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Bobbink & Atkins

World's Choicest Fruit

Trees

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U. S. Department of Agriculture.

Dwarf Fruit Tree

Nurserymen and Florists
RUTHERFORD, N. J.

Dwarf Fruit Trees

There are many advantages in planting dwarf trees, and hence they are becoming far more popular than they have been. They require very little space and bear fruit very quickly. The operations of pruning, spraying, etc., are easily carried out and, being low, the fruit can be gathered without the aid of a ladder. Also the number of windfalls is materially lessened. Altogether, where space is limited, we advocate these dwarf fruit trees.

This list comprises only the best and easiest varieties to grow, but a fuller collection will be found in our general catalogue, and any information regarding this matter will gladly be given on application.

Prices of all Dwarf Fruit Trees—	Per doz.
2-yrs. old.....	\$9 00
3-yrs. old.....	12 00
4 yrs. old.....	15 00

DWARF APPLES

- Allington Pippin.** Medium size; fine dessert Apple.
Baldwin. One of the best for all purposes. 2-yr. only.
Beauty of Bath. Early summer Apple; crisp; sub-acid flavor.
Bismarck. Large; bears freely; fine for kitchen or table. Nov.
Blenheim Orange. Excellent; good for all purposes. Nov.
Cox's Orange Pippin. Medium; very fine for dessert. Winter.
Duchess of Oldenburg. Medium; useful for all purposes. Aug.
Early Victoria. Large; great bearer. Aug.
Ecklinville Seedling. Large; a good cooking Apple. Oct. to Dec.
Emperor Alexander. Large; one of the best. Oct.
Fameuse (Snow Apple). Medium size; deep crimson; one of the finest. Nov. to Jan. 2-yr. only.
Gravenstein. Large; good for kitchen or table. Dec. 2-yr. only.
Gascoigne's Scarlet. Large; red-cheeked; kitchen and dessert. Nov. to Feb.
Gladstone. Very early; medium size.
Grenadier. Very large and prolific; fine for cooking purposes. Sept. and Oct.
King. Very large; of excellent quality. Nov. to Jan. 2-yr. only.

DWARF APPLES, continued

- King of Pippins.** Great bearer; fine for dessert. Oct.
Lord Derby. Large; an excellent kitchen Apple. Nov. and Dec.
Lord Grosvenor. Large; a fine early Apple. Sept. to Jan.
Lord Suffield. Large; a most valuable early kitchen Apple. Aug. and Sept.
McIntosh Red. Large winter Apple; one of the best. 2-yr. only.
Northern Spy. One of the best keeping Apples. 2-yr. only.
Rhode Island Greening. Constant bearer; excellent for dessert. Winter. 2-yr. only.
Red Astrachan. Early; excellent for dessert. Sept. 2-yr. only.
Red Quarrenden. Medium; rich flavor; good for dessert. Sept.
Ribston Pippin. Late; one of the best dessert Apples. Winter.
Roxbury Russet. Medium to large; one of the best keeping Apples. 2-yr. only.
Twenty Ounce. Good flavor and prolific bearer. Nov. and Dec. 2-yr. only.
Wagener. Large; yellow; fine for dessert. Dec. 2-yr. only.
Warner's King. Enormous size; heavy bearer; useful for any purpose. April.
Wealthy. Medium size; heavy bearer; useful for any purpose. April. 2-yr. only.
Worcester Pearmain. Very good early Apple. Aug. and Sept.
Yellow Transparent. Medium size; pale yellow; summer Apple. Aug. 2-yr. only.

DWARF PEARS

- Bartlett.** One of the most popular kinds. Sept.
Beurre d'Amanlis. Large; vigorous grower. Sept.
Beurre Diel. Very large; fine for dessert. Nov. and Dec.
Beurre Hardy. Large; juicy; fine for dessert. Oct.
Beurre Superfine. Large; vinous and sweet. Sept. and Oct.
Clapp's Favorite. Fine, juicy and delicious; one of the best in cultivation. Aug.
Doyenne du Comice. Large; one of the best. Nov.
Duchess d'Angouleme. Very large; juicy and sweet. Nov. 2-yr. only.
Glou Morceau. Large; fine flavor. Dec.
Howell. Large, sweet Pear; melting, vinous taste rich and handsome.

