>
</tr>
<tr>
<td>36</td>
<td>New Galande</td>
<td>172</td>
</tr>
<tr>
<td>66</td>
<td>New Cut-leaved</td>
<td>184</td>
</tr>
<tr>
<td>37</td>
<td>New Royal Charlotte</td>
<td>172</td>
</tr>
<tr>
<td>57</td>
<td>Newington</td>
<td>180</td>
</tr>
<tr>
<td>67</td>
<td>New-York White Clingstone</td>
<td>185</td>
</tr>
<tr>
<td>38</td>
<td>Nivette</td>
<td>172</td>
</tr>
<tr>
<td>38</td>
<td>Nivette veloutee</td>
<td>172</td>
</tr>
<tr>
<td>12</td>
<td>Noblesse</td>
<td>161</td>
</tr>
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<td>20</td>
<td>Noir de Montreuil</td>
<td>165</td>
</tr>
<tr>
<td>14</td>
<td>Nutmeg</td>
<td>162</td>
</tr>
<tr>
<td>57</td>
<td>Old Newington</td>
<td>180</td>
</tr>
<tr>
<td>13</td>
<td>Old Royal Charlotte</td>
<td>162</td>
</tr>
<tr>
<td>35</td>
<td>Padley's Early Purple</td>
<td>171</td>
</tr>
<tr>
<td>55</td>
<td>Pavié Admiraible</td>
<td>179</td>
</tr>
<tr>
<td>58</td>
<td>Pavié Blanç</td>
<td>181</td>
</tr>
<tr>
<td>56</td>
<td>Pavié Camme</td>
<td>180</td>
</tr>
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<td>Pavié Madeleine</td>
<td>181</td>
</tr>
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<td>56</td>
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<td>180</td>
</tr>
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<td>Pavié Rouge</td>
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</tr>
<tr>
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<td>Pavié Rouge de Pomponne</td>
<td>180</td>
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<td>Pêche de Malte</td>
<td>160</td>
</tr>
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<td>39</td>
<td>Pêche de Troyes</td>
<td>173</td>
</tr>
<tr>
<td>35</td>
<td>Pêche du Vin</td>
<td>171</td>
</tr>
<tr>
<td>45</td>
<td>Pêche Jaune, Bon Jac.</td>
<td>175</td>
</tr>
<tr>
<td>42</td>
<td>Pêche Jaune, Duhamel</td>
<td>174</td>
</tr>
<tr>
<td>10</td>
<td>Pêche Malte</td>
<td>160</td>
</tr>
<tr>
<td>56</td>
<td>Persique à Gros Fruit Blanc</td>
<td>181</td>
</tr>
<tr>
<td>39</td>
<td>Petite Mignonne</td>
<td>173</td>
</tr>
<tr>
<td>45</td>
<td>Petite Roussanne</td>
<td>175</td>
</tr>
<tr>
<td>72</td>
<td>Pine Apple</td>
<td>188</td>
</tr>
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<td>Pine Apple Clingstone</td>
<td>188</td>
</tr>
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<td>Philadelphia Free Stone</td>
<td>189</td>
</tr>
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<td>Portugal</td>
<td>181</td>
</tr>
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<td>Pourprès Hâtive</td>
<td>173</td>
</tr>
<tr>
<td>No.</td>
<td>Name</td>
<td>Page</td>
</tr>
<tr>
<td>-----</td>
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<td>------</td>
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<tr>
<td>41</td>
<td>President</td>
<td>173</td>
</tr>
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<td>174</td>
</tr>
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</tr>
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</tr>
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<td>Royal George</td>
<td>176</td>
</tr>
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<td>Royal Mignonne</td>
<td>176</td>
</tr>
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<td>Royal Kensington</td>
<td>176</td>
</tr>
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<td>Royal Sovereign</td>
<td>178</td>
</tr>
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<td>70</td>
<td>Rare Ripo Early Yellow</td>
<td>187</td>
</tr>
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<td>75</td>
<td>Red Rare Ripo</td>
<td>159</td>
</tr>
<tr>
<td>43</td>
<td>Rumbullion</td>
<td>174</td>
</tr>
<tr>
<td>73</td>
<td>Sainte Mout</td>
<td>188</td>
