

*Mr. Ingle
Apr. 30/84.*

New. The Very Best. True to Name.

DESCRIPTIVE CATALOGUE

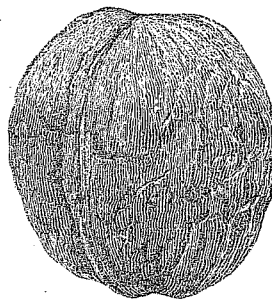
AND

PRICE LIST

OF

PLANTS (AND) TREES

LARGE-FRUITED
PROPARTURIENS WALNUT.
(Propagated by grafting.)



For description, see inside.

GROWN AND FOR SALE BY

FELIX GILLET,

Nevada City, - - - - California.

1884.

Presented to the L. H. Bailey Hortorium
by the Missouri Botanical Garden, 1972.

CAUTION!!

Beware of fraud, and don't you get common English Walnuts for Præparturiens and other leading soft-shell sorts introduced by us in California.

Notice to Purchasers.

We will tell purchasers, right here, and by way of introduction:

First—That we do not wish to do a cheap Plant business.

Second—That the varieties of each kind of Fruit composing the stock of our Nurseries—good many introduced by us into California and the United States—are all genuine and true to name, and the very best that could be procured from the oldest and most reliable nurseries in France.

Third—That since the starting of our Nurseries, in the Spring of 1871, every one of our imported trees and vines have been bearing fruit, with the exception of those imported the last two years, thus enabling us to give our patrons a double guarantee as to the genuineness and quality of all the varieties kept on our place and now offered to the public.

Fourth—That the soil on which our Nurseries are located—a yellow, clayish loam, with disintegrated granite mixed with it—and the severity of our winters (Nevada City being 2,600 feet above the sea level, and subject to very cold weather during the winter) is another guarantee to our customers from any part of California and the United States as to the hardiness and superiority of our trees and plants, whether taken to a cold or warm climate.

Fifth—That trees and plants are taken up with plenty roots to them, labeled and packed with great care. Orders from a distance, whether large or small, receiving the most prompt attention.

TERMS.

Our terms are invariably CASH. Remittances may be made, according to the amount of orders, by Postal Money Orders, Registered Letters, Bank Drafts and Express. Very small amounts (50 cents to \$1) can be sent in postage stamps of 2, 5 or 10 cents.

CAUTION!!

We should caution our customers against buying from agents purporting to be ours, as we have no agents whatever throughout the State for the sale of our Præparturiens Walnuts, St. Catherine and Grosse d'Agen Prunes, and our other valuable kinds of fruit. Unscrupulous parties in Oakland, and elsewhere, having already had the cheek to represent themselves as our agents, which is a fraud.

PART FIRST.

Fruit Trees.

We will first say, that, though we keep on our place all the varieties of fruit generally to be found in any of the nurseries of the State, we, however, keep them more for our "local" market, and would therefore advise people living at a distance from Nevada City, and desirous to procure trees of such varieties, to get them from their local nurseries, where they can be had as genuine and cheap as from us.

But we would call the attention of the public to the new and valuable kinds imported and introduced by us from France to California, some of them to be obtained for the present but from us, and of which we give herewith a well detailed list.

Walnuts.

Præparturiens or Fertile.—(This new variety of the *Juglans Regia* family was introduced by us into California in the Winter of 1870-71,

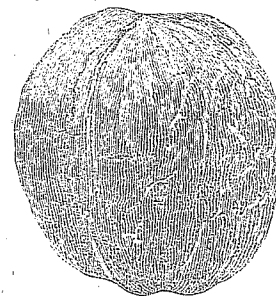


FIG. 1. LARGE-FRUITED PRÆPARTURIENS WALNUT.

and on our grounds in Nevada City are the first trees of that kind that ever produced fruit in this State). The fruit of this variety does not differ much from that of the English Walnut, of which it is, in fact, a sub-variety; shape, flavor and softness of shell being almost alike; but in regard to size, it varies a good deal, from a sharp-pointed nut to an almost round one, and from medium to large. The two annexed cuts representing, Fig. 1, the Large-Fruited Præparturiens, and Fig. 2, the Late Præparturiens, are very fair specimens of the size and shape of that nut. The kernel of the Præparturiens is full-fleshed and exceedingly well-flavored; the skin enclosing the meat, and which gives the meat when eaten the bitter taste of the walnut, in the Præparturiens is very delicate and thin, and hence does not affect the meat very perceptibly. The points of superiority which the Præparturiens possesses are many:

First—It bears earlier than any other kind, bearing sometimes at two or three years; hence its name, Præparturiens—fertile or precocious, (from Parturiens, bearing, Præ, before).

Second—It blossoms late in the spring—from three to six weeks later than the common English Walnut, thus being less likely to be injured by late frosts.

Third—Its pistillate and staminate blossoms are in full bloom at the same time, which is another guarantee for a regular crop every year. The irregularity of bloom of the English Walnut is one of the greatest objections or drawbacks, as its uncertainty as a bearer arises, according to localities, both from this irregularity and the nipping off of its tender wood by frost in the fall.

Fourth—It is a very hardy kind, like the American Black Walnut, and is very seldom frost-bitten, which is due to its budding out late in the spring.

Fifth—It is very productive, and on that account was first named "Fertile" Walnut.

Sixth—It reproduces itself well enough true to seed, at least as far as its chief characteristics, earliness in going to fruit, and lateness in budding out, are concerned. As to the shape and size of the nut, it varies a good deal in seedlings, from oblong to round, and from large to medium.

In habit, size, form and foliage, the *Præparturiens* is exactly like the English Walnut; only it has a great tendency to spread out; which makes it go to fruit early and bear large crops, but at the expense of the top, which shoots up more slowly than that of other kinds. Our largest *Præparturiens*, now 18 years old, are from 26 to 28 feet high, and have been bearing regularly for years.

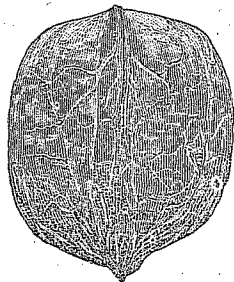


FIG. 2. LATE PRÆPARTURIENS WALNUT.

Late Præparturiens Walnut.—Also originated by us in California. The nut is only of medium size (see Fig. 2, page 2); but it is a late kind, budding out five weeks later than the English Walnut, and is very seldom injured by frost; a constant bearer. We propagate it by grafting, and would not guarantee seedlings to bud out as late as this kind does.

June Præparturiens Walnut.—This is another sub-variety of the *Præparturiens*, originated by us; its chief characteristic is to bud out very late, between the 15th and 20th of June under the latitude and at the altitude of Nevada City. We propagate it altogether by grafting.

Large-Fruited Præparturiens Walnut.—This beautiful sub-variety of the *Præparturiens* has been originated by us here, in California; we propagate it mostly by grafting, and could not guarantee any of our seedlings to bear such nuts as grafted trees do. (See Fig. 1, page 1.)

Mesange or Tit-Lark Walnut.—This nut has the thinnest shell of any variety known, and that is its chief characteristic. It derives its name of *Mésange*, from a little lark, that eats up the kernel through the tender and thin shell. One of the best nuts to eat, green or pickled; yields much oil.

Cluster Walnut (*Juglans Racemosa*).—This is one of the most valuable varieties of the *Juglans Regia* family; it is now as extensively planted as the *Præparturiens*. Its nuts, as large as those of the English Walnut, grow by clusters of twelve to fifteen; and as many as 20 to 28 have been counted in one single cluster. The crops of this remarkable variety are said to be simply astonishing. The Cluster Walnut is a regular soft-shell, and the tree, botanically speaking, is identical to the English Walnut; it reproduces well enough from the seed.

Gant or Bijou Walnut.—A most attractive variety; a regular thin-shelled nut, with a full-fleshed, sweet kernel, very easily extracted from its socket—the whole meat coming out in a bunch. The extraordinary size and beauty of the nut recommend the Gant Walnut as a variety well worth to be propagated; it reproduces well enough from the seed.

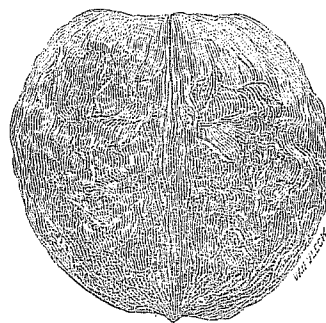


FIG. 3. GANT WALNUT.

Mayette Walnut.—This is another valuable variety for the beauty of the nut and sweetness of kernel. It was originated in the Department of Isère (France), about the same time as the *Chaberte*, by a man of the name of *Mayet*. The nut is large, having pretty much the same shape as the *Chaberte*, though a little broader. It is regarded as one of the best dessert nuts.

Serotina or Late Walnut.—This variety is most valuable where late frosts are common, on account of its lateness in budding out. The nut is of medium size. It is a prolific kind; reproduces itself true from the seed. It is this variety that produces the *After Saint John Walnut*; nurserymen marking out every *Serotina* in nursery row that buds out about *Saint John's Day*, and selling such trees under the name of *After Saint John Walnut*.

Franquette Walnut.—Discovered about eighty years ago in the east of France, by a man named Franquet. Very large and long nut; one of the finest for dessert; is propagated chiefly by grafting.

Parisienne Walnut.—This beautiful nut, one of the largest dessert nuts, was originated in Dauphiné, in the east of France, and not in the neighborhood of Paris, as its name would imply. The nut is very large, broad and long, with a very full-fleshed kernel.

Barthere Walnut.—A very irregularly shaped nut, elongated, broad at the center, and tapering at both ends; the shell is harder than the other sorts; chiefly reproduced by grafting.

