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BARREN HILL NURSERY.

New. The Very Best. True to Name.

General Descriptive Catalogue

AND

PRICE LIST.

Season of 1895-96.

SPECIALTIES:

Nuts, Prunes and Grapes

Grenoble, or Mayette Walnut.

NEW VARIETIES OF PRUNES, CHERRIES, PEARS, APPLES,
WALNUTS AND GRAPES, RECENTLY INTRODUCED FROM
FRANCE, TO BE FULLY TESTED BEFORE
PUTTING THEM ON THE MARKET.

FELIX GILLET, - - - Proprietor.
NEVADA CITY, CAL.

1895-96.

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—nothing for packing. The average cost of a box of 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 sackcloth and pine needles, which make a very light packing. Charges for baling moderate.

SPECIAL NOTICE.

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

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.

EXPRESS CHEAPER RATES.

We have made no "special" arrangements with Wells Fargo & Co., as some nurserymen claim they did, but as the Express Company have established *special* rates for trees and shrubs packed in the very way we pack ours, we are therefore able to ship bales by Express to any place on *railroad lines* at a much reduced rate. By this arrangement customers can have their orders sent by Express almost as cheap, and in some cases cheaper, than by freight.

CAUTION.

We would caution our patrons against buying from agents purporting to be ours, as we have no agents whatever throughout this State and Oregon for the sale of our valuable kinds of Nut and Fruit trees.

RARE KINDS OF FRUITS

That should have a place in all Gardens—at least one or two trees of each.

EVERBEARING BLACK MULBERRY (Noir of Spain),

CONSTANTINOPLE QUINCE,

CLAIRAC MAMMOTH D'ENTE PRUNE,

PRÆPARTURIENS WALNUT,

AVELINE FILBERT,

RED AND WHITE CALVILLE APPLE,

TRIUMPH DE VIENNE PEAR,

TARASCON CHERRY,

MEDLAR.

GENERAL CATALOGUE AND PRICE LIST.

Season of 1895-96.

BARREN HILL NURSERY

NEVADA CITY, CAL.

FELIX GILLET, Prop.

PART FIRST.

NUT-BEARING TREES.

(WALNUTS, CHESTNUTS, ALMONDS and FILBERTS.)

WALNUTS.

Foremost among Nut Trees is the European Walnut (*Juglans Regia*), known under that name in Europe, 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*). The most proper name for that walnut should be Caspian Walnut, as it is indigenous to that part of Georgia and Persia bordering on the Caspian Sea.

We have for years explained in articles to the press and in our pamphlets why Walnut culture had been so neglected, and why it was considered as unprofitable (though people's eyes are getting to be remarkably opened of late); we have shown that the whole trouble arose from the sole planting on this coast of the most delicate and wretched variety of the English Walnut to be found anywhere, that is the Los Angeles or common English Walnut of California, the only kind propagated on the Pacific Coast, when, twenty-five years ago, we first took hold of the walnut question and commenced the introduction into California of the choicest, hardiest and best known varieties of Europe. We have repeatedly called the attention of people in California and Oregon, who wondered why walnut trees, even at 30 years, kept completely barren; that this unproductiveness of the Los Angeles Walnut was due to its imperfect blooming; the staminate flowers or catkins being fully out before the appearance on the trees of a single nut, and when the pistillate flowers or nuts were out in bloom, not a solitary catkin left on the trees to fertilize the nuts, which, consequently, had to drop off after attaining the size of a larger pea; so it is through this irregularity in blooming, first explained by us over twenty years ago, that the Los Angeles Walnut has proven to be barren, or at least so unproductive, that it has induced many people in this State and Oregon, to cut down their trees because of their unproductiveness, and, too, for not being hardy—the Los Angeles Walnut being liable to be cut back by frost in the spring and again in the fall—they having come to the conclusion that their part of the country was not adapted to walnut culture, while it was that worthless kind that was not adapted to our climate and that of Oregon; and it is the general planting on this Coast of that barren and delicate kind of walnut that has proved such a great drawback to walnut culture. It does not matter if in those privileged little valleys bordering on the sea in Southern California, this Los Angeles or Hard-Shell Walnut, as it is called down there, bears abundant crops, it nevertheless remains a fact that north of Los Angeles that variety of walnut does so badly that it has discouraged people in planting walnut trees. As to those seedlings of the Chili Walnut, drummed up under such

captious names as "French Soft-Shell," "Improved Soft-Shell," and the like, the deception is so much the worse that the nuts from those varieties are rated in the East as *second grade* nuts; for if they are an improvement on the Los Angeles or Hard-Shell, they are far of being so on such varieties as Mayette, Franquette, Parisienne, Chaberte, Vourey and others, those *hardy* kinds of the southeast of France that bear those magnificent, smooth, soft-shell nuts, with a white meat, sweet and nutty and that fills up the whole shell, nuts that are exported to all parts of the world in large quantities, and which, despite our high tariff, find their way to this very country.

But whether the nut be rough or smooth, large or small, soft or hard, and the kernel of poor or fine quality, light or dark colored, is not precisely the question with all those sub-varieties of the Los Angeles Walnut and Chili Seedlings; for the fact remains that they are *all* so sensitive to cold, that they are, like the mother type, very often cut back by frost in the spring, and again in the fall, and on that account would be unfit to be planted on the most of the Pacific Coast.

Not so with the foreign kinds that we have introduced into this country, experimented upon, fruited and propagated these past twenty-five years; not only are such varieties as Mayette, Franquette, Parisienne, Chaberte, Vourey and others perfectly hardy, but they are *perfect bloomers*, and bear right here in California as fine nuts as they do in their own country, where Walnut culture has become an industry of such vast proportions.

Varieties Best to Plant for Market.—So far, and for the last forty years, in California as well as in Oregon, as we have stated it in the course of this essay, 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 "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. But since people's attention has been called to the defects of these varieties of walnut, the only ones planted in the large walnut-growing district of California, we have been repeatedly asked: Which is the best walnut variety to plant for family use, and the best varieties to plant for market? As the size, shape and 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, that might be preferred wherever late frosts in the spring are the rule; but, on an average, the *Præparturiens*, and we should say the cluster, too, will do in almost all parts of California and Oregon. The *Præparturiens* is very productive and a precocious bearer, in fact, this tendency to bear large crops at an early age is the most important characteristic of that valuable variety. But only "Second Generation" trees should be planted, and in preference to third and fourth generation trees, so common throughout the State, and 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 go back to the common type from which the variety first originated.

