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Nuts, Prunes, Fruit Trees  
Grapevines, Small Fruits ..

*Felix Millet*  
Catalog and Price List  
1887-88

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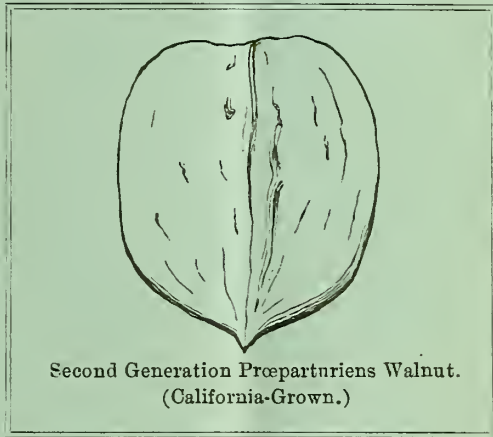
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NEW. THE VERY BEST. TRUE TO NAME.

# BARREN HILL NURSERIES.

ILLUSTRATED  
DESCRIPTIVE CATALOGUE  
AND  
PRICE LIST  
OF

## Nuts, Prunes and Fruit Trees, GRAPEVINES, SMALL FRUIT, ETC.



TREES AND PLANTS BY MAIL A SPECIALTY.

### FELIX GILLET,

PROPRIETOR,

NEVADA CITY,

CALIFORNIA.

1887-88.

## 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, such as 'Second Generation' Præparatriens, Cluster and other rare sorts of Walnuts, Chestnuts, Prunes and other Fruits. Also beware of fraud, and don't you get common and worthless kinds of English Walnuts for Præparatriens, Cluster and other choice sorts introduced by us into California and the United States; also common varieties of Prunes for such as we advertise.

## 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.

## "BARREN HILL."

Much surprise has been manifested by a great many people at the strange and plain name given to our popular and well known nurseries, "BARREN HILL." The fine system of roots and healthfulness of all trees and plants, as grown upon our so-called "Barren Hill," have intensified still more deeply the surprise of all, and well could they exclaim: "What's in a name!" Well, we couldn't help it if our place, before we made of it the beautiful spot that it is to-day, and one of the best cultivated pieces of land in Northern California, was nothing but a rough, barren, dismal looking place, sprinkled all over with a bountiful supply of Pine and Cedar stumps, and huge boulders and rocks, and with only six to eight inches of rather poor soil on the top of hard, yellow clay, mixed, here and there, with disintegrated granite, from all of which the hill derived its "realistic" if not poetical, name of "Barren." We couldn't help it, neither, if of necessity we had to settle upon this dismal looking place rather than look around for better land that we had been unable to purchase; and well may we say to-day that we are proud of this barren hill of ours. Our experiment has demonstrated, too, what industry and perseverance may accomplish on some of the poorest mountain land of our great State. "Thorough cultivation" of the soil, is the whole secret of our success; and from the fact that our trees owe their splendid system of roots, vitality and healthfulness to "thorough culture," and not to rich moist soil, or well manured ground and intensive irrigation, is another guarantee given our patrons, either from a warm or cold climate, with poor or rich ground, as to the successful transplanting of such trees to their respective parts of the country.

Our trees, besides being well provided with a fine system of roots—and good roots imply good health—are entirely *free of insect pests*, scales, spiders and Phylloxera being unknown at Barren Hill's altitude—2,600 feet above the level of the sea.

Our rooted grape cuttings are from cuttings planted *upright* in small ditches, 18 to 24 inches apart, and have, therefore, the whole system of roots right at the butts, where it should always be.

## PART FIRST.

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# NUT-BEARING TREES.

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### Walnuts, Chestnuts, Almonds and Filberts.

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We would call the attention of the public to the valuable kinds of Walnuts and Chestnuts, some quite rare yet and entirely new to this country, that we have imported and introduced into California and the United States the last seventeen years, and of which we give herewith a well detailed list.

We will add that all our Walnut seedlings are trees of the "second generation," that is, grown from nuts borne either on the original tree, or on trees grafted from the original, so enabling us to give our patrons a better guarantee as to those seedlings retaining the main characteristics of the original type; walnut varieties degenerating very fast from the seed, till at the third or fourth generation, they entirely go back to the mother type or common walnut (*Juglans Regia*).

We will furthermore state that our trees are beautifully and heavily rooted, as only mountain trees are, the long and heavy tap-root of the Walnuts being accompanied with lots of lateral roots and any quantity of fibers, thus insuring the growth of all kinds, and of whatever size and age.