Chaberte Walnut.—A most remarkable variety for the regular and beautiful shape and good size of the nut and extra fine quality of the kernel. A late kind to bud out. The Chaberte was originated a century ago by a man named Chabert, hence its name. The nut is of a fair size and oblong shaped, as represented in the accompanying photo-engraving. The kernel yields the finest kind of oil. Very productive. The Chaberte is cultivated on a large scale in the east of France, where nut raising is a leading industry.

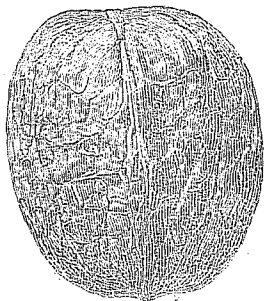


FIG. 4. CHABERTE WALNUT.

All the above described varieties of walnut were introduced by us into this country from Europe, some thirteen years ago, others more recently. The Preparturiens, Serotina, Chaberte, Mayette, and Franquette are all late kinds—that is, budding out late in the spring—and therefore less liable to be injured by frost than earlier kinds.

We have this season trees of all the above kinds, from one to four feet, except Barthere, Mésauge, and Franquette. We expect, the season after this, to have "grafted" trees of all the kinds described in this Catalogue.

American Walnuts.

Butternut or White Walnut.—This kind is indigenous to the United States, and well known throughout the New England, Middle, and Western States. The fruit is elongated; the nut hard and rough, with prominent ridges; the kernel pleasant flavored, and oily, whence the name, butternut.

Pecan Nut.—This variety is found in the valley of the Mississippi and its tributaries. The tree is beautiful, with a straight and well-shaped trunk. The nut is oblong and smooth, and the kernel sweet and highly flavored.

Hickory Nut—(SHELL BARK)—The Hickory grows tall and slender, with rough and shaggy bark. The wood is much used in making hoops, whip-stalks, axe-handles, etc.; the fruit contains a thin-shelled, richly flavored kernel.

California Black Walnut—This species of walnut is indigenous to California. The fruit is spherical, the nut hard but smooth, and not furrowed, like the Eastern Black Walnut; the kernel is rich and oily. This walnut makes a very fine shade and ornamental tree, but spreads out more than the Eastern kind and goes to bearing sooner.

Grafted Chestnuts or Marrons.

Marron de Lyon.—The largest of French chestnuts; fruit large, roundish, sweet and well flavored; the pelicle of the kernel coming off easy from the rather smooth surface. (See Fig. 5.)

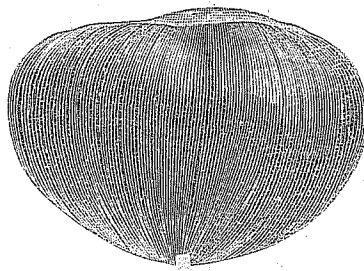


FIG. 5. MARRON DE LYON.
[CALIFORNIA-GROWN.]

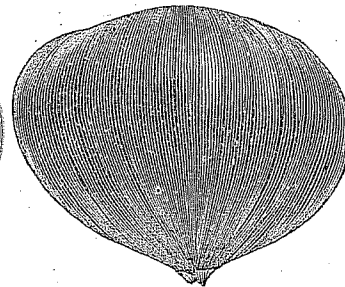


FIG. 6. MARRON COMBALE.
[CALIFORNIA-GROWN.]

Marron Combale.—This variety may be regarded as valuable as the Marron de Lyon; its fruit is also very large; the kernel sweet and rich; very productive. (See Fig. 6.)

Marron Merle.—Large nut; first quality; very productive.

Early Marron (*Avant Châtaigne*). The earliest chestnut to ripen; very desirable wherever the summer is short.

Marron Grosse Precoce.—Large nut; very early.

Yellow Marron Jaune d'Oeuf.—When baked or boiled, the nut has the color of the yellow of an egg, hence its name.

Marron de Lude or Nouzillard.—A beautiful variety, extensively cultivated in Central France. Large nut; sweet; very productive.

All the above varieties, with the exception of Marron Merle, have been introduced by us into this country from Europe; the Marron de Lyon and Marron Combale fourteen years ago, the other kinds these

late years. We have trees, good for market only, of Lyon and Combale. We call the attention of our customers to the photo-engravings we give herewith of those two beautiful varieties, taken from nuts raised on our place. In quality those California nuts are not in the least inferior to the French nuts, but certainly superior to any seedlings so far raised in this part of the country.

Seedling Chestnuts.

Marron Combale.—Large nut; very productive.

California Marron.—Medium large; very productive.

Those seedling Marrons, called, too, Italian and Spanish Chestnuts, bear large nuts, but which have all the defects of seedling nuts.

American Chestnut.—The fruit of this variety is a great deal smaller than that of the European kinds, but the kernel is very sweet and well flavored.

Filberts.

Red Aveline.—Fruit large, ovate; flavor sweet and nutty. The

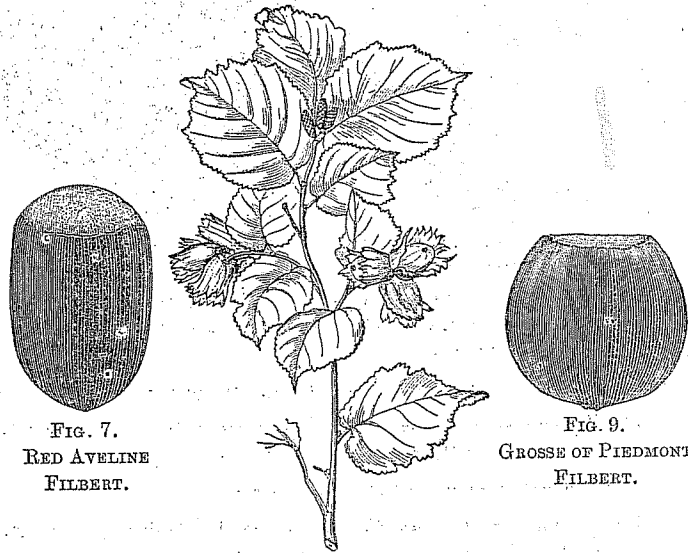


FIG. 7.
RED AVELINE
FILBERT.

FIG. 9.
GROSSE OF PIEDMONT
FILBERT.

FIG. 8. AVELINE FILBERT.

kernel being invested with a very thin skin of a beautiful dark wine color, hence its name of "Red" Aveline. (See Fig. 7.)

White Aveline.—Same as the above, with the exception of the kernel being invested with a thin white skin.

Grosse of Piedmont.—Fruit large and round; productive. (See Fig. 9.)

Bysancee.—A very vigorous grower, with long, upright branches and very thick foliage, splendidly adapted for thickets and bowers. Nut round, as large as Piedmont; skin of the kernel light yellow.

Cluster.—Remarkable variety on account of the nuts always growing in clusters of three to eight.

Sicily.—Fruit large, round; first rate for market.

The Avelines or Spanish Filberts, are extensively cultivated in Spain and the South of France, where they constitute an important branch of business. They are exceedingly sweet and well flavored; the shell is rather thin, and certainly more easy to be crushed than the English sorts. Herewith we give a correct cut of the Aveline and Grosse of Piedmont, as raised on our grounds. Whenever growing in clusters of three to eight, the nuts are not so large as when growing single or in clusters of two.

Almonds.

Princess, or Ladies' Thin Shell.—This is the finest of all almonds. It is the very variety common in the shops of confectioners, where it is extensively used in the manufacturing of certain cakes and candies; it is also the kind most esteemed at dessert. The shell is so thin that it can be crushed between the fingers. It ripens early in the season. The nut is more than one inch long; the kernel fat, sweet and rich, with a very thin skin.

Languedoc or Soft Shell.—The shell of this variety is harder than that of the Princess; kernel fat and sweet.

Hard-Shell.—The common kind, with a shell as hard as that of the Black Walnut.

Cherries.

Guigne Marbrée.—The earliest sort; very productive. Fruit medium large, round; skin dark red; flesh purplish red, tender, juicy, delicate flavor. Ripe first half of May; very small stone.

Bigarreau Grosse de Mezel.—Fruit very large, oblong, heart-shape; skin dark red, very glossy, nice flavor, flesh firm; ripe in June.

Glossy Black.—Hardy and very productive; medium large; ripe in June.

Royale Hative or Mayduke.—Fruit roundish, growing in clusters; flesh reddish, tender and melting. A constant and heavy bearer; early.

Queen Hortense, or the Wonder of Holland.—Fruit very large, roundish, elongated; skin a bright lively red, somewhat marbled, flesh tender and juicy; ripe in July.

Late Purple Guigne.—Fruit large, sweet and well flavored; very productive; ripe in July.

Montmorency.—Fruit rather large, generally growing in pairs; skin shining, of a bright lively red; flesh yellowish white, juicy and sub-acid. A constant and heavy bearer; July.

Early Black Guigne, or Bauman's May.—Fruit medium, flesh purplish; skin deep rich red, becoming rather dark when fully ripe; middle of May.

Black Tartarian.—Large, bright black, rich.

Napoleon Bigarreau.—Very large, amber-spotted, with deep red.

Elton's Yellow.—Large, pale yellow. Late.

Early Purple Guigne.—Large, purple, juicy. Early.

Plums.

White Gage.—A magnificent plum. Large, almost round; light greenish yellow, marbled with red on the sun-side at full maturity; very juicy, melting; very sweet, rich, luscious flavor. Abundant and regular bearer. Middle of August.

Blue Gage.—Large, light purple; very juicy, good flavor; productive. Latter part of September.

Monsieur.—Hardy, and uniformly productive. Medium large, round; skin dark red, becoming purple in the sun. Very juicy, rich flavor. Middle of August.

Coe's Golden Drop.—A beautiful, large yellow plum.

Duane's Purple.—Very large, purple. Early.

Blue Damson.—Very hardy; fruit small, oval; skin purple, covered with thick bloom; good for preserves.

Royale de Tours.—Large, juicy, purple. Very early.

