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SUPPLEMENT

TO

General Descriptive Catalogue

AND

PRICE LIST.

SEASON OF 1891-92.

Nuts, Prunes, Fruits, Grapes.



MAYETTE WALNUT.

BARREN HILL NURSERY,

NEVADA CITY, CAL.

FELIX GILLET, PROPRIETOR.

1891-92.

## TERMS.

Our terms are invariably cash (and we intend to stick to that rule, not having a stock large enough to warrant us in making credits for any amounts to anybody). Remittances may be made, according to the amount of orders, by Express or Postal Money Orders, Registered Letters, Bank Drafts and Express. Very small amounts (50 cents to \$1.00) can be sent in postage stamps of two and five cents.


## PACKING.

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

The very best way of packing trees is in boxes made out of light lumber.

We charge only for the cost of the box—nothing for packing. The average cost of a box 9 to 12 feet long is from \$1.00 to \$2.50, according to height and width.

Our way of baling (for small orders) is in sackcloth and pine needles, which make a very light packing. Charges for baling moderate.

 Boxes, bales and packages delivered free of charges to the railroad or express office.

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

## SPECIAL NOTICE.

In filling orders, we never substitute one sort for another, when out of it, unless ordered to do so.

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

## CAUTION.

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

## RARE KINDS OF FRUITS

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

EVERBEARING BLACK MULBERRY (Noir of Spain),  
MEDLAR MONSTROUS,  
SORBUS DOMESTICA,  
AVELINE FILBERT,  
CONSTANTINOPLE QUINCE,  
APRIL CHERRIES,  
PRÆPARTURIENS WALNUT,  
ST. CATHERINE PRUNE,  
D'ENTE PRUNE,

### NUMBER OF TREES TO THE ACRE.

|                        |      |
|------------------------|------|
| 40 feet apart each way | 27   |
| 35 " " "               | 35   |
| 30 " " "               | 48   |
| 24 " " "               | 69   |
| 20 " " "               | 106  |
| 18 " " "               | 135  |
| 15 " " "               | 194  |
| 12 " " "               | 302  |
| 10 " " "               | 436  |
| 8 " " "                | 681  |
| 6 " " "                | 1210 |
| 5 " " "                | 1742 |
| 4 " " "                | 2622 |
| 3 " " "                | 4840 |

**SUPPLEMENT**  
TO  
**GENERAL CATALOGUE AND PRICE LIST.**

Season of 1891-92.

**BARREN HILL NURSERY,**  
NEVADA CITY, CALIFORNIA.

**FELIX GILLET. : : Proprietor.**

A CHAPTER ON WALNUTS.

After twenty years of the most strenuous efforts on our part in awakening among the people of this and other States, a deep interest in behalf of Walnut culture, so little understood and for so long, and wrongly so, under a cloud; it is gratifying to us to see that our efforts have not been in vain, and that the Walnut has at last come to the front; the most lively interest in favor of its culture having been awakened everywhere, near and far, even penetrating the quiet abode of scientific agriculture in the Capital of the Nation, and where the possibilities of our great country in anything pertaining to Agriculture and Horticulture are so ably discussed and the results given to the people in those pious reports that should be in the hands of every Horticulturist in the land.

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

But worst, or at least as bad yet, this kind of Walnut is so delicate that it is liable to be cut back by frost every year, either in the fall or spring, and very often at both times. Mr. W. B. West of Stockton, a gentleman who has been taking much interest in Walnut culture in his part of the State, the San Joaquin valley, fully corroborates our statements in regard to the barrenness and sensibility to cold of the Los Angeles Walnut, in fact declaring it a failure in Northern California.

"I have, such trees on my place," says Mr. West, "thirty feet high, twenty years old, which in the southern part of the State would be bearing abundant crops, that have never borne twenty nuts in a year; this is the experience of most planters. Notwithstanding this well-established fact, nurserymen say that fully three-quarters of the Walnut trees sold by them are of this kind. I cannot account for this lack of information

among planters. The subject has been written up in nearly all the agricultural papers of the State, and a tree of this variety which has proved satisfactory can hardly be found in all Northern California."

It may look surprising, indeed, that people will yet keep on planting trees of that delicate and barren kind where it is known to do so badly, but it is no wonder when we see that Walnut, or at least its sub-varieties, which have the very same defects, drummed up under such captious names as "French soft-shell," "Improved soft-shell," and the like, and the deception is so much the worse that the nuts from those varieties are much inferior in thinness of the shell and in quality to the fine soft-shell varieties of foreign origin; and that if as far as the shell is concerned they are an improvement on the common Los Angeles Walnut, which has a shell of medium hardness and of rough appearance, they are far of being an improvement on such choice varieties as Mayette, Franquette, Parisienne, Chaberte, Vourey and others, those *hardy* kinds of the southeast of France that bear those magnificent, smooth, soft-shell nuts, with a white meat, sweet and nutty, and that fills up the whole shell, nuts that are exported to all parts of the world in large quantities, and which despite our high tariff, find their way to this very country.

But whether the nut be rough or smooth, large or small, soft or hard, and the kernel of poor or fine quality, light or dark-colored, is not precisely the question with all those sub-varieties of the Los Angeles Walnut, for the fact remains that they are all so sensitive to cold, that they are, like the mother type, very often cut back by frost in the spring and fall, and should they not show the same barrenness as their parent, the Los Angeles Walnut, which is very unlikely, they would still be unfit to be planted on the most of the Pacific Coast on account of not being hardy.

Not so with the foreign kinds that we have introduced into this country, experimented upon and propagated these past twenty-one years; not only are such varieties as Mayette, Franquette, Parisienne, Vourey, Chaberte, and others perfectly hardy, but they are all "perfect bloomers," and bear right here in California as fine and soft-shell nuts as they do in their own country, where Walnut-culture has become an industry of vast proportions. The *Præparturiens* and Cluster, two of the most fertile varieties of Walnuts known, though not being as hardy as the above-named kinds, are hardy enough to be cultivated with success in any parts of California and Oregon; while the harder kinds can be planted to a still more northern latitude, standing well to our knowledge 10 degrees below zero, if not more, when the trees have arrived to bearing size. At our altitude, 2,600 feet, we never had our grafted Mayette, Franquette, Parisienne, Vourey and Chaberte, which are all grafted from the original, therefore retaining all the characteristics of the original kind, injured by frost at any time, not even by late frosts in May, and they always matured their nuts well; and we have had on our place in January, 1888, the year of the cold winter in California, the thermometer going down as low as zero, with nothing hurt but figs and olives.

As a question has been often put to us: What is the best variety of Walnut for market and what does constitute a variety to be considered as such? We will, for the benefit of all interested, reproduce here extracts from the letter of a New York gentleman, Mr. C. L. Healy, much interested in the planting of Walnuts in California, and who procured from us samples of *Præparturiens*, Mayette, Cluster and Chaberte, and also samples of the so-called "improved soft-shell" and "French soft-shell," for comparison. Said Mr. Healy:

"These samples gave me more information than any reports I might be able to obtain and submitted these samples to experienced buyers, as they would be better able to tell about the commercial value of them and the desire of the trade, as often the public taste is queer and that is what you have to study for profit. I took the samples of 'improved soft-shell' and 'French soft-shell' as I received them a few days before, to the Fruit and Nut Exchange, and got the opinion of several brokers in regard to them; and as I know it will interest you, I will write you all I learned about the matter. The verdict as to these two nuts was, they are a *second grade* nut, rather hard shell, meat not corresponding to the size of the shell, and would be rated as a second-grade nut. They are nearly the same in size and shape, the 'French soft-shell' having a dark skin, they rated with a kind they called the 'Marbo.' The rather heavy shell was an objection as a dessert nut. They should sell for about the same as the cheap grade of nuts, ruling about 7 to 8 cents a pound. But the demand for that kind of a nut would be less than a high grade one. They all said they were better looking nuts in every way than the California nuts they had seen before.

