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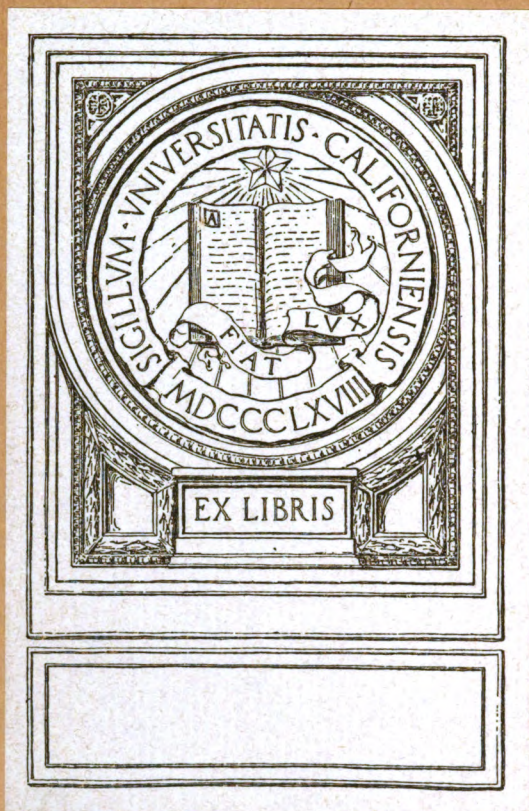
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Pomologia Britannica

John Lindley, Thordarson Collection



POMOLOGIA BRITANNICA;

OR,

FIGURES AND DESCRIPTIONS

OF THE

MOST IMPORTANT

VARIETIES OF FRUIT

CULTIVATED IN

GREAT BRITAIN.

British Fruits.

2.

BY

JOHN LINDLEY, PH. D. F.R.S. *Nov 72*

ETC. ETC. ETC.

PROFESSOR OF BOTANY IN UNIVERSITY COLLEGE, LONDON.

IN THREE VOLUMES.

VOL. II.

LONDON:

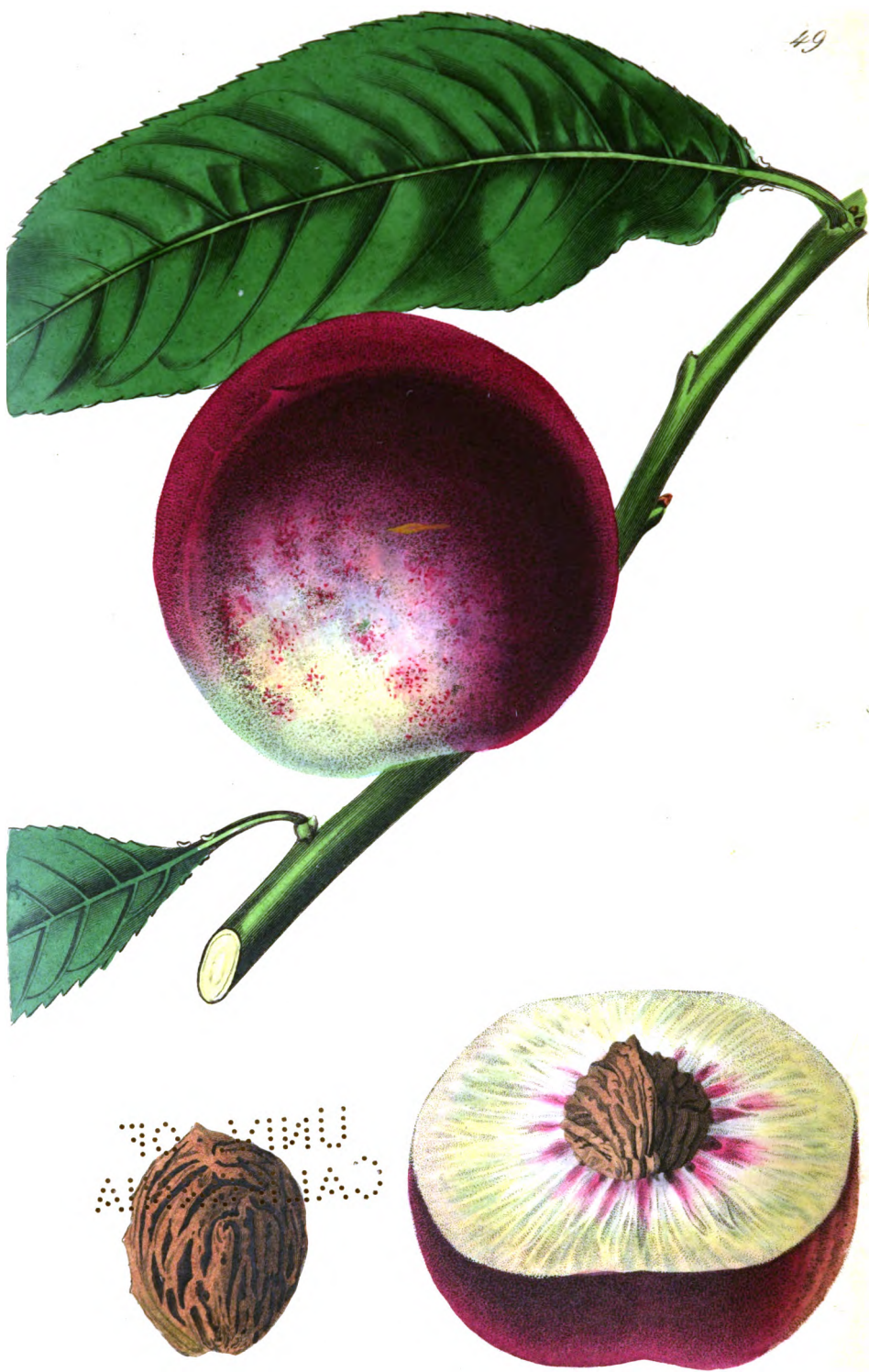
HENRY G. BOHN, YORK STREET, COVENT GARDEN.

MDCCCXLI.

SB 361
L7
v.2

TO WHOM
ADDRESS

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Prunus L.

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

Prunus L.

THE COMMON ELRUGE NECTARINE.

Elruge. *G. Lindley in Hort. Trans. vol. v. p. 551. Not of Miller.*

Common Elruge. *Hort. Soc. Fruit Cat. no. 23.*

The name of Elruge Nectarine has long found a place in the lists of English fruit-trees, and is supposed to be the anagram of Gurles, a Nurseryman by whom it was first either raised or sold. But it is singular, that from some unexplained cause, the kind to which the name was originally applied, and which is described by Miller, has been almost lost from cultivation, while that which is now represented has usurped its place. This fact was first pointed out by Mr. George Lindley, in the Transactions of the Horticultural Society, and has been since universally admitted. Hence, there are two Elruge Nectarines in our gardens, one called Miller's Elruge, and the other the Common Elruge. This last is the subject of the following remarks. It is to be suspected, that all the descriptions of modern authors refer to this rather than to Miller's.

It is probable that the Claremont Nectarine is a synonym of this; and there is reason to believe, that the Vermash figured by Hooker in his *Pomona Londinensis*, is also a representation of the

same variety. The latter is, however, undoubtedly a distinct kind.

The Common Elruge Nectarine ripens on a south wall, in the end of August and beginning of September; it will also acquire maturity on a west wall. We have even seen an instance of its producing a perfectly well-grown ripe fruit in the end of September, upon an open standard tree. This occurred in the Garden of the Horticultural Society, in 1827.

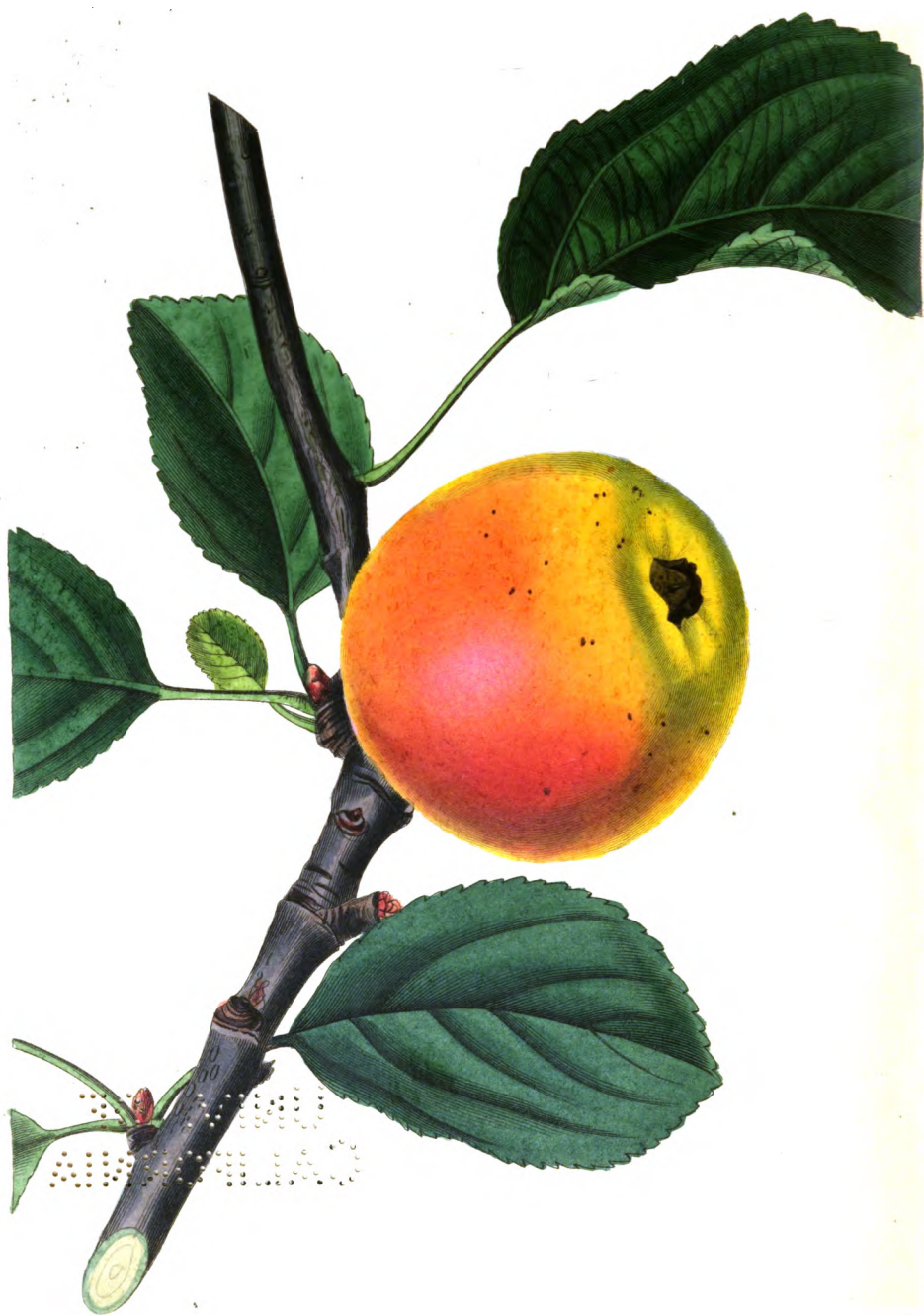
One of the very best and most high-flavoured of our Nectarines; and one of those which are most generally cultivated. It is very like the *Violette Native*, from which it is to be known by parting more freely from the stone, and by the channel in its side being deeper and less pitted with little excavations.

LEAVES crenated, with reniform glands.

FLOWERS very small, pale dull red.

FRUIT large, roundish, inclining to oval. Channel shallow at the base, becoming gradually deeper towards the apex. **SKIN** deep violet, or blood-colour, when exposed, with minute brownish specks; paler in the shade. **FLESH** whitish, melting, very juicy, rich, and high-flavoured; a little stained with red next the stone, from which it parts freely. **STONE** middle-sized, oval, slightly pointed, pale; in which it differs from the *Violette Native*, the stone of which is deep red.

THE
OF
COLUMBIA



THE SUMMER GOLDEN PIPPIN.

Summer Golden Pippin. *Hort. Soc. Fruit Cat. no. 393.*

One of the best of our early autumn Apples, ripening in great abundance, especially on dwarf trees, upon Paradise stocks, towards the end of August.

It bears much external resemblance to the Old Golden Pippin; and although not equal to that celebrated fruit in flavour, is, nevertheless, among the most pleasant and useful varieties we know.

Ripens from the 20th to the 25th of August, and keeps ten days or a fortnight.

WOOD light yellowish brown.

LEAVES oblong, tapering to the point, slightly cordate at the base, doubly and rather coarsely serrated. PETIOLES short, strong, erect. STIPULES larger than ordinary.

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

Our drawing was made in the Garden of the Horticultural Society.

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S. W. 1840

Printed by J. Ridgway 109, Finsbury, Nov 1/80.

S. W. 1840

THE MADELEINE PEAR.

Madeleine. *Noisette, Jard. Fr. iii. p. 104. pl. 26. Hort. Soc. Fruit Cat. no. 385.*

Citron des Carmes *of the French, and Hort. Cat. no. 189.*

There is no doubt that the fruit now represented is the Madeleine Pear of the French, although it does not entirely agree with all that has been said of it. Trees have been received by the Horticultural Society under this name, both from the Jardin du Roi, at Paris, and from other establishments in France, which all prove to be the same thing. It is said to have received its name from ripening about the time of the Fête de Sainte Madeleine.

An excellent early variety, bearing freely on a standard, maturing in the third week of July, and keeping for a few days, if gathered before it is over-ripe. It bears much resemblance to the Citron de Sierenz, from which it chiefly differs in the wood and leaves.

WOOD bright, clear, reddish brown, with a few scattered, prominent, pale spots.

LEAVES cordate, ovate, tapering a little to the point, finely serrated, quite flat.

FRUIT middle-sized, turbinate, with a thickening on one side of the stalk, which is about an inch long. EYE slightly hollowed. SKIN yellowish

green, with a little light bloom upon it, and a slight tinge of red on specimens much exposed. **FLESH** white, melting, buttery, sweet, and high-flavoured.

Our drawing was made in the Garden of the **Horticultural Society**.

THE
OF
ON



N^o Withers. Oct 7.

Publ'd by J. Ridgway 16, q Piccadilly Nov: 1. 1828.

THE DOWNTON STRAWBERRY.

Downton. *Hort. Soc. Trans.* vol. iii. p. 396. *fig.* 15. ; vol. iv. p. 197. ; vol. vi. p. 185. *Hort. Soc. Fruit Cat.* p. 56.

An excellent, and now well-established Strawberry. It was raised in 1817 by Mr. Knight, the President of the Horticultural Society, in whose Transactions it has been amply described, and well figured.

It is the produce of artificial impregnation, the female parent being a large Scarlet Strawberry, now considered of little merit, and the male parent the old Black Strawberry, which kind, though possessing very superior flavour, is but little cultivated, because, excepting in few places, it neither thrives nor bears well.

This new kind is an abundant bearer, and its berries possess a highly aromatic flavour, derived from the variety from the pollen of which it originated. Some of the early berries are cock's-comb-shaped, but those of the general crop are ovate, having a neck. It comes into bearing rather late; and to be eaten in perfection, should be suffered to be fully ripened. From the period of its maturity, it is valuable, for the kinds most in use have then ceased to be produced. As a preserve it is excellent, whether reduced to jam or kept entire.