Mirabelle (Grosse).—One of the best French table plums; medium, but of a fine golden yellow; ripens earlier than Green Gages; flesh yellow, sugary, rich. Early in August.

Jaune Hative or Early Yellow.—The earliest plum, which is, in fact, its chief recommendation. It is a pretty little fruit—oval, skin and flesh yellow, of sweet and pleasant flavor. Ripens at about the same time as the apricot.

Damas de Tours.—Medium; dark blue; yielding good crops. Very early, ripening in July.

Prunes.

Grosse Prune d'Agen.—Fruit medium to large; oval, slightly necked, suture small. Skin violet purple, covered with a thick bloom. Flesh greenish yellow; juicy, sugary, rich. Separates from the stone. Ripens last of August. Tree of moderate growth, spreading out well. Very productive; a constant bearer. One of the best plums to dry, and is exported from France under the name of "Bordeaux Prune," in glass jars and fancy boxes.

Saint Catherine.—Among the five old varieties of prunes the Saint Catherine is one of the most celebrated. In Tourraine (France) it is raised in large quantities, and makes the most delicate kind of prunes. It is also much esteemed for preserving, and is of excellent quality for the dessert. Fruit of medium size, obovate, narrowing considerably towards the stalk. (See Fig. 10.) Skin very pale yellow and "thick," overspread with thin white bloom, and occasionally becoming a little reddish on the sunny side. Flesh yellow, juicy, rather firm, slightly

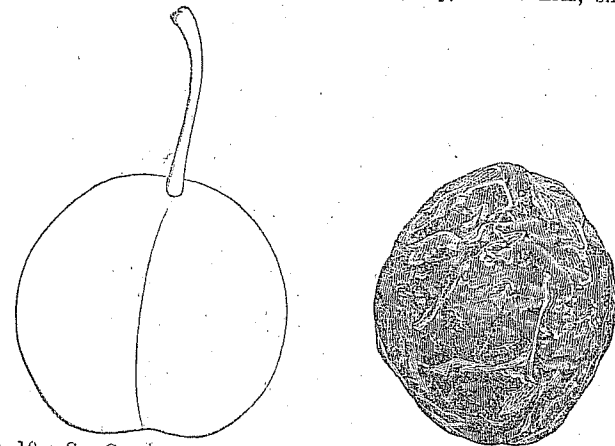


FIG. 10. ST. CATHERINE PRUNE.
[GREEN.]

FIG. 11. ST. CATHERINE PRUNE.
[DRIED.]

adhering to the stone; in flavor it is sprightly, rich and perfumed. Tree of good growth, spreading out well, and more yet than the Grosse Prune d'Agen. It is an abundant and constant bearer. The Saint Catherine is better known under the name of the famous "Tours Prune," and is sold in glass jars and fancy boxes like the Grosse d'Agen. (See Fig. 11.)

German Questche, or True Large German Prune.—So many plums are cultivated under the name of German Prune; that it is difficult to fix the above title. The true German Questche is a valuable plum, of fair quality for the table, but most esteemed for drying and preserving; it is an abundant bearer, the fruit hanging long on the tree; fruit long-oval, nearly two inches long; skin purple, with a thick blue bloom; flesh firm, green, sweet and pleasant, separates from the stone; ripens early in September.

Italian Questche.—Originated in the neighborhood of Milan (Italy). Medium large to large, dark purple; flesh fine, firm, not very juicy, separating well from the stone; sugary, slightly perfumed, of fair quality for the table, splendid to dry, ripens middle of September.

Blue Perdigron.—Fruit medium large; skin deep purple, covered with a thick azure bloom; flesh yellow at maturity; juicy, sweet, melting and slightly perfumed; adheres to the stone, very productive. A very good kind for drying.

Black Damas.—A very small, dark purple plum; makes a pretty little prune, good for cooking; rather laxative.

Petite Prune d'Agen.—Small to medium, reddish purple, sweet, good for dessert, but better yet dried. Separates well from stone.

We call special attention to our trees of Saint Catherine, imported from Tourraine, France, where that prune is extensively cultivated, they being *Franc de Pied*, or "true from the root," therefore not needing to be budded or grafted. The St. Catherine is thus propagated in its very home. This is quite important to all counties in California so situated as Nevada County, and where plum trees are so often killed by the gum. A tree "true from the root," if anything should happen to the body, would grow back "true to the root," as the Damson plum, fiberts and other trees do.

Our "*Grosse d'Agen*" trees are also imported from the home of that prune in France, Languedoc.

Apricots.

Early Gros Rouge.—Fruit large, with red cheek; first quality; very productive. Early.

Angoumois d'Oulins.—Fruit medium; flesh "firm," sweet, well flavored. Ripens from the latter part of May to the beginning of June in a warm climate. A constant bearer. Splendid for shipping.

Duclos.—Fruit large, flesh quite firm, pleasant flavor. Tree of vigorous growth and quite hardy; bears immense crops. One of the best shipping varieties.

Mille (One Thousand).—Fruit medium; flesh juicy, sweet and pleasant. Ripens from May to June. Tree remarkably vigorous; a heavy bearer.

Peach of Nancy.—The Peach-Apricot has long been considered one of the finest varieties. Fruit very large; flesh of a fine yellow saffron color; juicy, rich. Tree of a most vigorous growth. Very productive.

Mexico.—Fruit medium; flesh yellow, with a "transparent pulp;" tender, melting, and very sweet. Skin very firm, which highly recommends it for shipping.

Late Beauge.—Fruit large, first quality, very productive. This variety ripens in France in September, but on our place it did ripen in the middle of July, thus not proving such a late kind as it does in Europe.

(As our "transportation" apricots (Angoumois, Duclos and Mexico) are of recent importation, and have not yet borne any fruit on our place, we cannot guarantee their shipping qualities.)

Black Mulberry.

Noir of Spain.—(Ever-bearing.)—Fruit very large, sweet, most delicious flavor, very juicy. This variety, introduced by us in California, is acknowledged as being the very best of the Black Mulberry family. Its growth is slow, but it grows and thrives in any kind of soil, at any exposure, and requires very little pruning. The Noir of Spain blossoms out so late in the spring that it is never injured by frosts. From the time the berries commence to ripen (July) it keeps on bearing until October.

The annexed cut, a photo-engraving of ever-bearing mulberries (Noir of Spain), raised on our place, shows distinctly the berries in their various stages of maturity. At the time the photograph of that group of berries was taken, the largest one on the left-hand side of the cut was just black ripe; the other above, of a dark red, to be ripe in two weeks; the next below, of a light red, while the last and smaller one was perfectly green.

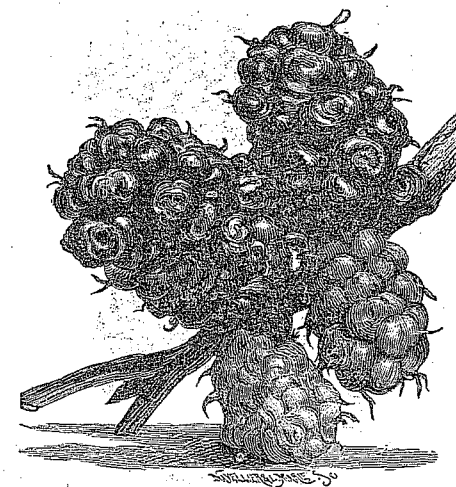


FIG. 12. EVER-BEARING BLACK MULBERRY. (Noir of Spain.)

Mulberry Trees for Silk Worm Breeding.

(See Fourth Part.)

Quinces.

Portugal.—Fruit of largest size, bright golden yellow.

Constantinople.—Large, as much esteemed as Portugal, very productive.

Cornus.

Cornus Mascula—(*yellow-fruited*)—A very showy tree, with umbels of rather bright yellow flowers, which bloom in February. A very hardy tree, never being injured by frost; it is a pretty sight when in bloom, being yellow all over with flowers, and the ground, at the altitude of Nevada City, very often covered with a white mantle of snow. This variety bears a fruit, amber-yellow; of the size of a small olive, but more slender.

Cornus Mascula—(*red-fruited*)—Same as the above, with the exception of the fruit, which with this variety is red.

Sorbus.

Sorbus Domestica.—A native of Europe, growing to a height of thirty to forty feet. The wood of the Sorbus is very hard and finely grained, and is much used by engravers and cabinet makers. Its beautiful umbels of white flowers are succeeded by most pretty little fruit,



FIG. 13. SORBUS.

having the shape of small pears, with a red cheek. Like the Medlar, the fruit has to get mellow through the winter before it is fit to eat. The Sorbus is as much an ornamental as a fruit tree, but does not go to fruit as quickly as the Pear or Apple. (See Fig. 13, giving a good idea of its finely cut leaves, and pretty little fruit growing in clusters.)

Diospyros or Persimmon.

Diospyros Lotus.—A very pretty ornamental tree; foliage, dark green and glossy.

Medlar.

Medlar Monstruense.—The largest of medlars and very productive. When picked from the tree the fruit is very harsh and astringent, like the Persimmon and Sorbus, but through the winter it gets mellow, and is then really palatable. Ripens in January.

The Medlar or *Mespilus Germanica* is a very pretty tree; fine foliage and large blossoms, the latter coming out so late that they are never nipped by late frosts. The accompanying photo-engraving is a correct cut of the largest Medlar of that kind raised on our place; but they are not all so large. The Medlar is a precocious, prolific, and regular bearer.

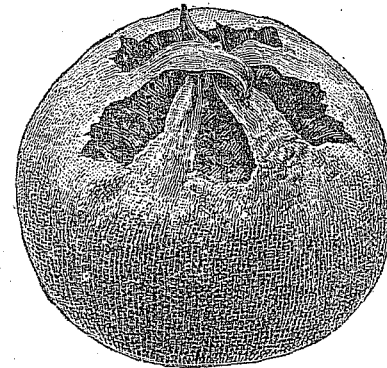


FIG. 14. MEDLAR MONSTRUEUSE.

