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THE PACIFIC PRUNE.

THE NEWEST AND GREATEST PRUNE

TO THE PUBLIC:—

This remarkable new prune originated a chance seedling at Oregon, and is now believed to be "the coming prune of commerce."

Mr. H. Freeborough was first to propagate it and now owns the only bearing trees. They have borne successive crops since three years old, and even last season (1892) when all other prunes failed THE PACIFIC was filled with large and handsome fruit. The trees are hardy, upright in growth, and carry an abundant foliage of dark green.

The Fruit is freestone. The color is a rich shade of dark maroon brown lightened up by the slightest crimson tinge, and made still richer by a beautiful copious bloom. When ripe the beauty of the fruit is fascinating while it dries a deep rich black.

Its crowning virtue is the flavor. We claim for it a delicacy and richness of flavor which no other prune possesses. The flesh is sugary, of firm texture and moistened by a delicious juice which gives to it a distinct and delightful peculiarity its own. One familiar with all prunes has said: "It is the most 'moreish' tasting prune I have ever eaten."

It ripens in EARLY AUGUST or two weeks earlier than any other good drying prune. This gives the PACIFIC PRUNE first place in ripening season, in quality and in size among all the drying prunes of commerce.

WHAT THE ORIGINATOR SAYS . . .

Mr. H. Freeborough, than whom no other has a safer reputation for honor and veracity says:

MOUNT TABOR, Or., April 26th, 1893.

MESSRS SLUMAN & NUNN.

THE PACIFIC PRUNE now exclusively handled by you, originated on Mount Tabor and was first propagated by me. I now have growing on my place a choice lot of the PACIFIC variety which I regard as the gems of my orchard. The largest tree is now seven years old and has borne heavy crops for the last three successive years, while all the trees of this variety are now literally filled with bloom buds. My seven year old tree bore from two to three hundred pounds of large and handsome fruit when five years old. The fruit ripens at least ten to fifteen days before the Italian prune, which extreme earliness enables the fruit to be gathered before any other variety of prune is ready for handling. This also gives it the first premium over any other prune for sun-drying. The splendid upright growth of the tree also admits of its bearing up under its very heavy crops without breaking. The immense size, shapely form, deep rich color, fine texture, luscious flavor and great productiveness of THE PACIFIC excels anything in the prune line I have yet seen, and I consider its distribution over the country a wonderful boon to prune growers.

Yours truly,

H. FREEBOROUGH.

WHAT GROWERS, SHIPPERS AND DEALERS SAY.

Mr. C. H. Welch, a fruit grower of experience and integrity writes us.
MESSRS SLUMAN & NUNN:

I have sampled THE PACIFIC PRUNE from the tree, also dried. It is very large, a good dryer, and ripens at least fifteen days earlier than the Italian making it of great value for sun drying. I believe it to be the best flavored prune I ever ate. The tree is an upright grower and has a large dark green foliage, also very productive and apparently hardy.

Very truly,

MOUNT TABOR, Oregon.

C. H. WELCH.

M. Speigl, Portland's largest fruit grower and shipper, a responsible agent who handles hundreds of tons of green and dried fruits and knows the quality of a good shipping article writes:

PORTLAND, Oregon, Sept. 20th, 1892.

MESSRS SLUMAN & NUNN:

With pleasure I testify to the superior worth of your new PACIFIC PRUNE. I believe it to be the most valuable acquisition to the prune family yet originated, possessing fully as much sugar as the Petite prune and at least one-third larger than the Italian. In my opinion it is the *coming prune of commerce*, as it has a rich, solid pulp, and hence an excellent shipper, while its drying qualities are first-class in every respect.

Yours etc.,

S. M. SPEIGL.

Last September we shipped fruit *dead ripe* to the far East to Mr. M. Brunswick & Co., who wrote concerning it:

ROCHESTER, New York, Sept. 8th, 1892.

MESSRS SLUMAN & NUNN, Nurserymen, Mount Tabor, Or.:

SIRS:—The new prunes, "THE PACIFIC," which I received of you are the largest and richest prunes I have yet seen or tasted. Truly,

M. BRUNSWICK & CO.,

The popular and responsible seed firm of F. L. Posson & Son writes us:

PORTLAND, Or., Jan. 7th, 1893.