LEAVES pale green. **FOOTSTALKS** very long. **LEAFLETS** of thin texture, moderate size, with large, coarse serratures.

SCAPES very long, stiff, and upright, with short, crowded peduncles.

CALYX large, greatly incurved, sometimes spreading, or slightly reflexed. **PETALS** oval, tapering to the claw. **STAMENS** moderately long. **ANTHERS** perfect.

FRUIT rather large, of the shape described above; when fully ripe, dark purplish scarlet. **GRAINS** but little embedded. **FLESH** scarlet, firm.

THE
COLUMBIAN



Malus domestica

Painted by J. Hodgkinson 10/1 Broadally Decr. 1. 1828

J. Watts del.

THE HOARY MORNING APPLE.

The Hoary Morning Apple. *Hort. Soc. Fruit Cat. no. 455.*
 Dainty Apple. *Hort. Soc. Fruit Cat. no. 234.*

This very handsome and useful Apple is supposed to have taken its origin in Somersetshire, from which county specimens were first communicated to the Horticultural Society, by Charles Worthington, Esq., several years ago. It has since become much more generally diffused, and is beginning to be cultivated in several parts of England.

It is not a bad bearer as a standard, but is better adapted for growing upon the Paradise Stock. It ripens in the end of October, and will remain good through the month of November. When in perfection, it is covered with a fine bloom, like that of a plum.

Since the publication of the Horticultural Society's Fruit Catalogue, it has been ascertained that the Dainty Apple of some parts of Norfolk is the same.

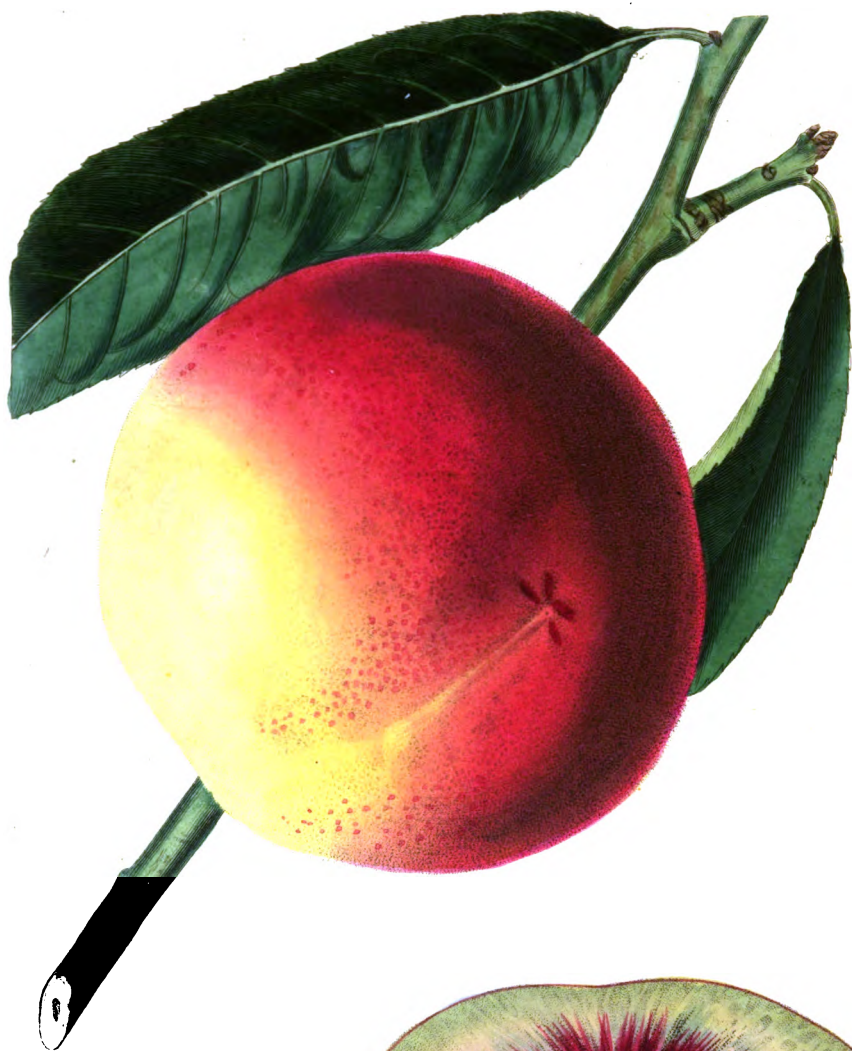
WOOD rather strong, densely downy, and thickly marked with whitish spots.

LEAVES rather large, convex, doubly serrated, with strong stalks, an inch and a half long, and very broad stipules.

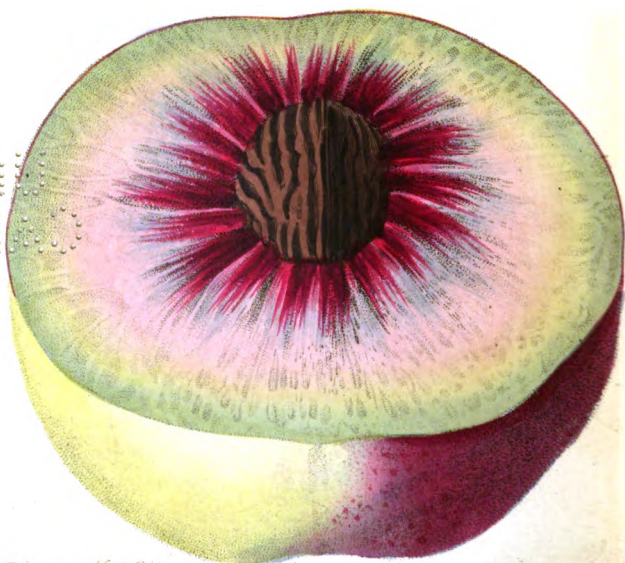
FRUIT rather large, round, depressed, angular, with a very small, close-plaited eye. STALK

generally rather short, in a wide cavity. **SKIN** covered with a fine bloom, with broad, broken, irregular stripes of red next the sun, and paler and more distant markings of the same kind in the shade. **FLESH** firm, yellowish white, occasionally tinged with pink next the skin, with a rich and brisk flavour.

UNIV. OF
CALIFORNIA



THE LANCET



Prunus Persica

drawn by J. Ridgway 169 Piccadilly

Dec. 1. 1828.

J. Walpole

THE PRESIDENT PEACH.

President Peach. *Hort. Soc. Fruit Cat. no. 216.*

A good deal of curiosity has been felt in England with respect to the Peaches of North America, of the merits of which much has been reported by travellers from that country. There is no doubt that those kinds, beneath the fierce summer sun of the United States, fully merit the eulogium that has been passed upon them. But it is equally certain, that they are almost uniformly worthless in the climate of Great Britain. There are, however, some exceptions, two of which particularly deserve to be recorded; of these, the George the Fourth is one, and that which is now represented is the other.

The President Peach is, with us, a rich, melting juicy fruit, ripening in the end of September, and is, therefore, valuable on account of the late period of its maturity. Of course it requires a south wall, and care must be taken that it is perfectly ripe before being gathered.

FLOWERS small, deep red.

LEAVES crenated, with globose glands.

FRUIT large, roundish, approaching to oval, with a shallow suture. **SKIN** very downy, dull red next the sun, pale yellowish green in the shade. **FLESH** whitish, juicy, rich, and high-flavoured, parting freely from the **STONE**, which is large, oval, pointed, and very rugged.

THE
GREAT
GREAT



St. Wilhelms den

Malby, S. Radway, N.Y. Dec. 1, 1828.

THE COSFORD NUT.

Cosford Nut. *Hort. Trans.* vol. ii. p. 405. *Hort. Soc. Fruit Cat.* p. 35.

The first notice we find of this variety is in the volume of the Transactions of the Horticultural Society above referred to; where it is described as having been received from Mr. Kirke, of Brompton, who still cultivates it, and from whom the plants in the Garden of the Horticultural Society were obtained, which afforded the materials of the present drawing. It was exhibited in the course of this season at one of the meetings of the Ipswich Horticultural Society; and as there is a Hundred in Suffolk of the name of Cosford, it is not improbable that the variety originated in that part of the country.

It highly deserves cultivation, being a great bearer, and having a remarkably thin shell; both of which qualities entitle it to attention.

The TREE grows vigorously, and the branches upright. INVOLUCRUM nearly the length of the Nut, slightly hispid at the base. When the Nut is ripe, which happens early, the involucre expands, but is not reflexed; its segments are deeply divided.

NUT large, oblong, cylindrical at the base, rather broader and slightly compressed towards the

apex, with stripes of dark and light brown, of which the former are the narrower.

SHELL thin, and breaking easily. **KERNEL** white, filling the shell, sweet, and of excellent quality.

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THE MILLER'S BURGUNDY GRAPE.

Miller's Burgundy.	<i>Hort. Soc. Fruit Cat. no. 26.</i>
The Black Cluster, or Munier Grape.	<i>Miller's Dict.</i>
Le Meunier.	<i>Chaptal, Traité sur le Vigne, vol. i. p. 169.</i>
<i>Vitis subhirsuta</i> (acino nigro).	<i>Caspar Bauhin Pinax.</i>
<i>Vitis lanata.</i>	<i>C. Steph. Prædium Rusticum.</i>
Maurillon-Taconné...	} <i>of the French Vineyards.</i>
Fromenté	
Resseau	
Farineux noir	
Savagnien noir	
Noirin	

This is one of the most ancient varieties of the Grape. The two quotations cited above from Bauhin's *Pinax*, and Stephanus's *Prædium Rusticum*, are taken from Chaptal; we have not been able to find them ourselves.

The plant from which the drawing was taken was presented to the Horticultural Society by the late Sir Joseph Banks, who procured it from the remains of an ancient vineyard at Torworth, famous for its chestnuts, and the seat of Lord Ducie. It was undoubtedly one of the sorts cultivated in that ancient place.

It is commonly grown in France as a wine-grape; and is almost the only black kind which is likely to be worth trying in this country for the same purpose. It has a very high flavour,

ripens in all seasons with certainty, and is the earliest of all known varieties, except the Black July Grape, or Maurillon Hâtif of the French, which is very inferior in quality.

The **LEAVES** have three lobes; they are deeply cordate at the base, and covered on both sides with more or less of a cobweb-like cottony wool, by which the variety is easily known, and which has given rise to its name of the Miller.

The **BUNCH** is short and thick. The **BERRIES** are roundish, black, even-sized, and very closely serried. The **SKIN** is not thick, with a fine glaucous bloom. The **FLESH** is tender, and filled with clear, very sweet, and high-flavoured juice. The **SEEDS** are two, and small.

THE
CITY OF
NEW YORK



THE COE'S PLUM.

Coe's Golden Drop Plum. *Hort. Soc. Cat. p. 92.*

Coe's..... Coe's Imperial..... Golden Drop..... New Golden Drop.. Bury Seedling.....	}	<i>of various Collections.</i>
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Of all the Plums of any modern origin, this and the Washington, already figured in this work, are not only by far the best, but perhaps superior to any of the oldest varieties. This was raised by a gardener of the name of Coe, at Bury St. Edmunds, in Suffolk, about twenty years since; but from the stone of what variety is not known. It is very handsome, ripens about the end of September, and will shrivel and keep in a good state for more than a month later; indeed, if properly dried, it will keep as well as the best Imperatrice Plums.

It is a great bearer; but should be trained upon a west or east wall to ensure a crop.

WOOD smooth, deep purplish brown, with a few paler spots.

LEAVES oval, flat, taper-pointed, crenated, smooth, rather shining above. PETIOLES short, slightly pubescent, with two globose glands near the base of the leaf.

FLOWERS middle-sized. **PETALS** roundish-oval, imbricated.

FRUIT oval, of the largest size among yellow plums, deeply marked with the suture, pitted at the point, abruptly tapering and hollowed out at the base for the reception of the stalk. **STALK** from half an inch to an inch in length. **SKIN** greenish yellow, with numerous rich spots of bright violet-red next the sun. **FLESH** greenish yellow, adhering firmly to the stone; very sweet and delicious. **STONE** sharp-pointed.

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Del. J. Walp.

Publ. by S. J. May 1829. Piccadilly. Paris. 1. 1829.

J. Walp.

THE CORNISH AROMATIC APPLE.

Cornish Aromatic. *Hort. Trans.* 2. 74. *Hort. Soc. Fruit Cat.* p. 115.

This variety was first brought into public notice by Sir Christopher Hawkins, who, in the volume of the Horticultural Society's Transactions cited above, described it as having been known in Cornwall for years. The tree is said to be a good bearer, but to be subject to canker. Such as we have had an opportunity of viewing were remarkably healthy trees, with no appearance of disease. This, the Golden Hervy, the Cornish July Flower, and the Ribstone Pippin, are four of the very best and most useful Apples that can be recommended for cultivation where there is room for but few varieties.

WOOD moderately strong, chestnut brown, rather thickly dotted, slightly pubescent at the extremities.

LEAVES middle-sized, ovate, acuminate, crenated. STIPULES broad.

FLOWERS middle-sized, pale pink.

FRUIT large, roundish, somewhat angular towards the eye, which is rather sunken and small. FOOT-STALK short, in a deep contracted cavity. SKIN, on the shaded side, covered with a soft, brownish russet, sprinkled with pale brown dots; on the

sunny side, of a rich, deep, bright red, slightly intermixed with russet. FLESH yellowish, firm, juicy, with an exceedingly rich, high, aromatic flavour.

Ripens in November, and keeps till the end of January.

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L. J. Wilson, Ed.

Feb'y 5. Friday May 16th Dec. 1820.

J. White

THE CAPIAUMONT PEAR.

Capiaumont. *Hort. Trans. vol. v. p. 406.*

Beurré de Capiaumont. *Hort. Soc. Fruit Cat. p. 159.*

One of the best of the varieties raised in Flanders during the period when so large an accession was made to the lists of cultivated fruits in that country. It is recorded to have owed its origin to a M. Capiaumont, of Mons. The first specimens which were seen in this country, came to the Horticultural Society in 1820, from M. Parmentier, of Enghien, and M. Dumortier-Rutteau, of Tournay. They excited much admiration at the time, and measures were immediately taken to secure the variety for this country. Unfortunately, however, the cuttings which were sent over were so much mixed, or so carelessly labelled, that a very small proportion of them proved to be of the true kind. In their room were received the Beurré Rance, the Colmar Jaminette, and even the Napoleon. The true kind has always been sold by Mr. Richard Williams, of Turnham Green; and from trees procured from his Nursery, and growing in the Garden of the Horticultural Society, our drawing was made.

A most delicious fruit, ripening in the middle of October, and keeping for a fortnight or more. It bears very well as a standard, but succeeds

best as an open dwarf, grafted upon the Quince
A wall is not required for it.

WOOD clear reddish brown, sprinkled with white spots.

LEAVES oblong, narrow, much folded, and recurved, with very fine serratures. **STIPULES** linear, about the length of the petiole.

FRUIT middle-sized, turbinate, regularly tapering into the stalk. **EYE** not at all sunken, but level with the surface of the extremity. **SKIN** a fine clear cinnamon, fading into yellow in the shade, and acquiring a rich bright red in the sun. **FLESH** yellowish, melting, buttery, very rich and high flavoured.