</tr>
<tr>
<td>45</td>
<td>Saint Laurent Jaune</td>
<td>175</td>
</tr>
<tr>
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<td>Serrated</td>
<td>184</td>
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<td>Sion</td>
<td>159</td>
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<td>173</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>61</td>
<td>Ah Mon Dieu</td>
<td>233</td>
</tr>
<tr>
<td>62</td>
<td>Alexandre de Russie</td>
<td>239</td>
</tr>
<tr>
<td>108</td>
<td>Ambrette</td>
<td>257</td>
</tr>
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<td>Ambrette d'Hiver</td>
<td>257</td>
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<td>Ambrosia</td>
<td>216</td>
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<td>Angélique de Bordeaux</td>
<td>260</td>
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<td>Angélique de Rome</td>
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<td>220</td>
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<td>221</td>
</tr>
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<td>Autumn Bergamot</td>
<td>231</td>
</tr>
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<td>Autumn Colmar</td>
<td>239</td>
</tr>
<tr>
<td>157</td>
<td>Barland</td>
<td>277</td>
</tr>
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<td>20</td>
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<td>222</td>
</tr>
<tr>
<td>156</td>
<td>Belle de Jersey</td>
<td>277</td>
</tr>
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<td>43</td>
<td>Bells et Bonne</td>
<td>231</td>
</tr>
<tr>
<td>64</td>
<td>Belle Lucrative</td>
<td>239</td>
</tr>
<tr>
<td>65</td>
<td>Bellissime d'Automme</td>
<td>240</td>
</tr>
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<td>Bellissime d'Eté</td>
<td>226</td>
</tr>
<tr>
<td>151</td>
<td>Bellissime d'Hiver</td>
<td>275</td>
</tr>
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<td>Bergamotte Bugi</td>
<td>257</td>
</tr>
<tr>
<td>44</td>
<td>Bergamotte Cadette</td>
<td>232</td>
</tr>
<tr>
<td>60</td>
<td>Smith's Early Newington</td>
<td>181</td>
</tr>
<tr>
<td>60</td>
<td>Smith's Newington</td>
<td>181</td>
</tr>
<tr>
<td>49</td>
<td>Smooth-leaved Royal George</td>
<td>177</td>
</tr>
<tr>
<td>50</td>
<td>Spring Grove</td>
<td>177</td>
</tr>
<tr>
<td>15</td>
<td>Sulhamstead</td>
<td>163</td>
</tr>
<tr>
<td>51</td>
<td>Superb Royal</td>
<td>178</td>
</tr>
<tr>
<td>23</td>
<td>Swalze</td>
<td>166</td>
</tr>
<tr>
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<td>Swozte</td>
<td>166</td>
</tr>
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<td>52</td>
<td>Téton de Vénus</td>
<td>178</td>
</tr>
<tr>
<td>66</td>
<td>Unique</td>
<td>184</td>
</tr>
<tr>
<td>16</td>
<td>Vanguard</td>
<td>163</td>
</tr>
<tr>
<td>29</td>
<td>Veloutée de Merlet</td>
<td>168</td>
</tr>
<tr>
<td>38</td>
<td>Veloutée Tardive</td>
<td>173</td>
</tr>
<tr>
<td>35</td>
<td>Véritable Pourprée Hât.</td>
<td>171</td>
</tr>
<tr>
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<td>Vineuse. Duhamel</td>
<td>173</td>
</tr>
<tr>
<td>27</td>
<td>Vineuse. Lelieur</td>
<td>168</td>
</tr>
<tr>
<td>20</td>
<td>Violet Hâtive</td>
<td>165</td>
</tr>
<tr>
<td>67</td>
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<td>163</td>
</tr>
<tr>
<td>17</td>
<td>White Magdaleen</td>
<td>163</td>
</tr>
<tr>
<td>18</td>
<td>White Nutmeg</td>
<td>164</td>
</tr>
<tr>
<td>64</td>
<td>White Rare Ripo</td>
<td>189</td>
</tr>
<tr>
<td>67</td>
<td>Williamson's New-York</td>
<td>185</td>
</tr>
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<td>180</td>
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<td>220</td>
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<td>257</td>
</tr>
