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62.54 1889/90

SUPPLEMENT
TO
GENERAL DESCRIPTIVE CATALOGUE
AND
PRICE LIST.

Season of 1889-90.

Nuts, Prunes, Fruits, Grapes,
ORANGES, ETC.

MAYETTE WALNUT.

BARREN HILL NURSERIES,

NEVADA CITY, CAL.

FELIX GILLET, PROPRIETOR.

1889-90.

Hints on the Planting, Cultivating and Propagating of the Walnut.

Whatever may be the size of the trees to be planted, large and deep holes should be dug, say four feet in diameter, and from two to three feet in depth.

Never cut a walnut back, if you can help it; and if the trees are tall and slender and rather exposed to winds, a stake should be planted with the tree, to which it should be tied, but far enough from the stake to avoid chafing.

Walnuts stand pruning as well as any other class of trees, but seldom require it. But whenever the body of a young walnut is injured in any manner, and a strong shoot is growing from below the ground, cut back the tree down to where that shoot starts.

No walnut trees ought to be allowed to branch out before having attained a height of seven to eight feet; and no Præparturiens allowed to go to fruit before having grown to such a standard size.

The walnut does better when planted avenue-like, or alongside fences and roads, or in cordons around large fields, orchards and vineyards, than orchard-like.

The walnut must not be pruned at all; only dead wood, or branches in each other's way being taken off; also branches spreading out too much.

What should encourage the planting of walnut trees, and be a strong inducement for the raising of that valuable and so well marketable nut, is that very few trees are so little particular on the nature of the soil, as the walnut is; for it thrives in any kind of soil and at any exposure; it does not dread drought or moisture, unless either be in excess; of course, the walnut will grow much more rapidly in good and rich soil with plenty of moisture, than on poor and barren land, and bear quicker and larger crops.

In planting nuts of any kind, always plant the suture or seam perpendicular to the horizon, that is up and down, and never the small end down; planted that way the nuts will sprout better, and the tree have a straight body.

Remember that there is no "overstocked" or "glutted" market, no necessity for organizing "co-operative associations" to hunt up a market for nuts of all kinds; so go to work and plant nut trees.

Supplement to General Catalogue and Price List.

SEASON OF 1889-90.

Barren Hill Nurseries,

NEVADA CITY, CAL.

FELIX GILLET, - Proprietor.

NUT BEARING TREES,

(WALNUTS, CHESTNUTS, ALMONDS AND FILBERTS.)

Walnuts.

In our general Catalogue we give a description of over fifteen distinct varieties of the English Walnut (*Juglans Regia*), introduced by us into this country from Europe the last nineteen years, all having special characteristics — some being recommended either for the size and fine shape of the nuts, or for their surprising fertility and precocity; others for their lateness in budding, and that enables them to withstand, uninjured, late frosts, so common in the spring that hardly one-tenth of the whole area of this State may be said to be exempt of them. But the question has been often put to us, which among our fine collection of walnuts we do consider the best to plant for family use, and which the best for market. So we shall right here answer plainly these two questions.

The Best Walnut for Family Use.

As the size, shape, even color of the shell, is not precisely an object whenever a walnut tree is planted in the family garden, but rather the quality of the kernel, thinness of the shell, precocity and fertility of the tree, no variety recommends itself better for the family garden than the *Præparturiens*. Surely, there are varieties more late in budding out, such as *Mayette*, *Vourey*, *Parisienne* and *Franquette*, that might be preferred wherever late frosts in the spring are the rule; but, on an average, the *Præparturiens* will do in almost all parts of California.

The *Præparturiens* is very productive, and, on that account, was first named "Fertile" walnut; in fact this tendency to bear large crops at an early age, is the most important characteristic of the *Præparturiens*. But only "second" generation trees, which are grown from nuts borne on the original, as are all our second generation trees, should be planted in preference to third and fourth generation trees, so inferior in all respects. For it is of no use denying the fact that walnuts, like all nut trees,

deteriorate very fast from the seed, and from the third generation on go back to the common type from which the variety first originated.

The Second generation *Préparturiens* trees that we offer for sale are regular standard trees, growing to a good height, and have nothing whatever to do with the "Dwarf Prolific" walnut, *Préparturiens* so called, *said* to be in full bearing at six feet.