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THE WHITE DOYENNÉ PEAR.

Doyenné. *Duhamel, Traité des Arbres Fruitiers, vol. ii.*

p. 205. t. 43. Miller's Dict. no. 35.

Doyenné blanc. *Hort. Soc. Fruit Cat. p. 165.*

Poire de Neige	} <i>of various places.</i>
Poire Monsieur	
Poire à courte queue ...	
Citron de Septembre	
Valencia	
Carlisle	
Kaiserbirne	
Beurré blanc	
St. Michel	
Bonne Ente	
Poire de Limon	}
Poire de Seigneur	

Die weisse herbst butterbirne. *Christ. p. 163.*

A very old and excellent Pear, which has so long been a favourite with cultivators, especially in France and Germany, that its names have become in themselves a catalogue. It is a great and certain bearer, ripening from the end of September till the third week in October; of first-rate quality as a juicy, melting sort. It is one of the very best to graft upon the Quince, and to cultivate *en quenouille*. It is almost to be doubted whether Miller really knew it, although he quotes it; since he calls it an indifferent fruit, which he would have scarcely done had he been acquainted with the true kind. During the time when it is in season, it yields to none in excellence.

This must by no means be confounded with the Red Doyenné, or Doyenné Gris, which is rounder, and keeps better ; but is of very inferior quality.

WOOD strong, bright chestnut colour, with brown spots.

LEAVES lanceolate, folded together, recurved, with fine, regular serratures. STIPULES linear, at some distance above the base of the petiole, which is slender, and of a whitish colour.

FRUIT middle-sized, roundish oblong, narrowest at the stalk, which is about half an inch long, and rather thick, inserted in a small cavity. EYE placed in a shallow impression. SKIN pale citron yellow, sprinkled throughout with cinnamon, more or less, according to its situation. FLESH white, juicy, very buttery and delicious.

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Chor. 16

Prunus Persica, Pers. 1624

THE CHANCELLOR PEACH.

Chancellor. *Miller's Dict. ed. 8. G. Lindley in Hort. Trans. vol. v. p. 550. Hort. Soc. Fruit Cat. no. 40.*

This Peach, which is by no means uncommon, is said to be distinct from the fruit of the same name in the French Gardens, which is described by Duhamel as having large flowers. In all other respects, however, the two seem to be much alike. It is generally considered, that the English Chancellor Peach is the variety alluded to by Duhamel in describing the true kind.

In the Jardin Fruitier the true Chancellor is stated to resemble the Chevreuse hâtive, which this does also, except in being later. It is earlier than the late Chevreuse; and, except these two, there is no Peach in the section to which it belongs that it is like. The middle of September is the usual time of ripening.

LEAVES crenated, with reniform glands.

FLOWERS small, reddish.

FRUIT large, oval, with a very distinct channel on one side. Cavity at the footstalk rather small. SKIN not very downy, dark crimson next the sun, pale yellow next the wall, finely mottled towards the union of the two colours; it peels freely. FLESH pale yellow, very deep red from the stone half way through, melting, very juicy and rich, with a vinous flavour; it parts freely from the stone, but leaves

some fibres behind. **STONE** oblong, tapering to the base, pointed at the summit, with a surface almost like that of a Clingstone.

A capital sort.

The *French Chancellor* of the Nurseries, and of the Horticultural Society's Fruit Catalogue, No. 41, is probably not distinct from this. The name appears to have originated in a Nursery in the North of England.

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W. Withers del.

Printed by J. H. Smith, 1850.

J. H. Smith

THE SCARLET PEARMAIN APPLE.

Scarlet Pearmain. *Hort. Soc. Fruit Cat. no. 767.*

Bell's Scarlet, *of some Nurseries.*

A valuable table fruit, ripening in September, and keeping till January. Its beauty is quite remarkable, its fertility is great, and its flavour is, if not of the very first quality, such at least as to entitle it to a place in every good Garden.

There is no difference between the Scarlet Pearmain and the Bell's Scarlet Apple of the English Gardens.

This was sent to the Horticultural Society, and was probably also distributed by the late Mr. Braddick, under the name of the Michael Henry Pippin,—a very different Apple, of American origin, with a yellow skin.

WOOD weak, light chestnut colour, with small brown spots.

LEAVES taper-pointed, doubly serrated, with slender stalks, and small, linear-lanceolate stipules.

FRUIT middle-sized, conical, of the true Pearmain form. EYE middle-sized, deeply sunk, surrounded by small plaits, and crowned by the green persistent calyx. STALK about an inch long, slender, deeply inserted. COLOUR a rich glowing crimson on the sunny side; deep red, with a little yellow intermixed, upon the other. FLESH whitish, crisp, with a pleasant, rich, sugared juice.

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W. W. Winters, Secy

• Put by J. Ridgway 16, Cincinnati Feb 1. 1829

P. Ward.

LONGVILLE'S KERNEL APPLE.

Longville's Kernel. *Hort. Soc. Fruit Cat. no. 567.*

Sam's Crab. *Ibid. no. 1021.*

This is a Herefordshire Apple of considerable merit, and but little known. It ripens at a period when good Apples are not very common, on which account it deserves to be more generally cultivated.

Whether the Sam's Crab is really the same as this, is not quite certain; but all that we have had an opportunity of examining have been exactly like it.

An excellent Autumn fruit, in perfection from the middle of August to the middle of September. It is a great bearer, either as a dwarf or standard.

WOOD slightly downy, chestnut-coloured, thickly set with small well-defined dots.

LEAVES ovate-oblong, flat, regularly but not deeply serrated, with long stalks, and very small lanceolate stipules.

FRUIT middle-sized, oval, approaching to conical, rather angular, plaited round the eye, which is deeply sunk. STALK short, deeply inserted. SKIN greenish yellow, streaked and spotted with bright red. FLESH firm, yellow, perfumed, with a rich, pleasant, sweet, subacid juice.

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THE PASSE-COLMAR PEAR.

- Passe-colmar }
 Fondante de Panisel } *Van Mons, Arbres Fruit. p. 373.*
 Passe-colmar. *Hort. Trans. vol. v. p. 410. Fruit Cat.*
 no. 450.
 Passe-colmar épineux } *Van Mons, Arb. Fr. p. 373. Hort.*
 Colmar épineux } *Soc. Fruit Cat. no. 452.*
 Poire-Precel. *Van Mons, Arb. Fr. p. 374.*
 Passe-colmar gris, dit Precel. *Hort. Trans. vol. v. p. 410.*
 Fruit Cat. no. 454.
 Beurrée-colmar grise, dite Precel. *Hort. Cat. no. 454. Syn.*
 Chapman's. *Hort. Cat. no. 177.*
-

From its ripening late, bearing most abundantly, and possessing a peculiarly rich and agreeable flavour, this Pear has become a universal favourite, and deservedly. It was raised in Flanders by a M. Hardenpont, to whom, in conjunction with Dr. Van Mons, and some others of his countrymen, we are indebted for several very excellent varieties of the Pear.

With regard to the numerous synonyms which we have quoted, we are disposed to think that they are all referable to one and the same thing. It is true that, according to Van Mons, the origin of some of them is different; but, even supposing this to be true, and not a mistake, yet as it is impossible to distinguish them by any one character of either wood, fruit, or period of maturity, it is useless to continue to speak of them as distinct.

At the period when so large an introduction took place of Pears from Flanders, some cuttings of this variety fell into the hands of a market-gardener of the name of Chapman, by whom it

has been sold extensively under the name of "Chapman's Pear."

A most abundant bearer, either as a standard or upon a wall. The trees make fine clean wood, and have not been observed to have the least canker. The fruit has the flavour and form of the Colmar, whence its name.

WOOD fine clear yellow brown, sprinkled with a few pale brown spots.

LEAVES small, oval, tapering to both ends, erect or spreading, nearly flat, not waved, with a finely toothed margin; stalks rather slender, about an inch in length; stipules linear, sometimes rather more than half the length of the petioles. The leaves on the fruit-spurs are almost entire, and in this, as well as in most other pears, are narrower, with much longer stalks than those on the young wood.

FLOWERS middle-sized, with pointed petals.

FRUIT middle-sized, obconical, flattened next the eye, which is open. STALK about an inch long, moderately thick, slightly sunk at its insertion. SKIN green, when ripe becoming yellowish, sprinkled with russet; and if well exposed, having a considerable tinge of red. The surface is somewhat uneven, with some slight longitudinal furrows running downwards from the stalk end. FLESH yellowish, melting, buttery, juicy, very rich, and most excellent.

This is said, on the continent, to be in season from December to February. It will keep till the latter period with us, but December and January are the months in which it is in its greatest perfection. At the meeting of the Horticultural Society on the 6th of January last, some specimens were exhibited from the Garden of Andrew Arcedeckne, Esq. of Glevering Hall, in Suffolk, which were in the highest beauty, and of unusual size and excellence.

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THE GILOGIL PEAR.

Gile-ô-gile. *Noisette, Manuel Complet, p. 531.*

Gros gobet } *of some French Gardens; but not the Poire à*
 Dagobert } *Gobet of Duhamel.*

Gilogil. *Hort. Soc. Cat. no. 289.*

A valuable winter Pear, although not of first-rate excellence. It is a great bearer, has a tolerably pleasant flavour, is very handsome, and keeps well till March. As a baking Pear it is particularly useful; but it is difficult to stew whole, on account of its becoming too soft.

According to the French, this will remain in use till April and May: we have not seen any instance of its possessing such a property in England; but it probably would, if grown as an open standard, for which it is undoubtedly well adapted. It should, however, be observed, that the period of ripening in Pears depends very much upon the time at which their blossoms open; fruit produced by late blossoms will invariably keep later than such as comes from early blossoms: hence it happens, not unfrequently, that chambered fruit will vary as much as a month or six weeks in the time of its being fit for the table.

WOOD very vigorous, bright brown, with numerous small russet spots.

LEAVES thick, flat, recurved, regularly serrated

FLOWERS middle-sized, roundish-oval.

FRUIT large, roundish, flattened at the top, and not tapering into the stalk. **EYE** large and deep, **STALK** short, deeply inserted. **SKIN** a deep close russet, a little tinged with red next the sun. **FLESH** white, juicy, breaking, a little gritty, sweet, and pleasant.

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W. W. Waters del.

Pub. by J. Ridgway, 155 Broadway, New York, 1829

J. W. Waters

THE COURTPENDU APPLE.

Capendu. *Duhamel, Traité, vol. i. p. 315, t. 13.*

Courtpendu. *Noisette, Manuel, p. 548.*

Courtpendu plat. *Hort. Soc. Cat. no. 211, and of various Collections.*

We have represented this capital variety in the same Number as the Fearn's Pippin, for the sake of bringing their differences as much as possible into contrast. In many respects they are exceedingly alike; but they are, nevertheless, essentially distinct. The peculiarities of the Fearn's Pippin are described in their proper place. The Courtpendu ripens at the same time, but is yellower in the flesh, higher flavoured, and shrivels like a Nonpareil. It is as good a bearer, as an open standard, of equal beauty, and of the two undoubtedly the better sort.

At a recent meeting of the Horticultural Society, this formed the subject of part of a very interesting paper upon some late varieties of Apples, by Mr. Robert Thompson, the Under-Gardener in the Fruit Department of the Chiswick Garden,—a young man of first-rate ability in his profession, to whose good sense and practical knowledge we are happy to take this opportunity of expressing our obligation for assistance in the progress of the present work. Mr. Thompson spoke in high terms of the good qualities of the Courtpendu; and we are able completely to confirm his opinion.

WOOD brown, a little speckled.

LEAVES obovate, finely and regularly toothed.

FRUIT middle-sized, round, depressed, without any trace of angles; eye large, open, in a wide, shallow basin; **STALK** short, very deeply inserted, rarely projecting beyond the base of the fruit.

SKIN deep red next the sun, greenish yellow on the shaded side. **FLESH** yellowish, crisp, with a rich, lively, agreeable flavour.

THE
UNIVERSITY OF
CHICAGO



W. & W. White, del.

Painted by J. White, 1845. (Possibly by J. White, 1845)

J. White

THE FEARN'S PIPPIN APPLE.

Fearn's Pippin. *Hort. Trans.* vol. i. p. 67 ; *ib.* vol. ii. p. 103.
Hooker's Pomona Londinensis, t. 43. *Forsyth's Treatise*,
 ed. 7, p. 102. *Coxe's Fruit Trees*, p. 160, f. 100. *Hort.*
Soc. Fruit Cat. no. 325.

This excellent variety is well known in the neighbourhood of London, but has not been much dispersed about the country. It is a great bearer, remarkably handsome, keeps well till February, or, with care, till March, and has considerable merit in point of flavour. As an orchard fruit it is invaluable, being less subject to be blown from the trees by high winds than most Apples.

It differs from the Courtpendu, in having the deep red of its skin speckled with numerous yellowish dots, in being more hardy, and in its flavour being less rich. It also acquires a more intensely red colour.

In America, whither it has been introduced, we learn from Coxe that it is "an admired table-fruit."

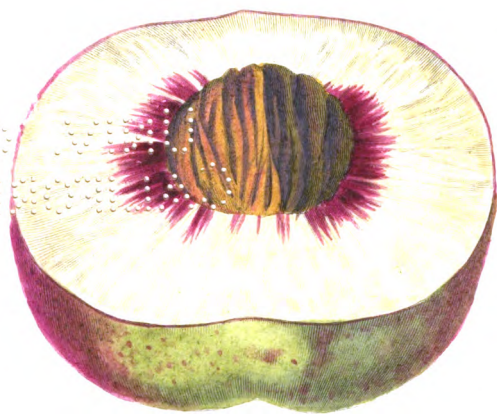
TREE very hardy, round-headed. **WOOD** dark, set with numerous small whitish spots.

LEAVES ovate-oblong, tapering to the point, flat, or a little convex ; **PETIOLES** rather more than an inch in length, slender.

FRUIT middle-sized, round, and flattened. **EYE** large, shallow, with scarcely any appearance of

plaiting. **STALK** short, deeply inserted. **SKIN** deep red on the exposed side, with numerous whitish dots; on the shaded side greenish yellow, partially tinged with brownish red. **FLESH** whitish, firm, very juicy, rich, and pleasant.

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W. H. Miller del.

Printed by J. H. Mackay 16, 5, Grenville St., N. York.

W. H. Miller.

THE VIOLET NECTARINE.

Violet. *Hitt's Treatise*, ed. 2, p. 312.

Violette hâtive. *Noisette, Manuel*, p. 483. *G. Lindley in Hort. Trans. vol. v. p. 522. Hort. Soc. Fruit Cat. no. 34, and of the Nurseries.*

Lord Selsey's Elruge. *Hort. Cat. no. 25.*

Large Scarlet, of some Collections.

Early Violet. *Knight in Hort. Trans.*

Petite Violette hâtive. *Duhamel, Traité*, vol. i. p. 26, t. 14, f. 2.

This excellent Nectarine is commonly cultivated under its French name: we do not, however, approve of using a foreign nomenclature when we have an old-established name of our own. It is not unfrequently sold for the Red Roman, a very different fruit.

Ripens from the end of August to the middle of September; and deserves cultivation on account of its excellent flavour and great beauty.

