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NEW! THE VERY BEST! TRUE TO NAME!

BARREN HILL NURSERIES.

Supplement to General Catalogue

AND

Price List for the Season of 1886 and 1887.

NUT-BEARING TREES & PRUNES

CLUSTER WALNUT.

APRICOTS, CHERRIES, FIGS, QUINCES AND GRAPE NOVELTIES.

TREES AND PLANTS BY MAIL A SPECIALTY.

MULBERRY TREES AND SILKWORM EGGS.

FELIX GILLET, PROPRIETOR,

NEVADA CITY, CALIFORNIA.

1886.

CAUTION!

We should caution our patrons against buying from agents purporting to be ours, as we have no agents whatever throughout the State for the sale of our Præparturiens, Cluster and other rare sorts of Walnuts, Prunes and other fruits.

Also beware of fraud, and don't you get common and worthless kinds of English Walnuts for Præparturiens, Cluster and other choice kinds introduced by us into California and the United States; and "Petite D'Agen" prunes for "Lot D'Ente."

TERMS.

Our terms are invariably cash (and we intend to stick to that rule, not having a stock large enough to warrant us in making credits for any amounts to anybody). Remittances may be made according to the amount of orders, by Express or Postal Money Orders, Registered Letters, Bank Drafts and Express. Very small amounts (50 cents to \$1.00) can be sent in postage stamps of two and five cents.

RARE KINDS OF FRUITS

That should have a place in all gardens—at least one to two trees of each :

EVERBEARING BLACK MULBERRY (Noir of Spain),
MEDLAR MONSTRUOUS,
SORBUS DOMESTICA,
AVELINE FILBERT,
CONSTANTINOPLE QUINCE,
TARASCON CHERRY,
PRÆPARTURIENS WALNUT,
ST. CATHERINE PRUNE,
D'ENTE PRUNE.

Ornamental Trees, Highly Recommended:

HUNGARIAN OR SILVERED LINDEN,
CORNUS MASCULA,
CRATÆGUS AZAROLUS,
FIERY HAWTHORN,
RED-FLOWERED HAWTHORN,
SORBUS DOMESTICA.

1887.

SUPPLEMENT TO GENERAL CATALOGUE.

BARREN HILL NURSERIES.

NEVADA CITY, CAL.

FELIX GILLET, PROPRIETOR.

A CHAPTER ON NUT-BEARING TREES.

In view of the great interest taken of late by the public in general in Nut trees of all kinds, but more particularly in the English Walnut, that noblest type of the Walnut family; in view also of the numerous inquiries incessantly put to us from all parts of the country, in and outside of this State, on the Walnut, its culture, varieties, growth, yield, etc.; we do publish this chapter on nut-bearing trees, a class of trees that we have been making a specialty of, and cult vating and propagating in California, for the last 17 years.

We find that, about the soil best adapted to the Walnut, the latter's hardness, and the size of trees to be planted, people entertain the most erroneous ideas. Like the Grape, the Walnut is but little particular on the nature of the soil; for it will grow, thrive, and bear heavy crops—if *the proper varieties are planted*—in any kind of soil and at any exposure, except in wet, swampy soil, where water is found stagnant close from the surface. Of course, whenever the Walnut is planted in rich and deep soil, of good drainage, and with a moist bottom, it will grow more rapidly and its yield in nuts be proportionally larger. But in planting walnuts in large quantities, we must take into consideration, first that the Walnut is a tree that requires much room to yield good crops; second that its root system extends so far away from the tree and so near the surface, especially in rich and moist land, that it is hard to grow under it or even at a good distance from the tree, when the latter has grown to a large size, much of anything, the roots of the Walnuts monopolizing the whole space; and this is the reason why we have constantly urged people to plant Walnuts by themselves, either isolated, that is here and there on the farm, or orchard, or vineyard; or in single rows, avenue like, round large fields, alongside fences; or, if orchard-like, in rows widely apart, with intermediary rows of prunes, peaches, figs, or even grapes between the walnut rows, according to the section of the State where the trees are planted. Since it is a fact that the Walnut requires so much space to yield good crops, and that the tree will grow, thrive, and bear well in the poorer soil of our mountains, why not then leave the rich land of our valleys to the raising of cereals and the like, and plant the Walnut, whenever planted in large quantities, right on the hillsides of the mountains, where are found millions of acres of land so well adapted to both the Walnut and Grape, and which can be had at so much lower prices. Let us bear in mind that in Europe the Walnut is almost exclusively planted in such soil, as all forest trees should be, and for the very reasons given by us in this chapter.

We do not wish, however, to be misconstrued when we say that the hillsides of our mountains up to an altitude of 3,000 feet, is the best soil adapted to the Walnut. We mean that it is so, everything else being taken into consideration, as described above. That the soil of our mountains, or soil of similar composition, be it in the Sierras, Coast Range, or anywhere else throughout the State, is peculiarly adapted to the Walnut, and that in such soil that tree will thrive and bear well, and nuts of superior quality, is no more a matter of doubt and speculation, a subject to be discussed; for it is a fact. We have ourselves, for the last six or seven years, scattered all over the State thousands of that most prolific kind of the English Walnut family, the *Præparturiens*; and the way those young trees are thriving and bearing in all sorts of soil, from the deep, black loam of our valleys, to the hard, red clay of our mountains, establishes for good the correctness of our statement. So people must not think for a moment that walnut growing is solely confined to a few little valleys of Southern California; but that the whole State, from the sea to 3,000 feet in the Sierras, and from Shasta to the San Joaquin valley, is as much, if not better, suited to walnut culture than the southern end of the State. Another point in favor of walnut planting in mountain land in Central and Northern California, is that walnuts there are never killed by drought, if planted right, or imperfect drainage, or scorched by the sun, as is often the case in those little valleys of Southern California.

Another erroneous idea about the Walnut, and we are surprised that nurserymen, who should know better, fall into the same error, is that the Walnut does not stand transplanting well, and should be planted when one year old; that if older the tap-root is cut off in transplanting, which is a great injury to the tree. This is entirely incorrect; if a

Walnut has plenty of lateral roots and fibers—and we would advise people to plant no other kinds of trees—it is just as easy to make it grow as it is an apple or plum tree. Our largest Walnut trees, when imported from France, were six years old and branched at seven feet from the ground, with no tap-root—which, there, is always done away with when transplanting young trees in nursery rows—and the lateral roots cut back very short, so as to have the trees pack better for the long voyage; not only did the trees grow successfully, but in the course of four years they went into regular bearing. In deep and rich soil, it is true, like that of our valleys, young Walnuts grow nothing else but a long, smooth tap-root, and the total absence of lateral roots render, consequently, their transplanting rather hazardous, but it is not so with mountain trees; there the soil is so much more shallow that the tap-root, as soon as it strikes the hard bottom, forces the tree to throw out lateral roots. Our trees, of whatever size and age, have so many lateral roots and fibers that we know of but very few instances of their failing to grow in whatever part of the State they were removed to. Whenever young Walnuts are planted in deep and rich soil, and known to grow nothing else but a long tap-root, the latter should be cut off with the spade without taking up the tree, thus making it throw out lateral roots. Such trees so treated will always stand removing as successfully as our mountain trees, whatever be their size and age.

WALNUT VARIETIES.

In planting Walnuts, a good selection of varieties is as important as a good selection of trees, and more important yet, we should say. It is a well known fact, that north of the San Joaquin Valley the variety known as the Los Angeles Walnut, and the one propagated all over the State by nurserymen under the name of English Walnut, has two great defects: that is, to not be hardy enough and altogether too early in budding out; then to be a barren kind, from the fact that the staminate or male blossoms are out, while the pistillate or female blossoms are yet in a dormant state, so that when the latter are out there are no more catkins on the tree to fertilize the nuts, which then drop off after having attained the size of a large pea. Our reports in regard to such trees planted north of Tulare (and some of them have already reached the ripe age of twenty-five to thirty years) all agree as to the barrenness of that kind; so is it in Oregon, where they imagine, but wrongly, that their wet climate is the cause of that great defect. Our experience with the Præparturiens Walnut (second and third generation trees), and also with all the other leading kinds of Europe introduced into this country by ourselves, warrants us in guaranteeing all those kinds as *perfect bloomers*. This year's experience (1886), more particularly, since we had our California third generation Præparturiens trees, seven and eight years old, go into regular bearing, enables us to give our patrons and the public in general the valuable guarantee that all the kinds of Walnut trees that we advertise are perfect bloomers and heavy bearers, whatever be the size of the nuts.