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#### WALNUTS.

**Præparturiens, or Fertile** — (Second generation).—This new variety of the *Juglans Regia* family was introduced by us into California in the winter of 1870-71, and in our grounds, in the mountains of Nevada County, are the first trees of that kind that ever produced fruit in this State. The nuts of the original or first generation Præparturiens are rather small (see Figs. 1, 2 and 3); those of the *second generation* only are of a larger size, 70 % being from medium large to quite large (see Figs. 4, 5, 6, 7, 8, 9), and 30 % of a smaller size. As to the nuts of the third and fourth generations, they are from small to medium (see Figs. 10, 11, 12), a small percentage being of a fair size; in other words, from the third generation, the Præparturiens, like all walnut varieties, goes back to the mother type or common French walnut. However, the nuts of the Præparturiens, of whatever generation, are of first quality, full-fleshed, well flavored,

the meat being invested with a thin, light yellow skin, and the shell also very thin and soft.

The points of superiority which the Præparturiens possesses are many. First, it bears earlier than any other kind, bearing very often, when not transplanted, at two and three years: hence its name, Præparturiens, Fertile or Precocious—from *Parturiens*, bearing, *Præ*, before, bearing before the usual time. Second, it blossoms late enough in the spring, though not so late as Franquette, Parisienne, Mayette, Chaberte, but from two to four weeks later than the California common English, or Los Angeles 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 common California walnut is one of its greatest objections and drawbacks, as its uncertainty as a bearer arises according to localities, both from this ir-

regularity and the nipping off of its tender wood by frost in the fall. Fourth, it is a very hardy kind, being seldom frostbitten, and maturing its wood well before winter. Fifth, it is very productive, and on that account was first named "Fertile" walnut. This tendency to bear large crops at an early age is, in fact, the most important character of the *Præparturiens*.

As to the "genuineness" of our *second generation* trees, we will say that 70% have been bearing nuts at four and five years, 30% at three years, and 10% at 2 years, not transplanted; while 50% of 2-years old trees, and 75% of 3-years old trees, also not transplanted, but in nursery rows, had flowers on in the spring. However, as surprising as this precocity is with trees of that species and age, we must state that the *Præparturiens* does not go into regular bearing, that is, does not grow any staminate buds or catkins before it is eight to nine years of age. Such young *Præparturiens* that bear pistillate blossoms or nuts, with a complete absence of staminate or male blossoms, must have the nuts fertilized by the catkins of larger walnuts in the neighborhood.

The *Præparturiens* reproduces well from the seed, at least as far as its chief characteristics—earliness in going to fruit, and productiveness—are concerned, *provided*, that the nuts from which such seedlings are obtained have been borne on the original tree, or trees grafted from the original, as are all our second generation trees; otherwise at each successive generation those characteristics will wear out, so much so that at the third and fourth generations, the trees will have gone back to the mother type, or *Juglans Regia*, from which the *Præparturiens* originated.

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 earlier and bear larger crops at the start, though at the expense of the top which, if the trees are allowed to spread out, will shoot up more slowly than that of other kinds.

The *Præparturiens* trees that we offer for sale are regular standard trees, and have nothing whatever to do with the "Dwarf Prolific" walnut, *Præparturiens* so-called, *said* to be in full bearing when at six feet!

**Large-Fruited *Præparturiens* Walnut.**—This sub-variety of the *Præparturiens* has been originated by us here, in California. We propagate it solely by grafting. (See fig. 22.)

**Late *Præparturiens*.**—Also originated by us in California. This is a very valuable kind, especially for its lateness in budding out, which is four to five weeks after the Los Angeles walnut; it is therefore seldom injured by frost. The nut is of medium

size, shell thin, kernel full-fleshed and very sweet.

**Cluster Walnut, or *Juglans Racemosa*.**—This remarkable kind of Walnut, also introduced into California and the United States by us, is a worthy rival of the *Præparturiens*, and whose planting is warmly urged in France by the leading horticulturists of that country. The *Juglans Racemosa* 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 grow on the tree in clusters of eight to fifteen nuts, and even twenty to twenty-eight. Otherwise, in habit, size, form, and foliage, the Cluster Walnut does not differ from the *Juglans Regia*, or English Walnut. We have in our possession, and taken by our order, a beautiful photograph representing a cluster of fifteen nuts, taken from one of the trees whose crop of nuts we had secured. The cluster of nuts is seven inches long, by three and a half wide, and looks more like a bunch of short bananas or very large grapes, than nuts, so rare is it to see nuts growing in such long, immense clusters. (See on back cover, an outline of that cluster of nuts.)