A large Elruge Nectarine, described by Mr. John Bowers, in the 5th volume of the Horticultural Society's Transactions, page 523, as growing in a fruiting house in Lord Selsey's Garden, at West Dean, in Sussex, has been subsequently ascertained to be this variety.

LEAVES crenated, with reniform glands.

FLOWERS small, bright red.

FRUIT rather larger than that of other Nectarines,

and somewhat broader at the base than at the apex ; cavity of the footstalk middle-sized ; the point which marks the base of the style seldom projects, but is generally in a shallow cleft, which runs across the apex. SKIN, where exposed, dark purplish red, intermixed or mottled with pale brown dots ; next the wall pale yellowish green. FLESH whitish, or very pale yellowish green, edged with red at the stone, from which it parts freely ; melting, juicy, and rich. STONE middle-sized, roundish, obovate, its fissures not so deep nor so sharp as those of the Elruge, their ridges flattish, but rough, and of a red colour, by which it may be always distinguished from the fruit just named, the stone of which is pale, with no rays of red passing from it into the flesh.

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THE GOLDEN REINETTE APPLE.

Golden Reinette, *of all English writers on Gardening. Hort.*

Soc. Fruit Cat. no. 905.

Yellow German Reinette } *of some foreign Collections.*
 English Pippin }

Aurore. *Hort. Cat. no. 26.*

Wyker Pippin *of the Dutch*, but not of the *Hort. Cat.*
no. 1184.

This excellent Apple has long been known in our Gardens, having been spoken of by the earliest English writers upon gardening.

It must not be confounded with the Reinette Dorée of the French, nor with the Apple bearing the same name in Holland, both of which are distinct from this, and also from each other, but equally deserving cultivation.

This sort bears unusually well in our climate; its blossoms suffer less from spring frosts than those of many varieties. The fruit is a valuable winter kind, ripening in the end of October, and keeping till the end of January, or even later, after hot, dry summers.

WOOD rather strong, dark chestnut brown, coated with a little silvery white, but not particularly downy.

LEAVES ovate, acuminate, doubly serrated, dark shining green. STIPULES lanceolate, reflexed.

FRUIT roundish, depressed. **EYE** large, open, seated in a broad shallow cavity. **FOOTSTALK** nearly an inch long, moderately thick. **SKIN** usually smooth, with a few minute, triangular, russet spots; in the shade greenish yellow, changing to golden yellow, with a dull red cheek, slightly streaked with brighter red. **FLESH** yellow, crisp, with a rich, sugary juice. Most excellent.

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THE FRIZZLED FILBERT.

Frizzled Filbert. *Hort. Soc. Fruit Cat. no. 17.*

Of all the Nut tribe this is among those most deserving of cultivation, whether we consider its hardiness, beauty when in the husk, or abundant produce. In flavour it is not materially different from the White Filbert.

It originated in a Garden at Hoveton, near Norwich, where it was well known for its annual crops, when all the bushes near it were almost destitute of fruit. It has been, within a few years, extensively circulated among Nurserymen, and now is far from uncommon.

Its name is derived from the singular appearance of the husk or involucre.

The BRANCHES are spreading.

CLUSTERS of fruit usually in threes or fives, sometimes more. INVOLUCRUM much and deeply divided, spreading open at the mouth, large, extending twice the length of the Nut. NUT rather small, oblong, and flattened. SHELL of moderate thickness, filled with the kernel, which is of good flavour. Ripens rather late.

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W. & W. H. & C.

Ed. by S. S. & Co. New York, April 1, 1842.

1842

THE PRINCESS OF ORANGE PEAR.

Princesse d'Orange. Hort. Trans. vol. iv. p. 277. Fruit Cat. no. 475.

This Pear was raised in 1802, by the Comte de Coloma, as we learn from the Horticultural Transactions. It is in perfection in October; and from the great beauty, as well as good quality of its fruit, is strongly recommended to notice as a valuable autumn Pear.

It bears freely upon either a Pear or Quince stock; and, from not opening its blossoms early, is less exposed to our spring frosts than many kinds.

WOOD reddish brown, with small, round, white spots.

LEAVES ovate, rather sharply serrated. **STIPULES** nearly as long as the petioles.

FLOWERS white, rather below the middle size.

FRUIT roundish, turbinate, about the size of a White Beurré. **STALK** rather short, seated in a shallow cavity. **SKIN** a bright reddish orange russet. **FLESH** yellowish white, sugary, and rich; it is in some seasons perfectly melting, but occasionally is a little gritty.

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TO THE
HONORABLE
MEMBERS OF THE
LEGISLATIVE COUNCIL

1880

REPORT OF THE COMMISSIONER OF THE LAND OFFICE

THE SECKLE PEAR.

Seckle. *Coxe's Fruit Trees*, p. 189. *Thatcher, American Orchardist*, p. 190. *Hort. Trans.* vol. iii. p. 256. t. 9 ;
 vol. iv. p. 520. *Fruit Cat.* no. 552.
 New York Red Cheek. *Hort. Cat.* no. 432.
 Sytle }
 Red-cheeked Seckle } *of some Collections.*

Early in the year 1819, a paper by Dr. Hosack, of New York, was read before the Horticultural Society, in which this variety is spoken of in the following terms, extracted from Coxe's work on American Fruit Trees: " The flesh is melting, juicy, and most exquisitely and delicately flavoured. The time of ripening is from the end of August to the middle of October. The tree is singularly vigorous and beautiful, of great regularity of growth and richness of foliage, very hardy, and possessing all the characteristics of a new variety."

Much attention was naturally excited by this statement, and the trees, which were liberally transmitted by Dr. Hosack along with his description, were eagerly sought after. Subsequent experience in this country has amply confirmed the American account. It is found to exceed in excellence of flavour the very richest of our autumn Pears, possessing a high vinous aroma, which can scarcely be compared with any thing in fruits, unless with a concentration of the taste peculiar to the Swan's Egg.

The fault of the variety is, that it only remains in perfection for a few days; it speedily decays after being gathered. The period of ripening with us is usually the end of October.

WOOD reddish brown, sprinkled with a few whitish or pale-brown spots.

LEAVES rather large; on the lower part of the shoots regularly ovate and acuminate, with a serrated margin; on the upper end of the shoots ovate-oblong, with a slightly crenated margin. **STIPULES** linear, more than half the length of the petioles. **PETIOLES** about half an inch long.

FLOWERS small, bright rose-colour when expanding, disposed in cymes or bunches at the end of the shoots; petals obovate, tapering to the claw.

FRUIT growing in clusters at the end of the shoots, of small size. **SKIN** dull brown, or brownish green, with a very bright red cheek. **STALK** about an inch long, slightly sunk at its insertion. **FLESH** tender, juicy, melting, peculiarly rich and high-flavoured, with a powerful but most agreeable aroma, totally different from that usually perceived in perfumed Pears.

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N^o 24 Withers det

Pub by J. Taylor in the Garden of the Botanical

Herb.

THE ROYAL PEACH.

- Royal. *Miller's Dict.* no. 7. *Forsyth*, ed. 7, p. 46.
 La Royale. *Duhamel*, vol. ii. p. 35, t. 24. *Noisette*, *Manuel*, p. 480.
 Bourdine. *Duhamel*, vol. ii. p. 20, t. 12. *Noisette*, *Manuel*, p. 480. *Hort. Soc. Fruit Cat.* no. 27.
 Téton de Vénus. *Hitt on Fruit Trees*, p. 320. *Noisette*, *Manuel*, p. 480. *Jard. Fr.* vol. ii. p. 92. *Forsyth*, ed. 7, p. 47. *Hort. Soc. Fruit Cat.* no. 162.
 Late Admirable. *Hort. Soc. Fruit Cat.* no. 3.
-

This magnificent Peach ripens about the latter end of September, and is by far the most valuable of our late varieties. These, in an English autumn, are too often remarkable for nothing but their want of colour and flavour; but the Royal yields to no summer Peach in the richness of its juice, the delicacy of its flesh, or the beauty of its colour. Every writer agrees on this point, and we scarcely remember an autumn which was too unfavourable for bringing it to perfection.

There is no doubt whatever of the identity of the Royal, the Bourdine, the Téton de Vénus, and the Late Admirable. The Royal and Late Admirable are admitted to be the same. Butret, a writer of the highest authority in all that relates to the Peach, declares that the Téton de Vénus, the Royal, and the Bourdine, are absolutely the same, and that

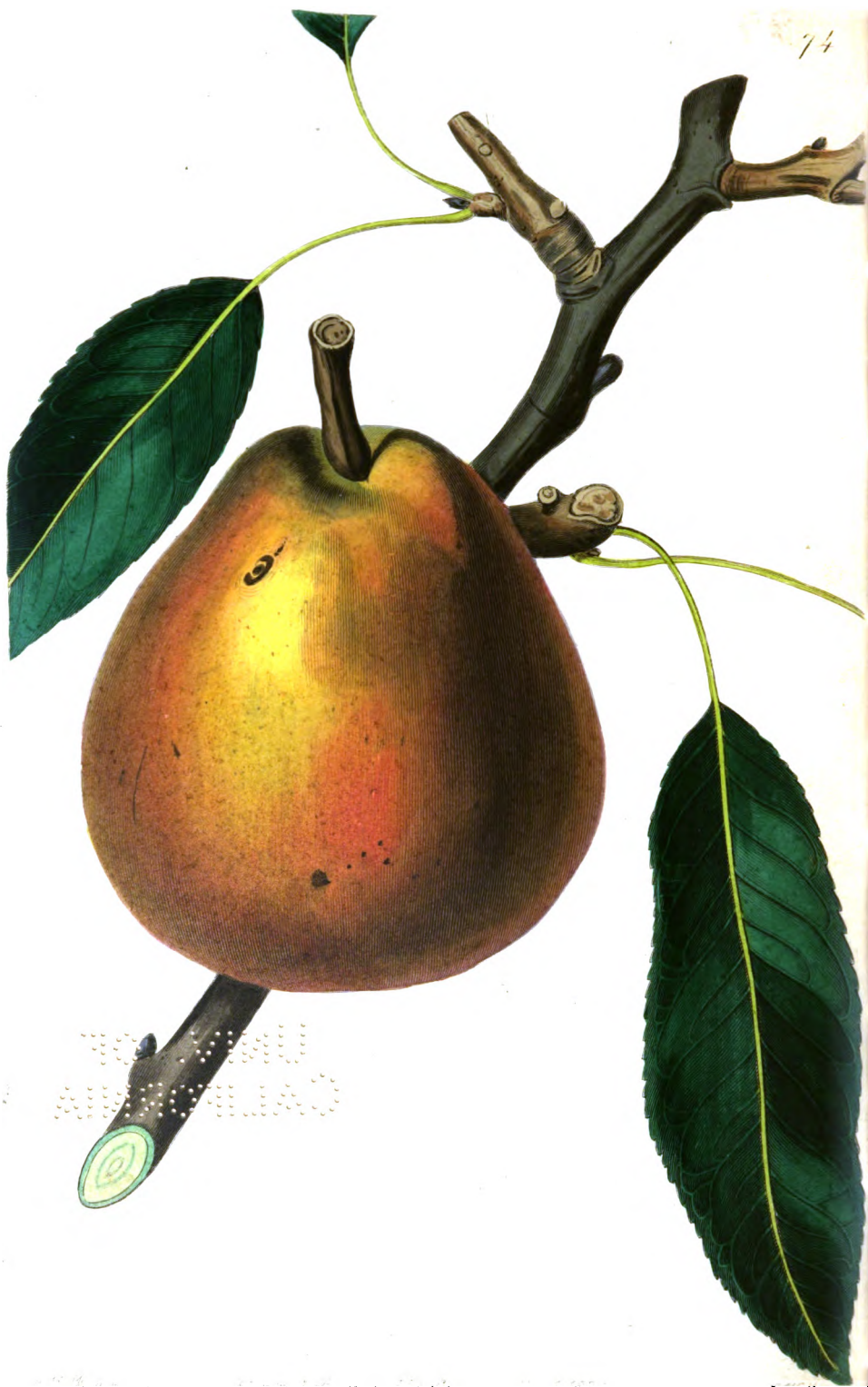
the pretended differences between them are only "un charlatanisme des pepiniéristes." Even M. Noiset, in his *Manuel Complet*, although he retains the Téton de Vénus and Bourdine as distinct, remarks that the Bourdine is nothing but the other in perfection. And finally, the observations of Mr. Thompson, in the Garden of the Horticultural Society, go completely to prove the identity of the whole.

LEAVES crenated, with globose glands.

FLOWERS small, pale red.

FRUIT large, roundish, inclining to oblong. **SUTURE** deeply impressed along one side, having the flesh swelling boldly and equally on both sides, with a slight depression on the summit, where there is usually a small nipple; but in this respect the fruit varies. **SKIN** covered with a short close down, streaked with dull tawny red next the sun, pale green or straw-colour in the shade. **Cavity of the STALK** rather small. **FLESH** delicate, white, melting, juicy, and high-flavoured, with a slight tinge of rose next the stone, from which it parts freely. **STONE** above the middle size, oval, constantly with a long sharp point.

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THE GRAY DOYENNÉ PEAR.

Doyenné gris. *Duhamel, Arb. Fr. vol. ii. p. 208, t. 47. Cat. of the Luxemb. p. 34. Hort. Trans. vol. v. t. 2, f. 1. Fruit Cat. no. 235.*

Doyenné d'Automne, *of some Collections.*

Red Doyenné. *Hort. Trans. vol. i. p. 230. Fruit Cat. no. 238.*

Doyenné roux. *Poiteau et Turpin, Arb. Fr. 100. Hort. Fruit Cat. no. 239. Noisette, Jard. Fr. vol. iii. p. 114. t. 41; Manuel, p. 525.*

This variety is very often confounded with the White Doyenné, already figured in this work. All the names cited above are undoubted synonyms; and it is exceedingly probable that the Doyenné galeux of Noisette's Manuel, page 526, is also the same: no difference has been found between fruit produced by a tree sent by him to the Horticultural Society, and the old Gray Doyenné.