PRECOCITY OF THE PRÆPARTURIENS.

(SECOND GENERATION TREES.)

On the extraordinary precocity of the second generation Præparturiens, we are more able to tell this year (1886) than on any previous year; and it was with pride that we showed visitors to our place, two, three and four-years old trees with one to four nuts on. We had several hundred of such trees in nursery rows. In fact, over eighty per cent. of our three and four-years second generation trees showed flowers this Spring, a certain percentage only perfecting; and forty per cent of two-year old trees, from one to three feet, showed flowers, too; five to eight per cent. perfecting. A little tree ten and a half inches in height had two big nuts on. This precocity in bearing or simply blooming, is the best indication that such trees are "genuine" Præparturiens, or having all the characteristics of the original tree: that is, of being early and heavy bearers. It was really surprising what fine nuts these second generation trees did yield. Three-fourths of the nuts were decidedly large, and the other fourth medium; we found them all perfect soft-shelled, with a thick, sweet meat, and of all sorts of shapes from almost round to elongated oval, and from broad oval to sharp-pointed. The majority, though, were quite broad at the head and of a broad oval. We take pleasure in giving the public cuts of these various types of nuts grown on two, three and four-year old trees. (See on page 3 cuts representing six nuts of second generation Præparturiens.)

THIRD GENERATION PRÆPARTURIENS.

In regard to third and fourth generation Præparturiens, we will say that from the third generation on, the Præparturiens, the same as other varieties of Walnuts, goes back pretty much to the mother type, or common French Walnut (*Julans Regia*). But few of the trees bear nuts at three and four and five years, and the habits of the trees are also somewhat different. For instance, second generation Præparturiens have a great tendency to spread out, grow fruit ramifications, and go to bearing at once—all that, of course, at the

CALIFORNIA GROWN WALNUTS.

Fig. 1.

Fig. 2.

Fig. 3.

Fig. 4.

Fig. 5.

Fig. 6.

SECOND GENERATION PRÆPARTURIENS WALNUTS.

Gathered on 2, 3, and 4-year old trees in nursery rows. (Figures 1, 2, 3, 4, 5 and 6.)

Fig. 7.

Fig. 8.

Fig. 9.

THIRD GENERATION PRÆPARTURIENS WALNUTS.

(FIGURES 7, 8 AND 9.)

expense of the top; and whenever it is desirable to have the trees to shoot up instead of spreading out, all that has to be done is to cut off those limbs that spread out so much, and that will force the tree to grow up. In this way we made our *Præparturiens* shoot up to a height of twenty-five to thirty feet.

But with third generation *Præparturiens*, the trees mostly all shoot up and commence to spread out for good only about the time they are getting into bearing, which is at 8 to 9 years. We have had such trees bearing at 4 years, nuts of a fair size; in the average the nut of the third generation *Præparturiens* is not so large as that of the second generation, being from medium to medium large, but uniformly so, of a pretty shape, broad oval, very thinly shelled and with an excellent meat. This year (1886) was the first time that our third generation trees planted where to remain, and from 7 to 8 years of age, bore a crop, some of them having on this year *staminate* buds; so we are able to guarantee such trees to be perfect bloomers and, to all appearances, heavy bearers. (See on page 3 cuts of three nuts of various sizes and shapes, gathered on third generation *Præparturiens*, 7 and 8 years old.)

In all cases where Walnut trees are planted as a breakwind, we would advise to plant third generation *Præparturiens* in preference to second generation trees. Our other imported varieties, such as Chaberte, Mayette, Gant, etc., grow up tall, too, before spreading out, and can well be used for the same purpose.

FERTILITY OF THE PRÆPARTURIENS.

The fertility of the *Præparturiens* is almost as surprising as its precocity. We did gather this year (1886) nearly two pounds of nuts on an 8-year old tree, planted in a very rocky place, and just gone into bearing; while from an apple tree of that age (8-years from the root), we had but a few apples; and, by the way, all but one ruined by the codlin moth.

Mr. Ed. Muller, at his residence on Commercial street, in Nevada City, gathered 164 nuts from one of our second generation trees, planted among boulders, and gone, too, into regular bearing.

Mr. John Ducray, on an old abandoned mining claim, or bed-rock, as we call it here, had over 200 nuts from a third generation tree, gone into bearing.

Mr. L. S. Fish of Martinez, gathered this year 32 pounds of nuts from one of our second generation *Præparturiens*, about 9 years of age; the nuts being of medium size, thin shelled and full-fleshed. Mr. Fish's place is not well adapted to Walnuts, said our informant, the soil being only 3 to 4 feet deep, underlaid with an impervious hard pan, which grapevines cannot penetrate. We would ask what then had been the growth and yield of that tree, if planted in deep and rich soil! So much in favor of the *Præparturiens* in California.

Our larger trees didn't bear a very large crop this year, with the exception of an 11-year old tree, that was perfectly loaded; also a *Serotina* Walnut which bore, for its size, a very large crop.

Mr. McCullough of Los Gatos, sent us a splendid sample of nuts grown on a five-years old second generation *Præparturiens* of ours.

Mr. W. B. West of Stockton, wrote to us that his *Præparturiens* have all been in bearing long ago: "I was surprised," added Mr. West, "at the fine quality of the nut."

But the most surprising yield of nuts that came to our notice was from a thirty-years old tree owned by Mr. L. Charonnat, near Nevada City. That tree, the *largest Præparturiens* to be found in California or the United States, was four years old when planted in 1860; it was then one of those common Los Angeles Walnuts; it bore 17 nuts in twenty years, 11 nuts in one year; was grafted by us into our Late *Præparturiens* in the fall of 1880; in 1884, that tree, completely transformed into a *Præparturiens*, bore 627 nuts; twice as many in 1885; but in 1886 the crop was so large that the long branches were bending down under the burden of the nuts, which could be seen all over the tree in bunches of two to six. Over 6,000 nuts were gathered from that tree this year, 1886. Mr. Charonnat has now to cutback some of the longest limbs for fear that next year the branches will break down under the heavy weight of the nuts. That tree is now 66 inches in circumference, 57 inches at six feet from the ground, 35 feet in height, with a top 30 feet in width. As a true *Præparturiens*, it spreads out all round and bears enormous crops. Speak now of Walnut-growing being confined only to a few small valleys of Southern California! Apropos. We would suggest people having on their places such barren or valueless kinds as the Los Angeles or Black Walnut, to graft them into *Præparturiens* or any other of our valuable sorts, rather than cut them down.

We find that the *Serotina* is also immensely prolific in California. The nut is of a very pretty shape and uniformly of the same size. (See fig. 13).

THE WALNUT IN FRANCE.

To show people what can be expected from Walnut growing in California, we will give them right here some figures in regard to the immense proportions of the Walnut trade in France.

CALIFORNIA GROWN WALNUTS, except Figures 11 and 12.

Fig. 10.
FRANQUETTE.

Fig. 11.
PARISIENNE.

Fig. 12. MAYETTE.

Fig. 13. SEROTINA.

Fig. 14. MESANGE.

Walnuts, especially late kinds, which are less liable to have their crops killed by frost in the spring, are regarded as first class property in France. In 1881, as shown by custom-house statistics, 25,000,000 pounds of walnuts, almonds and filberts were exported from France. The port of Marseilles alone exporting nuts of the value of \$800,000. In the Department of Dordogne, over 11,000 acres are planted in walnuts, giving a revenue of \$1,000,000; many trees there pay as much as \$20 apiece in nuts. Most of the walnuts imported into the United States from France come from that Department. They are greatly inferior to those of the Isère, in the southeast of France, which supplies the Paris, London and St. Petersburg markets with the finer products of the Franquette, Mayette and other leading varieties. The Department of Lot has also 81,000 acres in walnuts; the Loire 12,000 acres, and so on of twenty Departments in southwestern, central and southeastern France. These walnut districts, besides, produce an immense quantity of walnut wood, mostly employed by cabinet-makers, gunsmiths, carriage-makers, etc. The Department of Savoie alone exports annually \$80,000 worth of walnut wood.

