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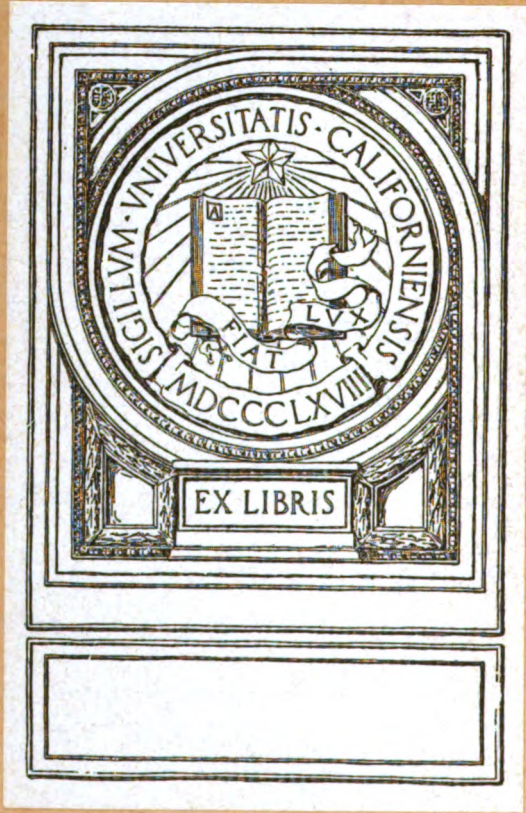
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POMOLOGIA BRITANNICA;

OR,

FIGURES AND DESCRIPTIONS

OF THE

MOST IMPORTANT

VARIETIES OF FRUIT

CULTIVATED IN

GREAT BRITAIN.

British Fruits.
13.

BY

JOHN LINDLEY, PH. D. F.R.S.

"

ETC. ETC. ETC.

PROFESSOR OF BOTANY IN UNIVERSITY COLLEGE, LONDON.

IN THREE VOLUMES.

VOL. III.

LONDON:

HENRY G. BOHN, YORK STREET, COVENT GARDEN.

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TO THE
LIBRARY OF
MICHIGAN STATE UNIVERSITY

PREFACE

to

THE THIRD VOLUME.

THIS Work was originally commenced by two Officers of the Horticultural Society, in the hope of protecting the public, by means of accurate figures and descriptions, from the evil of making injudicious selections of Fruit-trees when planting Gardens; and of enabling purchasers to judge, when their trees arrived at a bearing state, whether the varieties that had been sold them were genuine or not. It was also anticipated that, during its progress, some advance might be made towards settling the confused nomenclature of at least the more valuable Fruits in cultivation. It is hoped that all these objects have hitherto been effected in no inconsiderable degree, and that a continuation of the Work, upon its present plan, would, in the end, have been of much permanent service.

Various causes have, however, induced that one of the Editors, upon whom at all times the

greater part, and latterly the whole, of the labour of conducting the Work has fallen, to suspend it for the present, with the Third Volume, and the 152d Plate; with the intention, however, of resuming it whenever circumstances shall justify his doing so. In the meanwhile he feels that he should ill discharge the duty he owes to those friends of Horticulture, who have supported the undertaking, if he did not endeavour to render it, in its present state, as useful as the nature of it will admit; an object which he is led to believe cannot be more effectually accomplished than by introducing lists of such Fruit-trees as can best be recommended in planting a select Garden. In preparing them, a few notes, as to the period of maturity of the varieties, and other useful points, have been added, with references to the Plates where they are figured in this Work: the latter are indicated by the figures.

The difficulty of determining which to plant of the many Fruit-trees contained in every Nurseryman's Catalogue, and which to reject, is notoriously so great, and is so generally felt, as to render it perfectly unnecessary to dwell upon this point; or if it were not, it would become obvious from an inspection of the Catalogue of Fruits published by the

Horticultural Society, in 1826; in which there is an enumeration of no fewer than three thousand varieties, to which a thousand or fifteen hundred more might easily be added. Of this mass, two-thirds are probably unworthy of cultivation; and of the remainder, not more than a quarter can really be considered first-rate varieties. But among those of second-rate merit are many useful kinds, the cultivation of which is important, with a view to profit or culinary purposes, and which might, with propriety, be admitted into an extensive collection. The following lists, however, are only formed for select Gardens, and consequently all doubtful or second-rate varieties are excluded. It will be found that a great many common varieties are also omitted: this has been always done advisedly, and because newly-raised kinds ought to displace them. For instance, among Cherries, not a single "Heart" is quoted, because the Elton of Mr. Knight is much superior to them all.

It is possible that persons in trade may say that varieties have been introduced which are inferior to others more commonly cultivated for sale, and even that many are not to be procured. To enter into separate arguments upon all such questions, would be equally

useless and unsatisfactory. In making the selection, no other object has been had in view than the public service; it is founded upon the experience, not only of the Editor, but of the most competent judges of Fruit in this country; and it will be for the public to decide in whom they will place their confidence. It may only be observed, that a Nurseryman not possessing a variety, is no proof that it is undeserving the character that may be given of it, although it may be an evidence of his own want of enterprise; and further, that no sort whatever is mentioned in the following lists which it is not in the power of any person to procure, with proper inquiry.

In conclusion, while the Editor, in taking leave of his readers for the present, thanks them sincerely for the interest they have shewn in the undertaking, he begs them not to ascribe any merit the Work may possess, either to himself or to the Gentleman formerly associated with him in the publication; but that they will understand, that all claims it may possess upon the public favour belong to Mr. Robert Thompson, the Superintendent of the Fruit Department in the Garden of the Horticultural Society, to whom all that is most valuable in it is wholly due.

LISTS
OF THE
FINEST VARIETIES OF FRUIT TREES,
RECOMMENDED FOR CULTIVATION
IN A
SELECT GARDEN,
IN THE MIDLAND OR SOUTHERN COUNTIES OF
ENGLAND.

The figures refer to the folios in the *Pomological Magazine*.

I. APPLES.

- Court of Wick*. Dessert. Winter and Spring. 32.
Cornish Gilliflower. Dessert. Winter and Spring. Bad bearer,
but very rich and very ugly. 140.
Ribston Pippin. Dessert and Kitchen. Winter. 146.
Old Nonpareil. Dessert. Winter and Spring. 86.
Scarlet Nonpareil. Dessert. Winter and Spring. 87.
Travers Pippin. Dessert and Kitchen. Autumn and Winter. 67.
Norfolk Beaufin. Kitchen. Spring. Excellent for drying.
Canadian Reinette. Dessert and Kitchen. Winter and Spring.
Very fine. 77.
Golden Reinette. Dessert. Autumn. 69.
Dutch Mignonne. Dessert. Spring. 84.
Boston Russet. Dessert. Spring.
Juneating. Dessert. July.
Early Red Margaret. Dessert. July. 46.
Golden Harvey. Dessert. Winter and Spring. 39.
Franklin's Golden Pippin. Dessert. Autumn. 137.
Gray French Reinette. Dessert and Kitchen. Winter and Spring.
152.
Hubbard's Pearmain. Dessert. Winter and Spring. 27.
Adam's Pearmain. Dessert. Winter and Spring. 133.

- Newtown Pippin.* Dessert and Kitchen. Spring. Tender; requires a wooden frame, or an east wall.
- Sweeny Nonpareil.* Dessert. Winter and Spring.
- Cockle Pippin.* Dessert. Spring. 136.
- Kerry Pippin.* Dessert. August and September. 107.
- Oslin.* Dessert. September. 5.
- Blenheim Pippin.* Dessert and Kitchen. Autumn. 28.
- Duchess of Oldenburgh.* Dessert. September, October.
- Malcarle.* Dessert. Spring. Very tender; requires a south wall.
- Sykehouse Russet.* Dessert. Winter and Spring. 81.
- Royal Russet.* Kitchen. Winter and Spring. 125.
- Brabant Bellefleur.* Kitchen. Winter and Spring.
- Beachamwell Seedling.* Dessert. Winter and Spring. 82.
- Courtpendu.* Dessert. Spring. 66.
- Wormsley Pippin.* Dessert and Kitchen. Autumn. 80.
- Hawthornden.* Kitchen. Autumn. 34.
- Sugarloaf Pippin.* Dessert. July. 3.
- Downton Pippin.* Dessert. Winter. 113.
- Gravenstein.* Dessert and Kitchen. Autumn. 98.
- King of the Pippins.* Dessert and Kitchen. Autumn. 117.
- Sam Young.* Dessert. Winter. 130.
- Alfriston.* Kitchen. Winter and Spring. Very large.
- London Pippin.* Kitchen. Winter and Spring.
- Bedfordshire Foundling.* Kitchen. Autumn and Winter.
- Northern Greening.* Kitchen. Winter and Spring.
- Minshull Crab.* Kitchen. Winter.
- Rhode Island Greening.* Kitchen. Winter and Spring.
- Beauty of Kent.* Kitchen. Autumn and Winter.
- Lucombe's Seedling.* Kitchen. Winter. 109.
- Gloria Mundi.* Kitchen. Autumn and Winter.
- French Crab.* Kitchen. Spring and Summer: will keep two years.
- Winter Codlin.* Kitchen. Winter.
- Mank's Codlin.* Kitchen. September.
- Golden Pippin.* Dessert. Winter and Spring.
- Dumelow's Seedling.* Kitchen. Winter and Spring.

II. APRICOTS.

- Hemskirke.* Dessert. Wall. End of July. 11.
- Royal.* Dessert. Wall. End of August. 2.
- Large Early.* Dessert. Wall. Middle of July. The best early Apricot. 142.
- Breda.* Dessert and preserving. Standard. August. 146.

- Moorpark.* Dessert and preserving. Wall. August.
Brussels. Preserving. Standard. Beginning of August. Good bearer.
Orange. Preserving. Wall. A clingstone. August.
Turkey. Dessert. Wall. Late in August. 25.

III. CHERRIES.

- Belle de Choisy.* Standard. Beginning of July. Moderate bearer. 42.
Black Tartarian. Wall. June, July. 44.
Late Duke. Standard. August. Great bearer. 45.
Elton. Wall and standard. Beginning of July. The finest pale Cherry yet known.
Knight's Early Black. Wall. June. 93.
Black Eagle. Wall and standard. July. Good bearer. 127.
Downton. Wall and standard. July. 138.
Waterloo. Wall and standard. Beginning of July. 115.
Morello. Standard and north wall. Late. Preserving.
May Duke. Wall and standard. End of June.
Purple Griotte. Wall and standard. Beginning of June. The finest early Cherry.
Kentish or Flemish. Standard. July. Preserving and kitchen use. Great bearer.
Florence. Wall. Late.
Bigarreau. Standard. Late.

IV. CURRANTS.

- Black Naples.* 43.
White Dutch.
Red Dutch.

V. GOOSEBERRIES.

RED.

- Boardman's British Crown.* Large.
Roaring Lion. Large. Late.
Red Warrington. Large. Late.
Red Champagne. Small.
Small Dark Rough Red. Small.
Early Black. Small.

WHITE.

- White Crystal.* Small.
White Champagne. Small.

Crompton's Sheba Queen. Large. 12.

Woodward's Whitesmith. Large.

GREEN.

Massey's Heart of Oak. Large.

Edwards's Jolly Tar. Large.

Pitmaston Green Gage. Small.

Early Green Hairy. Small. 22.

YELLOW.

Prophet's Rockwood. Large.

Haywood's Invincible. Large.

Yellow Champagne. Small.

Rumbullion. Small.

VI. NECTARINES.

White. Beginning of September. Freestone. Rather tender. 40.

Elruge. Beginning of September. Freestone. Good bearer and forcer. Rich. Altogether the finest known. 49.

Violet. Beginning of September. Freestone. Good bearer and forcer. 68.

Pitmaston Orange. Beginning of September. Freestone. Good bearer.

Old Newington. Middle of September. Clingstone.

VII. NUTS.

Cosford. 55.

Frizzled Filbert. A good bearer. 70.

Cob Nut.

Red Filbert. A bad bearer.

Spanish Nut.

Pearson's Prolific. A great bearer.

Knight's Large. Very fine.

VIII. PEACHES.

Royal George. Beginning of September. Freestone. Forces well. 119.

Madeleine de Courson. Freestone. Beginning of September. 30.

Noblesse. September. Freestone. 95.

Early Anne. Middle of August. Freestone.

Grosse Mignonne. End of August. Freestone. Forces well. 23.

Bellegarde. Middle of September. Freestone. Large and excellent. Forces well. 26.

- Barrington*. Succeeds the Royal George. Freestone. Forces well. 147.
Chancellor. Middle of September. Freestone. 61.
Royal. End of September. Freestone. The finest late sort. 73.

IX. PEARS.

- Beurré Diel*. Dessert. Standard. October and November. A great bearer, and excellent. 19 and 131.
Gansel's Bergamot. Dessert. East and west wall. October. Indifferent bearer. 35.
Beurré Rance. Dessert. Standard. March and May. The best late melting Pear yet known. 88.
Beurré d'Arenberg. Dessert. Wall and standard. December. 83.
Capiaumont. Dessert. Standard. October. Great bearer. 59.
Duchess of Angoulême. Dessert. Wall and standard. October and November. 76.
Easter Beurré. Dessert. Wall and standard. January, February, and March. Great bearer, and excellent. 78.
Napoleon. Dessert. Wall and standard. November. 75.
Passe Colmar. Dessert. Wall and standard. December and January. Great bearer. Trees not subject to canker, like the Old Colmar. Excellent. 64.
White Doyenné. Dessert. Wall and standard. October. Good bearer. 60.
Aston Town. Dessert. Standard. October and November. 139.
Autumn Bergamot. Dessert. October. 120.
Bezy de la Motte. Wall and standard. October. 143.
Early Bergamot. Dessert. Standard. August, September. Good bearer. 101.
Flemish Beauty. Dessert. Standard. October, November. Must be gathered early. 128.
Forelle. Dessert. Wall and standard. November, December. 112.
Jargonelle. Dessert. Wall or quenouille. August. 108.
Marie Louise. Dessert. Standard. October. 122.
Summer Francéal. Dessert. Standard. August, September. Good bearer. 106.
Winter Neilis. Dessert. Wall. December. Excellent. 126.
Chaumontelle. Dessert. Wall, standard, or quenouille. Succeeds well on Quince, and trained in the latter mode. Winter.

- Brown Beurré.* Dessert. Wall. October.
- Colmar.* Dessert. Wall. December till March. Trees subject to canker.
- Crasanne.* Dessert. Wall. October, November. Shy bearer.
- Hacon's Incomparable.* Dessert. Standard. November, December. Tree hardy. Great bearer; delicious.
- Whitfield.* Dessert. Standard. November. Good bearer.
- Thompson's.* Dessert. Standard. November. One of the finest Flemish Pears. Good bearer.
- Madeleine.* Dessert. Standard. End of July. Good bearer. 51.
- Seckle.* Dessert. Wall and standard. October. Abundant bearer.
- Vallée Franche.* Dessert. Standard. August, September. Abundant bearer.
- Swan's Egg.* Dessert. Standard. November, December.
- Passans de Portugal.* Dessert. Standard. August. Good bearer.
- Easter Bergamot.* Dessert and Kitchen. Wall. March, April, and May.
- Bezy d'Hery.* Stewing. Standard. Winter. Good bearer.
- Chaptal.* Stewing. Standard. Winter and Spring.
- Bequésne Musqué.* Stewing. Standard. Winter. Great bearer.
- Frantréal d'Hiver.* Stewing. Standard. Winter.
- Uvedale's St. Germain.* Stewing. Wall. Very large.
- Calebasse Bosc.* Dessert. Standard. November.
- Nutmeg.* Dessert. Standard. Winter. Small, but handsome, and a good bearer.
- Rouselet de Rheims.* For drying.
- Ne Plus Meuris.* Dessert. Standard. January till March. Good bearer.

X. PINES.

- Queen.*
- Enville.*
- Providence.*
- Black Jamaica.*
- Antigua Queen.*

XI. PLUMS.

- Coe's Golden Drop.* Standard and wall. October. Dessert. Great bearer. Dries. Delicious. 57.
- Imperatrice, Blue.* East or west wall. October. Dessert. 33.

- Mimms*. Wall. August, September. Dessert and Kitchen. 6.
Washington. Wall and standard. September. Dessert. 16.
White Imperatrice. Wall. September. Dessert. Tender. 38.
Nectarine. Wall and standard. Beginning of September.
 Dessert. 148.
Kirke's. Wall. September. Dessert. 111.
Isabella. Wall and standard. September. Dessert. 150.
Purple Gage. Wall and standard. September and October,
 Dessert. Good bearer. The finest Dessert Plum of its
 colour. 129.
Green Gage. Wall and standard. August, September. Dessert.
 Preserving. Excellence well known.
White Magnum Bonum. Wall and standard. September.
 Kitchen.
Drap d'Or. Wall and standard. Earlier than the Green Gage,
 and precociously supplies its place for Dessert. A good
 bearer.
Catherine. Wall and standard. End of September. Preserving
 and Dessert.
Gisborne's. August. Kitchen. Standard. Forces well. Good
 bearer.
Orleans. Standard. August. Kitchen. Good bearer.
Early Orleans. Standard. Beginning of August. Kitchen. Good
 bearer.
Little Mirabelle. Wall and standard. September. Small, but
 excellent for preserving. Great bearer.
White Damson. Standard. End of September. Preserving.
Shropshire Damson. Standard. September and October. Pre-
 serving. Great bearer.
Bullace. Standard. October, November. Kitchen. Great
 bearer.
Winesour. Standard. October. Preserving.

XIII. RASPBERRIES.

- Barnet*. 8.
Red Antwerp. 24.
Yellow Antwerp.
Bromley Hill.
Double Bearing.

XIII. STRAWBERRIES.

- Downton.* 52.
Keen's Seedling. 91.
Black Roseberry. 20.
Grove-End Scarlet. 7.
Old Pine. 47.
Sweet Cone. 4.
Roseberry.
Elton Seedling. 135.
Duke of Kent's Scarlet. Earliest of all.
Old Scarlet. Valuable only for preserving.
Alpine, Red and White.
Prolific Hautbois. 31.
Large Flat Hautbois.

