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FRUITS OF AMERICA.

L. M. Hovey

THE
FRUITS OF AMERICA,

CONTAINING
RICHLY COLORED FIGURES,

AND

Full Descriptions of all the choicest Varieties cultivated

IN THE UNITED STATES.

BY C. M. HOVEY,

EDITOR OF THE MAGAZINE OF HORTICULTURE;

CORRESPONDING MEMBER OF THE CINCINNATI HORTICULTURAL SOCIETY, OHIO; OF THE CLEVELAND HORTICULTURAL SOCIETY, ETC.; AND HONORARY MEMBER OF THE HORTICULTURAL SOCIETIES OF NEW HAVEN, CONN.; PITTSBURG, PA.; ROCHESTER, N. Y.; STEUBENVILLE, OHIO; BURLINGTON, IOWA; COLUMBUS, OHIO; NEW BEDFORD, MASS, ETC.

VOLUME I.

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TREASURE ROOM

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No. 37, Congress Street, Boston.

TO
ALL LOVERS OF POMOLOGICAL SCIENCE,
BUT
MORE ESPECIALLY TO THE SUBSCRIBERS
TO
THE FRUITS OF AMERICA,
WHOSE AID AND ENCOURAGEMENT HAVE INSURED ITS SUCCESS,
THIS VOLUME
IS RESPECTFULLY INSCRIBED,
BY THEIR FRIEND.
THE AUTHOR.

P R E F A C E .

No ONE can be insensible to the rapid advancement which Pomological science has made, within a short period. By the accession of numerous foreign varieties of fruits, and by the introduction to notice of an immense number of native seedlings, the small and meagre collections of former years, which might be readily enumerated by dozens, have now accumulated to such an extent, that they are numbered by hundreds. By the labors of Van Mons and his Belgian associates,—of Noisette and his countrymen,—of Knight and other English cultivators,—as well as by the aid of our own amateur and practical Horticulturists, the well-known fruits of the last century, with a few exceptions, have given way to those of the present: the ameliorating influences of cultivation, assisted by the principles of science, have given to the world a catalogue of Fruits of surpassing excellence.

But with this great accumulation of kinds,—and along with the multitude of names,—has followed a confusion of nomenclature which has greatly retarded the general cultivation of the newer and more valuable varieties; and the labors of the most ardent Pomologists have long been devoted to the attempt to reduce the chaos of names to something like order. Much has already been accomplished. The London Horticultural Society, with all the means at its command, has been foremost in this zealous work; and the exertions of numerous enthusiastic cultivators, both at home and abroad, have aided in this laudable enterprise. But there still remains a great deal to be done before Pomology can be rendered anything but an embarrassing and perplexing study.

To contribute my share towards the accomplishment of this important work, has been the principal object of the publication of the *Fruits of America*. Having long experienced the disappointment ever consequent upon a confused nomenclature, in collecting together all the principal fruits at present known, I have thought I could not better serve the cause of Pomological science, than to attempt a work of this kind, as the most, if not the only, effectual means of arriving at the end in view.

I do not think it necessary to enter into any argument to show the great importance and value of colored drawings in identifying fruits, and detecting synonymes. They are now generally acknowledged, when accurately and truthfully executed,—and accompanied with faithful descriptions,—to be the only safe and reliable means of arriving at certain and satisfactory conclusions. The high estimation in which the elegant folios of Duhamel and Poiteau, and the splendidly-colored drawings in the Transactions of the London Horticultural Society, and the Pomological Magazine, are held by all Pomologists, attest this. They have been of essential service in accomplishing what has already been done towards the establishment of an uniform nomenclature.

There is a national pride, too, which I feel in the publication of a work like this; and that is, that the delicious fruits which have been produced in our own country, many of them surpassed by none of foreign growth,—and which are rendered doubly the more valuable, because inured to our climate and adapted to our soil,—will be here beautifully depicted; and thus show to the cultivators of the world that, though yet in the infancy of the art, the skill of our Pomologists, unaided, too, by the experience which cultivators abroad may so well claim, has already given them a fair start on the road to success; and, favored by Providence with a genial atmosphere and a cloudless sky, with the enterprise, intelligence, and perseverance, so characteristic of our people, why may we not hope that they will make the most rapid advance in a science whose results are so conducive to the health, the comfort, and the luxury of mankind.

One of the peculiarities of the work I would particularly mention; this is the engravings illustrating the habits and characters of the trees. No similar work has attempted anything of the kind. Their value, to me, seems of the greatest importance; for, although to an unpracticed eye little difference may be seen in many of the trees, to one who has studied them at all seasons, and in all their aspects—in spring when bursting into bud—in summer when wreathed with foliage—in autumn when weighed down with fruit—and in winter when divested of their verdure,—they have an indescribable likeness which will at once enable all, who can appreciate the variable forms peculiar to trees, to recognize each variety.

Having thus stated my objects in presenting the Fruits of America to my countrymen,—leaving them to judge of the faithfulness of the work,—I have only to say, that no exertions will be spared to render the future volumes fully equal in every respect to this; and to surpass it so far as the beautiful art, in which it is executed, is capable of being improved.

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THE PEURRE D'APENBERG PEAR

Exhib. of Hort. & Agric. Soc.

Lowell, Mass. 1850. No. 10. 1850. No. 10.

THE BEURRE' D'AREMBERG PEAR.

BEURRE' D'AREMBERG. *Hort. Trans.* vol. v. p. 406.

DUC D'AREMBERG,	}	<i>Hort. Soc. Catalogue</i> , 3d Ed. 1842.
DESCHAMPS,		
L'ORPOLINE,		
BEURRE' DES ORPHELINES,	}	of some Collections.
BEURRE' DESCHAMPS,		
COLMAR DESCHAMPS,		
D'AREMBERG PARFAIT,		
SOLDAT LABOURER, of some French and Belgian Collections.

AMONG all the pears, which have been produced by the French and Belgian pomologists, none hold a higher rank than the Beurré d'Aremberg. It possesses, in a remarkable degree, all those superior qualities—hardiness, adaptation to various soils, productiveness, ripening freely, and keeping well—which constitute a first-class fruit. It is now upwards of twenty-five years since it was first introduced to England, and more than twenty years since it was added to American collections, through the liberality of the late Mr. Knight, who sent it to the Hon. John Lowell,

from which source it has been disseminated; but it is, with us, comparatively a new variety, and, as yet, very little known. M. Noisette, a celebrated French cultivator, many years ago, as early as 1805, introduced to Paris a fine pear, which he brought from the Duc d'Aremberg's garden, in Belgium, which was widely disseminated as the Beurré d'Aremberg; but it subsequently proved to be the Glout Morceau, and hence has arisen the confusion which now exists in regard to these varieties. Probably not more than one in ten of all the trees which are sold from the French nurseries, are the true d'Aremberg; and it has been doubted by some, whether the latter is even known in their collections. Several of the English nurseries also disseminate the Glout Morceau under the name of the Beurré d'Aremberg, and many American nurserymen still continue the same error. It is singular that so great a mistake should have been so long perpetuated, when the trees are so very dissimilar; and it shows how important, in the identification of varieties, are the wood, leaves, and habit of growth of the tree.

The Beurré d'Aremberg was raised about thirty-five years ago, by the Abbé Deschamps, at Enghein, in the garden of the Hospice des Orphelins, in that city. Deschamps called it, after the place, Beurré des

Orphelines; M. Van Mons soon after named it Beurré Beauchamps, in honor of its discoverer; others called it Beurré d'Hardenpont; and finally, the name of Beurré d'Aremberg was given to it by mistake, but, becoming most general, it has been retained.

After so many years of confusion, in regard to the Beurré d'Aremberg and Glout Morceau, it is a principal object with cultivators to know every means of identifying the two kinds; and we have selected these two varieties, not only on account of their intrinsic merits, but in order to bring together a comparison in this respect. The fruits of the two ripen at the same season, and often have a great resemblance; but in all other characteristics there can be no two kinds scarcely more unlike. The habit of growth of the Beurré d'Aremberg is erect and regular,—that of the Glout Morceau, spreading and irregular. This we have illustrated in the vignettes accompanying our descriptions of each, which are taken from our specimen trees, three years planted out, and now in a bearing state. The wood of the Beurré d'Aremberg is slender, long-jointed, with short, roundish buds, and of a clear yellowish brown;—that of the Glout Morceau, stout, short-jointed, with very prominent, pointed, diverging buds, and of a dark olive. The leaves of the former are narrow and folded, with scarcely any serrature;—those of the latter, broad, wavy, and deeply serrated.

The Beurré d'Aremberg is a most productive variety, and to have the fruit of good size it is necessary to thin them considerably. The fruit has, also, the rare merit of not being blown off the trees easily by heavy winds. It grows freely either upon the quince or pear, and comes into bearing, generally, about the third year. It prefers a good strong loamy soil, but produces good crops on such as are quite unfavorable to some other varieties. The fruit, when gathered, if put into clean barrels or boxes and placed in a cool situation, ripens as freely as the Baldwin apple.

TREE.—Moderately vigorous, erect, with upright branches, rather compact and regular in growth; the lateral shoots often pushing near the extremity of the main branches.

WOOD.—Clear yellowish brown, sprinkled with oblong, pale brown specks; on trees of some age, slightly raised above the bark; growth erect, rather slender, long-jointed, with small, short, plump buds: Flower-buds oval, with smooth brown scales.

LEAVES.—Medium size, oblong, tapering little to the end, rather light green, nearly entire on the old wood, but slightly serrated on the young growth, somewhat folded, and often with the mid-rib much recurved: petioles medium length.

BEURRE' D'AREMBERG PEAR.

FLOWERS.—Large, yellowish white; petals oblong, recurved at the edges, and tapering much to the claw, which is long.

FRUIT.—Medium size, often large, about three inches long and two and three quarters in diameter: Form, obovate, slightly angular, full at the crown, and tapering gradually to the stem: Skin, somewhat rough, pale green, becoming pale yellow when mature, russeted around the eye, with many tracings and slight markings of bright russet over the surface:

Stem, short, about half an inch, stout, knobby and uneven, green and brown, fleshy at the base, and very obliquely inserted without any cavity: Eye, small, closed, and deeply sunk in a smooth, funnel-shaped basin; segments of the calyx short, sometimes entirely absent: Flesh, yellowish white, rather coarse, melting and very juicy: Flavor, exceedingly rich, vinous, refreshing and delicious, with a high perfume: Core, large: Seeds, large, roundish, plump, pale brown.

The usual season of maturity is January, but it often ripens as early as November, and, with little care, it may frequently be kept till February.

THE GLOUT MORCEAU PEAR

Fruit of America, Late N°

Drawn from Nature & Coloured by Sharp & Son

THE GLOUT MORCEAU PEAR.

GLOUT MORCEAU. *Hort. Trans.*, vol. vii., p. 179, pl. 4, fig. 2.

BEURRE' D'HARDENPONT,	}	Hort. Soc. <i>Cat.</i> , 3d Ed. 1842.
HARDENPONT. D'HIVER,		
COLMAR D'HIVER,		
BEURRE' D'HIVER NOUVELLE,		
GOT LUC DE CAMBRON,		
KRONPRINZ FERDINAND,		
BEURRE' DE CAMBRON,		
KRONPRINZ FERDINAND VON OESTREICH,	}	of some German Collections.
LINDEN D'AUTOMNE,		
ROI DE WURTEMBERG,		
GOULU MORCEAU,		
HARDENPONT'S WINTER BUTTERBIRNE,		
STUCK,	}	
BEURRE' D'AREMBERG, of French Authors and Collections.

THE Glout Morceau, from its having been so generally disseminated under the name of the Beurré d'Aremberg, is to be found in almost every good collection of pears; and those who have received it under that name may be gratified to know, that they possess a variety, whose merits, according to Mr. R. Thompson, are superior to those of the true Beurré d'Aremberg. Though we do not give it a higher rank than the latter pear, still we consider it in every respect as equal to it, and deserving a place in all collections, however small and select. The two varieties are quite unlike as regards flavor; the Beurré d'Aremberg being sprightly and vinous, while the Glout Morceau is rich and sugary, without the least acid. Those, therefore, who like a sweet or honied pear, would give the preference to the latter; while those who like a brisk and refreshing one, to the former. It is a remarkably hardy and vigorous variety, preferring a strong soil rather than a light one; an abundant bearer, ripening freely and keeping well. It succeeds admirably upon the quince, small trees producing very heavy crops; but, on the pear, it is more tardy in coming into bearing than the d'Aremberg.

We have already stated that one of the principal objects, in selecting the Beurré d'Aremberg and Glout Morceau for this number, was to make a comparison of the two, and point out the means of identification, that the confusion so long existing might be cleared up. In our account of the Beurré d'Aremberg, we described the difference in the growth, wood, and leaves of each; and the accompanying vignettes are annexed to rep-

resent more plainly the dissimilarity of habit,—so great as to distinguish them at the first glance. Our artist has executed our drawing with great fidelity; and a careful comparison of the wood and leaves of the two varieties, will show how much they differ in these important points. The Glout Morceau is more variable in its form than the Beurré d'Aremberg, but its general shape is that we have represented, which is from a standard tree upon the pear stock: frequently they are more obtuse and angular, with very stout stems, somewhat resembling the quince, especially when grown upon the quince stock; and our outline engraving on the next page represents a specimen of the latter character.

The Glout Morceau was raised in Belgium, by Counsellor Hardenpont, of Mons, and was sent to England, at the same time as the Beurré d'Aremberg, in 1820, by M. Parmentier, of Enghein. Mr. Knight sent it to Mr. Lowell, in 1832, under the name of Colmar d'Hiver, and Mr. Manning received it just afterwards, from the London Horticultural Society. The meaning of the name has been a subject of much conjecture and inquiry; and the explanation which appears most reasonable is that of Mr. Thompson, who thinks it originated from the words Glout (or Goulu), *sugar*, and Morceau, *morsel*—meaning, from its richness, sugar or honied morsel; an appellation which it fully deserves.

In the *Pomological Magazine*, (vol. ii. p. 83,) is a figure of the Beurré d'Aremberg pear, but so unlike any specimens which have come under our observation, as to lead us to the supposition that it was made from the Glout Morceau, by mistake. The wood is described as clear yellowish brown, while, in the plate, it is dark olive; the leaves are stated to be nearly entire, while they are represented with deep serratures; the stem, which is so peculiar and oblique in the Beurré d'Aremberg, is long, straight, smooth, and deeply inserted, in the drawing; and, finally, the flavor is stated to be “extraordinary rich and sweet,” while Mr. Thompson has very recently described it as having an “acidity” which some do not approve. M. Poiteau figures it, in his *Pomologie Française*, (vol. ii. pl. 70,) as the Beurré d'Aremberg; and M. Noisette, in the *Jardin Fruitier*, (vol. iii. p. 170,) gives a drawing of it under the same name.

TREE.—Vigorous, branching off regularly from the main stem, at right angles, when the trees are young, but, at the age of four or five years, assuming a spreading, irregular, and often declining habit.

WOOD.—Dark olive, sprinkled with distinct, round, grayish specks, short-jointed, with short, stout, crooked spurs; on its becoming older, the bark assumes a very peculiar *gray* appearance; buds, diverging, broad at the base, short, and very pointed; flower-buds of medium size, oblong, tapering much to the point, with rather smooth, brown scales.

GLOUT MORCEAU PEAR.

LEAVES.—Broad, thick, deep green, wavy at the edges, deeply and sharply serrated: petioles rather short and stout.

FLOWERS.—Medium size, about an inch in diameter, of a beautiful white, and opening nearly flat.

FRUIT.—Large, about three inches long and two and a half in diameter: Form, slightly oblong, large and full at the crown, suddenly contracted near the stem, and ending in an obtuse point: Skin, rough and pale green, becoming of a rich, waxen yellow when mature, russeted around the stem, with traces of russet over the surface, interspersed with dark greenish and grayish russet specks: Stem, medium length, about one inch, very thick, especially when taken from the tree; uneven, smooth, pale russety brown, and obliquely inserted in a slight cavity: Eye, medium size, open and deeply sunk in a rather furrowed basin: Flesh, white, fine, buttery, melting and very juicy: Flavor, rich, sugary, perfumed and delicious: Core, large: Seeds, large.

RIPE from December to February, according to the season; its usual period, December.

THE VAN MONS LÉON LE CLERC PEAR

Part of America Plant No.

Drawn from Nature & Colored from the Original by Sharp & Sons

THE VAN MONS LE'ON LE CLERC PEAR.

VAN MONS LE'ON LE CLERC, *Gard. Mag.*, vol. xv., p 579.

POIRE DE BOULOGNE, CELESTIN, LOUISE BONNE DE BOULOGNE,	}	of some French Collections.
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No pear of recent introduction has been heralded with more praise than the Van Mons Léon le Clerc. Some writers have called it the best pear in existence; while others, among whom was Van Mons, have given it the highest rank among the numerous varieties which have been produced. These encomiums, however, have not been improperly bestowed, for its character has been fully maintained since its introduction to American collections, notwithstanding the last was rather an unfavorable season for some varieties. It possesses the good qualities of hardiness, productiveness, and coming early into bearing; and, notwithstanding the very large size of the fruit, it ripens off well, attaining a rich and beautiful color, and comes in at a desirable season, between the late fall and early winter varieties, when there is a scarcity of first-rate pears. Viewing all its properties, it may be truly ranked among the best which have yet enriched our collections.

The Van Mons Léon le Clerc is stated to have been raised from seed by M. Léon le Clerc, of Laval, France, and a full account of its origin will be found in the *Magazine of Horticulture*, (vols. vi. p. 47, and vii. p. 285.) It was offered for sale, in the fall of 1838, by M. Langelier, of Jersey, in whose hands M. le Clerc placed the entire stock. The superiority of the specimens exhibited before the London Horticultural Society, and the opinion of Mr. Thompson that its qualities were of "first-rate excellence," created a great demand for the trees, which were disposed of at a guinea each.

The Léon le Clerc flourishes equally as well upon the quince as upon the pear, and comes early into bearing, about as early as Williams's Bon Chrétien. A rich, warm and deep soil seems to be the most favorable to the growth of superior fruit.

TREE.—Moderately vigorous, with upright and somewhat irregular branches; the bark on the old wood assuming, in different places, a dark, coarse and crackled appearance, similar to that of an oak.

WOOD.—Clear yellowish olive, rather short-jointed, very smooth on the young growth, and sprinkled with distinct, slightly oblong, grayish

VAN MONS LE'ON LE CLERC PEAR.

white specks; buds, medium size, short, flattened and pointed, with rather prominent shoulders: Flower-buds long and rather obtuse, with loose, grayish scales.

LEAVES.—Medium size, rather long and narrow, tapering much to the point, nearly smooth, bright green and glossy, with scarcely perceptible serratures: petioles long and slender.

FLOWERS.—Small; petals yellowish white.

FRUIT.—Large, about four and a half inches long, and three inches in diameter: Form, obtuse pyramidal, nearly regular, largest about the middle, tapering to a slightly obtuse point at the stem: Skin, fair, smooth, pale yellow, becoming orange when mature, little russeted at the base of the stem, slightly browned on the sunny side, and regularly sprinkled with numerous small russet specks: Stem, medium length, about one inch, moderately stout, curved, and obliquely inserted, little on one side, in a very shallow cavity: Eye, large, open, and rather deeply depressed in an open and slightly ridged basin; segments of the calyx long, pointed, and so much reflexed as to lie quite back upon the fruit: Flesh, yellowish, fine, buttery, melting and juicy: Flavor, rich, brisk, vinous, perfumed and delicious: Core, medium size: Seeds, large, very long and pointed.

RIPE in November, and is in eating from four to five weeks.

THE BALDWIN APPLE

Fruit of America, Plate V.

Drawn from Nature by Christian Tidblad. Shaded by S. S. S.

THE BALDWIN APPLE.

BALDWIN. Thatcher's *American Orchardist*, p. 121.

PECKER,
LATE BALDWIN,
STEELE'S RED WINTER, } of some American Collections.

THE Baldwin is the most popular apple of New England, and is cultivated to a much greater extent than any other variety. Several large and fine orchards are to be found in the vicinity of Boston, some of which produce about one thousand barrels of fruit every bearing year. For exportation, it is much sought after; and the large number of fifteen hundred barrels have been sent to the East Indies in one season. Considering the hardiness, vigor, productiveness, and adaptation to all soils, of the Baldwin, and its size, beauty, long keeping and superior flavor, it must be ranked among the very finest apples which this country has yet produced.

The Baldwin originated in the town of Wilmington, in Middlesex County, about a century ago; and the most correct account of it we have ever read, appeared in the *Magazine of Horticulture* for 1835, (vol. i.) The original tree grew on the farm of Mr. John Ball: this farm was situated about three miles southeast of Lowell: Mr. Ball purchased the farm, then wholly uncultivated, about the year 1740, and, not long after, this variety came up in a lane leading from the house to the barn. Its cultivation was confined to the immediate neighborhood for many years, when the late Col. Baldwin, of Woburn, became acquainted with it. He at once perceived its great excellence and brought it into notice, and from him it received its present name. In 1817, the original tree was alive, but, between that period and 1832, it disappeared.

From Woburn, the cultivation of this apple extended to the adjoining towns, and, in West Cambridge and Watertown, the orchards which were planted were chiefly filled with Baldwins. From the period of its first introduction to notice, it has continued to increase in popularity, and, at the present time, notwithstanding the increase of new sorts, the variety which is in the greatest demand with nurserymen, as well as that which is the most sought after in the market, is the Baldwin.

The Baldwin grows vigorously and forms a large and handsome head, rather compact, unless judiciously pruned. It appears adapted to all soils; but that which suits it best, and in which the finest and highest-colored specimens are produced, is a strong, rich loam.

BALDWIN APPLE.

TREE.—Vigorous, very straight, erect, and regularly branched when young, as represented in the vignette, which is from a tree two years budded; when full grown, forming a large round head.

WOOD.—Deep reddish chestnut, stout, slightly downy, rather long-jointed, and sprinkled with large, round, white specks; buds rather large, with prominent shoulders, broad, obtuse, flattened and inclining towards the branch. Flower-buds oval, with brown scales, and slightly woolly.

LEAVES.—Large, thick, cordate at the base, roundish ovate, suddenly tapering to a point, doubly and rather obtusely serrated, wavy, and curled inwards at the edges; the under side downy, with strong, reddish nerves; petioles stout and rather short; stipules medium length, linear.

FLOWERS.—Large and showy, tinged with pink

FRUIT.—Large, about two and a half inches deep, and three broad: Form, roundish, largest about the middle, and narrowing little to the eye: Skin, fair, smooth, glossy, bright yellow in the shade, but nearly covered with deep orange red, approaching to scarlet, indistinctly striped with crimson, and covered with prominent grayish specks, thickest near the crown; blotched with russet in the cavity around the stem, which, in some specimens, extends in irregular tracings over the base of the fruit: Stem, medium length, about three quarters of an inch, rather slender, curved, and obliquely inserted in a regular and moderately deep cavity: Eye, medium size, closed, and sunk in a rather deep and slightly plaited or furrowed hollow; segments of the calyx long and woolly: Flesh, yellowish, fine, crisp and tender: Juice, abundant, sugary, with a delicious admixture of acid, rich, brisk, and high-flavored: Core, medium size, very close: Seeds, rather large and pointed, but mostly abortive.

RIPE in December, and keeps in excellent condition till May or June

THE VICOMTE DE SPOELBERCH PEAR

Fruits of America, Plate No

Drawn from Nature by Charles Smith & Son.

THE VICOMTE DE SPOELBERCH PEAR.

VICOMTE DE SPOELBERCH. *Revue des Revues*. (N. E. Farmer, vol. x.)

VICOMTE DE SPOILBERG, }
DESPOILBERG, } of some French Collections.
POIRE DE MONS, }

ABOUT the year 1829, the late Mr. Manning, Gen. Dearborn, and Wm. Kenrick, with the zeal which they ever manifested in pomological science, opened a correspondence with Dr. Van Mons, for the purpose of securing some of the new and fine varieties of pears which he had originated. Their request for scions was most liberally complied with, and, in the spring of 1831, upwards of seventy varieties were received, embracing, as Dr. Van Mons stated, the sorts which possessed the "greatest merit" in his extensive collection; and, among them, the Spoelberch. With the scions, Dr.

Van Mons sent a copy of his *Pomographie Belgique Moderne*, which contained lithographed figures of several of his choicest seedlings, and also several parts of the *Revue des Revues*, a work in which complete descriptions of all his best pears were to be given by himself. Gen. Dearborn immediately made a translation of the descriptions of those which Dr. Van Mons designated as the best, and the Vicomte de Spoelberch was one of the number. In consequence of the high character given to this variety, cultivators were very anxious to possess it; but we believe, until 1845, it had not fruited in any of the collections around Boston.

Unfortunately, the first package of scions received were so long delayed on the passage, that nearly or quite all died. Later, a duplicate lot of scions was forwarded, but the Vicomte de Spoelberch was one among the number which never survived. It first fruited in our collection in 1845, from trees received from Jersey, and it proves to be an exceedingly rich and delicious pear, somewhat of the character of the Winter Nelis. It was named in honor of the Vicomte de Spoelberch, a member of the Botanical and Agricultural Society of Louvain.

The Vicomte de Spoelberch is of moderately vigorous growth, and flourishes either upon the pear or quince stock. It comes into bearing early, and is a productive variety. Our specimens were from a small tree upon the quince, about four years from the bud or graft.

TREE.—Moderately vigorous, erect, and of rather compact habit, with the ends of the branches inclining towards the main stock: annual shoots rather stout, wrinkled, and contorted.

VICOMPTE DE SPOELBERCH PEAR.

WOOD.—Yellowish brown, stout, short-jointed, and thickly sprinkled with grayish white specks; annual shoots woolly; buds large, short, broad, pointed, and flattened: Flower-buds large, oblong-oval.

LEAVES.—Large, elongate, pointed, smooth, dark green, narrower towards the end than at the base, recurved, and somewhat folded, irregularly and rather obtusely serrated; petioles short and rather slender.

FLOWERS.—Medium size, very slightly cupped; petals oblong.

FRUIT.—Large, about three inches long, and two and a half in diameter: Form, obovate, full, and slightly flattened around the eye, swollen towards the middle, and contracted near the stem, where it is also a little flattened: Skin fair, slightly rough, greenish yellow, becoming of a fine lemon yellow when mature, washed and marbled, or blotched, with purplish red on the sunny side, somewhat russeted in patches extending from the stem, and covered with small, greenish brown specks: Stem, rather long, about one and a half inches, stout, swollen, curved, and obliquely attached to the fruit by a fleshy junction: Eye, medium size, and moderately sunk in a small round basin; segments of the calyx short and stiff, projecting: Flesh, white, fine, buttery, melting, and very juicy: Flavor, rich, sprightly, saccharine, and delicious, with a very high perfume: Core, medium size: Seeds, medium size, dark, nearly round.

RIPE in December, and keeps into January. Dr. Van Mons calls it "decidedly a winter fruit," sometimes keeping till spring.

THE WINTER NELS PEAR

Winter Nels Pear

Winter Nels Pear

THE WINTER NELIS PEAR.

WINTER NELIS. *Pomological Magazine*, vol. iii. pl. 126.

LA BONNE MALINOISE, *Hort. Trans.* vol. v. p. 408.

BONNE DE MALINES, *Hort. Trans.* vol. iii. p. 353.

BEURRE' DE MALINES, }

MILANAISE CUVELIER, } *Hort. Soc. Catalogue*, 3d Ed. 1842.

ETOURNEAU, }

NELIS D'HIVER, of some Collections.

THE Winter Nelis deservedly ranks among the very best winter pears which have yet been produced. Though of only medium size and rather unprepossessing appearance, its peculiarly rich, sugary, and high-flavored qualities have gained for it a popularity surpassed by no other pear. As a hardy, vigorous, and productive tree, ripening its fruit freely and keeping well, it must be classed with the very few first-rate pears which we yet possess. Mr. Thompson remarks, that there are few varieties "upon the merits of which connoisseurs do not differ; but that the Winter Nelis is one which all agree to be of the highest excellence."

This fine pear was raised by the Chevalier Nelis, of Mechlin, and was first introduced into English gardens by the London Horticultural Society, and described and figured in their *Transactions*, above quoted, as La Bonne Malinoise; but subsequently this name was cancelled, and that of the Winter Nelis substituted, in honor of the originator of so superior a variety. For its first introduction to our gardens, we are indebted to the late Mr. Knight, who sent it to Mr. Lowell, in 1823; Mr. Manning received it from Mr. Lowell, and, from the Pomological Garden, it has been extensively disseminated.

The Winter Nelis produces very regular and good crops, and comes into bearing the fourth or fifth year: it seems to flourish in any situation, and on light soils, where some kinds do not succeed well, the Nelis proves to be excellent. It does not grow well upon the quince.

TREE.—Vigorous, irregular in its growth, some of the branches bending inward towards the main stem, while others assume a straggling and declining habit. The old wood thickly lined with small short spurs, as shown in our vignette, which is from a tree four years from the bud or graft. The tree is also very late in leafing out in spring.

WINTER NELIS PEAR.

WOOD.—Dark brownish yellow, slender, short-jointed, and sprinkled with small grayish russet specks; annual shoots always curved at the ends; buds remarkably prominent, diverging, long, full, and sharply pointed: Flower-buds medium size, oval.

LEAVES.—Medium size, very long and narrow, tapering to each end, folded, slightly recurved on the midrib, without serratures, and generally pendent; petioles long and slender.

FLOWERS.—Large; petals obovate, reflexed at the edges, tapering much to the claw.

FRUIT.—Medium size, about two and a half inches long, and two and a quarter in diameter: Form, obovate, largest in the middle, rounding off towards the eye, and contracted near the stem, where it ends obtusely: Skin, rough, dull yellowish green, becoming yellower when mature, and nearly or quite covered with brownish russet, darkest on the sunny side, with a few dark specks interspersed over the surface: Stem, long, about one and a quarter inches, rather slender, largest at the end adjoining the branch, smooth, dark brown, and slightly sunk in a shallow cavity: Eye, medium size, open, and moderately sunk in a round basin; segments of the calyx broad and pointed: Flesh, yellowish white, fine, melting, buttery, and juicy: Flavor, rich, sugary, highly perfumed, and delicious: Core, medium size: Seeds, large, nearly black.

RIPE in December, and frequently keeps till February.

THE SIEULLE PEAR.

From the collection of the

Drawn in Nature & colored by J. H. R. & Co.

THE SIEULLE PEAR.

SIEULLE. *Bon Jardinier*, 1828; *Jardin Fruitier*, pl. lxxix.

DOYENNE' SIEULLE, *Mag. of Hort.* vol. xii. p. 175.

BEURRE' SIEULLE, *Hort. Soc. Catalogue*, 3d Ed. 1842.

THE Sieulle, though introduced to notice upwards of thirty years since, is comparatively a new fruit, and does not appear to have been generally known to European pomological writers. The first descriptive account of it is given in the *Bon Jardinier*. Noisette also describes and figures it in his *Jardin Fruitier*. Lindley does not mention it, but it is enumerated in the *Catalogue* of the London Horticultural Society for 1832, as one of the kinds which had been proved, and is there classed among those of the first quality. It is certainly somewhat remarkable that a variety, possessing such excellent qualities, should not have attracted more attention, and have been more generally introduced into collections. Few pears surpass the Sieulle. It is of large size and beautiful appearance, having a fair skin, and bright red cheek; and, though not quite so melting as the White Doyenné, to which it is allied, it possesses the same rich, sprightly, and refreshing flavor, comes in at a more desirable season, and keeps from four to six weeks.

This superior pear was raised by M. Sieulle, in the garden of the Duc de Choisel, of Praslin, and was first brought to notice in 1815, at which period, or soon after, M. Noisette introduced it into his collection at Paris. In 1828 or '29, the Messrs. Prince, of Flushing, introduced it to their collection, and disseminated the trees, but we do not learn of its fruiting around Boston until 1844 or '45, when fine specimens were produced by several cultivators. It thrives well either upon the quince or pear stock, but the finest specimens we have yet seen were grown upon the quince. Our painting is from a beautiful pear, received from Mr. G. B. Fowler, of Plymouth, last season, whose tree, trained *en quenouille*, bears abundantly every year. We have also received it from the fine collection of J. P. Cushing, Esq., of Watertown, which contains all the choice pears to be found. On espaliers, in his garden, very large and beautiful specimens are produced.

TREE.—Vigorous, upright, and rather compact, having much of the habit of the White Doyenné; branches horizontal at first, but afterwards bending upwards, and very erect.

SIEULLE PEAR.

WOOD.—Brownish olive, moderately stout, rather long-jointed, smooth, and regularly speckled with large, grayish white specks; buds rather prominent, short, full, and pointed: Flower-buds obovate.

LEAVES.—Medium size, ovate, acuminate, light green, waved on the margin, and very finely and regularly serrated; petioles very long and slender.

FLOWERS.—Medium size, clear white; petals obovate, and regularly cupped.

FRUIT.—Large, about two and a half inches long, and two and a half in diameter: Form, roundish, little irregular, sometimes depressed, and tapering slightly towards the stem: Skin, fair, smooth, dull yellow and pale green, becoming very broadly shaded and marbled with bright red on the sunny side, and regularly covered with large, reddish russet specks, thickest where exposed: Stem, medium length, about three quarters of an inch, very stout, straight, smooth, and rather deeply sunk in a cavity formed by a swollen lip or projection on one side: Eye, medium size, open, and slightly depressed in a shallow basin; segments of the calyx broad and reflexed: Flesh, white, fine, melting, and very juicy: Flavor, rich, saccharine, vinous, refreshing, perfumed, and excellent: Core, large: Seeds, large, dark brown.

RIPE in November, and keeps till January.

THE NORTHERN SPY APPLE

1870. Apple. H. & A.

Drawn from Nature at Chesham, 20th July 1870. S. & A.

THE NORTHERN SPY APPLE.

NORTHERN SPY. *Magazine of Horticulture*, vol. x. p. 275.

FOR many years, there have been no very remarkable additions to our varieties of late-keeping winter apples. The Baldwin, which has so long been the favorite, and justly held its place at the head, seems to have been one of those productions which combine all that nature is capable of bestowing on the apple, and to excel it, or even equal it, is sufficient to give a new variety the very highest merit. Of this character is the Northern Spy: in our estimation, it is surpassed by no other fruit; and, if its qualities for productiveness should prove equal to the Baldwin, it will dispute the palm with that esteemed and popular variety. It is one of the most beautiful apples; having a rich, deep crimson skin, with purplish stripes, and covered with a soft bloom, like the Red Astrachan. In its keeping-qualities, it is superior to the Baldwin; and although its flesh is remarkably tender and juicy, it keeps perfectly sound, and retains all its freshness, till June.

The Northern Spy was raised in the town of East Bloomfield, N. Y., nearly fifty years ago, from seeds carried from Connecticut. The original tree was set out in the orchard of Heman Chapin, of that town, and suckers were taken from it by Roswell Humphrey, who first raised the fruit, the parent tree having died. For a long period, the variety was wholly confined to the locality where it was raised, and it was not until 1840 or '41, that it first attracted the attention of cultivators: at that time, some very fine specimens of apples were seen in Rochester, as late as May, and, on inquiry, they proved to be the Northern Spy, an entirely new and remarkable seedling variety. A full account of its history and origin will be found in the *Magazine of Horticulture* for 1847, vol. xiii. pp. 72, 104.

Much has been said of the productiveness of the Spy, some alleging that only a portion of the fruit is large and fair, and suitable for market, while others state that, in good soils and situations, it produces as good an average crop as other varieties. It bears regularly every year, and many of the specimens measure twelve inches in circumference. The tree is of upright and rather compact growth, and probably needs a careful and judicious pruning. If this is attended to, they will undoubtedly produce both large and perfect fruit.

NORTHERN SPY APPLE.

TREE.—Very vigorous, upright, and very regular, as represented in our vignette, which is from a tree three years grafted; when old, forming a handsome head.

WOOD.—Dark reddish chestnut, rather slender, short-jointed, and thickly covered with very prominent, round, grayish specks; buds very small, short, and flattened: Flower-buds oval.

LEAVES.—Medium size, ovate-oblong, rich glossy green, tapering regularly to the point, with one side of the base longer than the other; margins wavy, with very irregular, rather sharp, and moderately deep serratures; petioles rather short and slender.

FLOWERS.—Medium size, tinged with pink.

FRUIT.—Large, about two and a half inches deep, and three and a half broad: Form, roundish-conical, flat and broad at the base, tapering much towards the crown, which is small: Skin, fair, smooth, yellow on the shady side, but nearly covered with bright glossy red and distinct stripes of rich purplish crimson, extending nearly to the eye; often having a blotch of russet around the stem, marked with scattered yellow specks, and partially covered with a thin white bloom: Stem, short, about half an inch in length, rather slender, and very deeply inserted in a large, very wide, open, cavity: Eye, small, and rather deeply sunk in a medium sized, somewhat ribbed, and abruptly depressed hollow: Flesh, yellowish white, fine, crisp, and very tender: Juice, plentiful and brisk, of a rich sub-acid, possessing a peculiarly delicious aromatic flavor: Core, medium size, and rather open.

RIPE in January, and keeps perfectly sound till June.

THE SWAN'S ORANGE PEAR.

Exhib. of America Plate No.

Drawn from Nature & Colored by J. H. Sharp & Co.

THE SWAN'S ORANGE PEAR.

SWAN'S ORANGE. *Genesee Farmer*, vol. vii. p. 25.

ONONDAGA, *Horticulturist*, vol. i. p. 322.

ONONDAGA SEEDLING, of some Collections in Western New York.

No pear of recent introduction can claim so high a rank as the Swan's Orange. Possessing all the hardy and vigorous qualities of our hardiest native varieties, the fruit is not only of the largest size, but unsurpassed in its beauty, and unequalled in excellence. The Van Mons Léon le Clerc has obtained, and justly, a high reputation, and has been designated as the "best pear in the world;" yet Swan's Orange, considered in all its qualities, far surpasses it; and, if that epithet belongs to any variety, it is to the last named pear.

In the *Magazine of Horticulture*, (vol. xiii. p. 243,) we have given a full account of this fine fruit, in which its history has been traced back to 1806, at which period scions were carried from Farmington, Conn., by Mr. Henry Case, of Onondaga, N. Y. In 1808, Mr. Case removed his tree to Liverpool, where he then resided, but it died in 1823. Previous to its death, however, scions had been distributed; and, among those who received them, was Dea. Joseph Swan, of Onondaga Hollow. About ten years ago, Mr. Swan's son, who resided in Rochester, carried some of the pears to that city for exhibition, and, from its great beauty as well as superior quality, the Horticultural Society, in compliment to Mr. Swan, called it Swan's Orange, its origin then being wholly unknown.

It was not, however, until within a very few years, that its excellence became well known around Rochester, and more recent still that cultivators have generally become acquainted with it. Last autumn, some beautiful specimens were sent us from Rochester, the largest of which measured twelve inches in circumference, and weighed *thirteen* ounces.

The whole aspect of the tree denotes vigor and health: it grows well upon either the pear or quince stock.

TREE.—Very vigorous, upright in its growth, forming a handsome head; on young trees the lateral shoots are horizontal. Our vignette is from a tree grafted in 1843, now nine feet high, and bearing fruit.

WOOD.—Clear olive, stout, rather short-jointed, and dotted with large, grayish specks; old wood dark olive; buds large, long, tapering to the point, diverging, with prominent shoulders: Flower-buds medium size.

LEAVES.—Large, oblong, tapering to the end, thick, deep green, re-

SWAN'S ORANGE PEAR.

curved on the midrib, little wavy, partially folded, with prominent nerves, and coarse, rather deep serratures; petioles medium length, stout.

FLOWERS.—Medium size; petals yellowish white, obovate, flat.

FRUIT.—Large, about four and a half inches long, and three and a half in diameter: Form, oblong obovate, little uneven and irregular, or Bon Chrétien-shaped; largest in the middle, narrowing to the crown, which is small, and tapering to the stem, near which, on one side, it is suddenly contracted: Skin, very fair, smooth, greenish yellow, but becoming of bright yellow when mature, leaving a few traces of green; smoothly russeted around the eye, faintly tinged with blush on the sunny side, and regularly covered with large, round, russet specks: Stem, rather short, about three quarters of an inch, moderately stout, grayish brown, with white specks, slightly fleshy at the base, curved, and obliquely inserted in a very shallow, contracted cavity, with a swollen lip or projection on one side: Eye, medium size, closed, and rather deeply sunk in a large, round, smooth basin; segments of the calyx broad, fleshy, and partially reflexed: Flesh, white, fine, very melting, buttery and juicy: Flavor, rich, sugary, sprightly, vinous and delicious, with a most agreeable and high perfume: Core, small, very close: Seeds, remarkably small, and very dark.

RIPE in October, and will keep from three to four weeks.

THE SWEET MONTEPÉLIER CHERRY

FRUIT OF THE SWEET MONTEPÉLIER CHERRY

Drawn for the Botanical & Chemical Works by Sharp & Son.

THE SWEET MONTMORENCY CHERRY.

SWEET MONTMORENCY. *Magazine of Horticulture*, vol. xii. p. 344.

ALLEN'S FAVORITE, of some Nursery Collections.

