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BARREN HILL NURSERY.

SUPPLEMENT

TO

General Catalogue and Price List.

Season of 1894-95.

SPECIALTIES:

Nuts, Prunes and Grapes,

Grenoble or Mayette Walnut.

New varieties of Prunes, Cherries, Pears, Apples and
Grapes, recently introduced from France, have been
tested before putting them on the market.

FELIX GILLET, Proprietor
NEVADA CITY, CAL.

1894-95.

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.

"BARREN HILL."

Much surprise has been manifested by a great many people at the strange and plain name given to our popular and well-known nursery, "BARREN HILL." The fine system of roots and healthfulness of all trees and plants, as grown upon our so-called "Barren Hill," have intensified still more deeply the surprise of all, and well could they exclaim: "What's in a name!" Well, we couldn't help it if our place, before we made of it the beautiful spot that it is to-day, and one of the best cultivated pieces of land in Northern California, was nothing but a rough, barren, dismal-looking place, strewed all over with a bountiful supply of Pine and Cedar stumps, and huge boulders and rocks, and with only six to eight inches of rather poor soil on the top of hard, yellow clay, mixed, here and there, with disintegrated granite, from all of which the hill derived its "realistic" if not poetical name of "Barren." We couldn't help it, either, if of necessity we had to settle upon this dismal-looking place rather than look around for better land that we had been unable to purchase; and well may we say to-day that we are proud of this barren hill of ours. Our experiment has demonstrated, too, what industry and perseverance may accomplish on some of the poorest mountain land of our great State. "Thorough cultivation" of the soil is the whole secret of our success; and from the fact that our trees owe their splendid system of roots, vitality and healthfulness to "thorough culture" and not to rich, moist soil, or well manured ground and intensive water guarantee given our patrons, either from a warm or cold or rich ground, as to the successful transplanting of such active parts of the country.

less being well provided with a fine system of roots—and and health—are entirely *free of insect pests*.

cuttings are from cuttings planted *upright* in small and have, therefore, the whole system of roots right *all always be*.

SUPPLEMENT
TO
GENERAL DESCRIPTIVE CATALOGUE
AND
PRICE LIST.

Season of 1894-95.

BARREN HILL NURSERY,
NEVADA CITY, CAL.

FELIX GILLET, Proprietor.

As our two great specialties are Nut-bearing trees and Prunes, we will, therefore, confine our remarks in this Supplement mostly to these two specialties.

WALNUTS.

Foremost among Nut trees is the European Walnut (*Juglans Regia*), known under that name in Europe (though having originated in Georgia and Persia on the borders of the Caspian sea), and in America under that of English Walnut given to it by the colonists of Virginia, two centuries ago, to distinguish it from our native or Black Walnut (*Juglans Nigra*).

Soil.—The walnut is little particular in the nature of the soil, though it dreads stagnant water; but, if it will thrive in almost any kind of soil, a deep, rich and moist soil is surely better adapted to it, for in such a soil it will grow more luxuriantly, bear larger crops and sooner, all that in the same length of time.

We find that the soil of the Pacific Coast from Arizona to Washington is eminently adapted to the growth of the walnut, and also the climate favorable to it, *provided* that none but *hardy* kinds be planted. Walnut trees (Mayette, Franquette and Proparturiens) obtained from us six years ago bore for the first time, and at the age of nine years this summer (1894) at Vancouver, State of Washington, showing conclusively the possibilities for the walnut, if planting the *right kinds*, on that vast extent of territory known as the Pacific Coast.

The idea, as advanced by walnut growers in the extreme southern part of the State and in defense of their present monopoly of the walnut trade, that walnut growing is possible only in those little valleys of theirs in Ventura, Orange and Santa Barbara counties, is simply preposterous not to say ridiculous; and there is as much truth in this assertion as there was in the one, eight or ten years ago, from orange growers in San Bernardino and Los Angeles counties, that oranges could not be grown with profit in the Sacramento Valley and the foothills of the Sierra, and where to-day oranges are raised by the car-loads.

Varieties Best to Plant.—So far, and for the last 40 years, in California as well as in Oregon, the walnut mostly propagated was the Los Angeles walnut, the most delicate, unproductive and worthless kind known; and for the last fourteen years or so another delicate kind, though an improvement on the Los Angeles, the so-called "improved soft shell" of Santa Barbara, a seedling of the Chili walnut, has been largely propagated in Southern California, without any regard to the best grades of walnuts imported to this country from Europe, and which should have been taken as a guide by our walnut growers as to what varieties best to plant.