Best Varieties of Walnuts for Market.

The best marketable walnuts are, undoubtedly, those that are the largest, fairly shaped, thin-shelled (not Paper-Shell, a kind that should never be planted for market), and with a fine, fat, sweet kernel. This is independent of other characteristics, such as fertility, hardness and lateness in budding out. Whenever a variety combines all the above characteristics, it might very well be called the "boss" variety to plant for market.

For size and beauty of the nuts, no varieties can surpass the Mayette, Franquette and Parisienne (see accompanying cuts, representing nuts of these three fine varieties). But size and beauty of the nuts, are not the only advantages of these three kinds over others, for they are, besides, hardy, budding out late, and seldom injured by frost in the spring. As to the kernel, it is fine, corresponding fully to the size of the shell, with a sweet, nutty flavor. On the fertility of those kinds in California, we cannot tell much, our bearing trees being yet rather young.

The Mayette, Franquette and Parisienne are grown in large quantities in the East of France, and are exported to the North of Europe, whither they bring a pretty good price. On account of the tariff, and the high price of these nuts, none but the *trash* from Dordogne (in Western France) is exported to the United States. We shall now give a short description of those fine market varieties.

Mayette Walnut.—This is one of the finest dessert nuts grown; it is quite large, very broad at the head, rather sharp-pointed at the small end; the shell is very lightly colored, almost white. The kernel is of first quality. This kind is very late in budding out. It was originated in the east of France, a century ago, by a man of the name of Mayet. (See fig. 4.)

Parisienne.—This beautiful nut, also one of the finest for dessert and market, was originated in the southeast of France, and not in the neighborhood of Paris, as its name would imply; its beauty made it called "Parisienne," in honor of the capital of France. The nut is large, broad at the small end, and has a very pretty shape; it is as late a kind as Mayette in budding out, the kernel being also of first quality. (See fig. 5.)

Franquette.—Originated eighty years ago in the east of France by a man named Franquet. A most beautiful nut, large and elegant in shape, with a full-fleshed kernel of first quality; it buds, too, late out in the spring, but before Mayette and Parisienne. (See fig. 6.)

Vourey.—A very pretty nut, having the shape of Mayette, but smaller; later yet in budding out than the others.

We never had those four varieties of walnuts injured by frost in the spring, or at any time, at the altitude of our place, 2,500 feet above the level of the sea.

The Mayette, Franquette and Parisienne, though combining so many valuable advantages, are not the only kinds that we would recommend for market—the *Préparturiens*, Cluster, Chaberte, and others, having also good claims as marketable nuts. The well-known fertility of the *Préparturiens* and Cluster give those two kinds a decided advantage over others. The nuts are not so large and fine, it is true, though we find that 75% of our second generation *Préparturien* trees bear nuts from medium to large and of various shapes, while 25% of the trees bear nuts from small to medium, but always in large quantities. The meat is as sweet and nutty as that of the larger kinds.

The Cluster is a nut of medium size, and, in fact, this nut growing in such immense clusters when the tree is of a certain age, cannot be as large as others; the meat is of first quality.

Fig. 1.

Fig. 2.

Fig. 3.

Second Generation Præparturiens Walnut.

(California grown.)

Fig. 4.

Mayette.

Fig. 5.

Parisienne.

Fig. 6.

Franquette.

Juglans Racemosa, or Cluster Walnut.

Representing a cluster of 15 nuts.

From Original Tree (natural size).

Almonds.

We have several fine varieties of Soft-Shell Almonds. Foremost among them is the Grosse Tendre, or "improved Languedoc," as large and fine an almond as can be found in the State. Our "improved Languedoc" is as hardy as the common Languedoc, the kind found in all nurseries.

The "Provence Almond" is of later introduction. This almond, which is a kind of flat, is much sought after by confectioners; it is a regular Soft-Shell variety, and by striking the nut on the suture with a small hammer the shell splits open in two, letting out the kernel entire.

The Languedocs have the advantage over the Paper-Shell and other well advertised varieties, in this State, of blooming much later, being hardier, and resisting in the snow belt the attacks of the gum most successfully.

Chestnuts.

No nuts degenerate so fast from the seed as the chestnut; it is to say that none but *grafted* trees should be planted to grow nuts for market, and even for family use, since grafted nuts or Marrons are so superior to seedling nuts, whether French, Italian or Spanish seedlings.