THE number of American varieties of cherries is yearly increasing, and we may soon expect to find the principal kinds, in general cultivation, our native varieties. Much improvement, however, we hope yet to see effected in this fine fruit. The late Mr. Knight, President of the London Horticultural Society, succeeded in producing several new sorts, by the process of cross-fertilization, which have held a high reputation; but, since the origin of his seedlings, less attention seems to have been given to the production of new cherries than other fruits.

The principal American varieties, of which we have several of great merit, have been accidental productions, and the Sweet Montmorency is one of the number. The earliest notice we have of it is that given by the late Mr. Manning, in his Synopsis of Forty-four varieties, in the *Magazine of Horticulture*, (vol. viii. p. 281,) which he had collected together during many years, and produced from seed, and which he had fruited and proved in his Pomological Garden at Salem. Mr. Manning gave so favorable an account of this variety that we immediately procured it; and, from trees budded in 1842, we had a small crop, the present year, for the first time.

The Sweet Montmorency originated in the garden of Mr. J. F. Allen, in Chestnut street, Salem. It was an accidental seedling, which sprung up with others about the year 1831 or 1832. In 1834, several of these seedlings were planted out, and, in 1836 or 1837, they came into bearing. Mr. Manning saw the fruit, and was so much pleased with it that he named it the Sweet Montmorency, from the supposition that it sprung from a seed of the common Montmorency cherry, an acid fruit. It was the only tree which proved worthy of cultivation.

The original tree is growing in Mr. Allen's garden, and, since it first began to bear, it has not failed to ripen a fine crop of fruit every season. It is scarcely ever injured by weather which usually cracks and injures most varieties. It is one of the latest sweet cherries, ripening at the same time as the Late Duke, and possesses the good quality of hanging long upon the tree after it is mature, and also of keeping some time after it has been gathered and placed in the fruit room. One peculiarity of the Sweet Montmorency is, that, soon after it begins to color, it becomes of a fine red, and, by many cultivators, would be considered quite

SWEET MONTMORENCY CHERRY.

ripe. In this state, however, it yet has a bitter taste ; but, as soon as it becomes deeply colored, and assumes a mottled appearance, the bitterness passes away, and it becomes perfectly sweet and delicious. It is a remarkably productive variety ; on a small forked branch, a foot long, we have counted nearly one hundred cherries.

We have not given any vignette of the habit of growth of the Sweet Montmorency: the numerous varieties of the cherry have so great a resemblance in general habit, that engravings would be of no great value, only in some particular sorts, which have a distinctive character.

TREE.—Very vigorous, somewhat spreading, with erect, stout, annual shoots, similar to the Tartarian, but with the lateral branches more diverging.

WOOD.—Strong, rather short-jointed, reddish brown, little dotted with russet, and covered with a grayish epidermis ; buds long, shortly pointed.

LEAVES.—Medium size, ovate oblong, acuminate, largest about the middle, tapering to the point ; coarsely and rather deeply serrated, and slightly folded at the edge : petioles about two inches in length, stout, with two large reniform glands placed just at the base of the leaf.

FLOWERS.—Medium size ; petals narrow ; style and stamens about equal.

FRUIT.—Rather small, nearly round, little flattened at both ends, with a shallow suture on one side, and an indented point at the apex : Skin, pale amber in the shade, of a deep orange red in the sun, becoming darker when fully ripe, and mottled with yellow : Stem, rather short, about an inch in length, moderately slender, and inserted in a very shallow hollow : Flesh, yellowish, very tender and melting, and slightly adhering to the stone : Juice, plentiful, rich, sweet, high flavored and delicious : Stone, small, round.

RIPE the last of July and beginning of August.

THE WHITE STRAWBERRY.

From the Garden of the Earl of Sandwich.

Drawn from Nature by the Rev. Mr. Sharp & Son.

THE HOVEY'S SEEDLING STRAWBERRY.

HOVEY'S SEEDLING. *Magazine of Horticulture*, vol. vi. p. 284.

THE first, really great improvement in the strawberry was made by Mr. Keens, of Isleworth, near London, about the year 1820, in the production of the variety so well known as Keens' Seedling. The late Mr. Knight and Mr. Keens pursued their experiments in raising new varieties about the same period; but Mr. Knight was not so successful as Mr. Keens: he raised several varieties, among them the Downton and Elton, once very good sorts, but long since neglected in consequence of the superior quality of Keens' Seedling. Very recently, Mr. Myatt, of Deptford, near London, has succeeded in raising some varieties which have proved valuable in England, but, in our climate, they are inferior to our American seedlings.

Soon after the introduction of Keens' Seedling into this country, about the year 1829, we added it to our collection, which, at that time, contained all the fine sorts which were to be obtained. A fondness for the cultivation of the strawberry had induced us to collect every variety, which came to our knowledge, as soon as offered for sale. Keens' Seedling and Wilmot's Superb were the most noted, and they were added with the expectation that they would so far excel all others, as to discard the larger proportion of them from cultivation. But after the experience of three or four years, to our great disappointment, we found that it was quite impossible to secure a crop: the vines were either burnt up by the summer heat, or destroyed by the winter cold. This was in 1832, and our collection then contained the Downton, Methven Scarlet, Melon, Bostock, Grove End Scarlet, Southborough, Knevet's Pine, Mulberry, &c. &c. Yet, out of the whole of these, we never could calculate upon a full crop; and we came to the conclusion that none of them possessed sufficient good qualities to render them profitable or desirable for ordinary cultivation. With this view, we thought it an object to try experiments in the growth of new varieties from seed, in order to procure such as should possess the great merits of hardiness, productiveness, size, flavor, and beauty combined; and, though we made but a single trial, our expectations were fully realized in the production of the Seedling and the Boston Pine.

In the summer of 1832, we began to prepare the plants from which we intended to select the seed; this was done by cutting off the runners during the season, in order to have them as strong as possible. When these plants came into flower, in 1833, the several sorts were properly

fertilized, and, when the berries were mature, they were gathered, the seeds washed out, and put away in bags. In February, 1834, the seeds were planted in boxes in the greenhouse, and the young plants removed to the open ground in June. In 1835, the plants produced some fruit, and, in 1836, they came into full bearing. The beds were then carefully looked over, and the qualities of more than thirty sorts noted down: among them was the Seedling, but the berries of this were so remarkable, that it was at once selected from the others and set out by itself. The remaining kinds were planted out for further trial, and the old beds dug up and destroyed. The single plant made only twelve runners the first year; these were removed to a bed twelve feet long, setting them a foot apart, and during the season the young runners covered the ground. In 1838, it produced one of the most remarkable crops of remarkable strawberries we ever saw.

Under the most ordinary cultivation, this variety produces a fine crop of large, handsome fruit. But it is absolutely necessary that the plants should be near some staminate variety, that the fertilization may be complete; otherwise, a very small crop will be the result. For this purpose, we use only the Boston Pine, setting out alternate beds of each.

VINES.—Very vigorous, more so than any other variety, except the Boston Pine, perfectly hardy, forming numerous runners.

LEAVES.—Large; leaflets roundish, generally convex, obtusely serrated, with about twenty serratures; surface rather smooth, deep brilliant glossy green, and rarely ever spotted with brown; petioles short; leaf-stalks upright, medium length, moderately strong.

FLOWERS.—Rather small, very regular in form; petals roundish, slightly imbricated and cupped; stamens very short and imperfect, deficient in anthers; calyx very small, finely divided, and quite reflexed; scapes moderately strong, about the same length as the leaf-stalks, elevating the fruit from the ground; peduncles rather long and slender. Every flower, when properly fertilized, is succeeded by a perfect berry. Our engraving represents the exact size and form of the flower.

FRUIT.—Very large, often measuring five and a half inches in circumference, roundish ovate, slightly conical, with a short neck, never coxcomb-shaped, even in the largest berries: Color, dark rich shining red, paler when grown in the shade: Seeds, dark, and imbedded in a small cavity: Flesh, scarlet, firm, nearly solid, abounding with a most agreeable acid, and exceedingly delicious and high-flavored juice.

RIPE about a week after the Boston Pine, and continues in perfection during the whole strawberry season.

THE SWEET WHITE STRAWBERRY

1. P. J. R. & Co. N. Y.

Described from Nature & drawn by H. J. H. & Son.

THE BOSTON PINE STRAWBERRY.

BOSTON PINE. *Magazine of Horticulture*, vol. xi. p. 290.

SINCE the production of the Hovey's Seedling and Boston Pine, thousands of plants have been raised from seed, by amateur cultivators and nurserymen in various parts of the country, although, before their origin, we are not aware of the growth of one American strawberry of any value. Indeed, the strawberry is as easily raised from seed as any other plant, and with the certainty of producing very good varieties. The French cultivators raise the Alpine strawberry in this way, as an annual, the plants bearing a fine crop the first year.

But, in the production of new varieties of the strawberry, it is important that they should possess some qualities superior to those already known, in order to render them worthy the attention of the cultivator: merely as seedlings, they are of little value. There are many qualities which are requisite to the character of a first-rate fruit; and the mere possession of a portion of them, without the others, will fail to give any variety a high rank for general cultivation. To combine the greatest number of these good properties was our object in the growth of new kinds, and we consequently rejected all but two of the many hundred seedlings which we produced.

In our description of Hovey's Seedling, we have stated that, besides that variety, we noted down upwards of thirty other plants, which possessed excellent qualities, and appeared deserving of further trial. Our expectations had been fully realized in the production of the former variety, yet some of the others were remarkably fine, and from them we thought one or two valuable varieties might be obtained. In the spring of 1838, six or eight of these varieties were planted out in a bed by themselves, and, during the season, made a fine growth. In 1839, they bore a fine crop: they were then carefully looked over again: three plants were now selected, and the remainder of them dug up. In 1841, they had covered a good-sized bed, and produced an abundant crop of fruit. All these would have been called excellent sorts, but we only saved one, which, from its earliness, size, beauty, exquisite flavor, abundant product, and hardiness, appeared distinct from any kind in cultivation. This was the Boston Pine.

It has always been a source of regret to us, that our labels should have been so displaced, from the effects of frost in throwing them out of the ground, that we could not ascertain, with certainty, the parent-

age of our two seedlings. The following is a copy of the various crosses, as taken from our manuscript journal of 1833 :—

1. Methven Scarlet, impregnated with Keens' Seedling.
2. Methven Scarlet, impregnated with the Melon.
3. Mulberry, impregnated with Keens' Seedling.
4. Mulberry, impregnated with Keens' Seedling and Melon.
5. Southborough, impregnated with the Prolific Hautbois.
6. Grove End Scarlet, impregnated with Keens' Seedling.

We have always supposed the Seedling originated either from No. 1 or No. 4, and the Boston Pine from No. 6, as the latter combines the earliness of the Grove End Scarlet and the size of Keens' Seedling.

The Boston Pine should receive good cultivation to have the fruit in the finest condition. If the plants are allowed to run together, the produce will not be half a crop. The soil should be good, and there should be a space of at least a foot between the rows. Each plant throws up from six to ten stems, and, if the roots do not find sufficient nourishment, many of the berries will not fill up and attain their proper size. Well grown, the plants are literally covered with fruit.

VINES.—Exceedingly vigorous, rather more so than Hovey's Seedling; runners numerous, and stronger than those of the latter named variety.

LEAVES.—Large; leaflets ovate, tapering much to the base, generally concave or partially folded, coarsely, deeply and sharply serrated, numbering about sixteen serratures; pale dull green, with prominent nerves, and occasionally spotted with brown: petioles rather long, which give the leaflets a loose, spreading appearance, compared with Hovey's Seedling: leaf-stalks upright and strong, with horizontal hairs.

FLOWERS.—Medium size, regular in form; petals roundish, little imbricated and concave; stamens medium length, stout, with numerous large anthers, always perfect and abounding in pollen; calyx rather small, spreading, and partially reflexed; scapes strong, upright, rather compact, elevating the fruit from the ground, and as long as the leaf-stalks, producing from eight to sixteen berries; peduncles short and stout.

FRUIT.—Very large, roundish, or very slightly conical, always regular in form, measuring from four to four and a half inches in circumference: Color, deep rich shining red: Seeds, yellow, but very slightly imbedded: Flesh, pale scarlet, fine grained, buttery, and solid, very juicy, sweet, and rich, with a brisk, high, and delicious flavor.

RIPE about a week before Hovey's Seedling, at the same time as the Old Scarlet or Early Virginia, and continues a long time in bearing.

THE EARLY HAWTORN PEACH.

FROM A DRAWING BY MISS MARY HAWTORN.

THE EARLY CRAWFORD PEACH.

EARLY CRAWFORD. *American Orchardist*, 3d Ed. 1841.

CRAWFORD'S EARLY MELOCOTON, *Fruits and Fruit Trees of America*.

CRAWFORD'S EARLY, of some Collections.

THE Early Crawford peach stands preëminent among the great number of seedlings which have been produced by the zeal and perseverance of American cultivators. Notwithstanding very good seedling varieties may be calculated upon with considerable certainty, if pains are taken in the selection of the seeds, it is no very easy task to produce one which shall contain so many fine qualities, and take so high a rank, as the variety now under notice. Its remarkable beauty and very large size—its earliness and productiveness—its rich color and fine form—as well as its melting flesh and luscious flavor, place it first among the yellow-fleshed peaches.

The Early Crawford was originated by William Crawford, Esq., of Middletown, New Jersey, but a few years since, and was first described by Mr. Kenrick, in the *American Orchardist*. It is esteemed in New Jersey as the very best of all the early peaches, and one of the most productive and profitable for extensive cultivation.

Peach trees so much resemble each other in their shape, as well as habit of growth, that sketches of the trees would not possess any great value in the identification of kinds. The form of the fruit, of a larger part of the numerous varieties, is so similar, that outline engravings would, also, be of little use for the same object. We shall, therefore, omit these in our descriptions of peaches, and look to the leaves for peculiarities, which are invariable, and without recourse to which it would be almost impossible to identify any particular variety. These peculiarities are the *glands*, their *form*, or their entire *absence*, and are divided into three classes, as follows:—

CLASS 1. Leaves deeply and doubly serrated, without glands.(a)

CLASS 2. Leaves crenate or serrulate, with round or globose glands.(b)

CLASS 3. Leaves crenate or serrulate, with irregular or reniform glands.(c)

The blossoms also form a very distinguishing feature of peaches, and, though not so constant, or so much to be relied upon, as the leaves, they greatly assist in the labor of determining varieties. Duhamel had four classes of flowers, while Lindley reduces them to three,—large, medium, and small. But it requires nice observation and much practice to distinguish accurately which are the medium-sized, and we therefore admit

EARLY CRAWFORD PEACH.

only two sections, viz: 1st. Large flowers, always red in the centre, and pale on the margin; and 2d. Small flowers, darkly shaded on the margin.

A third and important sub-division is made in regard to the stone: 1. Free-stone peaches; 2. Cling-stone peaches.

This classification was begun by Duhamel and Miller, and improved upon by subsequent writers; but it was brought nearest to perfection by the Count Lelieur and George Lindley.

With the distinctions which we have here made, and which will always be fully noted in our descriptions, in connection with our colored plates, every observing pomologist or cultivator will soon be able to identify, with perfect accuracy, any particular kind, and we may confidently hope that the confusion now existing in the nomenclature of peaches may, ere long, be cleared up.

We now complete our account of the Early Crawford:—

LEAVES.—Rather large and long, crenated, with globose glands.

FLOWERS.—Small.

FRUIT.—Large, about three inches broad, and three and a half long: Form, roundish oblong, compressed slightly on the sides, one half a little larger than the other, with a broad, deep cavity at the base, and narrowing towards the apex; suture rather shallow, extending half round, and terminating in a small prominent point: Skin, deep yellow in the shade, rather downy, broadly shaded with rich deep red in the sun, with some mottlings, and numerous small crimson dots, extending to the shaded side: Flesh, deep yellow, melting, and slightly rayed with red at the stone, from which it separates freely: Juice, abundant, rich, sweet, and delicious: Stone, large, oblong, acute at the apex, not deeply furrowed.

RIPE the last of August and beginning of September.

THE HOLLAND & JESSOP PEAR

Drawn from Nature & Coloured by J. C. Smith

THE DOYENNE' BOUSSOCK PEAR.

DOYENNE' BOUSSOCK. *Magazine of Horticulture*, vol. xiii. p. 68.

DOYENNE' BOUSSOCK NOUVELLE, *American Orchardist*, 3d Ed.

DOYENNE' BROUSSACH, of some French Collections.

It is somewhat remarkable that a pear, possessing the excellent qualities of the Doyenné Boussock, should not have had a more extended reputation, or have been better known to pomologists. Our first knowledge of it was derived from the *American Orchardist*, where it was briefly noticed, and first made known to American collections, by Mr. Kenrick, on his return from Europe, in the spring of 1841. In a subsequent edition of the *Orchardist*, it was more fully described as follows:—"New and large; of superior excellence; ripening at Paris in November." (4th Ed. p. 101.) From this favorable notice, we were induced to add the variety to our collection; and our trees having produced fine specimens the last two years, we are enabled to state that it fully equals the character ascribed to it by Mr. Kenrick. It is not only a very large and beautiful fruit, as our plate represents, but in quality it ranks with the best of our autumn pears, having much of the character of that old favorite, the White Doyenné.

The late Mr. Manning received a variety under the name of Doyenné Boussock, (*Mag. of Hort.*, viii. p. 56,) which proved to be the Doyenné gris, but subsequently he obtained and fruited the true one. It is somewhat singular, however, that among trees purchased at auction in Boston, which had been received from France, the true Doyenné Boussock has been discovered in three or four collections; and the beauty and size of the specimens have surprised pomologists, who were quite unacquainted with such a variety.

The Doyenné Boussock is very large, some of the specimens having the obtuse form and irregular surface of the Duchesse d'Angouleme, but generally it is of regular form. The tree grows freely either on the pear or quince, and comes early into bearing, about the third or fourth year.

TREE.—Vigorous, of a somewhat spreading, though generally upright, habit, the branches being horizontal at first, but making a long curve upwards, as our vignette represents.

WOOD.—Clear yellowish brown, sparsely dotted with large pale brown specks, very stout, and rather short-jointed; old wood dark yellowish

DOYENNE' BOUSSOCK PEAR.

brown; buds large, full, shortly pointed, diverging, with very prominent shoulders: Flower-buds often terminal on the long annual shoots, medium size, obtusely oval.

LEAVES.—Large, roundish obovate, somewhat cordate at the base, tapering to the end, thick, deep green, nearly flat, recurved on the midrib, with rather prominent nerves, very slightly and obtusely serrated; petioles rather short and stout. In the autumn, the foliage assumes a deep tinge of red.

FLOWERS.—Large; petals roundish, cupped; clusters compact.

FRUIT.—Large, about three and a half inches long, and three inches in diameter: Form, obtusely obovate, nearly regular, large and full at the crown, and tapering little to the stem, where it is very obtuse: Skin, fair, lemon yellow when mature, shaded with bright crimson in the sun, somewhat traced with russet, and regularly dotted all over with large, prominent, russet specks: Stem, short, about half an inch in length, stout, straight, wrinkled and fleshy at the base, and moderately inserted in a large, shallow cavity: Eye, medium size, open, and little sunk in a moderately deep, open basin; segments of the calyx short, round: Flesh, yellowish white, rather coarse, melting, and very juicy: Flavor, rich, saccharine, sprightly, vinous, perfumed, and excellent: Core, medium size: Seeds, slender, long, almost black, and mostly abortive.

RIPE in October, and keeps well for three or four weeks.

PEAR, *Pyrus communis*, var. *Champion*.

THE TYSON PEAR.

TYSON. *Magazine of Horticulture*, vol. xii. p. 434.

THE Tyson pear, though of very recent introduction to notice, has justly been placed among the best pears which our country has yet produced. Nearly, if not quite, equalling the Seckel in the rich, spicy aroma which distinguishes that delicious variety, it is of larger size, with a more melting flesh, and comes in at an early season, just before the Williams's Bon Chrétien, when we have but few fine pears. It is also a most vigorous grower, exceedingly hardy, and an abundant and very regular bearer.

The Tyson pear originated in Jenkintown, near Philadelphia, on the farm of Mr. Jonathan Tyson. It sprang up in a hedge; and about the year 1794, the tree, then an inch or more in diameter, was removed to a more favorable situation. Five or six years after this, it began to produce fruit, which proved so good that several trees were then grafted with it. Suckers were also taken from the original tree, which produced the same fruit, thus showing its seedling origin. The original tree now stands in the village of Jenkintown, and, according to a communication to the Massachusetts Horticultural Society, from Dr. Brinkle, of Philadelphia, who measured the tree last spring, the trunk, at two feet above the ground, was six feet in circumference.

This fine variety was introduced into the vicinity of Boston about the year 1837, or 1838, by the late Dr. Mease, of Philadelphia, and first fruited in 1842, in the garden of the late Wm. Oliver, Esq., of Dorchester, and our drawing is from specimens from this tree, now quite large, and in the possession of Mr. J. H. Welch.

The Tyson is somewhat variable in form, as will be seen by our two outline engravings: often the stem end is much elongated, so as to give it a calabash shape; several specimens have been received from Mr. Manning, all of which partake of this character. The vigorous habit of the tree probably prevents its fruiting as early as some varieties; but it generally comes into bearing the fourth or fifth year. Whether it will succeed upon the quince has not yet been ascertained.

TREE.—Vigorous, erect and upright, of very regular, pyramidal form; branches numerous, quite erect, and thickly clothed with short spurs.

WOOD.—Dull reddish brown, sprinkled with whitish specks, not very stout, and short-jointed; old wood somewhat mottled or clouded with

TYSON PEAR.

yellowish brown; buds medium size, round, tapering to a point, diverging, with rather prominent shoulders: Flower-buds medium size, obovate.

LEAVES.—Medium size, ovate, tapering to each end, deep glossy green, little waved on the margin, and finely and regularly serrated; petioles medium length, moderately stout.

FLOWERS.—Small; petals oblong, cupped, with a rather long claw.

FRUIT.—Medium size, about two and a half inches long, and two inches in diameter: Form, pyramidal, but rather variable, sometimes of a calabash form, rounded at the crown, and regularly tapering into the stem: Skin, fair, nearly smooth, dull yellow, brightly shaded with red on the sunny side, somewhat russeted, and irregularly covered with black specks: Stem, long, about one and a half inches, moderately stout, curved, and obliquely attached to the fruit by a fleshy junction, often much swollen on one side: Eye, medium size, open, and slightly sunk in a round, very shallow, basin; segments of the calyx short: Flesh, white, fine, melting, and very juicy: Flavor, rich, very sugary, and delicious, with a high, aromatic perfume, to which we are at a loss to give a name: Core, small: Seeds, small, plump, brown.

RIPE the last of August and beginning of September.

THE APPLE TREE

THE RED ASTRACHAN APPLE.

RED ASTRACHAN. *Pomological Magazine*, vol. iii. pl. 123.

If a fruit should be entitled to the attention of cultivators for its beauty alone, the Red Astrachan, among our great number of varieties, would bear off the palm. It has not only a rich, deep crimson, skin, often heightened by the peculiar abruptness of the coloring from the sunny to the shaded side, but it is covered with a soft bloom, as beautiful as that of a plum. Its fine appearance, however, is not its only recommendation; for, although not quite equalling the Early Harvest, which ripens at about the same season, it is an excellent apple, and one without which no collection

can be complete.

It was first introduced into England, from Sweden, about the year 1816, and fruited in the garden of Mr. Atkinson, at Grove End, near London, in 1820, at which period it was exhibited before the London Horticultural Society, and noticed in their *Transactions*, (vol. iv.) Its beauty as well as excellence commended it to the notice of cultivators, and it was very generally disseminated. At what time it was introduced into this country we have no precise information. Though in many collections of fruit, it is by no means extensively cultivated, and we believe that it has not yet been so abundantly raised as to be found in our markets, only in exceedingly small quantities.

It is a hardy and exceedingly vigorous variety, admirably adapted for dwarf trees, which, when loaded with fruit, have a very showy appearance. It comes into bearing rather early, young and thrifty trees often producing fruit the fourth or fifth year. The fruit should be gathered as soon as ripe, for, if allowed to hang upon the tree, it soon becomes mealy.

TREE.—Vigorous, upright, and regular in growth, forming a handsome and rather compact head; young trees very erect, with short spurs on the main stem: our vignette is from a tree two years from the bud.

WOOD.—Clear reddish chestnut, sprinkled with distinct whitish specks, stout, rather short-jointed, pubescent at the ends; buds large, broad, with rather stout shoulders, and somewhat flattened: Flower-buds oval.

LEAVES.—Medium size, roundish oblong, wavy on the margin, shortly acuminate, rather deeply and obtusely serrated; petioles of medium length, and moderately stout; stipules narrow.

FLOWERS.—Medium size.

RED ASTRACHAN APPLE.

FRUIT.—Large, about three inches broad, and two and a half deep: Form, roundish, flattened at the base, and narrowing little towards the eye: Skin, very fair, smooth, rich brilliant crimson on the sunny side, paler in the shade, though occasionally little greenish, sometimes russeted around the stem, dotted with large yellow specks, and covered with a thin whitish bloom: Stem, short, about half an inch in length, rather stout, straight, and moderately inserted in a broad, rather shallow basin: Eye, rather large, partially closed, and slightly depressed in a broad, shallow, and somewhat ridged basin: Flesh, white, with occasional stains of pink, fine, crisp, and tender: Juice, tolerably abundant, subacid and good: Core, large, rather close: Seeds, small, ovate.

RIPE from the middle of August to the beginning of September.

THE LATE DUKE CHERRY

Fruits of America Plate No.

Drawn from Nature & Chromo Lined by W. Shaw

THE LATE DUKE CHERRY.

LATE DUKE. *Pomological Magazine*, vol. i. pl. 45.

CERISE ANGLAISE TARDIVE, Hort. Soc. *Catalogue*, 3d Ed. 1842.

THE origin of this fine late cherry is unknown. It was received from Paris, by the London Horticultural Society, and first produced fruit in their garden about the year 1827 or 1828; subsequent to which it was figured in the *Pomological Magazine*, above quoted. The authors of that work state, that, though "this cherry is only known to us through French gardeners, yet its name is evidence of its English origin;" but, up to that time, they had not been able to find it in any other collection than that of the society.

Switzer and Hill, old writers of authority, (the same authors observe,) mention a Late May Duke or Late Duke cherry, which has been supposed to be the variety under notice; but these names, though at that period to be found in numerous catalogues, were applied to trees in no respect different from the original May Duke; and, after a trial of all the numerous varieties, collected from all sources, in the society's garden, the name of the Late Duke was given to this cherry as being perfectly appropriate.

Lindley, in the *Guide to the Orchard*, in his description of the Late Duke, observes that it has great affinity to the Arch Duke; and Thompson, in a Synopsis of all the varieties cultivated in the garden of the society, published in the *Transactions*, (vol. viii. p. 248,) states that the "Arch Duke may not be found to be different when obtained correct, but that hitherto the May Duke had been received for it." Mr. Thompson had not probably had an opportunity of seeing the Arch Duke, for it is quite a different variety, and, when once seen in fruit, could not be confounded with the Late Duke. In the last edition of the *Catalogue* of the society, (1842,) it is made a distinct cherry.

Every late cherry must prove a valuable acquisition to this fine fruit; of this character is the Late Duke. It is not only of very large size, of a beautiful color, and an abundant bearer, but, in excellence, it is nearly or quite equal to the May Duke, once the most popular sort. These qualities, sufficient in themselves to render any variety valuable, are greatly enhanced by the prolonged season which the Late Duke gives to the cherry.

All the cherries called Dukes have a peculiar upright or fastigate

LATE DUKE CHERRY.

habit, quite different from other kinds, and they may readily be detected by their more slender, short-jointed shoots, and their erect and compact growth. Accompanying a description of the May Duke, which we intend to give hereafter, we shall present a vignette, showing the habit of this class.

The fruit of the Late Duke is usually borne in pairs, or threes, on a short peduncle about a quarter of an inch in length.

TREE.—Very vigorous, upright, and compact in habit; little more spreading than the May Duke, with rather slender shoots.

WOOD.—Moderately strong, short-jointed, yellowish on the shaded side, and yellowish brown on the other, distinctly dotted with large whitish, horizontal specks, and partially covered with a grayish epidermis; buds prominent.

LEAVES.—Large, thick, obovate, broadest near the point, tapering to the base; shortly and sharply acuminate, irregularly and obtusely serrated, slightly recurved on the midrib, and somewhat folded; upper surface deep green, yellowish green beneath; petioles rather short, about three fourths of an inch in length, stout, reddish, and without glands.

FLOWERS.—Large, opening a week later than the May Duke; petals broad and cupped; style and stamens about equal.

FRUIT.—Large, one and an eighth of an inch in diameter, roundish heart-shape, with a slight suture on one side: Skin, rich deep shining red when mature: Stem, long, about one and a half inches, slender, and rather deeply inserted in a shallow cavity: Flesh, pale amber color, tender, and slightly adhering to the stone: Juice, abundant and rich, subacid, similar to the May Duke: Stone, medium size, roundish ovate, compressed.

RIPE the last of July and beginning of August.

THE LOUISE BONNE DE JERSEY PEAR

From the Garden of the University of Cambridge

Illustrated by George Engelmann, 1847

THE LOUISE BONNE OF JERSEY PEAR.

LOUISE BONNE OF JERSEY. Hort. Soc. *Catalogue*, 3d Ed. 1842.

LOUISE BONNE D'AVRANCHES,
BEURRE' OU BONNE LOUISE AURADORE, } Hort. Soc. *Cat.* 3d Ed. 1842.
WILLIAM THE FOURTH,
BERGAMOT D'AVRANCHES, } of some French Collections.
POIRE DE JERSEY,

THE Louise Bonne of Jersey is one of the finest pears which has been recently introduced, and it will undoubtedly become as popular a variety as the now widely disseminated, and justly esteemed, Williams's Bon Chrétien. It has not only the qualities of size, beauty, productiveness, and keeping well, but it is of the most hardy character; and, according to Mr. Thompson, "more than rivals the Marie Louise," one of the richest pears, even in the climate of England. So far as it has been proved here, after several years' experience, it can be recommended as an indispensable addition to even the smallest collection.

The Louise Bonne of Jersey is, without much doubt, a French pear. The London Horticultural Society first received it from the Island of Jersey, in 1820, and so named it to distinguish it from the old Louise Bonne of pomologists. According, however, to French writers, it was originated at Avranches, in 1788, by M. de Longueval, and its original name was Beurré de Longueval; but as it was somewhat extensively disseminated under the name of Louise Bonne d'Avranches, that became its popular title among French cultivators, and one which it ought to retain. Under this name we found it cultivated in all the principal nurseries around Paris, in the autumn of 1844.

Few varieties of the pear combine all the good characteristics of this. It is admirably adapted for cultivation as a pyramidal tree, or for growing *en quenouille*. It has, naturally, a very erect and regular habit, and, even without any pruning, forms a beautiful-shaped tree. It succeeds perfectly upon the quince, bearing very young, and producing abundant crops.

TREE.—Vigorous, of an erect and upright habit, the branches at first slightly diverging, but afterwards erect.

WOOD.—Dull brownish olive, slightly reddish on the sunny side, dotted with whitish specks, moderately stout, and rather long-jointed; annual growth long, with but few lateral shoots; old wood grayish brown; buds medium size, rather long, inclined towards the branch, and rather sharply pointed: Flower-buds medium size.

LOUISE BONNE OF JERSEY PEAR.

LEAVES.—Rather small, oblong oval, slightly acuminate, nearly flat, rather coarsely and obtusely serrated; petioles slender, and about an inch in length.

FLOWERS.—Large; petals roundish, thick, and finely cupped.

FRUIT.—Large, about three and a quarter inches long, and two and a half in diameter: Form, pyramidal, nearly regular, occasionally a little angular, large at the crown, and gradually tapering to the stem, near which there is a slight contraction: Skin, fair, smooth, yellowish green, becoming yellower when mature, very broadly suffused with bright glossy red on the sunny side, which shades off abruptly, the surface being covered with large, grayish russet specks, each speck rayed or margined with red: Stem, medium length, about an inch long, stout, smooth, pale brown, with a few grayish specks, often, in large specimens, fleshy, swollen, and slightly wrinkled at its junction with the fruit, and forced into an oblique direction by a projection on one side: Eye, medium size, open, and moderately sunk in an open, furrowed cavity; segments of the calyx medium length, stiff, projecting, rounded: Flesh, yellowish white, fine, melting, buttery, and exceedingly juicy: Flavor, rich, brisk, agreeably perfumed and delicious: Core, medium size: Seeds, medium size, light brown.

RIPE in October, and keeps well for four or five weeks.

THE BELLE LUCRATIVE PEAR

Fruit of America, Plate X.

Drawn from Nature & Chromo. Col. by W. Sherwin.

THE BELLE LUCRATIVE PEAR.

BELLE LUCRATIVE. Lindley's *Guide to the Orchard*.

FONDANTE D'AUTOMNE,	} Hort. Soc. Cat. 3d Ed. 1842. } <i>Fruits and Fruit Trees of America</i> .
BEURRE' LUCRATIVE,	
BERGAMOTTE LUCRATIVE,	} of some French Collections.

AMONG our early autumn pears, which stand præeminent for their high and delicious flavor, the Belle Lucrative maintains a place second only to the Seckel. It has not quite the spiciness of the latter variety, but, possessing all its other excellences, it more than makes up for this deficiency in the superior size of the fruit. As a hardy and vigorous tree, and an early and abundant bearer, it must be ranked as one of the very best pears yet added to our collections.

The Belle Lucrative first fruited in this country in the Pomological Garden at Salem, in 1835 or 1836, and the late Mr. Manning gave a brief account of it in the *Magazine of Horticulture* for 1837, (vol. iii. p. 15.) It is supposed to be of Belgian origin. It was first brought to England by the late Mr. Braddick, who received the scions from M. Stoffels, of Malines, and it was probably originated by that pomologist. Through Mr. Braddick's liberality, scions were distributed among all the principal nurserymen around London, and it soon became generally introduced.

By some error of the *Catalogue* of the London Horticultural Society, the Belle Lucrative is described as a "crisp, second-rate pear;" and this has induced some writers to adopt the name of Fondante d'Automne, under which name it was also described. Mr. Lindley, however, whose work appeared before the *Catalogue*, gave an accurate description of it, from fruit grown in the society's garden, under the name of Belle Lucrative; and it has since been ascertained, by Mr. Thompson, that the original description under this name was incorrect.

The Belle Lucrative is a free and vigorous grower, and succeeds well upon either the quince or pear, and is well adapted for a pyramidal or dwarf tree; even upon the latter stock, by judicious pruning, young trees may be brought into bearing very early.

TREE.—Vigorous, upright in habit, the longest and most vigorous branches inclining towards the main stem.

BELLE LUCRATIVE PEAR.

WOOD.—Yellowish, sparsely dotted with whitish specks, rather stout and short-jointed; old wood dull yellow, somewhat mottled with grayish olive; buds large, full, sharply pointed, diverging, with rather prominent shoulders: Flower-buds medium size.

LEAVES.—Medium size, oblong-oval, tapering to the point, much waved at the edges, deep glossy green, delicately nerved, and regularly and finely serrated; petioles slender, and nearly two inches long.

FLOWERS.—Medium size; petals roundish oblong, cupped.

FRUIT.—Medium size, about three inches long and three inches in diameter: Form, roundish obovate, somewhat variable in shape, full at the crown, and regularly tapering to the stem, where it ends obtusely: Skin, slightly rough, dull yellowish green, occasionally little browned on the sunny side, more or less traced with russet, and covered with small, russet specks: Stem, medium length, about one inch long, stout, nearly straight, knobby and wrinkled, little fleshy at the base, and inserted, on one side of a slight projection, in a very shallow cavity: Eye, medium size, open, and little sunk in a broad, shallow basin; segments of the calyx very short and round: Flesh, white, fine, very melting and juicy: Flavor, rich and sugary, with a delicious aroma: Core, medium size: Seeds, medium size, dark brown.

RIPE the last of September, and keeps two or three weeks.

THE RUSSET APPLE.

THE PORTER APPLE.

PORTER. *New American Orchardist.*

THE Porter is so well known in New England, as the very finest of our early fall apples, that it is almost unnecessary that we should say anything in its praise. Indeed, at the season of its maturity there is scarcely any other variety,—unless some of the recently introduced ones should prove so,—that will approach it in excellence. The vigor of the tree—its compact form—the size of the fruit—its rich golden skin—and the brisk and vinous excellence of its abundant juice, form a combination of qualities which few apples possess. To this may be added, early bearing and a handsome habit, which make it a fine variety for cultivation for dwarf or pyramidal trees.

The Porter originated in Sherburne, Mass., on the grounds of the Rev. Samuel Porter, about fifty years ago, and remained unnoticed for some years. A neighbor, passing through his orchard one day, had his attention accidentally attracted to the tree from some very beautiful specimens which fell off. He soon after called upon the owner, and apprized him of the valuable fruit he had upon his grounds, and requested that he might be permitted to cut a few scions. Mr. Porter, then somewhat advanced in life, and not seeming to be aware of its excellence, or of the importance of disseminating superior fruit, replied, “that he might have the whole tree if he wished.” This, however, was not desired, but, content to possess the scions, his neighbor grafted them into trees in his own garden, and, from that period, the Porter grew rapidly in favor, and no orchard could be considered complete without it. As an early fall apple it has no superior, and few that equal it.

The cultivation of the Porter has been confined principally to the vicinity of its origin. Within a few years however, since its qualities have become more widely known, it has been much sought after; yet the supply for the market does not keep pace with the demand, and fine specimens always command a very high price. It is admirably adapted for garden cultivation; trees in our collection, six years old and only eight feet high, being in full bearing.

TREE.—Moderately vigorous, partially spreading and upright, the

PORTER APPLE.

branches making a long curve upwards; old wood clothed with numerous short spurs. Our vignette is from a tree four years old.

WOOD.—Bright reddish chestnut, dotted with whitish specks, rather slender and very short-jointed; buds medium size, short, with prominent shoulders; old wood dull pale brown.

LEAVES.—Large, oblong, tapering to the point, partially folded, and very regularly, deeply, and sharply serrated; petioles medium length, and moderately stout.

FLOWERS.—Medium size; petals tinged with pink.

FRUIT.—Large, about two and a half inches broad, and three inches deep: Form, oblong, largest about one third from the stem, slightly flattened at the base, narrowing to the crown, which is oblique and somewhat ribbed: Skin, very fair, smooth, clear bright yellow, faintly striped and marbled with dull blush on the sunny side near the base, and marked with a few crimson dots: Stem, rather short, about three quarters of an inch long, slender, curved, and inserted in an open, broad, and not very deep cavity: Eye, rather large, open, and sunk in a moderately deep, ribbed hollow; segments of the calyx long, regularly formed, and reflexed at the ends: Flesh, yellowish, fine, crisp, and tender: Juice, abundant, rich, subacid, very sprightly, and high-flavored: Core, medium size, slightly open: Seeds, rather large, acutely pointed.

RIPE in September and October, and keeps well.

PEACH

Prunus Amygdalus

From the Garden of the University of Cambridge

THE EARLY YORK PEACH.

EARLY YORK. *Fruits and Fruit Trees of America.*

LARGE EARLY YORK, }
EARLY PURPLE, } of some American Collections.

AMONG the many varieties of peaches which have been produced by American cultivators, the Early York holds a high rank; indeed, it must be considered, as yet, the first really fine early peach which ripens. The Coolidge's Favorite, Royal George, and some others, soon succeed it, and in quality little surpass it; but a week in period of earliness, in such a luscious fruit as the peach, gives any variety, possessing all the excellent qualities of the Early York, a value which few can claim. The tree is of a hardy and vigorous habit, and an abundant bearer; and the fruit, which is of medium size, is of beautiful appearance, as our artist has so correctly represented in the accompanying plate.

It has been stated, as an objection to the Early York, that the ends of the branches are liable to mildew; but we have not found this the case under our care. In some cold and unfavorable soils, a few of the shoots may slightly mildew, but it should be considered as an exception to the general character of this very fine peach.

In New Jersey, there are one or two varieties of peaches cultivated as the Early York. They are undoubtedly seedlings from this; but they may readily be detected, as they have leaves with *globose* glands, while the true Early York has serrated leaves *without glands*, as will be seen by our drawing. None of the seedlings possess the good qualities of the parent variety.

LEAVES.—Medium size, deeply and doubly serrated, without glands.

FLOWERS.—Large.

FRUIT.—Medium size, about two inches broad, and two and a quarter long: Form, roundish oval, narrowing most to the apex, terminating in a slight point, with a broad and deep cavity at the base, which is little oblique; suture distinct, but not very deep: Skin moderately downy, with a pale yellowish white ground, broadly shaded with a rich deep red, which extends in fine dots nearly over the whole fruit: Flesh, greenish white, tender, melting, and slightly tinted with red at the stone, from which it separates freely: Juice, plentiful, rich, brisk, and high-flavored: Stone, small, tolerably thick, slightly furrowed, obovate, pointed, pale.

RIPE the last of August.

LE CURE PEAR

LE CURE' PEAR.

LE CURE'. *Bon Jardinier*, 1836.

VICAR OF WINKFIELD,
MONSIEUR LE CURE', { Hort. Soc. *Catalogue*, 3d Ed. 1842.
DUMAS,

CLION, Kenrick's *New Am. Orchardist*.

MONSIEUR,
BELLE HELOISE, (incorrectly,) } of some French Collections.
BELLE DE BERRY,
PATER NOTTE,

BURGERMEESTER, (incorrectly.) *Book of Fruits*, 1838, No. 67.