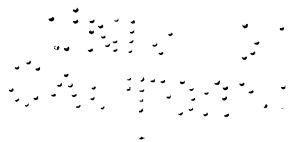
XIV. VINES

FOR THE OPEN WALL.

- Black July.*
Miller's Burgundy. 56.
White Sweetwater.
Grove-End Sweetwater.
Common Muscadine. 18.
Pitmaston White Cluster.
Cambridge Botanic Garden. 21.
Esperione. Sometimes ripens pretty well.
Chasselas Musqué.

FOR A VINERY.

- Black Hamburg.*
White Frontignac.
Black Ditto.
Muscat of Alexandria, White.
Verdelho, White.
West's St. Peter's, Black.
Horsforth Seedling, Black. 149.
Black, or Morocco.
Poonah, Black.
Royal Muscadine, White.
Black Damascus.
White Sweetwater.
Grove-End Sweetwater, White.





Peach

THE SPRING-GROVE PEACH.

Spring Grove. *Hort. Soc. Trans. vol. ii. p. 214. Fruit Cat.*
156.

This was raised by Mr. Knight, from Neil's Early Purple and the pollen of the Red Nutmeg, the former having crenated leaves, with globose glands and large flowers; and the latter having crenated leaves, with reniform glands and large flowers: in these respects this agrees with its female parent.

It ripens about the end of August; and differs from the Grosse Mignonne, and Neil's Early Purple, in being much rounder than they are.

A very good early variety; its fruit is not quite so large as that of some others, but it is remarkably handsome and well-flavoured.

FLOWERS pale blush, the centre purplish red.

FRUIT middle-sized, globular, broadest at the base, with a very shallow suture; bright crimson on the sunny side, greenish yellow on the other. **FLESH** whitish to the stone, from which it parts freely, very juicy, rich, and high-flavoured.

TO THE
ABBOT

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W. Wood sculp.

Publ. by J. Audubon 1829. *Botanical* Part 1. 1829.

J. Wood sculp.

THE GRAVENSTEIN APPLE.

Gravenstein. *Hort. Soc. Trans. vol. iv. pp. 216 and 523.*
Fruit Cat. 406.

The name of this Apple is stated to be derived from its having been originally found in the Garden of a castle called Gräfenstein, but whether that in Sleswick, or another in Holstein, is disputed; to either it is said to have been introduced from Italy.

But it appears to us extremely doubtful whether the kind called the Gravenstein in England is the same variety as the Gräfensteiner of Hirschfeld, Christ, and Mayer; for which reason their synonyms are not quoted. They all call it a Calville, and the latter expressly says that it is the same as the Calville Blanche d'hiver; with which our variety has nothing to do.

Be this as it may, what the English call the Gravenstein is an Apple of great merit, and one which should be found in all good Gardens. It is a hardy tree, bearing as a standard, but becoming much improved if grown upon a wall. Its flavour is very high and grateful: but its great merit is as a kitchen Apple, as which it is considered to have no equal.

It ripens in October, and will keep till December.

WOOD strong, spreading, brown purplish red,

sprinkled with a very few whitish dots, having a small number of hairs.

LEAVES rather large, ovate, somewhat cordate at the base, acuminate, serrated; the upper surface deep glossy green. **PETIOLES** nearly an inch long. **STIPULES** broad.

FLOWERS appearing early, pale, very large.

FRUIT large, broadest at the base, generally flattened, sometimes rather oblong, with angles which terminate at the eye in deep folds. **STALK** short, rather thick, inserted in a middle-sized cavity. **SKIN** smooth, yellowish green, with some streaks and mottles of red, of different hues, on the sunny side. **FLESH** crisp, tender, juicy, and very rich.

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LUCOMBE'S NONSUCH PLUM.

This valuable variety has been lately raised from seed by Messrs. Lucombe, Pince, and Co. of Exeter, by whom we were favoured with the specimen now represented.

It is undoubtedly the nearest approach that has yet been made on the part of a Seedling to the famous Green Gage of the English, or Reine Claude of the French; and although it cannot be said to equal, in all respects, that celebrated variety, it is nevertheless entitled to a character of very high excellence.

It bears well as a standard, is remarkably handsome, as it were variegated with dull yellow and orange, and larger than the Green Gage usually is. We consider it an important acquisition to our varieties of Plums.

Ripens about the end of August.

WOOD very like that of the Green Gage, strong, short-jointed, smooth, brown, sprinkled in some places with a brownish epidermis.

LEAVES middle-sized, ovate, or broadly oval, acuminate, doubly crenated, quite smooth on the upper surface. PETIOLES strong, about an inch in length.

FLOWERS middle-sized. PETALS roundish oblong, somewhat concave at the top.

FRUIT extremely like a Green Gage Plum 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. **STONE** adhering firmly to the flesh, ovate, not very uneven. **FLESH** firm, juicy, of the colour and consistence of a Green Gage Plum. **FLAVOUR** between that and an Orleans ; better than the latter, but perhaps not so good as the former when in its highest perfection.

THE
OF
OF



THE IRISH PEACH APPLE.

Irish Peach Apple. *Hort. Soc. Fruit Cat. no. 740.*

Early Crofton. *Hort. Trans. vol. iii. pp. 321 and 453.*
Fruit Cat. 226.

This Apple is highly esteemed by those who are acquainted with it, especially in Ireland, where it is much cultivated, both under the name here adopted, and under that of the Early Crofton. It must not, however, be confounded with the Early White Crofton, which is a distinct variety.

It has in this unfavourable season obtained the prize for excellence at some of the Irish Horticultural exhibitions, and no doubt deservedly. We have ourselves found it less affected in quality this year than many others.

It is perfectly hardy, flowers early, bears well as a standard, and may be considered among the best table Apples of August.

WOOD moderately strong, violet brown, with a thin silvery coating.

LEAVES ovate, somewhat cordate at the base, irregularly serrated. PETIOLE middle-sized. STIPULES lanceolate. PETALS ovate, obtuse.

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 yel-

lowish green, set with small brown dots. FLESH white, tender, juicy, rich, and very high-flavoured.

We are indebted to John Darby, Esq. of Ad-discombe, and Mr. Robertson of Kilkenny, for its introduction into this country.

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2746

THE EARLY BERGAMOT PEAR.



Among a collection of Pear-trees sent in 1820 by the late M. Thouin to the Horticultural Society, was a sort called De Huchet, which, upon fruiting in the Chiswick Garden, proved to be the kind now figured. But Mr. Thompson has justly remarked, that this cannot possibly be the Poire de Huchet, although no description of that kind is upon record; and for the following reasons:— In the first place, the name, which signifies a post-boy's horn, is entirely at variance with the form of this; and secondly, it is almost certain that the De Huchet is a Perry Pear, and not a table variety; for it is so considered by M. Thouin, in the list which accompanied the collection sent to the Horticultural Society in 1820, and it is mentioned by Mayer as forming a part of the treatise of the Marquis de Chambray, of which, it appears from the list of gardening books quoted in the *Pomona Franconica*, the title is “*L'Art de cultiver les Pommiers et les Poiriers, et de faire du Cidre selon l'usage de Normandie, par le M. de Chambray. Paris, 1765.*”

That this is not the Pear under the name of which it was sent, appears therefore to be certain. It is equally clear that it is unlike any kind cultivated in this country. About the period when it ripens we have none that are half as good. It is a most excellent variety of its season, and well worth growing.

It ripens in the end of August and beginning of September, and bears most abundantly as an open standard.

WOOD strong, yellowish green on the shaded side, chestnut-coloured next the sun, sprinkled with whitish spots.

LEAVES moderately large, broadly ovate, tapering to the point, with sharp serratures; scarcely downy on either side. **PETIOLES** about an inch long. **STIPULES** long, linear.

FLOWERS very large, with roundish petals.

FRUIT middle-sized, roundish, flattened, depressed at the eye, towards which end of the fruit it is slightly angular. **STALK** about an inch and a quarter long, moderately thick, inserted in a shallow cavity. **SKIN** green, with a tinge of yellow when fit for use; 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.

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Malus domestica (L.) Borkh.

THE SUMMER ROSE PEAR.

Epine Rose	}	<i>Duhamel, Arb. Fr. vol. ii. p. 176. Nois.</i>
Poire de Rose		
Rosenbirne ...	}	<i>Kraft. Pom. Austr. vol. i. p. 38. t. 84.</i>
Epine Rose ...		
Poire de Rose		
Poire d'Ognon	}	<i>of some Collections, but not of Duhamel.</i>
Epine d'été ..		

The French Gardeners have a class of Pears which they call *Cailleaux*, in consequence of the resemblance their speckled appearance gives them to the *caille*, or quail. To this class belongs the subject of the present article, which is even, as Duhamel informs us, sometimes called the *Cailleau Rosat*,—a name, however, which belongs of right to another variety, ripening in the end of September.

There is no doubt about the synonyms above quoted; but it is necessary to remark, that this is not the *Epine Rose*, or *Rosendorne* of Mayer's *Pomona Franconica*, t. 22, which, as Mr. Thompson has justly pointed out, is a long fruit, although that writer quotes Duhamel's synonym without scruple.

We have not adopted the name of *Onion-shaped Pear*, which would have been a more expressive name, because the French apply that term both to Pears having the peculiar flattened figure of this, and to others which grow in such clusters upon the branches that the latter resemble a string of onions.

The figure of this is that of an Apple rather than of a Pear; and Noisette remarks, that it is so in a greater degree than any Pear he knows.

A most excellent and beautiful variety; not, indeed, to be compared with the Jargonelle, with which it ripens, but greatly superior to any of the kinds commonly cultivated which are in eating at the same time. It bears well as a standard. In perfection from the 10th to the end of August.

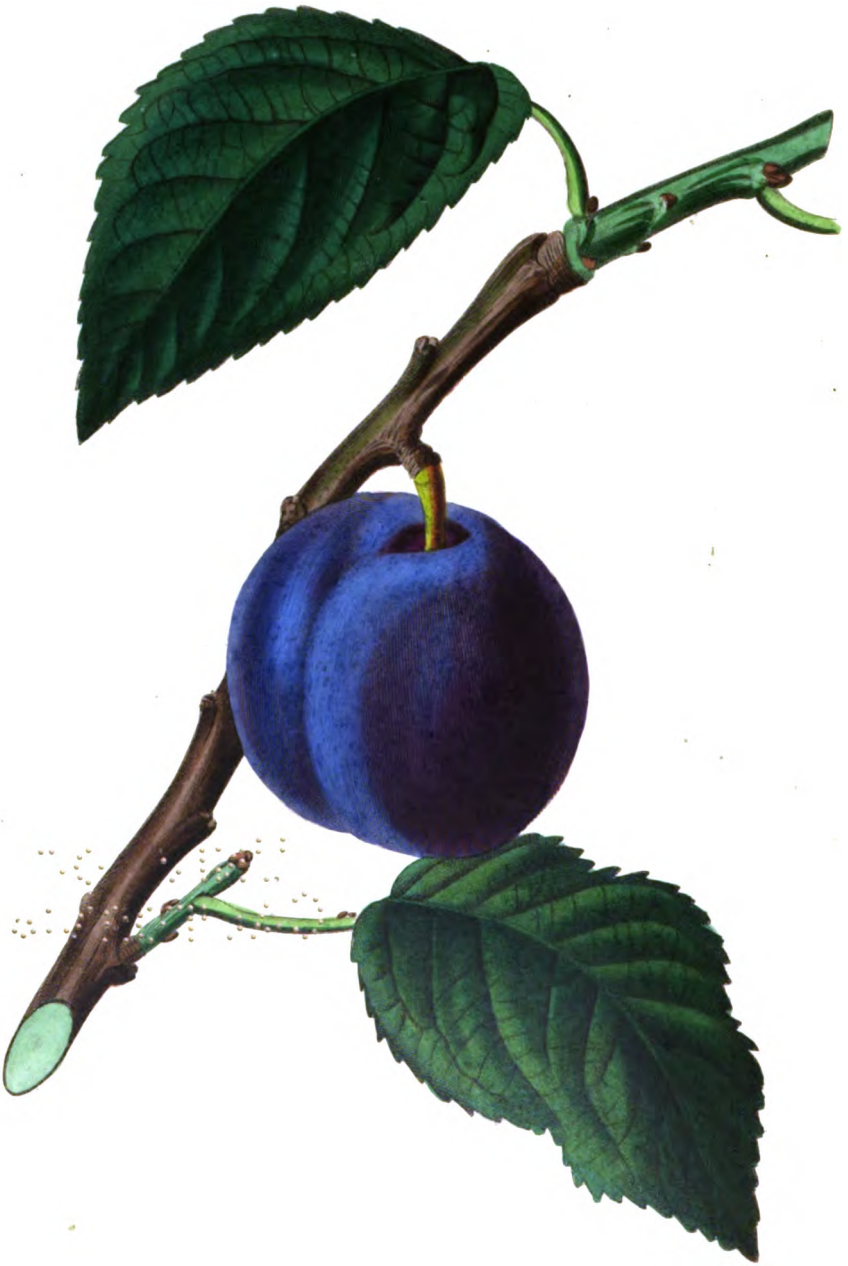
WOOD weak, deep chestnut-red, with distinct, pale, yellowish-brown spots.

LEAVES heart-shaped, ovate, nearly flat, shining, deep green, very slightly toothed. PETIOLES about an inch long.

FLOWERS early. PETALS roundish ovate.

FRUIT depressed, middle-sized, with a slender stalk, upwards of an inch long, inserted in a small roundish hollow. EYE open, placed in a shallow depression. SKIN inclining to yellow, speckled with russet; on the sunny side bright rich red, intermixed with brown spots. FLESH white, juicy, rich, and sugary.

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THE MOROCCO PLUM.

Early Black Damask, commonly called the Morocco Plum.

Langley, t. 20. f. 3. Forsyth, p. 15.

Morocco. *Hort. Soc. Fruit Cat. no. 175.*

Black Morocco	}	<i>of various Collections.</i>
Black Damask		
Early Damask		

This is one of the very best of our early Plums, and has long been an inhabitant of our Gardens. In the time of Langley it was evidently common and well known. It is not, however, so much cultivated now as formerly, for which reason a figure of it is here given, in order that it may not be entirely lost sight of.

It is very hardy, bears well as a standard, and ripens fully a month before the Orleans, coming in at the beginning of August. The juice is unusually rich.

WOOD downy.

LEAVES middle-sized, bluntly serrated, rather light green, shining on the upper surface. **STALKS** from half an inch to an inch long, with globose glands.

FLOWERS large.

FRUIT middle-sized, roundish, its suture moderately depressed along one side; the **APEX** a little flattened; the **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.

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Malus domestica (L.) Borkh. - The Apple

THE COLE APPLE.

Cole Apple. *Hort. Soc. Fruit Cat. no. 190.*
 Scarlet Perfume Apple, *of some Collections.*

A very excellent Autumn Apple, in perfection about the end of August, remarkable for the singular beauty of both its flowers and fruit. The former are large, and of a deep rosy red, marbled with white; the latter is of a rich, sanguine colour.

Its history is not known. It first made its appearance in the neighbourhood of London under the name of the Cole Apple; it was afterwards called the Cole's, or Scarlet Perfumed Apple; and latterly that of the Scarlet Perfume has been given to it, under which it has been occasionally noticed in print, and frequently exhibited by Mr. Gibbs, of the Brompton Nursery, at the meetings of the Horticultural Society.

The first name is retained here, in order that its origin may not be lost sight of.

Although this ripens at the end of August, at which time it is in perfection, yet it will keep sound till December, at the expense, however, of all its delicate colouring, and of the best part of its flavour. A very hardy, healthy variety; but better adapted for dwarfs than for standards.

WOOD strong, reddish chestnut-coloured, downy, sprinkled with a few roundish, pale-brown spots.

LEAVES large, broadly oval, tapering suddenly to the point, deeply and doubly serrated. **PETIOLES** strong, about an inch long. **STIPULES** foliaceous.

FLOWERS early, very large, with roundish, cordate, much imbricated petals.

FRUIT large, angular in a slight degree, with a wide eye, which is often closed up by the segments of the calyx. **SKIN** deeply stained, and streaked with rich crimson, slightly russety, with a small portion of green shewing through. **STALK** woolly. **FLESH** white, firm, juicy, sweet, and acid; a little perfumed, exceedingly rich and agreeable.

THE
OF
CANTON



THE GEORGE THE FOURTH PEACH.

George the Fourth. *Floy in the Trans. Hort. Soc. vol. vi.*
p. 413.

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. Floy gives the following account of it in the Transactions of the Horticultural Society:—
“ 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. Captain Hamilton, who lives in the house adjoining, recommended it to my notice. This is the second year of its fruiting, and the first of my knowing it. I have given it the name as above: every one that has seen it has pronounced it the finest of Peaches: it is ripe the latter end of August. The original tree is remarkably thrifty, and bore a very full crop this season.”

With us it is a vigorous-growing kind, extremely healthy, and ripening its fruit about the middle of September: it is between a Clingstone and a Melter.