Thus we see how important an industry the growing of the walnut and the marketing of its nuts and commerce of its wood is in that country. And now the question for us is, why shouldn't we try to create for ourselves and our State such a splendid revenue, when everything—soil, climate and a near market, with no tariff in the way, is so favorable to the culture of that noble tree?

THE CHESTNUT.

The Chestnut is a hardy tree, whose crop is very seldom injured by late frosts in the spring, as it blooms late in June. It is a regular mountain tree, and may be regarded right at home in our mountains. The soil best suited to the chestnut is a sandy, granite soil, or a ferruginous-sandy-clayish deep soil; in calcareous soil it does not do well. In Nevada County, up to an altitude of 2,700 feet can be seen twenty-year-old chestnut trees bearing well, and bearing very nice nuts. This tree is certainly better adapted to Central and Northern than to Southern California. Wherever the olive does well, the chestnut does badly. There the climate is too hot for it. The whole of the Sierra Nevada, with its granitic, ferruginous-clayish soil, and moderately warm climate, is eminently adapted to the culture of the chestnut. The chestnut will mature its nuts well at an altitude of 3,000 feet, in the latitude of Nevada County, much higher up in a more southerly latitude. In mountain gorges, and with a sunny exposure the chestnut does splendidly; otherwise, an eastern exposure is best for that tree. The chestnut does not reproduce itself very well from the seed; hence the reason why that tree is invariably grafted to obtain those large round nuts known the world over under the name of "Marrons." The American chestnut is propagated from the seed, but if the best types were propagated by grafting, better results would be obtained as to size, if not quality. In certain soils, where the chestnut root does badly, but the oak root well, the chestnut may then be grafted with advantage on the oak. All that we have said on the best method of planting the walnut, applies with equal force to the chestnut.

The common chestnut, or chataigne, is small, flat on both sides, and grows generally four to six in one burr. In Europe they are dried hard and ground fine, and a mush made with the meal and milk. The cultivated chestnut—the kind raised for dessert, and which is eaten roasted or boiled—is the Marron. It grows generally single, two at the most in the burr. The Marrons are large, sweet, and when roasted or boiled the inner skin comes off nicely. That delicious nut is largely consumed in all the cities and towns of Europe, Paris alone consuming 15,000,000 pounds of Marron Chestnuts.

The Marrons are solely propagated by grafting. From the seed, it goes back, with few exceptions, to the mother type, or common chestnut. In California, the Marron Chestnut does very well. In Nevada County, it produces even larger nuts than in France, Italy or Spain. The leading varieties of Marron chestnut, and which have been thoroughly tested by ourselves in our mountains, are: Lyon, Combale, Merle, Précoce or Early Marron, Nouzillard and Quincy. (For full description of each of these beautiful varieties of grafted Marron-Chestnuts, see general catalogue with cuts of same.)

Chestnut culture is conducted on a very large scale in France, Spain, Italy, Turkey, etc., and constitutes a very important branch of commerce. France consumes an immense quantity of chestnuts, not producing even enough to meet the home demand. The Department of Sarthe raises \$300,000 worth of the Nouzillard variety; in Dordogne, 200,000 acres are devoted to the culture of the chestnut, which is planted on the north side of hills. Chestnuts to the value of \$200,000 are exported from that Department. In Corèze, 150,000 acres, mostly mountain land of a granitic composition, is planted in chestnuts. In Haute-Vienne, the chestnut is called the "bread tree" of the granitic mountains. The trees are planted there forty to fifty per acre; 150,000 acres are planted in chestnuts. In the island of Corsica, the chestnut comprises one third of the wooded portion of the island. It is planted in that island to an altitude of 5,700 feet, some trees measuring 24 feet in circumference and 75 feet in height. Over twenty more Departments in France are culti-

Fig. 15.
CHABERTE WALNUT.

Fig. 16.
GANT WALNUT.

Fig. 17.
CLUSTER WALNUT.

Fig. 18.
RED AVELINE FILBERT.

Fig. 19.
COMBAIE CHESTNUT OR FRENCH MARRON.

Fig. 20.
PIEDMONT FILBERT. } }

Fig. 21.
BUNCH OF FIVE RED AVELINE FILBERTS.

vating the chestnut in immense quantities. In Savoie, gallic acid is manufactured on a large scale with the wood of the chestnut. Italy has 1,250,000 acres planted in chestnuts, and is producing 500,000,000 pounds of nuts. In 1880, Italy exported into France a value of \$350,000 in chestnuts. In the same year, Turkey exported to France 20,000,000 pounds of chestnuts and chestnut meal. In 1881, France exported 17,000,000 pounds of chestnuts valued at \$600,000, the most part to England, Switzerland, Algeria, and also to Germany, Holland, Belgium and the United States.

Again, in the presence of such figures and of the immensity of the chestnut trade in the Old World, is there not for California in chestnut growing as good a thing, if not better, than in the raising of oranges, apricots, pears, and the like? We have here the very land suited to the chestnut; that endless range of mountains, the granitic Sierras, and the smaller ranges alongside the coast from Humboldt to San Francisco bay; and always east of us a most inviting market. All we have to do is almost to stretch our arm to grasp into our hand that other jewel of the varied resources of our ever-bountiful land. So, I say, let us go to work and transform into chestnut and walnut groves the pine-clad hills of our beautiful mountains.

THE ALMOND.

The Almond is not so particular as to the nature of the soil as it is to the exposure and good shelter from north winds; and as that tree gets in bloom very early in the season and before leafing out, the least cold spell during the winter or early spring might jeopardize the whole crop; it should, therefore, as much as possible be planted at a well-sheltered exposure, otherwise none but hardy kinds to be planted.

The Almond will thrive better in dry but *deep* soil. The red ferruginous clay of our mountains is wonderfully adapted to the growth of the Almond, and late blooming kinds succeed very well there and bear good crops whenever spared by spring frosts. When the Almond is in full bloom and it blows a cold, dry wind from the north-east, it injures the crop considerably by preventing the blossoms from filling; especially is this the case with that most valuable variety, the Princess or Paper-shell.

The Almond may be divided into three distinct groups, viz: The sweet hard-shell, the sweet soft-shell, and the bitter almond. The sweet soft-shell comprises two distinct varieties: the Princess or Paper-shell, with a shell so thin that it is easily crushed with the fingers, and the Languedoc or common soft-shell, easily cracked with the teeth. The Princess is a very delicate kind, its blossoms being much more apt to be blighted by climatic influences, and the tree more liable to be injured by the "gum," so general and damaging among stone-fruit trees in that portion of the mountains, right above the foot-hills proper, and which we have denominated the snow-horticultural belt of the Sierras, and comprising an immense area of territory. But the Languedoc or common soft-shell does splendid in that belt or the foot-hills; it is more hardy, stands the attacks of the gum better, and bears well.

We would call the attention of the public to a new and valuable variety of that kind, a large soft-shell Almond, which we will introduce into market in the season of 1887-88.

The hard-shell does well in all parts of the mountains and foot-hills, and stands the gum well. The Bitter Almond is but little used, mostly in the manufacture of prussic acid and the falsification of kirschen-wasser, also in medicine. It is a vigorous kind.

If the Almond is planted avenue-like or single rows, the trees may be set out twenty to thirty feet apart in the row; if in orchard form, thirty-five to forty feet apart. The almond requires a little pruning every other year, dead wood and suckers being taken off, and too long branches cut back.

Almonds are gathered in summer or early in the fall, that is, as soon as the hull opens, letting down the almond. A long, slender pole is used to fall the almonds to the ground by striking with it the limbs loaded with nuts, being careful at the same time not to injure the future crop. In gathering up the nuts, the latter should be at once taken out of the hull, when in it, spread out on trays and dried in the sun; gathered in that way almonds will remain perfectly white. The paper-shell should always be gathered before a rain, which otherwise would alter its color and make it turn black. After the almonds are well dried they are removed to a dry room, sorted, and left in heaps till packed in sacks or barrels. Sulphur bleaching injures the good-keeping qualities of the kernel and gives it a bad taste.