The varieties described in our Catalogue have all been bearing upon our place, some of them for fourteen years; we are able, therefore, to tell about their bearing qualities

Fig. 7.

Marron de Lyon Chestnut.

Fig. 8.

Marron Combale Chestnut.

and the size and flavor of the nuts. So we do not hesitate in highly recommending such varieties as Combale, Nouzillard, Merle, Quincy and all our sub-varieties of early Marron—Grosse Précoce, Avant Chataigne and Jaune Rousse—which we do propagate under their respective French name and under the generic name of Early Marron.

Filberts.

No nut tree, we believe, is so little understood in California as this pretty little member of the great nut family, the Filbert. We have heard of filbert-growers in this State grubbing up their "bushes" because they would not bear; and the general complaint is that filbert bushes do not bear, or bear very little. That there is a misunderstanding in regard to Filbert culture is obvious, so we will give a short sketch on the Filbert, its culture and training, and how to make it bear.

Whether Filberts are planted orchard-like, or in cordons around a field or alongside a ditch, or in rows through an orchard or vineyard, or in groups, or isolated, by themselves; they should, in every instance, to bear well, be trained as a *tree* and not as a *bush*. It is as easy to train the Filbert as a standard or half-standard tree as any other

Fig. 9.
Improved
Languedoc.

Fig. 10.
Chaberte
Walnut.

Fig. 11.
Cluster
Walnut.

Fig. 12.
Cluster of Aveline Filbert.

Fig. 13.
Sorbus.

nut or fruit tree. It is true that the Filbert, especially when young, has a great tendency to grow sprouts from the roots all around the body of the tree; those sprouts should be unmercifully grubbed up, whenever showing up themselves; as soon as the trees are branched and gone to bearing, such sprouts cease coming up.

In the family garden, the Filbert might be made to branch at four to five feet; nothing, indeed, more pretty than a Filbert tree made to branch out at that height. But in the field or orchard, where the Filbert is solely planted for its crop of nuts, the trees should be made to branch at 3 to 3½ feet. As the best stock to plant is that grown from "layering," the stock obtained from the nursery may be, and generally is, very small; one should therefore be very careful to take off all shoots that will invariably come up from the roots so as to give all the sap to the tree proper, which, on the second or third year, as the case may be, is made to branch out at 3 to 3½ feet.

Filbert trees should not be planted closer than 12 to 15 feet in the row; but a very important point, to make the trees bear well, is to plant the rows of Filberts very wide apart, 100 to 150 feet. We have for years advised the owners of large vineyards, to combine Filbert growing with that of Grapes; now, and more than ever, since wine has become such a drug on the market, should our advice be heeded. The Filberts not being a large tree and spreading out but moderately, would not stand in the way of the Grapes nearest to it; and as Filberts to do well require space, the rows should be made to stand widely apart, which again would be no detriment to the Grapes.

Of all classes of Nut and Fruit trees, none is better benefitted by constant moisture than the Filbert; in fact, in certain soils and localities, irrigating should have to be resorted to, particularly early in the summer, so as to insure a crop of nuts every year. We beg the owners of Filbert "bushes" who complain that their "bushes" do not bear, to go to work at once to trim the bushes out and up, letting stand the straightest and largest shoot and sawing the others all off below the ground, and making that remaining shoot branch out at 3 to 3½ feet; and grub up afterward all

Fig. 14.
Piedmont.

Fig. 15.
Du Chilly.

Fig. 16.
Aveline.

sprouts that are bound to grow up all around the foot of the tree. After awhile, or as soon as the trees will have grown a good sized top and gone to bearing, will the roots cease throwing up suckers.

This method of planting and training the Filbert is very simple, and it is really wonderful what a change is brought out in the bearing qualities of the Filbert when trained and treated as described in this short sketch.

Best Varieties of Filberts to Plant.