Figs.

Grosse Marsellaise—Fruit large, white; very good to dry.

Date—Fruit medium, white, rich.

Blanquette—Fruit medium to small; roundish, very fine. Early.

Magdalan—Medium, white, oblong, skin gray; excellent. Very early.

Grosse Rouge—Large, red; very fine.

Jaune Longue—Long and yellow; first quality.

Celestine—Large, purplish gray, flesh red; superior quality. One of the earliest (first crop from middle of June to last of July).

Napolitaine—Large, skin light yellow; delicious flavor.

Violette—Large, oblong; first quality; blue.

Kennedy—New variety obtained from the Castle of Kennedy, Scotland. Very large; excellent; very early.

Peaches.

Hale's Early.—Medium size; flesh white, juicy; good flavor. Very early.

Early Crawford.—Fruit very large; skin yellow, with a fine red cheek; flesh yellow, melting, sweet, rich. Ripens three weeks after Hale's Early.

Late Crawford.—Medium large; flesh yellow. Late in September.

Early Purple.—Medium; marbled, deep crimson cheek; flesh deep red throughout; very rich flavor. Ripens same time as Early Crawford.

Red Magdalen.—Medium large, round; skin red all over; flesh red throughout; very juicy and highly flavored. August.

Nivette.—Fruit very large, inclining to oval; skin pale green, with a lively red cheek; flesh pale green, very juicy, melting, delicious flavor. Latter part of September.

Monstrous of Doue.—A very large, beautiful peach, with a vinous flavor. August.

Reine des Vergers (*The Queen of Peaches*).—Very large; flesh pale green, marked with red at the stone.

French Early Yellow.—An entirely new variety, said to be the earliest of yellow peaches. First of August.

Yellow of Spain.—Large; September; well recommended.

Grosse Mignonne.—Large, with red cheek; middle of August.

Strawberry.—Large; skin marbled with deep red; flesh whitish, melting, juicy, rich, delicious flavor. August.

Our stock in Peaches being small this season, we would therefore decline large orders.

Clingstones.

Royal George.—Very large, white, first quality. September.

Day's Yellow Cling.—Large; yellow flesh, with red cheek. August.

Twenty Ounces Cling.—Very large; yellow fleshed. (Didn't bear yet with us; would not guarantee it.)

Nectarines.

New White.—Large; freestone. Very good for drying.

Orange.—Large; skin yellow with red cheek; flesh yellow. Excellent.

Purple (*French*).—Large; skin purple; superior quality.

Pears.

Duchesse d'Angouleme.—Very large, melting, highly flavored. October.

Sugar Pear.—Small, juicy, rich. August.

Blanquet.—The earliest pear, ripening at the same time as the apricot. Fruit small, growing in clusters of four to twelve; pyramidal; flesh firm, juicy, sweet. June to July. (Didn't bear with us yet; would not guarantee it).

Beurre Clairgeau.—Very large; pyriform; splendid flavor, buttery and juicy. November to December.

Doyenne d'Hiver (*Easter Buerne*).—Large, roundish, finely grained, buttery, melting, juicy, sweet and nice flavor. Winter.

Passe Crassanne.—Very large, nicely shaped, juicy and melting; one of the finest winter pears. February to April.

Bergamotte.—Medium, very juicy, splendid flavor, good keeper. March to May.

Royale d'Hiver.—Medium, juicy, firm, splendid keeper. Tree of a very vigorous growth. March to May.

Beurre Goubault.—Medium, oblate, inclining to conic; skin yellowish green, dotted with gray russet, flesh juicy, melting, pleasant flavor. Early winter.

Colmar d'Arenberg.—Very large, pyriform; skin yellow, with a red cheek; flesh firm, sweet and juicy. October to November.

Passe Colmar.—Medium, buttery, juicy, very sweet, rich, grows in clusters. December to February.

Bartlett.—Medium large, finely grained, sweet, buttery, highly flavored. August.

Martin-Sec.—Small; flesh firm, rich, good to eat green or baked. Early winter.

Winter Nellis.—Medium, yellowish green with russet patches; juicy, rich flavor. December to January.

Catillac.—Very large, flesh hard and rough to the taste. November to May. One of the very best baking and stewing pears.

Recently Imported Varieties.—*Bon Chretien, Summer Doyenne, Gray Doyenne.*

Apples.

Large Api.—Medium, juicy, firm, pleasant flavor. One of the best keepers.

Golden Reinette.—Medium, roundish, skin smooth, golden yellow, flesh yellow, crisp, rich flavor. Winter.

Reinette Grise.—Winter.

Reinette Franche.—Winter.

Queen of Reinette.—Winter.

Ignonette.—Medium large, fine flavor. Winter.

Winter Rambour.—Large, good keeper.

Fenouillet Gris.—Medium, roundish. Winter.

Red Calville.—Spitzenberg.—Van de Vere.—Newtown Pippin.—

Wine Sap.—Swaar.—White Pearmain.—Red Astrachan, etc.

Cider Apples (*Imported*).—Four varieties.

We have but very few trees this season of our French varieties.

Thorns.

Cratægus Oyacantha, or White Thorn.—A very pretty ornamental tree, very common in England and France; it goes, too, under the name of English Thorn or May Flower. By the first or May the tree is covered all over with umbels of fragrant little flowers, succeeded by red berries.

Cratægus Crus-Galli, or Black Thorn.—Same flowers as the White Thorn, succeeded by clusters of dark blue, almost black, berries. The tree is armed with long and stout spines; hence its name of Crus-Galli, or Rooster's Spurs.

Large-Fruited Thorn.—A very showy tree, of rapid growth; fruit as large as a cherry, and of a beautiful bright red.



FIG. 15. AZAROLUS—(Flowers.)

FIG. 16. AZAROLUS—(Fruit.)

Cratægus Azarolus.—(Yellow and Red Fruited.) A highly ornamental tree, growing to a height of 25 to 30 feet. Its wood is finely grained and very hard, and is employed by cabinet makers. The cultivated kinds of Azarolus are without spines. The flowers are white, and grow in umbels like those of the common thorn. (See Fig. 15.) The fruit is a pretty little apple, generally round, sweet and sub-acid at the same time, of the size of a crab-apple, but of a very pleasant flavor. Fig. 16 shows a fruit spur, the fruit growing in clusters of six to twelve little apples, with the yellow-fruited kind; in smaller clusters, with the red-fruited kind.

Russian Mulberry.—A hardy sort; much prized for its hardiness and fruit.

PART SECOND.

Grapes.

TABLE VARIETIES.

- Chasselas Thomery or Fontainebleau.**—White, amber color when ripe; juicy, rich flavor; skin thin. Early.
- Chasselas Jalabert.**—White, sweet, very juicy. Skin very thin. Semi-early.
- Chasselas Fendant Rose.**—One of the best for table; light pink color, sweet, juicy and highly flavored; loosely set; skin very thin. Early.
- Chasselas Violet.**—Bunches long, loosely set; berries large, oval, fine blue color, thickly covered with bloom; very sweet, rich flavor. Very early.
- Chasselas Rose.**—Sweet flavored, juicy; skin thin; pinky color. Very early.
- Chasselas Oulong.**—Enormous bunches; berries oblong and very large; white, turning yellow when fully ripe. Semi-early.
- Chasselas Royal Red.**—Bunches large; berries very large, round, very juicy, rich; heavy bearer; dark red. Medium to late.
- Chasselas de Pondichery.**—Bunches very large; berries round, very large; white; excellent, peculiar flavor. Late.
- Chasselas Royal Blue of Windsor.**—Bunches large; berries very large, juicy, delicious; dark blue. Medium.
- Chasselas Dupont.**—Bunches large; berries medium large, juicy, firm, splendid flavor; white; very good for shipping. Early.
- Chasselas de Florence.**—Bunches medium; berries medium, rather thickly set; greenish white; heavy bearer. Medium.
- * **Chasselas Mameion Blanc.**—Berries very large, round, white.
- * **Chasselas Bulhery.**—Bunches large; berries large, round, white.
- * **Chasselas Fendant Blanc.**—Bunches medium; berries medium, round, loosely set, sweet and well flavored. Medium.
- * **Chasselas Sageret.**—Berries large, round, good flavor; white.
- (**Œil Noir (Black Eye).**—Bunches large, well set; berries large, oval, sweet and well flavored. Medium.
- White Malvoisie.**—Bunches heavy; berries round, medium large; very sweet and nicely flavored. Late. One of the best late kinds.
- Franckantel.**—Black, bunches large; berries large, very juicy. Medium.
- Black Blussard.**—Bunches heavy; berries large, round, inclining to oval; juicy, splendid flavor. Medium. As good for wine as for table.

Black Prince.—Bunches large; berries medium to large, round; good flavor. Medium.

Rose of Peru.—Bunches very large; berries quite large, round, firm. Late. (Said to be the same as Black Prince, but it is not.)

White Calabre.—A magnificent market grape. Bunches large; berries well set; medium large to large, round, firm; splendid flavor; very sweet. At maturity the grape turns yellow, almost transparent. Skin thick, stem tough, which constitutes this variety as one of the best shipping grapes. Medium.

Gros Sapat.—Bunches large; berries large, oval, deep black; juicy and well flavored. Medium early.

Gros Maroc.—Bunches enormous; berries round and at maturity large as Damson plums; very juicy; dark red. This magnificent grape on account of the stems breaking off very easily, is not well fit for market.

Flame Colored Tokay.—Bunches very large; berries quite large, oval, firm, sweet; moderately flavored; beautiful pink color. A splendid variety for shipping.

Dolcetto Nero.—Originated in Italy and cultivated in Piedmont as well as a wine than a table variety. Bunches medium large; berries oval, medium, very sweet, juicy, nicely flavored; deep black; medium.