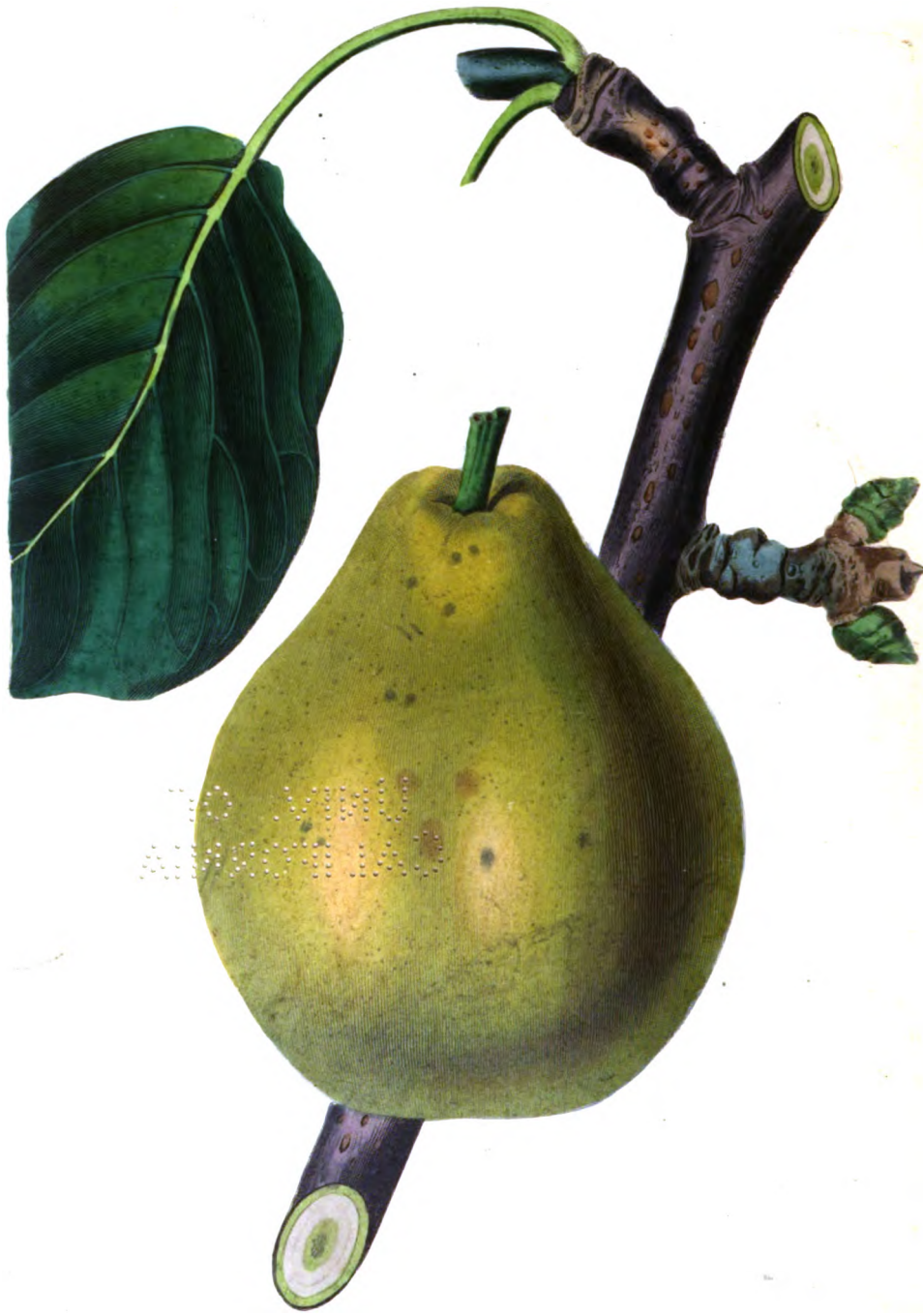
LEAVES large, acutely crenated, with small globose glands.

FLOWERS small, dull red.

FRUIT middle-sized, globular, deeply lobed at

the summit, with a deep cavity for the footstalk, 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 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.

Law of
Cameroon



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THE SUMMER FRANCRÉAL PEAR.

Francréal d'été. *Diel's Pomol. vol. iii. p. 245. Hort. Soc. Cat. no. 282.*

Fondante. *Knoop Pomol. f. 93. tab. 3.*

Gros Micet d'été, *of some French Gardens.*

This valuable variety is particularly useful in this country, where we have nothing of high quality to succeed the Jargonelle. It is destitute of the hardness of the Bonchrétien, and of the muskiness of many French Pears of its season.

It is a very hardy, healthy, free-growing tree, and a great bearer; ripening in the middle of September.

There can be no doubt of its being the Fondante or Franze Canneel Pear of Knoop; but that author is altogether wrong in quoting as a synonym the Inconnu Cheneau, or Fondante de Brest Pear of Duhamel, which is quite another kind.

Writers are not agreed about the meaning of the word Francréal; Mayer (*Pom. Franc. vol. iii. p. 321, no. 146*) seems to think it means Royal Pear; but Diel, in his Pomology (vol. iii. p. 245), suggests its having been derived from a kind of Spanish gold coin called a real, which resembles it in colour.

WOOD greenish-yellow, brown, sprinkled with a few pale-brown spots.

LEAVES large, ovate, somewhat cordate, acuminate, almost entire at the margin; when young, very woolly. **PETIOLES** upwards of an inch long, rather slender. **STIPULES** long, linear.

FLOWERS small. **PETALS** roundish, with a long claw.

FRUIT rather large, turbinate, thickest about two-thirds from the stalk, diminishing a little to the eye, which is moderately depressed, and partly opened. **STALK** short and thick. **SKIN** green, nearly smooth, becoming pale yellowish-green after the fruit has been gathered some time and is fit for use. **FLESH** white, firm, juicy, becoming buttery and melting, rich and excellent.

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NOV
1850

Malus domestica (L.) Borkh. - The common apple.

THE KERRY PIPPIN APPLE.

Kerry Pippin. *Robertson in the Trans. Hort. Soc. vol. iii.*
p. 452. Hort. Soc. Cat. no. 515.

An excellent Autumn fruit, of Irish origin, but now commonly seen in the London markets. It is scarcely rivalled, in its season, for high flavour, richness, and beauty.

It is hardy, a great bearer, ripens in September, and keeps till October.

Mr. Robertson, of Kilkenny, describes the tree as broom-headed; the young shoots erect, of a greenish-brown, full of spurs, downy at the extremities. But Mr. Thompson does not find the "young shoots full of spurs," this being chiefly a character of varieties of the Codlin tribe.

Young **WOOD** moderately strong, spreading, or somewhat erect, chestnut-coloured when bare, but mostly covered with a silvery epidermis, and towards the extremities with a dull-gray pubescence; the whole thinly sprinkled with whitish spots.

LEAVES middle-sized, ovate, acuminate, doubly, but not deeply nor sharply serrated. **PETIOLES** rather slender, about an inch in length, very woolly.

FLOWERS middle-sized. **PETALS** roundish-ovate, cordate at the base, and imbricated.

FRUIT handsome, 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, streaked and washed with red, smooth and polished. **FLESH** yellow, crisp, tender, juicy, sugary, and high-flavoured.

Law of
California



Handwritten text, likely a botanical description or artist's signature.

THE JARGONELLE PEAR.

—◆—

Jargonelle of most English Writers, but not of Miller. Hort.

Soc. Fruit Cat. no. 353.

Epargne. Hort. Cat. no. 256.

Grosse Cuisse Madame ...

Beau Présent

Saint Lambert

Saint Samson

Poire des Tables des Princes

} *of French Writers and Gardeners.*

Every body knows the Jargonelle, the queen of Autumn Pears, unequalled in flavour, and unrivalled in productiveness by any of its season. We can have little to say upon it which will be either new or interesting.

Its name is derived, according to Ménage and Duchat, from Jargon, anciently Gergon, in Italian *Gergo*, in Spanish *Gericonça*, all corruptions of *Græcum*; whence Merlet infers, that the Jargonelle was the *Pyrum Tarentinum* of Cato and Columella, the *Numidianum Græcum* of Pliny, and the *Græculum* of Macrobius. If this conjecture be well founded, the kind to which the name belongs will be one of the most ancient in cultivation.

To this country it 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, which is our Windsor. How this, or any other variety, became possessed of so singular an appellation, it is difficult to say: Mayer tells a long story of its origin, which is not much to the purpose; and Manger relates an anecdote about Prince Eugene and one of his officers who did not know that Dameschenkel was a Pear, which is worth looking at.

In Scotland, the Jargonelle is cultivated on walls, as far north as Pears will grow.

TREE of a straggling, creeping habit.

WOOD yellowish-green in the shade, reddish when exposed.

LEAVES rather large, woolly when young, ovate, acuminate, finely and doubly serrated. **PETIOLES** on the young shoots about an inch long. **STIPULES** linear.

FLOWERS early, very large.

FRUIT large, oblong, with a long stalk, generally a little bent. **EYE** open, with long projecting segments of the calyx. **SKIN** greenish-yellow on the shaded side, with a tinge of brownish-red when exposed. **FLESH** yellowish white, very juicy and melting, with a peculiarly rich, agreeable flavour; round the core it is rather gritty, and more so if grafted on the Quince.

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1811

Peach

109

LUCOMBE'S SEEDLING APPLE.

Lucombe's Seedling. *Hort. Soc. Fruit Cat. no. 575.*

A fine variety, raised, we presume from its name, by the Messrs. Lucombes, of Exeter, so well known as successful cultivators both of fruit and forest trees. It has been in the Gardens near London for several years.

It is chiefly valuable as a kitchen Apple, being scarcely small enough, or sufficiently high-flavoured, for the table. It is, however, so handsome, and so great a bearer, that it must be particularly useful to those who grow fruit for the market.

Ripens in October, and will keep through the winter.

WOOD erect, reddish chestnut, with a tinge of russet, sprinkled with numerous pale-brown dots, and covered towards the extremities with a hoary pubescence.

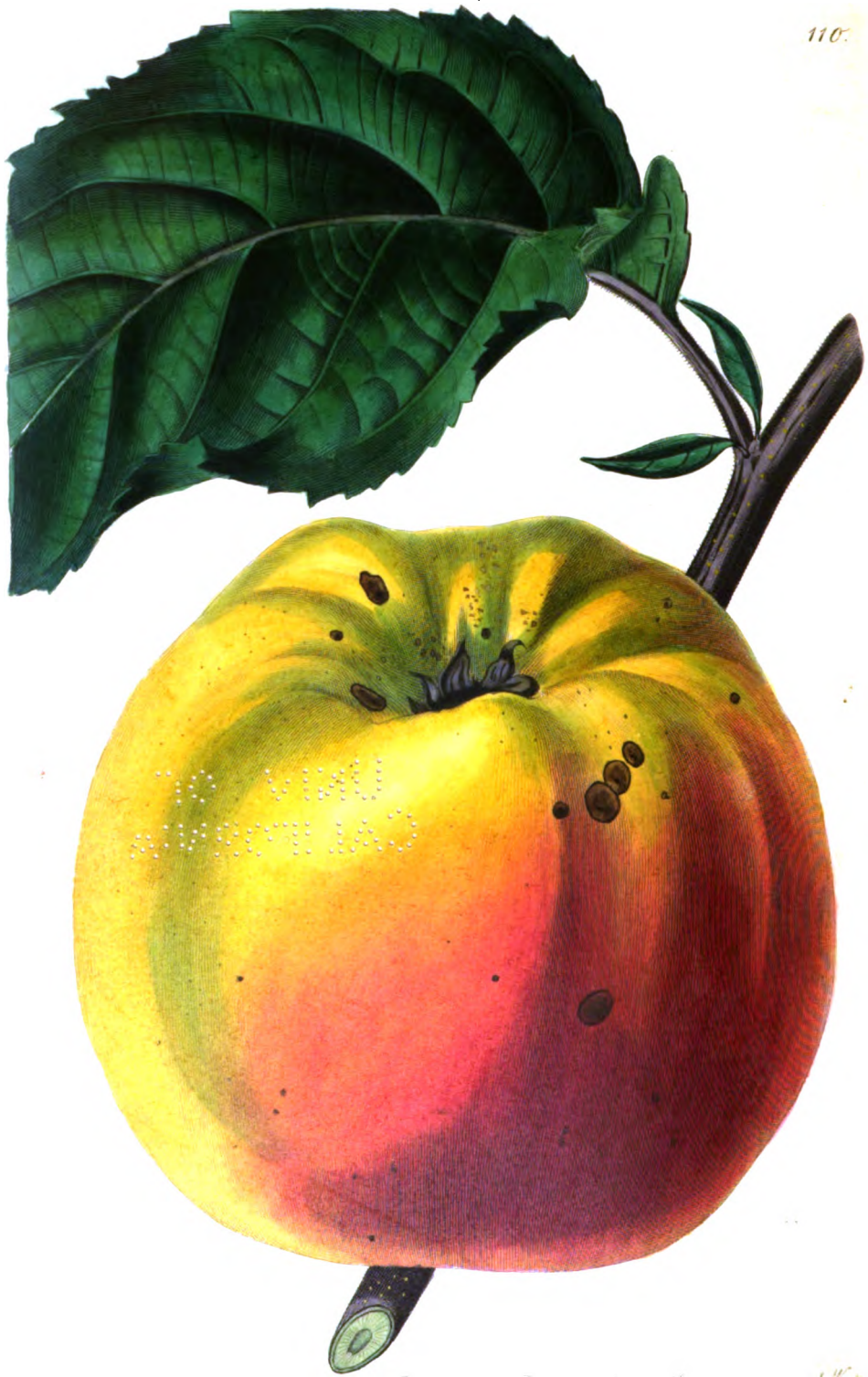
LEAVES middle-sized, oval, pointed, crenated. **PETIOLES** long, erect, rather slender. **STIPULES** long, linear.

FLOWERS small. **PETALS** blunt.

FRUIT large, roundish, slightly angular, contracted at the eye, which is small and surrounded with minute plaits. **STALK** short, thick, in a moderately deep cavity. **SKIN** smooth, green, covered

on the sunny side with minute dots, spots, and large dashes of red, among which are intermixed a considerable number of palish speckles. FLESH whitish, firm, juicy, and agreeable, but not high flavoured.

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Prunus Persica (Peach) *Prunus Persica* (Peach) *Prunus Persica* (Peach)

THE WHITE SPANISH REINETTE.



Reinette Blanche d'Espagne. *Mayer's Pomona, vol. iii. ; and of other Continental Writers. Hort. Soc. Fruit Cat. no. 864.*

Reinette d'Espagne	}	<i>of various Foreign Gardens.</i>
D'Espagne.....		
De Ratteau		
Concombre ancien..		
Fall Pippin	}	<i>of the English and Americans.</i>
Cobbett's Fall		
Large Fall		

This extremely valuable variety is little known in this country, but is in high estimation abroad. It is said to be the national Apple of Spain, where it is called *Camuesar*, and where it has been known from the highest antiquity. In America it appears to be called the Fall Pippin,—a name, however, which is applied to more sorts than one. In this country it is known both by the name of the Fall Pippin, by which it has been sold by Mr. Cobbett, and also by the erroneous appellation of the Newtown Pippin, and is, in fact, a very close approach to that rare and highly-prized variety.

In quality it stands in the first class ; its firm, rich, high-flavoured flesh, its beauty, and its capability of keeping, being scarcely exceeded. Its principal defect is its gigantic size ; specimens have been ripened equal to the coarsest and largest kitchen Apples in cultivation. At the period of

writing these notes (Jan. 20, 1830), we have specimens before us not only perfectly sound and in great perfection, but with every appearance of keeping a month or six weeks longer.

There is no record of the period at which it was brought to England. From fruit exhibited to the Horticultural Society in 1829, by John Darby, Esq. it appears that very ancient trees of it exist in Sussex.

It must not be confounded with the Holland Pippin, by which name it is called in America, and which has considerable resemblance to it. That variety, however, is distinct.

A free and abundant bearer, but more adapted for a dwarf than a standard, on account of the large size of the fruit, which is apt to be blown off by high winds. It ripens in November, when it is excellent; but its good qualities are scarcely impaired before the middle of February.

Old **WOOD** blackish; young dark chestnut, rather downy, with few spots.

LEAVES large, ovate, cordate at the base, concave, sharply and coarsely serrated. **PETIOLES** an inch or more long, moderately strong. **STIPULES** lanceolate.

FRUIT very large, roundish oblong, the sides slightly angular. **EYE** large, open, very deep, placed in an open cavity. **STALK** half an inch or an inch long, of moderate thickness, placed in a rather small, evenly-formed hollow. **SKIN** smooth, yellowish-green on the shaded side, becoming clear pale yellow; brownish-red next the sun, sprinkled with blackish dots. **FLESH** yellowish, crisp, tender, with a very rich sugary juice.

THE
OF



Prunus domestica L. (Plum) *Prunus domestica* L. (Plum)

KIRKE'S PLUM.

Kirke's Plum. *Hort. Soc. Fruit Cat. no. 150.*

One of the best Plums that are known in this country. It is very handsome, a most abundant bearer both as a standard and upon a west or east wall, and its flavour is scarcely inferior to that of the Green Gage.

It was first brought into notice by Mr. Kirke, whose name it bears, and was met with by that gentleman in a singular way. Passing along the street one day, he was struck with the beauty of a basket of Plums in a fruiterer's window. Upon tasting them, he was surprised to find that they excelled in flavour any purple Plum with which he was acquainted. The fruiterer had received them from a gardener in the country, who, it afterwards appeared, had procured the variety from the Garden of a gentleman in his neighbourhood; and to that Garden it was said to have been introduced from some foreign country.

We have in vain sought to trace it in the writings of foreign pomological authors; and we therefore figure it for the sake of making it known through the means of this publication: a Plum as hardy and prolific as the Orleans, as handsome as the Damask, and as good as the Green Gage, cannot be too extensively cultivated.

Ripens in the beginning of September.

WOOD very like that of the Red Magnum Bonum.

FLOWERS resembling those of the Reine Claude Violette, which, however, this is not.

LEAVES like those of a Green Gage.

FRUIT large, roundish-oval, rather broadest at the base; suture slightly depressed.

STALK three quarters of an inch long, very little sunk at its point of insertion; apex not depressed. **SKIN** covered with a close, firm, 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, and rich. **STONE** middle-sized, irregularly and broadly oval, flattened, with a groove or channel along one face.

The accompanying figure was taken from a specimen grown on a wall.

There is another Plum in cultivation about London, like this, purple, a great bearer, and also called Kirke's, but it is of very inferior quality. Purchasers will do well to bear this in mind.





1842

1842

1842

THE FORELLE PEAR.

Forelle. *Hort. Trans.* vol. v. p. 409. t. 17. *Fruit Cat.* no. 277.
 Forellen-birne. *Diel, Pomol.* vol. v. p. 51. *Christ.* p. 174.
 Poire Truite, *of the French.*

“ Long as I have collected fruits, and searched the Gardens in the neighbourhood of the Rhine for French varieties, I have found none like the Forellen-birne. We may, therefore, proudly call this a national fruit, which most probably originated in Northern Saxony. It is a real addition to our stock of Autumn Pears, and may compete with the best French dessert kinds, ripening at the same period, and far surpassing them in the length of its keeping in perfection, and in its beauty.”