The best marketable walnuts are, undoubtedly, those that are the largest, fairly shaped, with a thin, smooth and light colored shell, and with a fine, fat, sweet kernel; this being independent of other requisites, 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. 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 were never injured by frost in the spring or in the fall on our place, 2,600 feet up in the mountains. As to their fertility, our bearing trees being quite young yet, we cannot tell with as much certainty as we can on the wonderful fertility of the *Præparturiens* and Cluster, which have been bearing for twenty years with us, and bearing heavy crops; but we do not see why those fine market varieties would not do as well here as they do in France. What we want for market is a *large* and *fine* nut, and if those kinds wouldn't even turn out as heavy bearers as small fruited varieties, still it would be more profitable to plant them, for their nuts would always be *marketable*, and at fair prices, while with very productive varieties but bearing smaller nuts, the crops might be unmarketable, except for oil making, and anyway bring poor prices. In a climate like that of the Pacific Coast, the first requisite as to the best market walnut to plant is, first, hardness; second, size and beauty of the nut; third, fertility; and our honest opinion is that the Mayette, Franquette and Parisienne combine, each of them in themselves, the three above requisites.

Second Generation Præparturiens Walnut.

(California grown.)

Mayette.

Parisienne.

Franquette.

Plant None but "Second Generation" Seedlings.—For the last twenty-five 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 any one 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 obtained from our *second* generation trees. Our California paper-shell was originated from a second generation Chaberte; and from two second generation Mayette we obtained from both trees an *identical* nut, more roundish than the original Mayette, but a beauty, and which was christened "Columbus" by A. A. Wheeler, Esq., of San Francisco, and after the great World's Fair, from which Mr. Wheeler was just back, he being present on our place, fall of 1893, when we shook down the large and beautiful nuts borne on one of these trees, then eight years old from the seed, and which he declared to be the finest walnuts of our collection.

We positively guarantee our customers that all our second generation trees are *genuine*, that is, grown from nuts borne on grafted trees, themselves grafted from the original.

Vast Collection of French Walnut Varieties.—Our collection of French Walnuts—the largest and finest one to be found either in this country or Europe—comprises twenty-three distinct varieties, all regular soft-shell kinds but one, the Cross-Bred Walnut; and every one, with the exception of the Poorman Walnut, having fruited on our place, a guarantee that our home-grafted trees of these kinds are absolutely *true*. Four of these varieties have been originated by us in California, the other nineteen were introduced by us into this country from Europe the last twenty-five years.

Those twenty-three varieties of walnuts have each one distinct characteristic, some being recommended either for the large size and shape of the nuts, or for their surprising fertility and precocity; others for their lateness in budding out, that enables them to withstand, uninjured, late frosts, so common in the spring, with few exceptions, from one end of the State to the other; and still others from the exceptional beauty of their foliage, like the Lacinated or Ash-Leaved Walnut, or for their singular habits, like the Weeping Walnut.

We will now give a correct description of each variety:

Præparturiens or Fertile Walnut, First Generation.—This famous variety of the Juglans Regia family was introduced by us into California in the winter of 1870-71; and in our grounds, 2,600 feet up in the Sierras, are the first trees of that kind that ever produced fruit in this State. The Præparturiens was originated in France in 1828; from the fact that it first bore nuts while being but two years old, the Latin name of Præparturiens was given to it, from Parturiens, bearing, Præ, before, bearing before the usual time. It was also called Fertile, on account of its surprising fertility. The nut is small, though thin-shelled and very sweet; it is this nut that produces "Second Generation" trees. Exclusively propagated by grafting.

Præparturiens or Fertile Walnut, Second Generation.—The Second Generation Præparturiens, the kind we recommend to plant, has retained all the characteristics of the original, only the nuts are much larger, and larger, too, than those of the third and fourth generations, 75 per cent. of the trees bearing nuts from medium to large, and 25 per cent. from small to medium, and of all sorts of shapes—all, however, being thin-shelled and of first quality. The Præparturiens is one of the

most productive kinds, and bears heavy crops from the start, and it may be regarded as the best variety of walnut to plant for family use; the largest Præparturiens nuts, though, being well marketable.

Third Generation Præparturiens.—The kind mostly sold in California under the generic name of Præparturiens, and grown from nuts borne on Second Generation trees. The nut is generally small—too small for market, but of first quality. We quote Third Generation trees 50 per cent. less than Second Generation ones.

Mayette-shaped Præparturiens.—Originated by us 25 years ago. Nut large, sitting on its big end like the Mayette, hence its name. Full-fleshed kernel of first quality; heavy bearer. Solely propagated by grafting.

Cluster Præparturiens.—A fine variety of Præparturiens, also originated by us; nut large, oblong, smooth surface, perfect soft shell; kernel fine and sweet. Growing in clusters. Solely propagated by grafting.

Mammoth Præparturiens.—A large-fruited variety of Præparturiens, originated in France. The nut is extraordinarily large, soft shell, and with a full-fleshed kernel. Exclusively propagated by grafting.

Cluster Walnut. (*Juglans Racemosa*.)

This remarkable kind of Walnut, introduced 20 years ago into this country, is a worthy rival of the *Preparturiens* for productiveness but superior for the beauty of the nuts. It derives its name of *Juglans Racemosa* from the Latin word *Racemosus*, meaning abundant in clusters, full of clusters, which is the main characteristic of that most beautiful variety. The nuts, when the tree is in full bearing, grow in long clusters of 10, 15 and even 25 to 28 nuts. The Cluster, like the *Preparturiens*, reproduces itself well enough from the seed, *provided* that the nuts be gathered from trees *grafted from the original*. The nut is thin shelled, of fair size, hermetically closed, with a smooth, white shell; in fact, a perfect beauty.

