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Tree Fruits Indexed.

ANNUAL

DESCRIPTIVE CATALOGUE

—OF—

LAKE GEORGE NURSERIES,

LAKE GEORGE, FLORIDA

WINTER 1887-8.

W. W. HAWKINS & SONS.

PROPRIETORS.

DESCRIPTIVE CATALOGUE
OF
LAKE GEORGE NURSERIES

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PROPRIETORS.

JACKSONVILLE, FLA.
TIMES-UNION JOB OFFICE.
1887.

REMARKS TO OUR CUSTOMERS.

It is our earnest wish that all our patrons be fairly dealt with under all circumstances, and all orders liberally filled.

If errors occur in the rush of business, we will esteem it a favor to be allowed to make it good.

We wish it understood that we do not send out any inferior, crooked or deformed trees, or trees with poor roots, at any price; well knowing that customers purchasing inferior trees, even at a low price, will lose valuable time in bringing a grove into bearing, and thus be disappointed.

We make it a point to treat all our customers, and all who deal with us, fairly and justly, and any errors or mistakes we will be thankful to have reported to us. We undertake to produce the very best trees and stock that it is possible to grow, regarding no pains as too great in their production. We employ no traveling agents in selling our stock, and we advise the fruit growers of Florida to give the tree peddlers a wide berth and patronize home nurserymen, who have a reputation for honorable dealing, and who will not, and can not afford to misrepresent their goods.

P R E F A C E.

GENERAL REMARKS TO OUR CORRESPONDENTS.

WE take pleasure in presenting to our friends and customers and the public generally, our New Descriptive Catalogue for the season of 1887 and '88, carefully revised and corrected, by the addition of some new and promising varieties, and the omission of such varieties as have proved unworthy of cultivation.

We cultivate nothing but the choicest varieties of Orange and Lemon trees, and the continued patronage of our friends, as shown by their frequent and increasing orders, assures us that our efforts to please are appreciated.

We give our personal attention to the business, especially the budding and training the stock; also the packing and shipping.

Our trees are all thrifty and vigorous, all having been transplanted once or more, thus insuring good roots, and have in all cases done well wherever sold, when well cared for.

Having had fourteen years' experience in orange growing and raising nursery stock, we gladly give all the benefit of our experience, and assist customers in selecting varieties.

Our nurseries are located on the St. Johns River, at Lake George, and all the up river steamers stop here. Plain directions should be given how to send and by what line.

For the benefit of those not familiar with the setting of trees of the citrus varieties, we will offer a few words of advice regarding the time of planting. We think the best time for setting is from the time the trees stop growing in the fall, until they commence growing in the spring. They may be set later, but at much greater risk. This period, in this latitude, generally extends from December 1st to about February 15th; but the season varies somewhat.

The sooner the trees are set after they stop growing in the fall the better, as, if set early, they will go on forming new roots until time for new foliage to start.

For it is to be remembered that, although the tops cease growing for a short time in winter in this climate, the roots of the trees are never so.

Thus it will be seen that if trees are planted early in the winter they will have formed new roots enough to enable them to withstand the severe droughts we are sure to have the following April and May;

and will increase their chance of living, and give much better results than late planting.

Pruning.—We do not believe in pruning an Orange tree any more than is necessary to make it a proper shape, and to keep out all dead wood, and every spring the trees should be relieved of the inner branches enough to admit sunlight and air.

To secure the best results, the land should be prepared, if possible, the season before setting the trees. Where this cannot be done, several months at least ought to intervene after breaking and clearing the land and before setting the trees. New land is apt to be sour, and if turned up to the sun becomes mellowed and sweetened. The application of oyster shell lime very much hastens the preparation of such soil.

Early orders, before stock is drawn upon, is recommended. Terms, cash with order, except in cases where trees are ordered in advance of time of setting, when 10 per cent. of the whole amount, more or less, should accompany the order. Such orders will at once be entered on our books, and the trees strictly held until called for, at which time the balance must be paid.

Our trees are grown on high hammock land, which contains a large amount of vegetable matter, which insures the finest fibrous roots, and have invariably succeeded well on pine or hammock land, as our many customers testify.

Varieties.—A word about our varieties. In this we are very particular, NEVER allowing a single bud that is not POSITIVELY known to be true to name, to be inserted.

Trees by Mail.—Smaller sized trees will be sent by mail, prepaid, or by same rates, but 50 per cent. must be added to the price of trees to pay the cost of postage.

We exercise much caution in introducing and sending out new and untried varieties, being well convinced there are many such that are but little better than the Bigarabe, or wild orange.

For the most part, the varieties we send out we have fruited, or are now in fruit, and will be pleased to have tested by all our customers and friends.

All our stock will be securely packed with sphagnum and long moss, in boxes, and delivered in good condition on board steamers at Lake George or Georgetown, free of charge.

If correspondents will please write their name, postoffice, county and State as plainly as possible, it will be a favor to us.

Remittances should be made by registered letter, draft on New York or Chicago, or by money orders.

Terms, positively 10 per cent. cash with order, and the balance when the order is sent to ship the stock.

All correspondence promptly attended to.

DIVERSITY OF INDUSTRY IN FLORIDA.

While oranges will always be the leading crop in this State, especially for Northern markets, still there is a growing tendency to accompany and supplement this industry by the growing of other fruits, more particularly the Peach, Pear and Plum. The freeze of January, 1886, helped to teach us this lesson, not to put our eggs all in one basket.