DWARF PEARS, continued

- Lawrence.** White, granular aromatic flesh, with a rich, buttery flavor.
Louise Bonne de Jersey. Large and handsome; a good bearer. Oct.
Marie Louise. Large; one of the richest and best varieties. Oct.
Seckel. Richly and highly flavored, exceedingly juicy and sweet, very productive.
Souvenir du Congress. Very large and prolific; rich and juicy. Aug. and Sept.
Triomphe de Vienne. Large; good bearer; excellent for dessert. Sept. and Oct.
Uvedale St. Germain. Enormous size; an excellent cooking Pear. Nov.
Vicar of Wakefield. Large and handsome; good for any purpose. Nov. to Jan.
Williams' Bon Chretien. Very large; flesh exquisitely fine, juicy and sweet. Sept.

DWARF CHERRIES

- Black Heart.** Large; a valuable late, sweet variety. July.
Black Tartarian. Large; purplish black; *sweet. Early.
Frogmore. Large; sweet. June.
Governor Wood. Large; fine flavor; sweet. July.
May Duke. Large; dark red; subacid. June.
Morello. Large; dark red; a fine culinary Cherry; sour.
Napoleon. Very large and productive; sweet. July.
White Heart. Medium size; yellowish white; sweet. Late.

DWARF PLUMS

- Coe's Golden Drop.** Large; yellow. Late.
Cox's Emperor. Large; red. Oct.
Early Transparent Gage. Large; yellow. Early.
Green Gage. Medium; green; rich flavor. Aug.
Red Magnum Bonum. Large; red; fine for cooking.
Victoria. Large; red; useful for general purposes.

DWARF PEACHES

- Dr. Hogg.** Large; sweet; vigorous. Early June.
Early Rivers. Large; flesh tender. Early July.
Late Admirable. Large, tender, juicy; an excellent variety. Late.
Royal George. Large; tender, juicy; very prolific. Late.

Fruit Trees

These trees have a clean stem of various lengths and a well-developed head. They are easily grown, and supply you with fresh fruit right from the tree to the table.

Prune the roots and branches when planting and fix the tree firmly by treading, afterwards loosen the surface soil. Peaches may be cut back more severely than others, and all trees will benefit by a good mulching of manure around them. When the crop is very heavy, the quality can be improved by thinning. This applies especially to Peaches.

Here, again, we mention only the most popular varieties.

APPLES

	Each	Doz.
First size.....	\$0 50	\$5 00
Second size.....	75	7 50
Extra-heavy.....	1 00	

- Baldwin.** Juicy and of subacid flavor; good keeper.
Ben Davis. Very firm, white flesh; excellent keeper.
Chenango. White, juicy flesh; pleasing flavor.
Early Harvest. Straw-colored; subacid; fine for dessert and cooking.
Fall Pippin. Very large and tender; rich and juicy; fine for cooking.
Fameuse. Snow-white flesh; very tender and juicy; aromatic.
Golden Russet. Crisp, greenish flesh, highly flavored.
Gravenstein. Crisp flesh; high flavor; good dessert Apple.
Grimes Golden. Tender, juicy flesh; very good quality.
Jonathan. Fine fruit, with crisp, white flesh; productive.
King. Beautiful, melting flesh, crisp and tender, agreeable and aromatic.
Mammoth Black Twig. Large, crisp Apple, pleasant and juicy.
McIntosh Red. Lovely, melting flesh, sprightly acid flavor.
Northern Spy. Very large; white flesh; rich subacid flavor.
Northwestern Greening. Yellow flesh; subacid; good for dessert and cooking.
Red Astrachan. Has firm, acid flesh; large and crisp.
Rhode Island Greening. Rather juicy flesh, rich flavor; excellent cooker.