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<td>114</td>
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<td>259</td>
</tr>
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<td>265</td>
</tr>
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<td>Bergamotte de Pâques</td>
<td>257</td>
</tr>
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<td>109</td>
<td>Bergamotte de Soulers</td>
<td>257</td>
</tr>
<tr>
<td>2</td>
<td>Bergamotte Rouge</td>
<td>217</td>
</tr>
<tr>
<td>59</td>
<td>Bergamotte Suisse</td>
<td>238</td>
</tr>
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<td>53</td>
<td>Bergamotte Sylvange</td>
<td>236</td>
</tr>
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<td>124</td>
<td>Bergamotte Tardive</td>
<td>264</td>
</tr>
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<td>107</td>
<td>Beurré Blanc</td>
<td>256</td>
</tr>
<tr>
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<td>269</td>
</tr>
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<td>81</td>
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<td>246</td>
</tr>
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<td>242</td>
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<td>Beurré d'Aremberg</td>
<td>261</td>
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<td>243</td>
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<td>Beurré d'Hiver</td>
<td>263</td>
</tr>
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<td>Beurré d'Or</td>
<td>242</td>
</tr>
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<td>Beurré de Roi</td>
<td>242</td>
</tr>
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<td>261</td>
</tr>
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<td>Beurré Epine</td>
<td>263</td>
</tr>
<tr>
<td>No.</td>
<td>Pear</td>
<td>Page</td>
</tr>
<tr>
<td>-----------</td>
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</tr>
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<td>71.</td>
<td>Beurré Gris</td>
<td>242</td>
</tr>
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<td>240</td>
</tr>
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<td>233</td>
</tr>
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<td>262</td>
</tr>
<tr>
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<td>Beurré Rouge</td>
<td>242</td>
</tr>
<tr>
<td>192.</td>
<td>Bezy de Caissoy</td>
<td>263</td>
</tr>
<tr>
<td>133.</td>
<td>Bezy de Chaumontelle</td>
<td>263</td>
</tr>
<tr>
<td>45.</td>
<td>Bezy d'Heri</td>
<td>232</td>
</tr>
<tr>
<td>46.</td>
<td>Bezy de la Motte</td>
<td>232</td>
</tr>
<tr>
<td>67.</td>
<td>Bezy de Montigny</td>
<td>240</td>
</tr>
<tr>
<td>68.</td>
<td>Bezy Vaet</td>
<td>241</td>
</tr>
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<td>69.</td>
<td>Bishop’s Thumb</td>
<td>241</td>
</tr>
<tr>
<td>152.</td>
<td>Black Pear of Worcester</td>
<td>275</td>
</tr>
<tr>
<td>24.</td>
<td>Blanquet à longue queue</td>
<td>224</td>
</tr>
<tr>
<td>144.</td>
<td>Bonchretien de Espagne</td>
<td>272</td>
</tr>
<tr>
<td>36.</td>
<td>Bonchretien de Toé</td>
<td>228</td>
</tr>
<tr>
<td>27.</td>
<td>Bonch. d’Eté Musqué</td>
<td>225</td>
</tr>
<tr>
<td>147.</td>
<td>Bonch. d’Hiver</td>
<td>273</td>
</tr>
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<td>70.</td>
<td>Bonchretien Fondante</td>
<td>240</td>
</tr>
<tr>
<td>148.</td>
<td>Bonne Matinoise</td>
<td>273</td>
</tr>
<tr>
<td>52.</td>
<td>Bonne Rouge</td>
<td>235</td>
</tr>
<tr>
<td>52.</td>
<td>Bouche Nouvelle</td>
<td>246</td>
</tr>
<tr>
<td>7.</td>
<td>Bourdon Musqué</td>
<td>218</td>
</tr>
<tr>
<td>52.</td>
<td>Brocas Bergamot</td>
<td>235</td>
</tr>
<tr>
<td>71.</td>
<td>Brown Beurré</td>
<td>242</td>
</tr>
<tr>
<td>72.</td>
<td>Calebasse</td>
<td>242</td>
</tr>
<tr>
<td>72.</td>