"On receipt of yours I submitted them to the same parties, and they at once noted the superior quality over the others I had shown them. The *Præparturiens* (nuts borne on second generation trees, some oval, others Mayette-shaped, standing on end, all medium large nuts, F. G.) they said compared very favorably with the best; the full kernel

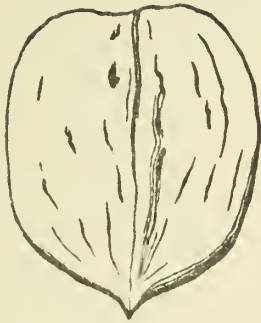


Fig. 1.

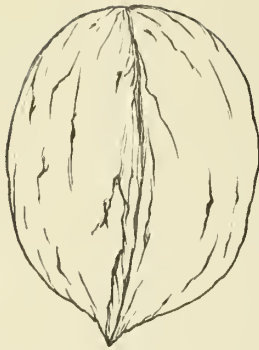


Fig. 2.

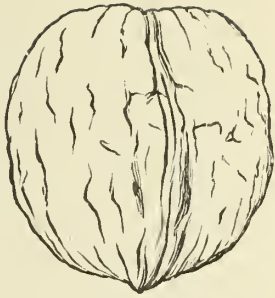
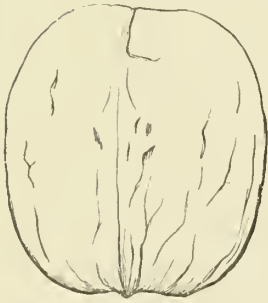
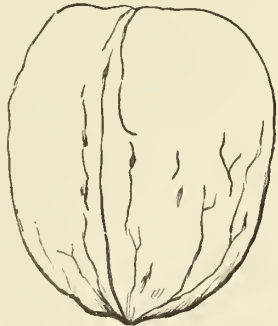
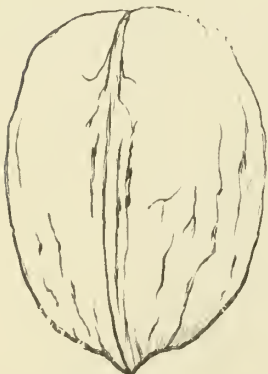


Fig. 3.

"SECOND GENERATION" PRÆPARTURIENS WALNUT.

Fig. 4.  
PARISIENNE.Fig. 5.  
MAYETTE.Fig. 6.  
FRANQUETTE.Fig. 7.  
GROSSE TENDRE ALMOND

All the Nuts on this Plate "California Grown."

and thinness of shell they noted, and all the flat-ended ones might pass for Grenoble (Mayette proper), the test for this nut was standing it on end. The Chaberte, with its white flesh, showed up well, and the fine quality of the meat as it stood in the shell they noted. They claimed that their importation of the Mayette was mixed at times with a poorer quality. (The Mayette being a high-priced nut, can hardly be imported to this country without being mixed with a cheaper kind, on account of the tariff. F. G.) To have a nut very close at the end is an important object in the keeping qualities and preventing the end from being stung and becoming wormy, a fault with many nuts.

"The conclusion arrived at was that the quality of these nuts would place them on the grade of a first-class nut, which no other California nut they had seen could be so classed. Now the second generation Mayette nut that your trees will bear ought to be equal to the original known under the trade name of Grenoble. The third generation, Præparturiens, on account of their size, could not be sold; if the second generation Præparturiens average as those sent me, they would find a ready market at any place.

"I mail you several samples of the 'improved soft shell' and 'French soft-shell,' so that you can see for yourself what they are, as it is satisfaction at times for one interested to see just what is being done by others."

By all that precedes, it is shown that the best marketable Walnuts are those that are from medium to large, no small by any means, fairly-shaped, with a smooth, light-colored thin shell (not paper-shell, a kind that should never be planted for market), well close to the end, with a fine, fat, sweet kernel, with pelicle of very light yellow, and not dark brown as that of the Los Angeles Walnut, improved or unimproved soft-shell.

But to successfully grow such nuts as are the most suitable for market, those varieties should also combine fertility, hardiness and lateness in budding out to the fine appearance and quality of the nuts; for in nine-tenths of the area of California and in Oregon, in fact all over the Pacific Coast, excepting the extreme southern end of this State and Arizona, none but *hardy* kinds should be planted, so as to insure a crop of nuts every year; and it should be ascertained, too, that those kinds planted are "perfect bloomers."

For size and beauty of the nuts, softness of the shell, hardiness of the kinds, we find that no varieties surpass the Mayette, Franquette and Parisienne, old, well-tried varieties of the southeast of France, that we have successfully fruited in California. However, as Walnuts deteriorate very fast from the seed, we wouldn't advise the planting of any but second-generation trees; grafted trees are still better, but so difficult is it to graft young Walnuts that that class of trees is at the same time quite scarce and very high-priced. We guarantee that our second-generation trees are all grown, either from nuts borne on the *Original*, as it is the case with the Præparturiens, or nuts borne on *grafted* trees, themselves *grafted from the original*. This is an important point, for from the third generation Walnuts have gone back to the mother type or common European Walnut (*Juglans Regia*). Our experience in Walnuts, and we have many third-generation Præparturiens in bearing in our grounds, warrants us in making such an assertion, fully corroborated by the experience of Walnut growers in France.

In our General Catalogue we give a full description of the 19 varieties that constitute our fine collection of Walnuts; so we will here give but a short description of each kind.

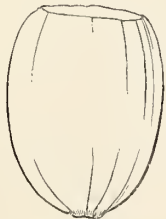


Fig. 8.  
DU CHILLY FILBERT.



Fig. 9.  
AVELINE FILBERT.

**Préparturiens or Fertile Walnut, Second Generation.**—This famous variety of the *Juglans Regia* family was introduced by us into California in the winter of 1870-71; and in our grounds, 2,600 feet up in the Sierras, are the first trees of that kind that ever produced fruit in this State. Second generation nuts are in the average much larger than those of the original and third generation, 75 per cent. being from medium to large, and 25 per cent. from small to medium; perfectly soft-shelled nuts and of first quality. One of the most productive kinds, and a "perfect bloomer." (See figs. 1, 2, 3.)

**Third Generation Préparturiens.**—The kind of Préparturiens so common in California, grown from nuts borne on second generation trees. Third generation trees have but few of the characteristics of the original left; the nut is small, though thin-shelled and of first quality. The tree is a good bearer; splendid for oil making, but as a nut for market it is too small.

**Cluster Walnut.** (*Juglans Racemosa*.) This remarkable kind of Walnut, also introduced years ago by us into this country, is a worthy rival of the Préparturiens; it derives its name from the Latin word *Racemosus*, meaning abundant in clusters, full of clusters, which is the main characteristic of the Cluster Walnut, whose nuts, when the tree is in full bearing, grow in clusters of eight to fifteen nuts, and even twenty to twenty-eight. The Cluster, like the Préparturiens, reproduces itself well enough from the seed, *provided* that the nuts be gathered from trees grafted from the original. Our trees are all second generation trees, with probably a percentage of 80 per cent. true, that is, of having retained that particular characteristic of the variety, of growing long clusters of nuts. The nut is thin-shelled, from medium to large, but smaller at the lower part of long clusters.

**Mayette Walnut.**—This is one of the finest dessert nuts grown; it is quite large and uniformly so, well shaped, with a light colored shell; the kernel is full fleshed, sweet and nutty. But what renders this remarkable kind so much more valuable is to be very late in budding out, which enables it to escape the disastrous effect of late frosts in the spring; it is also an abundant bearer. (See fig. 5.)