Now, we will call the attention of walnut growers to a circular issued recently by wholesale nut merchants of New York on the market value of California walnuts, and in which the best nuts from this State, the *improved soft shell*, are reported as *second* grade nuts and not up to the finer imported nuts of Europe, being, in fact, quoted 2 to 3 cents less per pound. For the last twenty years, we have been urging our people to plant only the best-known varieties of walnuts, the same kinds that are shipped from France, as *first* grade nuts, to all parts of the world; we even went to the trouble and expense of publishing a little essay on "Grafting the Walnut," in which is described the best manner as to how to redeem inferior, unproductive or defective varieties of walnut. We have also advised walnut growers not to rely on a high tariff, but rather on the excellence, beauty and superiority of their products, if wishing to capture the Eastern market (And so did we say to our prune growers). Thus we see the finest grade of walnuts from France, the Grenoble or Mayette, quoted in New York at 11½ cents wholesale, with a duty of 2 cents per pound, while our best grades from Southern California are quoted 2 to 3 cents less; is it not high time then to stop planting varieties declared by wholesale dealers in New York, who have opportunities to make comparisons, to be inferior to imported walnuts, and plant the best known market varieties in their place? We sent, several years ago, to the New York nut brokers, to have their opinion on them, samples of our French walnuts raised on our very place, 2,600 feet up in the Sierras, and they declared them to be *first* grade and comparing well with the best imported nuts; and since, we have produced much finer and larger nuts from our *second generation* seedlings as well as from our first generation, or grafted trees. So we do not hesitate in highly recommending as *first class* market walnuts, the following varieties: Mayette, Franquette, Parisienne, Chaberte, Vourey, Meylan and the larger Proëpar-turiens.

Plant None but "Second Generation" Seedlings.—For the last twenty-four years we have been experimenting on first, second, third and fourth generations of walnuts, and find that from the third generation the walnut so degenerates that we would not advise anybody to plant, if wishing to raise nuts for market, trees of the third or fourth generation.

We call first generation the original variety, which is solely, of course, reproduced by grafting; *second* generation, trees grown from nuts borne on the original or on grafted trees themselves grafted from the original; third generation, trees grown from nuts borne on second generation trees, and so on. Our best results, apart from grafted trees of the first generation, have been from our second generation trees. Our California paper-shell was originated from a second generation Chaberte, and two trees of that kind, now in full bearing, bear both the very same nut. From two second generation Mayette we obtained also from both trees an identical nut, more roundish than the original Mayette, but a beauty, and which was christened "Columbus" by a gentleman from San Francisco, coming back from the World's Fair, and who was present on our place, fall of 1893, when we shook down the twenty nuts borne on one of these trees, then eight years old, from the seed, and which he declared to be the finest walnut of our collection.

We had a nice little cabinet of thirteen of our finest varieties of walnuts, including the Columbus, and four varieties of filberts, exhibited at the rooms of the Board of Trade in San Francisco, and to which we were referring people interested in walnut culture and who chanced to be in San Francisco; but through the gross carelessness of the people having charge of the rooms of that Board, the case was ruined, they permitting to have a heavy case of minerals laid on the top of our little cabinet of nuts, which were crushed to atoms. Probably the little cabinet was out of place among the huge grocery exhibit, which now constitutes the display of the

resources of California at the rooms of the State Board of Trade. But we would refer our Oregon patrons, when chancing to be in Portland, to our cabinet of walnuts and filberts exhibited at the rooms of the Chamber of Commerce and under the auspices of the State Board of Horticulture.

Our principal stock in second generation seedlings is of the following varieties: Mayette, Franquette, Parisienne and Proeparturiens; but we have only a small stock on hand of Chaberte, Cluster and Vourey. Our stock of grafted trees is rather limited, and we will have again to decline this season any orders for more than half a dozen trees to one person. We desire to scatter our grafted stock the best we can all over the country, to enable our walnut growers to redeem by grafting the worthless or delicate or defective kinds so far planted by them, by planting such grafted stock as "mother" trees from which to obtain grafts and buds, especially buds, so scarce on large bearing trees, for grafting and budding purposes.

ALMONDS.