<td>Cablasse Musquée</td>
<td>242</td>
</tr>
<tr>
<td>73.</td>
<td>Cepiaumont</td>
<td>243</td>
</tr>
<tr>
<td>107.</td>
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<td>256</td>
</tr>
<tr>
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<td>Casselette</td>
<td>221</td>
</tr>
<tr>
<td>133.</td>
<td>Catillac</td>
<td>275</td>
</tr>
<tr>
<td>137.</td>
<td>Chapman’s</td>
<td>269</td>
</tr>
<tr>
<td>47.</td>
<td>Charles d’Ancienne</td>
<td>233</td>
</tr>
<tr>
<td>74.</td>
<td>Chat-brulé</td>
<td>243</td>
</tr>
<tr>
<td>133.</td>
<td>Chaumontel</td>
<td>263</td>
</tr>
<tr>
<td>25.</td>
<td>Citron de Carmes</td>
<td>224</td>
</tr>
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<td>134.</td>
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<td>264</td>
</tr>
<tr>
<td>137.</td>
<td>Colmar Epineaux</td>
<td>269</td>
</tr>
<tr>
<td>42.</td>
<td>Common Bergamot</td>
<td>231</td>
</tr>
<tr>
<td>48.</td>
<td>Crasanne</td>
<td>233</td>
</tr>
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<td>Crasanne Panachée</td>
<td>238</td>
</tr>
<tr>
<td>17.</td>
<td>Cuisse Madame</td>
<td>221</td>
</tr>
<tr>
<td>105.</td>
<td>Culotte Suisse</td>
<td>255</td>
</tr>
<tr>
<td>75.</td>
<td>Darimont</td>
<td>243</td>
</tr>
<tr>
<td>135.</td>
<td>D’Auch</td>
<td>264</td>
</tr>
<tr>
<td>56.</td>
<td>Dauphine</td>
<td>237</td>
</tr>
<tr>
<td>76.</td>
<td>Délices d’Ardenpont</td>
<td>244</td>
</tr>
<tr>
<td>120.</td>
<td>Dieu’s Butterbiren</td>
<td>261</td>
</tr>
<tr>
<td>120.</td>
<td>Dorothée Royale</td>
<td>262</td>
</tr>
<tr>
<td>154.</td>
<td>Double-blossomed</td>
<td>276</td>
</tr>
<tr>
<td>49.</td>
<td>Double d’Automne</td>
<td>234</td>
</tr>
<tr>
<td>107.</td>
<td>Doyenné</td>
<td>256</td>
</tr>
<tr>
<td>107.</td>
<td>Doyenné Blanc</td>
<td>256</td>
</tr>
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<td>236</td>
</tr>
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<td>126.</td>
<td>Doyenné d’Hiver</td>
<td>265</td>
</tr>
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<td>Doyenné Gris</td>
<td>236</td>
</tr>
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<td>Doyenné Panache</td>
<td>244</td>
</tr>
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<td>Doyenné Santilête</td>
<td>245</td>
</tr>
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<td>119.</td>
<td>Duc d’Aremberg</td>
<td>261</td>
</tr>
<tr>
<td>80.</td>
<td>Duchess of Angoulême</td>
<td>245</td>
</tr>
<tr>
<td>3.</td>
<td>Early Bergamot</td>
<td>217</td>
</tr>
<tr>
<td>1.</td>
<td>Early Beurré</td>
<td>216</td>
</tr>
<tr>
<td>4.</td>
<td>Early Rousselet</td>
<td>217</td>
</tr>
<tr>
<td>110.</td>
<td>Easter Bergamot</td>
<td>257</td>
</tr>
<tr>
<td>126.</td>
<td>Easter Beurré</td>
<td>265</td>
</tr>
<tr>
<td>131.</td>
<td>Easter Saint Germain</td>
<td>267</td>
</tr>
<tr>
<td>50.</td>
<td>Echassery</td>
<td>234</td>
</tr>
<tr>
<td>51.</td>
<td>Elton</td>
<td>235</td>
</tr>
<tr>
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<td>English Beurré</td>
<td>246</td>
</tr>
<tr>
<td>20.</td>
<td>Epargne</td>
<td>222</td>
</tr>
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<td>Epine d’Eté</td>
<td>222</td>
</tr>
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<td>Epine d’Hiver</td>
<td>274</td>
</tr>
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<td>14.</td>
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<td>220</td>
</tr>
<tr>
<td>82.</td>
<td>Flemish Beauty</td>
<td>246</td>
</tr>
<tr>
<td>127.</td>
<td>Flemish Bonchretien</td>
<td>265</td>
</tr>
<tr>
<td>64.</td>
<td>Fondante d’Automne</td>
<td>239</td>
</tr>
<tr>
<td>5.</td>
<td>Fondante de Brust</td>
<td>217</td>
</tr>
<tr>
<td>137.</td>
<td>Fondante de Panisef</td>
<td>259</td>
</tr>
<tr>
<td>18.</td>