In the south of France the Almond is cultivated on a large scale. In the Alps are seen Almond plantations covering hundreds of acres of land, in lines one mile long. Many of these plantations yield annually as much as from \$4,000 to \$6,000 each. The paper-shell sells there at 20 cents per pound, the hard-shell at 4 cents.

The commerce of the Almond in the city of Aix, in Provence, one of the centers of that trade, is valued at \$600,000. France exports to the north of Europe and the United States \$4,000,000 worth of almonds.

As the Almonds raised in California are in every particular as fine and sweet as those raised in France, Italy or Spain, there is no reason why we shouldn't boldly take hold of

the Eastern market and supply the whole of the United States with our handsome and fresh product.

THE FILBERT.

The Filbert is not precisely particular about the nature of the soil, though it will do better in light, moist and deep soil. In heavy, clayish soil its crop of nuts will be less; and in a too cold climate the nuts might not fill. The Filbert does extraordinarily well in the mountains of California, where it yields good crops, especially the *Avelines*. To bear well, the Filbert requires much air and light; therefore, it must not be planted under the shade of larger trees; but rather by itself, isolated, or in cordons or single rows. In the South of France, where it is extensively cultivated, also in the North of Spain and Italy, the Filbert is planted around fields, vineyards and orchards; also on ditch-banks. It is seldom planted in orchard form, but in intermediary rows in prune, cherry and pear orchards—that is several rows of fruit trees between two rows of Filberts, which have to be well apart to bear well. Planted in these various ways, the Filbert bears heavy crops. If planted in orchard form, the bushes or trees should be set out 12 feet at least in the row, and the rows eighteen feet apart. The Filbert prefers a northern or western exposure, where the sun shines but feebly; above all it dreads a heavy and dry soil, and when the soil is too dry, it has to be irrigated to bear good crops; irrigating in this case should be done early in the summer, principally in May and June.

The Filbert is grown either as a bush or tree. Not more than 5 to 6 stalks should be allowed to a bush; if raised as a tree, it should be made to branch out at about three feet, and suckers taken off as quick as they grow from the foot of the tree. Such Filbert trees are, indeed, very pretty and ornamental. We would recommend more particularly that way of training the Filbert.

The cultivated Filberts may be divided into two groups—the oval and round. The best, sweetest and most productive kinds in California, as we have ascertained for the last seventeen years, are the *Avelines*, or Spanish Filberts. The nut of the Aveline is oval, medium to large, and *very full*; the kernel being invested with a red or white skin, hence the name of “red” or “white” Aveline. This inner skin of the Aveline is very smooth and clean, and the nut is extensively used by confectioners. The shell is thin and easily cracked. The Aveline grows on the bushes in clusters of two to seven. Here are the kinds that we would recommend the most, and which all have fruited upon our place, some of them like the *Avelines* and *Piedmonts*, for the last fifteen years: Red and White Aveline.—*Piedmont*.—*Cluster*.—*Long White* of England.—*Sicily*.

We wonder that the owners of large fruit orchards have not combined Filbert-planting with that of prunes, pears, etc., as suggested through this chapter on Filberts. We would strongly urge the owners of irrigation ditches all over the State, and wherever it would be practicable, to plant Filberts on the banks of these ditches, on one side anyhow. Thus would the ditch-banks, through a small expenditure of labor and money, be rendered profitable to the owners of the ditches or the owners of the land alongside such ditches; without speaking of the ornament it would be to the vast barren area through which some of these ditches are run.

We have this season a good many plants obtained from the division of good-sized bushes in nursery rows, which we offer at moderate prices. (See Price List.)

To give an idea of the great commerce made with this little nut, we will state that one single city in Western France, Lemans, exports 50,000 bushels of Filberts every year. The city of Paris consumes 1,200,000 pounds of Filberts annually; while England, despite her vast groves of Kent Cobnut, *Atlas* nut, *Prolific* Cob, etc., imports annually \$2,500,000 worth of Filberts. The Filbert is not only much used as a dessert nut, but is in great demand by confectioners.

A few plants of Filberts should, by all means, have place in all our gardens.

OUR WALNUT STOCK.

We offer to the public this season the nicest, *best-rooted* Walnut trees to be found in the whole State, from one to four years of age, and from one foot to ten feet in height. All our *second generation* *Præparturiens* are *imported*, and we guarantee that they are *all grown from nuts gathered on the original tree*. All these trees have been from one to three years in our grounds, and have a splendid stock of lateral roots and fibres, the very thing to insure their safe removal to any part of the State. Our stock in Walnuts is not large enough to warrant us in accepting and filling orders by the thousand or orders to the trade at reduced prices; and we will add that there is not much of a show to increase sensibly our stock of such second generation trees. On account of the scarcity of such trees, and from the fact that they are imported, we have to keep them at higher prices than other kinds more easily to be procured or more plentiful. But we want our patrons to well bear in mind that these *second generation* *Præparturiens*, as advertised by us, are grown from nuts raised on the original tree, and that we guarantee from 80 to 90

per cent. to be "true," that is of having retained all the characteristics of the original *Præparturiens*, viz.: Precocity in bearing, fertility of the tree, and good quality of the nut.

We will say the same thing in regard to that other most valuable and rare kind, the Cluster Walnut; all the trees we offer of that remarkable kind are also *second generation* trees, being grown from nuts raised on a *true* Cluster Walnut. (See cut of a cluster of 15 nuts grown on the tree from whose nuts we obtained the trees that we now offer for sale). Our stock in Cluster Walnut is not large; the trees, however, are beautifully rooted.

Our Chaberte, Mayette, Franquette, Parisienne, Mésange, Gant and Serotina, are all *second generation* trees. All these kinds may be considered as the finest ones to be found in Europe, for beauty of the nut, vigor and hardness of the tree and productiveness. A Serotina Walnut, ten years of age, has been bearing so well with us this year (1886), that we regard this most prolific kind as admirably adapted to our State. (See fig. 13, page 5, average size of Serotina Walnut). Our stock in all the above kinds of Walnuts is rather limited, and we would decline too large orders.

A question has been put to us: Why do we not get on hand a larger stock of such trees, since there is a demand for them? We will simply answer this, that the trees, *genuine* second generation trees, *cannot be had*; and grafting the Walnut is so hard to take, that all our orders for grafting trees for us have been respectfully declined. Any one offering *second generation* trees of these rare and scarce kinds, such as *Præparturiens* and Cluster, in large quantities, per thousand, I brand here as a fraud.

For full description of our 19 varieties of Walnuts, see General Catalogue.

Fig. 22.

CAL. LARGE-FRUITED PRÆPARTURIENS.
(Propagated by Grafting.)

Fig. 23.

CAL. LATE PRÆPARTURIENS.
(Propagated by Grafting.)

OUR CHESTNUT, ALMOND AND FILBERT STOCK.

Our Marron-Chestnut stock is not very large, for we had to fall back on our smaller stock last season, so great was the demand for that class of nut trees. We most highly recommend such varieties as the following: Combale, Early Marron, Nouzillard, and Merle. In Almonds, we have only a small stock; next season (1887-88) we will have for market some trees of that fine Languedoc soft-shell variety spoken of in our chapter on the Almond.

In Filberts we have a pretty good stock, especially in plants from the division of large bushes in nursery rows. All our plants grown from layers or imported, but two or three years in our grounds, are guaranteed to be "true"; plants from seedlings cannot be guaranteed to be exactly true, except in a proportion of about 80 per cent.

GRAFTED WALNUTS.

We have on hand but a very small stock of Grafted Walnuts, and only of the following varieties: Cal. Late *Præparturiens*; Cal. Large-fruited *Præparturiens*; Chaberte; and Franquette. We would decline orders per the dozen. All but Franquette, \$1.50 apiece, of whatever size; Franquette \$2.00 each. We have been unable to procure more than a few trees of Cluster Walnuts grafted from *original* stock, and have none whatever for market this season; we may have some of our own in two or three years hence.

A CHAPTER ON PRUNES.

DESCRIPTION OF LEADING VARIETIES.

PRUNE TREES "TRUE FROM THE ROOT."

It may be useless on our part to point out to the importance of the prune interest in California, and to demonstrate through figures, statistics and the like, of what vast import is to our State, this infant industry, to which development such an immense area of our great State is so well adapted.