**Parisienne Walnut.**—This beautiful nut, also one of the finest for desert and market, was originated in the southeast of France, and not in the neighborhood of Paris, as its name would imply; its beauty made it called "Parisienne," in honor of the capital of France. The nut is large, broader at the small end than the Mayette and the Franquette, and has a very pretty shape. It is as late and hardy as Mayette. (See fig. 4.)

**Franquette Walnut.**—Originated a century ago, in the east of France, by a man named Franquette; it is exceedingly large, of an elongated oval, and very attractive; it buds out very late in the spring and has a full-fleshed, sweet kernel. (See fig. 6.)

**Vourey Walnut.**—This new and valuable kind is of recent introduction, and was originated near Vourey, in the southeast of France, hence its name. It resembles in shape the Mayette, and is one of the hardiest kinds introduced by us into this State.

We never had these four varieties of walnuts injured by frost in the spring, or at any time, at the altitude of our place, 2,600 feet above the level of the sea.

**Meylan Walnut.**—A new and most beautiful variety, originated near the little village of Meylan, in the walnut district in France. Much cultivated for exportation.

**Mesange, or Paper-Shell Walnut.**—This nut has the thinnest shell of any variety known; it derives its name of Mesange from a little lark of that name, that goes to the kernel through the tender and thin shell. Very productive, and quite rich in oil. We do not, however, recommend the growing of this variety for market, on account of the thinness of the shell, which breaks off too easily in handling the nuts, or even when they drop on the ground off the tree. Like the Paper-shell almond, the nuts of the Paper-shell walnut are carried away in the woods by bluejays, birds very fond of nuts of all kinds.

**Weeping Walnut.**—A new and curious kind of walnut, the branches drooping down like those of a weeping-willow; very ornamental. The nut is of medium size, well shaped and of first quality. Solely propagated by grafting.

**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, well shaped; the meat very sweet and highly flavored; one of the best nuts so far grown in our grounds. Very prolific. It is this variety that produces the "After Saint John" Walnut; nurserymen marking out every Serotina in nursery row that nuts forth about St. John's Day, and selling such trees under the name of After Saint John Walnut. It reproduces well enough from the seed.

**Chaberte Walnut.**—An old and most valuable variety; late in budding out. The nut is well shaped and of fair size, the kernel of extra fine quality; very productive. The Chaberte was originated a century ago by a man named Chaberte, hence its name; it is very rich in oil and is cultivated on a large scale in the east of France, where nut

raising is one of the leading industries of the country.

**Barthere Walnut.**—A singularly-shaped nut, elongated, broad at the center and tapering at both ends; the shell is harder than that of other sorts. Entirely reproduced by grafting.

**Vilmoria Walnut.**—A cross between the English and Eastern Black Walnut. The nut has the shape of the English Walnut.

**Gant Walnut.**—A very large nut, with rather deep furrows; the shell is thin, but the kernel does not correspond with the size of the shell.

**Mammoth or Jauge Walnut.**—This is an immense nut, the largest of all, much larger than the Gant or à Bijou Walnut; so large is the shell, that ladies' companions are made out of it, where to stow away gloves or handkerchiefs. Entirely propagated by grafting.

**California Chaberte.**—This most pretty nut, the sweetest raised in our grounds, has been originated by us from a nut borne on a Grafted Chaberte. This nut is only of medium size, shell very thin and of light color, which gives it a fine appearance. The kernel is full-fleshed, exceedingly sweet and nutty, with a pelicle of a very light yellow or cream color. Propagated true only by grafting.

**Ash-Leaved Walnut.**—The foliage of this kind is so delicate, so finely cut up, that it makes of it a graceful ornamental tree, worthy to be planted conspicuously in the garden. The nut, besides, is of fair size, soft shell and of first quality. Solely propagated by grafting.

**Pooruan Walnut.**—A new kind propagated by grafting, of recent introduction, about which we know yet but little.

**Lanfray Walnut.**—A large fruited desert nut from the southeast of France; of recent introduction. Propagated by grafting.

**Cluster Prœparturiens.**—A remarkable variety of Prœparturiens, originated by us; nut large, oblong, nicely shaped, smooth surface, perfect soft shell; kernel of first quality. Growing in clusters. Solely propagated by grafting.

**Large-Fruited Prœparturiens.**—A large-fruited variety of the Prœparturiens of recent introduction. Didn't bear yet in our grounds. Propagated by grafting.

### GRAFTED WALNUTS.

Our collection of *Grafted Walnuts* is the rarest and most valuable collection of that kind to be found anywhere, not excepting

Europe, the trees being all grafted from the *Original* type. We have 2-years old trees of only the following varieties:

Mayette.  
Franquette.  
Parisienne.  
Chaberte.  
Vourey.  
Large-fruited Prœparturiens.  
Lanfray.  
Meylan.  
Ash-leaved.  
Barthere.

And 1-year old trees of the following varieties:

Mayette.  
Cluster.  
Vourey.  
Franquette.  
California Chaberte.  
Cluster Prœparturiens.

Two-years old trees: \$1.50 each; \$16 per dozen.

One-year old trees: \$1.25 each; \$1.50 by mail.

The difficulty in grafting the Walnut is such that we have to keep up the prices of Grafted Walnuts at such high figures; it explains also the scarcity of Grafted Walnuts. Our 1-year old trees are grafted in small pots in the greenhouse, through the Treyve method of grafting 1-year old seedlings, discovered a few years ago by Mr. Treyve, an eminent French horticulturist.

### CHESTNUTS.

**Marrons or French Chestnuts.** (Entirely propagated by grafting.)

No nuts degenerate so fast from the seed as the Chestnut does; it is to say that none but "grafted" trees should be planted to grow such large, beautiful and sweet nuts for market as are the "Marrons" or French Chestnuts, so superior to the Italian and Spanish seedlings that are found everywhere in this State.

All the varieties that we describe in our General Catalogue have been bearing with us, some of them for 17 years; so we are able to tell about their bearing qualities, size and flavor of the nuts; and we do not hesitate in highly recommending every one of them, except Marion De Lyon, that never did well with us.

**Marron De Lyon.**—Very large.

**Marron Combale.**—Very large; heavy bearer.

**Marron Merle.**—Large, prolific.

**Marron Grosse Precose.**—Large; matures its nuts even when the summer is short or cool.

**Marron Nonzillard.**—Medium large; very prolific.

**Marron Chalou Early.**—The most precocious of our collection; bears in nursery rows like the *Préparturiens* Walnut. Nut medium large; heavy bearer.

**Marron Quercy.**—A prolific and precocious kind; medium large; heavy bearer; first quality.

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

**Early Marron.**—Always matures its nuts, whether the summer is short or cool; medium large.

**Japan Chestnut or Mammoth.**—This so-called Mammoth Chestnut is hardly as large as *Marron Combale* and inferior in appearance and quality. The trees go into bearing early enough, and on that account this kind is quite valuable. We wouldn't advise our customers to plant seedlings, for many of them produce burrs with nothing in them. Our trees are grafted from our *bearing* tree, which is a guarantee, as with all our other kinds of grafted Chestnuts, that as soon as the trees will have grown to a proper size they will bear burrs with nuts in.

### ALMONDS.

We have several fine varieties of Soft-shell Almond, introduced by us into this State from the almond district of Southern France, and which we find as hardy, if not hardier, than any kind we have tried yet.

**Grosse Tendre, or Improved Laugnedoc.**—The finest and largest almond to be found on the Pacific Coast; it has also the advantage on the Paper-Shell and well-advertised varieties in this State, of blooming later, being harder and very productive. (See Fig. 7.)

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

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

**Provence.**—Is of recent introduction. This nut, which is a kind of flat, is much sought after by confectioners; by striking the nut on the suture with a small hammer, the shell splits open in two, letting out the kernel entire.