Mayette Walnut.—This is one of the finest dessert and market nuts grown; it is quite large and uniformly so, well shaped, with a light colored shell; the kernel is full fleshed, sweet and nutty. But what renders this valuable kind more valuable yet, is to be very hardy, being late in budding out, which enables it to escape uninjured the disastrous effects of late frosts in the spring; it is also an abundant bearer. This is the nut imported in the United States under the name of, Grenoble, but on account of duties to pay, and the nut being a high-priced nut in its very home, in France, a common and cheaper grade is often mixed with it, to the disgust of nut importers in New York and Chicago. The Mayette was originated by a man of the name of Mayet, 130 years ago, the nut having ever since been a great favorite as a market nut.

Parisienne Walnut.—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, broader at the small end than the Mayette and Franquette, and has a very pretty shape. It is as late as Mayette and as desirable for market.

Franquette Walnut.—Originated about the same time as the Mayette in the southeast of France, by a man named Franquet. It is quite large, of an elongated oval, and very attractive; kernel full-fleshed and sweet and of rich, nutty flavor. It also buds out late in the spring, being as hardy as Parisienne and Mayette. Very desirable as a market nut.

Vourey Walnut.—This new and valuable kind is of recent introduction; it was originated near Vourey, in France, hence its name. The nut has the shape of the Mayette, but is more round and smaller; the shell is thin, light colored and smooth, and

the kernel exceedingly sweet and nutty; very hardy.

Meylan Walnut.—A new and very attractive variety, originated near the little village of Meylan, in the walnut district in France. The nut is of fair size; the smoothest one of our collection; very thin shell and of excellent quality; buds out late.

Mesange Walnut.—This nut has a very thin shell, and derives its name of Mesange from a little lark of that name, that goes to the kernel through the tender and thin shell. Very productive. This may be regarded as a first-class family nut, but we would not recommend it as a market nut, on account of its rather small size and thinness of shell.

Scrofina or Late Walnut.—We find this variety not to be so late in budding out as to not be sometimes injured by late frosts in the spring. The nut is of medium size, well shaped, with a very sweet, nutty meat; enormously productive.

Chaberte Walnut.—An old and most valuable variety; late in budding out. The nut is well shaped, roundish-oval and of fair size; the kernel is of extra fine quality; good bearer. The Chaberte was originated over a century ago by a man named Chaberte, in France, hence its name.

California Paper-Shell Walnut.—This most pretty nut, one of the sweetest raised in our grounds, has been originated by us from a nut borne on a grafted Chaberte, the tree being, therefore, a Second Generation Chaberte. This nut is only of medium size, shell very thin and almost white; kernel full fleshed, exceedingly sweet and nutty. Propagated by grafting.

Lanfray Walnut.—A newly originated variety. Very pretty nut, oval in shape, of fair size and first quality. Propagated by grafting.

Poorman Walnut.—A new kind, of recent introduction, and the only one of our whole collection that, up to 1895, didn't bear with us.

Columbus Walnut.—Originated by us from a Second Generation Mayette. The nut is very large, exceedingly pretty, roundish, with smooth, light-colored shell, and kernel of first quality. Named Columbus, in honor of the World's Fair of 1893, the year that our second tree of that kind went into bearing. Propagated by grafting.

Alpine Walnut, or Wonder of the Alps. A new and very rare variety originated not long ago in the Alps mountains, in France. Next to the Mammoth, it is the largest walnut grown on our place. Though the shell looks a kind of rough, it is perfectly soft and thin, and the meat sweet and filling well the shell. Propagated by grafting.

Mammoth or Jauge Walnut.—This is an immense nut, the largest yet originated. So large is the shell of some of them that ladies' companions are made out of the shells by fancy goods manufacturers, and where to stow away gloves or handkerchiefs. The nut, though of such large dimensions, has a thin shell and the kernel of first quality. Solely propagated by grafting.

Vilmorin, or Cross-Bred Walnut.—This curious variety was obtained through "hybridizing," years ago, in France. It is a cross between the English Walnut and the Eastern Black Walnut, and was called Vilmorin after the leading member of the well-known seed firm of Vilmorin, Andrieux & Co., of Paris. The nut is small and has the shape of the English Walnut, but the furrows of the Black Walnut; it is darker than the English and lighter than the Black. It can hardly be called an improvement on the Black Walnut; surely it is not one on the English. It is a very odd sort, having no commercial value whatever. We have fruited this cross-bred walnut for the last seven years, and we can assure our patrons that either as a family or market nut, this cross-bred variety is entirely worthless. It must be regarded and propagated, therefore, simply as an ornamental variety.

We would hereby caution the public in general against the present infatuation for "hybridized" kinds of nuts and fruits. Hybridized kinds are not "constant," and hybridizing (whether *scientific* or not), as far as regards nut and fruit trees, has given but negative results, and the best varieties of nuts and fruits are yet, as they have formerly been, originated through *selection* and *from the seed*, without any crossing of varieties.

Lacinated, or Ash-Leaved Walnut. The foliage of this kind of walnut is so delicate, so finely cut up, that it makes of it a most graceful ornamental tree, worthy to be planted conspicuously in the garden or front yard. The nut, besides, is exceedingly pretty, of fair size, round, with a very smooth shell and sweet kernel. The tree is claimed to be an abundant bearer. Propagated by grafting.

Weeping Walnut.—A new and very curious kind of walnut, highly ornamental, the branches drooping down like those of the weeping-willow. We have had limbs on some of our Weeping Walnuts growing to eight feet through the summer, drooping straight down, with the ends dragging on the ground, and even trailing on it to a length of 12 to 20 inches. The nut is of fair size, oblong, thin-shelled and of good quality. It looks to be a very abundant bearer. Propagated by grafting.

AMERICAN NUTS.

Butternut.—This kind is indigenous to the United States. The nut is elongated, hard and rough, with prominent ridges; the kernel pleasant flavored and oily.

Hickory Nut.—The Hickory grows tall and slender, with rough and shaggy bark. The fruit contains a thin-shelled, richly-flavored kernel. Quite ornamental.

Texas Paper-shell Pecan.—The softest and thinnest-shelled pecan, from the San Saba Valley, Texas. A most sweet and highly-flavored kernel.

Louisiana Pecan.—The kind generally found in stores.

Eastern Black Walnut.

California Black Walnut.

GRAFTED WALNUTS.

Our collection of Grafted Walnuts is the rarest and most valuable of that kind to be found anywhere; it is unique, the trees being all grafted from the *original* type; and as the trees we offer for sale are grafted from our *bearing* trees, it is a guarantee to our patrons that they can depend on them to be *true*.