Among the many French, English, Italian and Spanish Filberts that we have tried and grown in our grounds for the last eighteen years, none have proved to be more prolific than the "Avelines." The Avelines are generally oval in shape, with a rather thin shell and kernels smooth as that of Walnuts. Whether the inner skin of the Avelines is red or white, is what constitutes the Red and White Avelines. We do highly recommend the Red and White Avelines, the Du Chilly, the largest and finest Filbert grown; the Grosse Blanche (Large White) of England, a magnificent cob nut; the Cluster, and Sicily. All these varieties of Filberts have been introduced by us into this country from Europe, and all our trees are grown from "layering," being therefore "true." The Filbert degenerate fast from the seed, and we think it more safe, though it is a very slow way of propagating, to grow the Filbert from layering; this, too, explains the comparatively high prices of our trees.

We have also a few grafted trees of Du Chilly, Avelines, English Cob and Bysance, a kind with the bark like that of the Cork Oak.

GRAPES.

The most complete and magnificent collection of foreign grapes to be found in California and the United States.

241 varieties (table, raisin and wine varieties); and every winter we are adding many more to our already large collection. The very earliest varieties to be found anywhere, as much as 25 days earlier than Sweet Water!

We have this season *rooted vines* of only 130 varieties, but cuttings of the others.

In our General Catalogue, we have marked with an asterisk (*) all those varieties that had not yet fruited with us; having taken for a rule to sell no vines nor cuttings of any variety before it had fruited in our grounds. But many of those varieties so marked having fruited this season (1889), we give below a list of them with description:

Bocator.—Bunches small; berries small, closely set; muscat-flavored; medium.

Nun's teat (Mammelle De Religieuse).—Bunches large; berries large, round slightly inclining to oval, white. Fine and nice. Medium.

Sabalskankoi (Bulgaria).—Bunches long and well set; berries large, an inch long, cylindric; nice pink color; as good for shipping as Tokay. Medium late.

Muscat D'Ernstadt.—Berries small; black; early.

Gros Makara (Algeria).—A superb grape. Bunches very large, well set, berries very large, round, inclining to oval; sweet, well flavored. Black. Heavy bearer. Medium.

Kish-Mish (Persia).—Bunches somewhat closely set; berries medium, roundish oval. Blue with heavy bloom; good for wine.

Goher Hatif.—Loosely set, large, white. Nothing early about it.

Cariniona.—Round inclining to oval; black. Medium late.

Celestino Noir.—Beautiful black grape. Bunches well set; berries large, oval, sweet. Medium.

Sultan Violet.—Bunches well set; berries round, medium large. Medium.

Janny-Zolve.—White; thickly set; wine variety.

Muscattello Blanco.—Berries round inclining to oval, white with pink tint at full maturity; earlier than Muscat of Alexandria.

Bastardo.—Bunches small, thickly set; berries small, roundish oval; sweet. Black. Good for wine.

Meunier.—Bunches small, thickly set; berries small, oval, juicy, sweet. Good bearer. Fine wine variety.

Alicanthe-Bouschet.—One of the finest Bouschet's Hybrids. Bunches large, shouldered, thickly set; berries small, black with very dark juice; heavy bearer. Medium early. Splendid for wine.

Pepin d'Ispahan (Persia).—Loosely set, medium large, oval, white; late.

Tokas.—Magnificent blue grape; bunches large; berries very large, round, dark blue, fine flavor. Medium.

Cruixen.—Bunches thickly set; berries small, roundish oval; wine variety.

Leany-Szello.—Bunches well set; berries oval, medium, sweet; white.

Boudales.—Magnificent variety. Bunches large, well set; berries large, oval, black, sweet, fine flavor. First quality.

Melinet.—Bunches well set; berries medium, oval; white. Very early.

Baderkaf.—Bunches large, thickly set; berries large, round oval, black; heavy bearer. Medium.

Muscat Caminada.—Bunches large; berries large, oval, fine flavor. Medium.

PRUNES.

In our General Catalogue we give a description of all the Prunes worth cultivating, but we find by experience that varieties recommended as *Prune* varieties should not be classified at all as such, but rather as plums—either for the table or preserving—being defective in some important point as Prunes. The best two varieties of Prunes are most certainly the D'Ente (French prune, so called) and Saint Catherine; anything outside of these two fine varieties is greatly inferior, at least in quality.

We wonder why the D'Ente, which commercially is known under no other name, is yet called here "French Prune," or "Petite D'Agen." The Saint Catherine, as old a variety and as French as the D'Ente, and so different from the latter, has as good a claim to be called "French" as the D'Ente. We do not know a more proper name for that type than "California D'Ente." There is something "Californian" in that name, and something suggestive when our prune is exported to those markets where is kept for sale the "Prune D'Ente" of the French.