### FILBERTS.

No garden should be without a Filbert tree; and if properly planted and trained (as standard trees, branching out at 2½ to 3 feet from the ground), rows of Filberts planted in vineyards way apart from each other would pay, and better than grapes.

#### BEST VARIETIES OF FILBERTS TO PLANT.

Among the many French, English, Italian and Spanish Filberts that we have tried and grown in our grounds for the last twenty years, none have proved to be more prolific than the "Avelines." The Avelines are generally oval in shape, with a rather thin shell and kernels smooth as that of Walnuts. Whether the inner skin of the Avelines is red or white, is what constitute the Red and White Avelines. We do highly recommend the Red and White Avelines, the *Du Chilly*, the largest and finest Filbert grown; the *Grosse Blanche* (Large White), of England, a magnificent cob nut; and Sicily. All these varieties of Filberts have been introduced by us into this country from Europe, and all our trees are grown from "layering," being therefore "true." The Filbert degenerates fast from the seed, and we think it more safe, though it is a very slow way of propagating, to grow the Filbert from layering; this, too, explains the comparatively high price of our trees.

**Red and White Aveline.**—Fruit large, ovate; flavor sweet, pleasant and nutty; shell thin; kernel smooth, and whether invested with a red or white skin, is what constitutes the Red or White Aveline. Very prolific.

**Grosse of Piedmont.**—Large, round nut, from Italy.

**Large White of England.**—Very large, roundish, white sort from the filbert district of England; prolific. (See fig. 9.)

**Kentish Cob.**—Large-fruited and valuable English sort.

**Purple-leaved.**—A very pretty, highly ornamental variety, the leaves being of a dark purplish hue; looks beautiful grown as a standard tree.

**Du Chilly.**—A very large cob nut. (See fig. 8.)

## A CHAPTER ON PRUNES.

### THE DESSERT PRUNE.

It may be useless on our part to point out the importance of the Prune interest in California, and to demonstrate through figures, statistics and the like, of what vast import is to our State this infant industry, to which development such a large area of our great State is so well adapted.

That California can raise most luscious stewing prunes is no more in doubt, for the prices paid in the East for first-class California grown stewing prunes are more eloquent than words; and with cheaper rates of transportation, that would permit us to lay our stewing prunes within the reach of the poorer classes east of us, it would give a new impetus to an industry foremost already among the industries of this State.

*A propos*, we would here call the attention of our benevolent institutions, asylums and hospitals, that in France doctors regard stewing prunes as a most healthy diet for the inmates in general of such institutions; and it is to be hoped that after awhile stewing prunes will be raised here in quantities large enough and their prices be low enough to induce those institutions in making of them a regular article of diet for the inmates of their respective establishments.

But there is a side of the Prune question that seems not to be well understood in California, and which we desire to fully discuss in this Chapter on prunes; we have reference to the Dessert Prune, or prune to be eaten out of hand, the very prune that has made prune raising in France an industry of such large proportions, for there is no part of the world where the famous Dessert Prune of the French is not exported to.

For years we have claimed that California was able, if using the right method of curing, to produce as fine Dessert Prunes, as soft, sweet, well flavored and large, as the very best of the French; we have even made ourselves the champion of the Dessert Prune in California. We have experimented on the best varieties of the D'Ente or French Prune, the very species planted and grown in France for Dessert Prunes; tried several modes of curing, and finally succeeded in producing a Dessert Prune that has been admired by every one that had an opportunity to sample it.

Now we say that what we have done here in California others will do; and we do not see why we would let the French flood the Eastern States with "Dessert Prunes" selling at a very high price, while we could supply our people with just as good prunes, if not better, to be eaten out of hand, and even export them where there is a demand for that special class of Prunes. But our leading prune growers are so prejudiced in regard to that side of the prune business, and they entertain such queer and wrong notions about it, that for many of our people it is yet a question whether it is advisable for them to try their hands in preparing Prunes to be eaten out of hand, as are the Dessert Prunes of the French. So it is what we will discuss right here in this Chapter on Prunes.

The Fruit Growers' Convention that met in Santa Cruz on Nov. 18th, 1890, had this very question under discussion. Well, how did they dispose of it? A few members justly claimed that there was an excellent but special market for the Dessert Prune in America; that we should go for it; and that it would be best to prepare such portions of the crop as is to compete with the French in the French method. But the majority of the Convention didn't see it in that light and sided with the author of an essay on the Prune read in that Convention, in which the writer expressed his opinion on that subject as follows: "The foreign secret of preserving and packing Prunes is practically unknown to us, and they may keep it if they wish, as we do not need or care to know what it is," and in way of bombast, the essayist added: "One thing is certain, we have built up a trade and demand for the California Prune in this country, and foreigners are actually trying to get our trade away from us by an imitation of our simple methods of preparation and packing for market."

We will say, right here, that the "imperials" or first grades of French Dessert Prunes, raised and prepared in France, sell at *wholesale* in London for 35 cents a pound! Something for us to ponder upon when curing and "dipping in lye water" our Petite Prune, the great "sass" Prune of California!

Finally, the Convention, influenced by leading Prune growers there present, passed the following curious resolution about the Prune: "That America wanted only the stewed Prune, and there was no use going into the subject of another." In other words, that "sass" was good enough for the American people; that the French had a secret of their own, of which we were ignorant, in preparing those splendid Dessert Prunes of theirs, but we didn't care for it; and that, therefore, it was of no use to bother about other Prunes than stewing Prunes.

This might be regarded as a second edition of the following sanctum's dictum, fulminated some time before: "The American people don't want Prunes to eat out of hand—they prefer peanuts; but they want 'sass'—millions of tons of it." (Eds. Pacific Rural Press). Now are we to abide by resolutions adopted by a prejudiced Fruit Growers' Convention, and the dictum of a prejudiced editor, and give up the idea of preparing Prunes to be eaten out of hand because our leading Prune growers admit themselves that they are unable to prepare such Prunes?

We say that such ideas as enunciated by the aforesaid Convention are un-American like, doing injustice to American spirit and enterprise. We claim that if the American people is given soft, nicely flavored, well prepared Dessert Prunes, as they know what is good as well as any other people on the surface of the earth, they will buy them as quick as they do the imported article; but if the American people is given, to eat out of hand, prunes that rattle or that are hard, insipid sweet, with little flavor about them, who will blame this same American people to kick and buck, and fall back on dates and figs, or even peanuts? California prune growers might admit that to this day they have been unable to produce Dessert Prunes, to be eaten out of hand; they may think that the French have a secret of their own in preparing such prunes, which is not the case; but they must not come and try to palliate their ignorance, by advancing that silly assertion that the American people do not care for prunes to be eaten out of hand, and will rather have "sass" at dinner, "sass" at supper, and "sass" all the time, and that "sass and "peanuts" are the *beau ideal* of the American people in all that is good and palatable.

In another essay from a leading prune grower of this State, published in a San Francisco monthly, we read more of such curious and queer ideas about the Prune.

"France," says the writer, "has devoted much labor and skill in preparing the prune to suit the palate of that fastidious people and 'attract the eye of the outside world;' but the artificial means employed in the processes have robbed the fruit of the natural characteristics of color and flavor which the climate of California is so well suited to produce. It was natural that our first efforts in processing the prune should be largely in imitation of the old and time-honored French system, though their prunes "neither tickled the fancy or the eye of the American people;" and we soon learned that the 'bright sunshine of our sunset State' was preferable to the 'bake oven of France' for our purpose."

We will say that only a certain portion of the Dessert Prunes produced in France are consumed in that country; that nine-tenths of their immense crop of Prunes is exported to all parts of the world, tens of thousands of boxes of Dessert Prunes finding their way to the United States, even to San Francisco, where *fourth grade* prunes packed in fancy boxes retail at 75 cents a two-pound box. So it seems that other people besides the French people have a palate hard to suit. We had better do like the French, and make our prunes "attract the eye of the outside world," if we wish to enlarge the scope of our prune industry. So we say what is the use of writing and talking in that way.