On account of scarcity of trees—for it is very hard to graft young walnut trees, and the great demand for trees to be planted as "mother" trees by people desirous to redeem by grafting large, unproductive Los Angeles Walnut and Black Walnut trees, and get from such mother trees the scions they need for budding or grafting purposes—we will, for the present, decline any orders for more than half a dozen of trees to each customer.

We have this season (1895-96) trees of only the following varieties: Weeping, Lacinated, Mayette, Franquette, Chaberte, Parisienne, Vourey, Cluster, Proeparturiens, Meylan and California Paper-Shell.

First size, \$1.50 each; second size, \$1.25; third size, \$1.00.

The difficulty in grafting the walnut is such that we have to keep up the prices of grafted walnuts at such high figures; it explains, also, the scarcity of such trees. Our 1-year-old trees are grafted in small pots in the greenhouse, through the Treve method of grafting 1-year-old seedlings, discovered some 15 years ago in France, the trees being planted the ensuing spring in nursery rows.

THE CHESTNUT.

The chesnut is a hardy tree, whose crop, except that of the Japan chestnut, is seldom injured by late frosts in the spring, as it blooms late in June or July; 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, or ferruginous-sandy-claying, deep soil. In Nevada County, up to an altitude of 3,000 feet, can be seen 24-year old chestnuts bearing well, and bearing nice nuts. This nut is certainly better adapted to Central and Northern California than to Southern California. Wherever the olive does well, the chestnut does badly, the climate being too hot for it. The chestnut will mature its nuts well at an altitude of 3,000 feet in the latitude of Northern California. 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" or French chestnuts. The American chestnut is propagated from the seed, and is almost barren in California, but much better results would be obtained as to size, quality and productiveness, if its best types were propagated by grafting, which we ourselves intend to do hereafter. In certain soils where the chestnut root does badly, but the oak root does well, the chestnut may be grafted with advantage on the oak, but it should not be done high, for the chestnut outgrows the oak a good deal.

The common European Chestnut, whether French, Italian or Spanish is small, flat on both sides, at least half of them, and grows generally four to six in one burr. In Europe they are dried hard and ground to the consistency of meal, and a delicious mush made with it and milk. The cultivated chestnut—the kind raised for dessert and market, and which is either roasted or boiled—is the Marron; it grows generally single or in pairs, sometimes three in one burr. The Marrons, the best marketable chestnuts, are large, sweet, and when roasted or boiled the inner skin comes off nicely. If roasted, a small incision should be made with a knife at the small end; if boiled, the shell should first be removed and the nuts boiled in water as potatoes. They are delicious cooked both ways. Our confectioners are now roasting them in their peanut roasters, and people seem to take well to them. A thanksgiving turkey stuffed with "chestnuts" is also getting to be quite *à la mode* up here, in this chestnut growing region, and it is a capital dish. That delicious nut is largely consumed in all the cities and towns of Europe, Paris alone consuming 20,000,000 pounds of Marron-Chestnuts.

The Marrons are solely propagated by grafting; from the seed they generally go back to the mother type or common chestnut, called here Italian Chestnut, a very inferior nut. All the varieties that we describe in this catalogue have been bearing with us, some of them for 21 years; so we are able to tell about their bearing qualities, size and flavor of the nuts, and we do not hesitate in warmly recommending such kinds as Combale, Quercy, Nouzillard, Merle, Chalon and Avant-Chataigne. People must bear in mind, though, that trees have to be of a good size to bear large burrs and consequently large nuts; when too young, very often the burrs are empty. We shall right here call the attention of the public to the marked difference that exists between those various kinds of French chestnuts; color of the wood, size and glossiness of the leaves and difference in color of the nuts, make of each of them a distinct variety, and whenever seedling trees are sold for those grafted kinds, the fraud can easily be detected the very first summer.

FRENCH CHESTNUTS, or MARRONS.

(Solely propagated by grafting.)

Marron Combale.—This kind bears the largest nut of our whole collection of French chestnuts. It is a good bearer, but bears more heavy with age. The nut is very large, round, sweet and nicely flavored. The wood of the Combale is of a yellowish-brown, the leaves narrow and very glossy.

Marron Quercy.—This beautiful variety was obtained from the southwest of France. It is quite precocious and a very heavy

bearer. The nut is large, next to Combale for size, of a very dark brown, almost black, also sweet and well flavored. The wood of the Quercy is of an ashy-brown, and in the nursery the young trees grow side limbs, fan-like; the leaves are larger than those of Combale, but not so glossy.

Marron Nouzillard.—The kind mostly raised in the northwest of France. Very productive and precocious. The nut is of fair size, of a light brown, and generally three in a burr. The wood of the Nouzillard is of a reddish-brown, the buds having much of a shoulder; the leaves are wide and glossy.

Marron Chalon.—The Chalon may very well be called the *Proeparturiens* of chestnuts, as it bears nuts at two years. The fruit is small, about twice the size of the American chestnut, but it is a prolific bearer and the earliest variety. The wood is of a very light yellow color, lighter than Combale, the leaves being narrow and glossy. Even 1-year-old trees have burrs on, though empty.

Marron Merle.—Nut medium large, first quality; very productive.

Marron Bertrand.—Precocious variety; nut medium large; prolific.

Marron Avant - Chataigne.—Precocious; nut medium, not large, round, very pretty; always ripens its nuts, whether the summer be short or cool.

Marron De Lyon.—Fruit large as that of Combale, of first quality. Does not do well here in California, and on that account we quit propagating it.

Japan Mammoth Chestnut.—Nut very large and of good quality. Delicate kind, however, and liable to be injured by late frosts in the spring, as it puts forth a month almost before the French varieties.

American Chestnut.—The fruit of this variety is a great deal smaller than that of European kinds, though the kernel is very sweet and well flavored. Does not bear well in California.

ALMONDS.

We propagate on our place four soft-shell varieties of almonds, viz.: *Grosse Tendre*, *Princesse*, *IXL*, and *Provence* or *Jordan*. We find the *Princesse* or French Paper-Shell and the *Grosse Tendre* to be the best and finest almonds we have ever seen or grown in California.