Thus speaks Dr. Diel, in giving an account of this variety, which merits his eulogium in all respects. That it is a most beautiful variety, the annexed figure will shew; and that its quality is equal to its appearance, we can testify.

It is called the Forelle, Truite, or Trout Pear, from a fancied resemblance between the specks and colour of its skin, and those of the fish so called. With us it ripens from November to January; is very hardy, and a good bearer as a standard. It never shrivels, but remains quite melting and firm until its allotted period of decay arrives.

The tree is very vigorous, and grows upright.
 LEAVES small, nearly flat, with the apex a little

recurved, and slightly woolly above; those on the fruit-spurs are larger than the others.

FRUIT rather below the middle size, not very constant in form; but usually obovate, and more or less elongated. **EYE** rather shallow. **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, subacid, vinous flavour.

THE
LAW OF
CONTRACTS



1726

THE DOWNTON PIPPIN.

Downton. *Pomona Herefordiensis*, t. 9. *Hort. Trans.* vol. i. pp. 35, 145, 228; vol. ii. p. 186; vol. iii. p. 319.

Elton Pippin. *Forsyth*, p. 135.

Knight's Golden Pippin..	}	<i>of different Collections.</i>
Elton Golden Pippin.....		
Knight's Pippin		

Raised by Mr. Knight from the seed of a Herefordshire variety, called the Orange Pippin, and the pollen of the Golden Pippin. It is a most useful kind, extremely well adapted for the market; also an excellent cider Apple; “and the hydrometer, as well as the palate, indicates that its expressed juice holds in solution a large quantity of saccharine matter,” as we learn from the Transactions of the Horticultural Society.

A great bearer: in some seasons the fruit appears in such abundance as to exhaust the trees, in which case the form of the Apples in the succeeding season becomes rounder and more pointed than usual.

Ripe in October and November, and will keep well till January.

Young Wood light chestnut on the sunny side, olive green where shaded.

LEAVES middle-sized, oblong-obovate, somewhat acuminate, serrated. PETIOLES of middle length, very downy. STIPULES broad.

FLOWERS middle-sized. **PETALS** oval, not overlapping when fully expanded, waved or plaited.

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, set with numerous indistinct specks. **FLESH** yellowish, crisp, with a brisk, rich, subacid juice.

Care must be taken that this is not gathered before it parts freely from the tree ; a circumstance which frequently happens, in consequence of the bright yellow it acquires before it is ripe. For the same reason it should not be eaten too soon, as it finally loses the greater part of its acidity, which, when the fruit is fresh gathered, exists in too great quantity.

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Malus domestica Borkh. var. *complanata* Lam.

J. Walp.

THE BROWN BEURRÉ PEAR.

—◆—

Brown Beurré of all English Gardens.

Golden Beurré	}	<i>of various Collections.</i>
Beurré gris		
Beurré doré		
Beurré rouge		

Beurré. *Duhamel, Traité des Arbres Fruitiérs, p. 196. t. 38.*

There is no Pear, either of autumn or winter, better than this, which, if it were sufficiently hardy to bear as a standard, would be the most valuable variety of its season; but it is absolutely necessary to give it a wall, and if possible a south one: it bears, well, however, and acquires good flavour on a west aspect.

Its period of ripening is October, after the end of which month it will hardly keep.

Mr. Thompson has determined beyond all doubt, from the examination of various trees in the Garden of the Horticultural Society, and from a careful comparison of the descriptions of authors, that the Red, Brown, and Golden Beurrés are all the same. This was long since asserted by the always accurate Duhamel, who remarks that the skin is fine, smooth, green, or gray, or *frappée* with red next the sun; and that this difference in colour does not make three varieties, vert, gris, and rouge, or Amboise, or Isambert, as is commonly believed; but that all

these are one and the same thing, of which the colour varies according to soil, aspect, culture, stock, &c.

WOOD moderately strong, short-jointed, flexuose, very apt to become cankered; but if healthy, of a bright reddish chestnut colour, dotted with pale brown.

LEAVES rather large, ovate-oblong, tapering to the point, folded together irregularly, and obscurely toothed. **PETIOLES** nearly an inch long. **STIPULES** often as long as the petiole.

FLOWERS opening early, middle-sized. **PETALS** obovate, tapering into the claw, very little tinged with red.

FRUIT variable in shape, size, and colour, generally large, obovate, tapering to the stalk, which is usually from half an inch to an inch long, thick and fleshy at its union with the spur, and thickening obliquely into the fruit. **EYE** somewhat open, placed in a shallow depression. **SKIN** soft, but not smooth, of a greenish golden yellow, appearing through a thin covering of russet; on the sunny side sometimes reddish brown. **FLESH** white, greenish next the skin, with some greenish veins through it; melting, buttery, juicy, rich, and excellent; but sometimes rather gritty.

THE
GARDEN



THE WATERLOO CHERRY.

Waterloo Cherry. *Hort. Trans.* vol. ii. pp. 208, 302. t. 31; vol. iii, p. 212; vol. iv. p. 510; *Fruit Cat.* no. 104.

Raised by Mr. Knight from the pollen of the May Duke and a seed of the Ambrée of Duhamel.

It ripens in the end of June and beginning of July, or earlier on a wall. It bears tolerably well as a standard, but should be trained to an east or west aspect, to be ripened in perfection. The leaves are so large that the fruit does not acquire a good colour unless freely exposed to sun and air, on which account the branches should be laid in widely apart.

The tree partakes of the character of both its parents in a remarkable degree; the wood and leaves are those of the Bigarreau tribe, while the flowers are those of the May Duke, the stamens being shorter than the styles, a peculiarity which is universal in all the Duke Cherries. For this observation we are indebted to Mr. Thompson.

WOOD strong, with a grayish cuticle.

LEAVES drooping, large, wavy, with moderately deep serratures.

FLOWERS large. **PETALS** roundish, imbricated. **STAMENS** rather slender, usually shorter than the style.

FRUIT very large, broad and cordate at the base, convex on one side, flattened on the other, with a broad suture. **APEX** slightly depressed. **SKIN** dark purplish red, or almost black, covered with numerous minute dots of a palish colour. **FLESH** deep purplish red, darkest next the stone, from which it parts freely; tender, juicy, with a rich sweet flavour. **STALKS** long and slender. **STONE** small, roundish, compressed.

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NO. 110
APPL. 110

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THE SUMMER PEARMAIN.

- Summer Pearmain. *Miller's Dictionary*, ed. 8.
 Parmain d'été. *Knoop Pomol.* p. 17. tab. 2.
 Royal Pearmain. *Mawe, Abercrombie, and of the London
 Nurserymen. Hort. Soc. Fruit Cat.* no. 766.
-

One of the best of our autumn apples, prolific, handsome, high-flavoured, and hardy. It should form a part of every good collection, although it will not keep longer than the middle of October : it is in perfection in September ; after that time it begins to become mealy.

Although this is called the Royal Pearmain about London, it is clearly not the variety so named by writers upon orchard fruit, which is a late-keeping variety, and the same as the Herefordshire or Winter Pearmain. We therefore think it right to restore the name of Summer Pearmain, by which it is mentioned by Miller and Knoop, the latter of whom speaks highly of it as a stewing sort.

Young WOOD strong, dull violet brown, covered with a few white spots.

LEAVES small, ovate, acuminate, serrated, a little folded. PETIOLES slender, scarcely an inch long. STIPULES linear, lanceolate.

FLOWERS middle-sized. PETALS roundish-ovate, cordate at the base, overlapping.

FRUIT rather above the middle size, oblong, tapering slightly towards the eye, which is open in

a broad shallow depression, sometimes almost level, very slightly plaited. Outline rather angular. **FOOTSTALK** short, obliquely inserted into a sort of fleshy tail to the fruit. **SKIN** smooth, on the shaded side brownish yellow mixed with green, next the sun reddish blended with yellow and streaked with deeper red; sometimes slightly russety round the stalk. **FLESH** yellowish, crisp, not very juicy, but sweet and high-flavoured.

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THE KING OF THE PIPPINS' APPLE.

King of the Pippins. *Forsyth*, p. 110. *Hort. Soc. Fruit Cat. no. 519.*

Hampshire Yellow. *Hort. Cat. no. 431.*

This beautiful Apple is of modern origin. It has been brought into notice by Mr. Kirke, Nurseryman, Brompton, to whom the public is indebted for the introduction of some of our best varieties of Fruit.

It is hardy, a great bearer, one of the handsomest of the season, and will keep till January. It is, however, in perfection in November, at which time it ought to be eaten.

WOOD vigorous, dark chestnut brown, with few spots.

LEAVES middle-sized, ovate, acuminate, regularly but not deeply serrated. **PETIOLES** short. **STIPULES** linear-lanceolate, more than half the length of the petiole.

FLOWERS middle-sized. **PETALS** roundish oval, somewhat cordate at the base.

FRUIT above the middle size, inclining to oblong, broadest next the base; the outline tolerably free from angles. **EYE** large, deep, in an even, very little plaited hollow. **SKIN** smooth, pale orange-yellow, generally marked with red next the sun, and faintly streaked with the same colour. **FLESH** yellowish white, firm, breaking, very sweet, juicy, and high flavoured.

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Malus domestica (L.) Borkh. *Malus domestica* (L.) Borkh.

THE BELLE ET BONNE PEAR.

—◆—

Belle et Bonne. *Baumann's Catalogue.*
 Schöne und Gute. *Taschenbuch*, p. 431.

A very valuable Autumn variety, introduced by the Horticultural Society, in 1826, to whom it was sent by Messrs. Baumann, of Bollwiller. It is described in the *Taschenbuch* as a harvest Pear, ripe in September, magnificent, large, round, very good, and productive. We find it answering this description perfectly, with the addition that, much as our Autumn Pears have been improved, this ranks among the very best of them.

It bears extremely well as a standard; it also takes readily upon the Quince stock, and is a delicious Bergamot of the best kind: in perfection about the end of September.

We have seen it cultivated under the erroneous names of Charles d'Autriche, and Bergamotte Crasanne. Belle de Bruxelles is more frequently its appellation here, which it seems to have acquired in the Luxembourg Garden, at Paris; but the variety to which that name properly applies is different.

WOOD very vigorous, short-jointed, dark olive-colour, with numerous dark-brown spots.

LEAVES deep green, nearly entire, oval-lanceolate. **STIPULES** subulate, about half the length of the petiole.

FLOWERS middle-sized. **PETALS** obovate.

FRUIT very large, globular, depressed, with a large, deeply-sunken eye. **STALK** long, deeply inserted. **SKIN** yellowish on the sunny side, with numerous small russet-brown spots; shaded side greenish yellow, with green spots. **FLESH** white, sweet, perfumed, exceedingly rich and agreeable.

THE
LAW OF
CALIFORNIA



M. F. Wickers set

Printed by S. Currierway 76y Broadway N.Y. 1850

J. White sc

THE ROYAL GEORGE PEACH.

Royal George *of the English Nurseries.* Hort. Soc. Fruit
Cat. no. 147.

Red Magdalen	} <i>of the English Nurseries.</i>
Millett's Mignonne	
Lockyer's Mignonne	

Madeleine Rouge à petites fleurs *of the French.*

For the following remarks upon this variety we are indebted to Mr. Thompson, whose successful labours in settling the names of fruit in general, and of Peaches and Nectarines in particular, will, we are sure, be, at no distant period, considered as one of the most useful results of the Horticultural Society's Garden.

This, and the sort usually sold in the Nurseries under the name of Red Magdalen, are the same. The Red Magdalen of Miller (Madeleine de Courson of the French) is less common, but is easily distinguished, not so much by its fruit as by its flowers, which are large.

Ripens in the end of August or beginning of September, and is a proper sort for a Peach-house.

In the last unfavourable season this sort was found to acquire its flavour better than the Grosse Mignonne: the latter was more affected in consequence of the cold and want of sun, than the former.

The Royal George and Red Magdalen are different, say some, because the former is subject to

mildew : others say there is a difference, because the latter is the one that is most subject to it. The fact is, the same tree will mildew in one season, and not in another. A remedy, or at least a preventive in a great measure, for this, is to keep the borders clear and in good condition, and to see that there be nothing to obstruct a free circulation of air, and a full admission of sun.

In addition to the synonyms above enumerated, it is extremely probable that Lord Fauconberg's Mignonne, the Early Royal George of the north of England, and the Grandville Peach, are the same. It is also almost beyond a doubt, that the Madeleine Rouge à petites fleurs of the French, is the origin of the whole of them.

FLOWERS small.

LEAVES serrated, glandless.

FRUIT large, globular, moderately deeply marked by the suture along one side, with generally a slight depression on the summit. **SKIN** dark purplish red where most exposed; the shaded side is whitish; the intermediate space between the shaded and most exposed part is thickly mottled with small red dots. **FLESH** white, rayed with red next the stone, melting, rich, with a plentiful, highly-sugared juice. **STONE** middle-sized, or rather small, and of a red colour, parting from the flesh.

It may be added, as a curious fact, that the conclusions at which Mr. Thompson has arrived are deduced from an examination of twenty fruiting trees, of which six were received by the Horticultural Society under wrong names.

Day of
Celebration



Y



THE AUTUMN BERGAMOT PEAR.

Autumn, or English Bergamot. *Switzer's Fruit Gardener*,
p. 117. Hitt's Treatise, p. 333. Miller's Dictionary.
Hort. Trans. vol. ii. p. 43.

York Bergamot. *Hort. Soc. Fruit Cat. no. 62.*

Common Bergamot. *Hort. Soc. Fruit Cat. no. 52.*

For the following excellent observations we have again to thank Mr. Thompson.

The Pear generally cultivated in this country under the name of Autumn Bergamot is not the Bergamotte d'Automne of the French, although Miller and other writers have quoted it as a synonym. The Bergamotte d'Automne has not yet fruited in the Garden of the Society. There are in it, however, several trees from various French authorities, which perfectly agree with each other in their wood and foliage, and so far also with the description of Duhamel, but are very different in these respects from the sort here treated of. It also deserves to be noticed, that both the old and young wood of all these trees of the Bergamotte d'Automne canker very much in this soil and climate; whereas in the Autumn Bergamot there is not the least appearance of decay. It is probable that the French have not got this sort, as it has not been yet discovered under any name among their collections received into the Garden of the Horticultural Society. Nothing, however, is known of its real origin.

If we are to believe Switzer, it was brought over by Julius Cæsar, and formed part of "the furniture" of the Gardens of Alcinous. According to Manger, it is of the highest antiquity, and was, without doubt, in former times, the only one to which they gave the name, which is also now applied to other similar flat Pears. This name, he says, is not derived from Bergamo in Italy, as many have believed, but from the Turkish words *beg* or *bey*, a prince, and *armoud*, a pear. He also shews that this princely Pear was formerly written, not *Bergamotte*, but *Begarmoud*, by referring to Groen's Niederländischen Gärtner. As its name is Turkish, he infers that this sort must have come from Turkey, and consequently originated in a warmer climate.

With us, the Autumn Bergamot ripens remarkably well on standards, even as far north as Yorkshire. It is in eating in October, decaying soon after.

WOOD yellowish brown, not much spotted.

LEAVES middle-sized, oval, wavy, generally entire. **STIPULES** long, linear; the leaves of the fruit-spurs ovate, slightly cordate, on long, slender petioles.

FLOWERS middle-sized. **PETALS** roundish, obovate, overlapping each other.

FRUIT small, approaching the middle size, depressed, globular, hollowed at the eye and stalk; the latter is short and thick. **EYE** open, in a regularly-formed shallow depression. **SKIN** a little rough with russet, reddish next the sun, fading into brownish green. **FLESH** whitish, a little gritty next the core, very juicy, sugary, and rich.

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Quercus agrifolia (var. *macrocarpa*) Nutt. 1846

BOWYER'S RUSSET APPLE.



Bowyer's Russet. *Hort. Cat. no. 979.*

A handsome and valuable Autumn table fruit, ripening in the beginning of September. It will keep pretty well for some time beyond this period, but September is the month of its perfection. It is amongst the earliest of the Russets.

Cuttings of it were sent to the Horticultural Society, in 1824, by Mr. Boulton, of Hawthorn Hill, Maidenhead.

It is perfectly hardy, bearing abundantly upon standards.

SHOOTS vigorous, chestnut red, set with numerous distinct, whitish spots.

LEAVES middle-sized, ovate, rather finely serrated. **PETIOLES** moderately strong, scarcely an inch in length on the young shoots. **STIPULES** lanceolate.

FLOWERS middle-sized. **PETALS** obtusely oval.

FRUIT below the middle size, broadest at the base; the outline tolerably round. **EYE** close, in a small depression. **STALK** about half an inch in length, 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.

Law of
California



Widener 61

Sub. by J. Beckwith 166 Providence Mass 1830.

J. Wither

THE MARIE LOUISE PEAR.

Marie Louise. *Hort. Trans.* vol. ii. p. 406; vol. iii. p. 120; vol. iv. p. 519, fig. 20. *Fruit Cat.* no. 393.

The first information of the existence of this Pear, was obtained from a box of fruit sent to the Horticultural Society, in November 1816, by Dr. Van Mons, of Brussels, by whom it had been raised.

Since that period the variety has been very extensively cultivated; and the high opinion that was entertained of its good qualities when it first arrived, has been amply confirmed by experience.

It has been found one of the most valuable of our Autumn Pears, bearing equally well on a standard and a wall, resisting the inclemency of such a climate as even that of Norfolk, and appearing capable of affording a certain crop, under whatever circumstances it may be placed. In flavour and beauty it has scarcely a superior. In the unfavourable season of 1829, while even the Achan Pear, which the Scotch consider one of the best adapted to their northern situation, acquired no flavour as a standard near London, the Marie Louise gained its usual size, colour, and flavour.