MUCH confusion exists in regard to the correct name of this pear. Poiteau, and other eminent French pomologists, have pronounced it identical with the Saint Lezain, an old and well known variety in France, where it has been cultivated for more than half a century; but, in all the principal collections, it is now known as Le Curé, or Mons. Le Curé, from its having been found in the woods by M. Clion, a French curate. Recently, the London Horticultural Society, in their *Catalogue* for 1842, have called it the Vicar of

Winkfield, from the circumstance of a tree growing in his garden, received from France, having first produced fruit in England. We have been induced to adopt the Society's catalogue as authority in nomenclature; but, in this and some other instances where there are gross errors, we cannot consent to perpetuate them. After a careful investigation of the subject, and the examination of many trees, we believe that the venerable Poiteau was right in considering it identical with the Saint Lezain; but, as time is required to render this positive, we adopt the name, every where known in France, of Le Curé.

No pear is more variable in its form than this, and this has given rise to the numerous synonymes. In favorable soils and seasons, it is a very excellent pear. Its great merits are the vigor of the tree,—its broad and deep green foliage,—its immense productiveness,—the large size of the fruit,—its long keeping,—and, at all times, its excellence as a baking pear. It bears early, and succeeds admirably upon the quince.

TREE.—Very vigorous, generally upright in habit, the annual shoots often irregular and spreading, and occasionally drooping.

WOOD.—Brownish olive, with large, prominent, grayish specks, stout, and rather short-jointed; old wood dull grayish olive; buds medium size, obtuse, and little flattened: Flower-buds, large, obovate.

LE CURE PEAR.

LEAVES.—Large, roundish, shortly pointed, thick, deep glossy green, incurved at the edges, and rather deeply and irregularly serrated; petioles medium length, about one and a half inches long, stout.

FLOWERS.—Large; petals large, roundish, cupped.

FRUIT.—Very large, about five inches long, and two and three quarters in diameter: Form, oblong pyramidal, angular at the crown, largest above the middle, tapering little towards the eye, and slightly contracted near the stem: Skin, fair, nearly smooth, dull green, becoming, when mature, of a pale lemon yellow, considerably suffused with red on the sunny side, somewhat traced with russet, and regularly covered with rather large russet specks: Stem, medium length, about one inch long, moderately stout, curved and twisted, wrinkled, swollen, and fleshy at the base, and set upon an obtuse point on one side of a slight projection: Eye, large, open, slightly depressed in a very shallow basin; segments of the calyx rather short, rounded, and quite reflexed: Flesh, yellowish white, melting and juicy: Flavor, sprightly, rich, and saccharine, with a little perfume: Core, small: Seeds, medium size, long and pointed.

RIPE in December, and often keeps till February.

THE ROSLEZKY PEAR

THE ROSTIEZER PEAR.

ROSTIEZER. Manning's *Book of Fruits*, 1st series, 1838, No. 23.

THE late Mr. Manning introduced this fine pear to the notice of cultivators. It was one among a number of new varieties obtained from France, and he briefly described it in the *Book of Fruits*, as above quoted. Subsequently, and after further trial, he gave an account of it in the *Magazine of Horticulture*, (vol. vi. p. 89,) and, from specimens received from him in 1840, we fully described it in the same work, (vol. ix. p. 135,) accompanied with a correct outline engraving, which we have now reproduced. As a summer or early autumn pear, it is scarcely equalled in its spicy and luscious flavor, partaking much of the character of the Seckel. Like the latter variety, it is a small and somewhat indifferent looking fruit, but, from its other fine qualities, holding the highest rank among the choicest pears.

The origin of the Rostiezer is unknown. It was received from the nurseries of Messrs. Baumann, of Bollwiller, on the Rhine, and it is undoubtedly a German pear, introduced by them,—as their collection contains several other varieties whose names are confined to their catalogue. Mr. Manning imported it in 1834 or '35, and it first fruited in 1837 or '38. Since then, it has been considerably disseminated, but its merits do not appear to have been fully appreciated until the last four or five years. The list of first-rate early pears is extremely limited, but, with a few such additions as the Rostiezer and Tyson, the season, between the ripening of the Madeleine, or the Doyenné d'Ete and the Williams's Bon Chrétien, would be well supplied with some of the richest pears.

The Rostiezer, we have already remarked, is a rather small pear, being scarcely as large as the Madeleine. The tree, however, is an abundant bearer, the fruit being produced in clusters. It is of vigorous, strong, and healthy growth, but with a spreading and irregular habit, and usually bears the fourth or fifth year. It succeeds well upon the quince or pear stock.

TREE.—Vigorous, of erect growth while young, but assuming, in a few years, an irregular, spreading, and partially drooping habit. Our

engraving is from a tree in Mr. Manning's collection, in full bearing, eight or nine years old.

WOOD.—Clear reddish brown, dotted with russet specks, strong, stout, and short-jointed; old wood slightly rough, dull reddish brown, with prominent whitish specks; buds medium size, shortly pointed, diverging, with rather prominent shoulders: Flower-buds medium size.

LEAVES.—Medium size, roundish ovate, generally broadest near the middle, and tapering to each end; thick, dull dark green, somewhat incurved at the edges, and finely but rather obtusely serrated; petioles moderately stout, about one and a half inches long.

FLOWERS.—Medium size; petals cupped.

FRUIT.—Medium size; in large specimens, about two inches long, and one and three quarter inches in diameter: Form, regular, pyramidal, full at the crown, tapering regularly to a point at the stem: Skin, slightly rough, dull russety green, broadly tinged with dull red, somewhat russeted on the sunny side, and covered with dark greenish specks: Stem, very long, about one and a half inches, slender, slightly knobby, and obliquely inserted on one side, with a slight cavity beneath: Eye, rather large, open, scarcely depressed, surrounded with uneven angles or projections; segments of the calyx short: Flesh, rather coarse, yellowish, very melting and juicy: Flavor, rich, sugary and sprightly, with a delicious spicy perfume: Core, small: Seeds, small, pale brown.

RIPE the last of August and beginning of September.

THE JENNIFER BEAUTY PEAR

Illustrated by J. C. Smith

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THE FLEMISH BEAUTY PEAR.

FLEMISH BEAUTY. *Pomological Magazine*, vol. iii. pl. 128.

LA BELLE DE FLANDRES,

BOUCHE NOUVELLE,

BRILLIANT,

IMPERATRICE DE FRANCE,

JOSEPHINE,

FONDANTE DU BOIS. } of some,

BOSC SIRE,

BOSCH,

BEURRE' SPENCE, Van Mons, in *Revue des Revues*, 1830, p. 180.

BARNARD, of some collections around Boston.

Hort. Soc. *Cat.* 3d Ed. 1842.

WHEN Dr. Van Mons was asked, "if his own taste was called upon to decide the question, to which of all his new pears he would give the preference," he immediately replied, "the Beurré Spence," and added, "This fruit, to my taste, is inestimable, and has no competitor." Such would be our reply to the same question, substituting the name of Flemish Beauty for that of Beurré Spence; for, if large size, beautiful appearance, and delicious flavor, constitute a fine

fruit, the former variety possesses them all in a remarkable degree.

Under the name of the *Barnard* pear, the Flemish Beauty has been known in Dorchester, Mass., for nearly twenty years, before we have any knowledge of its introduction under the latter name, and the inference is, from its answering in every particular to Dr. Van Mons's description of the Beurré Spence, that it is identical with that celebrated variety. Under that name we have received it from English and French collections, and we have ventured to place it among the synonyms above.

There is one peculiarity of the Flemish Beauty which should always be borne in mind by cultivators. If the fruit remains upon the tree until fully ripe, it loses most of its flavor. It should always be gathered while it adheres firmly to the tree; it then becomes extremely melting and luscious.

The Flemish Beauty, from its vigorous growth, does not come into bearing very early,—about the fifth or sixth year,—but, when it begins to bear, it produces the most abundant crops of large fruit, often measuring *twelve* inches in circumference. It does not succeed very well upon the quince.

TREE.—Vigorous, with a spreading habit; in old trees sometimes slightly drooping.

WOOD.—Clear reddish brown, with rather numerous whitish specks; annual shoots long, rather slender, and short-jointed; buds pointed, prominent, with rather stout shoulders: Flower-buds medium size.

LEAVES.—Medium size, ovate, tapering to the point, smooth, deep glossy green, slightly and obtusely serrated, the younger ones flat, the older somewhat folded, and slightly recurved on the midrib; petioles long, from one and a half to two inches, and rather slender.

FLOWERS.—Medium size; petals, obovate, cupped.

FRUIT.—Large, about three inches and a half long, and three inches in diameter: Form, oblong-obovate, largest about one third from the crown, and tapering to an obtuse point at the stem: Skin, fair, slightly rough, dull yellow, more or less traced with a rich deep russet, clouded with green, beautifully mottled with crimson in the sun, and covered with russet specks: Stem, medium length, about one inch long, moderately stout, curved, and inserted in a small cavity, rather highest on one side: Eye, small, open, and slightly sunk in a smooth, shallow basin; segments of the calyx short, pointed: Flesh, white, little coarse, very melting and juicy: Flavor, rich, sugary and delicious, with a high aroma: Core, large: Seeds, small, pale brown.

RIPE the last of September and beginning of October.

THE STETSON'S SEEDLING PEACH

THE STETSON'S SEEDLING PEACH.

STETSON'S SEEDLING. *Magazine of Horticulture*, vol. xiii. p. 114.

So common is the practice of raising seedling peaches in this country, that many cultivators produce them only in this way, and scarcely think it necessary to resort to the labor of budding. That the peach is very easily grown from seeds, and perhaps with more certainty of procuring good varieties than any other fruit, is undoubtedly true; yet, to rely upon this mode for the general purposes of cultivation, is neither economy of time or money. There is a very great difference in the quality of peaches; and, to raise a seedling of the excellence of the Grosse Mignonne or Noblesse, to say nothing of being superior, as it should be, in some respects, to be deserving of a name, is a task not very easily accomplished. That our American varieties of the peach will be so much improved as to equal or surpass any we now possess, there is no reason to doubt; but it will be a work of time, and not to be expected at once.

The splendid variety now figured was raised by N. Stetson, Esq., of Bridgewater, Mass. It was an accidental seedling, which sprung up in his garden in 1843, and, being a promising-looking tree, it was removed, in 1845, to a favorable spot, on the south side of the house, where it could be trained to a trellis. It grew rapidly, and, in the fall of 1846, it first produced a few specimens of fruit of such remarkable excellence as at once to place it among the very choicest varieties in cultivation. Since then, it has continued to bear abundantly, and to fully maintain its high character; ranking with the Noblesse in size, surpassing it in beauty, and equalling it in its delicious flavor. The tree is a vigorous, rapid, and healthy grower.

LEAVES.—Rather large, and somewhat wavy, crenated, with small globose glands.

FLOWERS.—Small.

FRUIT.—Large, about two and a half inches broad, and two and a half long: Form, roundish, full at the base, and tapering little to a very prominent point at the apex; suture very indistinct, with a moderately deep and narrow cavity at the stem: Skin, slightly downy, greenish white, delicately and beautifully marbled and abruptly shaded with deep crimson on the sunny side: Flesh, white, fine, rayed with pink at the stone, from which it parts freely, very melting and juicy, brisk, exceedingly rich and luscious: Stone, large, broad, and rather thick, but deeply and coarsely furrowed, and acutely pointed.

RIPE from the middle to the last of September.

THE MAY BIGARREAU CHERRY. .

THE MAY BIGARREAU CHERRY.

MAY BIGARREAU. *Magazine of Horticulture*, vol. vii. p. 288.

BIGARREAU DE MAI, *American Orchardist*, 3d Ed.

BIGARREAU DE MAI, of some French collections.

BAUMANN'S MAY, *Fruits and Fruit Trees of America*.

THE origin of the May Bigarreau cherry is unknown; all we have of its history is, that it was received, among several other varieties of cherries, by Col. Wilder, late President of the Massachusetts Horticultural Society, from Messrs. Baumann, nurserymen, of Bollwiller, in France, about the year 1838. Several of the very earliest and best sorts were ordered by him, but, as often happens with importations of fruit trees, as well as plants, the labels of some of them were lost off, and this unfortunately was among the number. The invoice, however, enumerated one as the Bigarreau de Mai; and, as none of the varieties proved to be remarkably early but this, it was natural to conclude that the name belonged to this cherry.

The tree first produced fruit in the summer of 1841, when some handsome specimens were exhibited early in June, long before any other sorts were near ripe. In some subsequent years, it has been fully mature as early as the first of June. Last season, the fruit on young trees, in our collection, began to color before the May Duke was apparently half grown, thus fully entitling it to the name of the earliest cherry. It is also one of the most prolific bearers.

The late Mr. R. Manning gave a brief description, in the *Magazine of Horticulture*, (vol. viii. p. 281,) of fifty-four varieties of the cherry, which had fruited in his extensive collection up to that time, (1842,) with their relative period of maturity; and, by a reference to that article, we find the date of the ripening of the earliest kind, June 23d, the variety being one of Mr. Manning's seedlings, called the Early Black Heart: seven varieties ripened between that and the May Duke, which was not mature until the 30th of June; and, according to his statement, the May Bigarreau would be about one month earlier than that old, and generally considered early, cherry. Unless, therefore, the Early Purple Guigne, which is yet but little known in American collections, proves to be remarkably early, the May Bigarreau may be safely set down as, at least, a fortnight earlier than any other variety.

To aid in the distinction of some fruits, particularly the cherry and peach, pomological writers have adopted various methods of classification. With the cherry, the French have been the most successful, and

their system of arrangement has generally been followed; but, with the great increase of new kinds from seed, the distinctions, once so well defined, have become less and less apparent, until they have, in some instances, been almost entirely merged into one another. Thus, in the family of *Bigarreaux*, which included only the hard-fleshed cherries, the varieties have been so altered, by cross-fertilization, that the tenderest of this class, and the firmest of the heart cherries, (*Guigniers*,) do not admit of any distinction in this respect.

Aware, after much experience, of the vagueness of the divisions adopted by French writers, Mr. R. Thompson, in a valuable article in the *Horticultural Transactions*, (vol. v. p. 248,) describing more than fifty varieties, prepared a classification of his own, based upon the natural habits of the trees, and not upon the mere consistence of the flesh. His method of arrangement consists of two classes, as follows:—

CLASS 1. Those with large, pendent leaves, wavy on the margin.

CLASS 2. Those with smaller leaves, with the margin plane.

To the first class, are referred all the Bigarreau and Heart cherries; and, to the second, the aqueous varieties, as the Dukes, Morellos, &c.

Mr. Thompson's arrangement appears far the best adapted to the cherry in its present improved state, and we shall embrace the opportunity of referring to it again.

We complete our description of the May Bigarreau as follows:—

TREE.—Vigorous, partially spreading, regular in form, with a rather compact habit.

WOOD.—Moderately strong, short-jointed, rich shining brown, nearly covered with a silvery gray epidermis; buds large, ovate.

LEAVES.—Medium size, ovate oblong, slightly waved on the margin, broadest about the middle, obtuse at the base, and shortly tapering to the point; unequally, coarsely and deeply serrated, with prominent veins beneath; petioles rather short, about three quarters of an inch long, moderately stout, with two large reniform glands near the base of the leaf.

FLOWERS.—Medium size, opening earlier than any other variety; petals thin and wavy; style and stamens about equal length.

FRUIT.—Rather small, about three quarters of an inch in diameter, oval heart-shaped, and somewhat angular in its outline: Skin, rich deep red; when fully mature becoming of a shining dark purplish color: Stem, medium length, about one and a half inches long, moderately stout, and inserted in a narrow, rather shallow, and irregular cavity: Flesh, purplish red, soft and tender: Juice, abundant, with a sweet, rich flavor: Stone, medium size, roundish ovate.

RIPE the last of May and early part of June.

FIG. PARADISE D'AUTOMNE PEAR

From the collection of the

Drawn From Nature & Chromo-lith'd by W. Sharp.

THE PARADISE D'AUTOMNE PEAR.

PARADISE D'AUTOMNE. Kenrick's *American Orchardist*, 3d Ed.

AMONG the more recently introduced pears, the Paradise d'Automne holds a conspicuous place. The first account we find of it is in the *American Orchardist*, 3d Ed. 1841, where Mr. Kenrick describes it as a new pear, received in England from France. Subsequently, it was enumerated and described in the *Catalogue* of the London Horticultural Society, 3d Ed. 1842, with the remark, by Mr. Thompson, that it was "very like the Beurré Bosc," and its general resemblance to that fine pear has induced some authors to consider the two synonymous. It is, however, quite distinct, and may readily be distinguished by the more irregular and uneven outline of the fruit, as well as by its more melting and buttery flesh. In the wood and foliage, the two are very dissimilar; the Paradise d'Automne having small leaves, and a reddish wood so thickly and distinctly dotted with large whitish grey specks, as to distinguish it at once. In quality, it is fully equal, if not superior, to the Bosc.

The Paradise d'Automne was introduced by Mr. Kenrick, who gave scions to the late R. Manning, in whose Pomological Garden, at Salem, it first fruited in this country in the autumn of 1844, when the tree produced about a dozen pears: it has continued to bear every year since, and our drawing, which is a most correct representation of the fruit, was made from some beautiful specimens sent us by Mr. Manning last autumn: our outline engraving is from a specimen from the same tree in 1846.

The Paradise d'Automne is a much more vigorous growing tree than the Beurré Bosc, making long and moderately stout shoots, upright at first, but afterwards becoming straggling and irregular. Our vignette represents a young pyramidal tree, three years from the bud. Whether it will succeed upon the quince, has not yet been fully ascertained: we are under the impression it will not prove long-lived on that stock, as we have trees, two years grafted, which present a rather feeble appearance. On the pear, it comes soon into bearing, about the fourth year.

TREE.—Vigorous, upright when young, with the annual shoots often curved; but, as the tree becomes older, assuming a straggling and somewhat pendulous habit.

WOOD.—Reddish brown, thickly dotted with very large, oblong, whit-

ish grey specks, and short-jointed; buds roundish, shortly pointed, diverging, with very stout, prominent shoulders: Flower-buds medium size.

LEAVES.—Small, ovate, rather thick, dark green, tapering towards each end, slightly wavy, and nearly entire on the edge; petioles short, about three quarters of an inch in length, and moderately stout.

FLOWERS.—Medium size; petals oval, cupped, and entire on the edge, with a rather short claw.

FRUIT.—Large, about three and a half inches long, and two and a half in diameter: Form, pyramidal, slightly irregular and uneven on the surface, large and full in the middle, little contracted as it tapers to the stem where it ends obtusely: Skin, slightly rough, dull yellow, profusely covered with bright russet, thickest on the sunny side where it has a ruddy tinge: Stem, long, about one and a half inches, moderately slender, uneven, curved, and obliquely attached to the fruit by a fleshy and oftentimes wrinkled base: Eye, rather large, open, and moderately depressed in a much-furrowed basin; segments of the calyx long, reflexed: Flesh, yellowish white, coarse, melting, buttery and juicy: Flavor, rich, sugary, sprightly, perfumed and delicious: Core, small: Seeds, medium size, long and pointed.

RIPE in September, and will keep two or three weeks.

THE DOYENNE DU COMTE PEAR

Tree 7 feet high

Season: from June 1st to June 15th

THE DOYENNE' D'ETE' PEAR.

DOYENNE' D'ETE'. *Theorie Van Mons*, (*Mag. of Hort.*, vol. xiii. p. 66.)

DOYENNE' DE JUILLET, Thompson, in *Gard. Chronicle*, 1847.

SUMMER DOYENNE', *Fruits and Fruit Trees of America*.

THE number of really good early pears is so exceedingly limited, that every addition to the list is viewed with great interest by the zealous cultivator. The early pears generally cultivated, with few exceptions, are small and inferior-flavored, and, indeed, scarcely worth growing,—certainly not by amateur cultivators for their own use. It is, therefore, with no little gratification that we introduce to greater notice the Doyenné d'Été, a variety of recent introduction to American collections, and, as yet, but little disseminated. In France, it is a tolerably well-known pear, but its cultivation seems to have been confined to the vicinity of Nantes, where it is raised abundantly, and is esteemed as one of the best early pears. It ripens fully as early as the Madeleine; and the fruit, which is equal in quality to that old variety, has the merit of being far more beautiful, having a fair yellow skin, with a brilliant red cheek. All its qualities considered, it must claim a place in every good collection.

The Doyenné d'Été was first brought to the notice of American pomologists by Mr. Kenrick, who published a description of the pear from M. Poiteau's work, entitled *Theorie Van Mons*, as long ago as 1836. It does not, however, appear to have been introduced until 1843, at which period we received trees from Paris, which grew rapidly, and, in 1845, came into bearing. It is stated, in the *Bon Jardinier*, that it was first introduced to Paris by M. Noisette, in 1830; but, as it is not enumerated in the latest *Catalogue* of the London Horticultural Society, (1842,) we apprehend it had not become generally known to cultivators.

After the experience of three years, we consider the Doyenné d'Été as deserving a rank among the best early varieties. The tree is a vigorous and healthy grower, a most abundant as well as an early bearer, and it succeeds finely upon the quince, coming into fruit, on young trees, only two years from the bud. The specimens have also been uniformly fair. Like most summer pears, some care is necessary in gathering the fruit; to have it in the best condition, it should be picked just as it changes from green to yellow; if gathered too soon, it will not have attained its rich flavor,—and, if too late, it will have lost it. But if

taken from the tree at the proper time, it will ripen off in the house, and possess a flesh as melting as the White Doyenné.

TREE.—Vigorous, with an erect and upright habit, branching regularly; annual shoots moderately stout, and slightly curved at the ends.

WOOD.—Clear olive yellow, with pale brown specks, and rather short-jointed; old wood grayish olive; buds medium size, shortly pointed, and slightly diverging: Flower-buds medium size, ovate.

LEAVES.—Medium size, oblong-ovate, narrow, tapering much to the point, little recurved on the midrib, partially drooping, and regularly but not very deeply serrated; petioles long, about one and a half inches in length, and rather slender.

FLOWERS.—Medium size; petals thick, obovate, and cupped.

FRUIT.—Medium size, about two inches long, and two inches in diameter: Form, roundish-turbinate, largest in the middle, tapering roundly to the stem, where it is obtuse: Skin, fair, smooth, pale yellowish green, becoming nearly yellow when mature, broadly shaded and marbled with brilliant red on the sunny side, and dotted with greenish russet specks: Stem, rather long, about one and a quarter inches, moderately stout, yellowish brown, slightly fleshy at the base, and obliquely inserted, without any cavity, under a slight projection: Eye, small, closed, and inserted in a very shallow basin; segments of the calyx short, stiff, projecting: Flesh, yellowish white, little coarse, melting, buttery and juicy: Flavor, rich, sugary, sprightly, pleasantly perfumed, and excellent: Core, medium size: Seeds, small, flattened, dark brown.

RIPE the end of July and beginning of August.

PEAR (Pyrus)

From a drawing by P. J. V.

Quercus, Virens & C. 1811 by W. J. W.

THE BEURRE' D'ANJOU PEAR.

BEURRE' D'ANJOU. Kenrick's *American Orchardist*, 3d Ed. 1841.

NE PLUS MEURIS, of some French Collections.

THE Beurré d'Anjou, though not a very new variety, is of quite recent addition to American collections of pears; and it proves to be one of the most beautiful as well as one of the largest and most valuable sorts we now possess. It comes in at a season when we have but a limited supply of excellent varieties, and, from its productiveness, size, beauty, and other superior qualities, must become an indispensable addition to all good collections of pears.

The origin of the Beurré d'Anjou is unknown to us. In some of the French *Catalogues* it is stated to have originated in the vicinity of Angers, near Paris; but whether this is correct or not, we have no means of ascertaining, as we cannot find any notice of it in any pomological work except that of Mr. Kenrick, who introduced it to the notice of American cultivators. In the *Catalogue* of the London Horticultural Society, 3d Ed., 1842, it is set down as a synonyme of the Brown Beurré; but either the true variety could never have existed in the society's collection, or a great error must have been committed; for the two pears are too distinct to have been considered identical.

It is somewhat remarkable that, in the large number of pears proved in the very extensive collection in the pomological garden of Mr. Manning, and principally described in the *Magazine of Horticulture*, the Beurré d'Anjou should not have been found among them. It first fruited in the collection of Col. Wilder, of Dorchester, in 1845, and its cultivation is yet mostly confined to amateur collections.

The Beurré d'Anjou is a rapid growing and healthy tree, forming a fine pyramid in five or six years. The fruit is borne on the ends of the shoots, and when every branch is terminated with well grown specimens the tree presents a highly beautiful appearance. It succeeds admirably upon the quince, our tree being upwards of ten feet high, though only six years planted out; and last season it produced upwards of sixty pears, some of which weighed half a pound. The fruit ripens freely and keeps well.

TREE.—Vigorous, with strong shoots, thrown out horizontally at first, but afterwards turning upwards with the ends quite erect; as it becomes older, from the weight of fruit, the branches assume a diverging habit.

BEURRE' D'ANJOU PEAR.

WOOD.—Yellowish olive, dotted with pale gray specks, stout, and short-jointed; old wood, grayish olive; buds large, short, ovate, diverging, with rather prominent shoulders: Flower-buds large, bluntly obovate.

LEAVES.—Large, oblong, rounded at the base, and tapering regularly to the point, recurved on the midrib, smooth, pale green, undulated, folded inwards, and nearly entire on the edge; petioles rather long, nearly two inches in length, stout.

FLOWERS.—Medium size; petals with a long claw and much cupped.

FRUIT.—Large, about three and a half inches long, and three in diameter: Form, oblong-obovate, full and rounded at the crown, narrowing to an obtuse point at the stem: Skin, fair, smooth, yellowish, very broadly marked on the sunny side with dull red, much russeted around the eye, and regularly covered with minute russet specks: Stem, short, about half an inch long, always stout and thick, curved, and obliquely inserted in a shallow cavity, formed by uneven swellings and projections of the fruit: Eye, medium size, open, and depressed in a small, round, regularly formed basin; segments of the calyx connected, thick, reflexed: Flesh, yellowish white, rather coarse, melting, and very juicy: Flavor, rich, sprightly, vinous, highly perfumed, and delicious: Core, small: Seeds, large, long, and pointed.

RIPE in October and November, and keeps well.

Pyrus communis L.

Printed by J. G. & J. H. Smith.

Drawn from Nature by J. H. Smith.

THE DEARBORN'S SEEDLING PEAR.

DEARBORN'S SEEDLING. *New England Farmer*, vol. x. p. 59.

THIS fine early pear, though among the first American varieties which were brought to the notice of cultivators, is just beginning to be properly appreciated. It has many valuable qualities. The tree is a vigorous and healthy grower, the fruit of fair size, and of superior quality, and it comes at a season when the supply of fine kinds is not abundant. Until the introduction of the Bloodgood, Tyson, and Rostiezer, it was the only excellent pear ripening between the Jargonelle and the Williams's Bon Chrétien.

The Dearborn's Seedling originated in the garden of Gen. H. A. S. Dearborn, of Roxbury, the first president of the Massachusetts Horticultural Society, about thirty years ago. It was found growing in a border of shrubs, in a cluster of syringa and rose bushes, and when about five years old, Gen. Dearborn concluded to remove it to a small nursery for the purpose of using it as a stock; but, in the attempt to replant it, it was found to have only a single tap root of great length; and as it was doubtful whether the shortening of this root might not cause its death, Gen. Dearborn concluded to let the tree remain until it came into bearing, and ordered the earth to be replaced. In 1830, it produced one pear; and in 1832, thirty-five.

The tree is supposed to have sprung from a seed accidentally dropped where it stood, as there were no pear trees in the vicinity of it at that time, or for many years previous. It grew rapidly, and in such regular form, that there was no occasion to attempt improving it by pruning. In 1831, Gen. Dearborn sent some of the pears to the Massachusetts Horticultural Society, with a letter describing the fruit; and it was justly pronounced a valuable acquisition.

Dearborn's Seedling is a very free growing variety; upright, regular, and handsome in form, and rather tardy in coming into bearing; it succeeds, however, very well upon the quince, and produces good crops of fine and fair sized fruit. Our drawing is from specimens produced upon the quince.

TREE.—Vigorous, erect, and rather tall, running up with long shoots, extending horizontally till within eighteen or twenty inches of the ends, which are turned upwards and very erect.

WOOD.—Reddish brown, freckled with small fawn-colored specks; old wood, dull grayish brown; buds, small, short, rounded, erect: Flower-buds medium size, ovate, with slightly woolly scales.

LEAVES.—Medium size, ovate, rounded at the base, shortly pointed, smooth, undulated, and little folded at the edges, with conspicuous nerves beneath, and finely and regularly serrated; petioles medium length, about one and a quarter inches, somewhat slender.

FLOWERS.—Medium size; petals round, cupped.

FRUIT.—Medium size, about two inches long, and two inches in diameter: Form, roundish, inclining to obovate, largest in the middle, rounded at the crown, and narrowing little to the stem: Skin, fair, smooth, thin, pale green, becoming of a beautiful lemon yellow when mature, with a large fawn-colored blotch at the base of the stem, and the surface dotted with minute russety specks: Stem, rather long, about an inch and a quarter in length, moderately slender, smooth, curved, and obliquely inserted in a very small cavity: Eye, rather small, open, and slightly depressed; segments of the calyx short, thick, projecting: Flesh, yellowish white, fine, melting, buttery, and juicy: Flavor, rich, sugary, delicately perfumed, and delicious: Core, medium size: Seeds, medium size, long, pointed, and dark brown.

RIPE from the early part of August to the first of September.

THE BEURRE' BOSC PEAR.

BEURRE BOSC. Lon. Hort. Soc. *Catalogue*, 2d Ed. 1831.

CALEBASSE BOSC, BEURRE' D'YELLE, of some, MARIANNE NOUVELLE, BOSC'S FLASCHENBIRNE,	}	Lon. Hort. Soc. <i>Cat.</i> , 3d Ed. 1842.
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THE Beurré Bosc has such a high and well known reputation, that it would seem almost superfluous to recapitulate its merits. Since its introduction to our gardens it has continued to be a general favorite, and it has been set down as a variety which cannot be omitted from the smallest collection of pears. It is a moderately vigorous and healthy growing tree, with large, glossy, and ample foliage,—quite conspicuous, in this respect, among other pear trees,—and, when loaded with its large, bell-shaped, rich-looking russety fruit, distributed evenly, but not thickly, over the branches, no pear has a more noble and attractive aspect.

The Beurré Bosc was raised as long ago as 1807. It was one of the early acquisitions of Van Mons, when his system of producing seedlings first began to attract attention; and was named by him in honor of his friend, M. Bosc, a distinguished Belgian pomologist. It was sent to the London Horticultural Society about 1820, and was introduced into American collections in 1832 or 1833, when scions were received, by Messrs. Manning and Kenrick, from Dr. Van Mons and the London Horticultural Society about the same time. It first fruited in Mr. Manning's collection in 1836, and he gave a brief account of it in the *Magazine of Horticulture*, (vol. iii. p. 47,) for 1837.

The Beurré Bosc, in the nursery and while young, is a rather moderate grower, and the shoots bend and incline downwards; but when it gets established it thrives well, and makes long and vigorous branches. It does not succeed very well upon the quince unless double worked. It is rather late in coming into bearing, generally the fifth or sixth year; but when it begins to fruit it produces regular crops, the pears being borne singly—not in clusters as with most kinds—and, on this account, the trees have the appearance of having been thinned.

TREE.—Vigorous, somewhat irregular and diverging while young, but, with age, attaining an upright and spreading habit.

WOOD.—Brown, dotted with large pale gray specks, long-jointed, and moderately stout; old wood, dull gray brown; annual shoots rather

long; buds, medium size, pointed, little diverging, with prominent shoulders: Flower-buds medium size.

LEAVES.—Large, broad, and rounded at the base, tapering considerably to the point, thick, dark green, glossy on the upper side, with prominent nerves, slightly undulated and without serratures on the edge; petioles long, about two inches in length, and moderately stout.

FLOWERS.—Large; petals narrow, with a long claw and little cupped.

FRUIT.—Large, about four inches long, and three in diameter: Form, pyramidal, little uneven on the surface, large full and round at the base, contracted near the middle, and from thence gradually tapering to the stem: Skin, nearly smooth, bright cinnamon russet all over, with occasional rough patches of a darker shade, and a few scattered blackish dots: Stem, long, about one and a half inches in length, curved, rather slender, light brown: Eye, small, closed, and but slightly depressed in a shallow basin; segments of the calyx short: Flesh, yellowish white, fine, buttery, melting, and juicy: Flavor, rich, sugary, perfumed, and delicious: Core, medium size: Seeds, medium size, dark brown.

RIPE in September and October, and matures gradually.

THE HUBBARDSTON NONSUCH APPLE.

HUBBARDSTON NONSUCH. Kenrick's *American Orchardist*, 1st Ed. 1832.

THE Hubbardston Nonsuch holds the same place among early winter apples, that the Baldwin does among the later ones, or the Porter among the autumn varieties. Of large size, beautiful appearance, and rich flavor, it possesses a combination of all the qualities of the finest apples. Nor does its excellence stop here; for the tree is a good grower, with large and handsome foliage, and in every stage of its growth, whether in the nursery row, or when it has attained a mature age, possesses a stately and symmetrical habit.

It is also one of our hardiest sorts, surpassing, in this respect, the Baldwin; it thrives well in various parts of the country, and in the Western states, where some of our New England apples have been affected with what is called the bitter rot, the Hubbardston Nonsuch has been declared "first rate in every particular."

This fine apple was introduced to notice by Capt. Hyde, of Newton, one of our oldest nurserymen, upwards of thirty years ago, who procured scions, and distributed a great number of trees from his nursery long before its merits were generally known. It originated in the town of Hubbardston in this State, and was first described by Mr. Kenrick, in the first edition of the *American Orchardist*, nearly twenty years ago. It is not yet very extensively disseminated, but as it becomes better known, it will undoubtedly occupy a prominent place in every good orchard.

The Hubbardston Nonsuch in the orchard bears a full crop only in alternate, or what are usually termed bearing, years, and a small crop in the intermediate years. The fruit, though always handsome, is greatly improved by high cultivation, being then unusually large and brilliantly colored, as represented in our drawing. Its season of ripening is usually from November to February; but it may be kept in a cool cellar till March, in very good condition, though at the sacrifice of most of its fine flavor.

TREE.—Vigorous, upright, with regularly curved branches, the ends erect; when full grown, making a uniform and moderately spreading head.

WOOD.—Brownish chestnut, sprinkled with whitish specks, moderately strong, and not very long-jointed; annual shoots rather slender, long, and very downy at the ends: Buds, rather small, short, and little flattened.

LEAVES.—Rather large, ovate-oblong, broadest near the middle, narrowing little to the base, and tapering to the point, thick, deep shining green above, and covered with a whitish down beneath; deeply, coarsely, and unequally serrated, with prominent nerves, and folded inwards at the edges; petioles, medium length, about one inch long, and rather stout.

FLOWERS.—Medium size; petals oblong, nearly flat, thin, somewhat wavy, and tinged with pink.

FRUIT.—Large, about three and a quarter inches broad, and three inches deep: Form, roundish, or roundish conical, largest near the middle, narrowing towards the crown, and slightly to the stem: Skin, fair, smooth, glossy, of a rich yellow, nearly covered with deep orange red, rather indistinctly striped with light crimson, often russetted around the base of the stem, and sparsely dotted on the surface with large russet specks: Stem, medium length, about three quarters of an inch long, rather slender, and moderately inserted in a broad, regular cavity: Eye, large, partially open, and little sunk in a broad, open, and ribbed basin; segments of the calyx broad and very short: Flesh, yellowish, rather fine, crisp and tender: Juice, tolerably abundant, with a rich admixture of sweet and acid, high-flavored and excellent: Core, small, nearly close: Seeds, medium size, plump.

RIPE in October, and keeps in good condition until February.

THE DIX PEAR.

THE DIX PEAR.

DIX. *New England Farmer*, vol. viii. p. 161, 1830.

FEW, if any, of our native pears hold a higher rank than the Dix. The large size, beautiful appearance, and exquisite flavor of its fruit, added to the vigor and hardiness of the tree, its productiveness, constant bearing, and period of maturity, give it a combination of qualities which but few varieties possess. When originally brought into notice, in 1829, it was pronounced "one of the very best autumn pears, which might, with the greatest safety, be introduced into our gardens;" and twenty years' experience have fully confirmed the correctness of that opinion.

The Dix originated in Boston, in the garden of Madame Dix, in compliment to whom it was named, about thirty-five years ago. The tree sprung from seed near the house, and grew so rapidly, that, in 1829, it had attained the height of twenty-three feet, with a stem ten inches in diameter; it still stands in the same spot, and has now become a very large tree. It first began to bear in 1825, but did not produce a full crop till 1829, since which time it has continued to bear abundant crops of fine fruit.

The Dix is very late in coming into bearing, and, on this account, cultivators have often rejected it in making a selection of fine pears. The average period of its fruiting is eight or ten years, occasionally in four or five, but oftener twelve and upwards. It has, however, the good quality of constant bearing after it has attained a fruiting state, and the pears ripen off as freely as the Baldwin apple. It does not succeed upon the quince unless double-worked.

The Dix is one of the most marked varieties in the nursery. The wood is almost as yellow, smooth, and slender, as a willow; but the tree has an erect and upright habit, and in time forms a large and fine head.

TREE.—Vigorous, upright, with rather long and slender annual shoots, occasionally thorny, horizontal at first, but erect at the ends; as the branches become older they assume a rather straggling habit.

WOOD.—Clear light yellow, smooth and glossy, with very minute dots, slender and rather long-jointed; old wood, pale olive yellow; buds, medium size, roundish ovate, slightly diverging, with very prominent shoulders: Flower-buds, medium size.

DIX PEAR.

LEAVES.—Small, ovate, light green, broadest in the middle, tapering to each end, little recurved on the midrib, slightly wavy, and somewhat reflexed at the edges, with a smooth and glossy surface, and very finely serrated; petioles long, about two inches in length, slender.

FLOWERS.—Medium size, petals narrow.

FRUIT.—Large, about four inches long and three and a half in diameter: Form, oblong, inclining to pyramidal, regular, largest in the middle, tapering to an obtuse point at the stem: Skin, slightly rough, greenish yellow, becoming pale yellow when mature, broadly tinged with pale red in the sun, and mottled with dots of a deeper shade, often russeted around the crown, and regularly and thickly covered with large distinct russet specks: Stem, medium length, about an inch long, rather stout, curved, and inserted in a shallow cavity, formed by swellings and projections of the fruit, highest on one side: Eye, medium size, open and slightly sunk in a very shallow, plaited or furrowed basin; segments of the calyx short, stiff, projecting: Flesh, yellowish white, coarse, melting, and juicy: Flavor, rich, sugary, slightly vinous, perfumed and delicious: Core, rather large: Seeds, small.

RIPE in November, and keeps four or five weeks.

THE LAS CANAS PEAR.

THE LAS CANAS PEAR.

LAS CANAS. *Magazine of Horticulture*, vol. xv. p. 197, 1849.

THE Las Canas is one of the numerous varieties introduced through the exertions of the late Mr. Manning, of Salem, who obtained the scions from M. Emelien de Wael, an amateur cultivator of Antwerp, and an intimate friend of Dr. Van Mons, who at that time possessed one of the most extensive collections of pears. M. de Wael visited this country about twelve years ago, and on his return home forwarded to Messrs. Manning and Kenrick scions of many new varieties of pears, and the Las Canas was among the number.

It first fruited in the Pomological Garden about five years ago, giving promise of great excellence; and the experience of successive years has proved it to be a most valuable acquisition. It has much of the character of those fine sorts, the Tyson and Rostiezer, possessing the rich spicy aroma which renders those varieties so popular and generally esteemed. It is only a medium-sized fruit; but its many fine qualities, added to its productiveness,—bearing its fruit in clusters,—vigorous habit, and early bearing, place it among the very best pears.

The origin of the Las Canas is unknown; it is probably a seedling produced by some of the Belgian amateurs, who are constantly raising new seedlings, and to whom we are indebted for so many of our choicest pears.

The form of this pear is somewhat peculiar; the crown is large and full, and, contracting slightly in the middle, it tapers so regularly into the stem that it is scarcely possible to say where it begins or ends. The tree is of very upright and regular form while young, with branches which make very acute angles, and its general form is similar to the Williams's Bon Chrétien, (or Bartlett.) Whether it will succeed well upon the quince has not yet been ascertained. Mr. Manning, from whom we received our specimens, and in whose collection the Las Canas has, so far, only fruited, informs us that they were from a tree on the pear, and that he had not tried it upon the quince.

TREE.—Moderately vigorous, upright, with erect annual shoots, which ascend at very acute angles.

WOOD.—Dull yellowish brown, smooth, and speckled with small russet specks, moderately stout, rather short-jointed and blunt at the ends; old wood, dull brownish olive; buds, medium size, rather long

LAS CANAS PEAR.

and pointed, flattened, erect, incurved towards the ends, with small shoulders, and partially covered with grayish scales: Flower-buds, medium size, ovate.

LEAVES.—Small, ovate, dull green, cordate at the base, shortly pointed, slightly wavy, and nearly entire at the edge; petioles, medium length, about one inch long, rather slender, and growing nearly erect.