The *Grosse Tendre* is certainly the *hardest* almond to be found in California, as it blooms eight to twelve days later than the common *Languedoc* and *Hatch's* seedlings, and three weeks later than the *Princesse*. The *IXL* is a nice nut, but a little small and not up to the standard. The *Provence* or *Jordan*, a long and flat almond, is much used by confectioners in the manufacture of sugared almonds.

In planting almond trees in California, where the climate is so diversified, and to make a success of it, one should plant not only the best known market varieties, but the hardest; and our advice is not to confine oneself to one or two kinds, if desirous to raise almonds for market, but to plant the best recommended sorts, should you have to send to two or three different nurseries to procure them.

Grosse Tendre, or Improved Languedoc.—The finest and largest almond grown on the Pacific Coast; it has also the advantage over the Paper-Shell and well-advertised varieties in this State of blooming later and being hardier. The *Grosse Tendre* has drooping habits, and should be tied up to a stake when young to keep it straight. It is a very prolific kind.

Princesse, or French Paper-Shell.—The kind most esteemed at dessert, and so common in the shops of confectioners. The shell is so thin that it can be crushed between the fingers; kernel fat, sweet and rich.

Provence, or Jordan.—This nut is very flat, half hard, half soft, the kind used in the manufacture of sugared almonds. By gently striking the nut on the suture with a small hammer, the shell splits open in two, letting out the kernel entire.

IXL.—A pretty little nut, identical, like all *Hatch's* seedlings, to that old variety of the French, the *Lady Almond* (*Amande à la Dame*). The shell is very light, soft, but the kernel is far from being so plump as that of *Princesse* or *Grosse Tendre*.

GROSSE TENDRE ALMOND.

FILBERTS.

No nut tree, we believe, is so little understood in California as this pretty little member of the great nut family, the filbert. Whether filberts are planted 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 low standard tree, and not as a bush. 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 themselves.

The filbert should be made to branch out at 2 to 2½ feet, and should be planted, when in rows, 10 to 12 feet apart, but the rows wide apart, with something else planted between. 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. As the filbert deteriorates very fast from the seed, we do not propagate it from the seed but invariably from layering.

Barcelona.—A magnificent variety from Spain; nut very large, round, of first quality. Very prolific.

Du Chilly Cobnut.—The largest filbert ever fruited in California. The nut is of an elongated oval, very broad, over an inch in length and three-fourths of an inch in width. The nuts are uniformly large, full-fleshed and sweet. Trained as a low standard tree, the cobnut is immensely prolific.

Red Aveline.—Fruit medium to large, ovate; flavor sweet, pleasant and nutty; shell thin; kernel smooth, and from the fact that it is invested with a very thin skin of a beautiful wine color, hence its name of Red Aveline. Very prolific.

White Aveline.—In every respect the same as the above, with the exception of the kernel being invested with a thin *white* skin. Very prolific.

Piedmont.—Fruit medium large, round; quite productive.

Kentish Cob.—Large-fruited cobnut; a good deal like Du Chilly; much grown in England. To bear well, must be trained as a low standard tree.

Purple-leaved Aveline.—A very pretty, ornamental variety, the leaves being of a dark purplish hue; looks beautiful in the garden grown as a low standard tree. The nut is much like other Avelines, ovate; kernel smooth and nutty.

BARCELONA FILBERT.

DU CHILLY FILBERT.

AVELINE FILBERT.

PART SECOND.

PRUNES.

A prune is simply a cured plum, but so cured and prepared, especially prunes to be eaten out of hand, that it will keep in a semi-dried condition without moulding, and besides be soft to the touch and *sweet*, exactly as with raisins. It is to say that that class of plums that are juicy or which, when dried, are too acid, should be rejected as unfit to make a good prune and should be used, according to their respective qualities, green or in jams. For instance, Pond's Seedling, Duane's Purple, Tragedy, and others like them, might make good plums to eat green and for shipping, but are unfit to be cured as prunes; to be eaten out of hand, such dried plums are unpalatable, and stewed they require too much sugar.

It is exactly with prunes as it is with raisins; both, to be palatable, have to be sweet, pulpy—that is, soft and well flavored; and the juicy and acid class of plums are as little fit to make prunes as the same class of grapes are fit to make raisins. Prunes and raisins are one thing, dried plums and dried grapes are another. The Prune D'Ente or French prune, and its sub-varieties, may therefore be regarded as the prune par excellence, and the very kind to plant in preference to all others.

We will now give a description of the leading varieties of prunes:

Prune D'Ente, or D'Agen, or French Prune.—This is the kind that produces the famous French Prune, of which California raises every year millions of pounds, and it is the very variety cultivated in the great prune district of the Lot, in France, with Agen for an entrepot.

The D'Ente, or French Prune, is of medium to large size; the fruit is pear-shaped or pyriform, broad at the center and tapering towards the stem; the suture is slight, the skin thin, covered with heavy bloom; violet red. The pulp is yellow, sweet, but little flavored; juicy, though not to excess. It ripens from the middle of August to the beginning of September. The tree is vigorous, very productive and a constant bearer.

Mont Barbat D'Ente.—A sub-variety of the D'Ente; more broad than the common type and larger, too; the same in quality.

Lot D'Ente, or French Prune ("true from the root").—The only difference between this variety and the others of the same name is that this one is neither grafted or budded nor a seedling; it is what may be called a rooted cutting, though the way of propagating it is to grow trees of that kind, that is "true to root," bush-like, they being heeled up in the spring to make shoots growing from below the ground take root, such rooted shoots being taken up the ensuing winter and planted in nursery rows. We find this stock to resist the attacks of the gum, so prevalent in our mountains, better than any other stock, and we would advise fruit-growers in the snow-belt of the Sierras to plant that stock in preference to trees budded on the root.

Loire D'Ente, or "Robe-De-Sergent." This is the prune going wrongly in this State under the name of Robe-De-Sergent,

which it is not. The true Robe-De-Sergent is nothing else but the D'Ente, or French Prune, two of its synonyms, going under that very name in the prune district of the Lot, in France. The botanical characters of the two prunes are quite different. As the French Prune is much superior to this so-called Robe-De-Sergent, we would advise people to plant the former in preference to the latter.

Puymirol D'Ente.—This is another type of the D'Ente, but differing much in its botanical characters from the D'Ente proper. The fruit is medium large, well shaped, and dries well to the sun. It makes a very good stewing prune.