<td>Fondante Musqué</td>
<td>222</td>
</tr>
<tr>
<td>128.</td>
<td>Forelle</td>
<td>266</td>
</tr>
<tr>
<td>128.</td>
<td>Forellen-birn</td>
<td>266</td>
</tr>
<tr>
<td>53.</td>
<td>Franchipanne</td>
<td>247</td>
</tr>
<tr>
<td>111.</td>
<td>Francréal</td>
<td>258</td>
</tr>
<tr>
<td>37.</td>
<td>Francréal, Summer</td>
<td>228</td>
</tr>
<tr>
<td>83.</td>
<td>Frangipane</td>
<td>247</td>
</tr>
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<td>52.</td>
<td>Gansel’s Bergamot</td>
<td>235</td>
</tr>
<tr>
<td>84.</td>
<td>Gendeseim</td>
<td>247</td>
</tr>
<tr>
<td>112.</td>
<td>German Muscat</td>
<td>258</td>
</tr>
<tr>
<td>113.</td>
<td>Gilgoié</td>
<td>259</td>
</tr>
<tr>
<td>113.</td>
<td>Gîte-o-Gîle</td>
<td>259</td>
</tr>
<tr>
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<td>Glout Morceau</td>
<td>267</td>
</tr>
<tr>
<td>129.</td>
<td>Gloux-Morceaux</td>
<td>267</td>
</tr>
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<td>71.</td>
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<td>242</td>
</tr>
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<td>152.</td>
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<td>275</td>
</tr>
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<td>19.</td>
<td>Great Blondet</td>
<td>222</td>
</tr>
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<td>12.</td>
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<td>220</td>
</tr>
<tr>
<td>6.</td>
<td>Green Chisel</td>
<td>218</td>
</tr>
<tr>
<td>86.</td>
<td>Green Sugar</td>
<td>247</td>
</tr>
<tr>
<td>163.</td>
<td>Governor Stuyvesant</td>
<td>279</td>
</tr>
<tr>
<td>53.</td>
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<td>236</td>
</tr>
<tr>
<td>1.</td>
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</tr>
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<td>Gray Doyenné</td>
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</tr>
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<td>Groose Cuisse Madam</td>
<td>222</td>
</tr>
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<td>Gros Francréal</td>
<td>260</td>
</tr>
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<td>Gros Micet d’Eté</td>
<td>228</td>
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<td>31.</td>
<td>Gros Rousselet</td>
<td>226</td>
</tr>
<tr>
<td>No.</td>
<td>Item</td>
<td>Page</td>
</tr>
<tr>
<td>-----</td>
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</tr>
<tr>
<td>130</td>
<td>Grumkower</td>
<td>267</td>
</tr>
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<td>Grumkower Winterbirnne</td>
<td>267</td>
</tr>
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<td>85</td>
<td>Hacon's Iaccomparable</td>
<td>248</td>
</tr>
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<td>13</td>
<td>Hamden's Bergamot</td>
<td>220</td>
</tr>
<tr>
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<td>Hardenpont du Printemps</td>
<td>263</td>
</tr>
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<td>86</td>
<td>Hazel</td>
<td>248</td>
</tr>
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<td>87</td>
<td>Henri Quatre</td>
<td>248</td>
</tr>
<tr>
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<td>Henry the Fourth</td>
<td>248</td>
</tr>
<tr>
<td>114</td>
<td>Holland Bergamot</td>
<td>259</td>
</tr>
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<td>158</td>
<td>Holmore</td>
<td>278</td>
</tr>
<tr>
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<td>Huffcap</td>
<td>278</td>
</tr>
<tr>
<td>82</td>
<td>Imperatrice de la France</td>
<td>246</td>
</tr>
<tr>
<td>88</td>
<td>Incomminitable</td>
<td>249</td>
</tr>
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<td>Incomparable</td>
<td>264</td>