We have this season hardly any stock of almonds left; but as there is much almond planting going on in this and other States, and people are inquiring from all around as to the best varieties to plant, we will tell them right here what we think about it.

We propagate on our place four soft shell varieties, viz.: Grosse Tendre or Improved Languedoc, Princess, IXL (Hatch's Seedling) and Provence or Jordan. We find the Princess or French Paper-Shell and the Grosse Tendre to be the best and finest nuts we have ever seen or grown in California. The Grosse Tendre is certainly the *hardest* almond to be found in California, for it blooms eight to twelve days later than the common Languedoc and Hatch's Seedlings, and two to three weeks later than the Princess. The IXL is a good nut, but a little small and not up to the standard. The Jordan is the great confectioners' nut, long and flat; it is imported in this country from Spain in pasteboard boxes, shelled, and retails at 45 cents per pound.

We will hereby caution the public in general against a certain comparative table lately published on the almond, and which on one hand "puffs" too high certain California seedlings, and on the other hand does great injustice to first-class varieties. For instance, this is the description given in the aforesaid table of the Princess: "The nut rather small and short, kernel *flat* and somewhat *wrinkled*." The description to be right should have been all the reverse. The Princess, as grown in California, is very plump, not wrinkled, and the finest flavored nut that we have yet tasted here; and as to the Jordan, Grosse Tendre and other leading varieties of Europe, not a word in that comparative table.

In planting almond trees in California, where the climate is so diversified and to make a success of it, we have to plant not only the best known market varieties, but the *hardest* ones; and our advice is not to confine ourselves to one kind, but plant the best recommended sorts, such as: Princess Paper-Shell, Grosse Tendre or Improved Languedoc, Jordan, Hatch's Seedlings, Tarragona, and any other kind known to do well here and to bear fine nuts. Then another advice we would give to any one planting almond trees of so many different kinds is to keep a little nursery of their own, and propagats themselves the kinds doing best on their place and plant none but such ones.

FILBERTS.

The Filbert should never be propagated from the seed. We have on our place large bearing seedling trees, and find the nuts to be quite inferior in size to the original. All our Filberts are therefore propagated "from layering," a slower, but surer way of propagating the Filbert, and also from the division of bushes in nursery row, themselves grown from layering, and consequently absolutely true. The varieties that we find to do the best in California are: The Red and White Aveline, Barcelona, Du Chilly Cobnut, Purple-leaved Aveline and Daviana. But the Filbert, to bear well, has to be trained as a low standard tree and either be planted in good moist ground or irrigated

✓ PECANS.

We are glad to see the Pecan, the prettiest of all American nuts, coming to the front. The Pecan is a very hardy tree that may be planted anywhere, though where it does the best is in the great State of Texas and in the lower portion of the Mississippi valley. We propagate three varieties, the Louisiana Pecan, the kind found in stores, the Texas Mammoth, and the San Saba or Texas paper-shell. Our favorite is the San Saba, from the valley of that name. The nut is simply delicious, of fair size, well filled, with a shell thin as a sheet of paper, and a very sweet, highly flavored meat.

✓ CHESTNUTS.

The finest and best marketable Chestnuts raised are the "Marrons." The Marron, or French Chestnut, is solely propagated by grafting; from the seed it goes back at once, with few exceptions, to the mother type or common Chestnut, called here Italian Chestnut, a very inferior kind.

The best bearing varieties, which we have been growing on our place the last 24 years, are the Combale, Quercy, Nouzillard and Chalon. The latter is the most precocious of all, but the nut is small. The most heavy bearer is the Quercy, and Combale the largest nut.

✓ PRUNES.

We have been, and are yet, experimenting on new varieties of prunes; presently we have in our grounds four new first-class varieties of prunes originated in France and introduced by us into this State; two of these varieties have been fruiting with us for several years, enabling us to tell all about them. One is the prune that we have promised for the last two or three years to put the ensuing season on the market, but which we were prevented to do, because of having each time too small a stock on hand, and even this season our stock of this fine prune is quite small, too small to meet the demand, but we have concluded to introduce it anyhow this present season, and then give a chance to our patrons to propagate it themselves on a larger scale. So we will now give out its name which we have been withholding to this day for reasons well understood, and to prevent fraud on the part of unscrupulous parties:

✓ CLAIRAC MAMMOTH D'ENTE,

or Improved French Prune,

Introduced into California by FELIX GILLET.

