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THE
ABRIDGED
CATALOGUE

OF THE

LYONS NURSERIES.

E. WARE SYLVESTER,
PROPRIETOR.

LYONS, N. Y.

1871.

The Lyons Nurseries.

These Trees, Plants and Vines are well grown on a fine loam, and well rooted.

No charges for delivering boxes or packages at the Railroad or Express. After such delivery the packages are at the purchaser's risk; and if any damages are claimed the forwarders are the parties to be held responsible.

Write the address, the route, and whether by Railroad or Express, very plain

Tree Boxes, 8 to 9 feet long, 2 feet 2 in. each way, \$3.00. Grape Boxes, 25 cents to \$1.00.

☞ Terms are Cash, Draft, P. O. Order, or approved Bank Notes.

Address

E. WARE SYLVESTER,
LYONS, N. Y.

STANDARD APPLE TREES.

SOLD ONLY IN CONNECTION WITH OTHER STOCK.

Extra 3 and 4 years old, 30 cents each \$25 per hundred
First Class, 3 years old 20 per hundred
Two years, fine, 4 to 5 feet 15 per hundred

Baldwin,	Talman Sweet,	Yellow Siberian Crab,	Fall Orange,
R. I. Greening,	Northern Spy.	Sweet Bough,	Roxbury Russett,
T. C. King,	Spitzenburg,	Peck's Pleasant,	Hyslop Crab,
Primate,	20 Onnee,	Red Astrachan,	Souhard Crab,
Maiden's Blush,	Fall Pippin,	Golden Sweet,	Large Red Crab,
Keswick Codlen,	Transcendent Crab,	Billy Bond,	(seedling.)

DWARF APPLE TREES.

Two to three years old, strong, well branched, 25 cents each \$20 per hundred

Baldwin.	Sweet Bough,	Red Astrachan,
Sylvester, 50e.	Wagner,	

STANDARD PEARS.

Extra, 5 to 7 feet, three and four years old, 50 to 75 cents each \$50.00 per hundred
First class, 2½ to 5 feet, 2 and 3 years old, same varieties, 50 cts. each 35 00 per hundred

Bartlett,	White Doyenne,	Vicar of Winkfield,	Lawrence,
Flemish Beauty,	Louise Bonne d' Jersey,	Dutchess d' Angouleme	Beurre d' Anjou,
Sheldon,	Osband's Summer,	Jones Seedling,	Clapp's Favorite.
Seckle,	Doyenne d' Ete,	Beurre Gris,	

DWARF PEARS.

One year old trees, 1st class, three to five feet \$14.00 per hundred
Two year old trees, very fine 20.00 per hundred
Three and four year old trees, extra fine, 40 cents each 25.00 per hundred
Second class, two years \$8 to 12.00 per hundred

Duchess d' Angouleme,	Des Nonnes,	Napoleon.	Beurre Superfine.
Louise Bonne of Jersey	Tyson,	Vicar of Winkfield,	Buffon.
Bartlett,	Osband's Summer,	Seckle,	Edmonds,
Belle Luerative,	Doyenne d' Ete,	Beurre d' Anjou,	Flemish Beauty.
Brandywine,	Beurre Diel,	Howell,	Lawrence,
	Clapp's Favorite,	Columbia,	

CHERRIES.

Two and three years, fine, 25 to 30 cents each \$8 to \$20 per hundred

Governor Wood,	Yellow Spanish,	Black Eagle,	Knight's Early Black,
Napoleon Bigarreau,	Rockport Bigarreau,	Black Tartarian,	Transparent Guigne,
Reine Hortense,	May Duke,	Bendle-Late,	Downer's Late.
	Elton,	Late Duke,	

PEACH TREES.

Ten leading varieties..... \$15.00 per hundred

Richmond. \$1 each. \$6 per dozen.

Richmond Buds, next August, \$3 per hundred, by mail, pre-paid.

The Richmond resembles the Early Crawford in appearance and size, with smaller pit; flesh melting, juicy, sweet; nearly if not quite as sweet as the best white Peaches; ripens a few days after Early Crawford; more hardy than Early Crawford in the same orchard. What others think:

"This variety is in many respects superior to the famous Early Crawford; the fruit is quite as large; one of the samples sent us measuring nine inches in circumference one way and eight the other, and it is sweeter."—*Lyons Republican*.

"The Richmond is fully up to the first quality among yellow fleshed Peaches—and as to beauty and firmness we are disposed to admit all that its originator claims for it."—*Tilton's Journal of Horticulture*.