FLOWERS.—Medium size, in compact clusters; petals little cupped, roundish, with nearly entire edges; claw short.

FRUIT.—Medium size, about two and a half inches long, and one and three quarters in diameter: Form, pyramidal, very regular, oblique at the crown, and tapering into the stem: Skin, slightly rough, dull yellowish green, very much russeted around the eye extending in patches and tracing towards the stem, mottled with green, and covered with small russet specks: Stem, medium length, about three quarters of an inch long, slender, curved, thick at the end attached to the branch, and swollen and fleshy at its junction with the fruit, which is oblique: Eye, small, open, and inserted in a small, scarcely perceivable basin; segments of the calyx short, very broad, and reflexed: Flesh, yellowish white, fine, melting, and very juicy: Flavor, rich and saccharine, with a high and delicious aroma: Core, medium size: Seeds, medium size, nearly black.

RIPE in October, and keeps two or three weeks.

THE DUCHESSE D'ANGOULEME PEAR.

THE DUCHESS OF ANGOULEME PEAR.

DUCHESS OF ANGOULEME. *Pomological Magazine*, vol. ii. pl. 76.

FEW varieties of pears have attracted so much attention as the Duchesse of Angoulême. The immense size of the fruit,—its great beauty and rich flavor,—as well as the vigor, hardiness, and productiveness of the tree, have given it a character which entitles it to a place in the smallest collection. Some cultivators, we are aware, have pronounced it a variable fruit, sometimes excellent, but oftener wanting in flavor, and only to be considered a good pear. But we are inclined to believe this character has only been applied to it when grown in an unfavorable soil or locality, or when, from some cause, the fruit has not been produced in its best condition. The *Pomological Magazine*, above quoted, describes it as “the very finest” of late autumn pears, and though this was twenty years ago, since which time many new kinds have been introduced, we know of no variety of the same season, except Swan’s Orange, which for general cultivation will surpass it.

The Duchesse of Angoulême was originally found growing in a hedge, at Anvers, near Paris, upwards of thirty years ago; but since its introduction it has been rapidly and widely disseminated, and there are few collections which do not contain one or more trees. The fruit often grows to a very large size; its ordinary weight is from twelve to sixteen ounces; but the specimen which our drawing so beautifully represents, weighed upwards of twenty ounces, and grew upon a dwarf tree only four or five years old.

The tree is of upright and stocky habit, and makes a beautiful and symmetrical pyramid, growing admirably upon the quince, and forming fine specimens at the age of four or five years. It is also a fine variety for espaliers or walls; and a trained tree, with a full crop, is one of the most attractive objects of the fruit garden. It comes into bearing early, either upon the pear or quince stock.

TREE.—Vigorous, upright and erect, the lateral branches ascending at very acute angles; annual shoots long and straight.

WOOD.—Brownish yellow, thickly dotted with large prominent whitish specks, stout and rather long-jointed; old wood yellowish olive; buds, medium size, long, slender, and sharply pointed, diverging: Flower-buds, medium size, ovate, with somewhat wooly scales.

DUCHESSE OF ANGOULEME PEAR.

LEAVES.—Medium size, ovate, broadest in the middle, shortly pointed, slightly wavy, of a bright shining green, finely nerved, and nearly entire on the edge; petioles medium length, about one and a quarter inches long, and rather slender.

FLOWERS.—Medium size; petals narrow, oblong, nearly flat.

FRUIT.—Very large, about four inches long and three and a half in diameter: Form, roundish oblong, tapering little to the stem, where it is very obtuse, with a very uneven and knobby surface: Skin, fair, smooth, rich deep yellow when mature, often tinged with blush on the sunny side, with several scattered irregular russet patches, and the whole surface regularly sprinkled with large russet specks: Stem, medium length, about an inch long, thick and large where it adjoins the branch, and deeply sunk in a round cavity: Eye, rather small, closed, and deeply sunk in a much furrowed basin; segments of the calyx short, incurved, stiff: Flesh, white, fine, melting, buttery, and juicy: Flavor, rich, saccharine, perfumed, and excellent: Core, medium size: Seeds, medium size, plump.

RIPE in October and November, and keeps well.

THE EARLY HARVEST APPLE.

Fruits of America, Plate N°.

Drawn From Nature & Chromo lith^d by W. Sharp.

THE EARLY HARVEST APPLE.

EARLY HARVEST. Kenrick's *American Orchardist*, 1st Ed. 1833.

LARGE EARLY HARVEST, Thatcher's *Am. Orchardist*.

PRINCE'S HARVEST, OF
EARLY FRENCH REINETTE, } Coxe's *View of the Orchard, &c.*

JULY PIPPIN, Floy, in *Guide to the Orchard*, Am. Ed.

JULY EARLY PIPPIN, } Hort. Soc. *Catalogue*, 3d. Ed. 1842.

LARGE EARLY,
HARVEST,
YELLOW HARVEST,
LARGE WHITE JUNEATING, } of some American collections.
TART BOUGH,

THE Early Harvest is, without doubt, the finest early apple we yet possess. Of good size, and beautiful appearance, it has a crisp and tender flesh, and combines, in its flavor, that pleasant admixture of sweet and acid which gives a freshness peculiar among early apples.

Mr. Coxe, in his excellent work on fruit trees, describes the Early Harvest under the names above quoted from his work, and he is the first author who notices this variety. He does not, however, state its origin, or from whence he received it; but

as it has not been identified among the great number of foreign kinds which have been introduced to American collections, there can be no doubt of its native origin.

Though now upwards of thirty years since it was first brought to notice by Mr. Coxe, it is yet very little cultivated, in comparison with other sorts more recently introduced, and of inferior quality. The supply of fruit for our markets is exceedingly limited, and what there is, when large and fine, commands a very high price. That a variety so excellent should not have been much more extensively disseminated is somewhat remarkable, and we hope our description and figure of it may aid in making it better known to all cultivators.

The Early Harvest is a moderately vigorous and healthy growing tree, branching low, but forming, when full grown, a fine round head; it comes early into bearing, and produces abundant crops. The young trees grow upright, and may readily be distinguished among others from the forked appearance of the lateral shoots, several of which spring from the extremity of the previous year's wood.

EARLY HARVEST APPLE.

TREE.—Moderately vigorous, upright, the branches making very acute angles.

WOOD.—Reddish chestnut, sprinkled with small whitish specks, moderately stout, short-jointed; annual shoots somewhat downy at the ends; old wood, brownish chestnut; buds, small, short, and flattened, with small shoulders: Flower-buds, medium size, frequently formed at the ends of the shoots.

LEAVES.—Medium size, roundish obovate, rather light green, tapering to the point, wavy at the edges, and irregularly and rather obtusely serrated; petioles rather short, about half an inch long, stout.

FLOWERS.—Medium size; petals obovate, cupped.

FRUIT.—Medium size, about three inches broad, and two and a half deep: Form, roundish, sometimes little flattened at the base, rounding off to the crown, which is full: Skin, fair, smooth, pale yellow or straw color when mature, very slightly tinged with blush on the sunny side, with a few traces of russet round the stem, and some scattered spots of the same color, intermixed with white specks, over the surface: Stem, medium length, about three quarters of an inch long, rather slender, and inserted in a moderately deep and somewhat narrow cavity: Eye, medium size, closed, and slightly sunk in a shallow, nearly smooth, basin; segments of the calyx narrow, twisted: Flesh, white, rather fine, crisp, and tender: Juice, abundant, pleasantly acid, sprightly and well flavored: Core, rather close: Seeds, small.

RIPE from the middle of July to the end of August.

THE BEURRE' DIEL PEAR.

BEURRE' DIEL. *Pomological Magazine*, vol. i. pl. 19.

DIEL,	}	Hort. Soc. <i>Catalogue</i> , 3d Ed. 1842.	
DIEL'S BUTTERBIRNE.			
DOROTHEE' ROYAL,			
GROSSE DOROTHEE',			
BEURRE' ROYAL,			
DES TROIS TOURS,			
BEURRE' D'YELLE, (of some,)			
GROS DILLEN,			
DILLEN,			
DE MELON,			
MELON DE KOPS,			
BEURRE' MAGNIFIQUE,			
BEURRE' INCOMPARABLE,			
SYLVANGE VERTE D'HIVER, of some Collections.			
FOURCROY BOUVIER, Thompson, in <i>Gard. Chron.</i> , 1845.

IF the epithet of a noble pear belongs to any variety, the Beurré Diel unquestionably deserves that appellation. It is a noble fruit, in every sense of the word. Of the very largest size,—of handsome form,—with a deep yellow skin,—a perfectly melting flesh and luscious flavor,—and ripening late in the season, when there are but few good pears, it must be considered one of the very best which has been added to our collections.

The Beurré Diel was one of the early seedlings of Dr. Van Mons, and was raised as long ago as 1805. He first sent scions of it to the London Horticultural Society, in 1817, in whose garden it soon after produced fruit; and it was first sent to this country by Mr. Knight, in his liberal donation of scions,—through the Hon. John Lowell,—to the Massachusetts Agricultural Society, in 1823. It was named in honor of Dr. Augustus Frederick Adrian Diel, one of the most distinguished German pomological writers.

The Beurré Diel, in addition to the high qualities of its fruit, is one of the most vigorous and beautiful growing pear trees, conspicuous for its large, deep green, glossy leaves, and smooth, clean bark, and is valuable as an ornamental tree. It grows very freely upon the quince, and soon acquires a good size, producing abundant crops.

TREE.—Very vigorous, with the lateral shoots horizontal, and often curved when young, but, as it becomes older, assuming an upright and tolerably regular form; annual wood long and remarkably stout.

WOOD.—Grayish brown, with large, oblong, grayish specks, strong, and moderately long-jointed; old wood, grayish olive; buds. medium

BEURRE' DIEL PEAR.

size, broad, rather sharply pointed, erect, the ends curved inward, with prominent shoulders: Flower-buds, medium size, ovate.

LEAVES.—Large, roundish ovate, largest about the middle, shortly pointed, nearly flat, thick, dark green, finely and irregularly serrated; petioles, medium length, about one and a quarter inches long, stout.

FLOWERS.—Large, petals round, cupped, with a rather short claw.

FRUIT.—Large, about three and a half inches long, and three in diameter: Form, obovate, slightly irregular, large about the middle, full at the crown, and tapering to an obtuse point at the stem: Skin, slightly rough, uneven, dull green, becoming bright yellow when mature, occasionally russeted in irregular patches, and sprinkled with prominent russet specks: Stem, rather long, about one and a half inches in length, stout, curved, and deeply inserted in a contracted cavity: Eye, medium size, open, and considerably depressed in a ridged basin; segments of the calyx long, narrow and projecting: Flesh, yellowish white, coarse, slightly gritty at the core, buttery, melting and juicy: Flavor, rich, sugary, highly perfumed and delicious: Core, medium size: Seeds, medium size, dark brown.

RIPE in November and December, and keeps till January.

THE SAINT ANDRE PEAR

Fruits of America Plate K^o

Drawn from Nature & Chromo Lith^d by W. Sharp

THE SAINT ANDRÉ PEAR.

SAINT ANDRÉ. *Magazine of Horticulture*, vol. xii. p. 297.

THE Saint André is one of the finest autumn pears, recently introduced. It resembles, in its melting flesh and rich flavor, the Belle Lucrative, and is nearly, or quite, equal to that variety, which is admitted to stand at the head of our early autumn pears. The fruit is unusually fair, of good size, comes to maturity immediately after the Williams's Bon Chrétien, (or Bartlett,) and is in eating three or four weeks.

For its introduction to American collections, we are indebted to the late Mr. R. Manning, of Salem. He received scions of the Saint André, with some other sorts, from the Messrs. Baumann, of Bollwiller, France, in 1834 or 1835, at the same time he obtained the Rostiezer, which we have already described. It first fruited in his collection in 1841, and he briefly noticed it in the *Magazine of Horticulture*, for 1842, (vol. viii. p. 58;) and subsequently, we fully described and figured it in the same work, as above quoted.

From the Pomological Garden, scions have been disseminated, and, for four or five years, it has fruited in several amateur collections, fully maintaining its high character.

Of its origin, we have no information. Until within a few years, its name has been confined to the *Catalogue* of Messrs. Baumann, and we have not succeeded in finding any account of it, by pomological writers, previous to that of Mr. Manning. It is probably a seedling, produced by some of the Flemish cultivators, and introduced into their collection.

The tree is of vigorous and healthy growth, of upright habit, regular in form, and the foliage is conspicuously large, glossy and handsome. The wood, as it acquires age, has a somewhat cracked and rough appearance, similar to the Van Mons Leon le Clerc, though in a much less degree. It possesses the desirable characteristics of coming early into bearing, growing freely either upon the quince or pear stock, and of producing abundant crops. The shape of the tree and color of the wood somewhat resemble the Seckel; and we have received a number of trees from France, for the latter variety, which have proved to be the Saint André; but whether this error is general, we have no opportunity of knowing.

TREE.—Vigorous, upright, and regular in form, the lateral shoots making a gentle curve upward; annual wood moderately stout. Young trees in the nursery branch near the ground.

SAINT ANDRE' PEAR.

WOOD.—Clear reddish brown, dotted with small grayish specks, moderately stout, and rather short-jointed; old wood, olive brown; buds, medium size, long, rounded, rather sharply pointed, diverging, with moderately large shoulders: Flower-buds, medium size, obovate, with rather loose scales.

LEAVES.—Large, oblong obovate, broadest near the base, tapering to the point, nearly flat, smooth, deep glossy green, and quite entire on the edge; petioles long, about one and a half inches in length, and moderately stout.

FLOWERS.—Medium size; petals rather short, round and cupped.

FRUIT.—Large, about three inches long, and two and a half in diameter: Form, obovate, full towards the crown, and tapering regularly to the stem: Skin, fair, smooth, yellowish green, becoming paler when mature, finely spotted or marbled with dull red on the sunny side, and dotted with dark green and russet specks: Stem, medium length, about one inch long, moderately stout, curved, somewhat oblique, often swollen and fleshy where it adjoins the fruit: Eye, medium size, open, and little depressed in a very shallow basin; segments of the calyx short, round: Flesh, greenish white, fine, buttery, melting and juicy: Flavor, rich, sprightly and vinous, with a peculiarly delicious aroma: Core, small: Seeds, medium size, very pointed, light brown.

RIPE in September and October, and keeps some time.

THE COES GOLDEN DROP PLUM

Fruit of America. Plate No.

Drawn from Nature & Chromo Lith'd by W. S. Pratt

THE COE'S GOLDEN DROP PLUM.

COE'S GOLDEN DROP. Hort. Soc. *Catalogue*, 3d Ed. 1842.

COE'S, *Pomological Magazine*, vol. ii. p. 57.

COE'S IMPERIAL,

GOLDEN DROP,

NEW GOLDEN DROP,

BURY SEEDLING,

FAIR'S GOLDEN DROP,

GOLDEN GAGE,

KING OF PLUMS, of some Collections.

WATERLOO, of some French Collections.

Hort. Soc. *Catalogue*, 3d Ed. 1842.

COE'S Golden Drop is one of the most delicious of all plums. Nearly approaching the Washington in size,—equalling the Green Gage in the lusciousness of its juice,—and coming in some time after both of these varieties are gone, it may be justly ranked as one of the best kinds yet produced, and indispensable to even the very smallest collection of plums.

Coe's Golden Drop was raised from seed, upwards of forty years ago, by Mr. Jervase Coe, a market-gardener, at Bury St. Edmunds, in Suffolk, near London. It originated from a stone of the Green Gage, the blossoms of which, Mr. Coe supposed, had been fertilized by the White Magnum Bonum; the two trees of which grew nearly in contact with each other in his garden. The great resemblance of the Golden Drop, in size and color, to one parent, and the near approach, in its high flavor, to the other, would seem to favor this supposition. The superiority of this plum made it a great favorite among cultivators, and it soon became generally introduced into all choice collections of this fruit, under the several synonymes which we have quoted above, with the exception of the last, which is of recent addition to the list. This name originated, we believe, among the French nurserymen, and trees, received from France as the Waterloo, have proved to be the Golden Drop.

An impression has prevailed, that this fine plum, on account of its late maturity, does not succeed well in this country only in the Middle States. This, however, is not correct; for, as far as we have any knowledge, it ripens freely, and produces abundantly: in the extreme northern

parts of New England it may not, possibly, attain that richness which it acquires with us, and which constitutes its great excellence.

The trees are of vigorous and rather compact growth, having smooth, short-jointed, purplish shoots, with very prominent eyes, somewhat like the Green Gage, and with small, glossy, deep green leaves.

It is a most abundant bearer, and the fruit, which ripens the last of September and early in October, if carefully gathered, will keep in a sound state for more than a month, shrivelling slightly, but retaining its juiciness and fine flavor. Lindley, in his account of it in the *Guide to the Orchard*, states that, when the fruit has been wrapped in soft paper, and kept in a dry room, he has eaten it twelve months after being gathered.

TREE.—Moderately vigorous, diverging in its branches, forming a stocky, rather compact head; annual shoots short and strong.

WOOD.—Dark purplish brown, with a few paler spots, smooth, short-jointed; buds, medium size, roundish, with prominent shoulders.

LEAVES.—Medium size, oval, nearly flat, tapering to the end, rather sharply serrated, smooth, and of a glossy dark green on the upper side; petioles short, slightly pubescent, with two globose glands at the base of the leaf.

FLOWERS.—Medium size; petals roundish ovate, somewhat imbricated.

FRUIT.—Large, about two inches long, and one and three quarters in diameter: Form, oval, largest in the middle, tapering to the apex, which is slightly depressed, and narrowing to the stem, where it is abruptly hollowed out; suture distinct, running half round, one side little longer than the other: Skin, fair, smooth, golden yellow, somewhat mottled with pale green under the skin, dotted with a few deep crimson specks on the sunny side, and covered with a thin whitish bloom: Stem, medium length, about one inch long, rather slender, and obliquely inserted in a small cavity, on a somewhat elongated base: Flesh, pale yellow, thick, very melting, and firmly adhering to the stone: Juice, abundant, sugary, sprightly and delicious: Stone, large, very long, rather narrow, compressed, and sharp pointed.

RIPE the last of September, and keeps a long time.

THE GARDEN OF THE FUTURE

Fruits of Apples. Plate No. 1.

Leaves of the Garden of the Future. By W. S. Sargent.

THE BENONI APPLE

BENONI. Kenrick's *American Orchardist*, 1st Ed. 1833.

THE Benoni is a summer apple, of superior quality. It is not quite so large as the Williams, which ripens about the same time,—nor has it the prepossessing appearance of that showy and excellent variety,—but it is fully equal to it in quality. It has a firm and crisp flesh, and a rich, pleasant, subacid and sprightly flavor, which, combined with the productiveness of the tree, claim for it a prominent place in every fruit garden or orchard.

The Benoni is a native variety, and was first brought to the notice of cultivators, about twenty years ago, by Mr. E. M. Richards, of Dedham, a zealous amateur, who has devoted much attention to apples, and introduced several varieties of merit. Mr. Richards gave a brief account of this apple in the *Magazine of Horticulture* for 1835, (vol. i. p. 343.) He there states that it originated in Dedham, Mass., upwards of twenty-five years ago, where the original tree, we believe, is still growing, and that it first came into bearing in 1831 or 1832. Its merits soon became known, and, since that time, its cultivation has gradually extended, until it is now found in many of the best collections of apples. Mr. Richards has repeatedly shown very fine specimens of the Benoni, and pomologists are indebted to him for his endeavors to bring this and other native seedlings into more general cultivation.

The tree has a peculiarly erect and handsome habit,—greatly resembling in this respect the Northern Spy,—and, if left to itself, forming a perfect pyramid, with its annual branches shooting up to the height of four or five feet. The foliage is also of a deep green, and a small tree, loaded with its bright red fruit, is, at all times, a fine object. Mr. Richards states that “it bears almost to a fault every second year.” It comes into fruit rather earlier than most varieties, and we have seen young trees standing in the nursery rows, not more than six or eight feet high, bearing several of its handsome apples. As a dwarf, on its own stock, it is especially desirable; the trees branch low, and, from their naturally compact form, are easier kept within a convenient size than many other varieties.

TREE.—Moderately vigorous, with an erect and upright habit, the branches ascending at an acute angle with the main stem, and forming, when fully grown, a handsome round head.

BENONI APPLE.

WOOD.—Dull reddish chestnut, thickly dotted with round russet specks, moderately strong, and very short-jointed; ends of the annual shoots somewhat downy; old wood, dull olive brown; buds, small, short, broad, flattened, with rather prominent shoulders, somewhat woolly: Flower-buds, medium size.

LEAVES.—Medium size, oblong-oval, largest in the middle, narrowing to the base, terminating rather abruptly in a point at the apex, deep green, somewhat wavy, and regularly serrated; petioles medium length, about three quarters of an inch long, and moderately stout.

FLOWERS.—Medium size, cupped, and tinged with blush.

FRUIT.—Medium size, about two and a half inches broad, and two and a half deep: Form, roundish, narrowing towards the crown, which is angular: Skin, fair, smooth, with a deep yellow or orange ground, nearly covered with red, distinctly striped with dark crimson, and covered with scattered, whitish specks: Stem, very short, scarcely half an inch in length, slender, and deeply inserted in a rather contracted cavity: Eye, rather large, partially open, and considerably sunk in a deep, open, furrowed basin; segments of the calyx medium length: Flesh, yellow, fine, crisp and tender: Juice, abundant, rich, vinous, high flavored and excellent: Core, medium size, rather close: Seeds, medium size, pale brown.

RIPE in August and September, and keeps well.

BLACK EAGLE CHERRY

Fruit of American Trade Co.

Drawn from Nature & Colored by W. Sharp

THE BLACK EAGLE CHERRY.

BLACK EAGLE. *Horticultural Transactions*, vol. ii. pl. 9.

THE Black Eagle is one of the finest cherries in cultivation. It ripens soon after the May Duke, about the same time as the Old Black Heart, and is surpassed by no other variety of its season. The fruit is of good size, with a very tender flesh, and a peculiarly rich and luscious flavor. The tree is a good, without being an over-abundant, bearer, and the fruit is less liable to injury from heavy rains than many other kinds.

Two different accounts are given of the origin of the Black Eagle. In the *Horticultural Transactions*, as above quoted, where it was first figured, it is stated to have been produced by Sir Thomas Andrew Knight; but in a subsequent notice of this cherry, in the same work, (vol. viii. p. 258,) as well as in Lindley's *Guide to the Orchard*, its production is ascribed to Miss Elizabeth Knight. It is, however, of no material consequence whether it was raised by the father or daughter, so long as it originated at Downton Castle, the residence of Mr. Knight. And to him the horticultural world is indebted for its introduction, as well as for several other seedlings of the most superior quality, at the head of which may be named the Elton.

The Black Eagle was raised in 1806, from the seed of the Ambreé, of Duhamel, impregnated with the pollen of the May Duke; and, as the authors of the *Pomological Magazine* truly remark, "it really combines all that is worth raising in both these varieties."

Mr. Knight sent the Black Eagle, with other fruits, to the Hon. John Lowell, in 1823; but though introduced so long since, it has not yet found its way into very general cultivation. Its merits, however, are so great, that no collection can be considered complete without it.

TREE.—Vigorous, of an erect and spreading habit, similar to the old Bigarreau, and with rather stout annual shoots.

WOOD.—Strong, short-jointed, dark brown, partially covered with a grayish epidermis; buds, large, full, short, erect.

LEAVES.—Large, oblong, broadest above the middle, acuminate, thick, wavy on the margin, deep green, doubly, but not very deeply, serrated, and slightly pendulous; petioles, rather long, about one and a half inches in length, moderately stout, with reniform glands.

FLOWERS.—Medium size; petals roundish oval, cupped and imbricated; stamens shorter than the style.

BLACK EAGLE CHERRY.

FRUIT.—Medium size, about one inch broad, and seven eighths of an inch long: Form, roundish heart-shaped, flattened at each end, with a deep suture all round, and a large and distinctly indented point at the apex: Skin, dark shining red, nearly black when fully mature: Stem, medium length, about one and a quarter inches long, stout, and inserted in a moderately deep open cavity: Flesh, dark purplish red, slightly firm and very tender: Juice, abundant, rich and high flavored: Stone, roundish, rather small.

RIPE from the first to the middle of July.

WASHINGTON PLUM

THE WASHINGTON PLUM.

WASHINGTON. *Pomological Magazine*, vol. i. pl. 16.

BOLMAR'S WASHINGTON, *Guide to the Orchard*.

BOLMAR,	}	Hort. Soc. <i>Catalogue</i> , 3d Ed. 1842.
NEW WASHINGTON,		
FRANKLIN,		
SUPERIOR GAGE,	}	of some American collections.
SUPERIOR GREEN GAGE,		
WASHINGTON BOLMAR,

THE Washington Plum is one of the most remarkable varieties, and deservedly holds the highest rank among the numerous sorts which have yet been produced. Nearly equalling the Green Gage in its abundant juice and luscious flavor, far surpassing it in size, and greatly excelling it in richness and beauty, it has, to a great extent, taken the place of that old and superior plum. The tree is also of the most vigorous habit among plums, with a large, broad, glossy and luxuriant foliage,

quite unlike any previously known sort, and at once distinguishable from all others.

The history of the Washington is very generally known, though its origin is involved in some obscurity. Mr. Floy, in the American edition of Lindley's *Guide to the Orchard*, states that it sprang from the root of a grafted tree of the Green Gage, growing near the Bowery in New York. This tree was destroyed by lightning below the graft; a few suckers came up from the root, and these were sold in the New York market. Mr. Bolmar was the purchaser of two of them: this was in 1814; and in 1818, when his trees came into bearing, he requested Mr. Floy to call and see them; this he did, and the beauty of their foliage, as well as the immense size of the fruit, surprised him. Mr. Bolmar gave him buds, from which he propagated the variety, and disseminated the trees from his nursery; he also had a drawing made of the fruit at that time.

The late Wm. Prince also gives an account of it in the *Pomological Manual*, (vol. ii. p. 53,) where he states that the variety was well known around Flushing, about the year 1824, at which period there were several trees of "the thickness of a man's thigh," and that it was cultivated for a long time under the name of the Superior Gage. He

was unable to trace it any farther than Flushing, and he had strong evidence that it was one of the numerous seedlings which his father raised, about the year 1790, from the Green Gage, when the Imperial Gage, Red Gage, and other fine varieties, were originated from the same lot of seed.

The Washington was introduced into the garden of Robert Barclay, Esq., of Bury Hill, near London, in 1819; and in 1821, the late Dr David Hosack, of New York, presented several trees to the London Horticultural Society, in whose garden it soon fruited, and, from its immense size and superior qualities, attracted unusual attention.

The trees, from their vigorous habit, soon form fine heads, making remarkably strong annual shoots; they are rather tardy in coming into bearing, but when they commence fruiting they produce abundant crops.

TREE.—Very vigorous and erect, often throwing out its branches, when young, at right angles with the main stem. Our vignette represents a young tree two years from the bud or graft.

WOOD.—Pale grayish brown, stout, moderately long-jointed, and, when young, slightly pubescent; buds, rather small, flattened, shortly pointed, with moderately prominent shoulders.

LEAVES.—Very large, roundish oblong, bright glossy green, moderately thick, wavy, obtusely and not very deeply serrated; petioles, medium length, about half an inch long, moderately stout, slightly pubescent.

FLOWERS.—Very large; petals roundish, cupped; style rather longer than the stamens.

FRUIT.—Large, about two and a quarter inches long, and two and an eighth of an inch in diameter: Form, roundish oval, largest in the middle, and tapering roundly to each end, with a shallow suture extending half round, deepest near the stem: Skin, fair, smooth, dull yellow, inclining to orange in well-grown specimens, dotted and marbled with crimson on the sunny side, and covered with a thin lilac bloom: Stem, medium length, about three quarters of an inch long, moderately stout, little pubescent, and inserted in a shallow cavity: Flesh, yellow, rather firm and melting, separating freely from the stone: juice abundant, rich, sugary, sprightly and luscious: Stone, medium size, oval, acute at each end, deeply furrowed, and nearly even at the edges.

RIPE the last of August and beginning of September.

HEATHCOTE PEAR

Fruits of America, Plate N°

Drawn From Nature & Engraved by W. Sharp

THE HEATHCOT PEAR.

HEATHCOT. *New England Farmer*, vol. vii. p. 82.

GORE'S HEATHCOT, *Prince's Pom. Manual*, vol. i.

THE Heathcot was one of the earliest American pears which was brought to notice. At the period of its introduction only two or three varieties were admitted by pomologists to be worthy of general cultivation. The late Hon. John Lowell, in 1828, stated, that, "although it was thirty-three years since he had turned his attention to horticulture, he was not able to recollect any valuable table pear, the evidence of whose origin in this country was deemed unquestionable, except the Seckel, the Johonnot, the Lewis, and the Heathcot." From this, it will be seen how few were the fine native pears which we possessed twenty years ago. But Mr. Lowell's remarks, though nearly correct when written, have no application now. Had we space, we should like to make an enumeration of the choice native pears, at present known, for comparison with the list of 1828. Every intelligent cultivator will, however, supply the information himself; and he must feel that we have done more, in this short space of time, in adding to the list of fine varieties, than all the cultivators of Europe, excepting Van Mons, during the present century.

The Heathcot was raised in 1812, in the garden of the late Hon. Christopher Gore, in Waltham, Mass., and was so named in honor of the gardener who planted the seed. It first fruited in 1824, and continued to bear a uniform crop up to 1828, when it was brought to the notice of cultivators by the late Capt. Jonathan Winship of Brighton. In 1830, specimens were exhibited from the original tree, which weighed upwards of eight ounces each. Since that time the variety has become much disseminated, though it is by no means very generally cultivated.

The tree is a healthy and moderately vigorous grower, of upright habit, making a great number of short, slender branches, which, unless judiciously thinned out, form a thick and bushy head. The lateral branches diverge in a very regular manner. It is rather slow in coming into bearing, but produces a uniform crop every year. It does not grow freely on the quince.

TREE.—Moderately vigorous, upright, and tolerably regular in form, the branches making a slight curve upwards; annual wood rather slender. Young trees in the nursery branch very near the ground.

HEATHCOT PEAR.

WOOD.—Reddish brown, dotted with small whitish specks, rather slender and short-jointed; old wood pale grayish brown; buds, large, short, full, erect, with prominent shoulders: Flower-buds, medium size.

LEAVES.—Small, oblong ovate, broadest about the middle, narrowing to the base, tapering regularly to the point, recurved on the midrib, folded inwards, thickly nerved, dark green, and distinctly, but not deeply, serrated; petioles, medium length, about one and a half inches long and rather slender.

FLOWERS.—Rather small; petals oblong, somewhat cupped.

FRUIT.—Medium size, about three inches long, and nearly three in diameter: Form, obovate, tapering roundly to an obtuse point at the stem: Skin, greenish yellow, becoming lemon yellow when mature, more or less clouded, and interlaced with russet, particularly around the eye and stem, and slightly browned on the sunny side: Stem, medium length, about three quarters of an inch long, rather stout, somewhat knobby, dull brown, curved, and obliquely inserted in a small, round, moderately deep cavity, highest on one side: Eye, small, closed, and slightly depressed in a small, uneven, ridged basin; segments of the calyx short, thick and fleshy: Flesh, yellowish white, fine, very melting, buttery and juicy: Flavor, rich, sprightly, vinous and excellent, with a slight perfume: Core, rather large: Seeds, large, peculiarly pointed at the obtuse end, dark brown.

RIPE in October and keeps well for some time.

D'UELLE DE GRILLING PEAR

Fruits of America, Plate IV

Dray & Curran, Lith. by W. Sharp.

THE DUCHESS OF ORLEANS PEAR.

DUCHESS OF ORLEANS. Kenrick's *American Orchardist*, 7th Ed. 1841.

AMONG the new pears of French or Flemish origin, which have been recently introduced, the Duchess of Orleans holds a high rank. It is but a few years since Mr. William Kenrick, on his return from Europe, brought with him a few scions of this variety, which he procured in Paris. A portion of these were, with his usual liberality, given to the late Robert Manning, of Salem, in whose pomological garden it first fruited about six years ago. Its beautiful appearance and superior quality at once commended it to notice, and successive trials have fully

established its claim to a place among our finest pears.

The origin of the Duchess of Orleans is unknown. Mr. Kenrick briefly described it in the *American Orchardist*, and gave as his authority M. Oudin, a French nurseryman of high reputation. He merely adds, that it had "lately been received from Normandy," the most favorable locality in France for fine pears. Undoubtedly it is the production of some of the French nurserymen, or amateur cultivators, who are constantly raising new seedlings, which are introduced to cultivation without any other knowledge of their merits than the recommendation of those who produced them from seed.

The Duchess of Orleans is a peculiarly prepossessing fruit. In form it is very regular, pyramidal, and the skin, which is of a fine rich yellow, when mature, is beautifully mottled with golden russet, often so profusely as to cover the whole fruit. It comes into eating at a good season, just after the Williams's Bon Chrétien or Bartlett, and keeps better than most autumn pears.

The trees are tolerably vigorous growers, with a somewhat peculiar, upright habit; the branches are long, curved or wavy, with the ends inclined towards the main stem. It is rather late in coming into bearing, being generally the fifth or sixth year. It does not grow freely on the quince.

TREE.—Moderately vigorous, upright, somewhat irregular, with the branches curved inwards; annual shoots long and rather slender.

WOOD.—Yellowish olive, rather thickly dotted with oblong, grayish white specks, rather slender, and long-jointed; old wood brownish olive; buds, small, slender, sharply pointed, diverging, with moderately prominent shoulders: Flower-buds, medium size.

LEAVES.—Medium size, oblong ovate, largest about the middle, narrowing most to the point, which is shortly acuminate, nearly flat, yellowish green, and obtusely serrated ; petioles, rather long, about one and a quarter inches in length, moderately stout, often curved or wavy.

FLOWERS.—Large ; petals oblong, somewhat cupped ; claw long.

FRUIT.—Large, about three and a half inches long and two and a half in diameter : Form, regular, pyramidal, full at the crown, little contracted about the middle, and tapering to the stem : Skin, slightly rough, light yellow, mottled with golden russet in the shade, thinly marked with red in the sun, and sparsely covered with small russet specks : Stem, long, about one and a quarter inches in length, rather stout, swollen at the end adjoining the branch, straight, and obliquely inserted in a fleshy base, without any cavity : Eye, medium size, open, and scarcely depressed ; segments of the calyx short, projecting : Flesh, yellowish, fine, buttery, melting and juicy : Flavor, rich, sugary and delicious, with a pleasant musky aroma : Core, medium size : Seeds, medium size, rather long, dark brown.

RIPE in October, and keeps three or four weeks.

THE EARLY PURPLE GUIGNE CHERRY.

Fruits of America, Plate No.

Drawn from Nature & Coloured by W. Sharp.

THE EARLY PURPLE GUIGNE CHERRY.

EARLY PURPLE GUIGNE. *Horticultural Transactions*, vol. viii. pl. 4.

EARLY PURPLE GRIOTTE, *Hort. Soc. Catalogue*, 3d Ed. 1842.

It is somewhat surprising that a cherry, possessing such valuable qualities as the Early Purple Guigne, should not have become much better known, and far more extensively cultivated in American collections. It was introduced into the garden of the London Horticultural Society in 1822, and in 1830 a full account of it, by Mr. R. Thompson, was published in its *Transactions*, accompanied with a beautiful colored figure of the fruit. As the history of so fine a variety will be interesting to every pomologist, we copy the following from Mr. Thompson's account :

"This variety is probably of recent origin on the continent, and its early introduction to this country by the Horticultural Society was entirely accidental, it having been received in a collection from M. De Candolle, of Geneva, in 1822, under the name of the Griotte de Chaux, which is a late cherry, of the nature of a Morello. This being the case, and its foreign name not having been found, it was temporarily called, in the garden, the Early Purple Griotte, under which name it has since been distributed.

Writers are much divided, on the continent, with regard to those principal divisions of cherries of which the Griottiers form one, and among which the sort for which this was sent ought to have ranked, but with which it clearly does not agree. The Griottiers were formerly written Agriottiers, probably from the sharpness of their juice,—a quality which prevails more or less in all of them. The Morello tribe is included in that division, along with other slender wooded varieties, in all of which the petioles of the leaves are short and erect, compared with those of other kinds of cherries.

In none of these peculiarities does the Early Purple Guigne accord with the Griotte tribe. Its habit is very different; the petioles of its leaves, instead of being short, are remarkably long and slender, and consequently the leaves are drooping. But with another division, called by the French Guigniers, a very different tribe from our northern Geans, it agrees in every respect.

That this sort is highly deserving of cultivation, being the earliest yet known, will appear best by comparing it with the May Duke and Early May, grown in similar situations; the former is quite green, the latter is barely ripe when this is in full perfection. It may be said to be about a fortnight earlier than the May Duke, and to be fully equal to it in quality."

It is a little singular that the origin of two of the earliest cherries we have should be involved in so much obscurity, and quite as remarkable that both should have been received from the nursery of the Messrs. Baumann, of Bollwiller. These two are the Early Purple Guigne and the May Bigarreau. A reference to our account of the latter, which we have already figured, (pl. 26,) will show that it came from Messrs. Baumann, without name, under nearly the same circumstances as the Early Purple Guigne, and it yet appears to be almost or quite unknown to English cultivators.

When our description of the May Bigarreau was written, we had not fruited the Early Purple Guigne, and we made the remark, that unless the latter proved to be "remarkably early, the May Bigarreau may be safely set down as, at least, a fortnight earlier than any other variety." The experience, however, of two years has given us an opportunity to judge fully of the merits of this cherry, and we can now state that it is even earlier than the May Bigarreau, and also a larger, more beautiful, and richer fruit. The trees are moderately vigorous, forming a somewhat loose and spreading head, and good bearers. No collection should be without this fine early cherry.

TREE.—Moderately vigorous, upright; branches, somewhat irregular and spreading.

WOOD.—Moderately strong, short-jointed, dark brown, partially covered with a silvery epidermis; old wood, sprinkled with large horizontal whitish specks; buds, rather large, oblong-ovate, diverging, with prominent shoulders.

LEAVES.—Medium size, oblong, drooping, wavy on the margin, often incurved, irregularly and coarsely serrated; veins, small beneath; petioles long, nearly two inches in length, slender, dark red, with large reniform glands, generally two, but occasionally more.

FLOWERS.—Large, opening early; petals, oblong oval; stamens, longer than the style.

FRUIT.—Medium size, about three quarters of an inch long, and seven eighths of an inch in diameter, roundish heart-shaped, broad at the base, narrowing to the apex, somewhat compressed, with an indistinct suture, and a large indented point: Skin, dark red, becoming of a rich, glossy, purplish black when fully ripe: Stem, very long, about two inches in length, slender, and moderately inserted in a rather shallow cavity: Flesh, deep purplish red, tender, juicy, rich, sweet and excellent: Stone, medium size, roundish.

RIPE the last of May and the beginning of June.

THE THOMAS PLUM

Fruits of America, Plate IV

Drawn from Nature & Chromo Lith'd by W. Sharp

THE THOMAS PLUM.

THOMAS. *Magazine of Horticulture*, vol. vii. p. 388.

THE Thomas, though not to be placed in the same rank with the Washington, Imperial Gage, Jefferson, and some other American plums, possesses, however, a combination of qualities which render it a very desirable variety. It is nearly as large as the Washington, and full as beautiful as that plum, ripens its fruit late in the season, and has the excellent property of hanging upon the tree, without rotting, a much longer time than any of the large sized kinds. The trees are also exceedingly vigorous growers, come into bearing rather early, and produce abundant crops.

In general appearance the Thomas resembles the Sharpe's Emperor, an English plum, having the same salmon-colored skin, beautifully shaded with pale violet, and overspread with a thin lilac bloom. This, together with its vigor, hardness, late ripening and general good quality, render the Thomas a variety well deserving a place in all but the most limited collections of this fruit.

The Thomas originated in Boston, in the garden of William Thomas. The tree sprang up, near the house, from a stone supposed to have been accidentally dropped from the window. It first came into bearing in 1839 or 1840, when the tree was only six or seven years old. In 1841, Mr. Thomas exhibited some beautiful specimens of the fruit before the Massachusetts Horticultural Society, who named it in honor of the originator. Its size and handsome appearance attracted general admiration, and its quality was so good that the second premium was awarded to Mr. Thomas for his fine specimens.

From scions kindly furnished us by Mr. Thomas, we budded several trees, and the last two or three years they have borne fine crops. The past season the plums were unusually beautiful, and hung in clusters on the branches until the latter part of September, when they were gathered. But very few rotted upon the tree, though the autumn was more than usually unfavorable to the keeping of the fruit; and this we deem one of its best characteristics. For a large collection it is an excellent plum.

TREE.—Vigorous, upright, with diverging branches, making a regular, well-shaped head; annual shoots, strong.

WOOD.—Dark brown, sprinkled with whitish specks, partially covered with a grayish epidermis, nearly smooth and rather short-jointed; buds, small, short, erect, with rather prominent shoulders.

LEAVES.—Medium size, roundish oval, dark green, strongly veined beneath, irregularly and rather deeply serrated; petioles, medium length, about half an inch long, moderately stout, with two globose glands at the base of the leaf.

FLOWERS.—Medium size; style and stamens about equal.