Lemons.—We believe there is at present a growing interest being taken in the cultivation of lemons, and justly so. We think it is a fact well established, that there is no danger of overstocking our markets with first-class lemons. In one particular they have a great advantage over oranges, and that is, that they may be gathered when from one-half to two-thirds grown, and the quality is as good as it ever is. This allows a wider range of time in which to handle the crop, thereby taking advantage of the markets. We can usually commence gathering lemons in August and September, when the Northern markets are quite bare, and prices high. They should be picked as soon as they grow to a saleable size, about two inches in diameter, and the picking should be kept up as fast as they continue to reach this size. This relieves the trees of a heavy burden, avoids all danger of frost and gets them into market while prices are high. The lemons should be picked and spread in a dry, dark place until turned in color, or they can be shipped as soon as picked, and the commission merchants will color them artificially. In addition to the orange and lemon, we offer the grape fruit and shaddock.

The grape fruit increases in demand every year, and there is quite a market for the fruit here in our own State. The fruit does not fully ripen until March and April, and holds good until midsummer. This fruit is eaten the same as oranges, and although slightly bitter, is preferred by some on that account. They make a very nice dessert fruit cut up with sugar.

In addition to our citrus fruits, we would advise the planting freely of such deciduous fruits and evergreens as are adapted to our climate, such as the Peen-To and Honey Peach, LeConte and Kieffer Pear, Japan Persimmons, of which we have about half a dozen varieties, and the Scuppernong family of Grapes, and Hart's Choice Bananas. We have fruited all these, and they have grown well. The Peen-To and Honey Peach, especially, have an assured success before them, and there will be many thousands of them set the coming winter. We advise all who do not wish to grow them for market to have a small orchard of them for home use.

They seem to have one enemy, and that is the borer. This worm

generally works between the bark of the tree and the wood, and if he is not stopped will eventually girdle the tree, which kills it. The best way is to mix a good quantity of ashes with the soil before setting the trees, and if the borer should get in, take a common pocket knife and dig into his hole and follow it until you find him. It is very easy to tell when they are at work, as quite a quantity of sap will be seen on the outside of the trunk of the tree near the ground. They work mostly in the spring, but occasionally one is found later.

We wish to add a few words in regard to evergreens and other ornamental shade trees.

Hitherto most of our new comers have contented themselves with raising only the trees and plants that are profitable, but there is no reason why we can not make our yards and grounds just as handsome as those of older settled States. With this end in view, we have been experimenting with some varieties of ornamental trees and shrubs, of which we find the following to be the most practicable: Texas Umbrella Tree, Catalpa, Magnolia Fuscata, Arbor Vitæ, Norway Spruce, Juniper, Silver Leaved Maple, Pampas Grass (ornamental plumes), St. Augustine Grass (for lawns), Bermuda Grass (for lawns).

The best way to make your families contented in this new country is to make home beautiful by setting, besides the citrus fruits, these other varieties of fruit trees, ornamental trees, nice shrubs, lawns, etc.

We assume no responsibility of trees after being carefully packed and delivered on board steamers here; all packages shipped being entirely at the risk of the purchasers. We pack with much care, and with proper handling after leaving us they will carry safely to any part of the State, or even greater distances.

All orders and communications should be addressed to

W. W. HAWKINS & SONS,
Lake George, Florida.

OUR COLLECTION OF VARIETIES.

We offer to our friends and customers this year an exceedingly choice collection of Oranges, Lemons, Grape Fruit, Shaddocks, etc. Descriptions of some of our varieties are taken from the report of the committee of the South Florida Exhibition, held at Orlando, in February, 1887.

That Exhibition did a vast amount of good in determining the status and value of the leading varieties; also, of some new ones. We offer some choice new kinds that were not on exhibition, but are exceedingly fine fruit.

As is well known, the finest oranges in the world come from Indian River. We have obtained four of their best varieties, namely: Madame Vinous, Madame Sweet, Thornless and Foundling. They are all well worthy of cultivation.

RIVERSIDE NAVEL.—There has been more controversy in regard to this variety of the Orange than all others combined. Some even go so far as to say that there is no difference between the true Riverside Navel and the common Navel grown in Florida. We tested some fruit of the Riverside Navel at the New Orleans Exposition, and investigated the merits of the Orange fully. California growers universally claim that their Riverside Navel Oranges sell for more than double that of common varieties, and that they bear well.

We procured our buds from one of the most reliable Orange growers at Riverside, Cal., in June, 1885, and as they came through in bad shape, we only succeeded in getting fourteen buds to live. All our present large stock has been budded from them alone, as we preferred not to bud from any trees except those with California buds in them.

The fruit of this variety is medium size, very juicy, thin skinned, and ripens quite early in the fall; also, keeps sound on the tree until spring. One point in favor of this Orange is the rank it took at the South Florida Exhibition held at Orlando last February, it taking precedence over all other varieties, scoring 94 points out of a possible 100. In our opinion it is one of the most, if not the most profitable Orange that can be grown.

We have heard, on pretty good authority, that certain parties in this State are budding with the old common or Parson's Navel and are selling them for Riverside or Washington Navels. This, of

course, is very dishonorable, and we caution all to be careful and get the true Riverside Navel.

✓ **DOUBLE IMPERIAL NAVEL.**—This new variety of the Navel Orange bids fair to rank with the Washington Navel when it becomes better known.

It is a seedling, brought from South America by Major Rountree, of New Orleans, La. It attracted much attention at Orlando, and was very much admired. It is of medium size, with the reputation of being very prolific, is a strong grower, and quite thorny, thus proving its seedling origin.

General Sanford says it is *the* Orange for Florida.

✓ We offer a limited stock this season.

MALTESE BLOOD.—The Fair at Orlando did good service in bringing forward this fine Orange.

In our opinion it cannot be beaten, and the committee gave it a very high place, placing it third on the list, scoring 91½ points.

Its main points of excellence are its entire absence of seed and pulp, and its rich vinous flavor and juiciness. The pulp commences to turn red about January 15th to 30th, and increases the longer the fruit remains on the tree. Another great advantage of this variety is its entire absence of thorns.