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<td>Isambert</td>
<td>242</td>
</tr>
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<td>52</td>
<td>Ives's Bergamot</td>
<td>235</td>
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<td>Jalousie</td>
<td>237</td>
</tr>
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<td>Jargonelle</td>
<td>222</td>
</tr>
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<td>Kaiserbirne</td>
<td>256</td>
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<td>89</td>
<td>Keiser</td>
<td>249</td>
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<tr>
<td>82</td>
<td>La Belle de Flandres</td>
<td>246</td>
</tr>
<tr>
<td>148</td>
<td>La Bonne Malinoise</td>
<td>273</td>
</tr>
<tr>
<td>88</td>
<td>L'Incomminitable</td>
<td>249</td>
</tr>
<tr>
<td>5</td>
<td>La Princesse</td>
<td>218</td>
</tr>
<tr>
<td>21</td>
<td>Lammas</td>
<td>223</td>
</tr>
<tr>
<td>55</td>
<td>Lansac</td>
<td>237</td>
</tr>
<tr>
<td>130</td>
<td>Lent St. Germain</td>
<td>267</td>
</tr>
<tr>
<td>22</td>
<td>Little Muscat</td>
<td>223</td>
</tr>
<tr>
<td>152</td>
<td>Livre</td>
<td>275</td>
</tr>
<tr>
<td>23</td>
<td>London Sugar</td>
<td>224</td>
</tr>
<tr>
<td>160</td>
<td>Longland</td>
<td>278</td>
</tr>
<tr>
<td>24</td>
<td>Long-stalked Blanquet</td>
<td>224</td>
</tr>
<tr>
<td>39</td>
<td>Louise-bonne</td>
<td>250</td>
</tr>
<tr>
<td>25</td>
<td>Madeleine</td>
<td>224</td>
</tr>
<tr>
<td>25</td>
<td>Magdalene</td>
<td>224</td>
</tr>
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<td>26</td>
<td>Mansuette</td>
<td>225</td>
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<td>92</td>
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<td>250</td>
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<td>250</td>
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<td>92</td>
<td>Marquise</td>
<td>250</td>
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<td>132</td>
<td>Martin Sec</td>
<td>268</td>
</tr>
<tr>
<td>133</td>
<td>Martine Sire</td>
<td>268</td>
</tr>
<tr>
<td>134</td>
<td>Merveille d'Hiver</td>
<td>268</td>
</tr>
<tr>
<td>93</td>
<td>Messire Jean</td>
<td>251</td>
</tr>
<tr>
<td>13</td>
<td>Milan Blanc</td>
<td>229</td>
</tr>
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<td>57</td>
<td>Moor-fowl Egg</td>
<td>237</td>
</tr>
<tr>
<td>104</td>
<td>Mouille-bouche</td>
<td>255</td>
</tr>
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<td>100</td>
<td>Muscat à longue queue</td>
<td>253</td>
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<td>15</td>
<td>Muscat d'Août</td>
<td>221</td>
</tr>
<tr>
<td>112</td>
<td>Muscat d'Allemagne</td>
<td>258</td>
</tr>
<tr>
<td>8</td>
<td>Muscat Robert</td>
<td>218</td>
</tr>
<tr>
<td>16</td>
<td>Muscat-vert</td>
<td>221</td>
</tr>
<tr>
<td>7</td>
<td>Musk Drone</td>
<td>218</td>
</tr>
<tr>
<td>8</td>
<td>Musk Robine</td>
<td>218</td>
</tr>
<tr>
<td>27</td>
<td>Musk Summer Bonchurch</td>
<td>225</td>
</tr>
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<td>135</td>
<td>Naples</td>
<td>268</td>
</tr>
<tr>
<td>94</td>
<td>Napoléon</td>
<td>251</td>
</tr>
<tr>
<td>118</td>
<td>Neils d'Hiver</td>
<td>273</td>
</tr>
<tr>
<td>95</td>
<td>New Bridge</td>
<td>252</td>
</tr>
<tr>
<td>136</td>
<td>Oak-leaved Imperial</td>
<td>269</td>
</tr>
<tr>
<td>161</td>
<td>Oldfield</td>
<td>279</td>
</tr>
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<td>Orange d'Hiver</td>
<td>260</td>
</tr>
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<td>9</td>
<td>Orange Musquée</td>
<td>218</td>
</tr>
<tr>
<td>28</td>
<td>Orange Tulipée</td>
<td>225</td>
</tr>
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**RETURN TO** PERIODICALS/NEWSPAPERS/MICROFORMS

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