But the public in general have fallen into several and grave errors in regard to the prune business, and it is what we will try to correct right here. In the first place, and we suppose that such statements were made by interested parties, it has been stated that prune-growing could not be made profitable but in one or two of our small valleys bordering the sea. There is as much truth in this statement or assertion, as in that other that walnut-growing could not be made profitable outside of two or three little valleys of Southern California. That certain portions of our State are better adapted to prune growing than others, bearing better crops or finer fruit, may be true; but that the business cannot be made profitable outside of one or two little valleys south of San Francisco Bay, is indeed too absurd to discuss. We admit that wherever the climate is so excessively hot, like in the very southern end of the State and portions of the Sacramento valley, like Oroville, prune-growing in such a climate will turn out to be less of a success than orange-growing, the fruit getting burned on one side by the too hot sun (not the St. Catherine, by the way, but Petite d'Agen). But in the Sierras, in the Coast Range, in many parts of our two great valleys, and when planted at the right exposure, the prune does splendidly, yielding fine crops of superior fruit. The finest specimens of the Petite D'Agen that we have ever seen, were grown right here in the Sierras and the mountains of Santa Cruz. In these mountains of California, there is an immense stretch of territory admirably suited to prune-growing. But in that part of the Sierras, or snow-horticultural belt, right above the foothills proper, a belt well adapted to the grape, apple, pear, nuts, and we will add prunes, if planting the right kinds, all stone fruit trees do badly on account of the "gum"; so much so that it is almost next to impossible to grow successfully any of our stone fruit trees, at least trees grafted on the root.

THE "GUM."

Our theory of the gum disease is that it is caused by a trouble in the natural flowing of the sap; for in this privileged land of ours, the sap in trees cannot be said to be completely down during the winter months; the weather through the months of December and January being very often so "lovely" as to make buds swell up wonderfully, to the dismay of the fruit-grower. When trees are in such a condition and a very cold spell sets in, as 20° above zero, the sap is chilled-like and, as we have repeatedly observed, a few days after such a cold spell, leaf buds in almonds and peaches will drop off, leaving the wood half destitute of buds. This is what we call the first stage of the gum; at blooming time, the trees will bloom out nicely, but, frost or no frost, the blossoms will drop off before perfecting, leaving the trees almost bare of fruit. This is the second stage of the disease. Finally, by the month of April or May, the gum will ooze out from the body and limbs of the tree, be it plum, peach or cherry; and that is the third or last stage of the gum complaint; if the tree has been able to resist successfully the gum attack, it will start anew, and from that time on, grow vigorously, and in July hardly anything could be noticed of the terrible ordeal the tree went through, except bunches of gum here and there, and the flattening of the body and limbs of the tree right where the gum burst out.

For the last ten or twelve years we have been watching and observing most closely this gum complaint in stone fruit trees, and we have discovered not precisely a direct, but indirect remedy to that scourge of our mountains, which seems to have spread out, more or less, all over the State this season (1896). The first thing found by us was that all trees grafted on the root were the most subject to the attacks of the gum, nine out of ten succumbing, and just when getting to be of bearing size. At the same time we noticed that plums grown "true from the root" resisted well the attacks of the gum, also mahaleb and myrobalan stocks. So we budded cherries on mahaleb stock at three to five feet from the ground, plums on myrobalan stock at the same height, peaches and almonds on hard-shell almond at three to four feet, and succeeded in growing trees where otherwise every

tree budded on the root had sooner or later to succumb. So, for this part of the mountains—the snow-horticultural belt of the Sierras—we would advise to plant none but such trees, when planting stone fruit trees.

PRUNE TREES "TRUE FROM THE ROOT."

Now about the prune. After having discovered how well the stock "true from the root" did in our mountains, we inquired in France about such stock, and found out that in the St. Catherine prune district, that prune was altogether propagated "true from the root," as resisting the gum better, yielding larger crops, and such trees being longer-lived; and in the D'Agen or D'Ente district, half the prune trees at least were propagated in the same way, those planted in dry soil on hillsides being grafted on myrobalan stock. We ascertained since the correctness of that proposition, that trees "true from the root" were resisting so much better the attacks of the gum than trees budded on the root. Last spring all our large grafted D'Ente, just getting to be of bearing size, had a severe attack of gum, that half killed them, while our trees "true from the root," of the same age, didn't have a least touch of gum, and to-day are looking as healthy, vigorous and fine as can be. So we are pretty well convinced that we have solved this vexed question in regard to the prune at least, by planting in this zone none but trees "true from the root."

As the expression, "true from the root," might not be well understood, we will give a description of it and tell how such trees are propagated. "True from the root" is what the French call "franc de pied," or simply "franc." It means a kind whose root is "true," and which, therefore, does not require to be grafted; layers, cuttings and sprouts growing at the foot of trees themselves "True," such as figs, olives, filberts, currants, or regular suckers such as Damson plum, raspberries, blackberries, locusts, and the like, are all "true from the root." The St. Catherine and D'Ente prunes are propagated in this way: sprouts growing at the foot of old and large trees which are "true," are taken off and planted in nursery row; if these sprouts grow a little too high on the trees, dirt is piled up at the foot of the tree to make the sprouts grow a few roots. Trees so obtained are trained in the nursery like any other trees, and transplanted where to remain when branched. The Prune tree, like the Plum, in that snow-horticultural belt of our mountains, grows splendidly—no trouble about that—and it bears heavily, too, provided the gum lets it alone and spring frosts spare it—though the gum is the worst of the two. Therefore people will see at a glance that with a gum-resistant stock like trees "true from the root," prune growing might become quite profitable in that belt, so excellent is the product of our mountains; while with trees budded on the root, it would be impossible to make it pay.

The chief qualities and advantages of trees "true from the root" may be summed up as follows: To be good gum-resistant stock; more long-lived than trees grafted on the root; very vigorous growers, and heavy and regular bearers; last, in case of an accident happening to the body of the tree, enabling the latter to grow back "true" from the root.

As to the beauty and quality of the fruit, we challenge any one in California to produce nicer and finer prunes of the St. Catherine type than those we have raised on our trees this year (1886). Our trees of the D'Ente and D'Agen type, not having borne with us yet, we cannot say exactly how the fruit compares with our Petite prune, though we guarantee them to produce equally fine and nice prunes, as they are the very kind so extensively planted in the valley of the Lot, in France. Wherever prune trees grafted on the root do well and are not attacked by the gum, they might very well be planted; but where they do not, and are liable to be injured by the gum, the tree "true from the root" should, by all means, be preferred.

Now in regard to the *purest* type of the Prune D'Agen or D'Ente, we have this to say: So far, in California, a type of that prune called here, on account of its rather smaller size, Petite Prune D'Agen, has been almost exclusively cultivated. This Petite prune, exceedingly sweet, makes an excellent prune if cured right, and we maintain that it is wretchedly cured in this State; but some serious objections are made concerning its small size and in some cases light color, when compared to the much larger and darker product of the French. In view of these defects of our Petite prune, we have ourselves sent to the very center of the D'Ente or D'Agen district for the best types known there of that famous prune, and secured first what we have called the "Lot D'Ente," or that type "true from the root," and the ——— D'Ente, sent to us as one of the purest types of that prune that obtained thirty-two premiums for the beauty and size of its prunes, whose first grade took from twenty-four to thirty-two to the pound. The trees we secured, grafted on the root, have been already two years in our grounds and are expecting to bear next season (1887), when we hope to be able to tell how superior is that type to our Petite prune. We will not, therefore, introduce it to market this season (1886-87), though having a number of trees on hand of our own growing and imported, but will rather wait till our large trees have borne some fruit, so as to be able to tell with a certainty how that purest style of

Fig. 24.
PRUNE D'ENTE, OR
ROBE DE SERGENT.
(Valley of the Lot, France.)

Fig. 25.
DOUBLE PRUNE D'AGEN.

Fig. 26.
ST. CATHERINE, DRIED.

Fig. 27.
ST. CATHERINE PRUNE,
(California Grown.)

Fig. 28.
PETITE PRUNE D'AGEN.

the D'Ente does in California, and how it compares with our Petite prune. As to the name of that type, for fear of fraud on the part of unscrupulous parties, we will keep it for ourselves for the present and till we know more about it. We want to do a fair business, and do not wish to disappoint anybody and sell them this kind as superior to our Petite prune *unless it be really so*.