Mr. E. H. Hart, of Federal Point, informs us that he sold his Maltese Blood Oranges last spring for \$6 and \$7 per box.

✓ **ROUND SWEET BLOOD.**—This variety we have from E. H. Hart, of Federal Point. It is more round in shape than the Maltese Blood.

Mr. H. says, "The Round Sweet Blood is like the best types of other round Oranges, and more or less tinted with red in pulp. Flavor very fine, fruit ripens about midwinter and keeps late."

✓ **MADAME VINOUS.**—This excellent new variety is of Indian River origin, and was on exhibition at Orlando last February by Colonel Magruder of Rockledge.

It only ranked second to the Riverside Navel on one account and that was the few seed that it contained.

The committee regarded it as the finest flavored orange exhibited, and if such an Orange could be grown without pulp or seeds, perfection would be reached. Owing to poor success with buds sent us from Indian River, our stock of this variety is very limited. We offer a few fine trees at \$1 each.

✓ **MADAME SWEET.**—This is another Indian River Orange which was on exhibition by Colonel Magruder, of Rockledge. It scored 86½ points.

Its chief points of excellence are its fine appearance, being of

medium size and very thin skinned and smooth; also, heavy and juicy. We have a very limited stock to offer, at \$1 each.

THORNLESS.—An Indian River variety of very superior quality, originated by Hon. H. S. Williams, of Rockledge. Size medium, Orange slightly flattened, very juicy and sweet, skin smooth, thin and fine. An extra fine Orange.

FOUNDLING.—Another Indian River variety, sent us by the same gentleman. The original tree was found in a wild grove on Indian River fifteen years ago, hence its name. Size medium; skin very thin and smooth, very heavy, rich and juicy; flavor a little more sprightly than the Thornless. Both are first-class Oranges, and we recommend them most highly.

JAFFA.—This variety was imported several years ago by General Sanford, and its high reputation was fully sustained by the Fair Committee, ranking fourth on the list, scoring 91 points. Fruit of medium size, heavy and juicy, thin skinned, also very smooth; is a remarkably handsome grower, very straight and nearly thornless. Taking into consideration the fine quality of the fruit and the handsome, strong growth of the tree, it must be classed among our very best varieties for general cultivation.

TANGERINE.—The Tangerine Orange is growing in favor every year. Five or six years ago it was thought to be simply a sort of a fancy Orange, more for home use than anything else, and most groves only contained a few, but the demand for the fruit in Northern markets has increased to such an extent that we have not been able to supply it, and now whole groves are being set to Tangerines. They very often sell for from \$6 to \$8 per box. In Major Rook's collection, at Orlando, his Tangerines scored 89 points.

Tree an upright grower, fruit medium size, color bright red. Has the peculiarity of the rind parting very readily from the pulp. For this reason it is sometimes called the "Kid Glove Orange."

MEDITERRANEAN SWEET.—This variety has now been grown in Florida for six or seven years, and maintains its high character. It scored 85 points at the Exhibition. It is undoubtedly the heaviest bearing variety we have; in fact, it is liable to overbear; also, bears very young; we have had young trees of this variety ripen fruit in the nursery.

Size medium, nearly round, and has but few seeds and scarcely any pulp. It is a very solid Orange, much resembling the Hart's Tardiff in this respect, and keeps sound on the tree until late in summer.

The tree is inclined to grow bushy and is entirely thornless. Is very highly esteemed in California, where it is grown extensively.

✓ MAJORCA.—One of General Sanford's importations. The fruit ranked well at Orlando, scoring 84 points. Size medium, shape nearly round; is a very handsome, smooth orange, with but little pulp and few seeds; is heavy and juicy. Tree vigorous grower and almost thornless.

The tree and fruit both resemble the Jaffa, but the latter grows taller and straighter and its leaves are more pointed. Mr. Hart, of Federal Point, says the quality of the fruit is equal to the Jaffa.

✓ HOMOSASSA.—The Homosassa Orange has been before the public for over ten years, and has proved itself to be a very fine Orange. It scored 83 points at the Exhibition.

Size medium, skin smooth and thin, very heavy and juicy. A little flattened in shape, and ripens quite early in November.

✓ LATE VARIETIES.

HART'S TARDIFF.—This fine late Orange is fast growing in favor, and most deservedly so. At present writing, August 1st, we are eating them daily and find them delicious. They will undoubtedly remain so until October, if we don't eat them all up. It scored 81 points of excellence, and if they had been ripe at the time would have ranked much higher.

Size medium, shape slightly oval, is hard and solid, and probably at its best in July and August. Color pale yellow; heavy and juicy, with a brisk racy flavor.

✓ HIGLEY'S LATE.—This fine late variety is a little flattened like the Homosassa; thin skinned, heavy and juicy, rich and fine quality; ripens earlier than the Hart's Tardiff, but retains its juices until midsummer. We have tested the fruit for several years and find it to be all that we claim for it.

✓ DU ROI OR RIBBED ORANGE.—Size medium, quality superior, thin skinned, rich flavor and juicy. It is ribbed like a canteloupe melon; is also very prolific and an early bearer; skin firm, and a good shipper; imported by S. B. Parsons, of Flushing, New York. It is quite a late orange and does not attain its full perfection until some time in March. Retains its juices well.

✓ EARLY VARIETIES.

✓ PARSON BROWN.—This variety is the favorite early orange in Marion and Sumter counties; is a very early ripener. Size medium, round in shape with a very smooth skin; is much more juicy and higher flavored than the Early Oblong. Ripens in October.