FRUIT.—Large, about two inches long and one and three quarters of an inch in diameter: Form, roundish oblong, flattened at the apex, with a shallow suture, one half larger than the other: Skin, deep amber colored, beautifully mottled and shaded with bright red on the sunny side near the point, profusely sprinkled with white dots, and covered with a thin whitish or pale lilac bloom: Stem, medium length, about half an inch long, rather stout, and deeply inserted in a contracted cavity: Flesh, deep yellow, half melting, and freely separating from the stone: Juice, tolerably abundant, sweet and pleasantly flavored: Stone, rather large, roundish ovate, thick, and light colored.

RIPE from the middle to the last of September.

THE ANDREWS PEAR.

Fruit of America Plate X.

Drawn from Nature & Engraved by W. Smith.

THE ANDREWS PEAR.

ANDREWS. *New England Farmer*, vol. vii. (1829,) p. 266.

AMORY, } of some American Collections.
GIBSON, }

THE Andrews is, unquestionably, one of the finest American pears yet produced. It has everywhere, and under all circumstances, so far as our knowledge extends, proved to be a hardy, productive and superior variety. In appearance, it is less prepossessing and showy than the Williams's Bon Chrétien (Bartlett) or the Golden Beurré of Bilboa, which ripen at the same time; but in its very melting flesh, and the peculiarly rich cinnamon aroma of its abundant juice, surpasses either of them, and is second to no other pear of its season.

The history of the Andrews, though tolerably well authenticated, is, however, to be received with some doubt. The first account of it was published in the *N. E. Farmer*, by Mr. Samuel Downer, who introduced it to the notice of cultivators soon after the organization of the Massachusetts Horticultural Society, in 1829. Mr. Downer states that it originated in Dorchester, and that the original tree was purchased about sixty years ago by Mr. John Andrews, of Boston, who removed it to his garden in Court Street, where it continued to bear fruit for several years; but from some cause, either its locality or from neglect, it disappeared more than thirty years ago.

The only doubt respecting its origin, as above stated, is, that in Somerville, Mass., there is now growing, in full vigor, and bearing a large annual crop, a fine large tree of the Andrews. Where the scions came from is unknown; the only information the present owner of the tree can give, is, that his father grafted it when he was a little boy, upwards of *sixty years* ago. As the age of this tree is as great as that claimed for the one purchased by Mr. Andrews, it remains a question whether the latter was the original one, or whether it was grafted from the same unknown source from which the one in Somerville was obtained. Of its native origin, however, there can be no doubt.

The Andrews is a slow growing and moderately vigorous tree, bearing so profusely that it makes very little wood. It comes into bearing rather early, and is another of the many American pears which does not grow freely on the quince.

TREE.—Moderately vigorous, upright, little irregular, making very slender wood while young, but becoming stronger as it advances in age.

WOOD.—Dark reddish brown, dotted with small white specks, rather slender and short-jointed; annual shoots, short; old wood, dull brown; buds, medium size, roundish ovate, full, diverging, with rather prominent shoulders: Flower-buds, medium size.

LEAVES.—Small, oblong ovate, dull green, shortly pointed, rather coarsely nerved, wavy on the margin, and finely serrated; petioles, long, nearly two inches in length, very slender.

FLOWERS.—Medium size; petals cupped.

FRUIT.—Large, about three inches long and two and three quarter inches in diameter: Form, obovate, pyramidal, slightly irregular, one side being a little larger than the other, full at the base, and tapering to the stem: Skin, fair, smooth, yellowish green, tinged with brownish red on the sunny side, and dotted with a few scattered russet specks: Stem, medium length, about three quarters of an inch long, rather stout, curved, twisted and obliquely inserted without any cavity, usually with a projection on one side: Eye, medium size, open, and deeply sunk in a round basin; segments of the calyx medium length: Flesh, yellowish white, fine, melting and very juicy: Flavor, rich, sugary and refreshing, with a peculiarly delicious aroma: Core, medium size: Seeds, large, very long, light brown.

RIPE in September and keeps three or four weeks.

THE CHAMPAGNE OR BURGUNDY PEAR

From the French Plate

Drawn from Nature & Engraved by W. Sharpe

THE GOLDEN BEURRE' OF BILBOA.

GOLDEN BEURRE' OF BILBOA. Kenrick's *American Orchardist*.

GOLDEN BEURRE', of some English Collections.

HOOPER'S BILBOA, of some American Collections.

FEW of our early autumn pears have a more prepossessing appearance than the Golden Beurré of Bilboa. Its skin is unusually smooth and fair, and its golden yellow hue, so indicative of its name, is made yet the more rich in contrast with the deep blotch of cinnamon russet which encircles its stem, and whose outer line is lost in the delicate tracings and dottings which radiate from it. But the great beauty of the Golden Beurré of Bilboa, as with some pears, is not its only merit. Independent of this it is really a most excellent fruit, having a fine melting flesh, a vinous juice, and a pleasant flavor; add to these a vigorous and handsome growing tree, producing abundant crops, and a fair estimate may be formed of this desirable pear.

The Golden Beurré of Bilboa was first introduced into American collections by Mr. J. Hooper, of Marblehead, who imported the tree from Bilboa, in Spain, in 1821; and in October, 1831, specimens of the fruit were first exhibited before the Massachusetts Horticultural Society. Mr. Manning, who introduced it into his collection, thought it might probably be detected among the future importations from Europe; but neither in the immense number of varieties cultivated by Mr. Manning, nor in any other collection, up to this time, a period of twenty years, has a similar variety yet been seen, showing conclusively that it must have originated in the country from whence it was received.

Some few years ago we received several new varieties of pears from an English collection, and among them was a Golden Beurré. We supposed it to be some entirely new kind, as no such pear has been described by any European pomologist. The wood appeared familiar, though we did not then think of identifying it as a synonyme. We have since ascertained that scions of the Golden Beurré of Bilboa were sent to England, some years ago, by Mr. W. Kenrick. This at once explained the history of the Golden Beurré, and we doubt not, hereafter, it will be often received from abroad as a new pear.

The tree is a vigorous and healthy grower, with a fine habit, making a symmetrical head. It does not come into bearing very early, nor does it succeed very well upon the quince.

TREE.—Vigorous, upright and regular in form, with the branches slightly horizontal at first, but gently curving upwards at the ends; annual shoots rather long, tapering but little to the ends.

WOOD.—Clear yellowish brown, dotted with small whitish specks, moderately stout and rather short-jointed; old wood, reddish brown; buds, medium size, oblong ovate, erect, with rather prominent shoulders: Flower-buds, medium size, ovate.

LEAVES.—Large, roundish ovate, largest near the base, tapering to the point, thick, light green, glossy, with prominent nerves, slightly recurved on the midrib, nearly flat, and deeply, regularly and sharply serrated; petioles, rather short, about three quarters of an inch long, moderately stout.

FLOWERS.—Medium size; petals, oval; claw, rather short.

FRUIT.—Size large, nearly three inches long and two and a half in diameter: Form, obovate, largest about one third from the eye, and tapering in a swollen manner to the stem: Skin, very fair, smooth, pale yellow when mature, with a large blotch of smooth russet encircling the stem, regularly dotted with russet specks, and occasionally having a faint tinge of blush on the sunny side: Stem, long, about one a half inches in length, uneven, rather slender, and obliquely inserted in a small cavity, with a slight projection on one side: Eye, medium size, closed, and moderately sunk in a round basin; segments of the calyx long and narrow: Flesh, yellowish white, fine, melting, buttery and juicy: Flavor, sprightly, refreshing, vinous and excellent: Core, small: Seeds, medium size, nearly black.

RIPE the last of September, and keeps well for two or three weeks.

Wm. Sharp

THE
FRUITS OF AMERICA,

CONTAINING

RICHLŶ COLORED FIGURES,

AND

Full Descriptions of all the choicest Varieties cultivated

IN THE UNITED STATES:

BY C. M. HOVEY,

EDITOR OF THE MAGAZINE OF HORTICULTURE:

CORRESPONDING MEMBER OF THE CINCINNATI HORTICULTURAL SOCIETY, OHIO; OF THE CLEVELAND HORTICULTURAL SOCIETY, ETC.; AND HONORARY MEMBER OF THE HORTICULTURAL SOCIETIES OF NEW HAVEN, CONN.; PITTSBURG, PA.; ROCHESTER, N. Y.; STEUBENVILLE, OHIO; BURLINGTON, IOWA; COLUMBUS, OHIO; NEW BEDFORD, MASS., ETC.

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☞ The Standard names are in Roman letter; and the *Synonymes* in Italics.

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THE JEFFERSON PLUM.

Fruits of America, Plate No.

Illustrations, Natural History, United States, 1850

THE JEFFERSON PLUM.

JEFFERSON. *Magazine of Horticulture*, vol. xi. p. 23.

FEW varieties of plums,—certainly none of our American seedlings,—have had a higher reputation than the Jefferson. It has been pronounced nearly or quite equal to the Green Gage,—that almost unsurpassable standard of excellence,—by some of our pomologists, and in consequence of such an eulogium in its favor, it has been extensively sought after, and introduced into many of the finest collections of this fruit, with the expectation that it would supplant that old and deservedly popular and esteemed plum. But as the trees have come into bearing this expectation has not been realized. The Jefferson proves, indeed, to be a most excellent variety, superior to many others of the same season, but it cannot be ranked with the Green Gage. It possesses, however, great beauty, and, in this respect perhaps, it equals, if it does not surpass, any other variety; it has the same delicate yellow skin as the Washington, but this is blotched and marbled, in the most beautiful blending of tints, with crimson, lake and rich purple. It has also the excellent characteristic of hanging long upon the tree without rotting. Summing up all its qualities,—size, beauty and fine flavor,—it must claim a prominent place among our plums, answering as a very good substitute for the Green Gage when that variety is gone, though falling a little short of it in excellence.

The Jefferson was raised by the late Judge Buel, of Albany, and the original tree was, a few years since, growing upon the grounds occupied by him. The date of its origin we have not seen stated, but we presume it must have been twenty-five or thirty years ago. In looking over a list of fruit trees, presented to the Massachusetts Horticultural Society by Judge Buel, in 1829, we find one tree mentioned simply as “my plum;” and as we are not aware of his ever having raised any other variety of merit, we presume that it was the Jefferson. In 1841, trees were presented to the London Horticultural Society, in whose garden it fruited in 1845. It is now very generally disseminated throughout the country.

The Jefferson is not a very rapid growing tree, having much of the habit of the Green Gage; it does not come into bearing so soon as some other varieties, but, when full grown, it produces abundant crops.

TREE.—Moderately vigorous, upright, branching low, with diverging shoots, forming an irregular, rather compact head; annual shoots of moderate growth.

JEFFERSON PLUM.

WOOD.—Purplish brown, partially covered with a grayish epidermis, nearly smooth or but slightly downy, and short-jointed; buds, medium size, sharply pointed, with prominent shoulders.

LEAVES.—Medium size, narrow, ovate, deep green, smooth above, and finely and sharply serrated; petioles, medium length, about half an inch long, rather slender.

FLOWERS.—Medium size, stamens and style about equal length.

FRUIT.—Large, about two inches long, and one and three quarters of an inch broad: Form, roundish oval, narrowing most on one side, near the stem; suture, distinct, running half round, one side larger than the other: Skin, fair, smooth, deep yellow, clouded, marbled and dotted with bright crimson and purplish red on the sunny side, and covered with a thin whitish bloom: Stem, medium length, little more than half an inch long, moderately stout, and inserted in a small circular rim, set nearly even with the surface: Flesh, yellowish, thick, and melting, slightly adhering to the stone: Juice, abundant, rich, sweet and delicious: Stone, medium size, ovate, sharply pointed, and nearly smooth.

RIPE from the middle to the last of September.

THE BEURRE LANGELIER PEAR.

Fruits of America, Plate N°

Drawn from Nature & Chromo Lith'd by W. Sharp

THE BEURRE' LANGELIER PEAR.

BEURRE' LANGELIER. *Magazine of Horticulture*, vol. xii. p. 336.

NOTWITHSTANDING the great number of new pears which have been brought to notice the last twenty years, there is still only a limited number of late winter varieties of really first rate excellence. The Winter Nelis, Glout Morceau, Beurré d'Aremberg, Passe Colmar and Easter Beurré, among foreign kinds, and the Lawrence and Lewis, among our American seedlings, comprise almost the entire list. It is gratifying, therefore, to every pomologist, to record the accession of such a superior fruit as the Beurré Langelier, which must be classed among the best, if not *the* finest, of its season. It has all the characteristics of a fine pear. Of large size, handsome form, beautiful appearance, delicious flavor, ripening freely and keeping well, it at once claims the highest rank; and if we add to these qualities a vigorous and healthy growing tree, of unexceptionable habit and large glossy foliage, a correct idea may be obtained of its excellence.

The Beurré Langelier was first introduced to the notice of cultivators by M. Langelier, of Jersey, who, we presume, raised it from seeds, though it may have been produced by some of the French or Belgian pomologists, and placed in his hands for sale. M. Langelier, in a circular issued in 1844, when he first offered the trees for sale, "begs leave to draw the attention of pear growers to his new pear, of first rate merit; perfectly melting, ripe in January, of fine Beurré shape, larger than Napoleon, bears well as a standard, trees very vigorous, and one of the best in cultivation." To say it has proved all this is doing no more than justice to M. Langelier.

The Beurré Langelier grows freely both upon the pear and quince stock; it does not come into bearing very early, and it has not yet fruited sufficiently to test its qualities for productiveness. But, so far as we can form an opinion, after fruiting it on young trees for three years, and those unfavorable ones to the pear, it promises to be an abundant bearer.

TREE.—Very vigorous, upright, with slightly diverging branches, making a regular and symmetrical head; annual shoots of moderate length, straight and strong.

WOOD.—Dark glossy brown, distinctly dotted with large, round, grayish specks, stout and rather short-jointed; old wood, dull brown, with

BEURRE' L'ANGELIER PEAR.

conspicuous horizontal specks; buds, medium size, roundish ovate, erect, with moderately large shoulders: Flower-buds, good size, obovate, and slightly woolly.

LEAVES.—Medium size, roundish ovate, smooth, thick, dark glossy green, largest about the middle, narrowing to each end, little wavy and recurved on the midrib, very indistinctly and obtusely serrated, with prominent nerves; petioles, long, nearly two inches, and moderately stout.

FLOWERS.—Small; petals, roundish, cupped.

FRUIT.—Large, about three and a half inches long, and three inches in diameter: Form, obtuse pyramidal, somewhat Bon Chrétien shaped, slightly contracted about the middle, and ending obtusely at the stem: Skin, fair, smooth, clear light green, becoming pale lemon yellow when mature, with a broad tinge of pale blush on the sunny side, and dotted with numerous small russet specks: Stem, medium length, about one inch long, rather slender, and obliquely inserted in a small, shallow, contracted cavity: Eye, small, closed, and rather abruptly sunk in a small furrowed basin; segments of the calyx short: Flesh, yellowish white, fine, buttery, melting and very juicy: Flavor, rich, vinous and delicious, with a fine aroma: Core, medium size: Seeds, medium size.

RIPE from December to February.

THE HULL PEAR.

Fruits of America, Plate N^o.

Drawn from Nature & Chromo Lith^d by W. Sharp.

THE HULL PEAR.

HULL. *Magazine of Horticulture*, vol. xi. p. 435.

THE Hull pear is one of the best of our American seedlings. It is not so prepossessing in appearance as many others of the same season,—having a dull greenish skin, more or less traced and dotted with russet,—but in its melting flesh and fine flavor, it is excelled but by few of the autumn pears. It has, in addition, all the desirable qualities which characterize our native fruits, viz., a hardy and vigorous growing tree, and an abundant bearer.

The Hull is believed to have originated in the town of Swanzev, Mass. From a letter now before us, from Mr. D. Wilbur, Jr., of Somerset, who introduced the Hull to the notice of cultivators, and who sent us scions from the original tree in 1844, accompanied with his letter, we learn that the parent tree was then growing in Swanzev, and appeared about forty years old. It had not attracted much attention or been generally known only a few years. The tree originally grew in an old orchard, but some years previously had been removed to where it then stood. There were no other kinds in the vicinity, and from what pear it may have sprung no correct idea can be formed. Mr. Wilbur states that “it is a prodigious bearer.” It is so unlike most other varieties in its growth, wood, &c., that we have supposed it must be a seedling from some wilding tree, and that this was the first remove towards an ameliorated state, as practised by Van Mons in the production of his seedlings.

The trees grow rapidly, making long, rambling and rather slender annual shoots, with but few lateral branches. It comes into bearing moderately early. It does not succeed well upon the quince.

TREE.—Vigorous, of a somewhat straggling habit, making long annual shoots, with but few lateral branches, and forming a loose irregular head.

WOOD.—Clear yellowish brown, dotted with small grayish specks, moderately stout, and rather short-jointed; old wood, dull yellowish brown; annual shoots, long, curved; buds, medium size, slightly diverging: Flower-buds, medium size, pointed.

LEAVES.—Medium size, obovate, broadest near the base, tapering to the point, which is shortly acuminate, light glossy green, wavy, rolling

HULL PEAR.

slightly underneath on the sides, thickly nerved, and very indistinctly serrated; petioles, very long, about two inches, and rather slender.

FLOWERS.—Medium size; petals cupped.

FRUIT.—Medium size, about three inches long, and two and three quarters in diameter: Form, obovate, tapering to the stem, where it ends obtusely: Skin, slightly rough, pale yellowish green, tinged with dull red on the sunny side, blotched with russet at the base of the stem, somewhat traced with russet over the surface, and regularly covered with brownish red specks: Stem, long, about one and a half inches, smooth, rather slender, dark brown, and inserted without any depression on an obtuse point: Eye, medium size, open, and sunk in an uneven shallow basin; segments of the calyx, round, short: Flesh, yellowish white, coarse, melting, buttery and juicy, slightly gritty at the core: Flavor, rich and sugary, with a spicy, delicious aroma: Core, large: Seeds, medium size, mostly abortive, long and pointed, dark brown.

RIPE in September, and keeps two or three weeks.

THE FAMUSE APPLE

Fruits of America, Plate No.

Drawn from Nature & Colored by W. Sharp

THE FAMEUSE APPLE.

FAMEUSE. *Forsyth's Fruit Trees*, 3d Edition.

DE NEIGE,	} Lon. Hort. Soc. <i>Cat.</i>
POMME DE FAMEUSE,	
SANGUINEUS,	
POMME DE NEIGE,	<i>Fruits and Fruit Trees of America.</i>
SNOW APPLE,	} of some American collections.
CHIMNEY APPLE,

It is somewhat remarkable that such an old apple as the Fameuse, familiar to European writers on fruits, should not have been more generally known among our American pomologists. Neither Cox nor Thatcher, two of the earliest writers, mention it; and Mr. Kenrick, in his *Orchardist*, appears to have been the first to call the attention of cultivators to it. His description and account of the Fameuse brought it into notice, and latterly it has become much better known and more highly appreciated, so that at the present time a collection cannot be con-

sidered complete without it.

That a variety of so much merit should not have been more generally disseminated is somewhat surprising, for, as an autumn apple, both on the score of beauty and excellence, it has few superiors. Of only medium size, it is still large enough for a dessert fruit, and its brilliant purplish crimson skin, which brings its snow-white flesh in still greater contrast, renders it one of the most attractive apples. In its peculiarly tender, almost melting flesh, and its slightly musky aroma, it greatly resembles some of the fine pears.

The Fameuse has always been supposed by our pomologists to be an American apple; and one of our authors speaks of it as a "celebrated Canadian fruit." But the early notice of it by Forsyth, as well as its history, so far as it has been traced, afford no proof of this. On the contrary the evidence is, that it is a foreign apple, and in all probability originated in France. It is known to have been planted by the French settlers on the eastern shore of Lake Champlain, at Ogdensburgh and Detroit, one hundred and fifty years ago; and it is scarcely possible that at that time a native variety should have been so well known, as to have been disseminated over such a large tract of country.

FAMEUSE APPLE

The Fameuse is a most abundant bearer in alternate years. It seems to prefer a deep, rich, strong, loamy and rather moist soil; and it is in such situations as this, in the vicinity of Montreal, that it attains its greatest excellence.

TREE.—Moderately vigorous, upright, making erect annual shoots, and forming a large, round, handsome head.

WOOD.—Deep reddish chestnut, dotted with small, whitish specks, rather slender, and short-jointed; buds, small, short and flattened: Flower-buds, medium size.

LEAVES.—Medium size, roundish ovate, shortly pointed, tapering little towards each end, nearly flat, deep green, doubly, rather deeply, and sharply serrated; petioles, short, about one inch long, stout.

FLOWERS.—Medium size; petals cupped, and tinged with pink.

FRUIT.—Medium size, about three inches broad, and two and a half deep: Form, round, occasionally flattened at the base, and largest in the middle: Skin, fair, smooth, yellowish green, nearly covered with a lively pale red, and streaked with purplish crimson, very dark on the sunny side: Stem, short, about half an inch long, rather slender, and inserted in a moderately deep and somewhat contracted cavity: Eye, small, closed, and little depressed in a slightly furrowed basin; segments of the calyx rather long, twisted: Flesh, snow-white, fine, crisp and very tender; Juice, abundant, slightly subacid, rich and excellent, with a delicate musky aroma: Core, medium size, closed: Seeds, medium size, long and pointed.

RIPE in October and November, and keeps well.

THE CRAWFORD'S LATE PEACH.

CRAWFORD'S LATE.

CRAWFORD'S LATE MALACATUNE, } Ken. *Am. Orchardist*.
CRAWFORD'S SUPERB MALACATUNE, }
CRAWFORD'S LATE MELOCOTON, *Fruits and Fruit Trees of America*.
LEMON RARERIPLE, of some American Collections.

CRAWFORD'S LATE stands at the head of all our American peaches for its size and magnificence of appearance; and among yellow-fleshed varieties it certainly stands equally high for its excellent qualities. Under ordinary cultivation, it is a remarkably large, showy and beautiful fruit; but when raised in its greatest perfection, it measures twelve or thirteen inches in circumference. Mr. Kenrick states that ninety of the peaches have filled a basket, holding over three pecks.

This superb variety was raised by William Crawford, Esq., of Middletown, New Jersey, the same gentleman who produced the Early Crawford, already figured and described in our first volume. It was first brought to the notice of pomologists by Mr. William Kenrick, of Newton, who described it in the *American Orchardist*, under the name of Crawford's Late Malacatune. But as all long and unnecessary names are objectionable, and not generally used, it has latterly been known simply as Crawford's Late, which name we now adopt. Formerly peaches were chiefly distinguished as "rareripes" and "malacatunes," the former being the white-fleshed and the latter the yellow-fleshed ones; but we believe it is now universally conceded, that the addition of either of these names to a fruit conveys no decided meaning, and is therefore useless. Brevity in the names of all fruits is a desirable and commendable object.

Crawford's Late much resembles the Early Crawford. It is a little larger than that variety; it is also rounder and not compressed on the sides. It has the same deep yellow skin, and the brilliant coloring of that peach, but the surface is covered with a thicker down. It ripens about a month later than the Early Crawford. As a market fruit it is one of the most profitable in cultivation, coming in, as it does, after most of the other large peaches are gone, and it always commands a high price.

Under the name of Lemon Rareripe, the Crawford's Late has been considerably disseminated in Massachusetts.

CRAWFORD'S LATE PEACH.

LEAVES.—Rather large, nearly smooth, crenated, with globose glands.

FLOWERS.—Small, pale red.

FRUIT.—Large, about three inches broad, and three inches long: Form, roundish, slightly oblique at the point, one side little larger than the other, with a distinct suture running half round, and a rather small cavity at the base: Skin, deep yellow, woolly, broadly suffused with bright red on the sunny side, often indistinctly striped and mottled: Flesh, rich yellow, very melting, and faintly rayed with red at the stone, from which it parts freely: Juice, abundant, rich, brisk, saccharine and delicious: Stone, large, thick, very deeply furrowed.

RIPE from the middle to the end of September.

THE COMMON PEAR, *Pyrus communis*, L.

BARTLETT, OR WILLIAMS' BON CHRE'TIEN PEAR.

WILLIAMS' BON CHRE'TIEN. *Trans. Lon. Hort. Soc.*, vol. ii. pl. xvi.

BARTLETT, of all American Collections.

WILLIAM, of some French Collections.

THIS large and superb pear, now universally known under the name of Bartlett, in all American collections, is one of the most popular, admired and generally-cultivated varieties, possessing, in an eminent degree, a combination of excellences which can scarcely be found in any other pear. In size it is among the largest, in appearance among the most beautiful, and in quality among the best of its season; and, when to merits such as these are added a free growing and vigorous tree, an upright and handsome habit, an early and abundant bearer; in all seasons and all soils a fair and perfect fruit, ripening freely when gathered early, and keeping well, it must be admitted that it ranks among the very best varieties for general cultivation.

The Bartlett was first described, as above quoted, under the name of Williams' Bon Chrétien, its proper and legitimate title, and one which it ought to retain. But the name of Bartlett has become so generally diffused, that it has supplanted the former, and it must henceforth be generally known,—at least in this country,—as the Bartlett. It originated in Berkshire, England, about sixty years ago; but grafts of it were subsequently obtained by Mr. Williams, a nurseryman near London, who first introduced it to notice. It was first introduced to this country in the year 1799, when Mr. James Carter, of Boston, purchased a few trees in London, for Mr. Thomas Brewer, of Roxbury, Mass. The estate subsequently passed into the possession of E. Bartlett, Esq., after whom it was named.

The tree grows freely upon the quince, and produces great crops; it is, however, so early and abundant a bearer upon the pear stock, that there is but little necessity for growing it upon the quince. Young trees in the nursery rows frequently bear the second year.

TREE.—Vigorous, upright, very regular until it begins to bear, when the branches become somewhat pendulous and irregular; annual shoots, strong, stout, curved inwards at the ends.

WOOD.—Clear dark yellow, dotted with small, pale gray specks; old wood, dull brownish yellow; buds, medium size, little pointed, flattened, with prominent shoulders: Flower-buds, medium size, obovate, obtuse.

BARTLETT PEAR.

LEAVES.—Medium size, ovate, acuminate, smooth, thick, deep glossy green, slightly curved on the midrib, folded inwards at the edges, and finely but obtusely serrated; petioles, medium length, about one and a half inches long, moderately stout, holding the leaf erect.

FLOWERS.—Medium size; petals, roundish, cupped.

FRUIT.—Large, about four inches long and three inches in diameter: Form, obtuse pyramidal, largest near the middle, rounding off to the crown, and narrowing to the base, which is obtuse, with an uneven and somewhat knobby or irregular surface: Skin, fair, smooth, clear lemon yellow when mature, lightly tinged with blush on the sunny side, sometimes russeted around the stem, and thickly covered with minute russet specks: Stem, short, about half an inch long, stout, thick, little swollen at the base, and inserted in a small uneven cavity: Eye, medium size, open, and little sunk in a rather small furrowed basin; segments of the calyx thick, short, projecting: Flesh, yellowish white, fine, melting, buttery and juicy: Flavor, sugary and rich, with a high musky aroma: Core, medium size: Seeds, medium size, broad, light brown.

RIPE the middle of September and keeps two or three weeks.

THE LAWRENCE PEAR

Drawn by J. C. Smith. 1860. M.

Given by the author to the artist, J. C. Smith.

THE LAWRENCE PEAR.

LAWRENCE. *Magazine of Horticulture*, vol. xii. p. 452.

THE Lawrence is one of our finest American pears, probably the best winter variety yet found among our native kinds. It has, what few other of the winter sorts possess, the excellent property of keeping well under the most ordinary care, and of ripening off as freely as the Baldwin apple. This property, which should be considered an almost indispensable one in a fine winter pear, is one of its most valuable characteristics; still it has all the other requisites of a superior variety. It is of good size, fair form, attaining a fine yellow hue when fully mature, and its melting flesh abounds with a rich, sugary, refreshing, and perfumed juice.

It was first brought to the notice of cultivators by Messrs. Wilcomb & King, nurserymen of Flushing, L. I., who sent some fine specimens of the fruit to the Massachusetts Horticultural Society in November, 1843, accompanied with a letter, in which they state, "that it is a native of Flushing; that it produces abundant crops every year, and is in eating over four months, from November to February. It is not inclined to rot or shrivel, as is the case with some of our winter pears. The tree is of fair growth, and appears to be a cross between the Old St. Germain and the St. Michael, (White Doyenné,) as it resembles both of them in wood, foliage and fruit, and there is no other variety in the neighborhood of the tree."

The Lawrence, in its habit, resembles the St. Germain; and there can be but little doubt that it is a natural hybrid, partaking of the combined qualities of its two parents. In the growth of the tree, as well as the quality of the fruit, it approaches the Dix, itself a seedling from the St. Germain. But the Lawrence is of a more vigorous, as well as of a more beautiful, habit, than either of those varieties, forming, naturally, a fine pyramidal tree. It is an early as well as an abundant bearer. It will not grow freely upon the quince.

TREE.—Vigorous, upright and regularly branched; annual shoots, slender, straight, and moderately long.

WOOD.—Clear dark yellow, dotted with small, grayish specks, slender and short-jointed; old wood, dull brownish yellow; buds, medium size, roundish, obtuse, diverging: Flower-buds, small, roundish.

LAWRENCE PEAR.

LEAVES.—Small, oblong ovate, broadest in the middle, narrowing to the base, tapering to a somewhat elongated point, thick, dark glossy green, little folded inwards, finely nerved, slightly wavy, and rather deeply and sharply serrated; petioles, medium length, about one inch long, moderately stout.

FLOWERS.—Small; petals, roundish, cupped.

FRUIT.—Medium size, about three inches long and two and a half in diameter: Form, obovate, full at the crown, tapering but little to the stem, where it ends obtusely: Skin, fair, nearly smooth, pale lemon yellow when mature, somewhat freckled with dull green, with a circle of russet around both the eye and stem, and regularly covered with small dark gray specks: Stem, medium length, about one inch long, stout, straight, nearly smooth, swollen at its junction with the tree, and rather deeply inserted in a large round cavity, with a projection on one side: Eye, large, closed, and deeply sunk in a large, open, furrowed, angular basin; segments of the calyx medium length, projecting: Flesh, yellowish white, very melting and juicy, and slightly gritty at the core: Flavor, rich, sugary and excellent, with a slight perfume: Core, medium size: Seeds, small.

RIPE from November to February.

22. A. N. 111. A. P.

— a single specimen of the fruit of the tree.

THE GRAVENSTEIN APPLE.

GRAVENSTEIN. *Transactions* Lon. Hort. Soc., vol. iv. pl. xxi.

GRAVE SLIJE,
SABINE OF THE FLEMINGS, } According to *Hort. Soc. Cat.*, 1842.
GRAFENSTEINER, of the Germans.

BUT few of the great number of foreign varieties of apples, which have been described and figured in European pomological works, appear to possess much merit in comparison with our native kinds. It is true, only a limited number have had a fair trial; but that number has been a selection from the very best, and few of them are sufficiently meritorious to retain a place in our gardens.

Among these few, however, the Gravenstein undoubtedly stands at the head. It is as large as well as a most beautiful fruit, and possesses that crisp yet tender flesh, and that refreshing admixture of sweet and acid which characterize our most esteemed apples. It comes in, too, at a season when we are not overstocked with fine varieties, succeeding the Porter, and supplying the table throughout the month of October.

The origin of the Gravenstein remains in some doubt. It is said to have been originally found in the Duke of Augustenberg's garden at Gravenstein, in Holstein, and that the original tree was growing there in the middle of the last century; another statement is, that it derived its name from being found in the garden of the castle of Gräfenstein, in Sleswick; and DIEL says, that it was supposed by some to have been introduced from Italy. Be this as it may, it is a common apple throughout Germany and Sweden, and was received from thence into the English collections. It is undoubtedly of similar origin with the Red Astrachan and Duchess of Oldenburg, possessing the peculiar habit of growth, form of foliage, and texture of the fruit, which distinguish the German apples.

At what time it was first introduced into our gardens we are not aware. But as neither Cox or Thatcher describe or name it, we suppose it was some time subsequent to the account given of it in the *Transactions* of the London Horticultural Society in 1822. It is at the present time considerably cultivated, though not to the extent its merits deserve.

GRAVENSTEIN APPLE.

The Gravenstein is a vigorous and healthy growing tree, attaining a good size, and bearing abundant crops.

TREE.—Vigorous, upright, with a somewhat pyramidal habit, but forming a large, round head; annual shoots branching off horizontally, moderately stout, curved upwards at the end.

WOOD.—Brown purplish red, sprinkled with a few whitish dots, rather short-jointed, woolly at the ends; old wood, dull brownish red; buds, small, short, and flattened: Flower-buds, medium size.

LEAVES.—Large, ovate, somewhat cordate at the base, acuminate, the upper surface deep glossy green, little wavy, and rather sharply serrated; petioles, medium length, about an inch long, rather stout.

FLOWERS.—Large, pale; petals, roundish, cupped.

FRUIT.—Large, about three inches broad, and two and a half deep: Form, roundish, irregular, angular on the sides, broadest at the base and narrowing to the crown, which is large, ribbed, and slightly depressed: Skin, fair, smooth, with a greenish yellow ground, of a waxen hue, distinctly streaked and pencilled with pale red, and lightly splashed with crimson, deepest on the sunny side: Stem, very short, less than half an inch long, moderately stout, and deeply inserted in a medium sized, somewhat uneven cavity: Eye, large, open, and moderately sunk in a large, open and furrowed basin; segments of the calyx large, broad, somewhat reflexed and woolly: Flesh, yellowish white, rather coarse, crisp and very tender: Juice, abundant, rich, subacid, sprightly and high flavored: Core, rather small, closed: Seeds, medium size.

RIPE in September and keeps till December.

THE COLUMBIA PEAR.

COLUMBIA. Kenrick's *American Orchardist*.

COLUMBIAN VIRGOULOUSE, *Mag. of Hort.* vol. ix.

THE Columbia pear has not, we believe, been fully appreciated. It is now nearly twenty years since it was first introduced to notice, and it is yet only cultivated to a limited extent. When all its qualities are considered, it must rank among our most popular varieties. The fruit is of the largest size, with a clear yellow skin when mature, handsome and prepossessing in appearance, and keeps even as late as February. Though not so high flavored as the Glout Morceau or Winter Nelis, it is melting, juicy, and excellent. The tree is a vigorous and healthy grower, bearing the most abundant crops, and has that good characteristic of being a native fruit.

The Columbia was introduced to notice by Messrs. Bloodgood & Co., Flushing, L. I., who sent the fruit to the Mass. Hort. Society, in December, 1835, accompanied with a letter giving a brief history of the pear. In this letter, which was published in the *Mag. of Hort.*, (vol. ii. p. 37,) it is stated that "the original tree was a seedling, about fifteen inches in diameter. It was upon a farm belonging to Mr. Cusser, in Westchester County, thirteen miles from the city of New York. Messrs. Bloodgood & Co. saw the tree, and also a grafted one from the original, four inches in diameter, which produced that year (1835) four bushels of pears."

The excellence of the specimens induced many amateurs to add the Columbia to their collections, and the variety was much sought after. But owing to its tardiness in coming into bearing, and probably its ordinary cultivation, it has latterly been somewhat neglected. We think, however, it will yet become a very popular pear.

The Columbia is a strong though not a rapid grower. It has an upright habit, forming a pyramidal head. It is slow in coming into fruit, and does not succeed well upon the quince.

TREE.—Moderately vigorous, upright, making only a few lateral branches, which diverge at first, but are erect at the ends; annual shoots stout, of moderate length.

WOOD.—Light brownish olive, dotted with small whitish specks, stout and rather long-jointed; old wood, dull grayish olive; buds, large, long, sharply pointed, diverging, with prominent shoulders: Flower-buds, small, sharply pointed.

COLUMBIA PEAR.

LEAVES.—Large, oblong, rather narrow, broadest about the middle, narrowing to each end, bright green, thickly nerved, recurved on the midrib, little wavy, folded inwards, obtusely and but slightly serrated; petioles, long, about one and a half inches, slender.

FLOWERS.—Large; petals obovate, crumpled, cupped; cluster loose.

FRUIT.—Large, three and a half inches long, and two and a half in diameter: Form, oblong, or ovate-oblong, full at the crown, broadest about the middle, swollen on one side, and tapering roundly to the stem: Skin, fair, smooth, greenish yellow when mature, slightly russeted around the eye, and regularly dotted with large russet specks: Stem, long, one and a quarter inches in length, nearly straight, rather slender, and obliquely inserted in a shallow cavity on the side of a slight protuberance: Eye, large, open, and little sunk in a contracted, rather shallow basin; segments of the calyx broad, spreading, reflexed: Flesh, yellowish white, rather coarse, melting and juicy: Flavor, sugary and good, with a pleasant though not high perfume: Core, large: Seeds, small, slender, pointed, light brown.

RIPE from December to February.

THE BUFFUM PEAR

THE BUFFUM PEAR.

BUFFUM. Kenrick's *American Orchardist*.

BUFFAM, Downing's *Fruits and Fruit Trees*.

THE Buffum pear has been variously estimated by different cultivators; some considering it nearly equal to a fine Doyenné, while others place it among those of medium quality. Two years since, at the meeting of the Pomological Congress in New York, the merits of the Buffum were pretty fully discussed, the question being upon adding it to the list of kinds worthy of general cultivation. The result of the discussion was, that it was placed upon the list by a large majority.

The Buffum, without being ranked among the finest pears, possesses abundant merits, which entitle it to a place in the collection of every cultivator. The tree is of remarkably vigorous growth, as erect and straight as a poplar, forming a perfect pyramid, even without the aid of the pruning knife. It is an immense bearer; and the fruit, which hangs in clusters from every branch, is fair and beautiful, with a golden yellow skin, often russeted and deeply tinted with bright red on the sunny side. Picked early, (as it should be,) and ripened in the fruit room or house, it becomes almost as melting and delicious as the White Doyenné, which it resembles, when in its best condition. A combination of such qualities we deem sufficient to place the Buffum among our most popular varieties.

The Buffum is a native of Rhode Island, originating in the garden of David Buffum, of Warren. Mr. Manning, we believe, introduced it around Boston, fruited it in his Pomological Garden at Salem, exhibited it before the Massachusetts Horticultural Society, and gave a brief account of it in the *Magazine of Horticulture* in 1837, (vol. iii. p. 16.) Since then, it has been gradually disseminated throughout the country, though among the multitude of new pears, which ripen about the same time, it has been overlooked, and inferior sorts have been planted, to the exclusion of this much better fruit.

As an ornamental tree, merely, the Buffum claims our regard. Its stately habit, symmetrical form, deep green foliage, and ruddy-colored wood when stripped of its foliage, render it one of the best sorts to introduce near the house, where its spiry top breaks up the formality of

BUFFUM PEAR.

round-headed trees. It is rather late in coming into bearing, and it does not succeed well on the quince.

WOOD.—Reddish brown, sparsely dotted with small whitish specks, moderately stout and short-jointed; old wood, dull brown; buds, small, short, broad at the base, erect, flattened: Flower-buds, medium size, obtuse, dark brown.

LEAVES.—Large, roundish-ovate, narrowing towards each end, thick, deep green, glossy, wavy, prominently nerved, and coarsely and obtusely serrated; petioles, medium length, three quarters to an inch long, stout, holding the leaves erect.

FLOWERS.—Medium size; petals roundish, cupped.

FRUIT.—Medium size, about two and a half inches long, and two and a quarter inches in diameter: Form, ovate, inclining to obovate, largest around the crown, rounding off the stem, where it ends obtusely: Skin, fair, smooth, pale yellow, interlaced with russet, brownish red on the sunny side, and dotted with a few greenish and russety specks: Stem, short, about half an inch long, stout and slightly sunk in a shallow cavity: Eye, rather large, and little depressed in a shallow basin; segments of the calyx short, rounded: Flesh, yellowish white, fine, melting and juicy: Flavor, rich, sweet, and pleasantly perfumed: Core, medium size: Seeds, medium size.

RIPE in September, and keeps two or three weeks.

THE UNIVERSITY OF CHICAGO

THE URBANISTE PEAR.

URBANISTE. London Hort. Soc. *Catalogue*, 3d Ed. 1842.

BEURRE' DU ROI, of some foreign Collections.

BEURRE' PICQUERY, }
LOUISE D'ORLEANS, } of some French and Belgian Collections.

THE Urbaniste is, undeniably, one of our very best autumn pears. Under good culture, it is full as large as the Louise Bonne of Jersey, and ripens immediately after that variety. The late Mr. R. Manning, after some years' experience, thought the Urbaniste, of all the European pears, the best substitute for the old Saint Michael or White Doyenné. We have long been familiar with it, and have seen it under all kinds of cultivation, and do not hesitate to pronounce it as unsurpassed among the autumn pears.

For the early introduction of this fine variety we are indebted to the Hon. J. Lowell, who in 1823, then corresponding secretary of the Mass. Agricultural Society, opened a correspondence with Mr. Knight, President of the London Hort. Society. Mr. Knight, with that liberality which was always a characteristic of his life, immediately forwarded trees and scions of ten varieties of pears, among them the Urbaniste. From Mr. Lowell's garden scions were disseminated, and it is now one of the most generally cultivated of the new foreign pears. The Urbaniste was raised by the Count de Coloma, of Malines, who first sent specimens of the fruit to the London Hort. Society in 1823.