There can be scarcely any doubt that the Pear mentioned in Mr. Loudon's useful *Gardener's Magazine*, vol. iii. p. 353, under the name of the *Forme*

de Marie Louise, is the same as this; the appearance of the fruit from standards and walls being so different, as to justify any person unacquainted with the habits of the present variety in considering them distinct.

It ought to be in every collection, however limited or select; and it is perfectly invaluable to those who have not walls for Pears.

Ripens in the middle of October, and keeps till the end of November.

SHOOTS moderately strong, rather dark coloured, with dull brown spots.

LEAVES, about the middle of the young shoots, ovate, somewhat acuminate, the margin with sharply-pointed, though not deep, serratures: the **PETIOLES** of these are about an inch in length. The leaves, near the base of the shoots, and particularly at the spurs, have very long, slender petioles, so that they have a very straggling appearance, twisting and facing to various directions. The leaves are there flat, elliptical, with the margin entire.

FLOWERS middle-sized. **PETALS** obovate.

FRUIT large on walls, middle-sized on standards; oblong, tapering from the middle towards both ends, the lower of which is obtuse, and the upper oblique, with a permanent projecting calyx. **STALK** more than an inch long. **SKIN**, on wall-fruit, nearly smooth, with a little cinnamon-coloured russet upon a light yellowish-green ground; much more russety and brown on standard trees.

FLESH white, exceedingly juicy, melting, buttery, and rich.

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THE
 APPLE

1850 226

Pub by J. S. Squirey 169 Broadway, Nov 1850

J. W. W. W.

THE RED ASTRACHAN APPLE.

Red Astrachan. *Hort. Trans. vol. iv. p. 522. Fruit Cat. no. 22.*

We are indebted to Mr. Atkinson for the introduction of this beautiful variety into notice. It was imported from Sweden, and first fruited by him in his Garden, at Grove End, in 1816.

It is exceedingly handsome, and a hardy, good bearer. It ripens about the middle of August, but will not keep more than a few days. It is one of those Apples that produce a copious bloom upon the skin; which in this instance is like that upon a Plum.

SHOOTS vigorous, clear chestnut, sprinkled with distinct whitish spots.

LEAVES middle-sized, roundish oblong, slightly acuminate, obtusely serrated. **PETIOLES** of medium length and thickness. **STIPULES** narrow.

FRUIT rather above the middle size, roundish, slightly angular. **EYE** surrounded by several irregular excrescences. **STALK** short. **SKIN** greenish in the shade, deep crimson next the sun; finely powdered with a fine coat of bloom. **FLESH** white, crisp, juicy, subacid, but high-flavoured; it soon becomes mealy.

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TO YOU
 AMORLILO

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J. Widen

THE BRICKLEY SEEDLING APPLE.

Brickley Seedling. *Hort. Cat. no. 105.*

The Scarlet Nonpareil and this have considerable resemblance, but the latter keeps much better.

A first-rate fruit for February, March, and April. The tree is very hardy, and a profuse bearer, either as standard or dwarf: it may be said to be one of the most valuable varieties we possess. It is uncommonly beautiful.

SHOOTS strait, moderately strong, brownish chestnut, sprinkled with few small spots.

LEAVES middle-sized, oblong, acuminate, with moderately deep serratures. **PETIOLES** longish. **STIPULES** middle-sized.

FLOWERS rather small. **PETALS** oval, inclining to ovate, nearly flat, tinged with bright, purplish crimson.

FRUIT about the size of the Scarlet Nonpareil; roundish, becoming a little narrower towards the **EYE**, which is open, placed in an evenly-formed, not very deep depression. The **STALK** is short, inserted in a rather large, even hollow. **SKIN** a rich 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.

THE
OF
COLUMBIA



H. Wilson del.

J. M. Smith sculp. *Botanical Magazine, London* 1855

THE ROYAL RUSSET APPLE.

Royal Russet. *Hort. Soc. Fruit Cat. no. 997.*

Royal Russet, or Leathercoat. *Miller's Dictionary, &c.*

Reinette de Canada grise, *of the French.*

The French synonym of this valuable variety is, no doubt, accurate; and it is not improbable that the *Passe pomme de Canada* of the same nation is another name. Trees from the French Royal Gardens have proved so; and the only doubt upon the subject is caused by the name *Passe*, which usually designates fruit that passes away sooner than that with which it is compared.

It is, as is well known, an exceedingly valuable kitchen fruit, keeping to the latest period at which good Apples are in use. Formerly it was reckoned a dessert variety; but it has been, in modern times, consigned to the kitchen, for which its acidity and want of sugar render it better adapted.

A valuable, hardy variety, ripening in November, and keeping till May or June, when, however, it becomes mealy. An important cottager's fruit, and one which ought to be constantly cultivated for the benefit of that class of persons.

SHOOTS strong, spreading, rather woolly, beneath of a reddish chestnut colour, sprinkled with pale brown spots.

LEAVES ovate, acuminate; cordate at the base,

concave, unequally serrated. **PETIOLES** short and thick. **STIPULES** small, lanceolate.

The **FLOWERS** are very distinguishable, being large, with short pedicels, consequently forming a dense umbel. **PETALS** broad, roundish-cordate, imbricating half-way over each other. None of the other Russets have been yet observed to have so large a blossom.

FRUIT large, broadest at the base, or obtusely conical, its form being rather flat than oblong. **EYE** contracted, and rather deeply sunk. **STALK** very short and thick, deeply inserted in a widely-formed hollow. The ground colour is yellowish-green, but it is mostly covered with russet-brown, the sunned side being a russety red: the whole is interspersed with whitish, or pale brown dots, which, however, are most apparent where the russet is thickest. **FLESH** firm, greenish white, with a tinge of yellow, containing a rich acid, combined with a slight roughness, which renders it excellent for kitchen use.

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THE WINTER NELIS PEAR.

Nelis d'hiver, of many Flemish and English Gardens.

La Bonne Malinoise. Hort. Trans. vol. iv. p. 276; vol. v. p. 408. Gardener's Magazine, vol. iii. p. 353.

Bonne de Malines. Hort. Soc. Cat. no. 144.

An excellent winter Pear, in perfection in December and January. It was originally 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.

Bears pretty well as a standard, but succeeds much better on an east wall. It is of very high quality, and will, no doubt, be one day a favourite article of the dessert. In the opinion of some it is superior to the *Chaumontelle*,—a high character.

WOOD moderately strong, yellowish, sprinkled with some small pale brown dots.

LEAVES middle-sized, elliptical-ovate, tapering regularly to each end, somewhat recurved on the midrib; the margins nearly entire. **PETIOLE** long and slender. **STIPULES** linear.

FLOWERS middle-sized. **PETALS** obovate, tapering to the claw.

FRUIT middle-sized, or rather large, obovate, somewhat obtuse at the **STALK**, which is upwards

of an inch long, and moderately thick. **EYE** generally open ; sometimes partially closed by the collapsing segments of the calyx. **SKIN** yellowish ; sometimes nearly covered with russet brown. **FLESH** yellowish, melting, buttery, juicy, very rich and high flavoured.

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W. Miller del.

Painted by C. Boscovich del. Succedibly June 1 1830

THE BLACK EAGLE CHERRY.

Black Eagle. *Hort. Trans. vol. ii.* 138, *fig. 9.* p. 208, 302 ;
vol. iii. p. 212.

As good a bearer as the Black Heart upon an open standard, and far superior to that variety in the quality of its fruit: it is not to be doubted that this will one day usurp the place of that ancient variety in our Gardens.

It was raised by Mr. Knight from a seed of the *Ambrée* of Duhamel, impregnated with the pollen of the *May Duke*; and it really combines all that is most worth raising in both those varieties. At least such is the account of its origin as given in the *Horticultural Transactions*, vol. ii. p. 208, and it is probably the genuine history of the variety, notwithstanding a different account to be found at p. 302 of the same volume.

This is another of the Cherries raised by Mr. Knight, which have been allowed an introduction into this work; and it is not too much to say, that the improved varieties of the distinguished Horticulturist, to whom they owe their origin, are among the most valuable sorts that we possess.

Ripens soon after the *May Duke*.

TREE spreading; branches strong, dark brown, partially sprinkled with a grayish epidermis.

LEAVES oblong, acuminate, broadest about two-

thirds from the base, doubly serrated, but not so deeply as those of the Heart Cherries generally are; partaking also of the thick texture of the leaves of the Duke Cherries; from their larger size, pendulous growth, and somewhat wavy margin, they are rather more allied to those of the former. **PETIOLES** longish, and moderately strong, with reniform glands.

FLOWERS middle-sized. **STAMENS** shorter than the style. **PETALS** roundish, or roundish-oval, concave, imbricated.

FRUIT between heart-shaped and round, flattened at top and bottom. **STALK** short and thick, like that of the May Duke. **SKIN** black, when the fruit is fully ripe and well exposed. **FLESH** tender, with a dark purplish juice, rich and high-flavoured. **STONE** small, round.

THE
OF
COLUMBIA



TO THE
LIBRARY OF THE
MUSEUM OF NATURAL HISTORY

Library of the Museum of Natural History

THE FLEMISH BEAUTY PEAR.

La Belle de Flandres. - *Hort. Soc. Fruit Cat. no. 40.*

Bouche nouvelle. *Ib. no. 451.*

Fondante de Bois: *Ib. no. 270.*

Brilliant. *Ib. no. 157.*

Impératrice de la France. *Ib. no. 338.*

When we consider that this ranks among our best Pears in quality, that it bears abundantly as a standard, and that its size and appearance are both much in its favour, it is not to be doubted that it will one day become a most important variety among the lists of cultivators. As yet it is but little known.

It is a large-sized, greenish - russet, handsome kind, ripening in October, and keeping for a month or two.

It has the remarkable property of improving more if gathered before it is quite ripe, than if fully mature when taken from the tree. In the latter case it is apt to acquire a kind of anise scent, which is not agreeable; in the former it becomes perfectly melting and rich, without any such flavour.

WOOD spreading, moderately strong, reddish-brown, with numerous reddish spots.

LEAVES middle-sized, ovate, tapering to the point, flat, slightly serrated. PETIOLES rather long and slender. STIPULES linear.

FLOWERS middle-sized, early.

FRUIT large, obovate, obtuse at the **STALK**, which is nearly an inch long, and moderately thick. **EYE** open, and placed in a slight depression. **SKIN** russet, tinged with a crimson red next the sun, the shaded side greenish yellow. **FLESH** rather firm, yellowish white, sweet, rich, melting, and excellent.

It must be gathered while it adheres yet firmly to the tree; this is the only way to have it really in perfection. If suffered to ripen fully on the tree, it is a poor variety. It decays externally before it gives way at the core.

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Prunella domestica L. var. *atropurpurea* (L.) B.S.P. S. Poir.

THE PURPLE GAGE PLUM.

Reine Claude Violette. *Duham. ed. nov. Bon Jard. Noisette, Manuel Complet, p. 496. Hort. Soc. Fruit Cat. no. 234.*

Die Violette Königin Claudie. *Sickler Teutsch Obst. Gart. vol. xxi. p. 64. t. 6.*

A blue Gage Plum has been long known and little esteemed in our Gardens: it is the Azure Hâtive of the French. As the Reine Claude is the Green Gage of the English, it might have been supposed that a Reine Claude Violette would have been the same as this Blue Gage. Such, however, is not the fact; the fruit now figured under the name of the Purple Gage being a variety 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 at all 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.

The origin of the variety is unknown; it must, however, be recent, as it is not mentioned by Duhamel, or any of the older French writers, and is even omitted by Noisette in his Jardin Fruitier.

A good bearer as a standard, ripening in August

and September. It is also well adapted to an east or west wall, where its flavour becomes improved.

WOOD strong, spreading, short-jointed, smooth, brownish-violet where exposed.

LEAVES middle-sized, oval on the young shoots, obovate on the spurs, doubly and somewhat irregularly serrated; above smooth, shining, deep green; below slightly pubescent; they are darker than those of the Green Gage. **PETIOLES** firm, half an inch to an inch in length, with globose glands near the base of the leaf.

FLOWERS middle-sized. **PETALS** roundish-oblong. **STAMENS** shorter than the style.

FRUIT, except in colour, very like the Green Gage, middle-sized, roundish-oval, somewhat flattened at the ends. **SUTURE** moderately depressed along one side. **STALK** about an inch long, rather thick. **SKIN** violet, powdered with a light blue bloom, beneath which it is engrained with pale yellow dots. **FLESH** greenish-amber, rich, sugary, and strikingly high flavoured. **STONE** oval, inclining to ovate, compressed.

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1852 del.

Paint by J. Burdett 1864. Engraving by J. Burdett 1864.

1864

THE SAM YOUNG APPLE.

Sam Young. *Hort. Trans. vol. iii. p. 324; ib. p. 454.*

Hort. Soc. Fruit Cat. no. 1022.

Irish Russet. *Hort. Soc. Fruit Cat. no. 985.*

This is one of the finest Apples the English cultivate, and has been described as such so long ago as 1818; and yet, so slowly are improvements adopted by us, it is still a variety neglected and almost unknown. Like a great many first-rate fruits figured already in this Work, it is hardly to be found in the Nurseries; and we shall probably hear complaints of the difficulty of procuring it in the trade. We can only say, that no fruit has been introduced into the Pomological Magazine which cannot be possessed by any Nurseryman in Great Britain, and which ought not to find a place in every collection having a claim to consideration; but we say further, that those persons who hold a different language, and who do not take the necessary pains to provide their customers with these varieties, are more attentive to their own interests than to those of the public. We have been led to make these observations in consequence of letters that have reached us; we trust that it will not be necessary to repeat them.

The Sam Young is an Irish variety, spoken of in terms of high praise by Mr. Robertson, of Kilkenny,

than whom few are better acquainted with the varieties of orchard fruit. He describes it as forming a flat-headed tree, healthy, and bearing abundantly on all soils.

Ripens in November, and remains good till the end of January.

WOOD spreading, light brown, sprinkled with a few palish spots.

LEAVES cordate-ovate, acuminate, rather coarsely serrated, very shining above ; under surface slightly pubescent. PETIOLES short, of moderate thickness. STIPULES small.

FLOWERS rather small. PETALS roundish, inclining to obovate, concave, imbricated, forming a neatly-cupped blossom.

FRUIT small, depressed, round. EYE very wide and open, in a broad depression. SKIN russet, reddish next the sun, usually cracking. FLESH yellowish, firm, crisp, sweet, and very high flavoured.

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Waters 256

Painted by J. Johnston 1855. Proofed July 1890

J. Platt

THE BEURRÉ DIEL PEAR. (*From a Standard.*)

Dorothée Royale. *Van Mons. Cat. p. 25.*
 Beurré Royale .. }
 Poire de Melon .. } *of various Collections.*
 Beurré de Yelle.. }

As we consider this one of the most important Pears in cultivation, we have thought it right to give a figure of the fruit from a standard, in addition to that from a wall, already represented at folio 19 of this Work; for they are so extremely different in appearance as to render it improbable that the identity of the two would be discovered without being thus pointed out. The various synonyms now added above have been traced with much sagacity by Mr. Thompson, from an examination of trees in the Garden of the Horticultural Society, in the course of the last productive Pear season. It is probable that more names yet remain, for it appears to be a universal practice among cultivators to have each his own mode of naming every first-rate fruit—a most pernicious practice, which cannot be too strongly condemned.

To the encomiums passed in the first volume of this Work upon the Beurré Diel, we can now add, not only that it bears most freely as a standard, but that its fruit retains its good qualities in as high a degree when so produced as when grown upon a wall. It succeeds well upon a Quince stock.

The following is a description of the fruit from a standard.

FRUIT obovate, with some obtuse angles from the middle towards the eye, which is a little sunk. **STALK** strong, an inch or more in length, with some projections round its insertion. **SKIN** pale yellow, intermixed with bright russet. **FLESH** inclining to yellow, melting, perfectly buttery, sweet, rich, very high flavoured and excellent.

THE
OF
COLUMBIA



Worcester

Drawn by J. S. Sargent, 1850. From the collection of the University of Michigan.

1850

HUGHES'S GOLDEN PIPPIN APPLE.

Hughes's Golden Pippin. *Hort. Cat. no. 385.*

Hughes's New Golden Pippin. *Forsyth's Treatise, p. 108.*

Hooker's Pomona Londinensis, p. 26.

Very different from the Old Golden Pippin, and in many respects inferior to that variety, (as what is not?) this deserves to rank among the most useful and beautiful table-fruits of England. It is remarkable for the neatness of its appearance, its rich golden hue, (in which it surpasses its rival,) and for the great productiveness and perfect health of the trees. It bears most abundantly, grafted upon the common English Paradise stock, which is the Doucin stock of the French, and perfectly different, both in appearance and in effect, from the real Paradise of Holland and France.

It does not ripen till December, and will keep through the winter.

SHOOTS vigorous, dark brown, and silvery, sprinkled with small, irregular, whitish spots.

LEAVES middle-sized, ovate, tapering to the point, sharply serrated. **PETIOLES** moderately strong, about an inch in length. **STIPULES** lanceolate, generally more than half the length of the petiole.

FLOWERS large, pale. **PETALS** ovate.

FRUIT middle-sized, globular, slightly flattened

at the eye and stalk. The **EYE** is large, open, sometimes almost level with the top, but generally in a shallow depression. **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 russetty scars. It has a greenish tinge near the stalk. **FLESH** yellowish, firm, juicy, with a rich, agreeably sharp flavour.

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ADAMS'S PEARMAIN.

Norfolk Pippin. *Hort. Soc. Fruit Cat. no. 685.*

This very little known, but most superior fruit, was received some years since by the Horticultural Society, from Robert Adams, Esq. under the name of the Norfolk Pippin. But as it is either not a native of that county, or so little cultivated there as by no means to warrant the application of the original name, it has been called Adams's Pippin.

Its merit consists in its being a very healthy, hardy sort, a particularly free bearer, extremely handsome, by no means subject to speck or deformity, a good keeper, and one of those rich fruits in which the proportions of sugar and acid are so intimately blended as to form the most perfect flavour of which the Apple is susceptible.