✓ EARLY OBLONG.—This orange, so far, is the earliest ripening or-

ange known, its chief objection is its rather coarse skin and lack of flavor ; it is also of rather small size on old bearing trees, but on account of its extreme earliness has generally proved a good paying orange. The fruit answers very well for home use by September 1st, but does not color up till a month later.

CENTENNIAL.—The Centennial is a seedling from a very fine imported orange planted by a young lady at Poughkeepsie, N. Y., and afterwards removed to Federal Point, Fla. It is earlier than the Parson Brown and of finer quality, having a rich piquant, vinous flavor. Colors up evenly, and can be shipped in October, or will hang without deterioration until May or June. It took the first premium at the State Fair in 1885.

It is an extra fine fruit every way, and a heavy and regular bearer, and bids fair to become our leading early orange.

NONPAREIL.—This orange took a high rank at Orlando, scoring 87 points. Size medium, nearly round; fine grained pulp; melting and tender; juice sub-acid and vinous; skin smooth, appearance fine ; altogether a fine orange.

MAGNUM BONUM.—One of the old standard varieties; medium size, nearly round; grain fine, tender and melting; fruit heavy and juicy, rich and vinous; scored 80 points at Orlando.

MANDARIN.—Sometimes called " Willow Leaf ;" much resembles the Tangerine, with the exception of the color, the Mandarin being a light yellow, while the Tangerine is red. It is liable to overbear, and if the trees hang too full, part of the crop should be picked off. The Mandarin scored 83 points.

KING ORANGE.—This variety, from Cochin China, was formerly supposed to be entirely worthless, being sour and rather coarse, but we think such specimens must have been picked while unripe, for Mr. Manville, Editor of the " Dispatch," says in regard to a specimen sent him by Mr. John Anderson, of Ormond:

" This specimen is of superior excellence in every respect, is of large size, being flattened in shape, but not so much so as the Tangerine. The skin parts readily from the pulp, like the Tangerine, which orange it much resembles in flavor. The orange was as full of juice as it is possible for an orange to be, and the qualities of vinous flavor and sweetness were well developed. Taken altogether it is the best specimen of the Mandarin family we have seen."

SATSUMA.—This variety of the Mandarin family is a fine orange, the chief objection to it heretofore being its habit of slow growth, but we find that it does well with good care and fertilizing, but is

said to do better on sweet stocks. We grow them on both sweet and sour stocks. The fruit is of fine flavor, very juicy and sweet.

It is an importation from Japan, and is said to stand much colder weather there than we ever have in Florida.

MALTESE OVAL.—Orange slightly oval; late ripener; quality fine; orange very juicy and free from pulp, and but few seeds.

PEERLESS.—Sometimes called Rembert's Choice, originated by the late W. P. Rembert, of Drayton Island, Fla. Size large and round, skin smooth and thin; fruit heavy and juicy, sub-acid flavor and delicious; tree a strong grower and heavy bearer, but quite thorny; one of the best.

OLD VINI.—The Old Vini is an old standard variety and is one of the best of oranges; size medium, slightly oval in shape; pulp melting and juicy, rich and fine flavor, juice sub-acid, and remarkable for a sprightly, vinous quality.

CHINA SWEET.—This variety was originated and named by Mr. D. Greenleaf, of Jacksonville, who owns a large grove on Lake George, at Spring Grove. The fruit is fine flavored, thin skinned, medium size, very sweet and rich. It has taken the first premium at the Florida State Fair several times.

CLUSTER GRAPE FRUIT.—This variety of grape fruit is so called on account of its habit of bearing in clusters; is thinner skinned and smaller than the ordinary grape fruit, and is said to be of fine flavor, with much less of the bitter than the common variety. It was first sent from the Agricultural Department at Washington to parties in Orange county. It can be recommended for general cultivation. All growers should have a few for home use.

TRIUMPH GRAPE FRUIT.—This new variety of grape fruit promises to be a valuable acquisition. It is a supposed cross between the orange and grape fruit. A Mr. Hooker, of Tampa, planted the seed some fifteen years ago. After coming into bearing, the excellent quality of the fruit attracted much attention. It was brought to our attention by Mr. J. H. Fessenden, of the Tampa Real Estate and Loan Association, who says that on trying it he found it perfectly delicious, far exceeding his expectations. It is smaller than the common grape fruit, and has the combined flavor of both orange and grape fruit, is not near as bitter as the latter, and is thinner skinned. Mr. Fessenden adds: "It is the richest flavored fruit I ever tasted, without exception." The foliage is distinct, the lobes of the leaves being *very* large. We can only supply a limited stock, at 75 cents each.

LEMONS.

VILLA FRANCHA.—A superior variety, imported by General Sanford, and is now generally considered the finest lemon grown in Florida. Size medium; rind smooth, thin and sweet; acid very strong and of fine quality; has but few thorns; vigorous grower; fruit ripens in August, and ships well.

BELAIR PREMIUM.—Another lemon from General Sanford's collection, much resembling the Villa Francha; tree almost entirely thornless; fruit very superior.

LEMON OF GENOA.—General H. S. Sanford, who imported this lemon from Italy, informs us that it has many points of excellence which place it in the front rank among our best varieties of lemons, such as thinness of skin, juiciness, quality of juice, smoothness of skin, medium size, etc.

IMPERIAL LEMON.—This fine lemon we have fruited the past season and proved to be one of the finest. In shape it is a little longer than the Genoa; skin very smooth, thin and glossy; tree almost entirely thornless; an early and liberal bearer.

SICILY.—Size medium; rind sweet; skin smooth, thin, tough and dense; membrane covering segments of pulp thin and small in quantity; pulp juicy; acid fine; quality best. Not a Florida raised seedling, but the genuine imported lemon of commerce.