"The flavor of this new Peach of Dr. Sylvester's, is better than any Crawford I ever ate, and the size and color fine."—*J. B. Lyman, in American Institute. Farmers' Club*.

PLUM TREES.

Two and three years, extra, five to six feet, 50 cents..... \$35.00 per hundred

Red Magnum Bonum,
Yellow Egg,
Washington,

Pond's Seedling,
Duane's Purple,
Monroe,

Imperial Gage,
Prunes,
Quekeenhoss,

Jefferson,
Coe's Golden Drop.

GRAPES.

If you would grow Grapes successfully you must have good Vines—Vines whose constitution has not been injured by forcing with steam or coal heat, or by propagating from nursey wood. It is safe to say that a majority of the failures to grow good healthy Grapes in large quantities have resulted from planting unhealthy Vines. Having NO glass houses or appliances for enfeebling the constitution of our Vines, we propose to send you only such kinds as we grow from our vineyards in bearing, either by layering or cuttings grown entirely to the open air. We have several acres planted with twenty-five of the choicest varieties, and will fill orders with Vines which cannot fail to bear abundantly if properly planted in a favorable location.

There are several varieties of Grapes in this list, which, if well ripened, will keep four to six months, viz: Diana, Isabella, Rebecca, Clinton, Adirondac, To Kalon, Rogers' No. 4 and No. 15.

TWO YEAR OLD VINES. EACH.				TWO YEAR OLD VINES. EACH.			
	10	100			10	100	
Delaware.....	25c.	\$1.50	\$12.50	Oporto, A No. 1 Wine Grape	15c.	\$1.00	\$7.60
Adirondac.....	25c.	1.50	12.50	Catawba.....	15c.	1.00	7.00
Iona.....	25c.	2.00	18.00	Ellsinburgh.....	20c.	1.50	
Isabella.....	25c.	2.00	18.00	Martha.....	50c.	4.50	
Crevelling.....	20c.	1.50	10.00	Clinton.....	15c.	1.00	7.00
To Kalon.....	20c.	1.50		N. Muscadine.....	15c.	1.00	
Concord.....	15c.	1.00	7.00	Isabella.....	15c.	1.00	5.00
Diana.....	15c.	1.00	7.00	Ives' Seedling.....	15c.	1.00	7.00
Hartford Prolific.....	15c.	1.00	7.00	Rogers' No. 3.....	50c.	4.50	30.00
Rebecca.....	15c.	1.00	7.00	Rogers' No. 4.....	50c.	4.50	30.00
Dracut Amber.....	15c.	1.00	7.00	Rogers' No. 1.....	50c.	4.50	30.00
Perkins.....	15c.	1.00		Rogers' No. 15.....	50c.	4.50	30.00
Black Fox.....	15c.	1.00		Rogers' No. 33.....	50c.	4.50	30.00
Salem.....	50c.	4.50	30.00	Rogers' No. 41.....	50c.	4.50	30.00

Extra three-year old Vines of leading kinds, 25 per cent in addition to above prices.

Vines by the 1000 or 10,000 at special rates.

To receive Vines by mail add five cents to the price of each two year Vine—and the postage will be pre-paid. Four pound packages can be sent.

CURRENTS.

One year, one to two feet..... \$1.00 per dozen, \$5.00 per hundred
Two years..... 1.50 per dozen, \$ 8.00 per hundred

White Dutch,
Black Naples,
Cherry,

Red Dutch,
La Versailles,
Victoria,

Champaigne,
White Grape,
White Provence, 10c.

Clinton White, 10c.
Knight's Sweet Red.

STRAWBERRIES.

President Wilder, \$1 per dozen. Jaccunda and Agriculturist, 50 cents per dozen, \$2 per hundred
All others \$10 per thousand.

Wilson's Albany,
Russel Prolific,
Austin,

Jenny Lind,
Fillmore,
Triumph d' Gand,

French's Seedling,
Durant Seedling,
Green Prolific,

BLACKBERRIES.

Lawton.....\$2 per 100 \$10 per 1000 Kittaninny.....\$3 per 100 \$20 per 1000
Wilsoo's Early..... \$4 per 100.

Oporto Wine.

Your attention is invited to the following certificates in regard to the Oporto Wine, as made by the Subscriber. Pure American Wine can now be obtained for the Communion, and for Medical Use. There is no longer any excuse for using the foreign so-called Wines, many of which do not contain a single drop of grape juice.