The Cluster Walnut, like the *Præparturiens*, reproduces itself well from the seed, *provided*, that the nuts be gathered from trees grafted from the original type. The nut is peculiarly shaped, quite broad at the point (see Fig. 16), so that fraud may easily be detected whenever unscrupulous people would try to pass other nuts for this one. When getting to bear, the nuts are first found in bunches of two or three, which number is increased every year, when finally the tree gets to bearing those astonishing clusters of nuts from twelve to fifteen, and even more.

Mr. Huard Du Plessis, in his work on the Walnut, page 9, expresses himself as follows on the *Juglans Racemosa*:

"Among the various kinds of Walnuts there are few that deserve to be so extensively planted as the Cluster Walnut; its fruit, as large as the common kind, is found in bunches of twelve to fifteen; we have counted as many as twenty-eight on one single cluster. The crops of that variety are simply astonishing; we have seen one of those trees, the only one to be found upon our place, for it is yet a rare kind, give in ordinary years as many as fifteen to twenty double decalitres of nuts (a double decalitre is a measure of five gallons); and in good years, as many as thirty."

Mr. Bertin, a well known horticulturist of France, states that he did see on the originator's place in Belgium, one of those trees, quite young yet, which had 140 clusters of 8 to 12 nuts each, besides smaller ones.

We guarantee the trees that we offer for sale to have been grown from nuts borne on a "genuine" Cluster walnut; but would not guarantee more than 70 to 80% of the trees to be true; that is, of having retained that particular characteristic of that type, of growing long clusters of nuts. (See outline of photograph of a cluster of fifteen nuts on back cover).

**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 Chabert, 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. (See fig. 19).

**Mayette Walnut.**—This is one of the finest dessert nuts grown; it is quite large, full-fleshed and sweet; it was originated in the Department of I'sere (France), about the same time as the Chaberte, by a man of the name of Mayet. (See fig. 15).

**Gant or Bijou Walnut.**—A remarkable variety for the extraordinary size of its fruit. The shell is thin, with rather deep furrows; those of the largest size being made into ladies' companions, where to stow away gloves or handkerchief; hence the name "Gant" walnut. The kernel, though, does not correspond to the size of the shell. (See fig. 20).

**Mesange, or Tit-Lark Walnut.**—This nut has the thinnest shell of any variety known; it derives its name of Mésange 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. One of the best to be eaten *fresh* or pickled. (See fig. 17).

**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 puts 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. (See fig. 18).

**Franquette Walnut.**—Originated eighty years ago in the east of France, by a man named Franquet. It is, with Parisienne and Mayette, the finest dessert nut known in Europe. It is quite large, of an elongated oval, and full fleshed. One of the hardest varieties known; blooms at the altitude of Nevada City (2,600 ft.) in the first week in June, and matures its nuts

well; is never nipped by frost. Highly recommended for the beauty and size of the nut, and hardness of the tree. (See Fig. 14—A California-grown Franquette Walnut.)

**Parisienne.**—This beautiful nut, one of the largest and finest dessert nuts, was originated in the southeast of France, and not in the neighborhood of Paris, as its name would imply. The nut is very large, broad and long, pretty much like Franquette; it is also a late kind in budding out, blooming at the altitude of our place about the 10th of June; never injured by late frosts. (See Fig. 13.)

**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.

**Meylan Walnut.**—A new and most beautiful variety, looking much like the Mayette, and originated near the little village of Meylan, in the east of France. Much cultivated for exportation to the north of Europe.

**Vourey Walnut.**—Another new and splendid variety, first originated near Vourey, a small town in the southeast of France. It has much the shape and superior quality of the Parisienne.

**Weeping Walnut.**—Still another new and valuable variety; it derived its name from its branches drooping down under the weight of the nuts, we presume, like a weeping willow. Propagated by grafting. (No trees this season, 1887-88.)

**Vilmorin, or Pear-shaped Walnut.**—A cross between the English and Black Walnut; the nut has the shape of the English Walnut, or rather that of the Serotina, and the shell the appearance and hardness of the Black Walnut. Propagated by grafting. A very curious nut, but not desirable for market.

**Third Generation Præparturiens, or Common French Walnut (*Juglans Regia*).** Having grown and fruited third and fourth generation Præparturiens the last ten to twelve years, we had to come to the conclusion that from the third generation the Præparturiens loses the characteristics of the original, and goes back to the mother type, or *Juglans Regia*. We cannot, therefore, advertise such trees as true Præparturiens, though grown from nuts borne on genuine trees of the second generation, but simply as common French walnuts. This kind is a rapid and vigorous grower, one of the best for break-winds. It bears the same kind of nut as the imported article found in fruit stores. The nut is smaller than that of the second generation, but, like the latter, it is full-fleshed, very sweet, and the shell quite thin. (See Figs. 10, 11, 12.)