The fruit becomes fit for use in November, and will keep till the end of the winter.

The following description has been made by Mr. Thompson:—

SHOOTS moderately strong, chestnut-coloured, thinly sprinkled with distinct whitish spots.

LEAVES middle-sized, ovate, acuminate, doubly and sharply serrated. **PETIOLES** about an inch in length, somewhat erect, rather slender. **STIPULES** lanceolate, about half the length of the petiole.

FLOWERS middle-sized. **PETALS** longish-oval, obtuse at the ends.

FRUIT rather large, very handsome, pearmain-shaped (or parabolic), not angular. The **EYE** is sunk in a regular cavity, the sides of which are slightly plaited. **STALK** from half an inch to an inch in length, rather deeply inserted in an even hollow; it is generally slender, and inclining to one side. **SKIN** even, in some places slightly sprinkled with a thin soft russet; the shaded side is yellowish, the sunned side is red, intermixed with yellow, streaked with deeper red, sprinkled with whitish spots, especially near the base. **FLESH** firm, yellowish, rich, sugary, juicy, with a brisk acidity, but none too much for its sugary quality

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NO VU
ANANAS



S. M. Hall, sc.

Bot. Beechey, 1844

THE RIPLEY PINE.

Ripley, or Old Ripley. *Speechly's Treatise, p. 252. Hort. Cat. no. 70.*

We represent this Pine for the sake of settling, by a good figure and description, a disagreement among Gardeners respecting it.

It has been long known that a Pine cultivated upon the Ripley estate, in Jamaica, has in that island the reputation of far surpassing all other sorts; but it has not been clearly pointed out to which of two Pines cultivated in England, under the name of the Ripley and the Ripley Queen, this character should be ascribed. We therefore take this occasion of stating, that while the fruit now represented deserves great credit as an excellent variety, the Ripley Queen is that to which the preference is undoubtedly to be given. The latter is very like a common Queen, but distinguishable in foliage, and superior in flavour.

This is one of that tribe which Gardeners call the Black, and very different from the Queen tribe. It is an excellent variety for winter forcing, and well deserving general cultivation. It is easily known by the great quantity of mealiness upon the pips.

It has been received at the Horticultural Society's Garden, under the name of the Montserrat,

the Heaton House Montserrat, and Indian Black Pine; and appears to be occasionally grown under the erroneous name of the Brown Sugar-Loaf.

The following description has been made in the Horticultural Society's Garden by Mr. James Duncan:—

LEAVES broad, rather long, and slightly re-curved, dark green, much tinged with reddish brown; mealy on both surfaces; spines in the middle degree of strength, and irregular; margins a little reflexed, and sometimes slightly waved.

FLOWERS dark purple.

FRUIT roundish-ovate, slightly compressed at either end; before ripening, very deep green, and thickly covered with farina on the middle part of the pips; when ripe, of a pale copper colour. **PIPS** rather above the middle size, generally regularly angular, and rather prominent. **SCALES** covering about one half, and terminating in a lengthened apex. **FLESH** pale yellow, opaque, very sweet and rich, firm and crisp, not stringy, and of a very agreeable flavour.

CROWN about the middle size, deeply stained with dark red.

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STRAWBERRY

Fragaria vesca L.

THE ELTON SEEDLING STRAWBERRY.

Among the many hundreds of Seedling Strawberries which have been raised by the indefatigable perseverance of Mr. Knight, the Downton has been the only one which has appeared likely to reward his labour, by its becoming a variety in general cultivation and esteem. But it has been lately discovered, that another, which was formerly given away by Mr. Knight, under the name of No. 1, is likely to rival it, and to become at least as extensively useful.

This, the subject of the present Plate, had been overlooked, both in the Garden of its discoverer and elsewhere, till attention was called, in the Garden of the Horticultural Society, to its lateness and beautiful appearance. More care has since been taken in its cultivation, and it has proved to be a variety of the very first class in point of excellence, of which it is not too much to say, that it stands upon a level with the celebrated Keen's Seedling. It is a healthy, hardy sort; it bears most profusely; the fruit is very large and handsome; it ripens so late as to furnish a supply of Pine Strawberries, to which class it belongs, long after all the other Pine-like sorts are over; and finally it possesses the great merit of packing well, and of being particularly fit for preserving, a quality of which very few Strawberries can be said to be possessed. All the

Strawberry-growers who have seen it, have been so much struck with it, that there can be no doubt it will soon be among the most common fruits in the market.

It comes in after the Old Pine, Downton, and Keen's Seedling: it is larger, and a much more abundant bearer than either of the former; and, like the latter, keeps ripening its berries in long succession.

The LEAVES are middle-sized; the leaflets ovate, in general slightly concave, sometimes a little convex, obtusely serrated; upper surface somewhat hairy, deep green, the younger light grass green, with a slight tinge of yellow. LEAFSTALKS upright, moderately strong, rough, with hairs spreading horizontally, which is also the case with the scapes, but on the peduncles the hairs are adpressed. It may be observed, that all Strawberries with rough leafstalks contain more acidity than those with smooth.

The FLOWERS are large. PETALS roundish, concave. STAMENS rather short, with anthers generally perfect. CALYX middle-sized, incurved, sometimes partially reflexed. SCAPES strong, nearly as long as the leaf-stalks. BRANCHLETS, or PEDUNCLES, rather short.

The FRUIT is large, ovate, often compressed, or cock's-comb-shaped, of a rich, shining, dark red. GRAINS yellow, regularly embedded between ridged intervals, which are flattened or rounded on the tops. FLESH firm, with a small core; deep red, juicy, and having a sharp, rich flavour.

Day of
Columbus



Malus domestica (L.) Borkh. - The Apple

1872

THE COCKLE PIPPIN.

Cockle Pippin. *Hort. Soc. Fruit Cat. no. 169.*

Nutmeg Cockle .. }
 Nutmeg Pippin .. } *of various Collections.*
 White Cockle.... }

A Sussex variety, much valued in the London markets for the lateness to which it will keep sound in the Spring, as well as for its good qualities otherwise.

A pretty good bearer as a standard, but rather apt to canker. Hence it succeeds better upon a Paradise stock, in a sheltered place. It ripens in December.

Sometimes the fruit is perfectly smooth, occasionally it becomes russety; and hence the idea has arisen that there are two Cockle Pippins, the one called the White, the other the Nutmeg. But all Gardeners know how apt smooth fruit is to become russety under particular circumstances,—and the contrary.

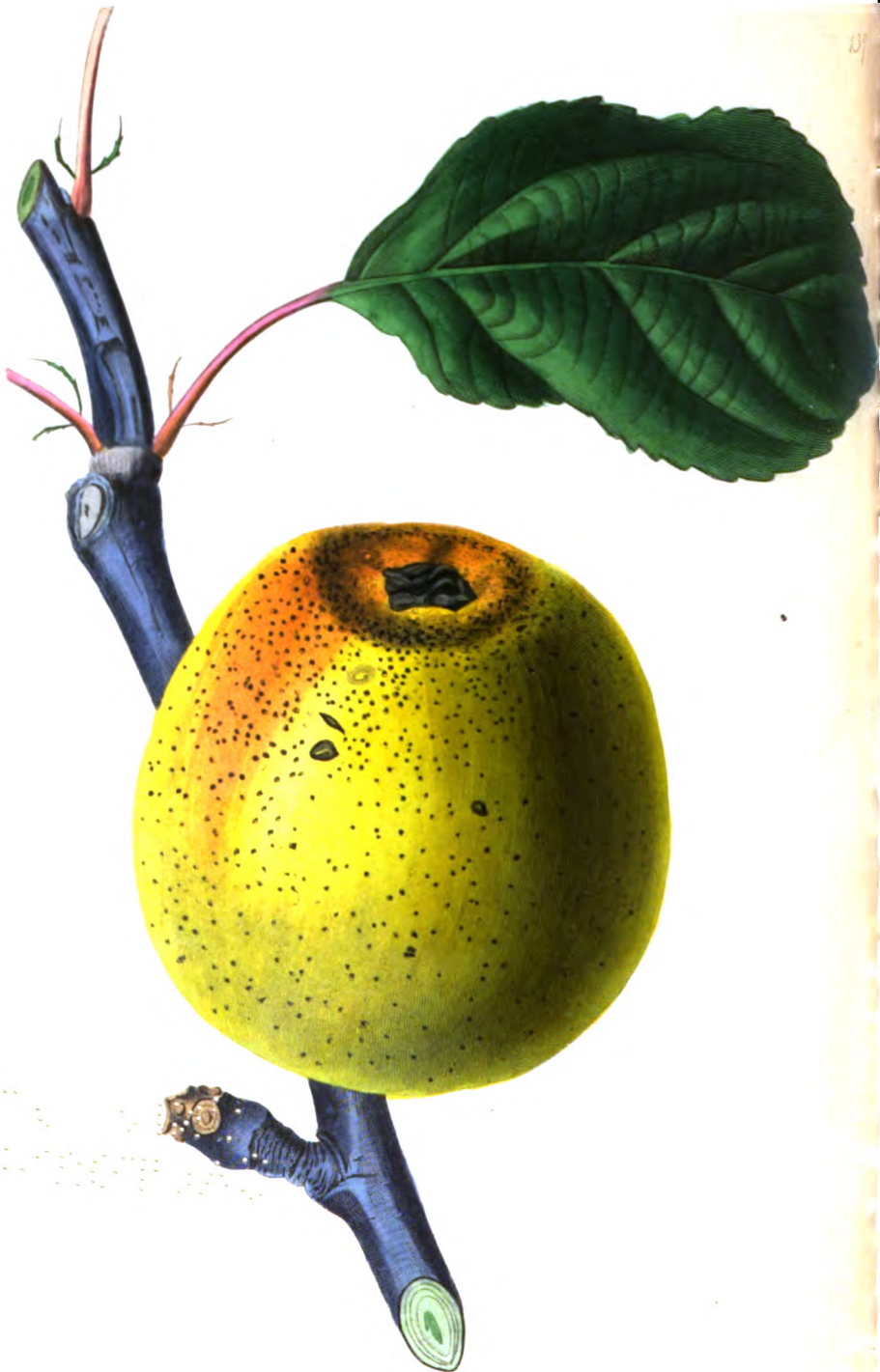
SHOOTS moderately strong, chestnut-coloured next the sun, the shaded side having a tinge of green; the whole sprinkled with roundish white spots.

LEAVES somewhat like those of a Nonpareil, oval, inclining to ovate, acuminate, serrated. PETIOLES slender, longish, erect. STIPULES linear, lanceolate.

FLOWERS of medium size. **PETALS** oval.

FRUIT middle-sized, ovate, slightly angular towards the eye, which is surrounded by small plaits. **STALK** moderately thick, about half an inch long, not deeply sunk. **SKIN** pale green, but generally brownish with russet. **FLESH** firm, whitish, rich and juicy.

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Handwritten text, likely a botanical description or reference, partially obscured and difficult to read.

FRANKLIN'S GOLDEN PIPPIN APPLE.

Franklin's Golden Pippin. *Hort. Soc. Fruit Cat. no. 383.*
 Sudlow's Fall Pippin. *Hort. Trans. vol. iv. p. 217.*

This sort appears to be of American origin. There is no doubt that it was received by Mr. Sudlow, of Thames Ditton, from the United States, as appears from the statement in the Transactions of the Horticultural Society above referred to. By what name it was originally imported, there seems to be no means of determining with accuracy, although it is highly probable that what is here adopted was its American designation. We do not find it in American catalogues.

Dr. Diel, the celebrated German Pomologist, describes it, vol. x. p. 92 of his great work, and says, that he obtained it from Messrs. Loddiges: as this must have been before 1806, the date of its introduction to England cannot have been later than 1805. We mention this in order to shew, that when the fruit was named Sudlow's Fall Pippin in the Transactions of the Horticultural Society in 1819, the variety had been in England a considerable time.

An excellent hardy sort, in use in October, November, and December; hence, the supposed synonyme of Summer Golden Pippin, which has been

ascribed to this variety, is more likely to have been some misnomer. It is remarkable for its beauty, and for the rich agreeable acid of its juice. It bears freely as a standard.

WOOD strong, downy; where naked, of a clear chestnut colour, speckled with small spots.

LEAVES broadly ovate, acuminate, somewhat concave, or more frequently flat, sharply serrated; **PETIOLES** of middling length; **STIPULES** linear-lanceolate, sometimes as long as the petiole.

FLOWERS middle-sized. **PETALS** roundish, cordate at the base, much imbricated.

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, in a deep cavity. **SKIN** deep yellow, with a tinge of green, sprinkled with numerous well-defined deep brown spots. **FLESH** yellowish, breaking, juicy, with a rich agreeable acidity.

This must not be confounded with the true Fall Pippin, which is a very different variety.

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THE YIELD
OF THE
CULTURE

Prunus cerasus L. *Prunus cerasus* L. *Prunus cerasus* L.

L. H. B. 11

THE DOWNTON CHERRY.

Downton. Hort. Soc. Fruit Cat. no. 34. Trans. vol. v. p. 262.

Formerly we had but two good pale Cherries, the White-Heart and Bigarreau, both late varieties, and the first a very uncertain bearer. These are now represented among our early kinds by the Elton and Downton, either of which deserves to be classed in the first rank among cherries.

The Downton is ripe soon after the May Duke; it bears well as a standard, and in richness of juice it yields to no Cherry of any season. It was raised by Mr. Knight, from a seed either of the Waterloo or Elton, but from which is not certain.

WOOD spreading, strong. **BUDS** pointed, ovate.

LEAVES moderately large, oblong, acuminate, pendulous, somewhat waved at the margin, acutely serrated, rather thin in texture.

FLOWERS large; **STAMENS** weak, unequal, generally as long as the style; **PETALS** obovate, imbricated.

FRUIT pale yellowish, much speckled with red, especially towards the sun, where the red spots run together. **FLESH** light yellow, very tender, juicy, and high-flavoured. It adheres slightly to the stone.

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Wilson: del.

Dist. by J. Ridgway 109 Decad. by Sept. 1. 1850.

2. 1850.

THE ASTON TOWN PEAR.

Aston Town. *Hooker Pomon. Lond. p. 18. Forsyth's Treatise, p. 162. Hort. Trans. vol. ii. p. 80. Fruit Cat. no. 24.*

This is an excellent November Pear, resembling the Swan's Egg in some respects, although very different in others. Mr. Knight has truly remarked, that it will not come into bearing until six or seven years after the trees have been grafted; and that, like the Crasanne and Colmar, its wood requires, when pruned, to be left longer than that of pears in general. When it once comes fairly into fruit, it is an excellent bearer as a standard, on which account it is well worth cultivating wherever orchard fruit is wanted.

It does not keep long; but during the period of its perfection, which is the end of October and beginning of November, it is among the most delicious of Pears.

The tree makes long shoots, upright at first, but afterwards trailing and curving about; the wood dark greenish yellow, sprinkled with brown spots.

LEAVES middle-sized, ovate, acuminate, serrated towards the point, nearly entire at the base; PETIOLES short, about the length of the linear-lanceolate stipules.

FLOWERS rather small; **PETALS** roundish obovate.

FRUIT small, roundish. **STALK** long, slender. **EYE** open, in a slight depression. **SKIN** brownish green, acquiring a tinge of yellow when fully ripe; the side next the sun rough with russet specks.

FLESH yellowish-white, melting, juicy, sugary, very rich, but sometimes stony. **SEEDS** large and shining, black.

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quince
cydonia

THE CORNISH GILLIFLOWER APPLE.

Julyflower. *Hort. Soc. Trans. vol. ii. p. 74.*

Cornish Julyflower. *Ibid. vol. iii. p. 323. Fruit. Cat. no. 499.*

Calville d'Angleterre. *Baumann Cat.*

This is the best Apple that is known, if high flavour, combined with a very rich subacid saccharine juice, be the qualities we most desire in fruit; but it is a bad bearer. Its merit is, however, of so decided a character, that no one who is aware of its excellence would wish to be without a tree or two, for the sake of the chance of adding so valuable a variety to his winter dessert.

It ripens in November, and will keep till April. The fruit is apt to grow from the extremities of the shoots, which should be remembered in pruning the trees.

The first account of this sort is to be found in the *Hort. Trans. vol. ii. p. 74*, in a letter from Sir Christopher Hawkins, 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 Hawkins for his exertions in bringing it into notice.

It has already found its way abroad; for the Horticultural Society received it in 1826 from

Messrs. Baumanns, of Bollwiller, under the name of Calville d'Angleterre.

SHOOTS straggling and rather slender; dark chestnut, covered with a silvery gray pubescence, thinly sprinkled with small whitish dots.

LEAVES small, oval, narrow, tapering to the point, somewhat concave, rather sharply serrated beneath silvery light green.

FLOWERS middle-sized. **PETALS** ovate, with a longish claw; not imbricated when fully expanded.

FRUIT moderately large, of an ovate form and angular. **STALK** from half an inch to an inch in length, not deeply inserted. **EYE** closed by the segments of the calyx, and sunk among knobby protuberances arising from the terminations of the angles on the sides. **SKIN** dull green on the shaded side, and on the sunned side intermixed with brownish red, and a slight sprinkling of russet, with sometimes streaks of richer red when well exposed. **FLESH** yellowish, firm, and very rich; when cut it gives out a pleasant perfume resembling the Clove Gilliflower, whence its name.

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NO VNU
ASOMIAO

1772

Malus domestica

THE RIBSTON PIPPIN.