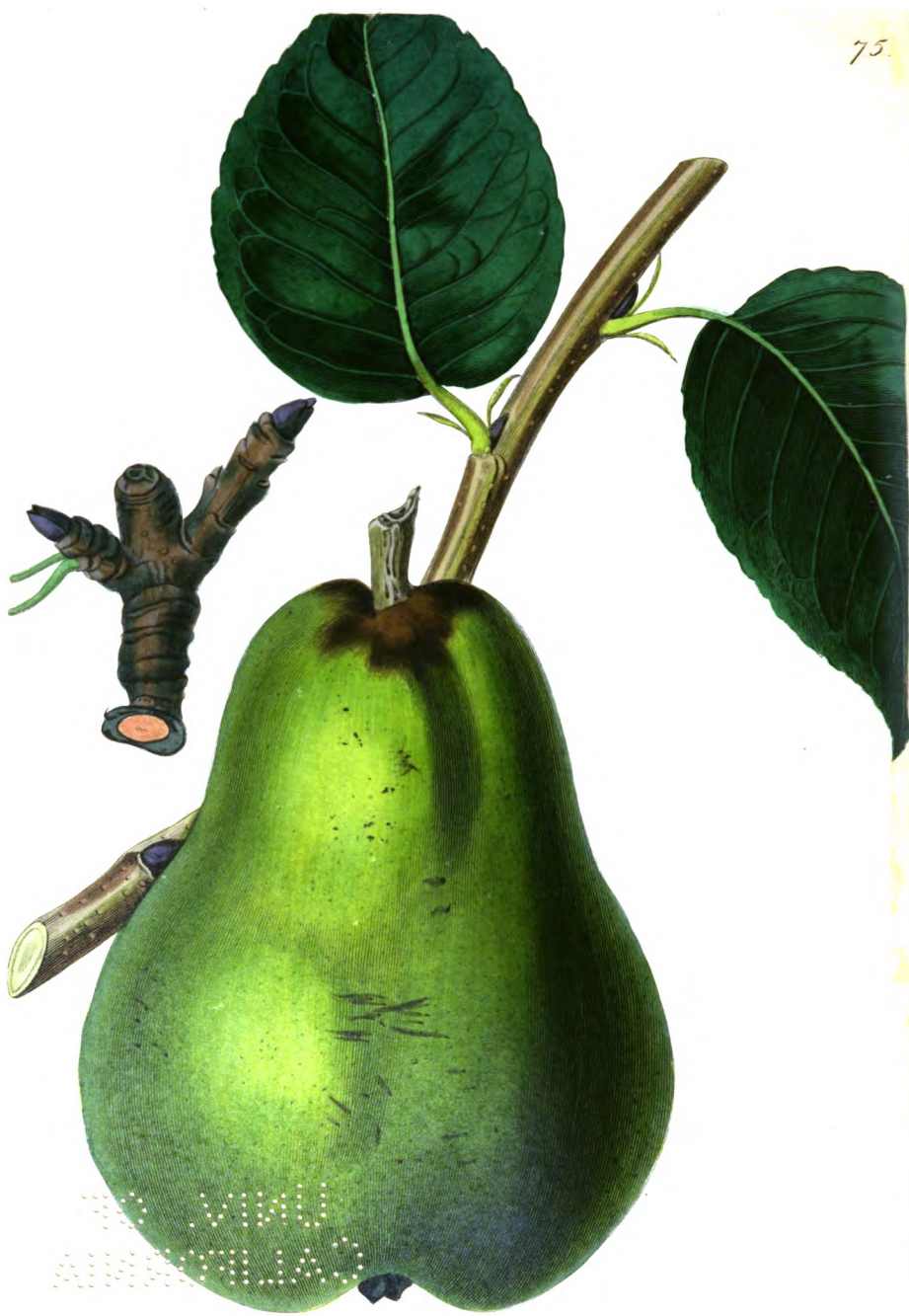
We think that this is scarcely so good as the White Doyenné, when that variety is taken at its best; but its period of perfection is so short that the Gray Doyenné, which will keep much longer, and which also possesses much excellence of flavour, may perhaps be considered the most useful.

It is a very great bearer grafted upon the Quince; and as it is very handsome, and ripens immediately after the White Doyenné, no collection should be without it.

The **FLOWERS**, **WOOD**, and **LEAVES**, are almost the same as those of the **White Doyenné**.

FRUIT not so large as that of the **White Doyenné**, but of a similar form. **SKIN** covered with a bright cinnamon russet; occasionally, in highly ripened specimens, red next the sun. **FLESH** scarcely so white as that of the **White Doyenné**, rich, melting, and sugary.

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W. W. Nichols, Sec.

Sold by J. M. Gregory & Co. Providence May 1. 1829.

J. Math.

FRUIT large, the form of a Colmar, angular about the eye, a good deal contracted in the middle. **EYE** a little depressed. **STALK** rather more than half an inch long, slightly sunk at the insertion. **SKIN** smooth, bright green, in which state it remains for some time after the fruit is gathered ; it finally changes to a pale green, when the flesh becomes very melting, with a pleasant copious juice, which is unusually rich and refreshing.

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W. W. W. del.

Pub. by J. H. H. 169, Providence, Mass. 1829.

S. W. 1829

THE DUTCHESS OF ANGOULÊME PEAR.

Duchesse d'Angoulême. *Bon Jardinier*, 1829, p. 328. *Hort. Trans.* vol. vii. t. 3. *Fruit Cat.* no. 245.

This, the very finest of the late autumn Pears, is said to have been found wild in a hedge near Anvers.

It ripens in the end of November, and is remarkable, not only for its excellence, but also for its irregular, knobby surface, covered with broad patches of brown, by which it is readily known.

It arrives at a weight quite unusual in Pears that are fit for the dessert. Jersey specimens have been seen weighing twenty-two ounces; and in 1827, a fruit was gathered from an east wall, in the Garden of the Horticultural Society, that weighed nineteen ounces.

The trees bear very early and certainly, if grafted upon the Quince, for which the sort is better adapted than for the Pear stock. It is doubtful whether it will succeed as an open standard; the best situation is an east wall.

WOOD yellowish, covered with white spots.

LEAVES ovate, middle-sized.

FLOWERS open early; their petals oval, or somewhat obovate.

FRUIT roundish-oblong, tapering towards the stalk, with an extremely uneven surface, usually

measuring about three inches and a half each way, but sometimes much larger. **STALK** and **EYE** deeply sunk. **SKIN** dull yellow, copiously and irregularly spotted with broad russet patches. **FLESH** rich, melting, very juicy and high-flavoured, with a most agreeable perfume.

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THE CANADIAN REINETTE APPLE.

- Reinette de Canada. *Noisette, Jardin Fruitier*, t. 52. *Bon Jardinier*, 1827, p. 325. *Hort. Soc. Fruit Cat.* 868.
- Reinette de Canada blanche, }
 Reinette Grosse de Canada, } *of some Collections.*
- Reinette de Canada à côtes. *Hort. Cat.* 869.
- Reinette de Caen. *Hort. Cat.* 867.
- Portugal Apple. *Hort. Cat.* 803.
- Janurea. *Hort. Cat.* 489.
-

This valuable variety is much better known among the French than in this country, as is obvious from there not being a single English synonym which can be ascribed to it. That of "the Portugal Apple" can scarcely be considered an exception to this remark, as it was merely a temporary local name, given because the trees to which it referred had been sent from Portugal.

It varies very much in figure, in consequence of which several varieties have been formed out of one. The fruit produced by late blossoms is much less angular than that proceeding from early blossoms, in which the ribs are very distinctly marked; hence the Reinette de Canada à côtes.

The value of this arises from its being a hardy tree, a great bearer, especially on Paradise; an excellent dessert fruit, and a good keeper. In many respects it resembles the Ribston Pippin, which possibly sprang from its seeds.

Ripens in December, and keeps well till March or April; but in perfection in the end of January.

It was sent to the Horticultural Society from the Ionian Islands, by Dr. Skey, under the name of *Mela Janurea*.

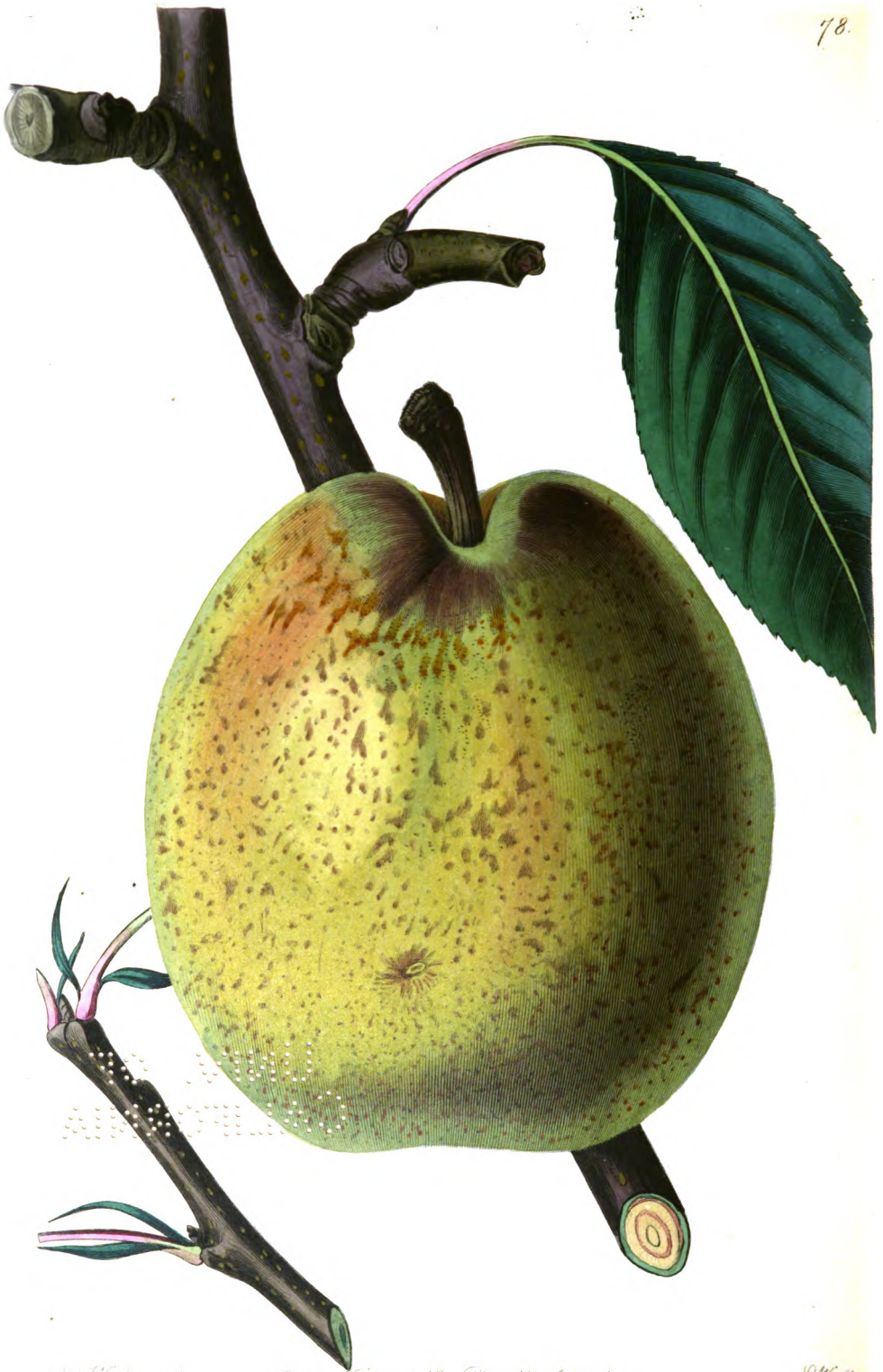
WOOD strong, spreading, chestnut brown, thinly covered with patches of grayish cuticle, and sparingly dotted; towards the extremities densely woolly.

LEAVES cordate, obtusely serrated. **PETIOLES** very strong and short. **STIPULES** rather small, linear, or approaching to linear-lanceolate.

FLOWERS rather large, oval, cordate at the base, imbricated; very different from those of the *Reinette de Canada grise*, or *Royal Russet* of England, in which they are much larger.

FRUIT large, broad and flat. **EYE** rather open, in a tolerable cavity, surrounded with prominent ribs, which pass half way down the sides to the base. **STALK** short, in a wide, spreading hollow. **SKIN** rich greenish yellow, with a little tinge of brown on the exposed side. **FLESH** yellowish white, firm, juicy, with a high, brisk, subacid flavour.

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W. H. W.

Printed by J. Bullockway 169 Piccadilly June 1/29

J. Watts sc.

THE EASTER BEURREE PEAR.

Bergamotte de la Pentecôte. *Noisette, Manuel, vol. ii.*
p. 537. *Hort. Soc. Cat.* 73.

Beurrée d'hiver de Bruxelles. *Hort. Cat.* 103. *Taschen-*
buch, p. 420.

Bezy Chaumontel très gros. *Hort. Cat.* 183.

Doyenné d'hiver, *of some Collections.*

Of all the very late-keeping Pears, this is decidedly the best. It has been recently introduced into England from the Continent, but its origin there is not known. In many of the foreign collections it is confounded with the Bergamotte de Pâques, or Easter Bergamot, — a good, but inferior variety; from which it is distinguishable, not only by its fruit, but also by its wood, which is reddish yellow, not green as that of the Easter Bergamot.

The Beurrée d'hiver de Bruxelles, a kind only described in the Taschenbuch, has proved in the Garden of the Horticultural Society to be this; as has also a variety received some years since from M. Stoffels, of Mechlin, under the name of Bezy Chaumontel très gros. It is probable, from this latter circumstance, that the origin of this kind was Flanders.

The Pear of this name described in the Horticultural Transactions, vol. v. in the Appendix, by M. Parmentier, is not here cited as a synonym,

because it is characterised as a crisp fruit, which this never is; for a similar reason, the Bergamotte de Pentecôte of Van Mons's *Arbres Fruitières* is omitted, that writer speaking of its musky flavour, a quality unknown in the subject of these remarks.

It is observed by M. Noisette, that he thinks his Bergamotte de la Pentecôte is the same as the Beurreé Rance of the Flemings. In this, however, he is certainly mistaken, as will be shewn in a future number of this work.

A most profuse bearer grafted upon the Quince, and is no doubt perfectly hardy. If it has a wall, an eastern aspect would suit it well.

WOOD reddish-yellow, sprinkled with distinct whitish spots.

LEAVES oblong, folded together.

FLOWERS early, very abundant, middle-sized.

PETALS oval, not imbricated.

FRUIT large, roundish oblong, broadest towards the EYE, which is sunk in a moderately deep depression. STALK short, thick, sunk in a deep cavity. SKIN green, speckled with russet-brown; when ripe becoming yellowish. FLESH whitish, inclining to yellow, perfectly buttery and melting, and extremely high flavoured.

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THE MARTIN NONPAREIL APPLE.

Martin Nonpareil. *Hort. Trans. vol. iii. p. 456. Hort. Soc. Fruit Cat. 660.*

This useful and excellent variety was first noticed in the Garden of the Rev. George Williams, of Martin-Hussingtree, near Worcester, by whom it had been received from a Nursery as a Crab-stock, about the year 1795.

It is a great bearer as a standard tree, and highly deserves the notice of those who cultivate fruit for the supply of the market, as it is in perfection at a period of the year when good Apples fetch a high price.

Ripens in December, and will keep well till April, or, with good management, till midsummer.

WOOD greenish-brown, with few spots.

LEAVES somewhat oval, or roundish-oblong, acutely crenated.

FLOWERS middle-sized, rather earlier and paler than those of the common Nonpareil. PETALS ovate, when fully blown expanded almost flat.

FRUIT larger than that of the old Nonpareil, and more irregular in figure; it is generally roundish, sometimes approaching a conical figure. STALK short, thick, not deeply inserted. EYE surrounded by plaits. SKIN a clear lemon colour, sprinkled with light yellowish-brown russet. FLESH yellow, firm, with a richly sugared juice.

THE
UNIVERSITY OF
CHICAGO



Collected by J. Hookway 169 Piccadilly June 1. 1824.

THE WORMSLEY PIPPIN APPLE.

Wormsley Pippin. *Hort. Cat.* 1183.

Knight's Codlin, *of some Collections.*

The first account of this variety is to be found in the Transactions of the Horticultural Society, in a paper communicated by Mr. Knight, in March 1811.

It is an excellent autumn fruit, bearing well, and having a firm, high-flavoured flesh, resembling in quality that of the Newtown Pippin.