Fig. 17.

Lot d'Ente.

Fig. 18.

Mont - Barbat d'Ente.

The Prune D'Ente, in its home, is also called *Robe de Sergent*, but this is only a local name, the commercial and universal name of that famous prune being "D'Ente." An inferior type of that prune, imported from the nurseries of the Loire in France by some nurserymen in this State, is going now under the name of *Robe de Sergent*, given to it on account of its being such a different type of our *Petite D'Agen*, a true type of the D'Ente. This only serves to render our prune nomenclature more obscure still. I have, myself, called that type "*Loire D'Ente*," since it is solely found in the nurseries of that valley in France. It seems to us that our nurserymen had better give that type its true name.

The D'Ente trees that we offer are of two kinds: grafted trees, and trees "true from the root." For grafting purposes we use the *Myrobolan* stock—not that we think that it is the best stock for that prune, but it is presently the stock *a la mode*. Everybody wants it, and we have to please our patrons. We believe the *Myrobolan* to be well adapted to the soil of our mountains and in localities much exposed to winds, but we have doubts as its being as well adapted to the soil of our valleys.

Our other stock, or D'Ente "true from the root," is neither budded nor a seedling. It is propagated in this way: Sprouts growing at the foot of old and large trees, themselves true to the root, are taken off and planted close together in a propagating bed to root them well, and the ensuing spring planted in nursery rows, where they are trained like other trees.

In the snow horticultural belt of our mountains — that portion of our mountains where it snows in winter, but which is also adapted to the growth of fruit trees, and extending from 1,200 to 3,000 feet — the great impediment to the successful growth of stone fruits is the "Gum" — that mysterious disease peculiar to stone fruit trees and so severe, in that belt, on budded or grafted stock. It is there, more particularly, that this type "true from the root," a splendid gum-resistant stock, should be planted in preference to grafted stock; for, thanks to that stock, prune-growing might become possible and profitable in the very midst of our mountains, and it is a fact that mountain-grown prunes are exceedingly sweet and highly flavored. Still, as the type "true from the root" is not inferior to the grafted type of the D'Ente propagated in California under the name of French or Petite Prune, and its system of roots might be better adapted to certain soils than the Myrobolan, on which stock that prune is grafted, it might just as well be planted elsewhere than in the snow belt of our mountains.

The advantage of grafted trees is that when a prune is found to be of exceptionally large size, or to be in some other ways superior to the common kind, all these characteristics are surely retained by grafting, and may be propagated on any kind of stock. Wherever prune trees grafted on the root do well, and are not subject to the gum, they may be planted even in preference to trees "true from the root;" but in the snow belt of our mountains no other stock than "true from the root" should be planted.

Fig. 19.

Saint Catherine.

Fig. 20.

Puymirol d'Ente.

We offer this season a rather small stock of prune trees of both kinds, viz: Lot D'Ente, or D'Ente "true from the root."

Mont Barbat D'Ente, or Myrobolan stock.

Also, Saint Catherine Prune, "true from the root."

The Saint Catherine should, by all means, be propagated *anywhere* "true from the root," so vigorous is that stock.

That New and Valuable Prune.

In our General Catalogue we stated that we would have trees good for market this season, 1889-90, of this most magnificent prune, but we will not.

We have found out already that the fruit of that fine variety is, indeed, uniformly large, some very large, drying splendidly, and equal to the very best French prunes for sweetness and flavor; it dries, too, very dark. Before putting that prune to market we would like to be able to tell more about its bearing qualities. That the fruit is large and beautiful, and cures splendidly, there is no question, and the appearances are that it is a good bearer.

NOVELTIES.

Pears.

Assumption.—A very large, magnificent Pear, some growing to 2½ ounces; from one to two weeks earlier than the Bartlett; buttery, juicy, fine flavor; very prolific. (See cut on cover).

Blanquette.—The *earliest* Pear known, ripening with the Apricot and two weeks earlier than Sugar Pear; small, but long pyriform, flesh hard, juicy, sweet, crispy; growing in large clusters of six to fifteen pears, standing in an upright position; most elegant little pear, and splendid for shipping.