PHILLIPS' BITTER SWEET.—Large, thin skin, pulp tender, juicy, sub-acid, slightly bitter and aromatic. Doubtless a hybrid of the wild and sweet orange. Among other features, the tree is thornless—an excellent summer fruit. A few trees should be in every well regulated grove.

BLOOD SHADDOCK.—Tree entirely thornless; vigorous grower; fruit very large with red pulp; used for preserving.

PEACHES.

PEACH GROWING IN FLORIDA.

During the past three years quite a revolution has taken place on the peach question in this State. The old residents of Florida have always had some native varieties that have succeeded fairly well, especially after having a cold winter. These varieties have generally ripened in July, and have come at a time when they had no value except for home consumption. Settlers from Northern States have tried different varieties of Northern peaches here, but without success. (We

speak of that part of the State comprised by the orange belt). But the introduction of the Peen-To and Honey peach has put a new aspect on the face of the question. And now the growing of early peaches for the Northern market bids fair to become an important factor in the horticulture of this State.

We wish to inform our friends and customers that we are growing our own peach, pear and plum trees, and, in fact, nearly everything we have to sell we raise on our own grounds, thus saving a long journey from Georgia or Alabama, which sometimes has taken from two to four weeks; and there is also a popular prejudice that home grown trees do the best, with which opinion we entirely agree.

Mr. A. I. Bidwell, a prominent nurseryman and fruit grower, of Orlando, Fla., has originated the following varieties from the seed of the Peen-To. And they are, without doubt, destined to take a front rank in the peach business of this State.

BIDWELL'S EARLY PEACH.—This new and remarkable peach is creating a widespread interest throughout the State, and justly so. It originated from the seed of the Peen-to peach.

BIDWELL'S EARLY PEACH.

Mr. Bidwell's trees were four years old last spring, and bore a few peaches when two years old, a good crop when three years old, and again a good crop when four years old; it is oblong in shape, but not to such an extreme as the Honey; is of good size, from $2\frac{1}{4}$ to $2\frac{1}{2}$ inches, skin thin and smooth as a Nectarine; in color a beautiful carmine on a

pale ground; one of the handsomest peaches grown; quality best; juicy, with a sprightly sweetness; is a half cling; ripens the last of May, a few days earlier than its parent, and holds on the tree three or four weeks.

BIDWELL'S LATE PEACH.—Same parentage as Bidwell's Early. Similar in size, but more round in shape; color a pale yellow, splashed with red; in quality fine, a little more acid than the Early; has a slight coating of fuzz; ripens about the 1st of July, and holds on the tree three weeks.

BIDWELL'S LATE PEACH.

REMARKS.

Both these peaches were originated by Mr. A. I. Bidwell, the veteran nurseryman of Orlando, and a large fruit grower, from the seed of the Peen-To, or Chinese flat peach, and are being introduced throughout the State by Mr. James Mott, of the same place. Mr. Mott says: "They are both what may be called half clings, and both carry long distances better than any peach I handled. I sent them to New York when fully ripe, and they were perfect when they got through."

We would like to add to the above that we had an opportunity to test these peaches in May, through the courtesy of Mr. Bidwell, and found them very fine. Specimens that he gave us kept for six days after getting ripe.

PEEN-TO OR PEACH OF CHINA.—Mr. P. J. Berckmans, of Augusta, Georgia, one of the largest nurserymen in the South, says of

PEEN-TO OR FLAT PEACH OF CHINA

Fruit, 2 to 2½ inches in diameter, very flat, skin pale greenish, tinged with red, juicy and dissolving, with a delicate almond aroma; quality best; clingstone; stone small.

Fruit two to two and a half inches in diameter, very flat, skin pale greenish white, with a beautiful mottled red cheek, peels readily at maturity; flesh very finely grained, juicy and dissolving, with a delicate almond aroma; quality best; clingstone. Maturity, in Florida from May 20th to June 1st. This peach colors a long time before maturity or full development, and is, therefore, often gathered prematurely, which renders it unfit for use. It should be allowed to hang upon the tree until approaching full maturity, when it shows its excellent quality, and can then be shipped safely to distant markets."

We picked ripe specimens of the Peen-To May 11th, and on May 19th shipped several bushels to Jacksonville, which sold for \$6 per bushel. Had we been able to procure the Jenkins & McGuire peach crate, with the pasteboard sections, conveniently, we could have shipped them North and got twice as much for them. It is a most profitable peach for market if handled right.

the above peach: "This remarkable peach originated in our nursery, from pits sent from Australia in 1869. Although very hardy here the tree has produced fruit but very seldom, owing to its habit of blooming in January. In Florida, however, this tree has succeeded admirably. In Pensacola it produced the enormous amount of 1,200 peaches upon a three year old tree. Reports from Florida state that this peach together with the *Honey* and the several sub-varieties of the *Chinese Cling* and *Free* succeed there when the other varieties of the common, or Persian strain, prove of little or no value.

✓ **HONEY PEACH.**—Medium size; oblong, with a sharp, recurved point at lower end; flesh of a peculiarly fine texture, and of honey

sweetness; quality, not quite as rich as the Peen-To, but sweeter, and ripens two weeks later; tree very thrifty grower and prolific. Originated by Charles Downing from pits sent from China in 1854. Is very successful in Florida, even on poor sandy soils. This and the Peen-To peach are great additions to the fruits of Florida, and are destined to rank among the first of our Florida fruits, both for market and home use.

HONEY PEACH.

Of a peculiar elongated form; cheek of a bright blush; very sweet; stone very small; a freestone; two weeks later than the Peen-to.

PEARS.

✓ **THE KEIFFER HYBRID PEAR.**—This pear is a seedling from the Chinese Sand Pear, crossed with a cultivated variety, supposed to be the Bartlett. It is an early bearer, and the fruit is very large and ripens as late as September, even in Florida. It has the same luxuriant foliage as the LeConte, and should, like it, be cut back every season. It is said to be much better for canning than for eating, although it is very good for eating. Should in all cases be grown from cuttings, or grown on LeConte roots. Ours are all grown on LeConte roots.