LEADING PRUNE VARIETIES.

Being better acquainted this year with most of the varieties described in our General Catalogue of last season, we will herein give a more correct description of the leading kinds.

Saint Catherine (*true from the root*).—This is the prune so extensively cultivated in the valley of the Loire, in France, where the D'Ente does not do well. It is altogether propagated "true from the root." It is an old variety and one of the most celebrated kinds. Besides making a superior prune, it is also much esteemed for preserving, and is excellent for dessert. The fruit is of medium size, obovate, with a well defined suture on one side, but not so much defined in California as it is in France. Skin medium thick, of a golden pale yellow, overspread with a thin bloom, and sometimes becoming slightly rose-violet on the sunny side. The flesh is yellow, firm and juicy at the same time, very little adhering to the stone, no more than our Petite prune; the flavor is good, rich, perfumed. It ripens, according to localities, from the latter part of August to the middle of September. A vigorous grower and heavy and constant bearer. (Fig. 27 represents the largest St. Catherine grown on one of our trees "true from the root.")

—We do not know of any better plum to eat *fresh* than the St. Catherine. We have had it sampled by many people last season, and the general verdict has been that, in California, it constitutes one of our very best plums to eat fresh.

The St. Catherine, though plenty sweet enough, is not so oversweet as our Petite prune is; it is juicy, but not to excess like the Double D'Agen, and of a most delicious flavor, which it keeps back when cured. The skin is thick enough to permit its shipping to a distant market, and though not being large, is of a fair size. Dried, the St. Catherine retains most of its bulk and superior flavor, making it as delicious to eat cured as fresh. In drying it turns very dark, almost black.

Prune D'Agen, or D'Ente, or Robe de Sergent.—This is the kind that produces those celebrated French prunes, shipped all over the world from Agen, Bordeaux, and other places in the southwest of France, in glass jars and fancy canisters. It is the variety mostly cultivated in the valleys of the Garonne and Lot, with Agen as a shipping place for the merchandise in its bulk. The prune D'Ente is of medium to large size, in some instance quite large, elongated oval, almost tapering at both ends, with the lower one, however, the largest. Some types of that prune have more the shape of a pear. The suture is slight; the skin is thin, covered with heavy bloom, violet-red—deep violet with certain types—and sprinkled with little dots of darker color. The pulp is yellow, soft, juicy, sweet, but little flavored; it ripens from the latter part of August to the middle of September. The tree is vigorous enough, very productive, and a constant bearer. (See fig. 24.)

Whether in California we will be able to grow such large prunes from the same types, another year or two will tell, as we are expecting our largest trees of our various important types to bear next year.

Lot D'Ente or "D'Ente true from the root".—This is our type "true from the root" imported from the valley of the Lot. No such prune is known under that name in France; that name was given by us, a year and a half ago, to our type "true from the root," so as to distinguish it from our other types, some procured in the same valley, others in various parts of France. As none of our trees have borne yet, we cannot tell how it would compare with our Petite prune. The "Lot D'Ente" will not do grafted, for by grafting, nothing but the size and quality of the prune is preserved, and its other qualities due to its being propagated "true from the root" are entirely done away with the moment it is grafted.

Perdigron Violet.—Tree vigorous, very productive. Fruit medium-large, perfectly round; skin deep purple, covered with a thick azure bloom; flesh reddish at maturity; moderately juicy, and but slightly perfumed; free stone. Late, and hanging splendidly on the tree. A good kind for drying, and very desirable as a plum to eat fresh on account of its hanging so late on the trees.

Puymirol D'Ente.—Variety originated from the D'Ente at Puymirol, hence its name. Very productive, large, with most of the qualities of the regular D'Ente. (Didn't bear with us yet.)

Dame Aubert.—Large prune, almost round, yellow; very esteemed, dried, in some parts of France.

Knight's Green Drying.—Very large, almost round; greenish-yellow, firm, sweet, good for dessert; splendid for drying.

—These three last kinds are of recent importation, and are well worth a trial.

OUR PRUNE STOCK.

We have a good stock of Lot D'Ente or "D'Ente true from the root," and of St. Catherine; some grafted D'Agen (from Agen), but only a limited stock of D'Ente Puymirol, Dame Aubert, Knight's Green Drying, Violet and Red Perdignon, and other kinds, all grafted trees.

We have Double D'Agen prune, grafted on myrobolan, Black Damas, and Almond root.

NOVELTIES FOR THE SEASON OF 1886-87.

(INTRODUCED INTO CALIFORNIA BY FELIX GILLET, OF NEVADA CITY.)

APRIL CHERRIES.

We will call the attention of Fruit Growers to these most valuable kinds of Cherries, the earliest ones to be found in the whole State:

Early Tarascon.—Wonderfully early and one of the most prolific kinds, growing in immense clusters. Fruit medium-large, roundish, inclining to oval; skin dark red, almost black at full maturity; flesh purplish red, sweet and rich flavor; stone very small. Middle of April; earlier yet in some parts of the State; 10th of May at the altitude of Nevada City.

Guigne Marbrée.—Almost as early as Tarascon, and also very productive. Fruit medium-large, roundish oval; skin dark red; flesh purplish red, tender, juicy, delicate flavor. Stone very small. Middle of April; 15th of May at the altitude of Nevada City.

April Guigne.—Fruit medium large, round, dark red (of recent introduction).

Early Amaury.—A new and very early kind, much prized in France for its earliness and beauty.

(For other sorts of Cherries see General Catalogue.)

—We have a good stock of Tarascon and Guigne Marbrée, but very few trees of April Guigne and Amaury.

SHIPPING APRICOTS.

Boulbon.—Said to be the best and nicest for shipping; an entirely new and most valuable variety. Before getting ripe the fruit gets a beautiful red cheek, and as Apricots for shipping have to be picked green, this kind has the advantage over all others of always having a cheek dotted with carmine. (Did't bear yet with us.)

Early Esperen.—Said to be the earliest of Apricots. (Of recent introduction.)

—These two kinds are highly recommended for a near or distant market.

FIGS.

The following kinds we guarantee to be perfect bloomers: .

White Magdeleine.—(Very early.)

Jaune Longue.—(Long yellow.)

Noirmoutier.—Pagaudière.—Napolitaine.—Verdale.—Black.

CONSTANTINOPLE QUINCE.

The largest, nicest, and most prolific of the Quince family, Fruit very long, broad at the base, bearing when quite young.

OLIVES.

Provence, or Large Fruited.—We expect from France, to arrive in January, 1887, a small stock of small trees of this and perhaps other kinds.

CHOICE ROSES.

Coquette de Lyon.—Tea rose, canary-bird yellow; grafted on Sweet Brier. Magnificent.

Belle Lyonnaise.—Tea rose, copper yellow; grafted on Sweet Brier. Most beautiful.

Comtesse de Morny.—Bright rose, very large, from four to five inches in diameter (Remontant.)

Duchesse de Nemours.—Medium-large, velvety crimson. Simply beautiful. (Remontant.)

Souvenir of the Queen of England.—Bright rose, very large. (Remontant.)

Seven Sisters.—The prettiest climbing rose, grows in clusters of 7 to 18 little roses, of all shades and hues, white, rose, crimson. Most charming. Quick grower.

—Also **Hermosa**, **Eug. Sue**, **La Neige** (pure white), **Belle of Baltimore** (climbing), **Queen of Perpetuals**, and other less conspicuous kinds.

ENGLISH GOOSEBERRIES.

(The finest and largest collection in the United States.) Eighty-one varieties!

We guarantee every one of these varieties to be "true to name," and to correspond to the description we give of them in our General Catalogue. Our plants, grown from layers, and planted in nursery rows, are beautifully rooted.

GRAPES! GRAPES!

Over 200 varieties! The finest and earliest kinds.

In our General Catalogue will be found the long list of our imported grapes, of which 150 varieties have already fruited with us.

Leading kinds that fruited with us for the first time, summer of 1886:

Ramonia of Transylvania.—Enormous bunches; immense berries, perfectly round and large as plums, jet black, with heavy bloom; sweet and well flavored, medium late. A magnificent variety. (No roots or cuttings this season—1886-87).