***White Cornichon.**—Berries very elongated, oval in form; well flavored.

***Blue Cornichon.**—Pretty much like the white, but of a violet color.

***Terre Promise.**—(*Promise Land*)—White; enormous bunches from one to two feet in length; berries very large. A showy grape.

***Schiras.**—Bunches long; berries oval; skin reddish-violet, thickly covered with bloom, like Chasselas Violet. Flesh juicy, delicious flavor; very early.

***Gros Damas Noir.**—Originated in Syria. A remarkable variety on account of the large dimensions of its bunches; berries very large; olive-shaped, firm; skin reddish violet. Late.

Gros Gromier.—Originated in Greece. Bunches very large; berries large, round, thickly set, dark red; nice flavor when fully ripe. Medium.

Grosse Perle d'Anvers.—Bunches heavy; berries medium large, round, juicy and well flavored; white. Early.

***Joanen Charnu.**—Extensively cultivated in Upper Italy under the name of "Luglienda." It is the national grape of Piedmont. Bunches medium large to large; berries oval, juicy, well flavored. Very early.

***Black Aspiran.**—All the Aspirans—black, gray, and white—are cultivated as much for wine as table grapes, and more for the quality than the quantity. Bunches medium, long; berries somewhat elongated. Late.

***Blanc d'Ambre.**—(*Amber White*)—Bunches large; berries large, oval; yellowish white.

* **Black Caserno.**—Bunches large, rather loose; berries large, oval.

* **Chaptal.**—Bunches heavy; berries large, oval, white.

* **Gros Guillaume or Plum Grape.**—Bunches and berries quite large; black.

* **Miller.**—Bunches heavy; berries large, firm, crisp; pink colored.

* **Morillon Panache, or Variegated.**—Bunches medium large; black and white together.

* **Ulliade.**—First quality; as much for wine as for table. Bunches large, rather loose; berries large, olive shaped, of a fine dark blue; delicious flavor. This grape is shipped in large quantities from the south of France to the north of France and Europe.

* **Olivette Jaune** (*Ladies' Grape*).—Bunches large and very showy, berries very large; olive shaped, nicely set; sweet, fine golden yellow; transparent as wax. Late.

* **Pause Jaune.**—Berries large, of a golden yellow.

* **Black Poulard.**—Bunches large, but loose; berries large, oval, dark red. A very good table and wine grape.

* **Ramonia of Transylvania.**—A splendid black grape; berries large, round, deep black; excellent flavor. Medium.

* **Serciat.**—Bunches large; berries oval, white.

* **Magdelaine Royale.**—Bunches medium; berries medium; round, white, turning yellow at full maturity; well flavored, one of the earliest grapes, which is its chief recommendation.

* **Sultan Violet.**—Bunches large; berries very large; blue, with heavy bloom.

* **Noir of Spain.**—Bunches and berries large; black. Medium.

* **Saint Pierre.**—Yellow. Very early.

* **Kokur of Crimea.**—An entirely new variety.

* **Balavry.**—A most beautiful grape; berries very large, oval, sweet; splendid flavor, white.

* **Saint Bernard.**—Berries very large; olivoid.

Black Hamburg.—Bunches and berries very large. A well-known variety in California.

Mission or Los Angeles.—Bunches heavy, but rather loose; berries medium; very sweet, well flavored; heavy bearer. Late.

Sweet Water.—Bunches medium; berries medium; round, sweet; moderately flavored; white. Early.

Emperor.—Bunches large; berries large, rose-colored. Very late.

Purple Damascus.—Berries round, very large; dark red; very late.

Asiatic, or Kashmir Varieties.

Opiman.—Bunches large; berries very large, oval, sweet. White.

Katcheboury.—Bunches large; berries very large, round. White.

Karvoury.—Bunches very heavy; berries very large, rather thinly set, round. Black.

Our plants of these three Asiatic varieties having been obtained from the seed, we cannot guarantee them to correspond to the description we give of each variety.

Muscat Varieties.

Muscat De Frontignan.—Bunches small to medium, cylindrical, thickly set; berries medium, round; one of the sweetest and most juicy grapes; a most splendid, perfumed, musky flavor. White, turning yellow at full maturity. Very early.

Muscat of Alexandria.—Bunches very large, rather loose; berries very large, oval; flesh quite firm and crisp, with a peculiar, rich perfumed flavor. White. Late.

Muscat Lazerelle.—Bunches medium; berries medium, round, somewhat loose; white. A most delicious, rich flavor. One of the best table grapes.

Muscat Sarbelle.—Bunches heavy; berries quite large, round, firm; highly flavored; white. Late.

* **Muscat de Syrie, or Isaker Paisiko.**—Much cultivated in the neighborhood of Smyrna. Bunches large, but loose; berries large, oval, sweet, firm; rich, delicious flavor; yellowish white. Very early.

Muscat Cahaba.—Bunches medium, cylindrical; berries medium, round; deep black; nice, musky flavor. Medium early.

* **Muscat Violet.**—Old and esteemed variety. Bunches medium large, elongated; berries very large, round, rather thickly set; skin dark violet; nice, musky flavor. Medium late.

* **Muscat Fleur d'Oranger.**—A very fine variety, having the sweet fragrance of the orange blossoms.

* **Muscat Bifere.**—Bunches medium; berries large, round; white, early. Bears three crops, but the two first ones only can be relied upon.

* **Red Muscat of Madeira.**—An entirely new variety.

Muscate!—Berries large; white.

RAISIN VARIETIES.

Chasselas Raisin.—Bunches medium large, rather loose; berries large, olive shaped, very sweet; white, with a rosy cheek. Medium early. (Six weeks earlier than the Muscat of Alexandria. No roots or cuttings to spare this season.)

Muscat of Alexandria.

Muscate!

Muscat Lazerelle.

* **Muscat de Syrie.**

See description of the five above varieties at "Muscat Varieties."

* **Seedless Black Corinth (Zante Currant).**—Bunches medium; berries very small, perfectly round, seedless; very sweet, juicy and highly flavored; one of the earliest varieties known. Dried, it is known under the name of "Passonilla," or "Zante Currant." Immensely productive, if cultivated where the vines can be flooded through the spring and summer.

Seedless White Corinth.—Bunches medium large, partly cylindrical, partly shouldered; berries small, round, very sweet, juicy; highly flavored. Very productive, if cultivated in the right kind of soil, like the Black Corinth. Very early.

* **Seedless Rose Corinth.**—Same as the White, except the color.

All the Corinth varieties have to be pruned long.

Wine Varieties.

Black Pineau or Franc Pineau (BURGUND).—Bunches small, compact; berries middle-sized, roundish-oval; skin deep dark, juice sweet and good. Not very productive in California, but excellent for wine. Early. Short pruning.

Carmenet of Medoc.—Bunches medium, shouldered, loosely set; berries medium, deep black with heavy bloom, sweet, peculiar flavor; early, but keeping very well on the vines, and not drying up like other early kinds. A most remarkable variety in California for its truly splendid bouquet; 10 to 12 per cent. of Carmenet grapes added to those varieties carrying with them but little bouquet, improve the wine wonderfully. Productive enough. A most vigorous kind; must be pruned long.

Gamay Noir or Petit Gamay.—Bunches medium, mostly cylindrical, sometimes shouldered; berries round, inclining to oval; flesh soft, juicy, sweet, black. Heavy bearer; medium; short pruning.

Livardon.—Bunches short, berries small-sized, round; early. Long pruning.

Sirah.—Bunches medium, oval, rather thickly set; deep black with heavy bloom; early; rather long pruning. The renowned Wine of Hermitage is made with this variety.

Teinturier.—Bunches small to medium, very thickly set; berries medium, yielding a very dark juice; very productive. Used for coloring musts, by adding 10 to 15 per cent. of its grapes to light-colored kinds. Early; long pruning.

* **Aramon.**—Extensively cultivated in the south of France. Bunches large, berries round, very juicy, sweet, deep black. One of the most productive wine varieties in rich soil. Makes a wine of good quality. Medium-late.

Grenache or Alicante.—Bunches large, shouldered; berries oval, deep red; good bearer. Medium.

* **Etraire de l'Adhui.**—An old variety of the East of France. Bunches long; berries medium-large, oval; black. Very productive. Medium-early.

* **Merlot.**—Differs from Carmenet as being more productive, less vigorous and a little more early. Berries round, deep black with heavy bloom; heavy bearer. Short or long pruning suits this variety.

* **Malbeck Noir** or **Cc** of Bordeaux.—Bunches medium, rather loose; berries round, black; foot-stalk red, hence the name of "Red Cot," given to this variety; productive. Early.

* **Serine**.—Bunches long; berries oval, rather loosely set, black; productive. Makes a very good wine.

* **Chauche Noir** or **Poitou Pineau**.—Bunches medium; berries medium, roundish, inclining to oval; deep black; heavy bearer. Medium.

* **Aleantine de Florence**.—Much esteemed in Tuscany, Italy. Black.

* **Gros Rouge**.—One of the heaviest bearers; makes only an ordinary wine.

Zinfandel.—Bunches long, cylindric, and shouldered, rather thickly set; berries medium large, inclining to oval; black, very heavy bearer. Late. Makes a good ordinary wine. An addition of 10 to 12 per cent. of Carmenet of Medoc to the must gives Zinfandel wine the bouquet that it is much deficient with.

* **Pineau Gris**.—Bunches medium; berries thickly set, sweet and juicy; gray, or rather the color of dead leaves. Productive.

* **Pineau Blanc**.—Bunches small; berries small, inclining to oval, golden yellow with brown dots; shy bearer. Early. Makes the well known white wine of Burgundy.

Sauvignon.—Bunches medium large; berries medium, roundish, juicy; peculiar, perfumed flavor; productive; white. Medium. Short pruning. Makes the well known white wine of Sauterne blended with Sémillon, half of each.