The **Lion Port** is made from the juice of the grape, without the addition of any Alcohol, Spirits, or drugs or any kind whatever, and was awarded the **SILVER MEDAL** by the N. Y. State Agricultural Society, 1864. — By reference to the Chemical Analysis of the Department of Agriculture, which is appended, it will be seen that **EIGHTEEN PER CENT.** of the

NUTRITIVE PRINCIPLE

Of the Grape is retained in the Wine.

We append a few extracts from the many Recommendations received :

Rev. D. LOUNSBURY, Ovid, N. Y.

The Oporto ripens early, and hangs on late in the autumn. The grapes are easily made into Rich Port Wine.

SYLVESTER CLARK, Clyde, N. Y.

The Oporto is a good bearer, and I have gathered ten bushels of Grapes in a season, from the vines of one root on a single trellis. For several years we have made wine from the Oporto Grape, and find a ready sale at one dollar per bottle, selling fifty bottles for single orders.

S. B. GAVITT, Lyons, N. Y.,

Of the Banking House of Gavitt & Murdock.

The first premium was awarded at the Wayne County Fair for 1860, to Wine from the Oporto Grape. We append the Report, signed by S. B. GAVITT, Esq., Chairman of the Committee :

The Lion Port exhibited by Dr. SYLVESTER, we found entirely different from the wine generally made in this county. It has the flavor and bouquet of good Port

Wine, and none of that "headiness" which characterizes most of the domestic wines. This wine, without doubt, has just the proper proportions of sugar and tartaric acid to make it a healthful and pleasant beverage, and especially commends itself to the Medical Faculty, who frequently need a gentle stimulant free from deleterious drugs.

Hon. B. SUMMERS, of Erie Co., Ohio,

In N. Y. Tribune, Aug. 1865.

"Last fall I made a cask of Oporto, and allowed nothing in it but the pure expressed juice, in order to test its qualities as a pure wine. The result was much more favorable than I expected. The wine is the **BEST** I have made, and better than any Catawba it has been my fortune to taste, although truth requires I should say my friends (some of them) say they have seen better Catawba."

Hon. B. SUMMERS, Dec. 10th, 1867.

I prefer the Oporto Wine to the Catawba, it is so much cooler, less rough and fiery.

Wm. WHITE, Newport Michigan.

I have had the premium on the Oporto Wine, both at the State and County Fairs, several times.

J. A. HARMON, Edenville, Iowa, 1865.

The Oporto vines arrived in splendid condition and gave good satisfaction. I planted 100 myself. And as for the wine I think it equally as good as the Imported Port, and I shall be perfectly satisfied if ever I can make wine that is as good.

J. A. HARMON, Edenville, Iowa, 1867.

The Oporto is a splendid Wine Grape for this country.

E. S. STEBBINS, Esq., Worcester, Mass.

I have made wine of the Oporto. The wine is very dark, the best color of any wine I have ever made.

J. V. MOORE, Cobleskill, N. Y.

I send the same kind of Oporto wine I had last fall, which our doctor says "is just the nicest wine he has ever seen : it being *next thing to blood itself.*"

HIRAM TARBON, West Killingly, Ct.

Some five years since I purchased some of your Oporto-grape vines, and find them excellent wine grapes.

T. M. SMITH, St. Paul, Minn.

All seem to like the Lion Port, and I would have sold 100 gallons at good price if I had it

M. S. BUDLONG, Blue Grass, Iowa.

I showed the Oporto Wine to our Physicians, and they pronounced it the best article of American Wine they ever tasted.

Rev. C. HAWLEY, D. D., Auburn, N. Y.

I have been familiar with the cultivation of the Oporto-Grape for several years. The Vine is all that can be reasonably desired, for vigor of growth, production and endurance in this climate. I have also tested the Wine made from this grape, in different years, and by different persons: and as you are aware, have desired that it should come into extensive use, especially for medicinal and sacred purposes. It supplies, in my judgment, the need of a native Wine, in the observance of the Lord's Supper, which shall, in color and purity, be suggestive as a symbol and not offensive as a mixture. And I am confident that when it is better known, it will take the precedence over other varieties now particularly recommended for sacramental purposes.

Rev. W. H. A. BISSELL, D. D., Geneva, N. Y.

I have seen samples of the Wine made from what is called the Oporto Grape. It seemed to me a very nice article, and very desirable for use in the Holy Communion.