Minestra.—Large bunches; very large berries; well set; medium late. Splendid.

Cornichon Violet.—Large and long bunches; berries very large, tapering at both ends; dark violet; late. Fine and showy variety.

Saint Bernard.—Large, roundish-oval, white, juicy; prolific; medium.

Damas Noir.—Large, oval, blue; medium; late. A pretty market grape.

La Marmora.—Large, roundish-oval, white; very nice. Medium.

Grosgromier.—Enormous bunches; well set; medium large, round, rose; prolific. Medium.

Early Malingre.—A most valuable kind for its earliness, quality and fertility; berries oval, skin very thin; very juicy, sweet; well flavored. One of the earliest varieties of table grapes. Very desirable for market.

Magdeleine Blanche.—Almost as early as Malingre. Very prolific; berries medium, oval, thickly set, skin thin; juicy, sweet. White.

Magdeleine Noire.—Very early; medium, the earliest black variety.

Muscat Rose de Madere.—Berries large, round, of a beautiful pink; nicely flavored; early. Very desirable for market.

Petit Bouschet.—One of Bouschet's hybrids; a cross between Alicanth and teinturier. Greatly superior to the latter. Vigorous grower; heavy bearer; very dark-juiced grape. Splendid for blending with pale-colored grapes. Should be in every one's vineyard.

MEDLAR MONSTREUSE.

PRICE LIST

—OF—

TREES AND PLANTS

GROWN AND FOR SALE BY
FELIX GILLET, NEVADA CITY, CAL.

SEASON OF 1886-'87.

WALNUTS.

Præparturiens, Chaberte, Mayette, Gant, Franquette, Parisienne, Serotina, Mesange.—(*Second generation trees.*) Extra size from 6 to 10 feet, \$1 each; \$11 per dozen; \$90 per hundred. Only a few hundred of this size to spare.

First size—5 to 6 feet, \$1 each; \$10 per dozen; \$80 per hundred.

Second size—3½ to 4½ feet, \$9 per dozen; \$65 per hundred.

Third size.—2 to 3 feet, \$7 per dozen; \$50 per hundred.

Fourth size.—From 10 to 22 inches, \$6 per dozen; \$40 per hundred.

One-year old Præparturiens (imported).—\$30 per hundred.

Third Generation Præparturiens.—(Grown from nuts raised on second generation trees).

Extra size.—6 to 10 feet, \$1 each; \$10 per dozen.

First size.—5 to 6 feet, 75 cts. each; \$8 per dozen; \$60 per hundred.

Second size.—3½ to 4½ feet, \$7 per dozen; \$50 per hundred.

Third size.—2 to 3 feet, \$6 per dozen; \$40 per hundred.

Fourth size.—1 to 2 feet, \$5 per dozen; \$30 per hundred.

CLUSTER WALNUT.

(Second Generation Trees.)

First size.—3 to 4 feet, \$1 each; \$10 per dozen; \$75 per hundred.

Second size.—1½ to 2½ feet, 75 cts. each; \$8 per dozen; \$65 per hundred.

Third size.—10 to 16 inches, \$7 per dozen; \$50 per hundred.

One-year old trees (imported).—\$40 per hundred.

BUTTERNUT AND PECAN.

First size.—4 to 5 feet, 50 cts. each; \$5 per dozen.

Second size.—2 to 3½ feet, \$4 per dozen.

Third size.—Below 2 feet, \$3 per dozen.

Extra Size Pecan.—6 to 9 feet, 75 cts. each; \$8 per dozen.

Hickory (Shellbark).—\$4 per dozen.

California Black Walnut.—First size, 4 to 6 feet, 50 cts. each; \$4 per dozen.

Second size.—2 to 3 feet, 25 cts. each; \$2.50 per dozen.

GRAFTED WALNUTS.

(Irrespective of Sizes.)

Late and Large-Fruited Præparturiens, and Chaberte.—\$1.50 each.

Franquette.—\$2.00 each.

(Very few trees of these grafted kinds; would decline orders by the dozen.)

Second Generation Præparturiens (2, 3 and 4 years old) that have borne nuts in nursery rows this year (1886); with description of the nuts, size and shape.

Extra size—6 to 8 feet, \$1.50 each; \$15.00 per dozen.

Second size—3 to 5 feet, \$1.25 each; \$12.00 per dozen.

Third size—16 inches to 2 feet, \$1 each; \$10 per dozen.

—All trees of this category may be regarded as equal to grafted trees, since we are able to guarantee what the size, shape and quality of the nuts are; none but trees having borne nuts of a fair or large size comprised in this category. All such trees have been carefully staked by us in our nurseries before gathering the nuts; and no question about such trees having retained the chief characteristics of the "true" *Præparturiens*.

The nuts represented by cuts of our second and third generation *Præparturiens* trees, 2, 3 and 4 years old, can be seen at the *Pacific Rural Press* editorial rooms, where they are kept for inspection.

CHESTNUTS.

Grafted Marron Chestnuts—Lyon, Combale, Grosse Précoce (Early Marron), and Merle—First size 5 to 8 feet, \$1 each; \$10 per dozen; \$75 per hundred.

Second size—3 to 4½ feet, 75 cents each; \$8 per dozen; \$65 per hundred.

Third size—below 3 feet, 65 cents each; \$6 per dozen.

Nouzillard Marron (true from the root)—First size, 3 to 4½ feet, stout butt, 75 cents each; \$8 per dozen.

Second size—18 to 30 inches, 65 cents each; \$6 per dozen.

Small trees grafted on the root, imported, \$6 per dozen; \$40 per hundred.

American Chestnut—4 to 6 feet, 50 cents each; \$5 per dozen.

Combale Seedlings—25 to 50 cents each.

ALMONDS.

Paper-Shell and Languedoc—First size, 50 cents each; \$5 per dozen.

Second size—40 cents each; \$4 per dozen.

FILBERTS.

From layers or division of bushes, "true from the root"—First size, 4 to 6 feet, 50 cents each; \$5 per dozen.

Second size—2 to 3½ feet; \$4 per dozen.

Third size—10 to 20 inches, \$3 per dozen.

From seedlings or the division of seedling bushes—First size, 4 to 5 feet, \$5 per dozen; \$40 per hundred.

Second size—2 to 3½ feet, \$3 per dozen; \$20 per hundred.

Third size—8 to 20 inches, \$2 per dozen; \$10 per hundred.

PRUNES.

Lot D'Ente or "D'Ente true from the root," and **Saint Catherine** also "true from the root."—(Well-rooted trees, *imported*, but 1, 2 and 3 years in our nurseries.)—

Extra size.—6 feet and over, \$6 per dozen.

First size.—5 to 6 feet, \$5 per dozen; \$40 per hundred.

Second size.—3½ to 4½ feet, \$4 per dozen; \$30 per hundred.

Third size.—18 inches to 3 feet, \$3 per dozen; \$20 per hundred.

Double Prune D'Agen, **Perdigron**, **Alsace**, **D'Ente Puymirol**, **Dame Aubert**, **German and Italian Prune**, **Knight's Green Drying**, etc., all grafted trees.

First size, 50 cents each; \$5 per dozen; second size, \$4 per dozen; third size, \$3 per dozen.

PLUMS.

First size 50 cents each, \$5 per dozen; second size, \$4 per dozen; third size, \$3 per dozen.

1st size, 6 feet and over; 2d size, 3½ to 5 feet; 3d size, 3 feet and under.

CHERRIES.

Tarascon and Guigne Marbree (April cherries).—First size, 4 to 7 feet, 50 cts. each; \$5 per dozen.

Second size, 3 feet and under, \$1 per dozen.

Early Amaury.—50 cts. each (only a few trees cut back to 12 to 16 inches for budding purposes).

All other sorts.—First size, 5 to 10 feet, 50 cents each; \$5 per dozen

Second size.— $3\frac{1}{2}$ to $4\frac{1}{2}$ feet, \$4 per dozen; \$30 per hundred.

Third size.—Below 3 feet, \$3 per dozen.

APRICOTS.

Boulbon and Esperen, irrespective of sizes, from 2 to 5 feet, 50 cts. each, \$5 per dozen.

All other sorts.—First size, 50 cts., \$5 per dozen; second size, \$4 dozen.