KEIFFER PEAR.

THE LE CONTE PEAR.—Supposed to be a hybrid between the old *China Sand Pear* and a cultivated variety. Fruit large, pyriform, skin smooth, pale yellow, quality very variable. Usually of second quality, but if allowed to mature slowly in a dark room, or in drawers, its quality improves remarkably. Maturity from July 10th to the end of August. The tree is of remarkable vigor and rapid growth; foliage dense and luxuriant; hardy everywhere, but of greater value South. So far it has been free from blight. Trees begin to bear fruit when three to five years old, and should be planted at least twenty feet apart.

LE CONTE PEAR.

All doubts as to the LeConte Pear fruiting well in Florida are being rapidly dispelled, many instances having come to our knowledge of their fruiting well this year. We ripened a few ourselves and found them delicious. We are informed by parties who have fruited the LeConte, that the new growth should be cut back every season, but different parties disagree as to the time of year for doing this. One gentleman who had a good crop this year tells us he cut his trees back in July, '86, while others say cut back in January or February. It is a good idea to experiment with them and see which does the best.

Marvellous accounts of their productiveness come to us from Georgia, Major Hawkins, of Thomasville, realizing \$70 from two trees, and Mr. H. H. Sanford, of the same place, netted \$76.80 from

a tree ten years old. These figures leave orange growing far behind, and when we take into consideration the fact that the LeConte pear will ripen with us from July 1st to August 1st, we think they will become profitable in Florida.

They ripen best if picked from the tree as soon as they have attained their full size, wrapped in paper and packed away in a close place. This makes it a splendid shipping pear, as it can be picked from ten days to two weeks before shipping. They will probably ripen here from two to three weeks earlier than in Georgia.

BARTLETT PEARS.—We offer a few of these for the first time, grafted on LeConte stocks. We have had no experience with these, but they are well recommended, and we think worthy of a trial.

PLUMS.

KELSEY'S PLUM.—Fruit very large, being from six to seven inches

in circumference, and weighing from four to six ounces; color rich yellow, nearly overspread with a bright red bloom; is heart-shaped; quality excellent, melting, rich and juicy; firm in texture, and will stand shipment to long distances. It has a very small pit. In Florida it ripens in August. Good for drying or canning purposes.

KELSEY PLUM.

This remarkable plum was imported from Japan in 1871, by the late John Kelsey, of Berkeley, California, whose name has been given to the fruit. It seems to be of a different race of plums from our ordinary varieties, and is as distinct from them as the Peen-To and Honey peaches are from the Northern varieties, or the LeConte pear from the Bartlett. The foliage is also different, being larger and having a different appearance. It is attracting a great deal of attention

throughout this State, and will succeed here without doubt. It has been fruited in Florida this season, the fruit coming up to the California description, both in size and quality. The trees are rapid, thrifty growers, and many trees bloom in one year from the bud. The following points of excellence are claimed for it:

1st. Its wonderful productiveness is unsurpassed by any other plum, either native or foreign.

2d. It is a very early bearer.

3d. The fruit is of very large size, being from seven to nine inches in circumference and weighing from four to six and a half ounces each. It also has a very small pit.

4th. In texture it is fine and meaty, and will stand shipment to long distances, as it will remain solid longer than any other variety—instances being known of its being shipped from California to Philadelphia and to Augusta, Ga., and the fruit keeping perfectly sound and fresh.

The original orchard, containing over one hundred trees, has been in bearing for ten years, and the trees have never failed to produce all the fruit they could carry.

This plum should not be confounded with the Loquat or Japan Medlar, commonly called Japan Plum, both in Florida and Louisiana. The latter is an evergreen, and bears no relation whatever to the plum family.

It is undoubtedly now a settled fact that the Kelsey plum is going to be a success in Florida, numerous instances of its having fruited this year coming to our knowledge. One man near us had twenty-eight fine specimens on one small tree, each as large as a good-sized peach. They are nearly all meat, and have a very small pit. They are far ahead of any plum we ever saw or tasted, and their good keeping qualities will render them profitable for shipping purposes. We picked some about June 25th that were beginning to get mellow, and they kept for a week.

Needs fertilizing and working well, or a treatment similar to that of the peach. The word Japan has been dropped from its name, and it is now called Kelsey Plum.

FIGS.

✓
WHITE ADRIATIC.—An importation from Southern Italy, where it is esteemed the finest of all figs, producing the best figs of commerce. The tree is a strong, vigorous grower, attaining a large size. The fruit is of large size and of delicious flavor, is excellent for eating fresh or for preserving. The fruit begins to ripen in July and figs ripen continually till frost. Trees begin to bear the year after setting, and bear enormous crops as the trees grow older. This fig, as well as the San Pedro, is attracting much attention in this State, and deservedly so. Price, 60 cents each, or \$5 for 10.

SAN PEDRO.—Also an Italian fig, is said to be the finest of all figs for the table. The tree is a rapid grower, and foliage dense; a very heavy bearer, and figs are of very large size, nearly as large as a good-sized peach. Price, 60 cents each.

CELESTIAL.—Small size, pale violet color, and one of the best table figs; very sweet, flavor fine.

BROWN TURKEY.—This is one of the best varieties for this country, and is a regular, abundant bearer; flesh soft, rich, and of a delicious flavor.

LEMON.—Nearly round, of a straw color, and good size; a heavy bearer.

BLACK ISCHIA AND GREEN ISCHIA.

GRAPES.