It derives its name from Wormsley Grange,—a country-seat in Herefordshire, where Mr. Knight formerly resided.

Ripens in the beginning of September, and remains in perfection till the end of October.

WOOD very vigorous, dark chestnut colour.

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

LEAVES ovate, acuminate, serrated. **STIPULES** lanceolate.

FRUIT middle-sized, globular, slightly angular. **EYE** deeply sunk, surrounded by small plaits. **STALK** about an inch long, deeply inserted. **COLOUR** pale green on the shaded side, brown next the sun. **FLESH** white, firm, crisp, juicy, with a lively, sugared juice.

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THE SYKEHOUSE RUSSET APPLE.

Sykehouse Russet. *Forsyth's Treatise*, edit. 7, p. 126.
Hooker Pom. Lond. 40. *Hort. Trans.* vol. iii. p. 319.
Fruit Cat. no. 1002.
 Prager, of some *Dutch Collections*.

This is one of the most favourite of our Russets, being remarkable among them for the clearness of its skin, the beauty of its form, and the excellence of its flavour.

It derives its name from the village of Sykehouse, in Yorkshire. It ripens in the middle of winter, and is among our best keepers. It is hardy, and a good bearer.

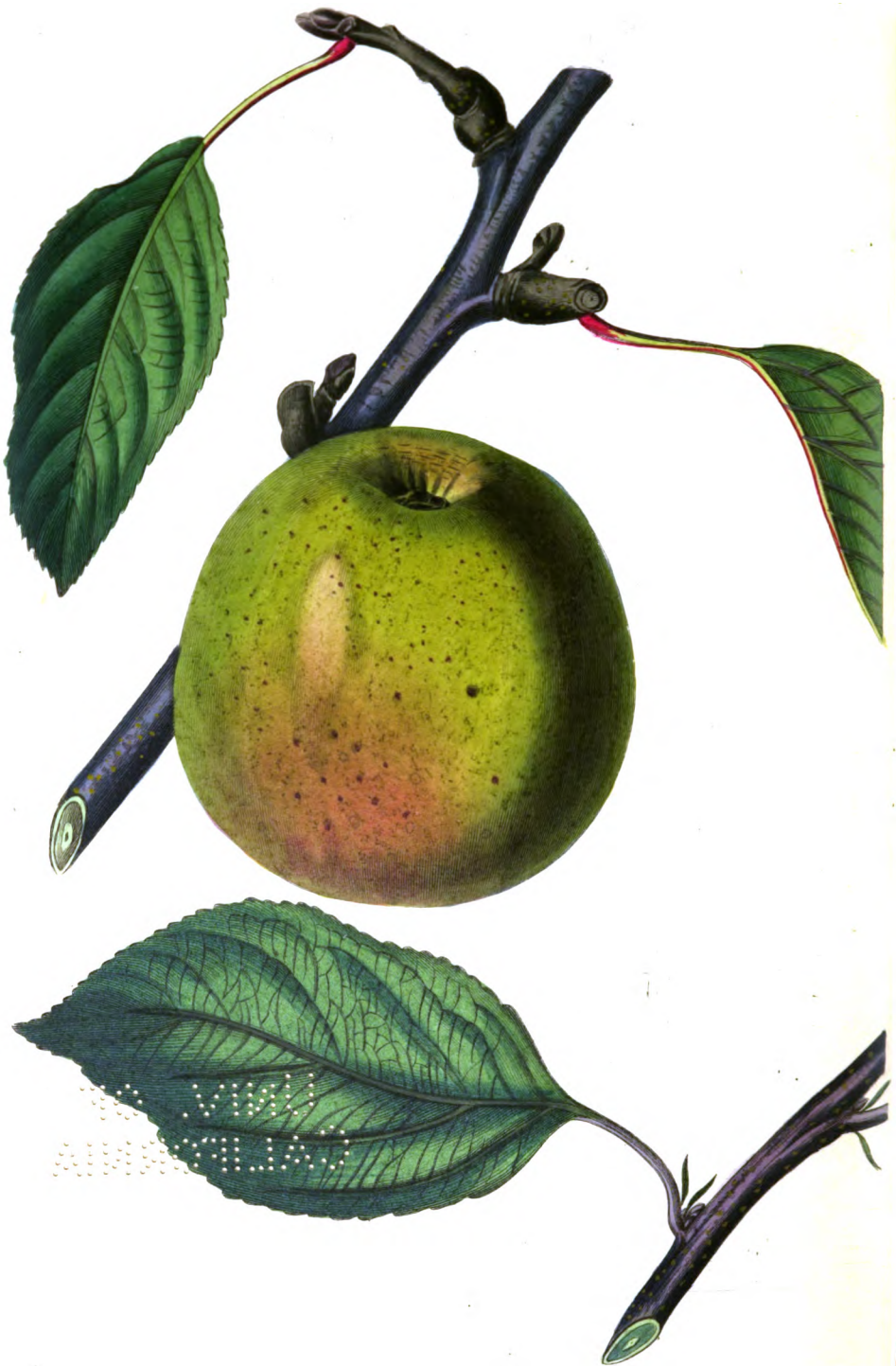
WOOD chestnut, overspread with a silvery cuticle.

LEAVES concave, ovate-acuminate, crenated or obtusely serrated. PETIOLES rather short. STIPULES broad.

FLOWERS middle-sized, pink. PETALS oblong, ovate.

FRUIT flat, middle-sized, both eye and stalk being sunk in an even cavity; the latter variable in length, and not deeply inserted. SKIN greenish, more or less covered with russet, which in some seasons almost entirely disappears; on the sunny side, of a deep rich brown. FLESH white, approaching to yellow, firm, juicy, with a fine subacid flavour.

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to 17th Dec.

Given by J. Ridgway 16y. Pinnerilly July 7. 1829

J. Walter

THE BEACHAMWELL SEEDLING APPLE.

Beachamwell Seedling .. }
 Motteux's Seedling } *Hort. Soc. Fruit Cat. no. 42.*

A most valuable table-fruit, raised several years ago by John Motteux, Esq. at Beachamwell, in Norfolk, where the original tree still exists.

It is a good bearer, and very hardy; and the fruit keeping well, and being of the smaller size, it is particularly well adapted to a select but not extensive collection. No good Garden ought to be without either this, the Golden Harvey, or the Court of Wick — all excellent substitutes for the delicate and unhealthy Golden Pippin.

WOOD bright chestnut colour, sprinkled with whitish spots.

LEAVES flat, ovate, sometimes oblong, pointed at the apex, and evenly serrated.

FLOWERS middle-sized, rose-coloured. PETALS oblong, not imbricated when fully expanded.

FRUIT rather below the middle size, the shape of a small Golden Reinette. EYE small, open, slightly sunk. STALK rather more than half an inch long, and moderately thick. SKIN pale yellow, with a slight indication to red on the exposed side, sprinkled with uneven brown spots. FLESH yellow, tender, juicy, sweet, and pleasant; in excellent condition at the end of March.

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Pyrus communis L. *Eximius* Mill. 1752

THE BEURRÉ D'AREMBERG PEAR.

Beurré d'Aremberg. *Hort. Trans.* vol. v. p. 406; vol. vii. p. 178. *Hort. Cat.* no. 84. *Noisette, Jardin Fruitier*, vol. iii. p. 170. *Manuel*, 529.

Duc d'Aremberg, of some Gardens.

This Pear is truly characterised in the Horticultural Transactions as deserving "to be placed at the head of all the Pears in cultivation." We certainly do not know any variety which can, upon the whole, be said to equal it; for its flavour is not only excellent, and its flesh tender and juicy, but it is hardy, a great bearer, and will keep till March.

It is usually cultivated as a dwarf, being grafted on Quince, and trained against an east or west wall; but it succeeds perfectly well as an open standard.

It was introduced from Flanders about eight or nine years ago, along with a variety called the Gloux Morceaux, of rather inferior quality, but of great excellence, which is now often sold in the Nurseries for this.

The Colmar Deschamps, said to be the same as this, is not quoted as a synonym, because it is doubtful whether it be not a distinct kind.

WOOD deep yellowish brown, sprinkled with gray spots.

LEAVES middle-sized, ovate-oblong, a little waved, nearly entire on the old wood, slightly ser-

rated towards the extremity of the young shoots, of a rich dark-green colour.

FRUIT turbinate, on an average $3\frac{1}{2}$ inches long, and $2\frac{3}{4}$ inches wide at the broadest part, the **STALK** measuring one inch in length: there is a contraction towards the setting on of the stalk. **SKIN**, a delicate pale green, very slightly dotted with russet, which becomes a deeper yellow when ripe. **FLESH** whitish, firm, very juicy, perfectly melting, without any grittiness, and of a very extraordinary, rich, sweet, high-flavoured quality.

THE
OF
THE



For the Apple of the Paradise of Eden

J. W. Mason

THE DUTCH MIGNONNE APPLE.

Dutch Mignonne. *G. Lindley in Hort. Trans. vol. iv. p. 70.*

Copmanthorpe Crab. *Hort. Soc. Fruit Cat. 198.*

Christ's Golden Reinette. *Taschenbuch, p. 405.*

Reinette dorée. *Mayer Pomona Franconica, t. xxx.*

Under the name of Reinette dorée, or Golden Reinette, are confounded at least four distinct varieties ;—firstly, the true Golden Reinette of England ; secondly, the Reinette dorée of some Dutch Gardens ; thirdly, the Reinette dorée of Mayer's Pomona Franconica, which is the kind now figured ; and fourthly, the Reinette dorée of Duhamel, Knoop, and others, which is the Späte Gelbe Reinette of the Germans.

Of these four, the most valuable is undoubtedly that now figured. It was originally made known to English Gardeners by Mr. George Lindley, who procured scions from the Garden of a Norfolk gentleman, by whom it had been imported from Holland, and who, not knowing what it was, called it the Dutch Mignonne. In Yorkshire it is known by the name of the Copmanthorpe Crab, an appellation which is better abandoned, as no one would expect to find a Crab of the high excellence of this.

It is one of our very best winter-fruits, being very hardy, a great bearer, keeping well till March, and retaining its beauty, (which is not at all exaggerated in the accompanying figure,) along with its fine aromatic subacid flavour, till the very last.

TREE of the largest size among Apples.

WOOD bright chestnut, sprinkled with numerous whitish spots ; strong and erect.

LEAVES flat, nearly oval, acuminate, regularly serrated. **STIPULES** small, lanceolate.

FLOWERS opening rather early. **PETALS** large, pale blush, somewhat cordate at the base, where they closely imbricate each other.

FRUIT large. **EYE** generally close, deeply sunk. **STALK** about an inch long, deeply inserted. **SKIN** sprinkled with numerous small russet, white, and green spots. **COLOUR**, on the shaded side, greenish yellow ; on the sunny side, rich, deep, dull red, streaked and mottled. **FLESH** yellow, hard, crisp, very juicy, with a delicious, aromatic, subacid flavour.

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THE BARCELONA PEARMAIN.

Barcelona Pearmain. *Hort. Soc. Fruit Cat. no. 747.*

Speckled Golden Reinette. *Ibid. no. 933.*

Kleiner Casseler Reinette. *Ibid. no. 913.*

Glace Rouge. *Ibid. no. 365.*

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

It is not certain how this variety acquired common English name. It has been known years in collections near London, and is uncommon upon the Continent, as it bears different names seem to shew.

A very good table Apple; not perhaps of the highest quality, but at the same time far from inferior; ripening in November, and keeping in perfection through December and January.

A good bearer either as a dwarf or standard, both of which it is well adapted.

The singular speckled appearance of its skin distinguishes this from all other Apples.

WOOD dull chestnut, with a few pale spots.

LEAVES middle-sized, flat, oval, with a remarkably long, abruptly acuminate point, which has a few serratures. STIPULES long, linear.

FLOWERS below the middle size. PISTIL somewhat oval, inclining to ovate, nearly flat, imbricated when fully expanded.

FRUIT oval, not angular, rather long, with a small shallow eye. **STALK** short, usually a little thickened on one side. **SKIN** uneven, with numerous irregular russet spots; on the sunny side a deep warm red, on the other brownish yellow. **FLESH** firm, inclining to yellowish, with a rich, but slight, agreeable acid.

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Painted by J. Anderson for the Botanical Society Aug. 1854

J. Wright sculp.

THE OLD NONPAREIL APPLE.

- Nonpareil. *Switzer's Fruit Gardener. Langley's Pomona*,
t. 79, f. 4. *Duhamel, Traité*, no. 35, t. 12. f. 2. *Forsyth's*
Treatise, edit. 7, p. 117. *Hort. Cat.* no. 664.
- Nonpareil d'Angleterre. *Hort. Soc. Cat.* no. 647.
- Hunt's Nonpareil. *Ibid.* no. 659.
- Loveden's Pippin. *Ibid.* no. 573.
- Grüne Reinette, *of the Germans.*
- Reinette Non-pareil, or Nonpareille. *Knoop, Pomolog.*
p. 51, t. 9.
-

Perhaps this is, of all the Apples we know, the most general favourite with persons of every taste, on account of its peculiar agreeable brisk flavour, and the length of time it keeps.

Switzer, who wrote of it in 1724, speaks thus:—
“ The Nonpareil shall bring up the rear in this list of Apples, being a fruit so deservedly valued for the briskness of its taste, the lovely russet of its coat, so much improved if exposed to the sun, that even the colour equals the finest russets, and the taste is incomparably better. This Apple is no stranger in England, though it might have had its original in France; yet there are trees of them about the Ashtons, in Oxfordshire, of about a hundred years old, which (as they have it by tradition) were first brought out of France, and planted by a Jesuit, in Queen Mary's or Queen Elizabeth's time. The great improvement that is made to the bearing of this fruit, as well as Golden Pippins, on Paradise stocks,

is well known ; and their beautiful aspects in pots, and in the middle of a dessert, has been the glory of one of the most generous encouragers of gardening this age has produced, I mean the Right Honourable the Lord Castlemain."

From which it appears that the Nonpareil has been in our Gardens above two hundred years.

Mr. Thompson remarks to us, that the French do not seem to know what an English Nonpareil is, notwithstanding the publication of their countryman Duhamel, because Noisette speaks of it as being very like the Reinette de Canada, only less in all its parts : and further, that it is probable that the Americans are unacquainted with it, for their great writer, Coxe, speaks of what he calls the Nonpareil in terms of no great praise, and figures it with a very short thick stalk,—a character the reverse of that of the Nonpareil, which has uniformly a long slender stalk.

A good bearer, but rather a tender tree: the fruit keeps well, with care, till May.

WOOD slender, reddish chestnut, very slightly downy, apt to canker in cold damp situations.

LEAVES rather small, erect, oval, tapering to the petiole, a little folded together.

FLOWERS middle-sized. PETALS ovate, but little imbricated; bright rose-colour when expanding.

FRUIT approaching to middle-sized, flat, broadest at the base. STALK slender, about an inch long. SKIN, when the fruit is fit for use, greenish yellow, slightly coated with light russet; occasionally, if much exposed to the sun, of a deep, rich, reddish brown on one side.

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W. H. W.

A. W. Nichols del.

Pub. by J. M. W. 1869. Printed by J. M. W. 1869.

J. M. W.

THE SCARLET NONPAREIL APPLE.