APPLES, continued

- Spitzenburg.** Rich, aromatic flavor; crisp and pleasant.
- Stark.** Pleasant flavor, juicy and melting; productive.
- Stayman's Winesap.** Firm, yellow flesh, tender and juicy.
- Sweet Bough.** Large; yellow; tender, aromatic, sweet flavor.
- Yellow Transparent.** Excellent for dessert or cooking; subacid flavor.
- York Imperial.** Yellowish flesh, crisp and tender; prolific.

PEARS

	Each
First size.....	\$0 50
Second size.....	75
Extra-heavy.....	1 00
- Bartlett.** Large and buttery, very juicy and highly flavored.
- Bartlett-Seckel.** Rich flavor; crisp flesh, finely grained.
- Beurre d'Anjou.** Very large; white, melting flesh; rich, vinous flavor.
- Clapp's Favorite.** Large; rich, melting flavor; prolific.
- Duchesse d'Angouleme.** Granular flesh; rich, excellent flavor.
- Flemish Beauty.** Large; juicy and melting; rich and good.
- Garber.** Fine flavor; good for preserving; heavy bearer.
- Kieffer.** Best keeper; granular white flesh.
- Koonce.** Spicy flavor; buttery and sweet; very fine.
- Lawrence.** Rich, aromatic flavor; very productive.
- Seckel.** Very juicy and melting; rich, high flavor; very prolific.

PLUMS

	Each	Doz.
First size, 5 to 6 ft.....	\$0 50	\$5 00
Second size.....	75	7 50
Extra-heavy.....	1 00	10 00
- Abundance.** Yellow and red; flesh yellow and firm. Early.
- Bradshaw.** Large; violet, with yellow flesh, pleasant, sweet and juicy. Early.
- Burbank.** Amber-color, with rich flavor; very prolific bearer.
- German Prune.** Dark purple; yellow flesh, with an agreeable flavor.

PLUMS, continued

Green Gage. Yellow when ripe; juicy, rich flavor.
Imperial Gage. Large greenish Plum; sweet, rich flavor; heavy bearer.

Shropshire Damson. Violet skin; yellow flesh with juicy, sprightly flavor.

Shipper's Pride. Blue Plum, with firm, but juicy flesh, sweet and pleasant.

PEACHES

	Each	Doz.
4 to 5 ft.....	\$0 25	\$2 50
5 to 6 ft.....	50	5 00
6 to 7 ft.....	75	7 50
7 ft.....	1 00	10 00

Alexander. Of regular form and vinous flavor. Very early.

Belle of Georgia. Large; white skin, flesh firm and juicy.

Crawford's Early. Very large; yellow flesh; sweet and juicy; fine flavor.

Crawford's Late. Very large; yellow flesh; firm and highly flavored.

Crosby. Very productive; of high flavor, juicy and sweet.

Elberta. Fine, large Peach, with firm, yellow flesh, sweet and pleasant.

Engel's Mammoth. Large and productive; sweet and juicy, with spicy flavor.

Foster. Rich, vinous, subacid flavor; very handsome.

Greensboro. Large; white flesh; very juicy and sweet. Early.

Mayflower. White; juicy flesh, with fine flavor. Very early.

Mountain Rose. Large; flesh white, juicy, rich and of excellent flavor.

Oldmixon Free. Tender, white flesh, rich and good.

Ray. Firm, white flesh, with a delicious flavor.

Stump the World. Very large and productive; sweet, juicy flesh.

Waddell. White flesh, with an agreeable, crisp flavor.

CHERRIES

	Each
First size.....	\$0 50
Second size.....	75
Extra-heavy.....	1 00

Black Tartarian. Very large; highly flavored. July.

English Morello. Large; dark red, nearly black; subacid. July.

Governor Wood. Large; fine flavor, sweet. July.

CHERRIES, continued

May Duke. Large; dark red; subacid. Middle of June.
Napoleon Bigarreau. Extra large; sweet; pale yellow; very prolific. July.
Richmond. Medium; dark red; subacid; fine for preserving. May.
Windsor. Large; red. Late July.
Yellow Spanish. Large; pale yellow. June.