As yet we have only cultivated the Scuppernong family of grapes, and as they are natives of this State, will of course do better here than any other kinds, especially in East and South Florida. They produce largely, and the cultivation is very easy. Vines should be planted thirty feet apart, and allowed to grow upon an arbor, without trimming. They should be kept clear of weeds, and it is a good idea to put mulching under the arbor.

FLOWERS.—Sometimes called Black Scuppernong. A large black grape of fine flavor, grows in bunches of from eight to ten. Maturity from August 1st to September 1st. A most delicious, sweet grape of vinous quality.

SCUPPERNONG.—Bunches seldom ever composed of more than eight or ten berries; berries large, round, of a bronze color when fully ripe, skin thick, flesh pulpy, very vinous, sweet, and of a peculiar musky aroma, exceedingly pleasant and refreshing; maturity from 1st to middle of August. A certain crop may be had annually. Vine is free from all diseases and attacks of insects, and fruit has never been known to decay before maturity. It is wonderfully prolific.

TENDERPULP.—An improved seedling of the Flowers. Berries large, very sweet, and pulp quite tender. Ripens middle to last of August.

THOMAS.—Bunches from six to ten berries, berries slightly oblong, large, of a slight violet color, quite transparent; pulp tender, sweet, of a peculiar vinous flavor, quality superior to any of the type. Ma-

turity middle to end of August. Has but little musky aroma and makes a superior red wine.

PERSIMMONS.

JAPAN PERSIMMON.—Fruit very large; flesh soft, luscious, with a slight apricot flavor, and without the astringency of the common persimmon. In its fresh state the Japan Persimmon ranks with the peach or orange, and when dried is equal to the best Smyrna fig. Hardy south of Pennsylvania, and some varieties succeed even further North.

The raising of the Japan Persimmon is no longer an experiment with us. We have fruited it four or five years now, and find it to be well worth cultivating. As soon as the people at the North become acquainted with its merits, there will undoubtedly be a good demand for all that can be raised. They grow in many shapes and sizes; some round and some oblong in shape and pointed at the end like a rifle ball. But they are nearly all about the same flavor. They should be picked when just turning in color, and will keep from four to eight weeks after that. When eaten they should be of a jelly-like softness, as one then gets the full flavor and richness. The fact of its keeping for such a length of time after being picked, will greatly increase its value for shipping purposes. The nomenclature of the different varieties is rather mixed. We give below descriptions of a few varieties; we have others, but are not sure enough in regard to their correctness to describe them. They ripen from the last of August to the 1st of November, extending over a period of two months.

✓ **AMONG.**—Round, a little flattened; bright vermillion; large; thrifty grower.

✓ **HYAKAME.**—(Spnonyms—Seedless, Tanenaski, Minokaki)—Large, round; deep orange red; average diameter three inches; keeps late.

✓ **HACHNYA.**—(Synonyms—Yymato and Imperial).—Usually oblong with pointed end; quality fine; very late.

✓ **ZINGA.**—Smaller than the above; nearly round; quality best; sweet and rich; tree very prolific.

BANANAS

HART'S CHOICE.—Resembles the Dacca; blossoms very early after planting—seven to nine months—and may be cut in ninety

days of warm weather after blossoming; stalk stout, and able to bear weight of bunch without breaking; fifty to upwards of one hundred fruits in cluster; will bear nearly or as much cold as the common Florida; fruit four or five inches long and an inch and a half in diameter; of a clear, golden yellow; skin soft and thin as a kid glove; flesh firm, and yet melting and buttery in texture; very aromatic, but without that excess of musky aroma, which in some of the finest varieties is too overpowering to a sensitive palate. Judges from all parts of the tropics have tested and pronounce it unsurpassed in flavor.

The banana is very hardy to all except frost. Succeeds best, however, in rather moist ground.

CAVENDISH.—A dwarf variety, seldom attains a size of more than four to six feet. The fruit is small, very thin skinned, very sweet and juicy. Flavor fine.

THE PECAN NUT.

In the other Southern States considerable attention is being paid to the cultivation of the Pecan tree. It is of the same genus as the hickory and will grow wherever that does. As the trees grow almost anywhere, they can be planted in corners and out of the way places. The trees commence bearing at about seven years of age, and every year adds greatly to the quantity of their yield. The trees are long-lived, and with proper attention become more productive every year, until they are over fifty years old. There is a good market for all the nuts that can be raised, and at good prices. We offer the best variety from Texas, and think that they will prove another valuable addition to the fruits of Florida. They should be planted when quite small, because they make very large tap-roots and it injures them to cut the tap-roots off short, and when the trees are small they can be taken up without cutting the tap-roots off.

LOQUAT, OR JAPAN MEDLAR.

This fruit, sometimes called Japan Plum, has been cultivated in

Florida and Louisiana for many years. In St. Augustine it is cultivated with profit. The tree is an evergreen, with long, glossy leaves. It blooms in winter and ripens its fruit in March and April. The fruit is oblong in shape, yellow in color, with a pleasant sub-acid flavor. It bears no relation to the plum family. Its botanical name is *Eryobothrya* or *Mespilus Japonica*, and is quite an ornamental tree also.

ALMONDS.

PISTACHE.—A half soft-shelled almond sometimes called Paper Shell.

PRINCESS.—Soft shell.

QUINCES.

ORANGE QUINCE.—Large size, used much for preserving.

CHINESE QUINCE.—Very large, oblong, often weighing two pounds. Good for preserves.

MULBERRIES.

HICK'S EVERBEARING MULBERRY.—Heavy bearer, fruit sweet. Good for poultry.

DOWNING.—Fruit rich, sub-acid, does not bear as heavy as Hick's, but is of better quality.

ORNAMENTAL TREES.

TEXAS UMBRELLA TREE.—A species of the Chinaberry, trees very handsome, top shaped like an umbrella. It is the great shade tree of the South. Rapid grower. When planted along side of a road or fence they make a fine appearance.