Ribston Pippin, *of all English Collections.*
 Traver's Apple. *Hort. Trans. vol. iii. p. 324.*
 Formosa Pippin. *Ibid. vol. iii. p. 322.*
 Glory of York, *of some.*

Instead of any account of our own, we present our readers with the following extract from some MSS. papers, furnished to us by Mr. Thompson, to whom this Work already owes so much of the best part of its matter : —

It may be deemed needless to describe an Apple so well known throughout the country as one of the highest excellence, and perhaps not to be surpassed. But as it is one in regard to which many are particularly interested, it may not be improper to give the following account, which proves its origin more conclusively. A very interesting statement is to be found in the Transactions of the Horticultural Society, Vol. III. p. 140, by Sir Henry Goodricke, bart., on whose estate, at Ribston, near Wetherby, in Yorkshire, the original tree was growing in 1818. "Traditional accounts," he observes, "are all we have to guide us in the history of this tree. It is said, that some Apple seeds, or pips, were brought from Rouen, in Normandy, about 130 years ago;" (now upwards of 140), "that they were

sown at Ribston ; that five of the pips grew, two of them proving Crabs, and the other three Apples, which were all planted out at Ribston. Two of the Apple-trees are now growing, and produce fruit ; one of them the celebrated Ribston Pippin." * *

It is also mentioned, in the conclusion of a letter from the Hon. William Herbert to Doctor Noehden, that the former understood it was the opinion of some persons in the neighbourhood, that the Old Ribston Pippin was not a seedling, but a grafted tree. He concludes, " I send you herewith grafts of the Old Ribston Pippin, and also from the sister tree ; and I also send what will enable you to ascertain whether the Old Ribston Pippin is a seedling or not, a slice of the old root, with suckers adhering to it, which have some young fibres hanging from them ; and with common attention they will certainly grow." The grafts alluded to came to hand at the same time with Mr. Herbert's letter, and among them were also some suckers from the root. The latter we planted in the Chiswick Garden, and have determined the question, whether the Ribston Pippin was originally a seedling, or a grafted plant.

That the tree from whence the above-mentioned suckers were taken was the original, is now fully proved, as it is growing in the Garden of the Society, and produces fruit *in no respect different* from that of other grafted trees of the Ribston Pippin.

Although the Ribston Pippin is now widely cultivated, yet it does not appear that it had been

much known in Miller's time, otherwise he would have mentioned it in his work.

I have not seen it mentioned by any foreign author earlier than 1813, when it was described by Dr. Diel, in Vol. XI. of his Pomology. He had the sort from Uellner, in 1804, and mentions concerning it as follows: — "I find the name of this fine Apple no where written except in William and Joseph Kirke's Catalogue of Fruit-trees. Except there, it is in no other English Pomology that I know of." From the account which Dr. Diel gives of it (and he describes it very accurately), it would appear that it grew with him rather small.

It has never been discovered among any of the foreign collections in the Horticultural Society's Garden, nor among the specimens of foreign Apples received by the Society. Although it had not been sufficiently proved to have originated at Ribston, the above circumstance would at least have greatly confirmed the supposition of its being no foreign sort, and consequently added to the probability of its belonging to this country.

Its synonym, or rather what has been proved to be synonymous, having the name of Traver's Apple, is undoubtedly nothing else.

The Formosa Pippin, although mentioned in the Transactions, Vol. III. p. 322, as having a more melting flesh than the Ribston, and not keeping so long, is found not to be different, when grown under equal circumstances. If it was said that the Formosa Pippin was a Ribston, improved by the stock on which it was worked — still this made it nothing

but a Ribston Pippin. It is well known that the stock will have an effect upon the variety worked upon it ; so will the soil in which it may be planted. The stock, the soil, the climate, and pruning, all have an effect ; and a combination of these must have a powerful effect, but never that of producing a *permanently different* thing. If the Mignonne Petite Peach could be grown to equal in size the Grosse Mignonne, I would not even then alter my opinion : but when the *reniform* glands of the former can be changed by cultivation into *globose*, like those of the latter, it might then be admitted that one sort may be made into another, independent of being raised from seed.

Those who read the account of the age of the parent tree of this excellent sort, and who express themselves in regard to it as being the best fruit of Apple kinds, need not be alarmed at the statement of the old tree being in a state of decay, and producing latterly but sparingly, and the fruit becoming smaller than some had recollected to have seen it. Young trees may be found, free from canker, growing vigorously, and producing fruit perhaps superior to that ever produced on the original.

Are all sorts of trees equally subject to canker ? — Some are more so than others. Do young trees, or seedlings lately raised, never canker ? — Some of them will. The canker, therefore, does not depend entirely on the age of the variety. The nature, or the original constitution of the tree, or the quality of its sap or juices, is perhaps more the cause than

its age. Soil and situation, if unfavourable, will stamp the symptoms of decay in a few years.

There are no records to state the fact of any variety, worth cultivating, having *ceased to be*.

An *annual* plant, raised from seed this season, might henceforth be continued, by cuttings, so long as the earth and the elements continue nearly in the same state. Whether a *tree* may be also so continued, may be inferred.

SHOOTS vigorous, spreading variously; where bare, of a chestnut colour, sprinkled with pale roundish spots; towards the extremities they are densely covered with a silvery gray pubescence.

LEAVES middle-sized, ovate, acuminate, concave, moderately serrated; beneath silvery with pubescence. The **PETIOLES** also exhibit much of the latter appearance; they are of moderate thickness, and about an inch in length. **STIPULES** lanceolate.

FLOWERS middle-sized. **PETALS** ovate.

FRUIT somewhat above the middle size, rather flat than oblong, broadest near the base; its outline obtusely angular. The **EYE** is depressed, large, with the segments of the calyx converging over it. **STALK** short, moderately thick, woolly, sometimes inserted freely in a tolerably large cavity, and sometimes thickened at its insertion in a confined one, with frequently a portion of the base of the fruit projecting towards it. **SKIN** streaked next the sun with brownish red, with the ground colour of a rich, deep, greenish yellow shewing through it; the latter is the colour of the shaded side, disposed in obscure streaks of a deeper and lighter tint; in

some situations it becomes slightly russeted at the base, and also about the eye. FLESH firm, yellow, very juicy, rich and sugary, with a peculiar, hitherto unequalled flavour.

In perfection in November, and may be kept through the season.

In this part of the country it succeeds well on standards, or on dwarfs on the Paradise stock. In the colder parts of England, and in Scotland, it is usually planted against walls, to bring it to full perfection.

The fruit called the Ribston Pippin's Sister, raised from seed at the same time, has been found worthless.

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NO. 1492
 PEACH

From the collection of the University of California, Berkeley, Oct 1 1850

J. Walter

THE LARGE EARLY APRICOT.

- Abricot gros précoce... } *of the French.*
 Abricot de St. Jean.... }
 Abricot de St. Jean rouge, *in Languedoc.*
 Abricot gros d'Alexandrie, *in Provence.*
 Die grosse Früh Apricose. *Sickler's Teutsch Obstgärtner,*
band 12. p. 139. taf. 8.
-

The earliest Apricot in England is a sort called the Masculine, little grown, and scarcely deserving a place in a Fruit Garden, except for its precocity. This kind, long known in France by the names above cited, is destined to supply its place every where, and to advance the period of maturity of good Apricots to the middle of July in this country. In France it ripens on Midsummer-day, whence its name of A. de St. Jean; but it will not do so here.

In general appearance it is much like a Roman Apricot, but its quality is better, and it precedes it by ten days or a fortnight; it is also more compressed and elongated.

Its culture and fertility are not different from the generality of the same class of fruit.

LEAVES large, broad, oval, rather sharply serrated, tapering more to the petiole than perhaps any other, and frequently auricled.

FRUIT large, 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 red next the sun, with 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 on the front, perforated along the back, from the base to the apex. **KERNEL** bitter.

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TO THE
SYSTEM

1821

Survey of the Kingdom of Mysore, Vol. 1, Plate 143

143

THE BEZY DE LA MOTTE PEAR.

Bezi de la Motte. *De la Quintinye, vol. i. p. 275. Hort. Trans. vol. v. p. 132. Cat. no. 123.*

Bein Armudi. *Hort. Cat. no. 36.*

Beurré blanc de Jersey, *of some.*

One would have thought that a Pear, which was pronounced by De la Quintinye, in 1685, likely to supersede the Doyenné blanc, would scarcely have been a century and a half without becoming common in the Gardens of the wealthy English. Yet it is now, in 1830, scarcely known, although it possesses all the good qualities of the Doyenné, and many others besides. It is as good in flavour, it keeps better, not being out before the end of November, and is much more hardy, not being liable to crack, or become hard and skin-bound, in wet and cold seasons.

It would seem to have originated in the East, as the Bein Armudi, a Turkish variety, has proved to be the same.

Ripens in the beginning of October. Bears very well as a standard, but better as an espalier. The fruit is generally larger than the specimen figured in the Horticultural Transactions.

SHOOTS moderately strong, yellowish brown, sprinkled with pale-brown spots; in some soils inclined to become thorny.

LEAVES generally rather small, elliptical, pointed, the margin entire, or but slightly crenated. **PETIOLES** slender, and longish. **STIPULES** linear.

FLOWERS middle-sized, obovate, tapering to the claw.

FRUIT large, somewhat roundish, broadest towards the **EYE**; the latter is open, in a slight, even hollow. **STALK** short, sunk at its insertion. **SKIN** green, becoming only a little paler even when the fruit is ripe, thickly speckled with dark brown russet. **FLESH** whitish, melting, juicy, sugary, and rich.

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Waltz del.

Pub. by J. Neumann, Ne. Giesing, Oct. 1850.

J. Waltz sc.

THE NEWTOWN SPITZENBERG APPLE.

Newtown Spitzenberg. *Coxe's View*, p. 126. *Hort. Cat.*
no. 1065.

Matchless. *Cobbett. Hort. Cat.* no. 597.

A great reputation attaches to a class of American Apples, called the Spitzenbergs, of which this is the best ; but they are not to be compared with such fruit as the Ribston Pippin, the Cornish July-flower, the Golden Harvey, and others of our fine English varieties.

This is, however, an Apple of merit. It bears packing well, is a pretty good bearer on a standard, and will keep till the end of January. Mr. Cobbett sold it under the name of the Matchless Apple, and it has, in consequence, found its way into some Catalogues by such a designation.

SHOOTS vigorous, somewhat spreading, dark-brown where bare, but for the most covered with a grayish cuticle, and profusely sprinkled with whitish spots.

LEAVES rather large, ovate, acuminate, irregularly and doubly serrated. **PETIOLES** of medium length and thickness. **STIPULES** lanceolate.

FLOWERS middle-sized. **PETALS** roundish-oblong, inclining to ovate.

FRUIT middle-sized, depressed, globular, not angular, bearing much resemblance in shape to a

Nonsuch. EYE open, in a moderate-sized hollow, 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.

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California



NO. 145
 QUINCE

Herb. bot.

Engr. by J. H. Schlegel, 1859. Published by Van Nostrand, 1860.

1860

THE SAINT JULIAN APPLE.

Concombre des Chartreux. *Hort. Cat. no. 195.*

Seigneur d'Orsay. *Ib. no. 1034.*

Pomme de Saint Julien. *Ib. no. 1015.*

This sort was received by the Horticultural Society under the above names, from the Luxembourg Garden, at Paris. Of the Concombre des Chartreux, and Seigneur d'Orsay, no account has been found. If the Concombre des Chartreux be the same sort as the Pomme Concombre described in Noisette's Manuel, p. 545, as being "*très allongé*," that name must be misapplied to this sort. Duhamel mentions, tome i. p. 292, that they have an Apple in Normandy which they call *Pomme de Julien, ou de Saint Julien*, bearing much resemblance to the *Vrai Drap d'Or*. Probably, this may be the sort he alludes to; but he does not give a full description of it. Manger includes the Drap d'Or, Reinette Drap d'Or, Pomme de Caractère, of Knoop; the Drap d'Or, Pomme de St. Julien, ou Pomme de Julien en Normandie, of Duhamel; and the Embroidered Apple of Miller, as synonymous. In this, however, he is corrected by Sickler, as far as relates to Knoop's and Duhamel's sorts; and the Embroidered Apple, of Miller, is also different from either. Much confusion has existed amongst the sorts designated by the above names. The Em-

broidered Apple now cultivated in this country is again different from that described by Miller; and the Saint Julien, or Pomme de Caractère, is described by Mayer as being different from the Vrai Drap d'Or of Duhamel. From a comparison of the accounts of various continental authors, it appears that the Pomme de Saint Julien is covered with various traces, resembling characters or letters, and allied by its colours to the Drap d'Or, and Embroidered Apples. The exterior of this Apple might also justify a similar alliance; and consequently, it may have been called by some writers the Saint Julien, although it does not answer Mayer's description of that sort, especially as regards its quality, in which respect it is certainly superior.

A good bearer, in perfection in December, January, and February.

SHOOTS strong, dark chestnut, moderately downy, set with numerous distinct whitish spots.

LEAVES middle-sized, ovate, tapering to the point.

FLOWERS rather small. **PETALS** ovate, somewhat cordate at the base, waved on the margin, scarcely imbricating each other.

FRUIT large, roundish, slightly and obtusely angular on the sides. **EYE** in a moderate-sized cavity, surrounded with slight plaits. **STALK** slender, about an inch in length, inserted very shallow. **SKIN** a little rough, with scars of gray russet, beneath which it is remarkably, though somewhat obscurely, striped with yellow and grayish-green. **FLESH** firm, yellowish-white, rich, sweet and excellent.

R. T.

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NO. 1111
 1890



W. H. ...

... .. 1890

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BREDA APRICOT.

Breda. *Hort. Cat. no. 2.*

Abricot de Hollande, ou Amande Aveline. *Ibid. no. 44* ;
Duhamel, Traité des Arbres Fruitiérs, tom. i. p. 138,
plate iv. ; and of other French authors.

Holländische, Bredaische, oder Ananas Apricose, (Abricot de Hollande, ou Amande Aveline). *Taschenbuch, p. 338.*

Die Holländische Apricose, Orange Apricose, (Abricot d'Hollande, ou de Breda). *Kraft's Pomona Austriaca, vol. i. p. 29. tab. 57.*

L'Abricot de Hollande, ou de Breda, ou Amande Aveline ;
 Die Holländische, Bredaische, oder Orange Apricose, die
 Hasselnussmandel. *Mayer's Pom. Franconica, tom. i. p. 33.*

Royal Persian. *Hort. Cat. no. 23.*

Brussels, or Breda. *Langley's Pomona, p. 89. fig. iii. pl. xv.*

The Hemskirke, Turkey, Royal, and Large Early Apricots, already figured in the Pomological Magazine, are of great importance, on account of their size and rich flavour. The Breda, although not so large as these, claims, on some other accounts, an important rank. In regard to flavour, it is excellent ; and it may not perhaps be generally known, that in ordinary seasons it bears remarkably well on standards. Although the fruit is smaller, yet the flavour is rendered so delicious as to make amends.

The Breda Apricot is stated by Miller to have been so called from its having been brought from

thence to England ; but it was originally from Africa. Miller's sort, however, is not the same as this, for he describes it as being a large fruit, with a larger stone than any other sort ; in the latter respect, this is almost the reverse. It is confused with some others on the continent, as well as in this country. The Abricot Pêche or Moor-Park, and its affinities, have probably been so called in some places. Few, however, can now be mistaken for it. The Orange and Breda are the only two with sweet kernels, generally in cultivation in this country. The former may be easily distinguished by its brighter orange colour, and flesh adhering to the stone. The latter is remarkable for its figure, being often angular, as if the fruit had been pressed by close package in a box. Perhaps the latter distinction is less observable in a continental climate than here, and hence the Orange is included among the synonyms of the Breda, in the *Pomona Franconica* and *Austriaca*. From the circumstance of the kernel of this sort being sweet, it may be remarked, in consequence, that the *Ananas Apricose*, a synonym of the Breda, in the *Taschenbuch*, is different from the *Ananas Apricose* of Sickler's *Teutch Obstgärtner*, b. 18, p. 30 ; the kernel of the latter being described as bitter, " even although its brown rind be taken off." Most probably, the *Ananas Apricot* of this author is the Moor-Park, the Abricot Pêche, or Abricot de Nancy, of the French : and, on the contrary, his Abricot de Nancy, having a sweet kernel, differs entirely in this respect from that of the French. Sickler himself remarks the

difference between his own and that of Duhamel, in regard to the kernel of the one being sweet, and the other bitter; and endeavours to reconcile them by stating, that it may be owing to his always taking off the brown rind. Duhamel, however, is quite correct; and Sickler's Abricot de Nancy appears to be the Breda.

WOOD tolerably vigorous, generally with triple buds.

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 most others. **KERNEL** sweet, like a hazelnut; hence the synonym of *Amande Aveline*, by the French.

Ripens from the beginning to the middle of August on walls, and its perfection is considerably prolonged on standards.

R. T.

THE
OF
OF



TO VIEW
SUBSCRIPTION

Prunus persica L. var. *capitata* (L.) B.S.P. *Prunus persica* L. var. *capitata* (L.) B.S.P.

THE BARRINGTON PEACH.

Barrington. *Mr. Lindley's Classification, in Hort. Soc. Trans. Hort. Soc. Fruit Cat. no. 18.*

Buckingham Mignonne. *In the above Classification. Hort. Soc. Fruit Cat. no. 94.*

This excellent variety is in the same section with the Grosse Mignonne, in the Classification above referred to, but is perfectly distinct from that variety. It is a good bearer, and comes in considerably later than the Grosse Mignonne, and in succession to the Royal George. The trees are healthy, and the fruit is of the first excellence.

LEAVES crenated, with globose glands.

FLOWERS large.

FRUIT large and handsome, roundish, somewhat elongated, and rather pointed at the summit. The **SUTURE** moderately deep along one side. **SKIN** pale yellowish-green next the wall, deep red next the sun, marbled with darker. **FLESH** yellowish-white, slightly rayed with some 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 brown colour.

R. T.

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CALIFORNIA

148



Prunus domestica L. var. *europaea* (L.) D. Don

THE NECTARINE PLUM.

Nectarine. *Hort. Soc. Fruit Cat. no. 114.*

Prune Pêche. *Hort. Soc. Fruit Cat. no. 190. syn.*

Caledonian, *of some Collections.*

Howell's Large. *Hort. Soc. Fruit Cat. no. 128.*

Two Plums, which it is presumed will now be rendered very distinct, have hitherto been confused under the names of Nectarine Plum, Goliath, and Caledonian. These have been made synonymous in Hooker's *Pomona Londinensis*, t. xxxix; in Forsyth's *Treatise*, p. 18; and in the Horticultural Society's *Fruit Catalogue*, at no. 114. Either of these names, it would appear, has been applied indifferently to both sorts. That now figured will, however, be found superior to the other, more generally cultivated under the name of Goliath. The appearance of the two sorts of fruit is considerably alike; but in order to distinguish them very readily, it will be only necessary to observe, that the shoots of this sort are *glabrous*, and those of the other *very pubescent*. This smoothness and pubescence extends also to the fruit-stalks of the respective sorts, so that they may be known by them, independent of the shoots.