QUINCES

	Each	Doz.
4 to 5 ft.....	\$0 50	\$5 00
5 to 7 ft., extra size.....	75	7 50

Champion. Bright yellow; fine.
Orange. Roundish; yellow. Oct.

Small Fruits

GRAPES

Except where noted—	Each	Doz.
2-YR.....	\$0 20	\$2 00
3-YR.....	35	3 50
Extra-strong.....	50	5 00

BLACK

Campbell's Early. Sweet flavor.
Concord. Very productive; the best cropper.
Isabella. Immense bearer.
Moore's Early. Large berry.
Worden. The largest berry; fine.

RED

Brighton. Very productive.
Catawba. Berries large; fine flavor.
Delaware. Berries small, but compact.
Lucile. Fine, sweet Grape. 2-yr. 35 cts. each, 3-yr. 50 cts. each, 4-yr. 75 cts. each.
Wyoming. Similar to Delaware.

WHITE

Duchess. Almost transparent; sweet.
Green Mountain. Very early; nearly seedless. 2-yr. 35 cts. each, 3-yr. 50 cts. each, 4-yr. 75 cts. each.
Niagara. The best all-round white Grape.

Foreign Pot-grown Grape-vines for Greenhouse Cultivation

Strong canes, \$4 to \$5 each

Black Alicante. Large, showy Grape, with sweet, spicy flavor.
Black Hamburg. Large berries; very fine.
Boxwood Muscat. Large, white variety; firm flesh.
Cannon Hall Muscat. Yellowish fruit, with a pleasant, crisp flavor.
Foster. Large, white fruit; richly flavored; keeps good.
Lady Downes. Black berries; large and firm, with a distinct, rich, spicy taste.

CURRENTS

15 cts. each, \$1.50 per doz.; extra strong, 25 cts. each, \$2.50 per doz.

RED

Cherry. The largest red.
Fay's Prolific. Very productive.
La Versailles. Long bunches.
Red Dutch. Immense bearer.
Red Victoria. Large bunches; fine quality. Late.

WHITE

White Dutch. Very sweet dessert.
White Grape. Yellowish white; fine bearer.

BLACK

Black Champion. Very large.
Black Naples. Fine for jellies.

GOOSEBERRIES

25 cts. each, \$2.50 per doz.

Crown Bob. Large; roundish oval; red; hardy.
Houghton. Medium size; productive; red.
Keepsake. Large; fine flavor; straw-colored.
Golden Drop. Best; yellow; fine for dessert.

RASPBERRIES

St. Regis. When planted in early April produces ripe berries the latter part of June of the same year, and continues to produce ripe fruit freely without intermission until the middle of October. The berries are large and beautiful. The St. Regis is the only Raspberry, thus far known, that will yield a crop of fruit the season planted. 25c. each, \$2.50 per doz., \$20 per 100.

AMERICAN RASPBERRIES

10 cts. each, \$1 per doz.

Columbian. Large; dark red.

Cuthbert. Red; fine for canning.

Golden Queen. Large; yellow; fine for dessert.

FOREIGN

20 cts. each, \$2 per doz.

Superlative. First-class variety for dessert.

Hornet. Very large; red; very fine flavor; one of the best.

BLACKCAPS

75 cts. per doz., \$6 per 100

Gregg. Large; good flavor.

Black Diamond. Ripens early.

Kansas. Large; firm; excellent.

BLACKBERRIES

75 cts. per doz., \$6 per 100

Lawton. Large; sweet; excellent.

Snyder. Medium; very productive.

THE NEW HIMALAYAN BERRY

This is decidedly an acquisition in small fruits. Although not a blackberry, it is black, very luscious and sweet, and is all meat. Yields a tremendous crop, and is fine for dessert or preserving. 20 cts. each, \$2 per doz.

DEWBERRY

Lucretia. Dwarf, trailing blackberry of luscious flavor. \$1 per doz.

Standard Currants and Gooseberries

Red, White and var. \$1 each; extra size, \$1.50 each.