That a pear of so much merit should not have acquired any synonyms until within a few years, is somewhat remarkable, though fortunate for cultivators. Within five or six years, it has been disseminated from the French nurseries as the Beurré Picquery, which, by some, is still believed to be a different fruit; but the latest error is that of Bivort, who named and described a pear as the Louise d'Orleans, supposed to be a late seedling of Van Mons, which, after fruiting, proves to be only the Urbaniste. Such mistakes, by such a pomologist as Bivort, should caution us to look with distrust upon similar descriptions of new fruits.

The Urbaniste is a vigorous though rather slender growing tree, with numerous lateral branches, which clothe the trunk from top to bottom. It is late in coming into bearing on the pear, but succeeds admirably on the quince.

URBANISTE PEAR.

TREE.—Moderately vigorous, upright, regularly branched from the base; annual shoots rather slender, straight, of medium length,

WOOD.—Light brownish olive, sprinkled with small whitish dots, and short-jointed; old wood, grayish olive; buds, medium size, oval, rather blunt, diverging: Flower-buds, small, obtuse.

LEAVES.—Medium size, ovate, largest in the middle, narrow, thick, yellowish green, glossy, slightly folded inwards, deeply and finely serrated; petioles, medium length, about one inch long, rather slender.

FLOWERS.—Small; petals, narrow, wavy; claw, long.

FRUIT.—Large, three and a half inches long, and three inches in diameter: Form, obovate, regular, large in the middle, rounding off to the eye, and obtuse at the stem: Skin, fair, smooth, pale yellowish green, with occasional patches of russet, often slightly tinged with blush on the sunny side, and dotted with russet specks: Stem, medium length, about three quarters of an inch long, stout, thick, with an uneven surface, and inserted in a slight cavity: Eye, rather large, and slightly depressed in a small shallow basin; segments of the calyx short: Flesh, white, fine, melting, and very juicy: Flavor, rich, sugary, sprightly, perfumed and delicious: Core, large: Seeds, medium size.

RIPE in October, and keeps four or five weeks.

TOFT'S APPLE

Drawn from Nature & Colored by W. Sharp & Son.

THE TUFTS APPLE.

TUFTS. *Magazine of Horticulture*, vol. xvi. p. 496.

TUFTS' BALDWIN, of some.

OUR list of late autumn apples, though very extensive, contains only a limited number of superior quality. After the Gravenstein and Porter are gone, there is only a moderate supply of fine sorts, till the Hubbardston Non-such, Greening, &c., come in. At that period, therefore, it is especially to be desired that accessions may be made to the number we already possess of the excellence, size and beauty of the varieties above mentioned. To supply such a desideratum, should be the effort of all who are looking up our native seedlings, or who may attempt the growth of new sorts by seeds.

The Tufts originated in 1830 or '31, in Cambridge, Mass., in the garden of the late Peter Tufts. It was first discovered among a lot of seedling stocks, and from the size and beauty of the leaf, and vigor of the tree, it attracted the attention of the son of the owner, Mr. C. Tufts, who removed it in the autumn to a favorable situation, where it might develop its growth. It advanced rather slowly, and did not come into bearing for upwards of sixteen years; it then only bore two or three apples; the next year it produced more; the third year a larger number, and continued to increase the crop until the sixth or eighth year, when the tree was loaded with such specimens as our beautiful figure represents. In 1850, Mr. E. Tufts first exhibited quite a quantity of the apples at the annual show of the Massachusetts Horticultural Society, which not only attracted universal attention, but obtained the prize as the best specimen offered for exhibition. Subsequently, it was tested by the Fruit Committee, who pronounced it a superior variety.

The general appearance of the Tufts is similar to the Baldwin; but the form is rounder and more flattened, and the skin is of a deeper and richer hue. It also possesses the same flavor, and delicious admixture of sweet and acid, which have made the Baldwin so popular a fruit. The tree is not so rapid a grower as the Baldwin, nor quite so erect and regular in its habit; it, however, forms a large and well-shaped head. It is a constant and abundant bearer.

TUFTS APPLE.

TREE.—Moderately vigorous, upright, and well shaped; annual shoots of moderate length.

WOOD.—Dark chestnut, dotted with large white specks, moderately stout, and rather short-jointed; old wood, brownish chestnut; buds, medium size, broad, flattened, woolly.

LEAVES.—Large, oblong ovate, broadest near the base, narrowing but little to the point, which is sharply acuminate, thick, dull green, flat, rather smooth above, downy beneath, finely, obtusely and not very deeply serrated; petioles, medium length, about one inch long, stout.

FLOWERS.—Medium size; slightly tinged with pink.

FRUIT.—Large, about three and a half inches broad, and two and three quarters deep: Form, roundish oblate, swollen on one side, somewhat uneven in its outline, being slightly ribbed, and narrowing little to the crown, which is oblique: Skin, fair, smooth, of an oily touch, with a greenish yellow ground, nearly covered with dark, dull crimson, little russeted around the stem, and the surface interspersed with a few scattered yellow specks: Stem, medium length, about three quarters of an inch long, slender, and deeply sunk in a large rather open cavity: Eye, small, closed, and moderately sunk in a very broad and little furrowed basin; segments of the calyx short: Flesh, greenish white, fine, crisp, and tender: Juice, abundant, with a pleasant admixture of sweet and acid, high flavored and excellent: Core, medium size, nearly closed: Seeds, medium size, mostly abortive.

RIPE from October to December.

THE HOVEY, CHERRY

THE HOVEY CHERRY.

HOVEY.

THE cherry, though one of the finest of the smaller fruits, has received but little attention, in comparison with the pear, the apple, and the peach, or, indeed, with the strawberry or gooseberry. Till within a few years, the list of really fine varieties has been confined to about a dozen sorts, and few of these have been much improved over some of the oldest in cultivation: the Black Tartarian still maintains its place as one of the best, though introduced upwards of half a century ago. The late Mr. Knight, forty years since, perceived the want of this improvement, and not only recommended the growth of new sorts, but attempted the production of seedlings, by the sure system of hybridization. His success was much greater than with the pear; for the Elton, Downton, Black Eagle, and Waterloo, which were the result of his experiments, have ever since been considered among the best in cultivation.

Within fifteen or twenty years, our American cultivators, aware of this dearth of superior cherries, have come into the field, and, it would appear, with great success. Already our catalogues are swelling up with the names of new seedlings. The Downer, Sweet Montmorency, Sparhawk's Honey, and Coe's Transparent, are well known; and the more recent seedlings of Prof. Kirtland, of Ohio, bid fair to eclipse any which have yet been raised. If so much has been already accomplished, may we not hope for far greater improvement from continued and well-directed efforts? It is well known that, excepting Mr. Knight's cherries, most of the others have been chance seedlings, or trees raised by selections from the choicest kinds; and we do not doubt, if careful fertilization was effected, still greater results would be produced.

The new variety which we now figure will prove a fine addition to our stock of late cherries. It is larger than the Black Tartarian, and comes in among the latest of the sweet cherries we possess, ripening about the same time of the Sweet Montmorency. Its beauty is unequalled, and its excellence surpassed by none.

This variety was selected from a bed of seedlings in 1839. Upwards of a dozen trees, which gave promise of excellence from the remarkable size of their foliage, were set out for fruiting; all but two, however, out of the lot, proved to be inferior to the kinds we already possess. It

HOVEY CHERRY.

first fruited in 1848, and since then has borne constant crops, increasing in quantity each year. It bears in large clusters of from twenty to thirty cherries, and the tree, loaded with its fruit, is one of the prettiest sights in the garden. The tree forms a fine, broad, pyramidal head.

TREE.—Very vigorous, upright, pyramidal in its growth, with ascending branches, and very stout annual shoots.

WOOD.—Strong, rather short-jointed, brownish on the shaded side, darker on the other, and covered with a silvery epidermis; buds, prominent, medium size.

LEAVES.—Very large, oblong ovate, largest towards the point, tapering to each end, thick, bright green, smooth, nearly flat, with prominent nerves beneath, doubly and rather sharply serrated; petioles, medium length, about one and a half inches long, stout, downy, with two medium sized glands at the base of the leaf.

FLOWERS.—Large; petals, roundish, cupped; style and stamens about equal.

FRUIT.—Large, upwards of an inch in diameter, and one inch in length: Form, obtuse heart-shaped, tapering very little to the point, which is broadly rounded, with a very shallow suture on one side, ending in a shallow depression at the apex: Skin, shining, clear rich amber in the shade, beautifully colored, and somewhat mottled with brilliant red in the sun, in some well-ripened specimens nearly covering the fruit: Stem, short, about one inch long, rather stout, nearly straight, and inserted in a deep, round cavity: Flesh, pale amber, rather firm, but tender, rich, brisk and delicious, slightly adhering to the stone: Stone, small, oval.

RIPE from the middle of July to beginning of August.

THE FULTON PEAR

THE FULTON PEAR.

FULTON. *New England Farmer*, vol. vii. p. 386.

THE Fulton is one of the earliest of our native pears which were brought to the attention of cultivators. At the time it first fruited in the vicinity of Boston, in 1828, there were not more than eight or ten American varieties of any acknowledged excellence. Samuel Downer, Esq., of Dorchester, first made known its merits, and it is doing no more than justice to his excellent knowledge of fruits, to say that the encomiums which he bestowed upon it have been fully deserved, and that at the present time, after the lapse of a quarter of a century, and after the introduction of so many others, both native and foreign, it still maintains its good character, and is eagerly sought after by every cultivator of fine pears. It possesses a combination of good qualities. It is a rich looking fruit, having a fine cinnamon russet skin when fully mature; it is an abundant bearer; a hardy and vigorous tree; ripens its fruit well and in long succession, and though not so highly perfumed as some others, has a fine melting flesh and delicious flavor.

The Fulton originated in Topsham, Me., and we cannot better state its history and introduction than in giving an extract of a letter from Mr. John Abbott, of Brunswick, Me., in answer to the inquiries of Mr. Downer, in tracing out its origin:—

“With respect to its history, I have to inform you that a family by the name of Fulton, about fifty years ago, removed from the county of Plymouth, Mass., to Topsham, in this neighborhood, and commenced a new farm. In a year or two after they commenced their farm, Mr. Fulton and his wife, as the woman informed me, returned to Massachusetts, to visit her friends, where she collected a considerable quantity of pear seeds, which she planted on her return home. I have counted on this farm, by this woman's planting, forty trees; but they are all ordinary—some of them very ordinary—except this. I have resided in Brunswick twenty-six years, and have nearly as long been acquainted with this pear. As this is the only good pear for the market in the neighborhood, I supply myself with it for three or four weeks by having them gathered and brought me before they soften.”

FULTON PEAR.

One peculiarity of the Fulton is the gradual ripening of the fruit. Every pear that falls from the tree, or that is gathered, if taken to the fruit room, mellows and becomes excellent. Mr. Manning, of Salem, first noticed this, some years ago. The tree is a good grower, and forms a handsome head. It does not succeed well upon the quince.

TREE.—Moderately vigorous, of upright habit, the lateral branches forming a gentle curve upwards.

WOOD.—Brownish yellow, dotted with whitish specks, rather slender and very short-jointed, the young growth slightly downy; old wood, grayish olive; buds, medium size, short, diverging: Flower-buds, medium size.

LEAVES.—Small, ovate, narrowing to each end, thick, light yellowish green, changing to red in the autumn, little wavy, slightly recurved on the midrib, and finely and sharply serrated; petioles, rather short, about one inch long, moderately stout.

FLOWERS.—Medium size; petals, roundish ovate; claw, long.

FRUIT.—Medium size, about two and a half inches long, and two and a half in diameter: Form, nearly round, slightly uneven, flattened at the crown, and rounding off to the stem: Skin, fair, slightly rough, of a clear bright cinnamon russet, showing in some places a deep yellow ground: Stem, medium length, about one inch long, smooth, and rather deeply inserted in a small round cavity: Eye, medium size, open, and moderately sunk in a small basin; segments of the calyx, long, stiff, projecting: Flesh, white, fine, melting and juicy: Flavor, rich and excellent, though not highly perfumed: Core, large: Seeds, medium size, short, pale brown.

RIPE the last of September, and keeps three or four weeks.

THE BONNE DES ZÉES PEAR

THE BONNE DES ZEES PEAR.

BONNE DES ZEES. *Magazine of Horticulture*, vol. xix. p. 205.

BONNE D'EZEE,	} of some French Collections.
BONNE DES HAIES,	
BELLE ET BONNE DE ZEE,

IT is now some eight or ten years since we first saw this variety, and noticed it in the *Magazine of Horticulture*, (vol. xi. p. 205.) It was in September, 1844, when visiting the nursery of M. Jamin, in Paris, that we tasted the Bonne des Zees, and at that time we thought it one of the best of pears: true, we had not many others to compare with it, for at that period of the year there were but few ripe; and in the absence of such varieties as the Cushing, Golden Beurré of Bilboa, Bartlett, Belle Lucrative, &c., which we have abundant enough here, but which we did not see in Paris, we might have forgotten their comparative merits. Still, we thought it excellent, and now, after a trial of it for four years, from our own collection, we think it fully sustains the high character we gave it in 1844. It somewhat resembles the Bartlett in shape and color, at least more so than any other variety we now recollect; and it is superior to it in quality. The flesh is not so buttery, but it possesses a rich, somewhat vinous and highly aromatized flavor. It is a very handsome pear.

The origin of the Bonne des Zees is unknown to us; whether a French or Belgian variety we are not aware. We first saw the name in M. Jamin's *Catalogue*, and up to the present time it appears but partially disseminated abroad. There is some doubt about the proper mode of writing the name, some French catalogues denominating it the Bonne d'Ezee; but we have adopted that under which we received it, and which is the one used by M. Jamin.

The tree is a moderately vigorous grower, making a very compact pyramidal head, even without the aid of the pruning-knife, which has only to be used to thin out its thick and branchy growth. It does not come into bearing very early on the pear, nor does it succeed very well on the quince.

TREE.—Moderately vigorous, upright, erect, and pyramidally formed.

WOOD.—Dull yellowish olive, dotted with large grayish white specks, moderately stout, and very short-jointed; old wood, grayish olive; annual shoots, short; buds, small, ovate, flattened, and sharply pointed: Flower-buds, small, tapering to a point.

BONNE DES ZEES PEAR.

LEAVES.—Medium size, ovate, narrowing most to the point, light green, thin, considerably folded inwards, recurved on the midrib, and entire at the edge; petioles, rather long, about one and a half inches in length, and moderately stout.

FLOWERS.—Medium size; petals, ovate, cupped.

FRUIT.—Large, about three and a half inches long, and two and a half in diameter: Form, obtuse pyramidal, full at the crown, blunt at the stem, and little enlarged on one side: Skin, fair, smooth, yellowish green, becoming lemon yellow when mature, beautifully mottled and clouded with pale red in the sun, somewhat russeted around the crown, and regularly covered with very large russet specks: Stem, rather short, about half an inch long, stout, little knobby, straight, and obliquely inserted in a scarcely perceptible cavity, surrounded with knobby projections: Eye, medium size, partially closed, and slightly depressed in a broad, shallow basin; segments of the calyx, very short: Flesh, yellowish white, rather fine, melting, buttery and juicy: Flavor, rich, sprightly, perfumed and excellent: Core, large: Seeds, medium size, obovate.

RIPE in September, and keeps two or three weeks.

THE COGSWELL APPLE

Fruits of America, Plate N°

Drawn from Nature & Chromo Lith'd by Sharp & Son.

THE COGSWELL APPLE.

COGSWELL. *Magazine of Horticulture*, vol. xv. p. 252.

COGSWELL PEARMAIN, of Connecticut.

THE Cogswell apple is of recent introduction to general notice. We first became acquainted with it from the beautiful specimens exhibited from time to time, by Mr. J. A. Kenrick, nurseryman, of Newton, Mass., before the Massachusetts Horticultural Society. From their great beauty, they attracted much attention, and were of such excellence as to merit a premium, as one of the best winter apples. As late as February, Mr. Kenrick has frequently exhibited the Cogswell in great perfection, and our drawing was made from one of his specimens. We need not commend the beauty of this fruit, as that will be apparent to all. Highly colored specimens greatly resemble the Hubbardston Nonsuch, but the fruit is a little flatter, and, ordinarily, not so deeply striped.

At the time we described this apple in the *Magazine of Horticulture*, in 1849, we could obtain no information of its origin, or trace it to any original source. Mr. Kenrick could give no other account of it than that the scions, which he grafted into an old tree, were given to him by a friend who said that he obtained them from Attleboro', Mass., or vicinity. This was twenty years ago. But since then, and quite recently, we have learned that the Cogswell is a well known apple in the vicinity of Brooklyn, Conn., and that some very old trees are growing there, which produce abundantly. Indeed, our friend E. Newbury, Esq., of that town, kindly forwarded us, last winter, a barrel of the apples.

The Cogswell possesses all the characteristics of a fine fruit. The tree is a vigorous and upright grower, and comes into bearing much earlier than most apples. It is a most abundant bearer, the branches being loaded with its fruit, which hang in dense clusters. Its season of maturity is early winter, but it may be kept as late as March. It is undoubtedly one of the most profitable apples in cultivation. The tree forms a fine large roundish head.

TREE.—Moderately vigorous, and rather upright; annual shoots, rather long.

WOOD.—Dark reddish chestnut, sprinkled with whitish specks, mod-

COGSWELL APPLE.

erately stout, and rather short-jointed; young wood, somewhat downy; old wood, dark brownish chestnut; buds, medium size, roundish: Flower-buds, good size.

LEAVES.—Medium size, roundish ovate, broadest near the base, narrowing to the point, wavy, light green above, little downy beneath, and finely and sharply serrated; petioles, medium length, about one inch long, moderately stout.

FLOWERS.—Medium size; petals, roundish, cupped.

FRUIT.—Large, about three and a quarter inches broad, and two and a half deep: Form, roundish oblate, very regular, largest in the middle, and little flattened at each end: Skin, fair, smooth, rich deep yellow, nearly covered with very distinct and abrupt splashes, stripes and dots of brilliant red, having a few large russet specks scattered over the surface: Stem, short, slender, and moderately sunk in a very regular, open cavity: Eye, medium size, nearly closed, and slightly depressed in a very small shallow basin; segments of the calyx, broad: Flesh, yellowish, little coarse, crisp and tender: Juice, abundant, with an agreeable admixture of sweet and acid, sprightly, high flavored and excellent: Core, small, nearly closed: Seeds, medium size, angular, dark brown.

RIPE in January, and keeps till March.

THE SECKEL PEAR.

Fruits of America, Plate N°

Drawn from Nature & Chromo Lith^d by W Sharp

THE SECKEL PEAR.

SECKEL. Coxe's *View of the Cultivation of Fruit Trees*, p. 189, pl. 25.

SYCLE,
RED CHEEKED SECKLE, } According to *Pomological Magazine*.
NEW YORK RED CHEEK, }
SECKLE, of many authors and writers.
SHAKSPEARE, of some French Collections.

THE encomiums bestowed upon this—undoubtedly as regards richness of flavor—best of all pears, have been so numerous and so universal, both at home and abroad, that it would be quite superfluous to recapitulate them. The late Dr. Hossack, of New York, sent trees of the Seckel to the London Horticultural Society in 1819, and, in 1820, the fruit was exhibited from the garden of Mr. Braddick, which was highly extolled for its exquisitely perfumed and luscious qualities, and it at once became a most popular and extensively cultivated variety.

To our own cultivators it has been a familiar pear since first described by Mr. Coxe, in his valuable work published in 1817, and though comparatively so old a variety, it is to this day more sought after than any other pear, unless we except the Bartlett, and is always one of the sorts planted in the very smallest collection. If it had the size of the Bartlett, or, indeed, was a moderately large pear, it would challenge—as it does now in the estimation of many—the world for a rival.

The Seckel is so named after the late Mr. Seckel, of Philadelphia, on whose estate, near that city, the original tree was growing when Mr. Coxe wrote his account of it. It is undoubtedly an accidental seedling, believed to have sprung from a kernel of the Rousselet de Rheims, partaking, as it does, of the high aroma of that variety, and greatly resembling it in the wood, leaves, habit, &c. Its great excellence soon became known to cultivators of the pear, and for many years it was the only American variety considered worth growing. With the White Doyenné or Butter pear of Philadelphia, it was, until recently, the only sort cultivated, to any extent, for the supply of the market of that city: and notwithstanding the introduction of so many fine pears, well grown specimens still command as high a price as any other variety of its season.

The Seckel is a very slow grower, making short stocky wood, and forming, at mature age, only a low, compact, and broadly-pyramidal tree. It is very tardy in coming into bearing, and does not succeed very well upon the quince.

SECKEL PEAR.

TREE.—Vigorous, upright, erect, compact in its habit, and forming a regular-shaped and fine head; annual shoots very short, stout, and blunt at the ends.

WOOD.—Dark brownish olive, dotted with minute grayish specks, short-jointed; old wood, grayish olive; buds, small, short, broad, erect, and flattened: Flower-buds, medium size, bluntly ovate.

LEAVES.—Medium size, ovate, nearly flat, smooth, thick, dark green, finely and rather sharply serrated; petioles, rather short, about one inch in length, moderately stout.

FLOWERS.—Small, disposed in compact clusters; petals, tinged with rose, obovate, cupped.

FRUIT.—Small to medium, about two and a half inches long, and two and a quarter in diameter: Form, roundish obovate, largest in the middle, narrowing to each end, with a small crown, and somewhat obtuse at the stem: Skin, nearly smooth, of a clear light golden russet when mature, with a ruddy cheek on the sunny side, and rather thickly dotted with small grayish specks: Stem, short, about half an inch long, moderately stout, and inserted in a very small contracted cavity, highest on one side: Eye, partially closed, and set nearly even with the surface; segments of the calyx, short, stiff, incurved, projecting: Flesh, yellowish white, fine, melting, and exceedingly juicy: Flavor, sugary, rich, and luscious, with a peculiar, spicy, aromatic perfume: Core, medium size: Seeds, small, broadly ovate.

RIPE in September, and keeps three or four weeks.

THE COLLINS PEAR.

Fruits of America, Plate N^o

Drawn from Nature & Chromo lith^d by W. Sharp.

THE COLLINS PEAR.

COLLINS. *Magazine of Horticulture*, vol. xvii. p. 255.

WATERTOWN, of some Collections.

THE Collins is one of the most recent additions to our list of American pears; and has not, we believe, yet fruited anywhere except upon the original tree: but though so entirely new, and only proved from one locality, we think there can be but little doubt it will take its rank among the very best of our native varieties. In size, it is larger than the White Doyenné, (or St. Michael,) which it otherwise greatly resembles, being generally like it in form, the color of its skin, and texture of the flesh; but is a much more vinous pear, and its flavor, though not perhaps quite so rich and sugary, is brisk and more refreshing, somewhat like the Marie Louise.

The Collins pear originated in Watertown, Mass., in the garden now owned by Mr. Norris Collins, and specimens were first exhibited before the Massachusetts Horticultural Society in 1848. They attracted, and deservedly, much attention from the fruit committee. Mr. A. Pike, nurseryman, was the first to discover the merits of this variety, and he exhibited the first specimens: he also presented us with a number of the pears, which we thought had the promise of great excellence; and subsequent trials of the fruit every year up to this time have more than confirmed our first impressions of it. Taking into consideration all its qualities, it is a great acquisition to our list of fine autumn pears.

It is supposed to be a seedling of the White Doyenné, which sprung up accidentally where the tree is now growing, there being no other variety in the immediate vicinity. It first began to bear in 1839 or 40; since then it has fruited every year, proving it to be a constant bearer, as well as a most productive variety. The original tree appears about twenty-five years old, is about thirty feet high, and pyramidally formed, the branches being weighed down by the mass of fruit which it has repeatedly produced. The tree is a moderate grower. Whether it will succeed on the quince stock has not yet been fully tested.

TREE.—Moderately vigorous, upright, of tolerably regular form, with rather slender annual shoots.

WOOD.—Reddish brown, dotted with grayish specks, rather slender and short-jointed; old wood, grayish brown; buds, medium size, ovate, diverging: Flower-buds, medium size.

LEAVES.—Medium size, roundish-ovate, narrowing most to the point, light green, slightly folded inwards, little recurved on the midrib, and obtusely serrated; petioles, medium length, about one inch long, and moderately stout.

FLOWERS.—Medium size; petals, roundish, cupped.

FRUIT.—Large, about two and three quarters of an inch long, and two and three quarters of an inch in diameter: Form, obovate, regular, full and broad at the crown, tapering roundly to the stem end, which is obtuse: Skin, fair, nearly smooth, yellowish green, mottled with dull red on the sunny side, somewhat clouded with grayish spots, little traced with russet, and regularly dotted with russet specks: Stem, medium length, about one inch long, stout, curved, little swollen at the base, and obliquely inserted without any cavity: Eye, large, open, and a little sunk in a broad, open, somewhat funnel-shaped basin; segments of the calyx, short, stiff, and slightly reflexed: Flesh, white, fine, buttery, melting and juicy: Flavor, sprightly, vinous, and rich, with a slight perfume: Core, large: Seeds, small, roundish-obovate, broad.

RIPE in September, and keeps well for three or four weeks.

THE MARIE LOUISE PEAR.

THE MARIE LOUISE PEAR.

MARIE LOUISE. *Pomological Magazine*, vol. iii. pl. 122.

FORME DE MARIE LOUISE, MARIE CHRETIENNE, PRINCESS DE PARME, BRADDICK'S FIELD MARSHAL, MARIA, Thompson, in <i>Gard. Chronicle</i> , 1846.	}	According to the <i>Pomological Magazine</i> .
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THE Marie Louise has long been known as one of our very finest autumn pears. As long ago as 1816, Dr. Van Mons sent specimens to the London Horticultural Society, with other Belgian kinds, which attracted great attention, and so highly established the reputation of the continental pears, that some enthusiastic cultivators made especial visits to Dr. Van Mons, and other amateurs, to procure the identical varieties. The late Mr. Braddick, near London, obtained a great number

of sorts at three several visits, and liberally distributed scions among the London nurserymen, who soon propagated them, and offered them for sale. In 1820, the Marie Louise first fruited in England, and an account of it, with a beautiful drawing of the fruit, appeared in the *Transactions* of the London Horticultural Society. It is undoubtedly one of the choicest sorts we possess, being of large size, often measuring five inches in length, maturing at a good season, keeping well, with an unusually melting flesh, and of the most refreshing, delicious flavor.

The Marie Louise was raised by the Abbé Duquesne, of Brussels, in 1809, though its origin is often attributed to Van Mons. Mr. Knight first sent scions of it to this country in 1823, and, through Mr. Lowell, it was disseminated among our cultivators. It is a very hardy, vigorous, and rapid growing tree, though exceedingly ill-shaped while young, and only brought into good form by careful pruning and training. The annual shoots are often twisted and contorted, growing sideways, downwards, curved, and, indeed, in all directions,—a character so constant that it can always be detected among all the trees in the nursery. When once it arrives at a bearing state, its disposition to make crooked shoots is checked, and it assumes a better form. It does not succeed well upon the quince.

TREE.—Vigorous, with curved and twisted branches when young, but making a large and spreading head; annual shoots, long and stout.

WOOD.—Clear deep olive, thickly dotted with very large, conspicuous grayish specks, stout, and rather short-jointed; old wood, very dark gray olive; buds, large, sharply pointed, diverging, with very prominent shoulders.

LEAVES.—Medium size, ovate, acuminate, nearly flat, thick, deep green, wavy, and sharply but not deeply serrated: petioles, very long, about one and a half inches in length, rather slender.

FLOWERS.—Large; petals, obovate; claw, long.

FRUIT.—Large, about four inches long, and three in diameter: Form, oblong, largest about the middle, narrowing to each end, swollen on one side, and oblique at the crown: Skin, fair, smooth, thin, pale green, becoming of a fine yellow when mature, occasionally marbled with red in the sun, often much russeted, and sprinkled with green and russet specks: Stem, long, about one and a half inches in length, moderately stout, curved, and obliquely inserted, without any cavity, under a swollen lip: Eye, medium size, partially closed, and moderately sunk in a small and much furrowed basin; segments of the calyx, long, stiff, diverging: Flesh, yellowish white, fine, melting, buttery, and exceedingly juicy: Flavor, rich, saccharine, vinous, perfumed, and delicious: Core, medium size: Seeds, medium size, long, pointed, dark brown.

RIPE in October, and keeps well through November.

THE HAWLEY APPLE.

Fruits of America, Plate No.

Drawn from Nature & Chromo Lith'd by W. Sharp

THE HAWLEY APPLE.

HAWLEY. *Magazine of Horticulture*, vol. xiii. p. 535.

DOWS or DOUSE of some American Collections.

THE Hawley apple, though yet but little known out of its native locality, will undoubtedly become one of the most popular of our fall varieties. It has a combination of excellent qualities: first, its large size, often measuring twelve inches in circumference; second, its uniform handsome shape, and freedom from specks or blemishes; third, its fine deep lemon yellow skin; fourth, its remarkably tender and high flavored flesh; and, lastly, its productiveness, vigorous growth, &c. All these properties are rarely possessed by a single kind, and hence its superiority over many others.

This fine apple was introduced to notice by Gen. E. W. Leavenworth, of Syracuse, N. Y. In the fall of 1846, he sent us some remarkably fine specimens of the fruit, with an account of its origin. From his letter it appears that, about a century ago, Mr. Matthew Hawley removed from Milford, Conn., to New Canaan, in Columbia Co., N. Y., and, as usual with every settler at that time, took with him a lot of apple seeds, from which he raised and planted an orchard of seedling trees on his farm in that place. The Hawley was one of these seedling trees. The farm afterwards passed into the hands of his son Daniel, and was, in 1846, owned by Thomas Hawley, the son of Daniel. For about forty years, it has been well known and cultivated in the neighborhood of its locality, as well as by eminent orchardists in Onondaga and Cayuga counties. The original tree has been dead about twenty years. Scions were obtained from it by the uncles of Mr. Leavenworth, through whom he became acquainted with this apple, and generally made known its excellence.

The tree is a good grower, forms a fine round and rather loose head, and bears abundant crops. Its season is the last of September, just before the Fall Pippin, which it somewhat resembles in shape and general appearance.

TREE.—Vigorous, upright, somewhat spreading, branching low, and forming a handsome head; annual shoots rather slender.

HAWLEY APPLE.

WOOD.—Clear reddish chestnut, dotted with minute grayish specks, rather slender, short-jointed, and very downy at the ends; old wood, light chestnut brown; buds, small, short, broad, and flattened.

LEAVES.—Medium size, oblong-ovate, thin, with prominent nerves, downy beneath, wavy, and finely and very sharply serrated; petioles, rather short, half an inch long, moderately stout.

FLOWERS.—Medium size; petals, cupped.

FRUIT.—Large, about three and a half inches broad, and three deep: Form, roundish, rather broad, flattened, somewhat ribbed at the base, and narrowing little towards the crown: Skin, fair, smooth, with an oily touch, pale green, becoming of a rich lemon yellow when mature, and covered with small scattered russet specks: Stem, medium length, about three quarters of an inch long, straight, rather slender, and inserted in a deep, broad, and uneven cavity: Eye, medium size, nearly closed, and moderately sunk in a small, slightly furrowed basin: Flesh, yellow, fine, soft, and very tender: Juice, abundant, pleasantly acid, rich, brisk, high flavored, and excellent: Core, large, nearly closed: Seeds, medium size, broad.

RIPE in September, and in eating through October.

THE MANNING'S ELIZABETH PEAR.

Fruit of America Plate B

Drawn from Nature & Chromo lith'd by W. Sharp

THE MANNING'S ELIZABETH PEAR.

MANNING'S ELIZABETH. *Magazine of Horticulture*, vol. viii. p. 57.

158 VAN MONS, *Magazine of Horticulture*, vol. viii.

ELIZABETH, VAN MONS, *Magazine of Horticulture*, vol. xiii.

NEARLY twenty-five years have elapsed since Dr. Van Mons sent to the Massachusetts Horticultural Society two collections of pear scions, both of which, in successive years, were unfortunately lost on the way. Deprived thus of securing the choice seedlings, the fruits of his labors for many years, Messrs. Kenrick, Manning and Dearborn, in 1834, solicited Van Mons to send another collection, with the hope of better success in their transportation. Fortunately, in the spring of 1835, these arrived safely at their destination, and in such good order that more than half of them were saved. In the spring of 1836 another package came to hand, and, though delayed on its way, many additional sorts were secured. These two collections embraced nearly one hundred and fifty named varieties, and upwards of one hundred unnamed or numbered kinds, the latter wholly seedlings, and designated under the numbers by which they were known in Dr. Van Mons's nursery at Louvain, the original trees of which were soon after removed or destroyed, leaving their entire possession in the hands of Messrs. Kenrick and Manning.

The Elizabeth was one of these numbered varieties, (No. 158.) Dr. Van Mons kindly gave Mr. Manning permission to name any of them which might prove worthy of cultivation; and in accordance with his wishes Mr. Manning described and named it in the *Magazine of Horticulture*, (vol. viii. p. 57,) as the Elizabeth, Van Mons. Subsequently we described it more fully under the same name, accompanied with an outline of the fruit; but as commendatory of the zealous labors of Mr. Manning in the introduction and dissemination of various pears, it has more recently been called Manning's Elizabeth, a name well deserved, and one which we are happy to aid in disseminating.

The Elizabeth is a very fine early pear; remarkably beautiful, with a deep yellow skin and a bright red cheek. Often it is peculiarly marked; when about two-thirds of its size, one half of the pear,—the blossom end,—in most of the specimens, assumes a thick russet covering, which usually terminates in a complete circle around the middle of the fruit,

and it generally retains this color, even at maturity. It is a most profuse bearer, being literally loaded with pears: it succeeds well upon the quince, and comes into bearing early.

TREE.—Vigorous, upright, with rather spreading branches, horizontal at first, but which turn upward with a gentle curve; annual shoots, long and moderately stout.

WOOD.—Deep reddish brown, dotted with a few grayish specks, moderately stout, and rather short-jointed; old wood, light brown; buds, medium size, ovate, bluntly pointed, diverging: Flower-buds, medium size.

LEAVES.—Medium size, ovate, tapering to the point, yellowish green, wavy, and entire at the edge; petioles, medium length, about one and a half inches long, moderately stout.

FLOWERS.—Medium size; petals, roundish; clusters, compact.

FRUIT.—Small, about two inches long, and two in diameter: Form, obovate, very full around the crown, tapering to, and ending obtusely at, the stem: Skin, fair, little rough, rich lemon yellow, brilliantly suffused with crimson on the sunny side, through which appears deeper colored specks, becoming paler in the shade, the end next the crown often covered with thick russet: Stem, medium length, about three quarters of an inch long, rather slender, and slightly inserted in a shallow cavity: Eye, small, open, and little sunk in an open, shallow basin; segments of the calyx, short: Flesh, yellowish, coarse, melting and juicy: Flavor, sugary, rich, and pleasantly perfumed: Core, large: Seeds, rather large, brown.

RIPE from the middle to the last of August.

THE BEURRE STERKMAN PEAR

Fruits of America. Plate N°

Drawn from Nature & Chromo Lithd by W

THE BEURRE' STERCKMAN PEAR.

BEURRE' STERCKMAN. *Magazine of Horticulture*, vol. xix. p. 199.

THE Beurré Sterckman is one of the finest pears of recent introduction to our collections, and promises to become a very popular variety. It is also one of the few, among the great number of sorts which have been yearly imported, which has proved worthy of a place among our best pears, and illustrates the importance of testing every foreign variety; for if one out of every twenty comes up to the standard of the Beurré Sterckman, all the expense of their introduction and subsequent culture, is amply repaid in the addition of such a superior fruit. It has been urged, by some cultivators, that we already have too large a variety of pears, and that it is a waste of time to test the great number that are yearly brought to notice. But we must dissent from this opinion; for, if this course had been followed the last ten years, we should now be deprived of some of the choicest kinds in cultivation. The Beurré Clairgeau, Grand Soliel, Poire d'Albret, Doyenné du Comice, and many others, would have remained unknown to our pomologists, only in foreign catalogues.

The Beurré Sterckman is a Belgian pear, and is put down in the Belgian Catalogues as a seedling of Van Mons, probably found in his extensive collection, after his death. In the absence of any authentic work, describing the newer pears, we are unable to learn anything more than this in regard to it. We first received it of M. Jamin, of Paris, in 1848. It is yet a rare variety, and has fruited in but few American collections. In general appearance it resembles the Gray Doyenné, having the same russet skin which distinguishes that pear. It is, however, a superior fruit, possessing a more melting flesh, with a sprightly and luscious aroma. It is an abundant bearer.

The Beurré Sterckman is a healthy and vigorous growing tree, making strong and stout wood, and but few lateral branches. It matures its fruit at a good season, and keeps well after being gathered from the tree. The tree comes into bearing rather early, and promises to be one of the few varieties that grow freely on the quince; our largest tree, and the one from which our drawing is made, being now eight or nine feet high.

The Beurré Hardy, of some French collections, appears to be the same pear; but as we have not yet fruited it, we do not add it as a synonym.

TREE.—Vigorous, making short, stocky wood, with but few lateral shoots, erect, and slightly irregular in its habit.

WOOD.—Clear olive brown, dotted with minute grayish specks, stout, short-jointed; old wood, grayish brown; buds, medium size, rather long, erect, with prominent shoulders: Flower-buds, large, obtusely pointed.

LEAVES.—Large, oblong, broadest about the middle, thick, dark dull green, glossy, recurved on the midrib, wavy, little folded inwards, and entire on the edge: Petioles, rather long, about one and a half inches in length, very stout, recurved.

FLOWERS.—Medium size; petals, slightly cupped.

FRUIT.—Medium size, about three inches long, and two and a half in diameter: Form, obovate, or long obovate, very regular, large and full at the crown, narrowing little to the stem end, which is very obtuse: Skin, smooth, clear cinnamon russet, deepening to a reddish shade on the sunny side, and dotted with dark russet specks: Stem, short, about half an inch long, stout, and obliquely inserted in a small shallow cavity, highest on one side: Eye, medium size, open, and little depressed in a small, smoothly-formed basin; segments of the calyx, short, sharply pointed, broad, projecting: Flesh, yellowish, rather coarse, buttery, melting and juicy: Flavor, very rich, sprightly and delicious, with a fine aroma: Core, medium size: Seeds, medium size, angular, very dark.

RIPE in October and November, and keeps well.

THE SAINT GHISLAIN PEAR

Fruits of America, Plate No

Drawn from Nature & Colored by J. W. Swan

THE SAINT GHISLAIN PEAR.

SAINT GHISLAIN. London Hort. Soc. *Catalogue*, 2d Ed. 1832.

THE Saint Ghislain pear was first introduced to our collections by the late Saml. G. Perkins, Esq. of Brookline, who fruited it several years ago, and repeatedly exhibited specimens before the Massachusetts Horticultural Society. He praised it highly, and recommended it to amateur cultivators as one of the best of our autumn pears. It is unnecessary to say it fully sustains the reputation it acquired while in Mr. Perkins's collection. It is not a large pear, being about the size, and of the general appearance, of the Tyson or Capiaumont, but it is an exceedingly melting, rich and high flavored fruit, and as beautiful as it is excellent, having a remarkably fair and golden yellow skin.

Besides the brief description of it in the *Catalogue* of the London Horticultural Society, above quoted, we cannot find any account of it in any accessible work, except in Mr. Kenrick's *American Orchardist*, where its origin is attributed to M. Dorlain, of Belgium. Mr. Perkins imported his tree from France, and we believe we are correct when we state that all the trees now cultivated here have originated from that source. It does not appear to be much known among the French nurserymen. When it was raised from seed, or how long it has been in cultivation, we have been unable to learn.

The Saint Ghislain is a rapid though somewhat slender growing tree in the nursery, making very upright shoots, and attaining, when of full size, the prim appearance of a Lombardy poplar. It is not an early bearer, the trees showing but little disposition to form flower buds until they have arrived at a good size: it then produces abundantly. It does not grow very freely upon the quince. On the thorn, however, it thrives exceedingly well, and Mr. A. Lackey, a fruit cultivator of Marblehead, Mass., has shown, successively, for four or five years, at the exhibitions of the Massachusetts Horticultural Society, the most beautiful specimens raised on that stock, and our drawing is made from one of his pears. Whether it will be any object to cultivate it on the thorn remains to be seen; we only mention it to show what it has already done.

TREE.—Moderately vigorous, very erect in its growth, forming a regular and handsome pyramid; annual shoots, long, straight, and rather slender.

WOOD.—Light olive brown, dotted with minute grayish specks, rather slender; old wood, grayish olive; buds, medium size, long, nearly erect, with moderately sized shoulders: Flower-buds, medium size, ovate, pointed.

LEAVES.—Small, narrow, ovate, thin, dark green, little recurved on the midrib, folded inwards on the sides, and finely and sharply serrated; petioles, long, one to one and a half inches in length, slender.

FLOWERS.—Medium size; petals cupped.

FRUIT.—Medium size, about two and a half inches long, and two inches in diameter: Form, pyramidal, largest at the crown, regularly tapering into the stem: Skin, fair, smooth, pale yellow when mature, tinged with bright red in the sun, the whole surface covered with russet specks, darkest and thickest where exposed: Stem, long, about one and a half inches in length, slender, smooth, curved, fleshy, and wrinkled at its junction with the fruit, and forced into an oblique direction by a slight protuberance on one side: Eye, small, open, and rather deeply set in a round basin; segments of the calyx, long and pointed: Flesh, yellowish white, fine, buttery, melting, and juicy: Flavor, rich, sprightly, and refreshing, with a delicious perfume: Core, small: Seeds, medium size, roundish, light brown.