* **Semillon**.—Bunches medium; berries medium, round; fine and perfumed flavor. Medium.

Folle Blanche.—Bunches very abundant, berries medium, round, thickly set; flavorless; white; heavy bearer. Medium. Makes the famous brandy of Cognac.

* **Clairrette Blanche**.—An old and esteemed variety. Bunches long, shouldered; berries oblong, firm, transparent; good flavor; abundant bearer. Medium late. Makes a wine of good quality.

To all those regular wine varieties, may be added those other ones as good for wine as for table, and described under the head of "Table Grapes," viz: Chasselas Royal Red, Blue of Windsor, Black Blussard, Black Prince, Dolcetto Nero, Black Aspiran, Caserno Noir, Ulliade, Black Poulcard, Black Hamburg and others.

American Varieties.

Catawba.—Vigorous grower; very productive. Late.

Champion.—Bunches medium; berries, medium; highly flavored, deep black. Very early, as early as the earliest Chasselas.

NOTE.—As we have taken for a rule not to sell any plants or cuttings of any varieties before they have borne with us, so that we could guarantee each variety to correspond with the description we herewith give; we will, therefore, decline to sell, for this season at least, plants or cuttings of all varieties marked with an asterisk (*), whether we have plants or cuttings to spare of such varieties.

PART THIRD.

SMALL FRUIT.

Strawberries.

Rubies (FRENCH VARIETY).—A remarkably fine variety. Fruit large, regular, conical but broad; sweet and highly flavored; deep, brilliant, glossy scarlet; fruit-stalks long and erect, some of them bending to the ground under the burden of the berries. We have never seen a berry keeping so clean as Rubies, which is due to its stout, long fruit-stalks keeping upright among the erect leaf-stalks. Seeds outside of cavities, therefore a very good berry for shipping. Its regular shape, beautiful

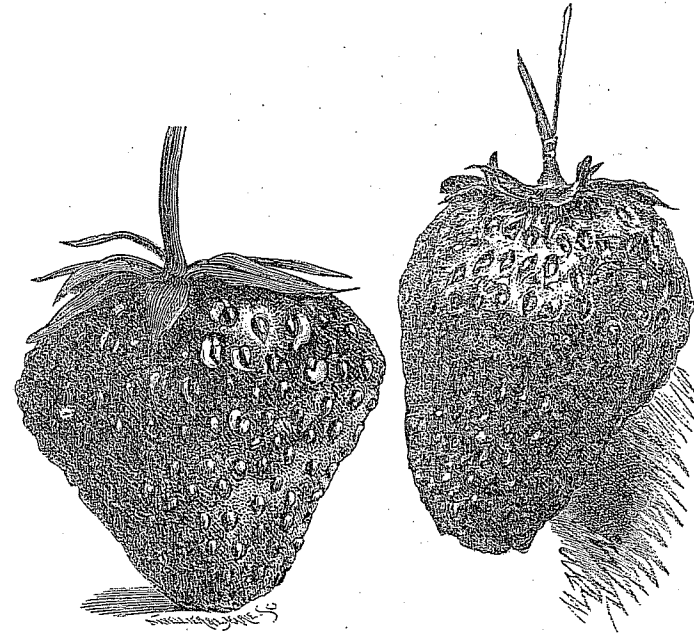


FIG. 17. RUBIES.
[FRENCH.]

FIG. 18. CAROLINA SUPERBA.
[FRENCH.]

color, productiveness and good shipping qualities—every thing recommends this remarkable variety as a No. 1 for market. It is quite vigorous and hardy. The annexed photo-engraving is a good picture of Rubies, though the average size is somewhat smaller than the berry represented in that cut. Early.

Carolina Superba (FRENCH VARIETY).—Originated in Versailles, France. Leaves small, with stalk long and erect; foliage not thick; hardy; fruit very large, two inches long; conical in shape, regular; color, rather bright scarlet; flesh juicy, excellent. It is really a sight to look at the rows of long, large scarlet berries lying on the ground

all around the upright leaf-stalks. Very early. Rooted runners bearing fruit on the first year. The engraving we give of this beautiful berry, showing its average size and shape, is a most correct one. (Fig. 18.)

The Lady (ENGLISH VARIETY).—Large, broad, pretty berry; light crimson; sweet, peculiar, rich flavor; very productive. Regular berry. Medium.

Gloire de Zuidwyk (Dutch).—Originated in Holland by Arie Koster. This variety bears enormous berries, wedge shaped, of a fine crimson color; flesh firm, salmon colored; highly flavored; seeds out of cavities or even with the surface of the fruit; first-rate for shipping; fruit stalks long and stout, but bending to the ground under the heavy weight of the enormous berries; very productive. Medium. The annexed cut (Fig. 19) represents the average size of this beautiful variety.

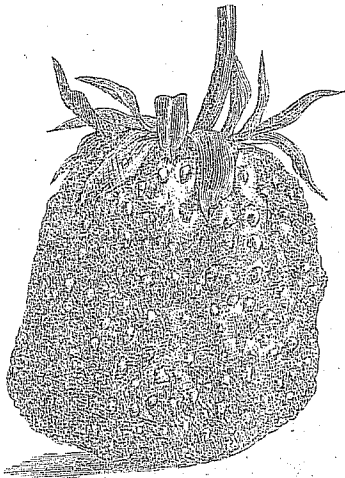


FIG. 19. GLOIRE DE ZUIDWYK.
[Dutch.]

The Young Wonderful (ENGLISH).—Long, conical berry; deep, glossy crimson; sweet and rich. Very productive. Bears a second crop in the fall. Medium.

Flora (French).—Large, long, well-shaped berry; in color and flavor the equal of Rubies; scarlet; flesh salmon colored; very productive. Medium. The accompanying photo-engraving (Fig. 20) is a correct picture of this fine variety.

Princess Dagmar (ENGLISH VARIETY).—Uniformly large, immensely productive and regular bearer. Fruit slightly conical, sweet, excellent flavor; light crimson; quite hardy and vigorous, foliage very thick. Season medium. Biennial—that is, bearing a second crop in the fall.

Cornish Diamond (ENGLISH).—Large, long, conical and wedge shaped; highly flavored; pretty much the shape of Flora (See Fig. 20). Late.



FIG. 20. FLORA.
[French.]

Buisson De Gaillon or Red Bush Alpine (French).—This variety is remarkable for its total destitution of runners; hence they always grow in neat, compact bunches. The fruit is conical, red, highly flavored; a very desirable kind for edging beds. It bears abundantly through the whole year, especially from June to January. Must be planted annually to bear well; reproduces very well from the seed, which is the best method of propagating the Bush Alpine.

Raspberries.

French Ever-bearing Raspberry (Three crops a year).—Very large; deep crimson; quite early and productive. The second crop, which ripens before the first one is done with, bears the largest berries, as big as a blackberry, and conical shaped. The third crop ripens in the fall, from September to December.

We highly recommend this imported old French variety for the beauty and large size of its fruit, splendid flavor and incessant bearing. The vines that bear the second crop die out with those of the previous year; but the vines bearing the third crop need only to have their tops clipped off down to where the vines are green.

Blackberries.

Wilson's Early.—Fruit large, oblong, jet black, sweet and rich. Very early. Productive.

Kittatiny.—Large, long berry; well flavored; very productive. Not so early as Wilson's.

Currants.

Imperial Red.—Long branches, good size berries, deep red; splendid for jellies. Bears immense crops.

Imperial White.—Long branches; large berries, transparent white; as prolific as the red.

Common Black.—Very large berries, black, and borne in clusters of four to five berries.

"White" Black Currant.—An entirely new variety of the Black Currant; this variety being white, instead of black.

Cherry Currant.—Fruit of the very largest size; red; productive.

On bushes of Cherry Currants we picked from eight to ten pounds of berries as large as small cherries or Black Currants; but on the Imperial Red as much as twelve to eighteen pounds.

English Gooseberries.

Princess Royal.—Medium; roundish; pale red; a little hairy; very productive; early; entirely free from mildew. A most hardy and vigorous kind.

Taylor's Bellerophon.—Very large, oblong; flavor first rate; greenish white; quite productive. Late.

Shadwick's Sportsman.—Large, round, inclining to oval; fine flavor; amber yellow; a little hairy; very productive. Medium to late.

Free from Fault.—Round, inclining to oval; red cheek; smooth; very large. Medium.

Gunner.—Very large, round, yellow; somewhat hairy.

White Smith.—Very large, roundish-oblong; somewhat hairy; productive. Medium.

Smiling Beauty.—Large, rather oval; greenish white; a little hairy.

Broom Girl.—Very large, almost round; a little hairy.

Roaring Lion.—Very large; roundish-oblong; red cheek; smooth.

Rigby's Honeymoon.—Large, almost round; red cheek; somewhat hairy.

Traveler.—Large; almost round; smooth.

Speedwell.—Large, oblong, red, hairy.

Prince Regent.—Large, oblong; greenish white; smooth.

Sir John.—Large; greenish white; roundish-oblong; a little hairy.

North Britton.—Large, rather oval; greenish white; smooth.

Wellington's Glory.—Very large, inclining to oval; greenish white; smooth. Medium.

Golden Chain.—Large; oblong; smooth.

Queen Mountain.—Medium; oblong; greenish white.

Freedom.—Very large; oblong; a little rosy cheek; smooth.

Marigold.—Enormously large; almost round; transparent white. Medium.

Slaughterman.—Large; oblong; late.

Rockwood.—Enormously large; roundish, inclining to oval; white; very productive. Medium.

Lion's Provider.—Large, oblong; rosy cheek; productive. Medium. early.

Crown Bob.—Very large; round; white, with rosy cheek. Medium.

Guido.—Very large; red.

Snowdrift.—Large, oblong; light green.