THE FRENCH STRAWBERRIES OF FOUR SEASONS

These are the Perpetual Alpine Strawberries, fruiting from June to September. The fruit is of a good color and flavor. The plant has clean, healthy foliage, without the slightest tendency to rust. Come into fruit when the ordinary garden varieties are through. \$1 per doz., \$5 per 100.

Pot-grown Strawberries in all the leading varieties

POT-GROWN FRUIT TREES

We have made a specialty of Pot-grown Fruit Trees in Peaches, Nectarines, Plums, Pears and Figs, in all the leading varieties. \$5 each.

Herbs and Roots

The plants offered below are all strong roots, and will make an abundant growth the first season.

Except where noted, 15 cts. each, \$1.50 per doz.

Artichoke, French Globe.

Jerusalem. Tubers, qt. 25 cts., pk. \$1.25, bus. \$4.

Asparagus Roots, Colossal. 2-yr. \$1 per 100, \$6 per 1,000.

Palmetto. 2-yr. \$1.50 per 100, \$10 per 1,000;

3-yr. \$2 per 100, \$16 per 1,000.

Balm (*Melissa officinalis*). For culinary purposes.

Chamomile (*Anthemis nobilis*). Has medicinal qualities.

Chives. For flavoring.

Fine-leaved. For flavoring.

Hop Roots (*Humulus Lupulus*).

Horehound (*Marrubium vulgare*). Has medicinal qualities.

Horse-Radish Roots. Used for sauces. 15 cts. per doz., 75 cts. per 100.

Hyssop (*Hyssopus officinalis*). Has medicinal qualities.

Lavender, True (*Lavandula vera*). For oil and distilled water.

Marjoram, Pot (*Origanum Onites*). Used in seasoning.

Mint (*Mentha piperita*).

Rhubarb Roots, Linnæus. \$1.50 per doz.

St. Martin's. \$2 per doz.

Rosemary (*Rosmarinus officinalis*). Yields an aromatic oil and water. 25 cts. each, \$2.50 per doz.

Rue (*Ruta graveolens*). Said to have medicinal qualities.

Sage, Common (*Salvia officinalis*). A culinary herb; also used in medicine.

Sage, Holt's Mammoth. Never produces seeds.

Spearmint (*Mentha spicata*).

Savory, Winter (*Satureja montana*). Used as a culinary herb.

Tansy (*Tanacetum vulgare*).

Tarragon, True (*Artemisia Dracunculus*). Used in flavoring vinegar.

HERBS AND ROOTS, continued

Thyme (*Thymus vulgaris*). Used in seasoning.

Woodruff (*Asperula odorata*). For flavoring wine.

Wormwood (*Artemisia absinthium*). Has medicinal qualities.

Trained Fruit Trees

We grow and import every year a large quantity of these profitable trees. There is no reason why they should not be grown in this country with the same degree of pleasure and profit as in Europe.

They are one of the most attractive features of European gardens, and have now become very popular in this country. They are decidedly useful and ornamental, and very superior in quality. No more skill is requisite in their cultivation than for ordinary fruit trees. Ladies who love a garden will find the cultivation of trained fruit trees a fascinating occupation. Nothing is more pleasing to a lady than to gather fruit for her own table, picked from her own garden and grown by herself.

The advantages of growing trained fruit trees are manifold. They bear handsome fruits soon after planting, which, on account of their branches being closer to the ground, ripen much quicker and are of better flavor than those on the ordinary trees; strong winds do not affect them. They do not shade any portion of the garden, and this is a distinct advantage when the garden is small. They can be planted against terrace, boundary and garden wall, fences, and buildings, and even against the residence.

Trained fruit trees are necessarily higher in price than the ordinary fruit trees, on account of age, generally ranging from six to twelve years, and having been constantly transplanted to insure success. We also desire to point out that only the very best dessert varieties are trained in this way.

We have trained forms in Apples, Pears, Peaches, Plums, Apricots, Nectarines, Cherries.

We plan and plant fruit-gardens everywhere.

Ask for our illustrated general catalogue.

BOBBINK & ATKINS

Nurserymen, Florists and Planters

RUTHERFORD, N. J.