In its issue of October 18th, 1890, the *Fruit Grower*, of San Francisco, a fearless little sheet and one of the best informed papers on Fruit and Fruit Trade in the United States, we read that as many as twenty carloads of prunes sold for Eastern account had been rejected; and ten carloads of Santa Clara prunes had been rejected in the East and returned to the shipper at San Jose.

Now if the people that cured those rejected monthly prunes, cured through the "bright sunshine of our sunset State," had given them before packing a little touch of the "bake-oven of France," they probably had "tickled the fancy and the eye" of the American people better than they did.

The Valley of the Lot in France, where all the French prunes are raised, has the very same climate as that of the Santa Clara Valley, and if the French do not cure their prunes through the "bright sunshine of sunny South France," it is likely because they know better.

That we are capable of preparing "Dessert Prunes" in California as well as they do in France is a question that has been settled by us, for we have been producing for several years, and have produced this season (1891) in larger quantities, regular Dessert Prunes to eat out of hand, of the D'Ente or French Prune variety, grown by us and prepared by our own process, and which we offer to the public in two-pound boxes, made out of sugar pine, at 50 cents per box, or 85 cents by mail to any part of the United States. Also stewing prunes, prepared by the same process, that we offer at 10 cents per pound in lots of 25, 50 and 100 pounds. F. O. B. (taken on our place).

#### WHAT IS A PRUNE.

As now-a-days every plum is claimed to be a prune, it might not be out of place here to give a clear description of what constitutes a prune:

A prune is simply a cured plum, but so cured and prepared that it will keep in a semi-dried condition without moulding, and, besides, be soft to the touch and sweet, exactly as "raisins."

It is to say that that class of plums that are juicy and which, when dried, are too acid, should be rejected as unfit to make a good prune, and should be used according to their respective qualities, green or in jams. For instance, the Hungarian or Pond's seedling, Duane's Purple, Tragedy (a seedling of Duane's Purple), Coe's Golden Drop and others of the juicy kinds, or which when dried are acid, as are all the above-named kinds, might make good plums to eat green and for shipping, but are unfit to be cured as prunes; to be eaten out of hand, such dried plums are unpalatable; and stewed, they require too much sugar.

It is exactly with "Prunes" as it is with "Raisins;" both, to be palatable, have to be sweet, pulpy, that is, soft, and well flavored; and the juicy and acid class of plums are as little fit to make prunes as the same class of grapes are fit to make raisins; Prunes and Raisins is one thing, Dried Plums and Dried Grapes is another. The Prune D'Ente, or French Prune, may therefore be regarded as the prune par excellence, either as a Dessert Prune or for stewing, and the very kind to be planted in preference to all others.

We will now give a description of the leading varieties of Prunes, some of them introduced by ourselves into this country, and of which we have more or less trees for market this season.

**Prune D'Ente, or D'Agen, or Robe De Sergent.**—This is the kind that produces the famous French Prune, shipped all over the world from Bordeaux, France, with the "United States of America" for its best and most extensive market; and it is the very variety cultivated in the great prune district of the Lot, with Agen for an entrepot.

The D'Ente is of medium to large size, in some instances, quite large. The fruit is generally pear-shaped or pyriform, broad at the center and tapering towards the stem. The suture is slight, the skin thin, covered with heavy bloom; violet red. The pulp is yellow, sweet, but little flavored; juicy, though not to excess. It ripens from the latter part of August to the beginning of September. The tree is vigorous, very productive and a constant bearer. The best types of that prune are found in the valley of the Lot, in France, where that celebrated prune originated.

**Mont Barbat D'Ente.**—We secured this type from the orchard of that name, which means Barbat Hill, a type that obtained thirty-two first premiums for the beauty and size of its prunes, at the District Fairs of the Lot, in France. This variety is admirably adapted to be cured as a dessert prune, to be eaten out of hand, it being of a very large size and drying fine. The fruit is pyriform and quite broad through the center, and, if cured properly, will make a large, pulpy, soft, delicious prune.

**Lot D'Ente.**—The type the most propagated in the great prune District of the Lot, in France. The fruit is not so broad as that of the Mont Barbat, but more oval in shape. (See the above description of Prune D'Ente.) This is the type which, propagated "true from the root," and not by grafting, proves such a good "gum resistant" stock, and the only one we would advise fruit growers living in the snow-belt of the mountains to plant, as being better able to withstand the attacks of the gum than budded trees.

**California D'Ente, or Petite Prune, or French Prune.**—This good and pretty type of the Prune D'Ente was introduced from France into California in the year 1857, by Mr. Pierre Pellier, of San Jose, and has since been propagated all over the State, under the name of Petite or French Prune. The name of Petite (small) was given to it so as to distinguish it from a larger type, the Hungarian or Pond's Seedling, thought at the time to belong to the same family, and which went and is going yet on some nurserymen's catalogue under the wrong name of "Grosse" Prune D'Agen. This type of the D'Ente is excellent for drying; the fruit is from small to medium, more or less pyriform, according to localities; reddish-purple, violet-red in our mountains; very sweet, and juicy enough.

That name of French or Petite Prune should be entirely dropped off by nurserymen, prune growers and packers, and its real name, California D'Ente, substituted in its place. The Prune D'Ente goes all over the world under no other name—not a box, canister or glass jar leaving the port of Bordeaux, which ships away millions of them, but under that name. "French" Prune is no name at all, for the Saint Catherine, a fair rival of the D'Ente and yellow when fresh, is as much French as the D'Ente and as old, too. Prune D'Agen, that the city of Agen has tried pretty bad to have substituted to the true name of that prune (D'Ente), has been rejected by the shippers of that prune in France. So let us, if we are to meet on the same markets, home or abroad, the French article, give to our prune its true name, "California D'Ente."

**Loire D'Ente, or False Robe De Sergent.**—This is the type commonly kept and propagated in the Valley of the Loire, in France, under the very name of D'Agen, D'Ente or Robe De Sergent, which it is not; and which goes presently in California under the wrong name of Robe De Sergent. The true Robe De Sergent is nothing else

but the D'Ente or French Prune, two of its synonyms. The botanical characters of this false Robe De Sergent, wood, leaves, fruit, vary considerably from those of the true Robe De Sergent or French Prune; in fact, if anyone in California would send to the great prune district of the Lot, in France, the home of the D'Ente or true Robe De Sergent, for what some nurserymen in California are obstinately and wrongly calling Robe De Sergent, he would have but the common French Prune; and if sending to the Valley of the Loire, 300 miles from the Lot, and from where that false Robe De Sergent was obtained, he would not be sure to have that very kind, for several of the nurseries in that valley have, of late years, after their attention was called to it, replaced that false and inferior type of theirs for the true and superior one of the Lot. There is certainly a mystery about that prune which we will have duly solved by the National Society of Horticulture of France. But whatever be the merits or defects of that prune we emphatically deny to it the name of *Robe De Sergent*, which, for 200 years has been given to the D'Ente, under which names, Robe De Sergent and D'Ente, the French Prune is known in its very home.

The Loire D'Ente or false Robe De Sergent is, like the true kind, a prolific variety; the fruit is oval, medium to large, with a well defined suture, and certainly not pyriform like the true Robe De Sergent, and much darker in color, in fact blue with heavy bloom but no little dots like the true kind which is reddish purple; it is earlier than the French Prune and dries very well

and very dark. It is not so sweet as the latter but more acid. As a dessert prune it is greatly inferior to the French Prune or true Robe De Sergent; for "sassy," however, that prune will do, and it is much superior to anything outside of the French Prune, such like Silver Prune, Felleberg, German and other second-class prunes.