Major Hilbert.—Medium large; oblong; greenish white; smooth.

Britannia.—Large; oblong; yellow; hairy.

Green Gage.—Large; oblong; green; smooth.

Trafalgar.—Very large; green.

Violet.—Medium large; oblong; blueish red; smooth.

Wonderful.—Medium large; red, with pink streaks.

Grosse Jaune.—Large; yellow; hairy. Early.

Transparent.—Medium large; transparent white; smooth.

Besides the following varieties which have not fruited yet on our place: Yaxley Hero.—Nutmeg.—Yellow Lion.—Overall.—Invincible.—Frogmore.—Mr. Whittaker.—Morning Star.—Profit.—Top Marker.—La Favorite.—Bunker's Hill.—Atma.—Merry Monarch.—Fleur de Lys.—Lully Painter.—General.—Queen.—Bank Europe.—Lady Laster.—Peru.

Houghton's Prolific (AMERICAN.)—Vigorous kind, free from mildew; very productive; berries small, red, smooth.

We will here state to our customers that we guarantee every of the above long list of English Gooseberries to be "true to name;" as to the size of our plants, we will add that they are mostly newly "rooted layers," the English Gooseberry not growing very well from cuttings; this explains both the rather high price of plants (invariably 25 cts. apiece of "named" varieties), and why they are not better rooted. We generally plant rooted layers in nursery rows to obtain good sized plants, but this season, most all our plants are "rooted layers."

French Roses.

Duchesse de Nemours.—Velvety purple; medium large; simply beautiful.

Comtesse de Morny.—Deep rose; enormously large; very fragrant.

Souvenir de la Reine d'Angleterre.—A large, pretty rose.

La Neige.—Pure white; medium large.

The Queen of Perpetuals.—Blooms all the year round; medium large, half white, half rose; pretty.

Belle de Baltimore (Climber).—Clusters of almost white flowers. Very pretty.

Seven Sisters (Climber).—A very remarkable kind; clusters of seven to twelve little roses, not two of them alike. Very pretty.

Hermosa.—Large; deep rose; very fragrant.

Miscellaneous.

Holland Linden.—A beautiful shade tree.

Hungarian Linden.—Large, thick leaves, dark green, silvery underneath.

Paw-Paw.

Horse Chestnut.—Pretty shade tree.

California White Lily.—Pure white; fragrant.

California Tiger Lily.—Very showy.

Asparagus Roots.—One and three years.

Rhubarb Roots.

Green Globed Artichoke.

Cives.

Invincible Pea.—Unrivaled for productiveness, sweetness and delicious flavor; long podded variety, growing by pairs.

Scions for grafting and budding purposes.

PART FOURTH.

SILK CULTURE.

Mulberry Varieties for Silkworm Feeding.

In cultivating the Mulberry tree for silkworm breeding, we must have a special regard to the use we intend to make of that tree; that is, to have it produce large and wholesome leaves, of easy gathering, and holding in their milky juice the amount of sugar and resin necessary to the production of strong and fine silk. It is, therefore, of the utmost importance, considering how small are the profits in silk-raising, to keep none but such sorts carrying with them those indispensable requisites to make the silk business pay. After a fifteen year's experience in California in silkworm raising, and the testing of all known varieties of Mulberry, we have come to the conclusion that the two very best kinds to raise are the Nangasaki or *Morus Japonica*, and Grafted Rose-leaved or Alba-Rosea, of which we herewith give a full description, as also of the other varieties more or less cultivated as a food for silkworms.

Nangasaki or *Morus Japonica*.—One of the most valuable kinds for silkworm breeding; introduced into France from Japan in 1849, by E. Nourrigat, of Lunel, and into the United States, in 1869, by Felix Gillet, of Nevada City, Cal. The leaves of this variety are very large, of a dark green, and thicker than those of the *Multicaulis* and *Lhoo*. The limbs are very flexible, which facilitates the picking of the trees by bending the branches of dwarf trees and hedges down to the ground, permitting children and women to gather leaves, as well as men. The Nangasaki does very well planted hedgelike, or as a dwarf, branching at two feet from the ground; it is a very rapid grower, and propagates splendidly from cuttings (see cuts of Nangasaki, one and two years old from cutting, on our "Sericulture Chart;" also, leaf of the same.)

Grafted Rose-leaved, or Alba-Rosea, or Rose of Lombardy.—This fine variety of the *Morus Alba* family makes a most magnificent shade and ornamental tree. Leaves large, entire (not lobed), thick, shining as if varnished, and of a beautiful green color. The name of Rosea, or Rose-leaved, comes from the shape of the leaf, which looks like a large rose-leaf. In picking the leaves, the latter come off easy, without tearing the bark; they are thus more rapidly gathered than other kinds. The Grafted Alba-Rosea yields in California a larger amount of silk than any other sort of Mulberry. It is cultivated as standard or dwarf, and solely propagated by grafting. The fruit of the Alba-Rosea is long cylindrical, pure white, very sweet and agreeable to eat.

It is well here to caution our people, and especially Eastern silk-growers, against a fraud perpetrated by some Eastern nurserymen and tree dealers who advertise Alba-Rosea "seedlings," for Alba-Rosea proper. The Alba-Rosea "seedling" is nothing else but common *Morus Alba*.

***Multicaulis*.**—A variety very sensitive to cold weather; very early to bud out; bears leaves of immense size, but very thin, chaffing and bruising badly on the tree, which is due to their feeble petioles; greatly inferior to the Nangasaki; do better cultivated as dwarf or hedge-like; grows well from cuttings.

***Lhoo*, or Japanese Mulberry.**—This variety is often taken for the *Japonica* or Nangasaki, and in the East goes wrongly under the name of *Japonica*. The *Lhoo* was introduced into France from Japan in 1860, by Mr. Camille Beauvais, under the name of Japanese Mulberry; its leaves are smaller than those of the Nangasaki, more pointed, thinner and of a lighter green. The berry is red. This kind does well either as standard, dwarf or hedge-like.

***Moretti Elata*.**—A variety from Italy, originated by Dr. Moretti; leaves medium, thick, shining, of a dark green. The *Moretti* constitutes a good food for the worms, but is no improvement on the Grafted Alba-Rosea except in propagating it, as it is said to come true from the seed. Does well as standard or dwarf.

Common *Morus Alba*.—This well-known variety produces very nice silk, but its leaves, though very wholesome, are thin and small, and of very slow gathering; it is generally propagated from the seed, that of the Alba-Rosea being considered the best. The Alba Seedling is used as a stock to propagate grafted kinds. Does well as standard, dwarf or hedge-like. Fruit small, round, white, insipid.

***Morus Nigra* or Noir of Spain.**—This kind, though much used in Spain and Portugal for feeding silkworms, is mostly cultivated for its highly-flavored and juicy berry. Its leaves are large, broad, thick, coarse, producing a coarse silk. The *Morus Nigra* is a very late kind to bud out, and is never injured by frosts; it is propagated by layering and grafting; a slow grower. (See cut of its fruit, page 11.)

The Nangasaki, Grafted Alba-Rosea, *Lhoo* and *Nigra* were introduced into California and the United States in 1869 and 1871, by Felix Gillet, of Nevada City, Cal.

Mountain Silkworm Eggs,

Raised in our Cocoonery at Nevada City, California, at an altitude of 2,600 feet.

French Annual or Pyrenean.—A robust, annual race, from the Pyrenean Mountains (France); cocoon medium large, peanut-shaped, light yellow, finely grained; silk very fine and strong.

Italian Annual or Ancone.—A very fine and healthy annual race, from Italy (Province of Ancone); cocoon medium large, heavy, peanut shaped, light yellow, finely grained; yields a very fine silk.

Grain or eggs of both sorts at the rate of \$6 per ounce for less than half an ounce, and in quantities to suit, from 50 cents and over; \$5 per ounce. These prices include packing and mailing.

Prices for Mulberry trees and cuttings:

Nangasaki or Japonica.—First size, trees 4 to 6 feet, 50 cents each; \$5 per dozen. Second size, \$3 per dozen. Mailing size, \$4 per dozen, including packing and mailing.

Cuttings of Nangasaki, Multicaulis, Lhoo and Moretti, \$2 per 100; by mail, 75 cents per dozen; \$3.50 per 100, including packing and mailing.

Grafted Rose-leaved or Alba-Rosea, (Imported Trees.)—60 cents each for less than a dozen; \$6 per dozen.

Morus Alba, (Grown from the seed of the Alba-Rosea.)—From 25 to 50 cents each. One-year-old trees, \$1.50 per dozen; by mail, \$2.

Morus Alba Seed, (Gathered on the Alba-Rosea.)—25 cents per packet. (For directions for sowing the seed, see "Sericulture Chart.")

SERICULTURE CHART,

OR SYNOPTIC TABLE ON THE CULTURE OF THE MULBERRY
AND THE REARING OF THE SILKWORM.

BY FELIX GILLET, OF NEVADA CITY, CAL.

Illustrated with cuts representing the size and shape of leaves of the Nangasaki, Alba-Rosea, Lhoo, Moretti and Common Morus Alba; also, the Nangasaki one and two years from cutting, the natural size of the silkworm just hatched, and the silkworm ready to spin; silk cocoon of French and Italian annual races; chrysalis and moth. Printed on heavy paper. Sent by mail to any part of the United States, carefully wrapped, at 50 cents per copy.

PRICE LIST

— OF —

PLANTS AND TREES

GROWN AND FOR SALE BY

FELIX GILLET,

NEVADA CITY, CAL.

1884.

Charges for Packing, see page 34.

Walnuts.

Prepartariens.—Extra size, 5 to 10 feet, \$1.25 each; \$14 per doz. (Most all disposed of.)

Second size, 3 to 4 feet, \$12 per dozen.

Third size, below 3 feet, \$10 per dozen.