PEACHES AND NECTARINES.

Grafted on Almond stock, 3 feet from the ground, 50 cts. each; \$5 per dozen.

Grafted on the root (Peach or Plum root)—First size—\$3.50 per dozen; second size, \$2.50 per dozen.

QUINCES.

Constantinople and Portugal.—First size, 4 to 6 feet, 50 cts. each; \$5 per dozen.

Second size, 2 to $3\frac{1}{2}$ feet, \$4 per dozen.

Third size, below 2 feet, \$3 per dozen.

BLACK MULBERRY.

Noir of Spain, or Everbearing.—First size, 5 feet and over, \$1 each.

Second size.—3 to $4\frac{1}{2}$ feet, 75 cts. each.

Third size.—Under 3 feet, 50 cts. each.

Russian.—25 to 50 cents each.

MEDLAR.

(Grafted on White Thorn.)

First size.—4 to 6 feet, 65 cts. each; \$6 per dozen.

Second size.—2 to $3\frac{1}{2}$ feet, 50 cts. each; \$5 per dozen.

FIGS.

According to kinds—25 to 50 cts. each; \$2.50 to \$5 per dozen.

SORBUS.

Standard Trees.—6 to 12 feet, 65 cts. each; \$6 per dozen.

Second size.—4 to $5\frac{1}{2}$ feet, 50 cts. each; \$5 per dozen.

Third size.—Under 4 feet, \$4 per dozen.

OLIVES.

Imported Trees.—50 to 75 cts. per tree, according to sizes; \$5 to \$8 per dozen.

PEARS.

Extra size.—50 cts. each; \$5 per dozen.

First size.—40 cts. each, \$4 per dozen.

Second size.—30 cts. each; \$3 per dozen.

APPLES.

First size.—6 to 10 feet, 50 cts. each; \$5 per dozen.

Second size.—4 to $5\frac{1}{2}$ feet, 40 cts. each; \$4 per dozen.

Third size.—3 to 4 feet, 30 cts. each; \$3 per dozen.

Fancy and Ornamental Trees.

Cornus Mascula.—4 to 6 feet, 50 cents each.

Hawthorn, or Cratægus (seven varieties).—First size, 5 to 8 feet, 50 cts. each.

Second size.—3 to 4 feet, 40 cts. each.

Silvered Linden (a beautiful shade and ornamental tree).—First size, 4 to 7 feet, 50 cts. each; \$5 per dozen.

Second size.—2 to 3 feet, \$4 per dozen.

Holland Linden.—First size, 4 to 8 feet, \$4 per dozen; second size, \$3 per dozen.

Lombardy Poplar.—25 to 50 cts. each.

Fancy Locusts.—50 cts. each.

Fiery Hawthorn (an evergreen thorn-tree, with an immense number of orange-colored haws in clusters hanging on the tree the whole winter).—50 cts. each.

Holly.—50 cts. each.

French Roses.—25 to 50 cts. each.

Coquette de Lyon and Belle Lyonnaise (tea roses), budded on Sweet Brier, 75 cts each.

SMALL FRUIT.

Strawberries.—50 cts per dozen; \$3 per hundred. By mail, 75 cents per dozen; \$4 per hundred, including packing and mailing; two varieties to the dozen, four to the hundred.

Raspberries and Blackberries.—75 cts. per dozen; \$4 per hundred.

Currants.—First size, \$2 per dozen; second size, \$1.50 per dozen. By mail, \$2 per dozen (mailing size).

Gooseberries.—First size plants, 25 cents each; \$3 per dozen, in as many varieties as desired. Second size, \$2.50 per dozen. By mail, nicely rooted plants, \$3.50 per dozen.

GRAPES.

Table Varieties.—Blue Muscat, Early Malingre, White Magdalen, Chassetas Bulbery, Red Muscat of Madeira.—Rooted cuttings, \$4 per dozen; 2 vines for 75 cents. (No cuttings to spare of these kinds this season.)

Pearl of Anvers, Chasselas Dupont, Gras Sapat, Caserno Noir, Ulliade, Grosgronier, Minestra; Seedless Black Corinth.—Rooted cuttings, \$3 per dozen; \$20 per hundred.

Cuttings, 75 cents per dozen; \$1 by mail.

All other varieties:

Rooted cuttings, 20 cents each; \$2 per dozen; \$3 by mail.

Cuttings.—50 cents per dozen; 75 cents by mail.

Wine Varieties.—(Not including Bouschet's hybrids.)

Rooted cuttings.—First size, \$1.50 per dozen; \$10 per hundred; second size, \$1 per dozen; \$6 per hundred.

Cuttings—50 cents per dozen, in four varieties; \$3 per hundred. By mail 75 cents per dozen; \$4.50 per hundred.

Petit Bouschet, rooted cuttings.—\$3 per dozen. (No cuttings this season.)

MISCELLANEOUS.

California Lilies. (Tiger and Fragrant White.)—Very large bulbs, 50 cents each; 75 cents by mail.

Rhubarb.—25 cents per root; \$2 per dozen.

Asparagus.—\$2 per hundred.

Ciyes.—25 to 50 cents per bunch.

Artichokes.—25 cents per root.

Hawthorn (*Crataegus Oxyacantha*) Seed.—75 cents per quart (preserved in its pulp); \$1 per quart by mail.

Choice Tulips, Hyacinths, Jonquils, Narcissus bulbs.

SCIONS FOR GRAFTING.

Walnut, Chestnut, Black Mulberry, long enough to make two or three grafts, 25 cents per scion.

Medlar, Apricots and Prunes, 25 cts. per scion; \$2.50 per dozen.

All other kinds of fruit \$1.25 per dozen, in four varieties.

These prices include packing and mailing. Not less than one dollar's worth sent in one order.

Trees and Plants by Mail!

This is a great inducement offered to people living far away from *reliable* nurseries, or wishing only to procure a few trees, or obtain some of our new and rare kinds of fruit, nuts and ornamental trees, and plants.

The trees we offer to send by mail are well rooted for their size, which is not over two feet in length, so as to conform with mail regulations, the postoffice not taking any packages longer than mail bags.

Thanks to our superior way of packing trees and plants sent by mail, we guarantee to have them reach any part of the United States in as *fresh* a condition as when leaving our nurseries.

Walnuts.—First size, 75 cents each; \$8 per dozen.—Second size, 60 cts. each; \$6 per dozen.

Cluster Walnuts.—First size, \$1 each; \$10 per dozen. Second size, 75 cts. each; \$8 per dozen.

Grafted Marron Chestnuts.—\$1 per tree; \$10 per dozen.

Prune D'Ente and St. Catherine (true from the root).—50 cts. each; \$5 per dozen.

Filberts.—50 cts. each; \$5 to \$4 per dozen.

PACKING.

We want our patrons to bear well in mind that "good packing" is the cheapest part of a bill of trees.

The very best way of packing trees is in boxes made out of light lumber.

We charge only for the cost of the box—nothing for packing. The average cost of a box 9 to 12 feet long is from \$1.00 to \$2.50, according to height and width.

Our way of baling (for small orders) is in sack-cloth and pine needles, which make a very light packing. Charges for baling, moderate.

Boxes, bales and packages delivered free of charges to the railroad or express office.

After shipment, goods are at purchaser's risk. Any errors made immediately corrected.

SPECIAL NOTICE.

In filling orders, we never substitute one sort for another, when out of it, unless ordered to do so.

No trees offered for sale but our *own* mountain-grown trees, and the *imported* sorts, as specified on Catalogue and Price List.

SPLENDIDLY ROOTED TREES AND VINES.

ALL FREE OF INSECT PESTS.

Our mountain trees are heavily rooted, with plenty of lateral roots and fibres; they are also healthy, and good roots implies good health, and entirely *free of insect pests*: Scales, Red Spiders and Phylloxera are unknown in our mountains.

Our rooted grape cuttings are from cuttings planted *upright* in small ditches 2½ feet apart, and have, therefore, the whole system of roots right at the *butts, where it should be*.

NUMBER OF TREES TO THE ACRE.

[illegible]

JUGLANS RACEMOSA, OR CLUSTER WALNUT.

Representing a cluster of 15 nuts, from Original Tree (natural size).