RIPE the middle of September and keeps into October.

THE MC LAUGHLIN PLUM

From the American Cultivator

Drawn from nature & colored after J. A. Smith

THE McLAUGHLIN PLUM.

McLAUGHLIN. *Magazine of Horticulture*, vol. xvi. p. 456.

AMONG all the numerous varieties of plums that have been produced by American cultivators, the McLaughlin must claim the most prominent place. It is not as large as the Washington, or as beautiful as the Jefferson, but in its rich and luscious flavor it surpasses either of them, and comes nearer to that standard of excellence among plums,—the Green Gage,—than any other variety; in the opinion of many, being quite equal to it, and in some respects a more valuable one for general cultivation. The Green Gage is at the best but an indifferent growing tree, very irregular in its habit, hardly, indeed, more than a shrub, and on this account is objected to by many who like fine standard trees. The McLaughlin is as vigorous as the Washington; the fruit is larger than the Green Gage, and it does not appear to be so likely to crack, in unfavorable seasons, as that old variety.

The McLaughlin was raised from seed by Mr. James McLaughlin, of Bangor, Me., and first fruited about ten years ago. Specimens of the fruit were first sent to us in 1846, and through the kindness of Mr. McLaughlin, we were favored with a few of the scions from the original tree; these we grafted into vigorous stocks, and in a year or two had the pleasure of seeing the fruit. We found it quite equal to that sent us by Mr. McLaughlin, and it has continued to sustain the highest rank among the numerous sorts that have been introduced from abroad, or have been raised by our cultivators at home. Specimens of the fruit have been repeatedly exhibited before the Massachusetts Horticultural Society, by B. F. Nourse, Esq., of Bangor, both from his own and Mr. McLaughlin's trees, and they have invariably proved excellent.

From what variety the McLaughlin originated we have no knowledge, nor are we aware that Mr. McLaughlin himself can tell. The tree appears too vigorous to have been raised from the Green Gage, and we should judge from the character of the wood, &c., that it might have sprung from the Washington or Imperial Gage, accidentally fertilized with the Green Gage, from which parent it probably derived its luscious qualities.

The McLaughlin is a very vigorous growing tree, quite equal in this respect to the Washington, often making annual shoots six feet in length; when full grown it forms a round, spreading, regular apple-tree

shaped head. Notwithstanding its vigor it comes into bearing moderately early, and is a remarkably productive variety.

TREE.—Vigorous, upright, forming a fine rounded head; annual shoots, stout, strong, and nearly erect.

WOOD.—Dark brownish violet, partially covered with a grayish epidermis, smooth, stout, and very short-jointed; old wood, grayish brown; buds, large, long, tapering regularly to the point, erect, with remarkably prominent shoulders.

LEAVES.—Large, roundish-ovate, dull dark green above, pale beneath, broadest in the middle, shortly pointed, strongly nerved, and obtusely serrated; petioles, short, about half an inch long, stout, reddish.

FLOWERS.—Medium size; stamens and style nearly equal in length.

FRUIT.—Large, about one and three-quarters inches broad, and one and five-eighths long: Form, roundish, regular, similar to the Green Gage, but depressed at each end, rather more broad than long; suture, shallow, with an indented apex: Skin, fair, green, becoming yellowish when ripe, mottled and dotted with brownish red and crimson around the base, and covered with a thin whitish bloom: Stem, short, about half an inch long, stout, and inserted in a very small cavity, without depression: Flesh, yellow, thick, very melting, and adhering to the stone: Juice, abundant, rich, sugary, and perfectly luscious: Stone, small, roundish ovate, obtusely pointed, nearly smooth.

RIFE the last of August and beginning of September.

THE NEW YORK BOTANICAL GARDEN

HERBARIUM

NEW YORK

THE COOLIDGE'S FAVORITE PEACH.

COOLIDGE'S FAVORITE. Kenrick's *American Orchardist*, 1st Ed.

ONE of the oldest, if not the best, of our numerous American seedling peaches is the Coolidge's Favorite. It has long been in cultivation around Boston, in the neighborhood of which city it originated; and more recently it has found its way into all parts of the country, proving, wherever grown, one of the richest of its class, quite equal to the Grosse Mignonne,—to which it appears allied,—the acknowledged standard of European peaches. In general appearance it resembles the latter variety; but it is scarcely so dark and richly colored, and is rather more depressed in form; it also ripens a few days sooner.

This superior peach was raised by the late Mr. Joshua Coolidge, of Watertown, Mass., upwards of thirty years ago, though we cannot ascertain the exact period. Mr. W. Kenrick first described it in his work, above quoted, and also disseminated it extensively from his nursery, at Newton. No collection of any extent, in New England, is considered complete without it; it is a hardy and vigorous tree, a most extraordinary bearer, and the fruit, which is remarkably beautiful, possesses a rich, vinous, and refreshing flavor, not surpassed by any other peach.

Coolidge's Favorite is an early variety, ripening usually about the twenty-fifth of August, or between that and September first, just after the Early Anne and Early York, and a few days before the Early Crawford. It also possesses the good quality of forcing well, and is, in consequence, admirably adapted for peach houses, or for forcing in pots, for which purpose it is exceedingly popular. As a market fruit, it always commands a ready sale, and if fine specimens, a high price.

LEAVES.—Medium size, crenate, with globose glands.

FLOWERS.—Small, pale red.

FRUIT.—Medium size, about two and a half inches broad, and two and a quarter deep: Form, roundish, with a shallow suture extending to the apex, one side a little larger than the other; cavity at the base small and deep: Skin, very fair, pale yellowish white in the shade, with a brilliant coloring of deep red in the sun, somewhat marbled, with minute crimson dots extending to the shady side: Flesh, yel-

lowish white, very melting, and slightly rayed with red at the stone, from which it separates freely: Juice, abundant, rich, sweet and high flavored: Stone, small, ovate, and slightly furrowed.

RIPE the last of August and beginning of September.

THE BRANDYWINE PEAR.

From the American Photo.

Drawn from Nature & Chromo. lith'd by W. J. Johnson.

THE BRANDYWINE PEAR.

BRANDYWINE. *Horticulturist*, vol. iii. 1848.

equal to any pear of its season.

The qualities of the Brandywine are peculiarly its own, and cannot well be compared with any other variety: its flesh is slightly firm, yet perfectly melting; and its flavor, without being highly aromatized, appears to be a concentration of that of several sorts, being almost as sugary as the Seckel, yet relieved by the refreshing juice of the Marie Louise, and the "champagne" smack of the Beurre d'Arenberg.

The Brandywine is a native of Chaddsford, Delaware County, Pennsylvania. The original tree was found near a fence on the farm of the late Eli Harvey, and was transplanted into the garden of Mr. Geo. Brinton, of that place. The garden is on the banks of the Brandywine River, and is a part of the grounds occupied by the American army, who defended our country in the battle of Brandywine. It was, therefore, very appropriately named the Brandywine Pear. The original tree began to bear fruit as long ago as 1820, but in 1835 it blew down near the surface of the ground. The present tree is a sucker from the original, and began to bear again in 1844. This fact accounts for its not sooner having become known to cultivators. Previous to 1835, when the old tree blew down, very little interest was felt in regard to our native pears; now, however, that interest is universal, and no sooner had the young tree, which sprang from the ruins of the old one, come into bearing, than its merits were made known to cultivators.

The tree is a vigorous grower, with a handsome pyramidal habit, approaching to the Buffum, though with much more slender wood. It seems to come into bearing rather early. Whether it will succeed on the quince remains yet to be tested.

TREE.—Moderately vigorous, and very erect in its growth, forming a rather compact pyramidal head; annual shoots rather slender, medium length.

WOOD.—Light olive, dotted with round grayish specks, rather slender and very short-jointed; old wood, grayish olive; buds, medium size, ovate, diverging: Flower-buds, medium size.

LEAVES.—Small, long ovate, narrow, tapering to a long point, smooth, dark green, glossy, much waved, recurved a little on the midrib, and slightly serrated; petioles, long, about one and a half inches in length.

FLOWERS.—Small; petals round, cupped; clusters compact.

FRUIT.—Medium size, about two inches and three quarters long, and two and a half in diameter: Form, pyramidal, or somewhat bell-shaped, slightly irregular, full at the crown, which is little oblique, and rather suddenly contracted near the stem, occasionally with an elongated neck: Skin, slightly rough, yellowish green in the shade, russeted around the crown, boldly tinged with bright red in the sun, and thickly covered with large russety specks: Stem, rather long, about one and a half inches in length, moderately stout, slightly curved, and generally obliquely attached, without any cavity, by a somewhat fleshy and wrinkled base: Eye, large, open, and but little depressed in a small, roundish, furrowed basin; segments of the calyx, short, stiff, entire, projecting: Flesh, yellowish white, coarse, melting and very juicy: Flavor, rich, brisk, vinous and delicious, with a fine aroma: Core, medium size: Seeds, small, dark brown.

RIPE the last of August, and in eating some time.

THE HENKEL PEAR

gratia - American Plate No.

Drawn from Nature & Engraved by W. Scott

THE HENKEL PEAR.

HENKEL. *Magazine of Horticulture*, vol. xiii. 1847.

THE Henkel is another of the fine pears introduced as long ago as 1835 or 1836, by Messrs. Kenrick and Manning, who received scions of it, with other sorts, from Dr. Van Mons, of which we have already made mention in our first volume; and it appears to be wholly confined to American collections. True, there is a Henkel d'hiver, in the French and Belgian catalogues, of recent date; but as that is a winter pear, it cannot be referred to our Henkel. It may, however, come up hereafter under a new name; for all the fine seedlings remaining in Van Mons's nursery, at his death, are being introduced as rapidly as they show their fruit.

The Henkel is also another of the new pears which has rapidly improved upon acquaintance and under good cultivation. Mr. Manning, the younger, first sent us specimens of it from his extensive collection, in 1846, from which we gave an engraving as above quoted; the same outline we now introduce on the next page, as it gives the true shape of this variety; but our colored plate is an exact representation of the size, form and beauty of one of a number of specimens produced on our own trees in 1853; being, indeed, a very showy pear, and as remarkable for its excellence as for its other qualities, comparing favorably with any variety of its season.

Of its origin we have no other information than that it was sent here by Dr. Van Mons, and is, undoubtedly, one of his numerous seedlings. Although the scions were received in 1835 or 1836, it probably did not fruit during the life-time of the late Mr. Manning, as it was never mentioned by him among more than four hundred pears, which he, from time to time, described in the *Magazine of Horticulture*. It is rather late in coming into bearing, and this accounts for the long period which elapsed before it was brought to the notice of cultivators.

The tree is a vigorous grower, with a very erect or fastigiate habit, similar to the Buffum, and with a very marked peculiarity of foliage and growth. We have had no experience with it upon the quince, and cannot say whether it is one of the sorts which will succeed on that stock or not.

TREE.—Vigorous, with a very erect pyramidal habit, making stout, straight, annual shoots.

WOOD.—Clear olive, dotted with large grayish specks, rather long-jointed, stout; old wood, grayish olive; buds, large, ovate, pointed, nearly erect, with prominent shoulders: Flower-buds, medium size.

LEAVES.—Medium size, oblong ovate, narrowing to each end, thin, dark green, slightly recurved on the mid-rib, folded inwards on the sides and slightly and obtusely serrated; petioles very long, from two to two and a half inches in length, stout.

FLOWERS.—Medium size; petals roundish, cupped.

FRUIT.—Large, about three inches long, and three and a quarter in diameter: Form, obovate, slightly uneven on the surface, broad at the crown, and obtuse at the stem: Skin, fair, smooth, lemon yellow, more or less covered with small patches of russet, interspersed with dull green specks and dotted with russet: Stem, very long, about two inches in length, stout, usually having two bud-like prominences on each side, curved, and slightly inserted in a small contracted cavity: Eye, medium size, open, and slightly sunk in a very shallow, uneven basin; segments of the calyx short and round: Flesh, yellowish white, rather coarse, melting, and exceedingly juicy: Flavor, rich, sprightly, vinous, perfumed and delicious: Core, medium size: Seeds, large, broad and deep brown.

RIPE in September, and keeps two or three weeks.

THE TRIUMPH OF JODOIGNE PEAR

From the *Ardenne* Plate 10

Drawn from Nature & colored by J. A. Smith

THE TRIUMPH DE JODOIGNE PEAR.

TRIUMPH DE JODOIGNE. *Bon Jardinier*, 1848.

THE Triumph de Jodoigne is a new and comparatively very little known pear. It fruited here, we believe, for the first time, in our collection, in 1848. Its introduction was preceded by a high reputation, and we think we may say its qualities have not disappointed the expectations of cultivators. It is as large as the *Beurré Diel*, which it somewhat resembles in shape, but it is ripe and nearly gone before that sort is mature. It is a very handsome and showy fruit, having a fine, ruddy crimson cheek, blotched, and very

conspicuously dotted with russet.

The *Bon Jardinier*, in which we find the earliest account of this pear, states that it was raised by the late M. Bouvier, a well-known amateur pomologist, who resided at Jodoigne, in Belgium, and who has originated several fine varieties. It was first offered for sale in the French nurseries, in 1844 or 1845, at which time we received our trees from M. Jamin, of Paris.

The Triumph de Jodoigne is a very vigorous growing tree, in this respect approaching to the character of the *Beurré Diel*, as its fruit also resembles that pear. The foliage is broad, rich and glossy, and the fruit is produced in clusters of three or four each. It succeeds well upon the quince, and is one of the sorts which make a vigorous pyramid on that stock. It is rather late in coming into bearing on the pear.

TREE.—Vigorous, with a somewhat spreading, irregular habit, and requiring careful pruning to form a symmetrical head; annual shoots very stout.

WOOD.—Brownish olive, thickly dotted with round grayish specks, very strong, stout, and short-jointed; old wood, grayish brown; buds, large, broad, rather short, pointed, slightly diverging, with prominent shoulders: Flower-buds, large.

LEAVES.—Large, broadly ovate, narrowing to each end, thick, very deep green, glossy, finely nerved, wavy, and nearly entire on the edge; petioles, medium length, about one inch long, stout, reddish.

FLOWERS.—Large; petals, large, ovate; clusters, compact.

FRUIT.—Large, about four inches long, and three and a half in diameter: Form, oblong obovate, little irregular, with a large swollen crown, contracted slightly in the middle, and obtuse at the stem: Skin, fair, slightly rough, dull greenish yellow, much russeted in spots and splashes, deeply tinged with bronzy red in the sun, and conspicuously dotted over with very large russety specks: Stem, medium length, about three inches long, moderately stout, curved, and obliquely inserted in a small, shallow cavity, highest on one side: Eye, medium size, open, and but little depressed in a small basin; segments of the calyx, short, stiff: Flesh, yellowish white, coarse, melting, and juicy: Flavor, rich, sugary, sprightly, and agreeably perfumed: Core, medium size: Seeds, small, long, sharply-pointed, and dark.

RIPE in November, and in eating two or three weeks.

THE JACQUES PEACH.

Fruits of America, Plate N°

Drawn from Nature & Chromo lith^d by W. Sharp

THE JACQUES PEACH.

JACQUES. *American Orchardist*.

JACQUES' YELLOW RARERIPE, *American Orchardist*, 1st Ed.

JACQUES' RARERIPE, Prince's *Pomological Manual*.

THE Jacques is a well known and extensively cultivated variety in the vicinity of Boston, and throughout Massachusetts. Previous to the introduction of the Early Crawford, it was considered the largest and finest yellow peach. It still holds a high place in the estimation of peach growers, producing as it does, under good treatment, beautiful specimens ten to twelve inches in circumference. Mr. Prince states in his *Pomological Manual*, that specimens have been raised weighing sixteen to seventeen ounces each.

Its origin or introduction is attributed to Col. Jacques, of Somerville, Mass., though we have no authentic information on this point. It was first described by Mr. Kenrick, under the name of Jacques' Yellow Rareripec; but in the subsequent edition of his work, he called it simply the Jacques, a preferable name, and the one under which it is now cultivated.

The Jacques is, as we have said, a very large peach,—as large, or larger, than the Crawford; it is also very handsome, with a deep yellow skin, and a brightly tinted red cheek, with only a moderately downy surface. Its juice is very abundant, rich and delicious.

The tree is a good grower, with moderately stout reddish shoots, and a rather spreading habit. It appears unusually hardy, and produces fine crops. It ripens a week or so after the Early Crawford.

LEAVES.—Medium size, crenate, with reniform glands.

FLOWERS.—Small, pale red.

FRUIT.—Large, from three to four inches broad, and three to three and a half inches deep: Form, roundish, with a shallow suture ending in a depression at the summit, one side slightly larger than the other; cavity at the base broad but not very deep: Skin, yellow, streaked and mottled with red in the shade, and of a lively red in the sun: Flesh, deep yellow, melting, and rayed with red at the stone, from which it parts freely: Juice, tolerably abundant, sweet, sprightly and excellent: Stone, medium size, ovate, not very rugged.

RIPE about the middle of September.

THE CUTTER'S YELLOW PEACH

Fruits of America Plate N°

Drawn from Nature & Chromo lith^d by W. Sharp

THE CUTTER'S YELLOW PEACH.

CUTTER'S YELLOW.

YELLOW RED RARERIPLE, Kenrick's *American Orchardist*.

RED AND YELLOW RARERIPLE, Manning's *Book of Fruits*.

THE origin of several of our native peaches is involved in so much uncertainty, that we have thought it an almost useless task to ascertain when and by whom they have been produced. The present variety is one of those whose origin is unknown, or at least one in regard to which we have been unable to obtain any information.

This peach has been cultivated for several years in the neighborhood of Boston, and was first introduced to notice by Mr. W. Kenrick, of Newton, Mass., under the name of the Yellow Red Rareripe, and described by him in his *American Orchardist*. Subsequently, Mr. R. Manning, in his *Book of Fruits*, called it the Red and Yellow Rareripe. But some twelve years ago we obtained trees of Mr. Kenrick, for our specimen collection, under the name of Cutter's Yellow, which subsequently proved to be identical with the Red and Yellow Rareripe. Since then, the trees have been disseminated so extensively under the former name, that we have thought it best to retain it here. It is the one under which it is most widely known at the present time; besides, its former title of "rareripe" is misapplied, that name being generally given to the white-fleshed peaches. We object to the multiplication of synonyms; but in the present instance, and under the circumstances we have named, we believe the briefer as well as more expressive name of Cutter's Yellow, is preferable to the "Yellow Red Rareripe," of Kenrick, which should claim priority if any, or the Red and Yellow Rareripe of Manning.

The Cutter's Yellow is one of the hardiest as well as one of the best peaches; and its very large and beautiful fruit, almost purple on the sunny side, render it one of the most desirable of the yellow-fleshed peaches. It ripens at the middle season between the Early and Late Crawford.

The tree is a vigorous grower, with an upright habit, making stout shoots, of a pretty deep red color. It is a very great bearer.

LEAVES.—Large, crenate, with reniform glands.

FLOWERS.—Small, dark.

FRUIT.—Large, about three inches broad, and three inches deep: Form, roundish, compressed on the sides, one half much larger than

CUTTER'S YELLOW PEACH.

the other, with a very shallow suture quite round, ending in a hollow depression at the summit; cavity at the base, narrow and deep: Skin, deep orange yellow, suffused with red in the shade, broadly covered with dark crimson vermillion in the sun, and very downy on the surface: Flesh, deep yellow, very melting, rayed with red at the stone, from which it separates freely: Juice, very plentiful, rich, sweet, sprightly, and luscious: Stone, medium size, deeply furrowed.

RIPE from the middle to the last of September.

THE SHELDON PEAR.

Fruits of America, Plate No

Drawn from Nature & Chromo lithd by W. Sharp

THE SHELDON PEAR.

SHELDON. *Magazine of Horticulture*, vol. xvii. 1851.

AMONG all the American pears that have been introduced to notice, during the last twenty years, few, if any, will take a higher rank than the Sheldon. It possesses all the characteristics of a fine variety; the fruit is of large size, frequently weighing nearly a pound each, and is prepossessing in its appearance, having a handsome russety skin, with a ruddy cheek: its flesh is exceedingly melting and juicy, and its flavor rich, highly aromatized, and luscious: the tree is a vigorous grower, with an erect and symmetrical habit, and produces regular and abundant crops. Altogether it, must be considered one of the very finest of our native pears.

The Sheldon was first brought to the notice of cultivators by Mr. E. L. Leavenworth, of Wolcott, Wayne Co., N. Y., who first exhibited specimens of the fruit at the Pomological Convention in Buffalo, in 1849; and to that gentleman the public are indebted for a full history of its origin, which appeared in the *Magazine of Horticulture*, the substance of which is as follows:—

Major Sheldon's father brought pear seeds from Washington, Dutchess Co., New York, between thirty and forty years since, and planted them on the place where Maj. Sheldon now lives, in the town of Huron, (then Wolcott), N. Y.; from these seeds the trees were raised which bear the pears known as the Sheldon. The seeds brought from Dutchess County were from pears which grew on a grafted tree, (name not known,) but were introduced there by an Englishman of the name of Johnson, and Maj. Sheldon thinks he brought them with him from England; but Norman Sheldon, an older brother, thinks they were procured in Boston. The trees, of which there are several, were in 1850, when Mr. Leavenworth sent us this statement, of large size, and bore several bushels of fruit. Through the kindness of Mr. Leavenworth, we obtained scions from the original tree, and our beautiful drawing is made from specimens the produce of these scions, inserted in 1851.

The Sheldon is a moderately vigorous tree, with an erect habit, branching rather symmetrically, somewhat resembling the White Doyenné. It bears freely on trees not more than four or five years old. We believe it does not succeed well upon the quince, though there has not been sufficient time to give it a trial.

SHELDON PEAR.

TREE.—Vigorous, upright, erect, symmetrical in shape, with regular diverging branches; annual growth rather slender, and nearly straight.

WOOD.—Yellowish, dotted with small whitish specks, short-jointed, rather slender; old wood, yellowish olive; buds, medium size, ovate, regularly pointed, slightly diverging, with prominent shoulders: Flower-buds, medium size, long, sharply pointed.

LEAVES.—Medium size, ovate, long, narrow, tapering to each end, thin, light yellowish green, glossy, nearly flat, slightly recurved on the midrib, somewhat wavy, and finely and sharply serrated; petioles, long, one and a half to two inches in length, moderately stout.

FLOWERS.—Small; petals, small, roundish, cupped; clusters compact.

FRUIT.—Large, about three inches long, and three inches in diameter: Form, roundish obovate, regular, full at the crown, tapering little to the stem end, which is very obtuse: Skin, fair, nearly smooth, of a pale greenish russet, becoming yellowish when mature, bronzy red on the sunny side, and regularly dotted with small dark russet specks: Stem, short, about half an inch long, stout, curved, and inserted, with scarcely any depression, on the obtuse end: Eye, medium size, open, and moderately sunk in a smooth, round, not very deep basin; segments of the calyx, broad, short, projecting: Flesh, yellowish, rather coarse, melting, and very juicy: Flavor, exceedingly rich, sprightly, and sugary, with a delicious aroma: Core, rather large: Seeds, medium size, flat, dark.

RIPE in October, and keeps three or four weeks.

THE MANOMET APPLE.

Fruits of America, Plate N°

Drawn from Nature & Chromo lith^d by W. Sharp

THE MANOMET APPLE.

MANOMET. *Magazine of Horticulture*, vol. xiv. 1848.

HORSEBLOCK, in its native locality.

THE Manomet is one of the finest of our early sweet apples. It is not so large as the Bough, but far surpasses it in the beauty of its appearance; indeed, in the latter respect it may be classed with the Red Astrachan,—which ripens at the same season,—or the Fameuse, as a comparison with the beautiful drawings of these varieties, which have already appeared, will show. It is only of medium size; but it has a pale yellowish skin, nearly covered with pale red, heightened by a bright vermilion cheek.

The Manomet is a native of the Old Colony, and was first introduced to notice by Mr. John Washburn, a zealous cultivator of Plymouth, Mass., who first sent us fine specimens in 1847, and also subsequently, from one of which our drawing was made. We were surprised and delighted to find it such a superior apple, and immediately described and figured it in the *Magazine of Horticulture* for 1848. Through the kindness of Mr. Washburn, we were furnished with its history, which, though brief, we gave at that time. It is a seedling, which sprung up accidentally on the Holbrook farm, at Manomet Pond village in Plymouth, and was for a long time known as the Horseblock apple. Mr. Washburn proposed to call it the Manomet, “as Manomet Point is the prominent head of land of Plymouth Bay.” With his suggestion we readily concurred, believing that such an absurd and unmeaning title as Horseblock, should never be applied to any fruit, especially to one of such excellence as the present variety. The original tree has been in bearing many years, and it is certainly somewhat remarkable that it should not have attracted attention at an earlier period. Its history, however, is the same as that of a majority of our native fruits, which have accidentally fallen into the hands of amateurs who could appreciate their excellence, and aid in making known their superior qualities.

The Manomet is a very robust grower, stronger, Mr. Washburn thinks, than even the Baldwin. It has a spreading habit when full grown, with wood somewhat like the Gravenstein, and is a good bearer every other year. Mr. Washburn also states that it will make a tree in the nursery sooner than any other apple he has ever cultivated.

MANOMET APPLE.

WOOD.—Dark reddish chestnut, dotted with a very few small whitish specks, moderately stout, short-jointed, and slightly downy; old wood, brownish red; buds, large, broad, slightly flattened, little downy, and erect: Flower-buds, medium size.

LEAVES.—Large, roundish ovate, broadest about the middle, rounding off to the point, thick, dark green above, slightly pubescent beneath, conspicuously veined, and deeply, coarsely and sharply serrated; petioles, medium length, about three quarters of an inch long, stout.

FLOWERS.—Medium size; petals, cupped.

FRUIT.—Medium size, about three inches broad, and two and a half deep: Form, roundish, regular, flattened at the base, narrowing slightly to the crown: Skin, very fair, smooth, lemon yellow, covered with a brilliant vermilion red on the sunny side, little traced with russet at the base of the stem, and dotted with russet specks: Stem, short, about half an inch long, slender, straight, and inserted in a rather small, shallow cavity: Eye, large, closed, and slightly depressed in a small, finely furrowed, shallow basin; segments of the calyx, long: Flesh, yellow, crisp, and tender: Juice, abundant, very sweet, rich, and finely flavored: Core, closed: Seeds, medium size.

RIPE in August and the early part of September.

THE PEAR D'ALBRET.

Fruits of America, Plate N^o

Drawn from Nature & Chromo Lith^d by W Sharp.

THE PEAR D'ALBRET.

PEAR D'ALBRET. *Magazine of Horticulture*, vol. xx. 1854.

BEURRE' D'ALBRET of some Foreign Collections.

MOST of the new foreign pears, that have been brought to notice during the last eight or ten years, have been heralded with a great reputation, and have, in consequence, attracted more than usual attention among cultivators. Some of them have proved fully equal to their reputed merits, while a larger part of them have only been of secondary quality, and a few entirely worthless. Others, again, have been added to our collections, of whose merits nothing was known, and from which no high expectations were formed; but it has happened, in many instances, that the latter have proved of the greatest excellence, and have taken their place among the choicest pears.

The Pear d'Albret is one of the latter description; unknown only in the Catalogues of the French or Belgian nurserymen, so far as we have been enabled to ascertain, it was received with many new kinds from M. Jamin of Paris, in 1846, and planted out with others of unknown merit, receiving but little attention until after it produced fruit in 1850. Even then it did not show its true qualities; the trees being yet small, and not sufficiently established to fix the character of the variety: but in the following year, and more particularly in the season of 1853, the fruit was so much larger, so rich in color, and of such luscious flavor, that it at once established its claim to a place among the very best pears yet introduced.

The origin and history of the Pear d'Albret is unknown to us. Notwithstanding the efforts of Bivort and other Belgian and French pomologists to establish a correct nomenclature, there has not yet been any authentic descriptions published of many of the new pears, and their identity must be made out from the Nursery Catalogues. Bivort's *Album de Pomologie* has aided much in this work, and the *Annals de Pomologie* of the Belgian government will assist still more; but accurate descriptions and outline engravings, in some journal within the reach of all, would be the means of enabling cultivators to determine more speedily the correctness of many of the varieties which are yearly added to our collections. The Beurré d'Albret of some catalogues proves to be the same as the d'Albret.

This fine pear fortunately does well upon the quince; the tree is a good, though not a strong, grower; and with a little care makes a fair

PEAR D'ALBRET.

pyramid, though inclined to grow somewhat spreading. It comes into bearing rather early.

TREE.—Moderately vigorous, upright, and somewhat irregularly branched, making a rather open and loose head; annual shoots, not very stout.

WOOD.—Dark reddish brown, dotted with whitish specks, moderately strong, rather short-jointed; old wood, grayish brown; buds, medium size, ovate, diverging, with prominent shoulders: Flower-buds, medium size, swollen towards the base, and acutely pointed, deep brown.

LEAVES.—Small, about two inches long, and one inch wide, regularly ovate, narrowing to each end, thin, deep green, glossy, finely nerved, incurved little at the edges, and very finely serrated; petioles, medium length, about one and a quarter inches long, slender.

FLOWERS.—Medium size; petals, narrow, ovate, cupped; claw, long.

FRUIT.—Large, about four inches long, and three in diameter: Form, pyramidal, largest near the crown, contracted about the middle, with a somewhat elongated neck: Skin, slightly rough, clear deep cinnamon russet, bronzed on the sunny side, with dark russet specks: Stem, medium length, about one inch long, stout, curved, swollen, fleshy at the base, and obliquely attached, with a slight cavity on one side: Eye, medium size, partially open, and very little depressed, in a small shallow basin; segments of the calyx, short, twisted: Flesh, greenish white, coarse, buttery, very melting and juicy: Flavor, vinous, exceedingly rich, and deliciously perfumed: Core, small: Seeds, small, sharply pointed, dark.

RIFE in October, and keeps two or three weeks.

THE SCOTT'S SEEDLING STRAWBERRY.

Fruits of America, Plate N^o

Drawn From Nature & Chromo Lith^d by W. Sharp

THE SCOTT'S SEEDLING STRAWBERRY.

SCOTT'S SEEDLING. *Magazine of Horticulture*, vol. xx. 1854.

NOTWITHSTANDING the great number of Seedling Strawberries that have been produced by our American cultivators during the past fifteen years, up to the time of the last Session of the American Pomological Society in September, 1854, only three varieties were recommended for general cultivation by that intelligent body, viz., Hovey's Seedling, Boston Pine, (Hovey's,) and Early Scarlet; the Burr's Pine and Jenney's Seedling, which were added to the list in 1852, having been withdrawn from it and placed among those adapted to *particular localities*. This certainly seems somewhat remarkable when we take into consideration the very large number which have been brought to notice as possessing peculiar merits, since the introduction of our Seedling in 1835. It proves, however, that the strawberry, though easily raised from seed, and early brought into bearing, is not very constant in its character, and that the growth of seedlings of superior merit is full as precarious as that of the larger fruits.

No greater success seems to have attended the experiments of English cultivators than our own; for it may be said that there have been but two really fine varieties raised by them during the last thirty-five years, viz., Keen's Seedling and British Queen. These, particularly the latter, still carry off the prizes, wherever exhibited.

We do not make these remarks to discourage the attempts of amateurs in the growth of seedlings; yet we deem it important that all should know what the luck of others has been, that they may not be disappointed should their first endeavors be attended with no success; what has been done will be done again; but it is only by rightly-directed efforts, and much labor, that the much-wished-for results can be accomplished.

Our present variety, Scott's Seedling, is a strawberry which we think destined to hold a prominent place among the few fine kinds of this delicious fruit. It was raised by Mr. J. Scott of Brighton, Mass., in 1847. The parents were the Prince Albert, an English strawberry, and the Boston Pine; the former fertilized with the latter. Its merits are the size of the berry, their unusual shape, their brilliancy of color, their firm flesh, and their rich and peculiar flavor. To these are added, hardness of the vine, great productiveness, and early maturity, ripening immediately after the Early Virginia. It also bears carriage remarkably well, and

holds its fine color for a long period after gathering. Mr. Scott has raised large quantities of it for the Boston market, where its reputation has become so well established that it is sought after by lovers of this fine fruit, always commanding, next to Hovey's Seedling, the highest price.

Mr. Scott cultivates his plants mostly in beds, allowing the vines to cover the ground; in this way his seedling produces very great crops; the foliage being rather small, the beds are not crowded, and the fruit is well exposed to the light and air.

VINES.—Moderately vigorous, dwarfish in habit, with spreading foliage, and making numerous runners.

LEAVES.—Medium size; leaflets ovate, generally incurved on the sides, coarsely and rather sharply serrated; surface nearly smooth, light yellowish green; petioles short; leaf-stalks diverging, rather slender, and of medium length.

FLOWERS.—Rather small, and regular in form; petals roundish; stamens prominent, stout, numerous, with large anthers, abounding in pollen; calyx, large, and spreading, projecting beyond the fruit, sharply pointed, and generally reflexed at the ends; scapes moderately stout, upright, rather loose, longer than the foot-stalks, bearing from fifteen to twenty berries; peduncles long, and moderately stout.

FRUIT.—Large, long, conical, about one and three quarters inches in length, and one and a half inches in diameter at the base, rather obtuse at the summit: Color, deep rich crimson scarlet, with a shining and somewhat uneven surface: Seeds, yellowish, rather deeply imbedded: Flesh, pale red, hollow at the core, not over juicy, but rich, buttery, and melting, with a peculiar orange perfume.

RIPE just after the Early Virginia begins to mature, about the season of the Boston Pine, and continues in bearing very late.

THE GREEN GAGE PLUM.

Fruit of *Prunella* *sp.* No. 17

Drawn from Nature & Coloured by W. Sharp

THE GREEN GAGE PLUM.

GREEN GAGE. *Catalogue of London Horticultural Society, 1842.*

BRUGNON GREEN GAGE,	}	According to Lon. Hort. Soc. <i>Cat.</i> 1842.
DAMAS VERT,		
DAUPHINE,		
DRAP D'OR, (of some,)		
GROSSE REINE,		
GROSSE REINE CLAUDE,		
ISLEWORTH GREEN GAGE,		
REINE CLAUDE,		
SUCRIN VERT,		
VERTE BONNE,		
WILMOT'S GREEN GAGE,		
WILMOT'S NEW GREEN GAGE,		
WILMOT'S LATE GREEN GAGE,		
REINE CLAUDE DORE', <i>Album de Pomologie.</i>		
BRUYN SAGE, (erroneously) of some American Collections.		

THE Green Gage has a world-wide reputation, and, by general consent, has long been placed at the head of all plums; to say that any new variety nearly approaches, or equals it in quality, is sufficient to render it a desirable acquisition. Many American seedlings have been produced since the Green Gage was first introduced, and though several of them possess great merit,—greater in the aggregate than an equal number of foreign sorts,—still, none of them, unless we except the McLaughlin, can be considered equal to that old plum. The sweetness of its flesh, the abundance of its juice, and the peculiar richness of its flavor, exist in just those nice proportions, that they neither cloy, nor leave the taste unsatisfied.

The Green Gage is a very old variety. It first fruited in England, at Twickenham, as long since as 1727. It was first introduced there by the Earl of Stair, who sent it from France to the second Duke of Rutland, by the name of Green Spanish. The name of Green Gage is said, by Sir Joseph Banks, to have originated as follows:—"The Gage family in the last century procured from the monks of the Chartreuse, at Paris, a collection of fruit trees; when they arrived in England the ticket of the Reine Claude had been rubbed off on the passage. The gardener being, from this circumstance, ignorant of its name, called it, when it bore fruit, Green Gage." (*Horticultural Transactions*, vol. i., App. p. 8.) In France it is universally known as the Reine Claude; but in this instance the name of Green Gage being the popular one everywhere in England as well as in our own country, we have retained it here.

Mr. George Lindley, in his *Guide to the Orchard*, (1830,) called it "without exception the best plum in England." It still holds the same

GREEN GAGE PLUM.

high position; for though some of the newer varieties produce larger fruit, bear better, keep longer, and make finer standard trees, and by a combination of good qualities are entitled to extensive cultivation, yet, when quality alone is considered, the Green Gage must carry off the palm for excellence. Its only fault is the tendency of the fruit to crack open by the least shower, about the period of its maturity.

The Green Gage is a slow growing, though healthy and vigorous tree, with a spreading habit, branching low, and scarcely making a fine standard. The wood is quite distinct, and it may be readily known, when once seen. In consequence of its slow growth other varieties have frequently been disseminated for it, and we have often seen the Imperial Gage in collections under the name of Green Gage. The trees are entirely distinct from each other, and the least study would at once detect the error. The Imperial Gage is a very vigorous, tall-growing tree; the Green Gage a short, stout, stocky one.

TREE.—Vigorous, spreading in habit, branching low, and forming a round, open head; annual growth, short, stout and stocky.

WOOD.—Dark purplish brown, reddish on the sunny side, and somewhat covered with a grayish epidermis, nearly smooth, and remarkably short-jointed; buds, medium size, very close together, slightly diverging, with very large projecting shoulders.

LEAVES.—Medium size, oval on the young wood, nearly obovate on the spurs, doubly and somewhat irregularly serrated, smooth, shining and bright green above, paler underneath; petioles, medium length, about half an inch long, moderately stout.

FLOWERS.—Medium size; style and stamens about equal length.

FRUIT.—Medium size, about one and a half inches in height, and one and a half in diameter: Form, round, regular, slightly flattened at the base, with a shallow suture, extending from the stem to the apex: Skin, green, becoming yellowish at maturity, spotted and marbled with bright crimson on the sunny side: Stem, medium length, about half an inch long, little bent, rather stout, and inserted in a small, funnel-shaped cavity: Flesh, yellowish green, fine, delicate, very melting, and nearly separates from the stone, slightly adhering on one side: Juice, abundant, very sugary, sprightly, with a most luscious and exquisite flavor: Stone, large, roundish oval.

RIPE the last of August and commencement of September.

THE ST MICHAEL ARCHANGEL PEAR.

Fruits of America. Plate V.

Drawn from Nature & Chromo Lith'd by W. Sharp

THE SAINT MICHAEL ARCHANGEL PEAR.

SAINT MICHAEL ARCHANGEL. *Magazine of Horticulture*, vol. xvii. 1851.

PLUMBGASTEL, *Magazine of Horticulture*, vol. xii.

DUSNAS, of some French Cultivators.

THE Saint Michael Archange, as it is usually called in the French Catalogues, is a pear which has but recently become known to American cultivators, though it was introduced as long ago as 1840, and fruited in the late Mr. Manning's collection at Salem, under the name of Plumbgastel; subsequently we described and figured it in the *Magazine of Horticulture*, (1846) as a new variety under the latter name, and we continued to cultivate it for three or four years as the Plumbgastel, when we detected the error before it had borne fruit, from the peculiar character of the tree, which is so strongly marked that a careful observer could hardly fail to notice it.

It is an excellent pear, of large size, handsome and regular form, and delicious flavor. The tree produces sparingly while young, which has led some cultivators to consider it a shy bearer; but we have found that scions, inserted in the top of an old tree, grew vigorously and bore abundantly in three or four years, and the fruit was better than on the young trees. We think it will become a popular pear. If the fruit is gathered before it is too ripe, as it should be, it is in eating for a longer time than most of our early autumn varieties.

The origin of the St. Michael Archangel is unknown; but it is probably a French variety, as it has been cultivated for several years in the nurseries of Rouen. It is also grown at Angers, and in both places has been described as a fine pear. It grows freely on the quince, and naturally makes a beautiful pyramidal tree on either that or the pear stock.

TREE.—Very vigorous, and very erect in its habit, the branches ascending at a very acute angle, and almost perpendicular with the main stem; annual shoots, not very long, very stout, straight and erect.

WOOD.—Light yellowish olive, sparsely dotted with minute grayish specks, very short-jointed, stout, straight, and slightly swollen at the ends; old wood, grayish olive; buds, large, long, broad at the base, diverging, pointed, dark brown, covered with grayish scales, and with rather prominent shoulders: Flower-buds, medium size, oval, elongated, sharply pointed.

SAINT MICHAEL ARCHANGEL PEAR.

FLOWERS.—Small; petals, oval, roundish, small; claw, long.

FRUIT.—Large, about three inches long, and two and a half in diameter: Form, pyriform, generally regular, large about the middle, contracted near the stem, and occasionally with an elongated neck: Skin, fair, smooth, greenish yellow, faintly tinged with red on the sunny side, russet around the base of the stem, and dotted with greenish russet specks: Stem, medium length, about one inch long, stout, smooth, inserted without any cavity, sometimes with slight projections at the base: Eye, medium size, open, and little sunk in a moderate sized basin; segments of the calyx, long, reflexed: Flesh, white, fine, melting, and very juicy: Flavor, rich and sugary, with a peculiarly delicious aroma: Core, large: Seeds, large, dark brown.

RIPE in September, and keeps into October.

THE BEURRÉ CLAIRGEAU PEAR.

Fruits of America, Plate N°

Drawn from Nature & Chromo Lith'd by W. Sharp

THE BEURRE' CLAIRGEAU PEAR.

BEURRE' CLAIRGEAU. *Album de Pomologie*, vol. iv. p. 145.