Both kinds, 50 cents per tree; scions, 25 cents each.

Texas Mammoth, or San Saba Pecan.

Fig. 21.

Fig. 22.

This is, undoubtedly, the largest and finest Pecan grown in any parts of the Southern States—the home of that pretty nut, the Pecan. As shown by our cuts, one kind is more round than the other, but both are splendid mammoth nuts.

We offer, this season, young trees about one foot, of the two kinds, at 50 cents per tree, or \$5 per dozen.

Apples.

Red Calville.—A beautiful, large, red apple; a good keeper, but marketable early in the winter.

Winter Rambour.—A very pretty apple, medium large, flat, with a pretty carmine cheek; a most splendid keeper.

1-year old trees, 25 cents.

Strawberries.

Newly introduced varieties that have fruited with us in the summer of 1889:

Boisselot (French).—Large; deep scarlet; very fine.

Crystal Palace (English).—Large, long berry; light red.

La Bicolore (French).—Half red, half white, medium large; easy to pick; very early. First quality.

Marshal Von Moltke (German).—Large, well shaped berry, oval; bright red; medium early.

Abd-El-Kader (French).—Long, conical, well shaped berry; bright red; prolific. Medium early.

Beauty of England (English).—A perfect beauty, very large berries, brilliant scarlet; prolific.

Ananas (French).—Very large, beautiful berry; deep scarlet; vigorous and prolific variety.

British Sovereign (English).—Large, conically shaped; red; very handsome.

Oranges and Lemons.

The little trees that we offer for sale have been expressly grafted for us in the Island of Corsica, on the Mediterranean Coast; the grafts being all taken from *bearing* trees, which explains the blooming of the trees at such an early period. Nothing more pretty than those little lemon trees covered with flowers when so young.

Portugal Orange.—The great favorite all over Europe; juicy, sweet, thin skin.

Blidah Mandarin.—A variety of the blood orange from Algeria, a fair rival of the Portugal on the European market, and claimed to be superior to any other blood orange grown.

Corsica Lemon.—In all respects the equal of the Sicily Lemon, of which it is a variety; raised in large quantities in the Island of Corsica for the European market.

Large-fruited Lemon or Cedrat.—The kind generally used by confectioners for preserving.

All these Orange and Lemon trees are imported from the Island of Corsica, being shipped to us with the earth kept around the roots with a piece of sack-cloth tied up to the butt of the tree, and are kept up here in our green-house, mostly in pots.

We offer trees that have been already one season in our conservatory, and others that are just imported from Corsica.

We pack the trees very carefully, and ship either by freight, express or mail; always packing the earth along with the roots, thus ensuring their safe removal to any parts of the country. Any of our patrons having a conservatory should, by all means, in ordering other trees or vines, avail themselves of the opportunity, and order also some trees of those fine standard kinds of Oranges and Lemons.

Trees with grafts one year old (just imported), \$6 per dozen; by express \$6.50; by mail \$1 per single tree, \$10 per dozen.

Trees with grafts two years old, from 6 to 14 inches, 75 cents to \$1 per tree; \$9 to \$11 per dozen; by express 50 cents extra per dozen for packing. By mail, \$1 to \$1.50 per tree.

Seedling Orange trees 25 cents each; \$2 per dozen.

Olives.

Provence, or Large-Fruited Olive.—From the south of France, and propagated "true from the root;" small imported trees, \$6 per dozen.

PRICE LIST.

SEASON OF 1889-90.

Walnuts.

SECOND GENERATION TREES.

The fact that *second* generation trees are grown from nuts borne on the original, or trees grafted from the original, render that class of trees quite scarce — so much so that we could not supply certain kinds by the thousand, and other kinds hardly by the hundred.

Præparturiens, Cluster, Franquette, Mayette, Serotina, Parisienne, Chaberte.—From 4 to 7 feet, only a few trees of each kind, \$1 per tree; \$10 per dozen. 3 to 4 feet, \$9 per dozen; \$60 per hundred. 2 to 2½ feet, \$8 per dozen; \$50 per hundred. 10 to 20 inches, \$7 per dozen; \$40 per hundred. One-year-old, \$4 to \$5 per dozen, according to sizes; \$25 to \$30 per hundred.