A good bearer, either on a wall or as a standard, ripening upon the former at the end of July, considerably earlier than the Goliath, or the one with pubescent shoots.

WOOD strong. **SHOOTS** glabrous, brownish-violet where exposed to the sun.

LEAVES large, ovate, flat, or somewhat convex, with rounded serratures, and having large glands at the base. **PETIOLES** strong, scarcely an inch in length on the young shoots.

FLOWERS large. **PETALS** roundish, much imbricated.

FRUIT very large, like a Nectarine in shape and size. **FOOTSTALK** smooth, about half an inch in length, 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.

R. T.

[All the articles signed R. T. have been exclusively prepared by Mr. Thompson.]

UNIVERSITY OF
CAMBRIDGE





S. Miller.

Nov. 1. 1831.

Pub by J. P. Putnam 107 Broadway

THE HORSFORTH SEEDLING GRAPE.

The Rhodes's Grape of some Collections.

This Grape is said to have been raised by Mr. Appleby, Gardener to the Rev. J. A. Rhodes, of Horsforth Hall, near Leeds, between the Black Hamburgh and the "Muscat." We know nothing of the accuracy of this statement of its origin; but it has been exhibited at some of the shows of fruit in Yorkshire, and the beauty of the bunch was such, that the large silver medal of the Horticultural Society was awarded to the Gardener for his cultivation of it, in November 1828. It is extremely like the Black Morocco, which is supposed to be the same as what is called, near London, Colonel Ansley's Black Grape. The size of the berries, and the fine appearance of the whole fruit, render it a highly desirable variety.

The following notice of it is to be found in the Gardener's Magazine for October last:

"Sir,—I send you a specimen of the Rhodes's Grape, a seedling raised at Horsforth Hall, near Leeds, a few years ago. It is, as you will see, a fine large black Grape, but rather a shy bearer. It is also a bad setter; the specimen sent was set with Black Hamburgh. I do not consider the

bunch sent as the best specimen that could be produced, owing to the wet season, and a wet border. In more favourable circumstances, I have no hesitation in saying, that for size of bunch and berry, it bids fair to be among the finest of black Grapes. The flavour is not particularly remarkable.

“ I remain Sir, &c.

“ THOMAS APPLEBY,

“ Gardener at Horsforth.

“ *Horsforth Hall, August 4.*”

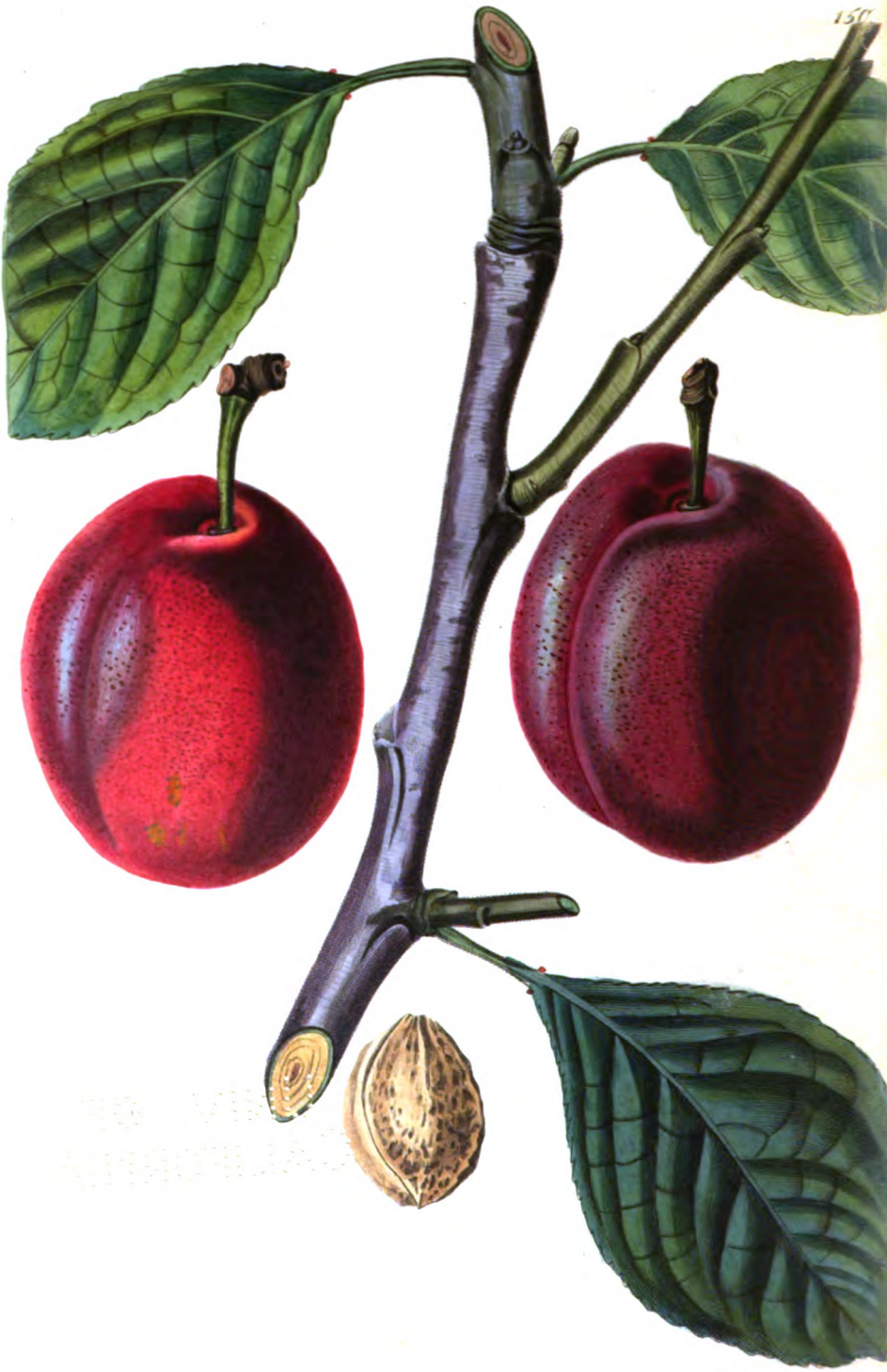
This bunch contained 84 berries, and weighed 1 lb. 7 oz. ; and the flavour was very nearly as good as that of the Black Hamburgh.

What we find most at variance with the supposed origin of this is, that there is no trace of the Muscat flavour in it, which would have been the case had any Muscat partaken of its origin.

The LEAVES are slightly pubescent, with the sinus at the base quite open, not rounded as in some varieties, but with very distinct, but not deep lobes. In the autumn stained a little with red, but not so much so as in many black Grapes.

The SKIN of the berries is rather thicker than in the Black Hamburgh ; the flesh is of about the same quality.

THE OF
COLUMBIA



Prunus

Prunus domestica

Prunus

THE ISABELLA PLUM.

This Plum is stated by Mr. Miller, of Bristol, to be a variety of great excellence. It does not require a wall to bring it to perfection, and it exceeds all those kinds that stand in the scale next below the Green Gage, Coe's Golden Drop, and the Washington. It is said to bear three crops a-year. In the specimens we examined there was fruit perfectly ripe, and half grown.

SHOOTS vigorous, brownish, pubescent, like an Orleans.

LEAVES middle-sized, oval, crenated, slightly pubescent above. **PETIOLES** of medium length and thickness.

FLOWERS middle-sized. **PETALS** roundish, obovate.

FRUIT $2\frac{1}{2}$ inches long, $1\frac{1}{8}$ broad, oblong, and tapering towards the stalk, with very little apparent suture. **STALK** half an inch long, very slightly downy. **SKIN** deep, dull, brownish red, when nearly ripe, where shaded a little inclining to yellow, copiously covered with deep-coloured dots. **FLESH** sweet, rich, and very agreeable; adhering to the stone, which is acute at each end, but tapering a good deal towards the base; $1\frac{1}{4}$ inch long.

The figure now given is smaller in all its parts than the specimen described.

Law of
California



Malus domestica

Malus domestica

PADLEY'S PIPPIN.

Padley's Pippin. *Hort. Trans.* vol. iii. p. 69. *Fruit Cat.* no. 720.

This excellent rich dessert Apple was obtained by the late Mr. Padley, of the Royal Gardens, at Hampton Court. It is noticed in the first volume of the Horticultural Transactions, as having been exhibited in 1806, and was then reckoned one of the very best of our new Apples in point of flavour, a character which it still maintains. The trees are good bearers, and the fruit is in perfection during the months of December and January. It is, however, one of those sorts which are apt to shrivel, and therefore requires to be kept closely stored up from the air.

SHOOTS rather slender, upright, chestnut red, partially covered with a grayish epidermis and pubescence. **LEAVES** small, ovate, acuminate, a little folded, unequally and acutely serrated. **PETIOLES** slender, like those of the Nonpareil. **STIPULES** small.

FLOWERS small. **PETALS** ovate, not imbricated, nearly flat.

FRUIT of medium size for a dessert Apple, roundish. **EYE** shallow, nearly close. **STALK** slender, generally about an inch in length, but

variable. **SKIN** greenish-yellow, thinly sprinkled with russet. **FLESH** yellowish, very juicy, rich, and high-flavoured, with a sprightly acidity. R. T.

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W. H. K. ed.

Printed by J. G. & Co. of the University Dec 1. 1850.

S. W. H.

THE GRAY FRENCH REINETTE.

- Reinette Grise. *Duhamel, Traité des Arbres Fruitiers, tom. i. p. 302. plate ix. Jardin Fruitier, p. 131. plate xlix. Mayer's Pom. Franconica, tom. iii. p. 129. Hort. Trans. vol. iii. p. 325. Fruit Cat. no. 890.*
- Reinette Franche Grauwe. *Knoop's Pomologie, p. 50. tab. ix.; Hort. Soc. Fruit Cat. no. 884.*
- Aechte Graue Französische Reinette. *Reinette Grise Française. Diel's Pomology, vol. i. p. 168.*
-

This sort was received by the Horticultural Society from Haarlem, under the name of the Grauwe Franche Reinette. There are several varieties of the Reinette Grise, and also of the Reinette Franche, which have all considerable resemblance to each other, and they appear not to be rendered very distinct by the authors who have treated of them. They are, in fact, so variable in different soils and seasons, that unless they had been collected and grown under nearly equal circumstances, as they now are in the Garden of the Horticultural Society, it would have been impossible either to have made a proper distinction between them, or to have decided which was the best. This object has not yet been fully completed; but, in the mean time, the variety now figured has been found to be one of the best, and appears to be that described by the authors in the works above referred to. Its cultivation in this country has not been extensive. Some authors have affirmed that it will not succeed

out of France, which is considered its native country. Mayer, however, states, that in the climate of Wurzburg, in good seasons, it ripened perfectly: and even in countries much farther north, such as Denmark and Sweden. It will succeed very well in this country as dwarfs, or half standards, grafted on Paradise stocks. It requires a rich soil, but not too moist; and the tree must be pruned so as to admit the rays of the sun, and a free circulation of air, among the branches.

A good bearer, in perfection during the winter and spring, and is a dessert Apple of the first excellence.

SHOOTS tolerably strong, moderately sprinkled with whitish spots, and for the most part covered with a silvery cuticle and gray pubescence: where bare, of a chestnut colour.

LEAVES middle-sized, ovate, tapering to the point, coarsely and unequally serrated. **PETIOLES** moderately strong, rather longish. **STIPULES** linear, sickle-shaped.

FLOWERS middle-sized. **PETALS** ovate oblong, nearly flat, with a longish claw.

FRUIT middle-sized, in general roundish, flattened at the ends, rather broadest at the base; the outline obtusely angular. **EYE** in a tolerably deep, even hollow. **STALK** about half an inch in length, of medium thickness, inserted in a middle-sized, regularly-formed cavity. **SKIN** covered with brownish-gray russet, sometimes almost closely and uniformly; at other times having intervals nearly smooth, shewing the olive ground-colour of the skin, and marked with some russet scars. **FLESH** yellow, moderately juicy, very sugary, combined with an agreeably rich acidity. **R. T.**

INDEX

TO

THE THIRD VOLUME.

N.B.—The names in *Italics* are either synonyms, or only referred to.

APPLES.

Adams's Pearmain	133	<i>Reinette Blanche d'Espagne</i>	110
Bowyer's Russet	121	— <i>Aechte graue Fran-</i>	
Brickley Seedling	124	— <i>sische</i>	152
<i>Calville d'Angleterre</i>	140	— <i>d'Espagne</i>	110
<i>Cobbett's Fall</i>	110	— <i>de Canada Grise</i>	125
Cockle Pippin	136	— <i>Franche Graine</i>	152
Cole	104	— <i>Gray French</i>	ib.
<i>Concombre Ancien</i>	110	— <i>Grise</i>	ib.
<i>Concombre des Chartreux</i>	145	— <i>Grise Française</i>	ib.
Cornish Gilliflower	140	Royal Russet	125
<i>Cornish Julyflower</i>	ib.	Ribston Pippin	141
<i>Downton</i>	113	<i>Royal Pearmain</i>	116
Downton Pippin	ib.	Saint Julian	145
<i>Early Crofton</i>	100	Sam Young	130
Elton Golden Pippin	113	<i>Scarlet Perfume</i>	104
<i>Elton Pippin</i>	ib.	<i>Seigneur d'Orsay</i>	145
<i>D'Espagne</i>	110	<i>Sudlow's Fall Pippin</i>	137
<i>Fall Pippin</i>	ib.	Summer Pearmain	116
<i>Formosa Pippin</i>	141	Traver's Apple	141
Franklin's Golden Pippin	137	White Cockle	136
<i>Glory of York</i>	141		
Gravenstein	98		
<i>Hampshire Yellow</i>	117		
Hughes's Golden Pippin	132		
<i>Hughes's New Golden Pippin</i> ..	ib.		
<i>Irish Peach</i>	100		
<i>Irish Russet</i>	130		
<i>Julyflower</i>	140		
Kerry Pippin	107		
King of the Pippins	117		
<i>Knight's Pippin</i>	113		
<i>Knight's Golden Pippin</i>	ib.		
<i>Large Fall</i>	110		
<i>Leathercoat</i>	125		
Lucombe's Seedling	109		
<i>Matchless</i>	144		
Newtown Spitzenberg	ib.		
<i>Norfolk Pippin</i>	133		
<i>Nutmeg Cockle Pippin</i>	136		
<i>Nutmeg Pippin</i>	ib.		
Padley's Pippin	151		
<i>Parmain d'Été</i>	116		
<i>Pomme de Saint Julien</i>	145		
<i>De Ratteau</i>	110		
Red Astrachan	123		

APRICOTS.

<i>Abricot de Hollande</i>	146
— <i>de St. Jean</i>	142
— <i>Rouge</i>	ib.
— <i>Gros d'Alexandrie</i>	ib.
— <i>Gros Précoce</i>	ib.
<i>Amande Aveline</i>	146
<i>Ananas Apricose</i>	ib.
Breda	ib.
<i>Bredaische Apricose</i>	ib.
<i>Brussels</i>	ib.
<i>Die Grosse Früh Apricose</i>	142
<i>Hollandische Apricose</i>	146
<i>Hasselnußmandel</i>	ib.
Large Early	142
<i>Orange Apricose</i>	146
Royal Persian	ib.

CHERRIES.

Black Eagle	127
Downton	138
Waterloo	115

INDEX.

GRAPES.	
Horsforth Seedling.....	149
Rhodes's	ib.

PEACHES.	
Barrington	147
Buckingham Mignonne	ib.
George the Fourth	105
Lockyer's Mignonne	119
Madeleine Rouge à petites fleurs	ib.
Millet's Mignonne	119
Red Magdalen	ib.
Royal George	ib.
Spring Grove	97

PEARS.	
Aston Town	139
Autumn Bergamot	120
Beau Present	108
Bein Armudi	143
La Belle de Flandres	128
Belle et Bonne	118
Beurré	114
Beurré Blanc de Jersey	143
Beurré, Brown	114
Beurré Diel	131
Beurré Doré	114
Beurré Gris	ib.
Beurré, Golden	ib.
Beurré Rouge	ib.
Beurré Royale	131
Beurré d'Yelle	ib.
Bezy de la Motte	143
Bonne de Malines	126
La Bonne Malinoise	ib.
Bouche Nouvelle	128
Brilliant	ib.
Common Bergamot	120
Dorothée Royale	131
Early Bergamot	101
English Bergamot	120
Epargne	108
Epine d'Été	102
Epine Rose	ib.
Flemish Beauty	128
Fondante de Bois	ib.
Fondante	106

Forelle	112
Forellen-birne	ib.
Françéal d'Été	106
Grosse Cuisse Madame	108
Grosse Mioet d'Été	106
Imperatrice de la France	128
Jargonelle	108
Marie Louise	122
Neils d'Hiver	126
Poire de Melon	131
— d'Ognon	102
— de Rose	ib.
— des Tables des Princes	108
— Truite	112
Rosenbirne	102
Saint Lambert	108
Saint Samson	ib.
Schöne und Gute	118
Summer Françéal	106
Summer Rose	102
Winter Nellis	126
York Bergamot	120

PINE APPLES.

Ripley	134
Old Ripley	ib.

PLUMS.

Black Damask	103
Black Morocco	ib.
Caledonian	148
Die Violette Königen Claudis	129
Early Black Damask	103
Early Damask	ib.
Howell's Large	148
Isabella	150
Kirke's	111
Lucombe's Nonsuch	99
Morocco	103
Nectarine	148
Prune Pêche	ib.
Purple Gage	129
Reine Claude Violette	ib.

STRAWBERRY.

Elton Seedling	135
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