All the trees that we have scattered throughout the State, and outside of it, the last ten years, under the name of *Préparturiens*, were "second generation" trees—trees grown from nuts borne on such trees are consequently nothing else but third generation *Préparturiens*, or common French walnuts. So is it the case with trees grown from nuts borne on trees grafted from our second generation stock.

We have been unable ourselves to obtain grafted trees from the original *Préparturiens*, whose nuts only produce second generation trees. Hence the reason why second generation *Préparturiens* are so scarce.

The *Préparturiens*, Cluster, Serotina, Mayette, Franquette, Barthère, Mésange, Gant, Parisienne, Chaberte, were all introduced by us into this country from Europe the last seventeen years; the Vourey, Meylan, Vilmorin, Weeping Walnut, but recently.

### GRAFTED WALNUTS.

We offer to our customers this season grafted trees (grafted from the original stock) of the following kinds, viz., Chaberte, Mayette, Franquette, Parisienne, large-fruited and late *Préparturiens*, Vilmorin, Vourey, Barthère, at from \$1.50 to \$2.00 per tree, according to kinds and sizes.

Our stock in grafted Walnuts is small, which compels us to decline orders by the dozen of any kinds. In the course of two or three years we expect to have trees grafted from the original stock of those rare kinds, viz., Cluster, Vourey, Meylan and Weeping Walnut.

The difficulty in grafting the Walnut is such that we have to keep up the prices of this class of trees at such high figures; it explains, too, the scarcity of "grafted" trees.

### AMERICAN WALNUTS.

**Butternut.**—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 is of rapid growth, spreading out more than the eastern kind, but going to bearing sooner.

### CHESTNUTS.

MARRONS, OR FRENCH CHESTNUTS (solely propagated by grafting).

**Marron De Lyon.**—Fruit large, roundish, sweet and well flavored, the pelicle of the kernel coming off freely from the rather smooth surface (see Fig. 24). Does not seem to do as well in California, as far as bearing qualities are concerned, as it does in Europe.

**Marron Combale.**—This variety is regarded in Europe as valuable as the Marron de Lyon, being even more productive. Here in California we find it to do admirably well; it is very productive, and bears enormous nuts, sweet and highly flavored. The trees go to bearing quite early. We do not hesitate in highly recommending this splendid variety of Marron, which has been fruiting with us for the last twelve years, as one of the best to cultivate in this State. (See Fig. 25.)

**Marron Merle.**—Nut very large; first quality; very productive; a very desirable kind.

**Early Marron.**—(Avant Chataigne)—This is one of the earliest chestnuts to ripen; and wherever the summer is short, or not warm enough to ripen the other sorts, this kind should be planted in preference. The nut is large, very sweet, and well flavored.

**Marron Grosse Precoce.**—As its name shows, it is a large Marron and quite early; like the above kind, it should be planted in preference to all other sorts wherever the summers are short and cold.

**Yellow Marron.**—(Jaune d'œuf)—This is a very curious sort of Marron; when baked or boiled the meat has the color of the yellow of an egg, hence its name.

**Marron Nouzillard.**—A beautiful variety, extensively cultivated in central France. Nut large, very sweet; very productive.

All the above varieties of Marrons have

been introduced by us into this country from Europe, some sixteen years ago, others more recently. We are able, therefore, to tell about their bearing qualities.

In quality, our California grown "Grafted Marrons" are not in the least inferior to the French nuts, but certainly superior to any seedling nuts raised in this State.

## SEEDLING CHESTNUTS.

**Marron Combale.**—Nut medium large to large; two to four nuts in each burr. Productive. The same as the common Italian or Spanish chestnut, propagated from the seed and found all over the State. Very inferior to the nut of "grafted" trees, the Marron degenerating from the second generation from the seed and going back to the common type or "Chataigne."

It is easy enough to detect the fraud, whenever a seedling chestnut of the common sorts is sold for a grafted Marron, the leaves of the latter being of a glossy, dark green, with the teeth of the edge small; while those of seedlings are of a dull green, with larger teeth on the edge, and somewhat broader.

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

## ALMONDS.


**Princess, or Ladies' Thin Shell.**—The 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 as dessert. The shell is so thin that it can be crushed between the fingers. Kernel fat, sweet and rich.