MESSRS SLUMAN & NUNN, Mount Tabor Or.

DEAR SIRS:—After having tasted your new prune "THE PACIFIC," in its green and dried condition, it affords us the greatest pleasure to speak of its merits. We believe it to be the best flavored prune we have yet tasted, and feel sure that with proper handling it will rank among the foremost if not head the list as a domestic and commercial fruit product on this coast.

We remain yours truly.

F. L. POSSON & SON.

WHAT OREGON STATE HORTICULTURAL OFFICIALS SAY.

Mr. Geo. I. Sargeant, Secretary of the Oregon State Horticultural Society says:

I have tested the new "PACIFIC PRUNE" which is handled by Messrs Sluman & Nunn, of Mount Tabor, Oregon, and consider it a very fine prune for commercial purposes. It dries heavy, is of large size, has a very rich flavor, and a deep color, making it a most desirable fruit for market and a great addition to the prune family.

GEORGE I. SARGENT.

Portland, Oregon.

Secy Oregon State Horticultural Society.

Mr. Ethan W. Allen, who is at this writing Secretary of the Oregon State Board of Horticulture, a body created by our legislature, who has also been elected Superintendent of the Portland Industrial Exposition, for 1893, and who has gathered and prepared Oregon's fruit exhibit to the World's Fair writes as follows:

PORTLAND, Or., Dec. 29th, 1892.

MESSRS SLUMAN & NUNN, Mount Tabor, Oregon.

DEAR SIRS:—I have watched with some degree of interest the results attained in the growth and evaporation of the new prune, "PACIFIC," grown by Mr. H.

Freeborough, your next door neighbor, and have been the same. The fruit is certainly very handsome in look when taken fresh from the tree, and when dried a fine fruit, and I think possesses all the qualities of a true whole without fermenting at the pit, and of firm texture to take a prominent place in the family of prunes.

Yours truly,

ETB

Secy. State

OUR FAIR OFFER . . .

In order to put this great prune before the public upon its merits and have it carefully and widely tested, we offer to send a fruit, when ripe or dried, this season, to those who will notify us they wish to do so, and who will send a stamp for return postage. This offer holds as long as we have fruit to supply the demand, the complete product of which we have secured for this purpose at a fancy price. The fruit and trees will be limited this season, however, and an *immediate* request for fruit or order for trees is advisable, as our motto is, "All are equals; First come, first served."

We will also mail free, a fine colored plate of the new "PACIFIC PRUNE," which we have secured at heavy cost, and which represents the fruit as fairly and as nearly as our artists could reproduce it. Those who desire either or both of the above, send us their addresses at once.

PRICE OF TREES:—Well rooted trees of "THE PACIFIC" will be supplied this first season, until our limited stock is exhausted, as follows: \$1 each; \$10 per dozen; \$75 per hundred.

TAKE NOTICE:—We are sole owners of the entire stock of scions of this variety of prune, and to insure perfect safety trees should be secured ~~from the~~ ^{at the} MOUNT TABOR NURSERIES. We remain very truly,
Mount Tabor, Oregon. SLUMAN & NUNN, Proprietors

OUR OTHER LEADING SPECIALTIES.

EARLY CHARLOTTE PEACH—This peach originated at Salem, Oregon and is a *par excellent* seedling from Crawford's Early. A freestone of large size ripening ten days later than its parent. It is of surpassing beauty, body of golden yellow, copiously embellished with richest crimson. The pulp is fine grained luscious, both juicy and melting, and possesses a flavor distinctly its own. The tree is a superb grower, hardy and prolific. It has been tested for fifteen years and has proven a remarkable peach in its adaptability to the North Pacific Coast. It has borne large crops of fruit when others have failed, and has proven itself possessed of complete powers of resistance to that dreadful enemy of the peach called *Leaf Blight*. Price, 50 cts. each, or \$4 per doz.