The Clairac Mammoth is a parent of the D'Ente or French prune, and was discovered but recently in an old abandoned monastery near Clairac, in the valley of the Lot, in France; on that account, and of its being so extraordinary large, was called "Clairac Mammoth D'Ente." It is undoubtedly the largest and finest *regular* prune yet introduced into this State, being a prune in fact as well as in name. The fruit is uniformly large, more oval in shape than the French prune, but of the same color, reddish-purple; it is from ten to fifteen days more early than the French, has a thinner skin, which enabled us to cure it in the sun, without dipping or pricking, though it took a longer time to dry well. It cures well, and is equal for sweetness, flavor, size and beauty to the best and largest prunes of the French or "Imperials." It dries also quite dark to the sun as well as in the drier, but being more juicy than the French prune it should be cured with more care. It graded, as cured by us, twenty to thirty-five prunes to a pound.

The habits of growth of the Clairac Mammoth are somewhat different from those of the French prune, in this way that the top is much less bushy, the fruit lining up the long limbs on fruit spurs three to four inches in length, which gives a good chance to properly prop up the top. We find this remarkable prune to be as productive, in weight, as the common French prune, it falls off the tree as nicely as the latter, and unites also on peach root.

Fresh the Clairac Mammoth is delicious, and on account of its size, beauty and quality, and of its being earlier than the French and Hungarian, we predict for it quite a future on the Eastern market as a desert plum.

CAUTION.

We must caution our patrons in particular and the public in general against buying trees purporting to be the Clairac Mammoth, either under that or any other name, as this is the first season that we are putting this prune on the market.

✓Chatenay D'Ente.—This is the earliest prune that we know of. It was obtained from the valley of the Loire in France, but we could learn nothing in regard to its origin, only that it had been propagated for years in that valley under the wrong name of Prune D'Agen. The fruit is of the same size as the ordinary French prune, blue, *very early*, that extra earliness being its chief merit. It sheds well, dries splendidly to the sun without being dipped, and dries jet black. It makes as good a stewing prune as the French, and in one way a better prune, for it has not the insipid sweetness of the sun-dried French Prune. It does not unite on peach root.

As to our other two new prunes we will have to wait till they have fruited in our grounds, so as to find out what they are before putting them on the market.

NEW VARIETIES OF FRUIT LATELY INTRODUCED FROM FRANCE.

Cherry.—Besides prunes we have introduced a new variety of cherry, a black cherry, said to be the earliest one discovered yet. We have just grafted last spring a large tree into this new kind to find out quicker all about it. As soon as we find out whether it is all that is claimed for it we will try to put it on the market at once.

Pears.—We have introduced six *new* varieties of *early* pears, three of which have already borne fruit on our place. One of them, the "The Triomphe de Vienne," is a real beauty. It is the pear exhibited by us over a year ago at a meeting of the Horticultural Society in San Francisco. It is very large, nicely shaped, juicy as the Duchess, and not buttery like the Bartlett; it ripens with the latter. Put up, it is much better than the Bartlett, and much firmer. We put it on the market this season as a superior, first quality and fine shipping pear.

The other two of these new early varieties of pears that we fruited this season are the Nougan and Doyenné de Paris. The fruit is larger, especially that of the latter, than the sugar pear, and ripens at the same time.

Directeur Alphonse.—This beautiful variety has fruited with us for several years, and we regard it as the largest, finest and best of our winter or late pears. We highly recommend it as a first class shipping pear.

GRAPES.

Our collection of grapes comprises 241 varieties; among them are the *earliest* varieties to be found in this State, and which ripen as much as four weeks before Sweetwater.

Our cuttings are planted *upright* in little ditches two feet apart; which permits them to grow all the roots at the butt, where they should be, instead of at each joint from the butt up, as is the case when laid flat in a furrow, as is done in most nurseries.

Our extra early kinds are: Saint Pierre, a beautiful white grape; Papaona, white; Ischia, black; Black Magdalen; Provence Early, blue.

Very Early Grapes.—Pearl of Anvers, white; Blue Muscat; Chasselas Bulbery, white; Blauer Portugueser, blue; Chasselas Rose; Gros Sapat, a most beautiful black grape; Chasselas Dupont, one of the best white grapes of our collection; White Magdalen; Black Eye; Chasselas Coulard, white; Red Muscat of Madeira; Blanc D'Ambre, amber yellow; Muscat Caillaba, black; Orange-flowered Muscat; Champion, the earliest American grape.