Scarlet Nonpareil. *Hort. Soc. Fruit Cat. no. 670.*

In constitution and quality this is very like the Common Nonpareil, from which it chiefly differs in the colour of the fruit; it scarcely keeps so long, being in greatest perfection in January and February.

It is a most valuable sound Apple, and deserves to be placed near the summit of the list of Garden fruits. It is an excellent bearer.

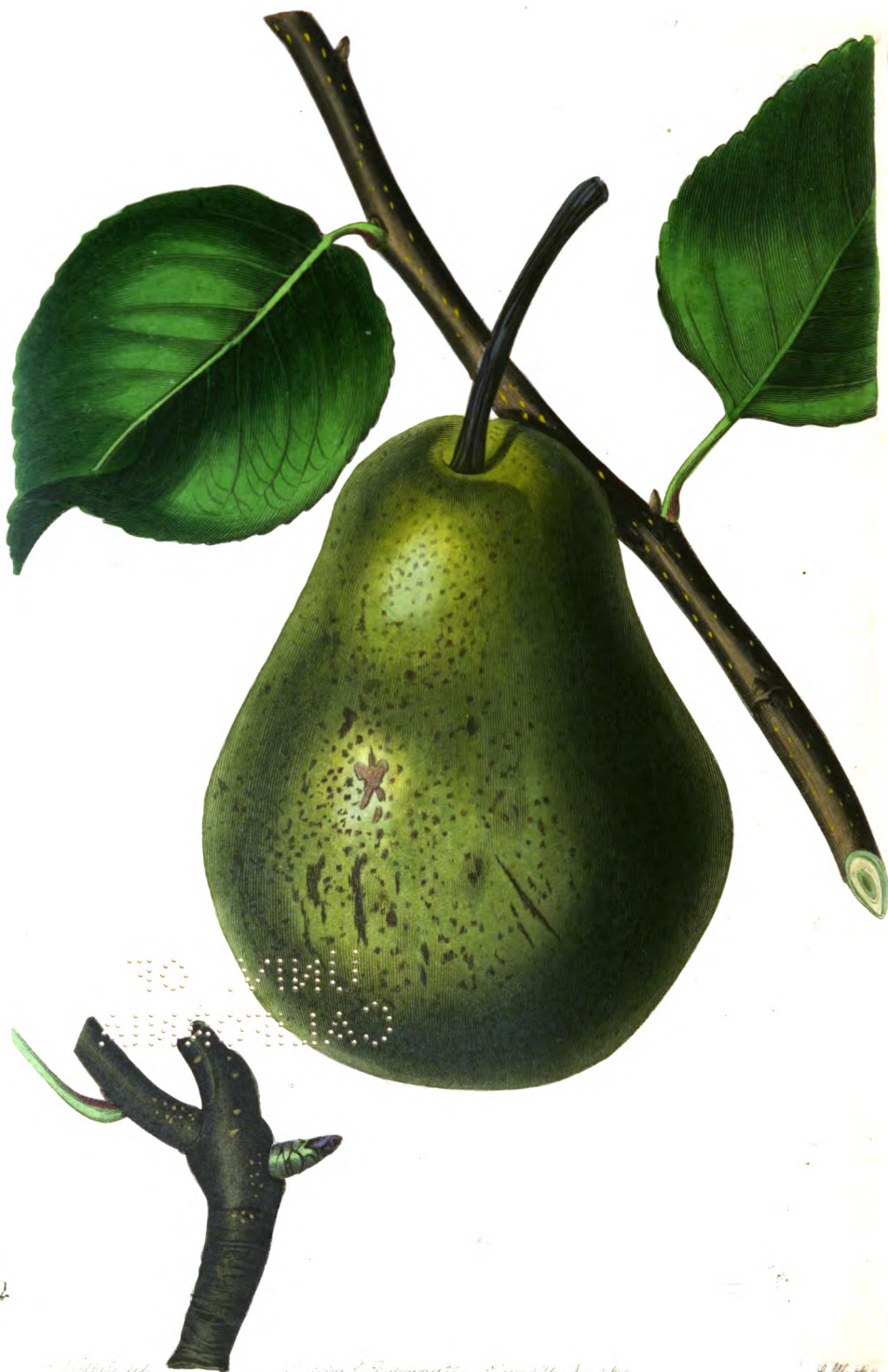
The Schäfer Apple of the Germans, quoted in the Catalogue of the Horticultural Garden as a synonyme to this, is undoubtedly a distinct variety.

WOOD and LEAVES almost exactly the same as those of the Old Nonpareil.

FLOWERS middle-sized, with deep, rose, flat, ovate PETALS.

FRUIT middle-sized, larger than the Old Nonpareil, roundish, with no angles at the sides. EYE shallow, placed in a regularly-formed depression, surrounded with very small plaits. STALK variable in length, sometimes nearly an inch long, sometimes a thick fleshy knob. SKIN deep red next the sun, sprinkled with pale-brown dots; the shaded part yellowish green, passing off into a streaked appearance towards the junction of the two colours. FLESH firm, yellowish white, juicy, rich, and excellent.

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Malus sylvestris

Malus sylvestris (L.) Mill. var. *Malus sylvestris* (L.) Mill.

J. Walpole

THE BEURRÉ RANCE PEAR.

Beurré Rance. *Van Mons, Arbres Fruitiers*, p. 373. *Hort.*

Trans. vol. v. p. 130. *Ibid. Append. Cat.* iii.

Beurré Epine }
Hardenpont de Printems.. } *of some Collections.*

Described by Dr. Van Mons as being the best of the late Pears, keeping from December to May. This is, perhaps, to ascribe too high a character to the variety, which is, however, undoubtedly of rare excellence, not only on account of its flavour, but also of the capability it possesses of keeping sound and in perfection till a late period of the spring.

It was raised at Mons by the late M. Hardenpont, by whom a number of other good Flemish Pears were obtained from seed some years ago.

The tree is vigorous, and a good bearer after a few years; it has a straggling mode of growth, the shoots being in many cases pendulous.

WOOD brownish yellow, sprinkled with roundish gray dots.

LEAVES middle-sized, ovate, flat. STIPULES linear, about as long as the petioles upon the young wood.

FLOWERS early, large, with imbricated petals.

FRUIT middle-sized, oblong, tapering to the stalk, which is long and slender. SKIN deep green at all times, even when most ripe. FLESH green, melting, rather gritty, having a delicious rich flavour, with very little acid.

The fruit shrivels in ripening.

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Quercus agrifolia (Willd.) Robt. & Grev. (1821)

J. Walter

THE FORMAN'S CREW APPLE.

Forman's Crew. *Hort. Soc. Cat. no. 342.*

This was raised in Glamorganshire, by Thomas Seton Forman, Esq., at Penndarron Place, near Merthyr Tidvill. It is one of the best table Apples we have, combining the excellence of the Old Golden Pippin and Nonpareil. It keeps as late as any variety we know, and the tree is among the most healthy.

It bears abundantly as an open standard, and is especially well adapted for cultivating as a dwarf, either upon Paradise or Crabstock. The Hubbard's Pearmain, already figured in this work, is very like it; but Forman's Crew is less aromatic than that variety.

TREE remarkably healthy.

WOOD straight, reddish chestnut colour, without much down, sprinkled with small yellowish-white spots.

LEAVES middle-sized, ovate acuminate, doubly and rather unequally serrated. **PETIOLES** about an inch long. **STIPULES** lanceolate.

FRUIT like a large Golden Pippin, but russety. **EYE** small, a little open, placed in a shallow depression. **STALK** short, not deeply inserted. **SKIN** nearly covered with a yellowish russet brown. **FLESH** greenish yellow, juicy, rich, very high flavoured, and excellent.

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THE ROSS NONPAREIL.

Ross Nonpareil. *Robertson in Hort. Trans. vol. iii. p. 454.*
Fruit Cat. no. 667.

Mr. Robertson, of Kilkenny, has the merit of having first introduced this valuable Apple to notice. It is of Irish origin, and is one of the few fennel-flavoured Apples which are cultivated among us.

Its good qualities are, that it is a great bearer on an open standard; that the tree is vigorous and healthy in all soils; and that the fruit, which is very handsome, keeps well till March or April, ripening in the end of November.

The **TREE** is round-headed.

LEAVES flat. **STIPULES** small, and very narrow.

FLOWERS middle-sized, or rather large, with roundish, cordate petals.

FRUIT roundish, not at all angular. **EYE** small, placed in a shallow depression, surrounded by the persistent green calyx. **STALK** about an inch long. **SKIN** russety all over, with dull red streaks on the sunny side. **FLESH** greenish white, sweet and rich, with an agreeable perfumed fennel flavour.

THE
OF
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THE KEENS' SEEDLING STRAWBERRY.

Keens' Seedling. *Hort. Trans. vol. v. p. 260. t. 12. Fruit Cat. no. 64.*

Keens' New Pine
 Keens' Black Pine .. } *of some Collections.*
 Murphy's Child }

Perhaps no new fruit has enjoyed so great a degree of celebrity, upon its first appearance, as that which is now represented; and it may without impropriety be added, that few have had greater claims to reputation. The publication of a figure in the Transactions of the Horticultural Society, the exhibition of fruit at their meetings, and the rapid dispersion of many thousand plants throughout the country, either by public or private channels, have carried the fame of Keens' Seedling to the remotest corners of Great Britain; and its peculiar excellence has enabled it to maintain the station in public opinion which it so acquired.

Its great merits are, that it is very large, very good, and very prolific. It forces better than any other, carries extremely well, and bears its fruit high enough above the earth to keep it free from the soil. No Strawberry has the same vigorous appearance as this. Its deep green, broad leaves, and stout flowerscapes, attest a healthiness of constitution which is scarcely equalled by any of its

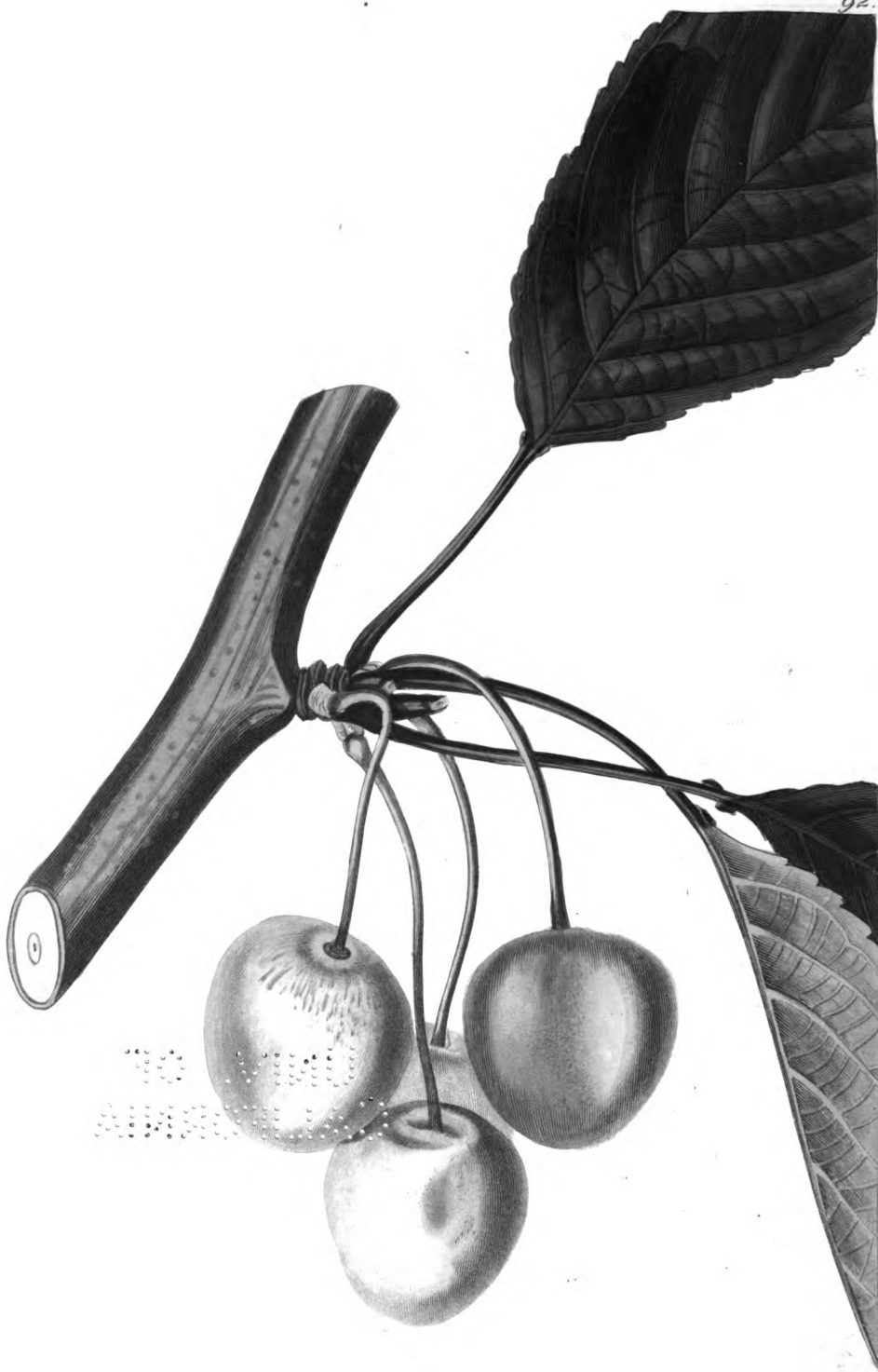
class, except the Old Pine; and if Keens' Seedling be inferior to that in flavour, it is much more than equal to it in size and productiveness.

It was raised from the seed of Keens' Imperial, by Mr. Michael Keens, a market gardener at Isleworth.

The following is the account given of it in the Horticultural Transactions:—

“ A most excellent bearer, ripening early, soon after the Scarlets, and before any other of the Pines. The FRUIT is very large, round or ovate, some of the largest assuming a cock's-comb shape; when ripe, of a very dark purplish scarlet next the sun, the other side paler, slightly hairy. SEEDS (grains) a little embedded in the polished surface of the fruit, which has usually a furrow at the apex. The FLESH is firm, solid, scarlet, without any separable core, tolerably high flavoured. The CALYX is of moderate size, hairy, incurved. The FOOTSTALKS of the leaves are tall, slightly hairy. The LEAFLETS very large, roundish, for the most part flat, reclined, of a very smooth, shining, dark green, with coarse serratures, which are large and rounded. The RUNNERS are small, numerous, greenish yellow, and slightly hairy. The SCAPES are of moderate length, sometimes very short, branched, with short, weak, clustered peduncles, middle-sized, opening early.”

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THE ELTON CHERRY.

Elton. *Hooker's Pomona Londinensis*, t. 7. *Hort. Trans.*
vol. 2. p. 157, 302. *Fruit Cat.* no. 39.

This invaluable variety was raised in 1806, by Mr. Knight, from a seed of the Graffion or Ambrée Cherry, which had been fecundated by the pollen of the White-Heart. It was first made known by Mr. Hooker, in his *Pomona Londinensis*, and since by communications at various times to the Horticultural Society.

Its merit can scarcely be too highly spoken of. In flavour it is by many considered the most delicious of Cherries; its beauty is attested by the accompanying plate; and its hardiness and productiveness, whether upon a standard or against a wall, are now ascertained by the united experience of all who have cultivated it. It ripens in the beginning of July, about the time of the May-Duke, or soon after.