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

**Saint Catherine.**— An old variety, and one of the most celebrated kinds. Extensively cultivated in the valley of the Loire (France), where D'Ente gives poor results. Besides making a superior prune, it is also much esteemed for preserving, and is excellent for dessert. The fruit is of medium size, obovate or roundish oval, with a rather well marked suture on one side; of a golden pale yellow; overspread with a thin bloom, and sometimes becoming rose violet on the sunny side. The flesh is yellow, firm and juicy, adhering but little to the stone; (here in California we find it a perfect freestone), the flavor is very rich, perfumed; one of the best prunes to eat fresh. It ripens, according to localities, from the later part of August to the middle of September. A vigorous grower and constant bearer; propagated "true from the root."

The fruit, fresh, stands shipping well; dried it makes as good a stewing prune as the French or Petite prune.

## THAT NEW AND VALUABLE PRUNE

(THE ————D'ENTE).

We have concluded not to put to market this remarkable variety of Prune before the season of 1892-93; so we would, till the fall of 1892, decline any orders for trees of that new variety.

This prune, that we have fruited for the last four years, is a parent of the D'Ente or French Prune, and was discovered eleven years ago in an old monastery near Clairac, in the Valley of the Lot, in France. It is undoubtedly the largest and finest dessert variety of that famous prune, the D'Ente. The fruit is *uniformly very large*, more oval in shape than the D'Ente, but exactly of the same color, reddish-purple; it dries well, though it has to be cured with more care than the French prune, and is equal, for sweetness, flavor, size and beauty, to the very best French prunes or "imperials." It dries quite dark.

We will name that prune when we will be ready to introduce it to market, but will not take any orders for trees before the fall of 1892.

## FRUIT TREES.

### CHERRIES.

We wish to call special attention to those most valuable kinds of Cherries introduced by us into California, those *April* kinds, the earliest ones to be found in the State, viz: Early Tarascon, April Guigne, Guigne, Marbree, and Early Lamaurie. Near Vacaville, in Solano county, cherries were picked on our Guigne Marbree between the 25th and 28th of March. The same kind, at this altitude (2,600 feet), is ripe to pick about the 10th of May.

**Early Tarascon.**—One of the earliest and most prolific cherries, growing in immense clusters. Fruit medium large, roundish, inclining to oval; skin dark red, almost black at maturity; flesh purplish red, sweet and rich flavor; very small stone. First week in April.

**Guigne Marbree.**—As early as Tarascon; also very productive. Fruit medium large, roundish oval; skin dark red; flesh purplish red, tender, juicy, delicate flavor. Stones quite small.

**April Guigne.**—Medium large, round, dark red, very early. (Of recent introduction.)

**Early Lamaurie.**—A new and very early kind, much prized for its precocity and beauty. April. (Of recent introduction.)

**Bigarreau Grosse De Mezel.**

**Glossy Black.**—Queen Hortense.

**Napoleon Bigarreau.**—Yellow of Crimea.

**Early Purple Guigne.**—Black Tartarian.

### PLUMS.

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

**Duane's Purple.**—Large, egg-shaped, reddish purple. Medium early.

**Coe's Golden Drop.**—Large, yellow.

**Monsieur Rouge.**—An old and very esteemed variety. Fruit large, round, dark red, juicy.

**Jaune Hative, or Early yellow.**—The earliest plum to be found in this State. Medium large, oval; skin amber yellow; of nice and pleasant flavor. June to July.

**Pond's Seedling.**—Immense plum, but of poor quality.

**Tragedy.**—A seedling of Duane's purple; fruit medium large; skin dark purple, flesh greenish yellow; sweet and very juicy. Very valuable green, as a shipping fruit, on account of its earliness. We notice that this plum is often called a prune, which it is not, for it is too juicy to cure well, and when cured it is too acid, therefore unfit to be used as a *prune*.

**Blue Perdignon.**—Very late; hanging well on the tree.

**Double Robe.**—Fruit very large, reddish purple; very juicy, sweet and highly flavored. One of the best dessert plums.

**Red Perdignon.**—Fruit large, round, bright red, juicy, well flavored. Early.

**Monsieur jaune.**—Petite Mirabelle.—**Cherry Plum.**—Sierra Plum.

### APRICOTS.

**Musk Early.**—A new variety obtained from the south of France. Very early, with a rich, musky flavor.

**Esperen.**—Very early, medium large, juicy and well flavored.

**Boulbon.**—One of the best for shipping. Very large, with a cheek dotted with carmine.

**Mexico.**—Medium large, sweet, juicy, delicious flavor.

**Peach of Nancy.**—One of the best.

### PEACHES AND NECTARINES.

Very small stock this season (1891-92).

### PEARS.

**Bartlett.**—Duchesse d'Angouleme.—**Sugar Pear.**—Summer Doyenné.—**Beurré Clairgeau.**—Winter Nellis.—**Beurré Easter.**—**Bergamotte.**

**Passe-Crassanne.**—Very large, one of the finest winter kind.

**Blanquette.**—Very early; small; grows in big clusters.

**Assumption.**—Very large; ripens two weeks before Bartlett; fine, juicy, rich flavor.

### APPLES.

**Spitzenberg, Newtown Pippin, Wine-sap, Rhode Island Greening, White Pearmain, Red Astrachan, Stump (Summer), Red Calville Winter Rambour.** (The two latter varieties are fine winter apples, of French origin).

**FIGS.**

**White Magdalen.**—The earliest fig yet introduced into California; bears two crops and matures them, too; it is not a large fig; skin thin, greenish white, very light colored pulp, well flavored; dries quickly. The first crop ripens in June, the second crop about the 1st of September.

**San Jose Black.**—**Noirmontier.**—**Pagandiere.**—**Buissonne.**—**Napolitaine.**—**Versailles.**

**White Adriatic.**—Splendid for drying.

**Grosse Marseillaise and Date.**—Two varieties of the Smyrna fig, but that never have borne with us, the fruit dropping off when big as a blackberry.

**MULBERRIES.**

**Noir of Spain, or Ever-Bearing Black Mulberry.**—Fruit very large, sweet; most delicious flavor; very juicy. This variety, introduced by us into 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 and at any exposure. 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.

**QUINCES.**

**Constantinople.**—The largest quince known; bright golden yellow; very productive. The boss quince.

**Portugal.**—Very large; much esteemed. Very productive.

**MEDLARS.**

**Medlar monstros.**—The largest of Medlars; 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 frost. The Medlar is a precocious, prolific and regular bearer. Every garden should have a Medlar tree or two.

**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, having the shape of small pears with a red cheek. Like the Medlar, the fruit has to get mellow before it is fit to eat. The sorbus is as much an ornamental as a fruit tree, and is well recommended for both.

**ORNAMENTAL TREES.**

**Cornus Mascula.**—A very showy tree, with innumerable umbels of rather bright yellow flowers, which bloom in February.

**Hungarian or Silvered Linden.**—Large thick leaves, dark green, silvery underneath. A splendid shade tree.

**Horse Chestnut.**—Long-leaved Elm.

**SELECT ROSES.**

We are able to present to our customers this season, the very finest select roses, *budded on Manetti stock*, of the following varieties:

**La France.**—**Queen of the White.**—**Baronne Prevost.**—**Duchesse de Nemours.**—**Comtesse de Morny.**—**Richard Cœur de Lion.**—**Queen of Perpetuals.**

**Belle Lyonnaise.**—**Gloire De Margotten**—**Coquette De Lyon.**

**Climbers.**—**Belle of Baltimore.**—**Seven Sisters.**

**GRAPES.**

We offer to the public rooted vines and cuttings of the most complete and magnificent collection of Foreign Grapes to be found in California and the United States; 241 varieties of table, raisin and wine varieties. The very earliest to be found anywhere; as much as 25 days earlier than Sweet Water.