CATALPA.—A fine shade tree. Bears purple bell-shaped blossoms.

ARBOR VITÆ.—Evergreen, very ornamental for front yards.

MAGNOLIA FUSCATA SHRUB.—This is a shrub worthy of attention. The blossoms smell precisely like ripe bananas, and are very ornamental. We consider it a valuable addition to our list of ornamental trees and shrubs.

WISTERIA.—The Wisteria, sometimes called "Traveler's Delight," is a running vine and bears large clusters of beautiful purple flow-

ers, very sweet scented. They bloom in April, and are much prized for growing on piazzas, porches, etc. Price 25 cents each.

PAMPAS GRASS.—This grass grows in large bunches, and in the month of August sends out beautiful white flowers. Are a great success in this State.

CALLADIUM ESCULENTUM.—This is a semi-tropical plant, and grows from bulbs. It is very ornamental, having very large green leaves, and is ever-green except when touched by frost.

PRICES OF TREES.

We wish to give notice that we do not sell trees by age, as a much more uniform way is by the size. One man may grow a tree 1 inch in diameter and 5 feet high in three years, while another man might take five years to grow a tree to the same size. We price trees by the diameter of the stock, *every* tree to have a bud up to a certain size and standard of our own. We take much pains in training our buds, and send out no bushy, crooked buds, all are straight, handsome and uniform.

PRICE OF BUDDED ORANGE, LEMON, GRAPE FRUIT, ETC.

	Per 10.	Per 100.
Diameter of stock $\frac{3}{4}$ inch	\$5.00	\$40.00
Diameter of stock 1 inch	6.00	50.00
Diameter of stock 1 inch to $1\frac{1}{4}$ inches	7.50	60.00
Diameter of stock $1\frac{1}{4}$ to $1\frac{1}{2}$ inches	10.00	75.00
Diameter of stock $1\frac{1}{2}$ to $1\frac{3}{4}$ inches	12.50	100.00

PEACH TREES.

	Each.	Per 10.	Per 100.
Bidwell's Early and Late, 3 to 4 feet	.00	\$5.00	\$40.00
" " " $1\frac{1}{2}$ to 3 feet	.50	4.00	35.00
Peen-To and Honey, 4 to 6 feet	.25	2.00	15.00
" " 3 to 4 feet	.20	1.50	12.50
Florida Crawford, Pallas and Climax, summer buds			30.00
" " " 4 to 5 feet,			35.00
" " " 5 to 7 feet,			40.00

LE CONTE AND KEIFFER PEARS.

Three years, branched, 7 to 8 feet	.60	5.00	
Two years, branched, 4 to 5 feet	.35	3.00	25.00
Two years, branched, 3 to 4 feet	.30	2.50	20.00
Japan Persimmons, 2 to 3 feet	.50	4.00	35.00
Japan Persimmons, 4 to 5 feet	.75	6.00	50.00
Japan Persimmons, 5 to 6 feet, bearing size . .	1.00	7.50	
Kelsey's Plum, 4 to 5 feet	.50	4.00	30.00
Kelsey's Plum, 2 to 4 feet	.35	3.00	25.00
Grape Vines	.25	2.00	15.00

	Each.	Per 10.
Banana Plants	.30	2.50
Almonds	.30	2.50
Pecans, 2 years, 2 to 4 feet	.30	2.50

	Each.	Per 100
Japan Medlar and Loquat	.25	2.00
Mulberries	.25	
White Adriatic and San Pedro Figs	.60	5.00
Common Figs	.25	2.00
Orange Quince	.30	2.50
Chinese Quince	.30	2.50
Texas Umbrella	.25	2.00
Magnolia Fuscata	.50	
Pampas Grass	.15	1.00

DISTANCES FOR PLANTING TREES.

Orange and Lemon	25 to 30 feet
Plums, Peaches and Nectarines	16 to 18 feet
Quinces	10 to 12 feet
Grapes, Northern varieties	8 to 12 feet
Grapes, Southern varieties	30 to 40 feet
Raspberries and Blackberries	3 to 4 by 5 to 7 feet
Strawberries for field culture	1 by 3 to 3½ feet
Strawberries for garden culture	1 by 2 feet

NUMBER OF TREES ON AN ACRE.

30 feet apart each way	50
25 " "	70
20 " "	110
18 " "	135
15 " "	205
12 " "	300
10 " "	435
8 " "	680
6 " "	1,210
5 " "	1,745
4 " "	2,725
3 " "	4,840
1 by 3 "	13,520

RULE.—Multiply the distance in feet between the rows by the distance of plants apart in the rows, and the product will be the number of square feet for each plant or hill, which divided into the number of feet in an acre, 43,560, will give the number of plants or trees to the acre.

Valuable Improved Hammock Groves FOR SALE.

NO. 1 Consists of 10 acres, containing 700 trees, most of them in bearing. Also, 300 Peen-To Peach Trees between the rows of orange trees, from which has been gathered this season 50 bushels of peaches, which sold at high prices. Next season there should be at least 100 bushels.

NO. 2 Has 6 acres in Orange Trees, about 500, choice budded varieties. Also, about 6 acres of Fine Garden Land with plenty of muck. Well suited to strawberries or garden truck.

NO. 3 Has about 600 Budded Orange Trees and 60 Peen-To Peach Trees in bearing. Good house for help. Forty acres of land, half hammock and half pine. These are all on the road from Georgetown to Fruitland.

NO. 4 Is 5 acres of High Pine Land, 2½ of which are set to Orange and Peach Trees, both of which are ready to bear.

The above will be sold at very reasonable prices.

Call on or address

W. W. HAWKINS & SONS,

Lake George, Fla.