The TREES are strong and healthy, with dark brown wood; the shoots are rather drooping.

LEAVES very large, doubly serrated. PETIOLES about two inches long on the young wood, with large reniform glands near the top.

FLOWERS large, opening about the second or third week in April. FRUIT about the size of the Bigarreau, and a good deal like it, but much

earlier, and with a longer stalk ; heart-shaped, and rather pointed. COLOUR, on the shaded side pale waxy yellow, mottled and dashed with rich red next the sun. FLESH firm, but not so much so as that of the Bigarreau, very sweet and rich. STONE middle-sized, ovate.

THE
MUSEUM



NO. 100
CHERRY

W. H. W. del.

Printed by J. H. W. W. 100, F. W. W. 100, F. W. W. 100.

KNIGHT'S EARLY BLACK CHERRY.

Knight's Early Black. *Hort. Trans.* vol. iii. p. 211; vol. iv. p. 510. *Fruit Cat.* no. 69.

If we were called upon to state specifically the difference between this and the Black Tartarian Cherry, we should certainly be unable to do so; but, at the same time, we should not be the less of opinion that they were distinct. It is well known to fruit-growers, that slight shades of difference, fleeting characters which words are unequal to express, often alone distinguish varieties materially different from each other as objects of cultivation. In figure, size, colour, and flavour, this is nearly identical with the Black Tartarian, but it has the rare merit of ripening earlier; on a south aspect it will be ripe by the middle of June, so that it is even earlier than the May-Duke. The beauty of the fruit is attested by the accompanying figure; its flavour is equal to that of most Cherries.

This was raised by Mr. Knight, about 1810, from seed of the Graffion impregnated by the May-Duke; the same parentage as the Black Eagle and the Waterloo.

BRANCHES spreading, brown, with a grayish cuticle.

LEAVES oblong, pendulous, nearly flat, of thin texture, with unusually prominent veins beneath.

FLOWERS middle-sized. **PETALS** somewhat imbricated.

FRUIT large, blunt, heart-shaped, with an uneven surface like that of the Black Tartarian; but it is less pointed, and has a thicker, shorter stalk, which is rather deeply inserted. **SKIN** nearly black, shining. **FLESH** firm, juicy, very deep purple, rich and sweet. **STONE** small for the size of the fruit, and nearly round.

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THE DEVONSHIRE QUARENDEN APPLE.

Devonshire Quarenden. *Forsyth*, no. 122. ed. 7. *Hort. Soc. Fruit Cat.* no. 822. *Hooker's Pomona Londinensis*, no. 13.

Red Quarenden, }
Sack Apple.... } *of some Collections.*

There is no better Autumn Apple than this, either in point of productiveness, beauty, or excellent flavour. As a standard, its crop is always considerable; and if cultivated as a dwarf, the appearance of the trees, laden with fruit, is even more an object of ornament than fruit-trees usually are.

It is fit to gather in the month of August, and in most seasons will last till the end of September.

It was sent from Devonshire to the Gardens about London, and was probably raised in that county, where it is extensively cultivated.

WOOD moderately long, dark violet brown, woolly or downy, thinly and irregularly sprinkled with linear and roundish specks.

LEAVES ovate-oblong, tapering to the point, irregularly serrated. PETIOLES rather more than an inch long. STIPULES somewhat falcate.

FLOWERS opening early, pale, middle-sized. PETALS roundish concave.

FRUIT middle-sized, oblate, or round, and depressed, the outline tolerably regular. EYE slightly or not at all depressed, entirely closed by the long

segments of the calyx, and surrounded by little knobby excrescences. **STALK** thick, rather short, deeply inserted. **SKIN** of an uniform deep rich crimson, without any streaks; greenish on the shaded side. **FLESH** greenish white; when newly gathered, crisp, very juicy, sweet, mixed with a most agreeable acid.

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J. Moore del.

Painted by J. Pennington 1849. Published Dec. 1/49.

J. Moore

THE NOBLESSE PEACH.

Noblesse, *of all English writers, beginning with Switzer in 1724.*

Noblest. *Miller, no. 13. ed. 8.*

Mellish's Favourite, *of the English Gardens.*

Double Montagne. *Hort. Soc. Fruit Cat. no. 48.*

For the following excellent account of this highly valued and most useful Peach, our work is indebted to Mr. Robert Thompson, Under Gardener in the Fruit Department of the Horticultural Society's Garden, to whom we have before had to express our obligations, which, indeed, ought to be repeated in every page.

FLOWERS large, pale blush.

LEAVES serrated, glandless.

FRUIT large, in general of a roundish shape, somewhat hollow on the crown, with a small point; frequently, however, the shape of the fruit varies on the same tree, being often a little elongated, with a larger point on the summit. **SKIN** slightly downy, marbled dull red next the sun, somewhat streaked with darker, breaking off in faint blotches towards the shaded side, which is pale yellowish green. **FLESH** white to the stone, from which it parts freely; melting and rich. **STONE** large, pale, obovate, pointed.

Ripens in the end of August or beginning of September. It is one of the principal sorts for forcing. The tree is hardy, and a good bearer.

Switzer, in his "Practical Fruit Gardener," published in London in 1724, speaks thus of the Noblesse of his time :—

"The Noblesse Peach, for largeness, good taste, and the hardiness and durableness of the tree, is not equalled, much less excelled, by any fruit we have in England; perfectly agreeing with our soil and climate, as much as if it had been a native of our own. It succeeds the Montauban, and for size improves upon *him*. The flowers are of the whitish pale blush, and the leaves somewhat serrated. In short, it is the best Peach (take it altogether) of any we have had from France; and a man that is content with, or has but room for a few, cannot do better than to plant the Montauban and Noblesse Peach, preferable to any other."

Hence it appears that this celebrated variety is of French origin, and yet it is singular that it has not hitherto been identified with any thing in the modern French Gardens. This has induced me to put together the following remarks :—

The Noblesse Peach is in the section of "serrated glandless leaves, large flowers, melters," of Mr. Lindley's classification. The French include in this section, according to the "Bon Jardinier," the Avant-Pêche Blanche (White Nutmeg, Miller), Madeleine Blanche, de Malte, Madeleine de Courson, Cardinale, d'Ispahan, and Nain.

The three last are peculiar sorts, not generally cultivated, nor does the merit of their fruit deserve that they should be; and the first is only cultivated for its precocity. The Madeleine de Courson is

bright red next the sun, and mottled with small dots towards the shaded side, not marbled with blotches like the Noblesse, and its flesh is *red* at the stone. The *Pêche de Malte*, as the French likewise admit, has an affinity to the *Madeleine Blanche* or *Montagne Blanche*, and to these the *Noblesse* is nearly allied, by its colour outwardly, the nature and colour of its flesh, and in being also white to the stone; but it is nevertheless different, being larger.

The *Double Montagne* has been proved synonymous to the *Noblesse*. Knoop describes the *Madeleine Blanche*, and admits it to be the same as that called in the Low Countries the *Montagne Blanche*. He also describes the *Double Montagne*, but speaks of it with more uncertainty. He states it to be a clingstone; but this he does of many others well known to be melters.

In Mayer's *Pomona Franconica*, vol. ii. p. 234, the *Avant-Pêche Blanche* of Duhamel, and the *White Nutmeg* of Miller, is stated to be called in Holland "*La Montagne*;" but this is contrary to the statement of Knoop before referred to; and after he describes the *Madeleine Blanche* as "*une grande et belle Pêche*," he would not mistake the *White Nutmeg* for it, when he says, "*Je pense que cette sorte est la même qu'on appelle dans ce pays-ci la Montagne Blanche, à cause que la description de cette dernière sorte est entièrement conforme à celle-ci.*"

It appears, therefore, from the above authorities, that the *Montagne* and *Madeleine Blanche* are the same. The "*Montagne Double*" is, without doubt,

a larger variety of the “ Montagne Simple ;” as may reasonably be inferred from the sense in which *double* is used in the Netherlands, of which the following examples, among many others, are found in Knoop’s Pomology :—

In Cherries, there is the Griotte Double ou Grande, and Griotte Simple. Also, Pomme de Paradis Rouge et Double—“ C’est une grande Pomme :” Pomme de Paradis Rouge et Simple—“ Cette Pomme ne diffère de la précédente qu’en ce qu’elle est plus petite, mais c’est toujours la même sorte.” Plums—Mirabelle Vert Double, and Mirabelle Vert Simple, ou Petit Damas, &c.

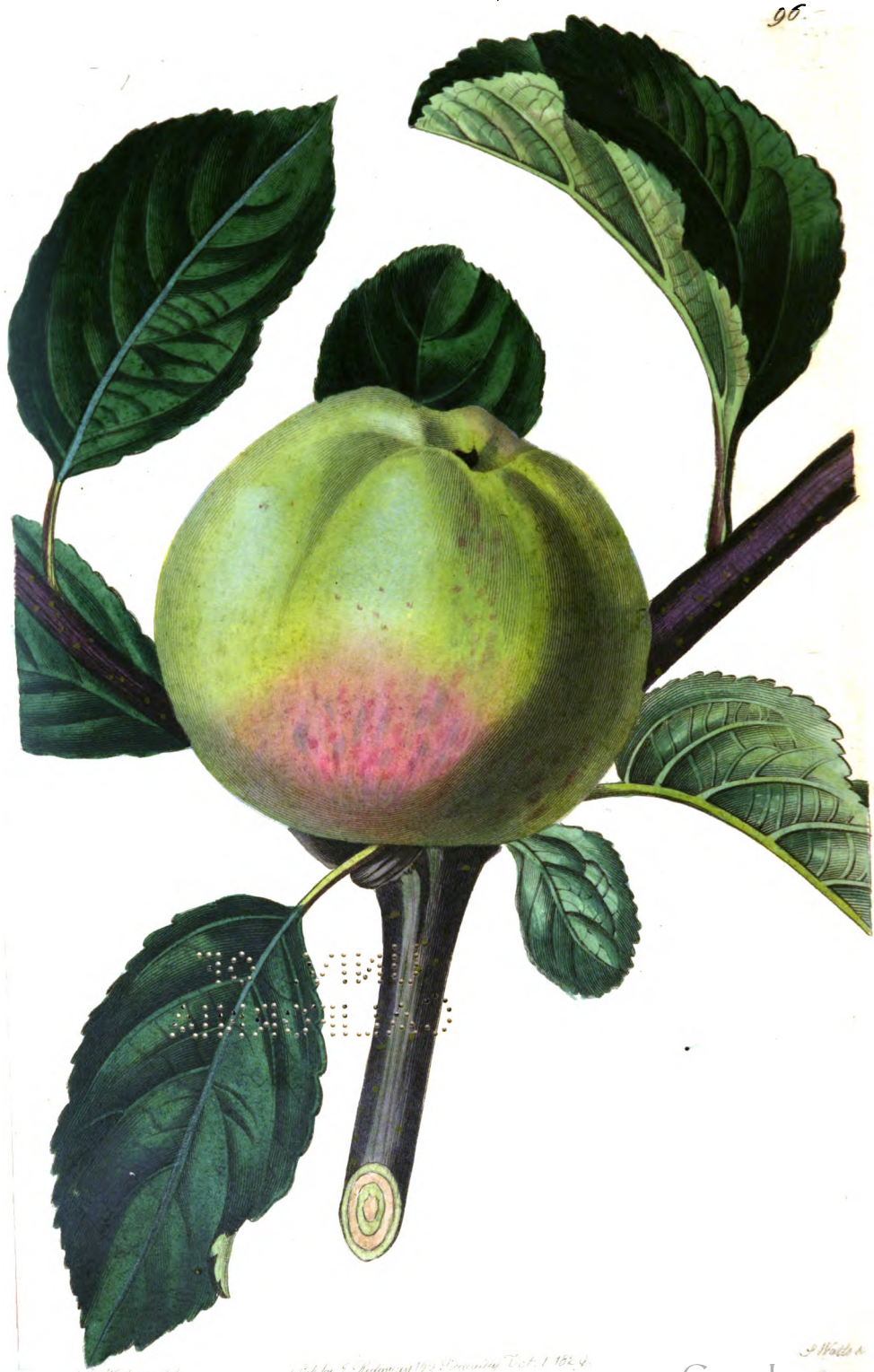
According to the French authors, there are many sorts of Peaches, the stones of which reproduce nearly similar varieties. In Noisette’s Manuel Complet du Jardinier, p. 477, it is stated that all the trees of the Madeleines (which are very much of the nature of the Noblesse) give the same sort from the stone, or varieties which differ little. It is also remarked, that the seedlings of the Peach-tree give, generally, very good fruits, especially if from the Madeleine, Grosse Mignonne, or Admirable.

From all this, I think we are justified in concluding, that if the Noblesse Peach is in cultivation in France, it must be included among their Madeleine Blanche Peaches.

To the Noblesse are closely allied Ford’s Seedling, Sulhamstead, Cambray, Montauban, Vanguard.

The Noblesse of the Americans appears, from Coxe’s account of it, to be very different from ours.

Univ. of
California



W. H. A. S. 1824

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W. H. A. S.

THE WHITE ASTRACAN APPLE.

White Astracan. *Hort. Soc. Fruit Cat. no. 23.*

Transparent de Moscovie.. }
 Glace de Zélande..... } *of foreign Gardens.*

Pyrus Astracanicæ. Dumont Courset, Bot. Cult. ed. 2. vol. v. p. 426. Decand. Prodr. vol. ii. p. 635.

The waxy secretion called bloom, which has been wisely provided by nature for protecting the delicate cuticle of many succulent fruits, such as Plums, Grapes, and others, is scarcely found in the Apple and Pear, or at least only in very minute quantity. In Apples, however, there are a few exceptions to this; and, what is extremely remarkable, almost exclusively among varieties cultivated in Russia. For instance, the Apple called by Mr. Kirke the Duchess of Oldenburg, which is known to be of Russian origin; the Emperor Alexander; and the subject of this article, with some others, are covered with a coating of bloom as copious and delicate as that of the most beautiful Plum.

Independently of this, the White Astracan Apple possesses the singular property of becoming transparent when ripe, a circumstance which is well known to occur in a variety of Crab, but which is very rare among Apples. It is on all these accounts, we presume, that the foreign writers whom we have above cited have been induced to consider this a distinct species of *Pyrus*, in which they are unquestionably wrong.

The White Astracan is a hardy tree, and a good bearer; but quite a Summer Apple, ripening in August, and keeping only a few days. When newly gathered it is delicious.

It has been introduced from Russia, where it is cultivated; it is even said to grow wild about Astracan, — a statement which requires confirmation. It was first brought into notice by Mr. Atkinson.

FLOWERS middle-sized, white, dashed with pink, opening early.

WOOD clear reddish chestnut colour, strong, with very little down.

LEAVES expanding very early, ovate, taper-pointed, and bluntly serrated, beneath slightly pubescent. STIPULES small, linear-lanceolate.

FRUIT middle-sized, roundish, angular at the sides, and ribbed at the apex. EYE depressed in a small cavity. STALK thick, and very short. SKIN smooth, greenish white, with a few faint streaks on the sunny side. FLESH snow-white, tender, juicy, crisp, very pleasant and delicate.

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The names in Roman letters are those adopted in this Work ; the names in Italics are synonyms, or only referred to.

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