Fine Table Varieties.—More than 50 kinds of all colors, all first class varieties (see General Catalogue).

PRICE LIST.

SEASON OF 1894-95.

Grafted Walnuts.—12 to 24 inches, \$1 each; larger trees, \$1.25 to \$1.50 each.

Second Generation Seedling Walnuts.—(Franquette, Mayette, Parisienne, Proëpartnriens, Chaberte, Clnster and Vourey):

Transplanted, 3 years, 20 to 30 inches, \$6 per dozen.

Transplanted, 3 years, 16 to 20 inches, \$5 per dozen; \$35 per hundred.

Transplanted, below 16 inches, \$4 per dozen; \$30 per hundred.

One year old, \$3 per dozen; \$20 per hundred.

Proëpartnriens, 4 to 5 years, 3 to 5 feet.—\$7 per dozen; \$50 per hundred.

One year old Serotina, Mesange and third generation Proëpartnriens, \$1.50 per dozen; \$10 per hundred.

By Mail.—Second generation, yearlings, \$3.50 per dozen.

Texas Paper-shell Pecan.—One year old, \$3 per dozen.

Common Texas Pecan.—\$1.00 per dozen.

Mammoth and Paper-shell Pecan. 3 and 4 years old, \$4 and \$5 per dozen.

Louisiana Pecan.—4 to 6 feet, 35 cents each.

Butternut and Hickory.—25 and 50 cents each.

French Marron Chestnut.—\$7 and \$6 per dozen.

American Chestnut.—25 to 50 cents each.

Grosse Tendre Almond.—25 to 35 cents each.

Filberts (solely propagated from layering),—30 cents, 40 cents and 50 cents each; \$3, \$4 and \$5 per dozen. All named varieties.

Clairac Mammoth D'Ente Prune.—First size, \$7 per dozen; \$50 per hundred. Second size, \$6 per dozen; \$40 per hundred. Third size, \$5 per dozen; \$35 per hundred. In small lots of 1 to 6 trees, 50 cents per tree.

Chatenay D'Ente Prune.—50 cents per tree; (only a few trees to spare this season).

Lot D'Ente and Mont. Barbat D'Ente Prunes.—First size, 5 to 7 feet,

branched, \$18 per hundred. Second size, \$15 per hundred. Third size, \$12 per hundred.

Lot D'Ente Prune (true from root).—\$1.25 per dozen; \$10 per hundred.

Cherries.—30 cents and 40 cents per tree; \$4 to \$5 per dozen.

Peaches and Nectarines (small lot). 15 to 20 cents per tree.

Constantinople Quince.—30 to 40 cents each.

Pears.—Triomphe De Vienne and Directeur Alphand, 30 to 50 cents each.

All other kinds, \$2 to \$3 per dozen.

Apples.—Red and White Calville, \$3 per dozen; \$18 per hundred.

All other sorts, \$2 per dozen; \$10 to \$15 per hundred.

Figs (including White Magdalen, the earliest fig known).—30 cents per tree; \$2 to \$3 per dozen.

Black Mulberry (Noir of Spain).—50 cents each.

Medlar.—50 cents each.

Sorbus.—25 to 50 cents each.

Silvered Linden (highly ornamental) 50 cents each; \$5 per dozen.

Choice Roses.—25 to 50 cents each.

Olives.—25 cents each; \$2.50 per dozen (balled).

Oranges (Portugal and Blidah Mandarin, and Navel).—25 to 50 cents per tree; \$2 to \$5 per dozen (balled).

Corsica Lemon (very thin skin and very juicy) and **Cedrat.**—50 cents per tree; \$5 per dozen.

Strawberries.—25 cents per dozen; \$2 per hundred; by mail, \$2.50.

Raspberries and Blackberries.—50 cents per dozen; \$2 per hundred.

Currants.—\$1 to \$1.50 per dozen.

English Gooseberries (propagated from layering).—25 cents each; \$2.50 per dozen.

Grapes.—Finest varieties, 1 and 2 years, \$1.50 per dozen; \$2 by mail.

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

Rhubarb, Bamboo, Pampas Grass and Artichoke.—25 cents per root; \$2 per dozen.