Robe Imperiale.—This plum—for it is nothing else, though sent to us as a prune—was introduced by us at the same time as the Clairac Mammoth, some six years ago. The fruit is quite large, but too juicy to dry good, and is therefore unfit to be cured.

This is the variety that unscrupulous nurserymen in the southern part of the State are trying to pass under the name of "Imperial," short for our famous Clairac Mammoth, which was put on the market just a year ago.

Saint Catherine.—An old variety, and one of the most celebrated kinds. Besides making a good prune, it is also splendid for preserving and excellent for dessert. The fruit is of medium size, obovate or roundish oval, of a golden pale yellow. The flesh is yellow, firm and juicy; the flavor very rich. One of the best prunes to eat fresh. A vigorous grower and constant bearer. Propagated by us "true from the root."

We have also in our collection all the Questches, German, Italian and Alsatian, more or less esteemed as prunes.

NEW VARIETIES OF PRUNES.

NEWLY INTRODUCED AND JUST PUT ON THE MARKET.

CLAIRAC MAMMOTH D'ENTE,

or Improved French Prune.

The Clairac Mammoth is a parent of the D'Ente or French Prune, and was originated near Clairac, in France, some 8 to 10 years ago, and on account of its being so extraordinarily large, was called "Clairac Mammoth D'Ente."

It is undoubtedly the *largest* and *finest* prune ever introduced or originated in this State, being a prune *in fact* as well as *in name*. This prune has nothing "hybridized" about it, and was originated *from the seed*; we are therefore better able to guarantee the characters of that prune to be *constant*. The fruit is *uniformly large*, more oval in shape than the French Prune, but of the same color, reddish-purple; it is fifteen days earlier than the French and has a thinner skin; it cures well, but being a little more juicy than the French should be cured with more care, and is equal for sweetness, flavor, size and beauty to the best and largest prunes of the French or "Imperials." It dries quite dark as well to the sun as in the drier; it graded, as cured by us, 20 to 35 prunes to a pound. 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. It unites in one way on peach root, but like the apricot on almond stock, is liable to break off; all our trees are, therefore, on Myrobolan Plum stock.

Fresh the Clairac is delicious, and on account of its size, beauty and quality, and of its being earlier and so much superior to Pond's Seedling and other large plums, we predict for it quite a future in the Eastern market as a dessert plum.

CAUTION.—We have repeatedly and ever since we introduced this prune from France cautioned the public against buying trees purporting to be that "New Prune" of ours, of which we withheld, till January, 1895, the name, and, as we said then, for obvious reasons." So we are not responsible if some unscrupulous nurserymen in the southern part of the State are trying to pass the "Robe Imperiale," a large and juicy plum also introduced into this State by us, under the names of "Imperiale Epineuse" or "Imperial" short, for the Clairac Mammoth." We assure the public that those unscrupulous nurserymen are frauds, and contemptible frauds, they claiming to have bribed an employee of ours to obtain scions of that prune!

CHATENAY D'ENTE PRUNE.

This is another of our newly imported prunes, and is certainly the *earliest* prune ever introduced or originated in this State; we would especially recommend it to our Oregon patrons, as it would permit them through its earliness to dry it to the sun instead of in drier.

The fruit of the Chatenay is of the same size as the French Prune, blue, *very early*, and of good flavor; it sheds well, dries splendidly to the sun, and dries jet black. It makes as good a stewing prune as the French, in one way a better one, for though a sweet prune, it has not the insipid sweetness of the French prune (sun dried). 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 positively are before putting them on the market.

PART THIRD.

FRUIT TREES.

CHERRIES.

Tarascon Early.—One of the earliest and most prolific cherries, growing in immense clusters. Fruit medium large; skin dark red, almost black at maturity; very small pit. First week in April.

Guigne Marbree or Purple Guigne.—As early as Tarascon, and much the same cherry.

Early Lamaurie.—**Mezel Oxheart.**—**Glossy Black.**—**Queen Hortense.**—**Black Tartarian.**—**Yellow of Crimea.**—**Napoleon Bigarreau.**

Our newly-introduced cherry will be put on the market as soon as it bears with us, and when we will be sure that it is what it is claimed to be—the *earliest* cherry yet originated.

PLUMS.

Green Gage. (Common, Diaphane and Bavay.)—Three excellent varieties.

Jaune Hative, or Early Yellow.—The earliest plum to be found in this State; ripens before Cherry Plum and Tragedy.

Duane's Purple.—**Coe's Golden Drop.**—**Monsieur Rouge.**—**Cherry Plum.**—**Sierra.**—**Kelsey.**—**Petite Mirabelle.**

APRICOTS.

Musk Early.—**Esperen.**—**Boulbon.**—**Peach of Nancy.**—**Mexico.**

Only a few trees on hand, the Apricot doing badly on our place.

PEACHES.

Amsden (the earliest).—**Saint Ascydes** (next to Amsden and before Hale's Early).—**Early and Late Crawford.**—**Red Grosse Mignonne.**—**Picquet's Late.**—**George the Fourth.**—**Comet.**

CLINGSTONES.

Royal George.—**Day's White.**—**Schaeffle's Cling.**—**Orange Cling.**

NECTARINES.

New White.—**Orange.**—**Purple.**

PEARS.

Bartlett.—**Duchesse.**—**Sugar Pear.**—**Clairgeau.**—**Winter Nellis.**—**Beurré Easter.**—**Crassanne.**—**Assumption.**

Bergamotte . Esperen.—One of the very best winter pears; keeps very late.

VARIETIES OF RECENT INTRODUCTION.

Directeur Alphand.—A magnificent pear, having everything for it—size, shape and quality; very large; splendid keeper; of very first quality; a perfect beauty.

Triomphe De Vienne.—Another of our finest newly-introduced pears. Very large, more elongated than Bartlett; nice shape; not buttery, but with a grain like the Duchess of Angouleme; it ripens *with the Bartlett*. Put up, it is much nicer than the latter, as it is firmer, and does not get mushy as buttery pears are liable to get.

Andre Desportes.—The earliest pear we have found yet; latter part of June.

Doyenne De Paris.—Pretty little pear, twice as large as Sugar Pear; yellow, with red cheek; quite early.