WILLIAM SANDERS, Esq.,

Supl. U. S. Garden, Washington, D. C.

I still think the Lion Port too sweet, but it undoubtedly has more of the aroma that we associate with a Port Wine, than any American Wine that I have tasted.

DEPARTMENT OF AGRICULTURE,

Washington, D. C., Nov. 20th, 1867.

I herewith transmit the results of the analysis of Lion Port Wine, forwarded to the Department by you on

the 14th of October ultimo, as submitted to me by the chemist, to-wit:

The Wine yielded in 100 parts.

Alcohol.....	21.30
Cane Sugar.....	2.77
Glucose.....	8.33
Acid (as tartaric).....	1.87
Extractive matters.....	10.00
Specific gravity of the Lion Port.....	10.45

It will be seen that the amount of sugar is eleven per cent. total, of which there is less than three per cent. of cane sugar.

Although the quantity of sugar present is large, it shows that no sugar has been added since the original fermentation. Owing to this large figure of sugar, as well as of extract, the specific gravity of the Wine is correspondingly high, and above that of the best brands of European Port.

The Wine is doubtless a genuine article—the product of the Oporto Grape, and is without adulteration to meet the desire of the market.

I am, Respectfully,

Your Obedt Serv't.,

J. W. STOKES,
Acting Commissioner.

OTIS FIELD, Esq., of 125 Fulton St., N. Y., who had sold about 1000 bottles of the Lion Port, writes under date of Nov. 4th, 1867: "The Wine is very highly spoken of by all who use it, and cannot fail to gain a high reputation."

LION PORT

Boxed and delivered to the Express or R. R. in Lyons.

\$12.00 per doz. (Quart Bottles.)

\$6.50 per half-doz. (Quart Bottles.)

227 Vineyard and Wine Cellar, Lyons, N. Y.

227 Address

E. WARE SYLVESTER,

LYONS, N. Y.

RASPBERRIES.

	100	1000		100
Doolittle, (Black Cap.).....	\$2.00	\$10.00	Philadelphia.....	\$3.00
Belle Fontenay, two crops.....	2.00	10.00	Clark.....	5.00
Kirkland Red, hardy.....	2.00	10.00	Brinkle Orange.....	10.00
Davidson Thornless.....	5.00			

EVERGREENS.

Henlock Spruce, two feet.....	\$8 per 100	Austrian Pine—18 in. to 2 feet.....	15c. per foot
Norway Spruce—18 in to 2 feet..	12c per foot	Arbor Vitæ—1½ to 2¼ feet.....	\$3.00 per 100

ROSES.

Hybrid Perpetual—hardy—ten varieties, 30 cents each.....	\$20.00 per 100
Climbing Roses—Queen of the Prairie, Mount Joy, and Baltimore Bell, two years, 20 cents each.....	15.00 per 100
Dandee Rambler, white, climbing, 2 years.....	25 cents each

ASPARAGUS.

Giant, one and two years.....	50 cents to \$1.00 per hundred
Conover's Colossal, new, very large, two years.....	\$3.00 per hundred
Sylvester's Seedling—grows nine feet high without cultivation.....	3.00 per hundred

MISCELLANEOUS.

Orange Quince, three to four feet high.....	40 to 50 cents
Spiræ, two varieties.....	20 cents
Monthly Scarlet Honeysuckle.....	15 cents
Box for Edging, four to five inches.....	\$1.00 per 100
White Willow for Hedges, Withs, and Nursery use, nine inch cuttings.....	\$2.00 per 1000
Tree Box.....	25 cents to \$1.00
Houghton, Downing, Whitesmith and Mountain Seedling Gooseberries, two years.....	15 cents
Rhubarb, Pie Plant, (Wine Plant, Myatt's Linnaeus) and Downing's Colossal.....	10 cents
Gladiolus, Large Bulbs will bloom first season.....	\$1.00 per doz., \$5.00 per 100
Snowberry.....	20 cents
Japan Quince.....	25 cents
Perennial Phlox in variety.....	15 cents each, \$1.00 per dozen
Laurel Leaved Willow, very ornamental.....	50 cents
Kilmarnock Willow.....	75 cents
Persian Lilac.....	25 cents to 40 cents
Snow Ball.....	40 cents
Tulip, Double and Single, Fine Bulbs.....	\$1.00 per dozen

Pure Oporto Wine.

Two Years Old, Boxed and Delivered to R. R., \$12 per dozen.