No trees of our grafted kinds this season.

Serolina, Chaberte, Mayette, Gant and Parisienne.—From 2 to 4 four feet, \$1 apiece; not many to spare this season; would decline large orders.

All the above trees heavily rooted.

YEARLING TREES (BY MAIL.)

Prepartariens, Serolina, Cluster and Gant.—First size, \$1 each for less than half a dozen; \$10 per dozen.

Second size, 75 cents each for less than half a dozen; \$8 per dozen. No "Cluster" trees of that size.)

These prices include packing and mailing.

For larger orders, by express or freight, special rates.

These yearlings have long tap roots; when sent by mail, they are done up in damp moss, sack-cloth and oiled paper, and guaranteed to reach anywhere in the United States in fresh and good condition.

No nuts of any sort for sale.

Butternut, Pecan, Hickory and California Black Walnut.—From 1 foot to 4 feet, 25 to 50 cents each, according to sizes; \$2 to \$5 per dozen. By mail, 50 cents each; \$5 per dozen.

Chestnuts.

Marron de Lyon and Marron Combale (Grafted).—From 3 to 4 feet, \$1 each for less than half a dozen; \$11 per dozen.

Second size, below 3 feet, \$10 per dozen.

Mailing size, \$1 each, including packing and mailing.

Italian and Marron Seedlings.—3 to 5 feet, 50 cents each; \$5 per dozen.

American Chestnut.—3 to 6 feet, 50 cents each; \$5 per dozen.

No trees this season of the other sorts.

Almonds.

Two to 4 feet, 50 cents each. (Most all disposed of.)

Filberts.

Extra size, 50 cents each; \$6 per dozen.

First size, 2 to 4 feet, 50 cents each; \$5 per dozen.

Second size, 2 to 3 years old, \$4 per dozen.

Third size, \$3 per dozen.

Mailing size, 50 cents each; \$5 per dozen.

All those sizes are "well rooted."

Cherries.

First size (standard trees), 5 to 10 feet, 50 cents each.

Second size, below 5 feet, 40 cents each.

Plums.

First size, 50 cents each.

Second size, 40 cents each.

Apricots.

50 cents each (but few to spare, would decline large orders).

Prunes.

St. Catherine's (TRUE FROM THE ROOT) and **Grosse Prune d'Agen**, imported trees—First size, 75 cents each; \$8 per dozen.

Second size, 50 cents each; \$6 per dozen.

The other sorts, 50 cents each.

Peaches and Nectarines.

First size, 50 cents each; \$5 per dozen.

Second size, \$7½ cents each; \$4 per dozen.

Imported sorts (Monstrous of Doué, Reine Des Vergers and Early Yellow), 50 cents each. Only a few of each kind to spare.

Pears.

First size (standard trees), 50 cents each; \$5.50 per dozen.

Second size, 40 cents each; \$4 per dozen.

Apples.

First size, 50 cents each.

Second size, 40 cents each.

Cider varieties (Imported).—50 to 75 cents each. (A limited number this season).

Black Mulberry.

From 3 to 4 feet, \$1 each.

Mailing trees, \$1 each, including packing.

Sorbus.

3 to 8 feet, 50 cents each; mailing trees, 75 cents.

Medlar.

First size (bearing trees), 75 cents each.

Second size, 50 cents each.

Mailing trees, 75 cents each.

Thorns and Azarolus.

First size, 4 to 6 feet, 50 cents each.

Second size, below 4 feet, 40 cents each.

Figs.

First size, 3 to 4 feet, 50 cents each.

Second size, 40 cents.

A limited number of each kind.

Imported varieties, 75 cents each.

Cornus.

First size, 3 to 5 feet, 50 cents each.

Mailing size, 75 cents each, including packing.

Diospyros Lotus.

Only young trees, about 2 feet, 50 cents each.

Paw Paw.

3 feet, 50 cents each.

Horse Chestnuts.

40 cents each; 50 cents by mail; \$5 per dozen.

Grapes.

Table Varieties.—20 cents each; \$2 per dozen (4 varieties to a dozen.) Well rooted.

Mailing Plants.—\$3.50 per dozen (including packing and mailing.) Well rooted.

Cuttings, 50 cents per dozen (4 varieties to a dozen); 75 cents by mail.

Seedless White Corinth and Asiatic Varieties.—25 cents each. No cuttings to spare.

Seedless Black Corinth (Imported Plants). \$4.50 per dozen.

Wine Varieties.—First size, \$2 per dozen; second size, \$1.50 per dozen; mailing size, \$2.50 per dozen. All well rooted.

Cuttings, 50 cents per dozen; \$3 per hundred, in four varieties. By mail, 75 cents per dozen; \$4.50 per hundred.

Strawberries.

75 cents per dozen; \$1 per hundred; \$25 per thousand—including packing and mailing. 2 varieties to the dozen; 4 to the hundred. Each variety properly labeled.

Raspberries.

\$1 per dozen; \$5 per hundred.

Blackberries.

\$1 per dozen; \$5 per hundred.

Currants.

First size, \$2 per dozen.

Second size, \$1.50 per dozen

Mailing size, \$2 per dozen; including packing.

White Black Currant.—50 cents each. (Not guaranteed.)

English Gooseberries.

Rooted layers, and older plants, invariably 25 cents each; by mail, \$4 per dozen, including packing.

Every variety properly labeled.

Cions.

Cions for Grafting and Budding.—Walnut, Chestnut, Medlar, Black Mulberry, Apricot and Prune, long enough to make two or three grafts, 25 cents each; \$2.50 per dozen.

Pear, Cherry, Apple, etc.—\$1.25 per dozen; 4 sorts to the dozen.

Those prices include packing and mailing. Not less than one dollar's worth sent in one order.

California Lilies.

50 cents each; 75 cents by mail. Carefully packed.

Miscellaneous.

Rhubarb.—25 cents per root; \$2.50 per dozen.

Asparagus.—(1 and 3-years-old roots.)—\$2 per hundred.

Olives.—50 cents per bunch (by mail).

Hawthorn Seed.—(Preserved in its pulp.)—\$1 per quart.

Artichoke.—25 cents per root.

Invincible Pea.—Per quart, \$1; per pint, 65 cents; per packet of 5 ounces, 25 cents; including postage.

PACKING.

We want our customers to well bear in mind that "good packing" is the cheapest part of a bill of trees.

The very best way of packing trees, especially for distant places, is in boxes made out of light lumber.

We charge only for the cost of the box.

We make no charges for the delivery of boxes and packages to railroad or express offices.

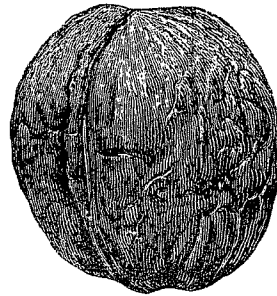
After shipment goods are at purchaser's risk. Any errors made immediately corrected.

CAUTION !!

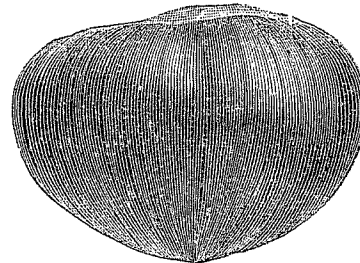
We should caution unscrupulous nurserymen and tree dealers in the East against the stealing of our cuts, and more particularly the appropriating of said cuts to varieties that they "do not represent;" our California Large Fruited Præparturiens, which we propagate only by grafting, having been made to represent the common English or Madera Walnut, and our California Grafted Marron de Lyon a common Italian or Spanish seedling chestnut. (See the catalogue of a leading New Jersey nurseryman, and that of a well-known tree and seed firm of Detroit, Michigan.)

This wrong appropriating of cuts is simply an imposition on the public, a fraud on those parties' patrons, and cannot but bring discredit on the nurseries of this country, as being unreliable and deceiving.

Cuts boldly appropriated by Eastern pirates to represent other varieties of Nuts.



California Large Fruited
Præparturiens Walnut.



California Grafted
Marron de Lyon Chestnut.

Notice to Eastern Customers.

All orders from the East for Walnuts, Chestnuts, Filberts, and other kinds of fruit trees and plants, to be forwarded by mail in the spring, should be sent during the winter (with the cash accompanying the order), so as to enable us to take up the trees before the sap starts up, and put them away in the cellar, hilled up in sand, ready to be mailed at any time from the 1st of March to the second week of April; thanks to our superior method of packing trees shipped by mail—the tree being done in damp moss, barley sack-cloth, oiled paper, and a dried stick inside the package to prevent bending and bruising—we guarantee the trees to reach in fresh and splendid condition to any part of the United States.

SILK CULTURE.

Mulberry Trees for Silkworm Feeding.

Varieties introduced (in 1869 and 1871) into California and the United States by
Felix Gillet, of Nevada City, Cal. :

ROSE - LEAVED OR ALBA - ROSEA (GRAFTED),
NANGASAKI OR MORUS JAPONICA,
MORUS NIGRA (NOIR OF SPAIN),
LIHOO OR JAPANESE,
MORETTI ELATA.

MOUNTAIN SILKWORM EGGS,

OF THE BEST KNOWN FRENCH AND ITALIAN ANNUAL RACES.

SERICULTURE CHART,

OR SYNOPTIC TABLE, ON THE CULTURE OF THE MULBERRY AND THE REARING
OF THE SILKWORM.

BY FELIX GILLET, OF NEVADA CITY, CAL.

ILLUSTRATED.

Printed on heavy paper, and sent by mail to any part of the United
States, carefully wrapped, at 50 cents per copy.

FRAGARICULTURE,

—OR—

THE CULTURE OF THE STRAWBERRY.

A practical treatise on the Culture, Propagation, Management and Marketing of
Strawberries, by Felix Gillet, Nevada City, Cal., illustrated with photographs,
50 cents. Postage stamps taken for the amount.