We have, in the first four sizes, a better stock in *Præparturiens* and *Cluster* than in any other kinds; but we have a good stock of 1-year-old trees, beautifully rooted, of all the kinds mentioned here. Our stock, however, is too small, and the trees too hard to be got, to permit us to give *special* rates to the trade.

Third Generation Præparturiens.—Trees grown from nuts borne on our second generation trees, 50% less than second generation trees. One-year-old trees, \$12 to \$15 per hundred.

Butternuts and Pecans.—Four to six feet, 50 cents each; \$5 per dozen. Second size, \$4 per dozen. Third size, 12 to 16 inches, \$3 per dozen.

Mammoth Texas Pecan.—50 cents per tree.

Hickory (Shell Bark).—50 cents each.

California Black Walnut.—25 to 50 cents each.

Choice Grafted Walnuts.

Mayette, Franquette, Chaberte and a few *Præparturiens*, one to four feet, \$1.50 per tree. We would decline orders by the dozen.

Chestnuts.

Grafted Marron Chestnuts.—First size, 6 to 10 feet, \$1 each; \$10 per dozen. Second size, 3 to 4 feet, 75 cents each; \$8 per dozen. Third size, anything below 3 feet, \$7 per dozen; \$50 per hundred.

Seedling Chestnuts.—25 to 50 cents each; \$2 to \$5 per dozen.

Almonds.

First size, 50 cents each; \$5 per dozen. Second size, \$4 per dozen.

Filberts.

(Propagated from "layering.")

50 cents each; \$5 per dozen; layers, not transplanted, \$3 per dozen.

Grafted trees, 75 cents each.

Prunes.

Lot D'Ente and Saint Catherine (true from the root).—Extra size, only a few trees, \$5 per dozen; first size \$30 per hundred; second size \$20 per hundred; third size \$15 per hundred; fourth size, or rooted cuttings, \$10 per hundred.

Mont Barbat D'Ente (grafted mostly on Myrobalan stock).—Extra size, bearing trees, only a few, \$5 per dozen; first size \$30 per hundred; second size \$20; third size (1 foot to 18 inches) \$15 per hundred.

Plums.

\$5, \$4, \$3 per dozen, according to sizes.

Cherries.

April Cherries, 4 to 6 feet, \$5 per dozen; second size, 2 to 3½ feet, \$4 per dozen. All other kinds \$5, \$4 and \$3 per dozen.

Apricots.

Boulbon, Esperen, Mexico and Musk; first size 50 cents each, \$5 per dozen; second size 40 cents each, \$4 per dozen.

Peaches and Nectarines.

(A very small stock this season).
20 to 30 cents per tree, \$2 to \$3 per dozen.

Quinces.

25 to 50 cents each.

Black Mulberries.

Noir of Spain or Everbearing.—75 cents and 50 cents each.
Russian.—25 cents each.

Medlars.

50 to 75 cents each.

Figs.

25 to 50 cents each; \$2.50 to \$5 per dozen.

Sorbus.

25 cents, 50 cents and 75 cents each.

Bartlett Pear.

Standard trees, only a few trees, \$4 to \$5 per dozen. 1-year old trees, 2 to 5 feet, \$2.50 to \$3 per dozen; \$15 to \$20 per hundred (all free from insect pests, and *guaranteed to be genuine*).

Assumption and Blanquette Pears.

50 cents per tree; one foot scions 25 cents. All other sorts of Pears \$3 to \$4 per dozen.

Apples.

(The ravages of the Woolly Aphis upon young stock, and the difficulty in keeping free from it, so greatly increases the expense of raising a good clean apple tree, that it renders our stock very small).

25 to 30 cents per tree; \$3 per dozen.

Fancy and Ornamental Trees.

Cornus Masculæ.—5 to 7 feet, 50 cents each.

Hawthorn (7 varieties).—6 to 7 feet, 50 cents each.

Silvered Linden.—4 to 6 feet, \$5 per dozen; 2 to 3 feet, \$4 per dozen.

Holland Linden.—50 cents each.

Lombardy and Canada Poplar.—25 to 50 cents each.

Holly.—50 cents each.

Select Remontant or Everblooming Roses.