No pear of recent introduction has attracted the attention of pomologists more than the Beurré Clairgeau. Remarkably handsome in its appearance, very large in size, excellent in quality, a vigorous, erect, and beautiful growing tree, hardy, early, and an abundant bearer, it possesses all the qualities that constitute a fine pear. Preceded with a high reputation, it is gratifying to find that it has fully maintained its character, and is likely to prove one of the most popular pears, second only to the Bartlett, Seckel, and a few others.

The Beurré Clairgeau is a French variety, and was originated by Peter Clairgeau of Nantes. The parent tree was raised in 1835 or '36, and first bore fruit in 1846 or '47. In 1848, the fruit was first exhibited before the Horticultural Society of Nantes, and its perfect form, beautiful exterior, and fine quality, at once established its reputation. A subscription was immediately opened by several cultivators to purchase the entire stock; but as the requisite number (two hundred) could not be obtained, the trees remained in the hands of the originator. In 1850, however, M. de Jonghe and other nurserymen completed the subscription and took the entire stock, in all about three hundred trees on the quince. These, with the parent tree, were removed to Brussels in November, 1850. They produced fruit the following year, and enabled the purchasers to again test its quality, which was found to be excellent. But it was not till 1852, when the trees had borne another crop, that they were offered for sale.

The Beurré Clairgeau is a very upright and erect growing tree, more resembling the Buffum than any other variety; but the foliage is larger, richer and more ornamental. It bears remarkably young, scions inserted in moderately strong trees producing fruit the following year. It appears to succeed well upon the quince.

TREE.—Moderately vigorous, very upright and erect, branching at a very acute angle, and making rather stout wood; annual shoots of medium length.

- WOOD.—Reddish brown, dotted with rather large whitish specks, stout and short-jointed; old wood, brownish olive; buds, large, long, sharply pointed, diverging, with prominent shoulders: Flower-buds, medium size, oval, very sharply pointed.

BEURRE' CLAIRGEAU PEAR.

LEAVES.—Large, roundish ovate, broadest about the middle, rather thick, deep green, glossy, nearly flat, and coarsely and very slightly serrated; petioles, long, about one and a half inches in length, little tinged with red, and moderately stout.

FLOWERS.—Medium size; petals, roundish ovate, neatly cupped; clusters, compact.

FRUIT.—Very large, about four inches long, and three inches in diameter: Form, oblong, or obtuse pyramidal, large at the crown, slightly contracted in the middle, obtuse at the stem, with a somewhat uneven surface: Skin, slightly rough, of a clear cinnamon russet, with numerous darker colored specks, acquiring, at maturity, a deep reddish tint on the sunny side: Stem, short, about half an inch long, very stout, fleshy at the base, obliquely inserted without any cavity, but surrounded by a few uneven projections: Eye, small, open, and but slightly depressed in a very shallow basin, somewhat ribbed; segments of the calyx, short, stiff, pointed, complete: Flesh, yellowish, rather coarse, melting and juicy: Flavor, saccharine, sprightly, perfumed and delicious: Core, medium size: Seeds, small, ovate, pointed.

RIPE in November, and keeps nearly a month.

THE HOWELL PEAR.

Fruits of America, Plate No.

Drawn from Nature & Chromo Lith'd by W. Sharp

THE HOWELL PEAR.

HOWELL. *Magazine of Horticulture*, vol xv. p. 69.

THE Howell, though of recent introduction to notice, and not yet very generally cultivated, proves to be one of our best native pears; not, perhaps, so exquisite in flavor as some other sorts, but possessing so many of the indispensable requisites of a fine fruit that it must become a general favorite. The tree is hardy, quite vigorous, with a good habit, and the fruit is large, exceedingly fair, always perfect, and of the first quality.

The Howell is a Connecticut pear, and was raised from seed by the late Thomas Howell, Esq., of New Haven. The seeds were planted in his garden in that city, in 1829 or '30, and the tree came into bearing in 1842 or '43. Mr. Howell's premises adjoined those of the late Gov. Edwards, whose seedling pears have attracted considerable attention; and it was about the time that the Governor's trees began to bear fruit, that Mr. Howell, incited, no doubt, by his neighbor's good example, planted the seeds from which this and several others were raised.

The seeds planted by Mr. Howell were taken from a variety known in New Haven as the Jonah pear, a very hard and tough winter fruit, rarely fit for the table. The tree stood in his garden, with a White Doyenné on one side, and a Summer Bon Chrétien on the other. The Howell evidently is a natural cross between the two, retaining some of the characteristics of both. It has the habit and the foliage of the Bon Chrétien; while in the delicacy and fineness of its flesh, and its brisk and vinous flavor, it approaches the Doyenné: but what appears rather remarkable is that it should be such a fair fruit, when that from both of its parents is subject to spot and crack. The experience of four years has never yet enabled us to find a defective pear on the Howell.

The tree is a free and vigorous grower, with a spreading habit, throwing out its branches quite horizontal at first, but curved upwards at the ends. It begins to bear rather early, and produces good crops. Whether it will succeed or not on the quince, we have no satisfactory experience; but we are inclined to think that, like most of our American pears, it will not do well on that stock.

HOWELL PEAR.

TREE.—Vigorous, upright, but spreading in habit, with the annual shoots curved, of medium length.

WOOD.—Brownish olive, dotted with grayish specks, stout and short-jointed; old wood, grayish brown; buds, medium size, roundish, short, erect, with large prominent shoulders: Flower-buds, medium size, obovate, with brownish scales.

LEAVES.—Medium size, ovate, broadest near the base, shortly pointed, bright green, glossy, finely nerved, wavy, and very finely serrated; petioles, rather long, nearly two inches in length, rather slender.

FLOWERS.—Medium size; petals, small, roundish, cupped.

FRUIT.—Large, about three inches long, and two and a half in diameter: Form, obovate, inclining to pyramidal, regular, rather full and broad at the crown, and tapering to the stem: Skin, fair, smooth, lemon yellow when mature, with a slight tinge of blush on the sunny side, and regularly covered with brownish russet specks: Stem, medium length, about an inch long, moderately stout, curved, and inserted without any depression: Eye, rather large, open, and little sunk in a very broad, smooth basin; segments of the calyx, rather long and partially reflexed: Flesh, white, slightly coarse, melting, and juicy: Flavor, rich, brisk, and vinous, with a pleasant perfume: Core, medium size: Seeds, rather large, long and pointed.

RIPE the last of September and beginning of October, and keeps well.

THE GANSELLS BERGAMOT PEAR

Fruits of America Plate No

Drawn from Nature & Coloured by W. Sharp

THE GANSELL'S BERGAMOT PEAR.

GANSELL'S BERGAMOT. *Pomological Magazine*, vol. i. pl. 35.

BROCAS BERGAMOT,
IVES'S BERGAMOT,
STAUNTON,
GURLE'S BEURRE',
BONNE ROUGE,
DIAMANT,

} According to London Hort. Soc. *Catalogue*, 3d Ed.

THIS fine old pear has been greatly neglected in the rapid introduction of new varieties; and it is not uncommon to find large and choice collections without a single specimen of this kind: indeed, some cultivators, well acquainted with the principal pears that we now possess, scarcely know the Ganssell's Bergamot. How it happens that a variety of such excellence, and holding the highest rank in English collections, should have been so much neglected, we are at a loss to imagine; but probably the fact that it is an old pear,—introduced along with the White Doyenné, Brown Beurré, St. Germain, &c., which have long ceased to be generally cultivated on account of the uncertainty of the crop,—is the main reason why its merits have been overlooked.

The Ganssell's Bergamot is a pear of English origin, and was obtained from the seed of the Autumn Bergamot, by Lieut. Gen. Ganssell, at his seat at Donellan Hall, near Colchester, in 1768. It has consequently been in cultivation nearly a century, and is justly esteemed by British pomologists a superior fruit. At what period it was introduced into American collections, we have been unable to ascertain. Mr. Lowell mentions, among the few sorts cultivated in Massachusetts in 1815, the Brockholst Bergamot, which was undoubtedly this pear. Coxé cultivated it in his collection in New Jersey, and described it in his work (1818) as a "very fine pear." Probably it was introduced many years previous, or about the commencement of the present century.

It has the reputation of being a small bearer, but this does not accord with our experience. True, it is not as prolific as the Bartlett or Buffum, but produces what may be termed a good crop, just enough to keep the tree in fine condition, without the troublesome labor of thinning. The tree has a wild habit, with small bluish green leaves, but by judicious pruning makes a good head. It is rather late in coming into bearing, and does not succeed very well on the quince.

GANSELL'S BERGAMOT PEAR.

TREE.—Rather irregular and spreading in its growth, the branches horizontal at first, with the ends curved upwards; annual growth, short and rather slender.

WOOD.—Grayish olive, dotted with whitish specks, rather slender, and short-jointed; old wood, olive gray; buds, small, short, obtusely ovate, diverging, with rather prominent shoulders: Flower-buds, small, obtusely pointed.

LEAVES.—Small, thick, dark bluish green, obovate, cordate at the base, narrowing to the point, wavy, and very slightly serrated; young leaves covered with a kind of mealiness; petioles, stout, one inch long, and rather slender.

FLOWERS.—Small; petals, roundish obovate, crimped, much cupped; clusters, compact.

FRUIT.—Large, about three inches long, and three and a half in diameter: Form, regular, roundish, considerably flattened at each end, and narrowing little towards the stem: Skin, fair, smooth, yellowish brown, little russeted on the sunny side, and regularly covered with green and russety specks: Stem, short, about half an inch long, moderately stout, straight, and deeply inserted in a small round cavity: Eye, medium size, open, and sunk in a large, round, smooth, open basin; segments of the calyx, short and narrow: Flesh, yellowish white, coarse, melting, and very juicy: Flavor, rich, sugary, and delicious, with a fine bergamot perfume: Core, large: Seeds, small, roundish, pale brown.

RIPE in October, and keeps two or three weeks.

THE RHODE ISLAND GREENING APPLE.

Scrub of America Plate 50

Drawn from Nature & Chromo Lith'd by W. Sharp

THE RHODE-ISLAND GREENING APPLE.

RHODE-ISLAND GREENING. Coxe's *View of Fruits, &c.*

JERSEY GREENING, } According to Coxe.
BURLINGTON GREENING, }
HAMPSHIRE GREENING, according to *American Fruit Growers' Guide.*

THERE are few apples better known than the Rhode-Island Greening, and few, if any, that surpass it, all its qualities considered. It is extensively cultivated, and, with the exception of the Roxbury Russet and Baldwin, is more generally planted than any other variety. Indeed, these three apples are the main orchard fruits of this country, and are not likely soon to be displaced by kinds of more recent introduction. As a cooking apple, the Greening is unsurpassed; and as a dessert fruit of its season, has few equals. To some tastes it is rather acid; but the tenderness of its very juicy flesh, the sprightliness of its abundant juice, and the delicacy of its rich and fine flavor, is not excelled by any of the numerous varieties that we at present possess. In addition to these merits, it ripens up of a fine mellow shade of yellow, and its entire flesh, when well matured, is of the same rich tint.

Of the origin of this old apple we have no certain information. Coxe, who is the first author who fully describes it, says nothing on this point. In New Jersey it was in his town, and still is in some localities, called the Jersey Greening; but from its name we presume it originated in Rhode-Island. It seems suited to all soils and localities, and flourishes throughout the Middle and Western States. It was one of the apples carried to Ohio, by Gen. Putnam, in 1796 or 97, and from thence distributed over that section of country. In the rich soils of the Ohio valley the most beautiful specimens are produced; but though so large and fair, they hardly equal in quality the produce of our more sterile soil and varied climate. It is a variety that cannot be too extensively cultivated.

The tree is a vigorous grower, not much inclined to run up, but assuming a rather low and branching habit, and consequently does not make so tall and round a head as the Baldwin; its branches spread out more, and, as the tree acquires age, they become somewhat pendent and nearly touch the ground: it is a regular bearer, producing moderately

RHODE-ISLAND GREENING APPLE.

every year. Owing partly to the tenderness of its skin, it is more inclined to be wormy than some other varieties, which is the only fault, if this can be considered one, which the Greening possesses.

TREE.—Vigorous, with a branching and rather spreading habit, forming a broad, flattened head; annual growth, moderate.

WOOD.—Light reddish chestnut, dotted with a few round white specks, downy at the ends, moderately stout, and short-jointed; old wood, grayish chestnut; buds, small, short, broad, much flattened, very erect, and slightly woolly: Flower-buds, medium size, woolly.

LEAVES.—Medium size, long ovate, narrowing next to the stem, sharply pointed, bright green above, paler and slightly downy beneath, deeply and sharply serrated; petioles, medium length, about one inch long, stout, downy.

FLOWERS.—Large; petals obovate, wavy, cupped, and slightly tinged with blush.

FRUIT.—Large, about three and a half inches broad, and two and three quarters deep: Form, roundish oblate, slightly flattened at the base, and indistinctly ribbed: Skin, fair, smooth, with an oily touch, of a clear deep green, becoming of a mellow yellow when ripe, with a faint tinge of blush on the sunny side: Stem, medium length, about three quarters of an inch long, moderately stout, curved, and inserted in a moderately deep cavity: Eye, small, closed, and slightly depressed in a somewhat furrowed basin; segments of the calyx, woolly: Flesh, yellow, fine, crisp and tender: Juice, very abundant, of a brisk, refreshing acid, very high flavored and rich: Core, medium size: Seeds, medium size.

RIPE in December, and often keeps till March.

THE BEURRE' GRIS D' HIVER PEAR.

THE BEURRE' GRIS D'HIVER PEAR.

BEURRE' GRIS D'HIVER. *Album de Pomologie*, vol. iii. pl. 49.

BEURRE' GRIS D'HIVER NOUVEAU, }
BEURRE' DE LUÇON, } of some Foreign Collections.
BEURRE' GRIS SUPERIEURE, }
BEURRE' DE FONTENAY, according to London Hort. Soc. *Catalogue*, 4th Ed.

THE Beurré Gris d'Hiver is a very fine addition to our limited number of winter pears. Nearly or quite as large as the Glout Morceau, ripening about the same period, and possessing a peculiarly rich Bergamot aroma, unlike any other variety of its season, it must claim a prominent place in every choice collection of pears.

The origin of the Beurré Gris d'Hiver, like that of several of the best foreign pears, is unknown. According to Bivort, it is a French variety, first cultivated in Belgium about a dozen years ago. English pomologists do not appear to be acquainted with it. Kenrick, in his *American Orchardist*, briefly notices it on the authority of M. Jamin of Paris; but the only full account of it we can find is that by Bivort in the *Album de Pomologie* above quoted. We have had it in our collection upwards of ten years, though the tree only recently came into bearing. It is generally known as the Beurré Gris d'Hiver nouveau. Under this name we described and figured it in the *Magazine of Horticulture*. (vol. xx. p. 144,) with the remark, that we doubted the propriety of the addition of the word *nouveau*. Since then we have examined the *Album* of Bivort, and adopt the briefer and equally correct one of Beurré Gris d'Hiver, there being no other variety of that name.

In the general habit of the tree, in the wood and foliage, as well as the color of the fruit, it greatly resembles the old Brown Beurré, (Beurré Gris,) from which similarity, we presume, it derived its name; but the fruit is more obtuse at the stem. It has the same irregular and spreading mode of growth, and like that old variety requires good cultivation to produce fine specimens. In a cold heavy soil the tree does not flourish well, but in a warm light one it grows freely, and bears heavy crops. Even in Belgium, Bivort recommends that it should have a favorable position. It does not succeed long upon the quince, and the pear stock is preferable for this variety.

BEURRE' GRIS D'HIVER PEAR.

TREE.—Moderately vigorous, somewhat spreading and irregular in habit, forming a loose, open head ; annual shoots not very stout, curved.

WOOD.—Dark reddish brown, dotted with grayish specks, moderately stout, and short-jointed ; old wood, grayish brown ; buds, medium size, flattened, short, slightly diverging, with rather prominent shoulders : Flower-buds, medium size, oval, brownish, with large gray scales.

LEAVES.—Large, oblong ovate, thick, narrowing to each end, yellowish green, thickly nerved, folded inwards, and very slightly and coarsely serrated ; petioles, medium length, one to one and a half inches long, stout.

FLOWERS.—Small ; petals roundish, cupped ; clusters, compact.

FRUIT.—Large, about three inches long, and three in diameter : Form, obovate, slightly one sided, tolerably full at the crown, tapering little to the stem end, which is very obtuse : Skin, slightly rough, dull yellow, nearly or quite covered with a rather dark cinnamon russet, bronzed on the sunny side, and dotted with dark specks : Stem, short, about half an inch long, rather stout, curved, fleshy at the base, and obliquely inserted, without much of a cavity, with a projection on one side : Eye, small, open, and slightly depressed in a small, smooth basin ; segments of the calyx, short, rounded : Flesh, yellowish white, coarse, melting, and very juicy : Flavor, rich, saccharine, sprightly, and highly aromatized : Core, large, slightly gritty : Seeds, medium size, dark brown.

RIPE in December, and keeps till February.

THE COLMAR D'AREMBERG PEAR.

Fruits of America, Plate N^o

Drawn from Nature & Chromo Lith^d by W. Sharp.

THE COLMAR D'AREMBERG PEAR.

COLMAR D'AREMBERG. *Magazine of Horticulture*, vol xiv. p. 110.

KARTOFFEL, *Album de Pomologie*, vol. i.

THE Colmar d'Arenberg is one of the few pears whose reputation does not seem to be fully established. Its character appears to be variable; sometimes excellent, and again of only medium quality; and more experience is wanting to test its real merits. So far, however, as we have had an opportunity of seeing it under various conditions of soil, locality and exposure, we consider it a variety well worthy of cultivation. It is of the largest size, nearly equal to the Duchess of Angouleme, often weighing eighteen or twenty ounces, and when well grown, and properly ripened, so nearly approaches a Passe Colmar, that we have known good judges to mistake it for that fine pear.

The origin of the Colmar d'Arenberg is attributed to Van Mons. M. Bivort, who figures it in his *Album* under the name of Kartoffel, remarks that his information in regard to the variety was communicated by M. Millot of Nancy, who states that it originally came from Van Mons without name, marked No. 224, which corresponds, in his printed Catalogue of 1825, to the Kartoffel birne: hence, he observes, it has been called one of his seedlings, notwithstanding its name indicates a German origin. It was introduced to our American Collections in 1845, and first fruited, we believe, in 1847.

The Colmar d'Arenberg is a distinct growing tree: very erect and upright in its habit, making but few lateral shoots, and those very strong and vigorous; the whole being studded with numerous short stocky spurs. It succeeds very well upon the quince, requiring good cultivation to produce large specimens.

TREE.—Moderately vigorous, upright and erect in habit, branching off at an acute angle: annual shoots, very stout, downy at the ends.

WOOD.—Yellowish brown, dotted with numerous small roundish russet specks, stout, and short-jointed; old wood, grayish olive; buds, small, short, flattened, little diverging: Flower-buds, medium size, ovate, angular, pointed, dark shining brown, little shaded with gray.

LEAVES.—Large, narrow oval, tapering to the point, thick, deep glossy green, flat, coarsely and deeply serrated; petioles, medium length, about one and a quarter inches long, stout.

FLOWERS.—Small; petals small, roundish ovate, cupped; clusters, compact.

COLMAR D'AREMBERG PEAR.

FRUIT.—Very large, about four and a half inches long, and three and a half in diameter: Form, obtusely pyramidal, with an uneven surface, largest about the middle, rounding off to the crown, and tapering to the stem, near which it is little contracted on one side: Skin, fair, slightly rough, pale green, becoming yellowish when mature, traced and netted with russet around the crown and stem, and thickly covered with conspicuous, reddish russet specks: Stem, medium length, about an inch long, stout, slightly swollen at the base, and obliquely inserted in a slight cavity, with a high projection on one side: Eye, medium size, open, and very deeply sunk in a large funnel-shaped, somewhat angular basin; segments of the calyx very short, and rounded: Flesh, yellowish white, fine, melting, half buttery, and juicy: Flavor, rich, sugary, perfumed, and excellent: Core, large: Seeds, large, broad, dark brown.

RIPE in November and December.

THE WHITE DOYENNE PEAR.

Fruits of America, Plate N°

Drawn from Nature & Chromo Lith^d by W. Sharp.

THE WHITE DOYENNE' PEAR.

WHITE DOYENNE'. *Pomological Magazine*, vol. ii. pl. 60.

ST. MICHAEL, of Boston.	POIRE NIEGE,	} According to <i>Cat.</i> of Lon. Hort. Soc.
VIRGALIEU, of New York.	POIRE DE SEIGNEUR,	
BUTTER PEAR, of Philadelphia.	BONNE ENTE,	
DOYENNE' BLANC, of French authors.	BEURRE' BLANC,	
WHITE BEURRE',	PINE PEAR,	
SNOW PEAR,	A COURTE QUEUE,	
POIRE DE LIMON,	DEAN'S, &c., &c.,

THE White Doyenné is the world-renowned pear, and one that has been—if it is not at the present time—more extensively cultivated than any other. The proof of its popularity is the great number of names that have been given to it, both in Europe and this country. As the St. Michael, Virgalieu or Butter pear, it is familiar to all who know anything of a pear in the Eastern or Middle States. So strong are our early associations connected with it, that we form our opinion of every new pear by a comparison with this; nor were the older pomologists mistaken in their estimate of the White Doyenné; for it still is, when ripened in perfection, unrivalled by few, and surpassed by none, of more recent introduction.

Unfortunately, the White Doyenné for a long time has failed to perfect its fruit in many parts of the country, more particularly in New England, and its cultivation has been neglected for other and more certain sorts; but in New York and the Western States it still matures its superb fruit in abundance and perfection. Whether it will ever be restored to its original excellence in localities heretofore affected remains to be seen; but luckily we have it in our means to obviate its defects in some degree; after an experience of several years we have found it to produce the finest specimens upon the quince stock, when other trees upon the pear, growing side by side, have borne nothing but spotted, cracked, and worthless fruit.

The White Doyenné is of French origin, and was one of the first good dessert pears brought to this country nearly a century ago. Under favorable conditions it grows freely, and produces immense crops. It prefers a rich, deep, warm soil, and if it can always have such a location it will rarely fail to mature the finest fruit. It flourishes admirably as a pyramid on the quince, and is one of the few sorts that make large vigorous trees on that stock. It bears at an early age, even upon the pear.

WHITE DOYENNE' PEAR.

TREE.—Vigorous, with an upright regular habit, and erect branches, forming a fine pyramidal head; annual shoots long, straight, erect.

WOOD.—Yellowish brown, dotted with roundish gray specks, moderately stout, and short-jointed; old wood, yellowish olive; buds, small, short, ovate, diverging, with small shoulders: Flower-buds, medium size, dark brown, with grayish scales.

LEAVES.—Medium size, rather narrow, tapering to each end, light green, folded inwards, recurved on the midrib, with fine, regular serratures; petioles, medium length, about an inch long, rather slender.

FLOWERS.—Small; petals ovate, neatly cupped; clusters compact.

FRUIT.—Medium size, about three inches long, and two and three quarters in diameter: Form, obovate, regular, full at the crown, tapering to the stem, where it ends obtusely: Skin, fair, smooth, clear pale yellow when mature, tinged with a beautiful red on the sunny side, and regularly sprinkled with small russet specks: Stem, medium length, about three quarters of an inch long, moderately stout, curved, and inserted in a very small rounded cavity: Eye, small, closed, and sunk in a very shallow, open basin; segments of the calyx, small and short: Flesh, white, fine, melting, very buttery, and juicy: Flavor, rich, sugary, sprightly, delicately perfumed, and delicious: Core, medium size: Seeds, medium size.

RIPE in October, and keeps three or four weeks.

THE LADY SWEET APPLE.

THE LADIES' SWEETING APPLE.

LADIES SWEETING. *Fruits and Fruit Trees of America.*

THE Ladies' Sweeting has attracted unusual attention among orchardists and cultivators of fruit, and it has been pronounced by some as "far the finest" winter sweet apple yet produced. It is a very beautiful looking fruit, comparing, in this respect, with the Baldwin, and possesses the excellent quality of keeping into April and May, without the loss of juiciness and flavor, so general with most of our sweet apples. It has not the rich sweet of the Broadwell, which also keeps very late, but what little it loses in this respect is made up in its showy appearance: neither is it so vigorous a growing tree as the Tolman or Danvers Winter Sweet, and some others, but, taking its combined qualities, it must be considered a very valuable variety.

The Ladies' Sweeting, according to Mr. Downing, originated in the vicinity of Newburg, N. Y., and for a long time previous to his account of it in the *Fruits and Fruit Trees of America*, had only a local reputation,—confined to the banks of the Hudson. The trees were first disseminated from the nurseries of Messrs. Downing, upwards of a dozen years ago, but owing to their moderate growth it is only within a year or two that they have come into bearing beyond their native locality; consequently the fruit is yet too sparingly produced to find its way into the markets.

It has been supposed by some cultivators that it would not succeed so well in our New England climate as in its native locality on the Hudson; but that, like the Newtown Pippin and some other sorts, it would require a more genial climate and warmer soil. A short experience, however, proves that it flourishes as well as the Baldwin. In the garden of the late Capt. Lovett of Beverly, who was one of the first to introduce it here, finer specimens have been raised than we have ever seen elsewhere, and our beautiful drawing is made from fruits received from his collection in 1854. We can safely commend it as suited to our New England orchards.

The tree is a slow grower, making slender annual growths, and an open roundish head. It is late in coming into bearing, but ultimately produces abundant crops.

LADIES' SWEETING APPLE.

TREE.—Moderately vigorous, upright, branching off at an open angle, making a roundish head; annual growth short, downy at the ends.

WOOD.—Reddish chestnut, slender, and short-jointed; old wood, brownish chestnut; buds, small, short, flattened, erect: Flower-buds, small, woolly.

LEAVES.—Small, ovate, broad at the base, narrowing to the point, thick, deep green, prominently and coarsely veined, downy beneath, sharply and deeply serrated, and slightly recurved on the midrib; petioles, short, about half an inch long, stout, downy.

FLOWERS.—Small; petals round, concave, of a rather dingy shade of white; clusters, small.

FRUIT.—Large, about three and a half inches broad, and three inches deep: Form, roundish, regular, very slightly ribbed, and narrowing very little to the crown: Skin, fair, smooth, with a greenish yellow ground, broadly covered with light red, and rather faintly striped with crimson, deepest on the sunny side, and dotted with numerous yellowish specks: Stem, short, less than half an inch long, stout, and rather deeply inserted in a medium-sized, funnel-shaped cavity: Eye, rather large, open, and little sunk in a small ribbed basin; segments of the calyx, woolly: Flesh, greenish white, fine, crisp and very tender: Juice, abundant, sweet, rich, and finely flavored: Core, large, open: Seeds, large, very long, and sharply pointed.

RIPE in January, and keeps well into April and May.

THE BEURRE' BEAUMONT PEAR

Fruits of America, Plate N^o

Drawn from Nature & Chromo Lith^d by W. Sharp

THE BEURRE' BEAUMONT PEAR.

BEURRE' BEAUMONT. Kenrick's *American Orchardist*.

BEURRE' LE FEVRE,
BEURRE' DE MONTEFORTAINE, } of some French Collections.

THE Beurré Beaumont is a most excellent pear, and well deserves more attention than it has hitherto received. In its general character it approaches the Andrews, and, if it resembled it in form, might be readily mistaken for that variety. Its flesh has the same buttery texture, and its juice much of its rich spicy aroma. But, beyond this, there is no similarity in the two; for, while the Andrews is a somewhat pyramidal-shaped fruit, the Beaumont is a roundish one, and could never be mistaken for it. It matures at the same season, keeps about the same length of time, and will not suffer by a comparison with that old, highly esteemed, and truly luscious but too much neglected pear.

The Beurré Beaumont was introduced into our collections fifteen or twenty years ago, and first fruited at Salem, from whence we had fine specimens, which we described and figured in the *Magazine of Horticulture*, (vol. xi. p. 331.) It has since been much disseminated under this name, but whether it is its legitimate one or not we are unable to determine. Two other pears, received by us from France as the Beurré Le Fevre and Beurré Montefontaine, have proved synonymous with the Beurré Beaumont; but in the present confusion of names, and in the absence of accurate descriptions, it is difficult to decide which should have priority. The Beurré Le Fevre is a very old pear, raised in 1804; yet it appears to be wholly unknown to English pomologists, and is only briefly described by a few French authors. With such information, therefore, as we have been able to find in regard to it, we have thought it best to adhere to the familiar name of Beurré Beaumont, under which it has been widely disseminated, and under which it will be everywhere recognized.

The tree is a rather irregular grower, with diverging and often drooping branches, and is somewhat difficult to train into a good pyramid. It thrives exceedingly well on the quince, and may be set down as one of the sorts which may be generally cultivated on that stock.

BEURRE' BEAUMONT PEAR.

TREE.—Moderately vigorous, irregular and somewhat straggling in habit, with diverging or nearly horizontal branches; annual growth rather slender, curved.

WOOD.—Brownish olive, sparsely dotted with grayish specks, rather slender and short-jointed; old wood, grayish olive; buds, medium size, ovate, sharply pointed, very diverging, with small shoulders: Flower-buds, medium size, ovate, obtuse, light brown, with gray scales.

LEAVES.—Medium size, narrow ovate, broadest near the base, tapering to the point, deep green, wavy, and slightly and sharply serrated; petioles, about two inches long, slender.

FLOWERS.—Medium size; petals, roundish oval, cupped; clusters, compact.

FRUIT.—Medium size, about two and a quarter inches long, and two and a quarter in diameter: Form, roundish obovate, largest in the middle, full at the crown, and rounding off to the stem: Skin, fair, smooth, yellowish green in the shade, broadly marbled with brownish red in the sun, and thickly and regularly covered with dark green specks, assuming a ruddy color on the exposed side: Stem, short, about three quarters of an inch long, brown, inserted in a very shallow cavity, often contracted and swollen on the sides: Eye, medium size, closed, and moderately sunk in a round basin; segments of the calyx, medium length, pointed, stiff: Flesh, white, fine, buttery and juicy: Flavor, rich, sweet, perfumed and excellent: Core, medium size: Seeds, large, dark brown.

RIPE the middle of September, and keeps three or four weeks.

THE ADAMS PEAR.

THE ADAMS PEAR.

ADAMS. *Magazine of Horticulture*, vol. xx. 1854.

THE Adams is one of the recent additions to our increasing list of American pears, and may justly claim a prominent place among our best varieties. It ripens at an opportune season, just as the Bartlett is past its prime, and well supplies the place of that popular variety, resembling it much in appearance,—surpassing it in beauty,—rivalling it in productiveness,—and excelling it in quality. If it equalled it in size,—a quality deemed so essential by many,—it would undoubtedly be considered the greatest of recent acquisitions.

The Adams is a Massachusetts pear, and was raised in Waltham by Dr. H. Adams, a zealous amateur of that place. Through his kindness we were early supplied with the scions, and, after fruiting it in our collection, we gave a full account of it in the *Magazine of Horticulture*, accompanied with a brief history of its origin by Dr. Adams, in which he states that “it was produced in his garden, and was grown from a fruit of the Seckel which stood near a Bartlett. The seed was planted in the autumn of 1836, and first bore fruit in 1848. It is a vigorous tree, and an abundant and constant bearer, never having failed to perfect a crop since it began to bear.” We named it the Adams in honor of its originator.

It is undoubtedly the result of an accidental cross of the Seckel with the Bartlett; for the tree, in its growth and habit, resembles the Seckel, while the leaves and fruit resemble the Bartlett. The fruit also, in a degree, seems to combine the characteristics of the two; being more brisk and sprightly than the Bartlett, with something of the flavor of the Seckel. We have fruited it now for four or five years, and do not hesitate to pronounce it one of our best pears.

The tree is a vigorous grower, with an upright and nearly erect habit, making a rather compact and fine pyramidal head, even without the aid of the pruning-knife, somewhat resembling the Seckel. It does not appear to thrive very well upon the quince. It comes into bearing rather early.

TREE.—Vigorous, upright, erect, and very symmetrical in habit, forming its branches regularly and at a rather acute angle; annual growth moderately stout, straight, and of medium length.

ADAMS PEAR.

WOOD.—Dark reddish brown, thickly dotted with large, round, grayish specks, rather stout and short-jointed; old wood, grayish brown; buds, medium size, broad, short, curved inwards at the point, nearly erect, with prominent shoulders: Flower-buds, medium size, obtuse.

LEAVES.—Medium size, ovate, broadest about the middle, tapering to each end, recurved on the midrib, folded inwards on the sides, thick, dark green, deeply and sharply serrated; petioles, medium length, about one and a half inches long, moderately stout.

FLOWERS.—Small; petals small, ovate; clusters, compact.

FRUIT.—Large, about three inches long, and two and a half in diameter: Form, pyramidal, full at the crown, contracted slightly in the middle, obtuse at the stem, with an uneven surface, something like the Bartlett: Skin, fair, smooth, deep yellow, tinged with red on the sunny side, dotted all over with russet specks, and slightly russeted at the base of the stem: Stem, short, about half an inch long, stout, wrinkled, fleshy at the base, and obliquely inserted without any cavity: Eye, small, closed, and set even with the crown, surrounded with a few small uneven ribs; segments of the calyx, short: Flesh, white, fine, melting and very juicy: Flavor, rich, brisk, vinous, perfumed and excellent: Core, small: Seeds, medium size, brown.

Ripe in September, and keeps into the middle of October.

THE DOWNER CHERRY.

Fruits of America Plate N°

Drawn from Nature & Chromo. Lith'd by W. Sharp

THE DOWNER CHERRY.

DOWNER. Kenrick's *American Orchardist*.

DOWNER'S LATE, *Fruits and Fruit Trees of America*.

DOWNER'S LATE RED, *Trans. Mass. Hort. Soc.*, vol. 1.

DOWNER'S NATIVE MAZZARD, *N. E. Farmer*, vol. 8.

PREVIOUS to 1830, all the good cherries in cultivation around Boston, or we might say in the country, with two or three exceptions, were foreign varieties, introduced from Europe,—the Black Tartarian, May Duke, and Black Heart being the most prominent. The American cherries were the Sparhawk's Honey and the Downer, the former at that time confined to a few collections, and the latter, principally or entirely to the garden of the originator. There may have been other native seedlings, and undoubtedly there were some of tolerable merit, but these were the only two which attracted the attention of the earlier pomologists. Indeed, at that time it was hardly supposed that a native variety could be equal to the imported sorts, and hence, if they existed, their good qualities were overlooked. It was so with the Downer, which was then designated as a mazzard, even by Mr. Downer, by whom it was raised.

But the time had come when attention was directed to our own native fruits. Through the exertions of General Dearborn, R. Manning, and the Massachusetts Horticultural Society, which had then just organized, and especially through the labors of Mr. Downer, they began to attract the notice of cultivators, and receive the credit to which their great merits entitled them. They were then first brought prominently before the public at the exhibitions of the Massachusetts Horticultural Society, and were described and figured in the *New England Farmer*. The Andrews, Dix, Lewis, and Cushing pears, though raised many years previous, were then first disseminated among cultivators. It was thus shown conclusively from the best of evidence,—the fruits themselves,—that they were equally as meritorious as the best foreign productions.

The cherry seems to have been more neglected than other fruits; for, while we could enumerate many native apples, pears, and plums, there were only two or three cherries. Mr. Manning, whose discerning eye early discovered the excellent qualities of our native fruits, and saw in the Downer cherry the germ of what properly directed efforts would achieve, began the growth of seedlings, and, in a few years, succeeded in producing some very fine kinds. Dr. Kirtland, of Rockport, Ohio, also became very early interested in the improvement of this fruit, and his labors have undoubtedly added more to our stock of fine varieties than those of all other cultivators combined. He has raised upwards of

thirty seedlings, several of which have no superior, and but few equals. Other pomologists have, later, turned their attention to the cherry, and we may now safely challenge the old world to produce a dozen as fine varieties as the new.

The Downer originated in the garden of the late Samuel Downer, of Dorchester, Mass., and the original tree is still standing, a specimen of vigorous old age, in the garden of his son. It was raised nearly fifty years ago, and has never, we believe, failed to produce a larger or smaller crop since it began to bear, though the tree has been cleared of its young wood, time and time again, so popular has been this variety, and so liberally were the scions distributed by the owner.

It was about the year 1830, that Mr. Downer first published a notice of this cherry, which he called his Native Mazzard. In the account which he then gave of it, he stated that it was "a constant and great bearer, and has not failed to yield abundantly each season for the last ten years; tree does not run up like the mazzard, but is formed more like the May Duke; ripens late, same time as common mazzard; on this account it is more valuable: stands high with the marketman, and commands a good price. I planted the stone of the above mentioned tree twenty-two years ago. It has never been moved from the place where it originally sprung up."

TREE.—Vigorous, upright, little spreading, with the branches diverging at a broad angle; annual shoots rather short, but moderately stout.

WOOD.—Clear light brown, slightly covered with a thin, grayish epidermis, short-jointed, stout; old wood, pale brown; buds, medium size, ovate, diverging, with small shoulders.

LEAVES.—Medium size, oblong ovate, rather narrow, about four inches long and two inches wide, broadest in the middle, tapering to each end, sharply pointed, deep green, unequally and doubly serrated; petioles, medium length, more than an inch long, with two ovate, dark red glands near the base of the leaf.

FLOWERS.—Small; petals roundish, cupped; style and stamens about equal length.

FRUIT.—Medium size, about seven eighths of an inch broad, and three quarters of an inch long: Form, roundish heart-shaped: Skin, clear light red, of a semi-transparent appearance, and beautifully mottled with amber in the shade: Stem, medium length, about one and a half inches long, rather slender, and inserted in a small shallow cavity: Flesh, dark amber colored, very tender and melting: Juice, plentiful, brisk, sweet, delicious, and high flavored: Stone, roundish oval.

RIPE from the first to the middle of July.

THE MINISTER APPLE

From the Garden, Plate 10

Drawn from Nature & Coloured 5444 by W. Sharp

THE MINISTER APPLE.

MINISTER. Manning's *Book of Fruits*.

THE Minister apple is far less extensively cultivated than its merits deserve. In Essex County, Massachusetts, where it originated, it is considerably disseminated, and is esteemed, by all who know it, as one of the very best winter apples; not certainly as the latest keeper, but in the tenderness of its flesh, in the abundance of its sprightly juice, and the delicacy of its flavor, unsurpassed in the months of December and January, when it is in its greatest perfection. It is also very prepossessing in its appearance, as well as distinct in its form, having a delicate pale yellow and waxy-looking skin, beautifully and most distinctly striped with pale crimson; while its oblong conical form, similar to the Bellflower, and very peculiar formation about the stem, render it one of the most distinct as well as one of the most easily recognized of all apples.

The Minister originated on the farm of the late David Saunders, of Ipswich village, near Rowley, Mass., but at what period we have been unable to ascertain. It was first brought to notice by the late Dr. Spring, of Newburyport, who purchased the first fruit that was brought to market, and from this circumstance it was called the Minister apple. It soon came under the notice of the late R. Manning, of Salem, who was always collecting whatever appeared new and promising, for his pomological garden, and through his exertions it was introduced to the notice of cultivators generally. Subsequently, the late Capt. Lovett, of Beverly, added it to his collection, which embraced all the finest apples; he considered it a most valuable variety, and, for many successive years, exhibited superior specimens before the Massachusetts Horticultural Society.

We have remarked that it is not so extensively cultivated as many other apples, being confined chiefly to Massachusetts. Among all the varieties brought before the Ohio Pomological Convention at its seven sessions up to 1856, we do not find even its name mentioned, showing how little it is disseminated in the West. It has never yet found its way to the Boston market in any quantity. Possessed of so many good qualities this may appear surprising, and it shows how slowly even our best fruits acquire a general reputation, or become extensively known.

The Minister is a fair growing tree, upright in habit, rather slender

MINISTER APPLE.

while young, but forming, at mature age, a good round head. It comes into bearing moderately early, and produces abundant crops.

TREE.—Moderately vigorous, upright in its growth, forming its branches at an acute angle, with rather slender annual shoots; old trees making a good head.

WOOD.—Dark reddish chestnut, dotted with numerous grayish specks, rather slender and short-jointed; buds, small, ovate, short, flattened, with prominent shoulders; old wood, grayish chestnut: Flower-buds, medium size.

LEAVES.—Medium size, ovate, narrowing to each end, sharply pointed, thick, bright green above, pale and slightly downy beneath, recurved on the midrib, little folded inwards, wavy, and rather deeply and sharply serrated; petioles medium length, about one inch long, moderately stout.

FLOWERS.—Large, nearly white; petals, ovate, cupped; clusters, large.

FRUIT.—Large, about two and a half inches broad, and two and three quarters deep: Form, oblong conical, similar to the Bellflower, ribbed at the base, which is flattened, and tapering to the crown, which is small, and also somewhat ribbed: Skin, fair, smooth, pale greenish yellow, very distinctly and irregularly striped with bright red: Stem, rather short, about half an inch in length, slender, and inserted in a small, irregular and shallow cavity: Eye, small, closed, and little sunk in a small, furrowed basin; segments of the calyx, short, twisted: Flesh, yellowish white, fine, crisp, and very tender: Juice, plentiful, rich, subacid, brisk, and high-flavored: Core, rather large, and partially open: Seeds, small, obovate, plump.

RIPE in December, and keeps till February.