IDAHO PEAR—No new fruit has been brought before the public in years that has excited the interest and admiration of all fruit lovers, and proven so decided an acquisition as the "Idaho." It possesses many valuable characteristics, strong, vigorous growth, freedom from blight, as hardy or hardier than the Flemish Beauty, very productive, large size, long keeper, and carries well to market. We have kept fruit received from Idaho over two weeks in good condition. Excellent quality. Ripens a month later than the Bartlett and undoubtedly will become as popular as that standard variety. Large and handsome, irregular, globular, somewhat depressed; the cavity of the fruit is very irregular, basin shallow and pointed, calyx small and closed; core very small, many entirely seedless; skin golden yellow, with russet spots; flesh white, exceedingly fine grained, very tender and buttery, with a rich subdued acid flavor. Even when dead ripe it makes no approach to insipidity. Price, 75 cts. each, or \$7 per doz.

CORLISS—This seedling originated at Houlton, Oregon, and was carefully tested and watched ever since. It has borne a large crop of new fruits and we have placed it on the market confidently believing it to be the coming gooseberry of the future. It is a wonderful strong grower and exceedingly prolific bearing green, with a smooth, glistening surface, having a transverse size, many samples being *one inch in diameter* and therefore of most attractive appearance. The flavor is surely all that could be desired, sufficiently tart yet so mingled with sugar as to be without being so common in the gooseberry. But the climax of excellence for our climatic conditions is the fact that it *will not mildew*. It has passed the severest test along side of other varieties of gooseberries and was nearly killed by mildew and **THE CORLISS** was not in the least injured. Our plants are propagated direct from the parent stock and are true to name. Price, \$1 each, or \$10 per doz.

JAPANESE RASPBERRY, (WINEBERRY).—The seeds of this new fruit were sent to the United States by Professor Georgeson, of the Japanese Imperial Agricultural College. It belongs to the raspberry family, is a strong vigorous grower, and entirely hardy in any soil or climate. The fruit is borne in clusters, often seventy-five or one hundred in a bunch. The berries are enclosed in a husk, which gradually expands as the berries ripen, when the husk falls off, leaving exposed to view the most beautiful berry imaginable. The flavor of the fruit is remarkably sweet, juicy, refreshing, delicate and delicious. For a berry to eat from the hand, or a table berry, it possesses so many superior advantages over all other raspberries that when once fully known it will be eagerly sought for by all epicures and lovers of good berries. Young plants begin to bear second year from planting, and attain the height of four to five feet the third year. It commences to ripen early in July and continues its fruiting season a long time. This valuable new berry is highly recommended by all the leading agricultural papers, and by all the Horticultural Societies, etc. When cooked it is simply grand, retaining its rich and sprightly flavor, and surpassing when canned or preserved all other fruits. For jelly making it is without an equal, far exceeding the Currant, Quince or Crab Apple. Being juicy it makes refreshing wine. The berries are abundantly produced. We offer the genuine plants as follows: 50 cts. each, or \$4 per doz.

NORTH STAR CURRANT—A new red currant from Minnesota of great promise. It is a tremendous grower and produces large crops of fine fruit. The usual length of the clusters make it possible to pick more fruit in the same length of time than from any other sort. Very hardy. 75 cts.

MOORE'S DIAMOND GRAPE—Raised by Mr. Jacob Moore, the well-known originator of new fruits, who considers this the best and finest of his collection. In vigor of growth, texture, foliage and hardiness of vine, it partakes of the nature of its parent, Concord, while in quality the fruit is equal to many of the best tender sorts, and ripens two or three weeks earlier than Concord. The fruit is a delicate greenish white, with a rich yellow tinge when fully ripe; skin smooth and entirely free from the brown specks and dots which characterize many of the new white varieties; very few seeds, juicy and almost entirely free from pulp, which makes it almost transparent when held up to the light. Berry about the size of the Concord and adheres firmly to the stem. 75 cts. each; \$6 per doz.

ADDRESS—

MOUNT TABOR NURSERIES,

SLUMAN & NUNN, PROPRIETORS,

MOUNT TABOR, OREGON.

P. S.—We grow and deal in all kinds of Fruit Trees, Ornamental Shrubs, Roses, etc. Catalogue and prices mailed free.

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