Doyenne De Nougron.—Very early; short and broad; twice as large as Sugar Pear.

APPLES.

Red Colville.—The finest red apple of the French; large, of a beautiful dark red; good keeper.

White Calville.—Another fine French variety of large size and first quality; good keeper.

Spitzenberg.—**White Pearmain.**—**Newtown Pippin.**—**Winesap.**—**Rhode Island Greening.**—**Red Astrachan.**—**Strawberry.**—**Stump.**—**Winter Rambour** (fine keeper).—**Bellflower.**

FIGS.

White Magdalen.—The earliest fig.

San Jose Black.—**Pagandiere.**—**Buissonne.**—**Napolitaine.**—**Verdale.**—**Ver-sailles.**

White Adriatic.—Fine for drying.

Medlar.

Marron Combale Chestnut.

"Clairac Mammoth" Prune.

Average size (Cured).

Sorbus.

BLACK MULBERRY.

Noir of Spain, or Everbearing.—Fruit very large, sweet, very juicy, most delicious flavor. This fine variety of Mulberry, introduced by us into California 25 years ago, is acknowledged as being the very best of the Black Mulberry family. The Noir of Spain blooms out so late in the spring that it is never injured by frost. Every garden should have such a tree.

CONSTANTINOPLE QUINCE.

This is the largest, most magnificent, most precocious, heaviest bearer of the Quince family. We are raising it in preference to any other on account of its great superiority in every respect. It is so precocious that young trees in nursery rows bear fruit so large that it bends the little trees down to the ground. The fruit is elongated and of a bright golden yellow.

MEDLAR.

The Medlar is a native of Europe; it is a very ornamental tree, besides bearing in profusion its curious fruit. When picked green from the tree, the fruit is very harsh like the Persimmon, but through the winter it gets mellow, and is then very palatable. It hangs on the tree very well, and ripens nicely, if left on, after heavy frosts.

Every garden should have a Medlar or two, as the tree is quite ornamental. The Medlar is very hardy and, like the Black Mulberry, never injured by late frosts in the spring.

SORBUS.

A native of Europe. Its beautiful umbels of white flowers are succeeded by most pretty little fruit growing in clusters and having the shape of small pears. The fruit has to get mellow before it is fit to eat. It ripens a week or two after it drops off the tree in summer. The Sorbus is highly ornamental, and does splendid for gate trees.

SELECT ROSES.

(Remontant, or Everblooming.)

La France.—Everybody knows it.

Lewison Grove.—(Of recent introduction.) Blooms the whole summer, like La France—at least till the frost puts a stop to it. Flower flat, of a brilliant pink, with petals ruffled. A very pretty novelty.

Coquette De Lyon.—Canary-bird yellow.

Belle Lyonnaise.—Copper yellow.

Queen of Perpetuals.—Blooms the whole year around; flesh colored.

Coquette Des Blanchés.—White.

Baronne Prevost.—Dark rose.

Comtesse De Morny.—Bright rose.

Richard Cœur De Lion.—Deep rose.

ORANGES AND LEMONS.

Portugal Orange.—One of the best European oranges.

Blidah Mandarin.—A fine variety of the Blood Orange from Algeria.

Corsica Lemon.—In all respects the equal of the Sicily; skin thin; very juicy.

Large-Fruited Lemon or Cedrat.—Much used by confectioners.

We keep but a small stock of all these first-class varieties of Oranges and Lemons imported from the Island of Corsica, France.

OLIVES.

Provence.—Good for pickling and oil.

Oblonga.—Large-fruited kind from Spain.

Cayon.—Hardy kind from the south of France.

MISCELLANEOUS.

Japan Bamboo.

Pampas Grass.

Rhubarb.

Artichoke.

Greenhouse plants.

EVER-BEARING BLACK MULBERRY.

(Noir of Spain.)

PART FOURTH.

GRAPES.

(Table, Raisin and Wine Varieties.)

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

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 it is the case when laid flat, in a furrow, as is done in most nurseries.

EXTRA EARLY VARIETIES.

Saint Pierre.—White; first quality.
Papaona.—White.
Annonay.—White.
Ischia.—Black.
Black Magdalen.
Provence Early.—Red.

VERY EARLY VARIETIES.

Pearl of Anvers.—White.
Blue Muscat.
Bulhery.—White.
Chasselas Violet.
Gros Sapat.—A most beautiful large, black grape.
Chasselas Dupont.—A splendid white grape.
Muscat Frontignan.—Yellowish-white.
Black Eye.
Red Muscat of Madeira.
Fontainebleau.—White.
Ponsard.—Black.
Blanc D'Ambre.—Amber-yellow.
Orange-flowered Muscat.—White.
Chasselas Rose.
Champion.—American black grape.

CHOICE TABLE VARIETIES.

Boudales.—Black.
Calabre.—Amber white; fine for shipping.
Fintindo.—Blue.
De La Marmora.—White.
Gros Guillaume.—Black.
Caserno.—Black.
Minestra.—Black.
Ramonia.—Black; as large as Damson plums.
Ulliade.—Black.
Sabalskankoi.—Pink.
Gros Makara.—Black.
Muscat Sarbelle.—White.
Black Muscat of Alexandria.

White Muscat of Alexandria.

Pondichery.—White.

Gros Damas.—Noir.

White Malvoisie.

Chasselas Royal Red.

Flaming Tokay.

Cornichon Violet.

Cornichon Blanc.—White.

Barbarossa.—Pink.

Gros Maroc.—Dark red.

Muscat Lazerelle.—White.

Pepin d'Ispahan.—Black.

Seedless Sultana.

Seedless Corinth (Zante Currant).—Black and white varieties.

And 193 other varieties, both for table and wine.

SMALL FRUIT.

STRAWBERRIES.

(All first-class.)

Carolina Superba.—Very large; early.
La Bicolore.—The earliest.
The Lady.—Medium.
Princess Dagmar.—Medium.
Crystal Palace.—Late.
Edouard Lefort.—Early.
Flora.—Medium late.

RASPBERRIES.

Golden Queen.—Precocious; very prolific; two crops a year.
Cuthbert.—Large red berry.
Belle of Chatenay.—Large red berry.

BLACKBERRIES.

Early Harvest.—The earliest.
Wilson's Early.—Lawton.—Kittatiny.