In our General Catalogue will be found a description of the leading varieties of our collection; we will only mention here which are the earliest and best varieties for market and table.

**EXTRA EARLY VARIETIES.**

**Ischia.**—Black.

**Black Magdalen.**

**Papaona.**—White.

**VERY EARLY VARIETIES.**

**Pearl of Anvers.**—White.

**Blue Muscat.**

**Chasselas Bullbery.**—White.

**White Magdalen.**

Chasselas Violet.  
 Gros Sapat.—Black.  
 Blauer Portugueser.—Blue.  
 Precoce de Hongrie.—Black.  
 Gamay Precoce.—Black.  
 Malingre.—White.  
 Schiras.—Blue.  
 Saint Pierre.—White.

#### EARLY VARIETIES.

Chasselas Dupont.—White.  
 Fontainebleau.—White.  
 Chasselas Rose.—Pink.  
 Œil Noir.—(Black Eye).  
 Poulard.—Black.  
 Marseilles Early.—White.  
 Orange-flowered Muscat.—White.  
 Muscat de Frontignan.—White.  
 Red Muscat of Madeira.  
 Saumur Muscat.

#### CHOICE TABLE GRAPES.

(From medium to late.)

Pondichery.—White.  
 Chasselas Royal Red.—Red.  
 Calabre.—Amber Yellow.  
 Boudales.—Black.  
 Gros Makara.—Black.  
 Fintindo.—Black.  
 Caserno.—Black.  
 Gros Damas.—Black.  
 Gros Guillaume.—Black.  
 Gros Gromier.—Pink.  
 De La Marmosa.—White.  
 Minestra.—Black.  
 White Malvoisie.  
 Ramonia of Transylvania.—Black.  
 Sabalskankoi.—Pink.  
 Tokas.—Black.  
 Tokay.—Pink.  
 Ulliade.—Black.  
 Muscat Sarbelle.—White.

#### STRAWBERRIES.

Rubies.—Carolina Superba.—Flora.—  
 The Lady.—Princess Dagmar.—Down-  
 ing.—La Bicolore.—Beauty of England.  
 British Sovereign.—Boisselot.—Crys-  
 tal Palace.

#### RASPBERRIES.

French Everbearing.—Golden Queen.

#### BLACKBERRIES.

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

#### CURRENTS.

Imperial Red.—Imperial White.—  
 Cherry.—Naples Black.

#### ENGLISH GOOSEBERRIES.

The Gooseberry plants we offer for sale are grown from "layering," and guaranteed to faithfully correspond to the description we give in our General Catalogue.

We have plants this season only of the following varieties: Angler.—Bank Europe.—Britannia.—Crown Bob.—Freedom.—Gunner.—Green Mountain.—Golden Chain.—Greengage.—Irmong.—La Favorite.—Lobster.—Marigold.—Prince Regent.—Rockwood.—Sir John.—Shadwick's Sportsman.—Top Marker.—Taylor's Bellerophon.—White Smith.

#### ORANGES AND LEMONS.

Portugal Orange.—The great favorite all over Europe; juicy, sweet, thin skin.

Blidah Mandarin.—A variety of the blood orange from Algeria, a fair rival of the Portugal on the European market, and claimed to be superior to any other blood orange grown.

Corsica Lemon.—In all respects the equal of the Sicily Lemon, of which it is a variety; raised in large quantities in the Island of Corsica for the European market.

Large-fruited Lemon or Cedrat.—The kind generally used by confectioners for preserving.

## PRICE LIST.

SEASON OF 1891-92.

### WALNUTS.

(SECOND GENERATION TREES.)

Transplanted.

First size (4 years old), 5 to 6 feet, 75 cents each; \$8 per dozen. (Only Præparturiens and Cluster of this size.)

Second size (3 and 4 years old), 3 to 4½ feet, \$7 per dozen, \$50 per hundred.

Third size (3 years old) 20 inches to 2½ feet, \$6 per dozen; \$40 per hundred.

Fourth size, below 20 inches, \$35 per hundred.

Not Transplanted.

First size (2 years old), 12 to 18 inches, \$5 per dozen; \$30 per hundred; \$250 per thousand.

Second size (2 years old), 8 to 12 inches, \$4 per dozen; \$25 per hundred; \$200 per thousand.

Both classes of trees, transplanted in nursery rows and not transplanted, have splendid roots, and plenty of fibres, which should insure the successful growth of the trees when transplanted where to stay; in third and fourth sizes of transplanted trees, and in trees not transplanted, we have the seven following varieties: Præparturiens, Cluster, Mayette, Franquette, Parisienne, Vaurey and Chaberte.

Third Generation Præparturiens trees of all sizes 50 per cent. less than second generation trees.

### CHOICE GRAFTED WALNUTS.

(See Catalogue under that head, page 6.)

Two-year old trees, \$1.50 each; \$16 per dozen.

One-year old trees, \$1.25 each; \$15 by mail.

### MAMMOTH AND PAPER-SHELL PECANS.

First size, 3 to 5 feet, 50 cents each; \$5 per dozen.

Second size, below 3 feet, \$4 per dozen.

Common Pecan.—From \$3 to \$4 per dozen.

Butternut and Hickory.—50 cents each; \$4 per dozen.

California and Eastern Black Walnut.—25 cents each.

### CHESTNUTS.

Grafted Marron Chestnuts.—First size, 5 to 7 feet, \$1 each; \$9 per dozen. Second size, 3 to 4½ feet, \$8 per dozen; \$55 per hundred. Third size, below 3 feet, \$6 per dozen; \$45 per hundred.

### ALMONDS.

First size, \$5 per dozen. Second size, \$4 per dozen.

### FILBERTS.

(Propagated from "layering," therefore absolutely true.)

First size, 3 to 5 feet, \$5 per dozen. Second size, 18 inches to 2½ feet, \$4 per dozen. Third size (layers not transplanted), \$3 per dozen.

### PRUNES.

Mont Barbat and Lot D'Ente. (Grafted on myrobolan and Black Damas.)—\$16, \$20 and \$25 per hundred, according to sizes. (Having disposed of all our home-grown stock early in the fall, we have only small imported trees, grafted for us in the Prune district in France, which we offer at \$14, \$16 and \$18 per hundred, according to sizes. On account of the new tariff and heavy duties on trees, we cannot quote our imported trees at lower rates.

Lot D'Ente and Saint Catherine (true from the root.—From \$2 to \$4 per dozen; \$14, \$16 and \$18 per hundred.

We do not guarantee our stock "true from the root" to be all true, that stock coming from France somewhat mixed.

### PLUMS.

From \$3 to \$5 per dozen.

### CHERRIES.

First size, 4 to 7 feet, \$5 per dozen; \$35 per hundred.

Second size, 2 to 3½ feet, \$4 per dozen; \$25 per hundred.

**APRICOTS.**

From \$4 to \$5 per dozen.

**PEACHES AND NECTARINES.**

From \$2 to \$3 per dozen.

**QUINCES.**

First size, 50 cents each; \$5 per dozen.  
Second size, 40 cents each; \$4 per dozen.

**PEARS.**

From \$3 to \$4 per dozen; \$15, \$18 and \$20 per hundred.  
Assumption Pear.—50 cents each.

**APPLES.**

From \$3 to \$4 per dozen; \$20 per hundred.

**FIGS.**

White Magdalen.—50 cents each; \$5 and \$3 per dozen, according to size.  
Other sorts.—30 cents each; \$3 per dozen.

**BLACK MULBERRY.**

Noir of Spain.—50 cents and 75 cents.

**MEDLAR.**

50 cents each.

**SORBUS.**

25 to 50 cents each.

**ORNAMENTAL TREES.**

Cornus Mascula.—50 cents each.  
Silvered Linden.—\$4 to \$5 per dozen.  
Canada Poplar.—25 cents each.  
Horse-Chestnut.—40 cents each.  
Long-leaved Elm.—50 cents each.