We offer this season the nicest varieties of Roses that we have been able to procure from France. *Remontant* Roses are those that bloom more than once; roses are more or less remontant; the term everblooming, in many cases, cannot very well be substituted in place of that expressive one, remontant. Our finest Remontant Roses that gave us as many as *five* crops of flowers a year, are: La France, Capitaine Frère, Coquette of Lyon, Duchess of Nemours, Coquette des Blanches (Queen of White), Belle Lyonnaise.

Standard trees, budded on Manetti stock, from 50 cents to 75 cents each; grown from cuttings, 25 to 50 cents each.

New and Valuable Roses.

Gloire De Margottin.—A gem from the vast collection of Roses of Mr. Margottin, the great rose propagator in France; as large as La France, but much darker, brilliant crimson.

Capitaine Frere.—New, fine, beautiful; very large, deep velvety red; blooms the whole summer.

Small Fruit.

Strawberries.—50 cents per dozen; \$3 per hundred. By mail, 75 cents per dozen; \$3.50 per hundred, including packing and mailing.

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

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

Gooseberries.—First size plants 25 cents each; \$2.50 per dozen; second size (layers, not transplanted), \$2 per dozen. By mail, \$3 per dozen.

Miscellaneous.

Oranges and Lemons (see under that head).

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

Cives.—25 cents per bunch.

Artichokes.—25 cents per root.

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

Bamboo.—25 cents per root.

Pampas Grass.—25 cents and 50 cents per root.

Pink (large plants).—50 cents per root; \$4.50 per dozen; with description of varieties.

Choice Tulips, Hyacinths and Narcissus Bulbs.

Grapes.

Table Varieties.—Boudales, Ramonia, Orange-flowered Muscat, Tokas. Rooted cuttings, 50 cents each; \$4.50 per dozen. By mail, \$1.25 for two vines; \$5.50 per dozen. No cuttings to spare this season, but Ramonia, at \$1.50 per ten; \$1.75 per mail.

Ulliade, Fintindo, Gros Makara, Pearl of Anvers, Bulhery, Gros Sapat, Red Muscat, Dupont, Blue Muscat, Chasselas Violet, Muscat Sarbelle, Schiras, Caserno, Gros Guillaume, Ischia, La Marmora, Black and White Magdalen, Gros Damas, Ministra, Calabre, Poulard, Eil Noir, \$3 per dozen; four varieties to a dozen; \$4 by mail. Cuttings (four varieties to a dozen), \$1; \$1.25 by mail.

All other Varieties that have already fruited in our grounds.—Rooted vines, \$2 per dozen; \$2.50 by mail. Cuttings, 50 cents per dozen; 75 cents by mail.

Wine Varieties.—Rooted vines, \$8 to \$12 per hundred. Cuttings, \$3 to \$4 per hundred.

Scions for Grafting.

Walnut and Chestnut, long enough to make two grafts, 25 cents each; \$2.50 per dozen.

Black Mulberry, Medlar, Prunes, Apricots, \$1.50 per dozen.

These prices include packing and mailing. No 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 to procure only a few trees, or obtain some of our new and rare kinds of fruit, nuts and ornamental trees or plants.

The trees we offer to send by mail are well rooted for their size, which is not over two feet in length, roots and top, so as to conform with mail regulations.

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.—50 cents each; \$5 per dozen.

Grafted Marron Chestnuts.—\$1 per tree.

Prunes.—\$4 per dozen.

Filberts.—50 cents each; \$4 and \$5 per dozen.

Pampas Roots.

25 cents to 50 cents per root.

Bamboo Roots.

25 cents per root; 50 cents per mail.

Essay on "Grafting the Walnut," illustrated with eight cuts representing Walnut Blossoms, Scions and Stock, all of natural size, with General Catalogue, 25 cents.

TERMS.

Our terms are invariably cash. 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.

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. 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 makes a very light packing Charges moderate, 25 to 75 cents.

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

After shipment, goods 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.

NUMBER OF TREES TO THE ACRE.

40 feet apart each way	27
35 " "	35
30 " "	48
24 " "	69
20 " "	106
18 " "	135
15 " "	194
12 " "	302
10 " "	436
8 " "	681
6 " "	1210
5 " "	1742
4 " "	2622
3 " "	4840

ASSUMPTION PEAR.

(California grown.)

Two weeks earlier than Bartlett.