CURRANTS.

Cherry.—The largest and finest.
Imperial Red.—Imperial White.—Naples Black.

ENGLISH GOOSEBERRIES.

(Large, fine, true to name.)

The plants we offer for sale are grown from "layering," therefore absolutely true. Our collection comprises over 60 varieties, of all sizes and shapes, red, yellow, white and green; but we have plants good for market this season only of the following varieties, and in small quantities:

Golden Chain.—Freedom.—Pern.—Top Marker.—Shadwick's Sportsman.—Bank Europe.—Bunker Hill.—Gunner.—Sir John.—Greengage.—Morning Star.—Mari-gold.—Major Hilbert.—Irmong.—Prince Regent.—Princess Royal.—La Favorite.—Rockwood.—Queen.—Taylor's Bellerophon.—Roaring Lion.—Wellington's Glory.—Britannia.—Crown Bob.—White Smith.

PRICE LIST.

Grafted Walnuts.—First size, from 2 feet up, \$1.50 each; second size, from 10 to 20 inches, \$1.25 each; third size, 1 year old or below 10 inches, \$1 each.

Second Generation Seedling Walnuts. (Mayette, Franquette, Parisienne, Chaberte, Prœparturiens, Cluster, Vourey and Meylan:)

First size, 2½ to 4 feet, \$7 per dozen; \$50 per hundred.

Second size, 16 to 24 inches, \$6 per dozen; \$40 per hundred.

Third size, below 16 inches, \$5 per dozen; \$30 per hundred.

Two-year-old trees, not transplanted, and first size 1-year-old trees, \$4 per dozen; \$25 per hundred.

Second size 2-year-old trees, not transplanted, and 1-year-old trees, \$3 per dozen; \$20 per hundred.

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

Third Generation Prœparturiens, \$1.50 per dozen; \$10 per hundred.

By mail.—Second Generation Seedlings of all sorts; \$3.50 per dozen.

Butternut, Hickory and Louisiana Pecan.—25 and 50 cents each.

Texas Paper-Shell Pecan.—First size, 50 cents; 1-year-old, 25 cents each.

French Marron Chestnut.—First size, 4 to 6 feet, \$8 per dozen; second size, 2 to 3½ feet, \$7 per dozen; \$50 per hundred; third size, below 2 feet, \$6 per dozen; \$40 per hundred.

Almonds.—25 to 35 cents each. (A small stock this season.)

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

Clairac Mammoth D'Ente Prune.—First size, \$5 per dozen; \$35 per hundred. Second size, from 2 to 3 feet, \$4 per dozen; \$30 per hundred. Third size, 12 to 18 inches, \$3 per dozen; \$24 per hundred. By mail, \$3.50 per dozen.

Chatenay D'Ente Prune.—\$3, \$4 and \$5 per dozen.

Mont Barbat and Lot D'Ente Prune (grafted).—Large trees, 25 cents each; \$2.50 per dozen; \$18 per hundred.

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

Cherries.—\$4 to \$5 per dozen.

Peaches, Nectarines and Apricots.—25 cents each. (A very small stock; more for a local market.)

Constantinople Quince.—30, 40 and 50 cents each.

Pears.—The newly introduced varieties, Triomphe De Vienne, Doyenné de Paris, Nougat, Desportes and Directuer Alphonse, 30 to 50 cents each. All other kinds, 25 cents each, \$2 to \$3 per dozen.

Apples.—Red and White Calville, 25 to 35 cents per tree; \$2.50 to \$3.50 per dozen. All other sorts, \$2 per dozen; \$10 to \$12 per hundred.

Figs.—25 cents each; \$2 per dozen.

Black Mulberry.—40 to 50 cents each.

Medlar.—40 to 50 cents each.

Sorbus.—25 to 50 cents each.

Choice Roses.—25 to 50 cents each.

Olives.—25 cents each; \$2 50 per dozen (balled).

Oranges.—40 to 50 cents per tree (balled).

Lemons.—50 to 75 cents each (balled).

Strawberries.—25 cents per dozen; \$2 per hundred.

Raspberries and Blackberries.—50 cents per dozen.

Currants.—\$1 to \$1.50 per dozen.

English Gooseberries.—25 cents each; \$2.50 per dozen.

Grapes.—Finest varieties, \$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. Larger Bamboo and Pampas Grass, 50 cents per bunch.

Essay on Grafting the Walnut.—25 cents.

GENERAL REMARKS.

We would give almond planters a little bit of advice. It is, first, to plant all the best recommended sorts of almonds, and known to do well in California, at least a half a dozen of varieties; and then keep a little nursery of their own and propagate *themselves* the kind doing best on their place, using the hard-shell almond for stock to bud upon, and plant none but such ones.

In planting walnuts a good selection of varieties is as important as a good selection of trees, and much more important.

Walnuts stand pruning as well as any other class of trees, but seldom require it, except where the growth is too rank. When branches are in each other's way, or spreading out too much, they should be taken off; 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 five to six feet.

In planting nuts of any kind, always plant the seam up down, and never the small end down.

Remember that there is no "overstocked" or "glutted" market for nuts of all kinds, so go to work and plant nut trees.

A Few Words on "Hybridizing."

We will right here answer many questions put to us on "Hybridizing" in general, and "Hybridized" varieties of nuts and fruits in particular. In the first place there is no such thing as "scientific" hybridizing; that's all humbug. There is only *one way* to hybridize. Any one having time to spare, and a few notions on botany, can do hybridizing at his heart's content. Hybridizing has been known for years, nothing new about it. It has been, however, more successful with flowers than fruits. Thus we have seen for the last fifty years florists originating by hybridizing, and *ad infinitum*, new varieties of roses, azaleas and the like, of which we now have innumerable varieties, as shown in florists' catalogues. But if hybridizing has been so successful with flower plants, it is a fact that the case has been very different with nuts and fruits, the characters of newly hybridized kinds not being *constant*, and the very best varieties of both have been, and are yet, originated simply by *selection* and *from the seed*.

Juglans Racemosa, or Cluster Walnut.

Representing a Cluster of 15 Nuts.

From Original Tree (natural size).

Our Second Generation trees are grown from nuts borne on *grafted* trees themselves grafted from the original tree which bore the above cluster of nuts.