**Select-Remontant or Ever-Blooming Roses.**

(Budded on Manetti stock.)

First size, 50 to 75 cents each; \$5 to \$7 per dozen.  
Second size, 40 cents each; \$4 per dozen.  
Kinds grown from cuttings.—25 to 50 cents each.

**ORANGES AND LEMONS.**

(Trees grown in the Greenhouse, in pots.)  
First size (12 to 18 inches).—\$10 per dozen.  
Second size (below 12 inches).—75 cents per tree; \$7 per dozen.  
By mail, \$1 per tree.

**PROVENCE OLIVE.**

(Grown from cutting.)

From 6 to 16 inches, 50 cents each; \$5 per dozen.

**SMALL FRUIT.**

**Strawberries.**—50 cents per dozen; \$3 per hundred. By mail, 75 cents per dozen; \$3.50 per hundred, including packing and mailing.

**Raspberries and Blackberries.**—50 cts. per dozen; \$3 per hundred.

**Currants.**—First size, \$2 per dozen. Second size, \$1.50 per dozen.

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

**GRAPES.**

Choice and newly introduced table varieties: Boudales, Ramonia, Sabalskaukoi, Pearl of Anvers, Bulhery, Saint Pierre, Black and White Magdalen, Papaona, Ischia, Chasselas Dupont, Fintindo, Orange-flowered Muscat, Gros Sapat, Blue Muscat, Œil Noir, Muscat Sarbelle, Gros Makara, Gros Damas, Blauer Portuguiser, Schiras, Gamay Précoce, White Cornichon, Chasselas Violet, La Marmora, Tokas, Minestra, Marseilles Early, Ulliade, White Calabre, Caserno, Gros Guillaume.

**Rooted Vines.**—\$3 per dozen; \$4 by mail.

**Cuttings.**—\$1 per dozen; \$1.25 by mail.

**Rooted Vines and Cuttings.**—Six varieties to a dozen.

**All other Varieties of Table Grapes.** Rooted vines, \$2 per dozen; \$2.50 by mail.

**Cuttings.**—50 cents per dozen; 75 cents by mail.

**Wine Varieties.**—Rooted vines, \$8 to \$12 per hundred.

**Cuttings.**—\$2 to \$3 per hundred.

**MISCELLANEOUS.**

**Rhubarb.**—25 cents per root; \$2 per dozen.

**Cives.**—25 cents per bunch.

**Bamboo.**—25 cents per root.

**Pampas Grass.**—25 cents per root.

**Trees and Plants by Mail.**

**Walnuts.**—50 cents each; \$4 to \$5 per dozen.

**Grafted Marron Chestnuts.**—\$1 each.

**Oranges and Lemons.**—\$1 each.

**All Other Little Fruit and Nut Trees.** \$4 per dozen; 50 cents for a single tree.

## Hints on the Planting, Cultivating and Propagating of the Walnut.

Whatever may be the size of the trees to be planted, large and deep holes should be dug, say four feet in diameter, and from two to three feet in depth.

Never cut a walnut back, if you can help it; and if the trees are tall and slender and rather exposed to winds, a stake should be planted with the tree, to which it should be tied, but far enough from the stake to avoid chafing.

Walnuts stand pruning as well as any other class of trees, but seldom require it. But whenever the body of a young walnut is injured in any manner, and a strong shoot is growing from below the ground, cut back the tree down to where that shoot starts.

No walnut trees ought to be allowed to branch out before having attained a height of seven to eight feet; and no Proparturiens allowed to go to fruit before having grown to such a standard size.

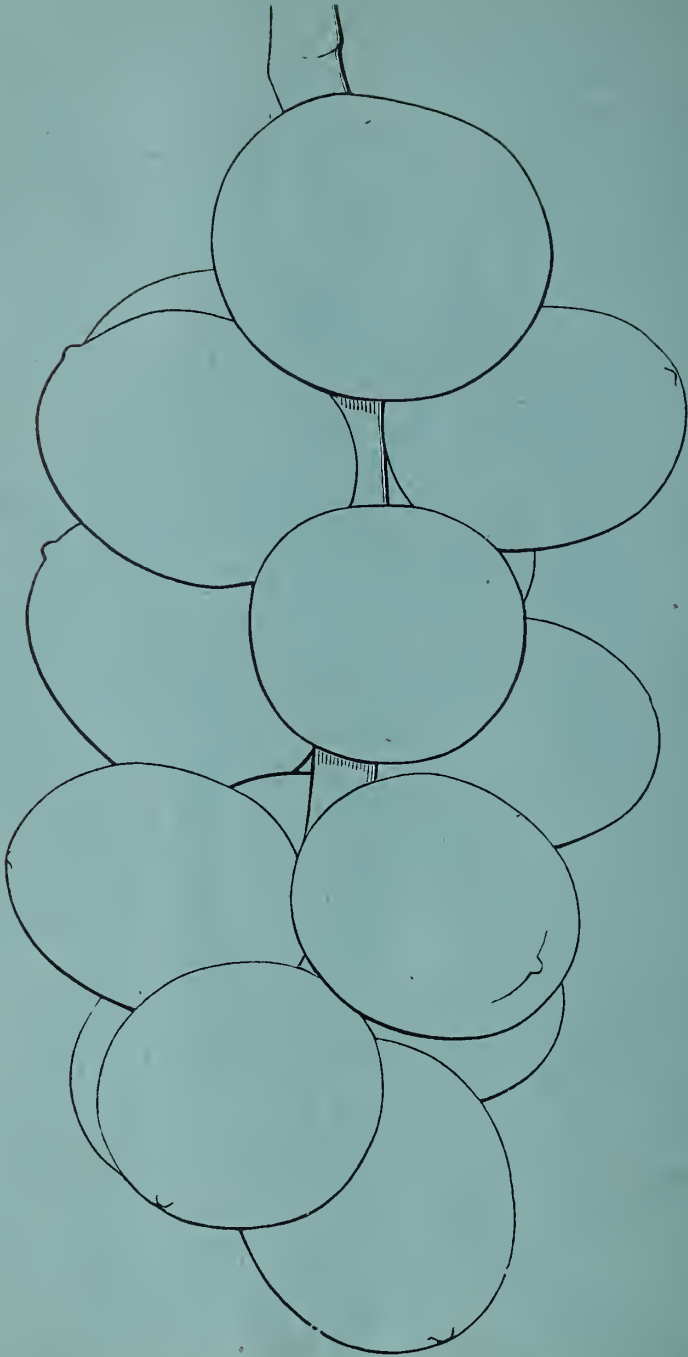
The walnut does better when planted avenue-like, or alongside fences and roads or in cordons around large fields, orchards and vineyards, than orchard-like.

The walnut must not be pruned at all; only dead wood, or branches in each other's way, being taken off; also branches spreading out too much.

What should encourage the planting of walnut trees, and be a strong inducement for the raising of that valuable and so well marketable nut, is that very few trees are so little particular on the nature of the soil, as the walnut is; for it thrives in any kind of soil and at any exposure; it does not dread drought or moisture, unless either be in excess; of course, the walnut will grow much more rapidly in good and rich soil with plenty of moisture, than on poor and barren land, and bear quicker and larger crops.

In planting nuts of any kind, always plant the suture or seam perpendicular to the horizon, that is up and down, and never the small end down; planted that way the nuts will sprout better, and the tree have a straight body.

Remember that there is no "overstocked" or "glutted" market, no necessity for organizing "co-operative associations" to hunt up a market for nuts of all kinds; so go to work and plant nut trees.



**Juglans Racemosa, or Cluster Walnut.**

Representing a cluster of 15 nuts.

From Original Tree (natural size).

Our trees are grown from nuts borne on the very tree from which the above cluster was picked.