**Languedoc, or Soft-Shell.**—The shell of this variety, though a little harder than that of the Princess, is thin and soft, and easily cracked. The kernel is fat and very sweet. This kind is more hardy and less injured by the "gum" than the Princess.

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

**Grosse Tendre, or Improved Languedoc.**—Of recent importation from the province of Languedoc in Southern France. This nut is very large, a good many having a double kernel; the shell is soft, and of a light yellow tint. The nicest almond for market. It is as hardy as the Common Languedoc.

**Seedling Languedoc.**—Seedling, from the seed of the common Languedoc.

 The Languedocs have the advantage over the Princess or Paper-Shell, and other well advertised varieties in this State, of blooming much later, being hardier, and resisting the attacks of the gum most successfully.

## FILBERTS.

**Red Aveline.**—Fruit large, ovate; flavor sweet, pleasant, and nutty; shell thin; kernel smooth, and from the fact that it is invested with a very thin skin of a beautiful dark wine color, hence its name of Red Aveline. We consider this kind, which we have cultivated and fruited for the last sixteen years, as one of the most prolific and desirable kinds to cultivate in California. (See Fig. 21.)

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

**Grosse of Piedmont.**—Fruit large and round; quite productive. Very much like the sort kept in stores, and imported from Italy. (See Fig. 23.)


**Cluster.**—A very remarkable variety, on account of the nuts always growing in clusters of two to ten. Very desirable variety.

**Sicily.**—Fruit large, round, sweet and nutty.

**Large White of England.**—A large, long, white sort, from the filbert district of England; largely cultivated for market.

**Kentish Cob.**—We are yet experimenting on this kind, said to be very valuable.

**Du Chilly.**—An entirely new variety from France, and the largest filbert we have ever fruited in California. The nut is of an elongated oval, very broad, over an inch in length and three-fourths of an inch broad. The nuts seem to be uniformly large, and the bushes quite prolific. It bore for the first time with us in the summer of 1887.

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

## PART SECOND.

## PRUNES.

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.

So far, in California, a variety of the Prune D'Ente or D'Agen, called here, on account of its small size, "Petite Prune D'Agen," has been almost exclusively cultivated. This Petite Prune, which is exceedingly sweet and well flavored, makes an excellent prune if properly dried or cured; but some objections are made concerning its small size and, in some cases, light color, when compared to the much larger and darker product of the French. These two defects, whatever be the general qualities of that prune, are serious ones; and it was the main reason why we did advise the planting and testing of the best known sorts cultivated in the renowned prune districts of Europe. We have ourselves, for the last three or four years, investigated in the most thorough manner this prune question, imported from the very prune districts of France the best known types of that famous prune, going there under the name of D'Ente or Robe De Sergent; and found out that our Petite Prune is a true type of the D'Ente, its botanical characters being identical, and the fruit as richly flavored and sweet as that of its French ancestor. We, furthermore, ascertained that there was no such thing as a "Grosse" or "Petite" prune D'Ente or D'Agen, and that such names had been used, and wrongly so, but in this State; and, finally succeeded in narrowing down this prune question to a simple question of "size," the fruit of the D'Ente in France attaining a much larger size than that of the California D'Ente, or Petite Prune. But we will have to wait another year before being able to tell with a certainty whether this difference in size of the fruit is due to our soil and climate, or to a difference in types, since the crop of our imported trees was so badly damaged by late frosts this spring (1887) and also hail, making it impossible for us to come to anything definite about the true size of the fruit.

Among the various types of the D'Ente that we have fruited upon our grounds, are the following ones: California D'Ente or Petite Prune; Lot D'Ente or "D'Ente true from the root;" Loire D'Ente or false type of the D'Ente, wrongly propagated by the nurseries of the Loire valley, in France, and from which California nurserymen have been importing that type for the true one; Mont-Barbat D'Ente from the Lot, a type that carried 32 first premiums at the district fairs of Clairac, the center of the Prune district there. We herewith give cuts of those four types as grown upon our place this season (1887), and also a cut of the Mont-Barbat as grown in France, or at least a cut of the largest fruit of that kind grown there, and cuts of the stone of each. Nurserymen in California that imported this false type of the D'Ente from the nurseries of the Loire Valley, will know that that type is a bastard type of the D'Ente, greatly inferior to all others including our Petite Prune; besides people will understand what we mean whenever using the word "pure" or "true" when applying it to any of those types of the Prune D'Ente; it is simply to distinguish those true and pure types from any false ones, like that named by us Loire D'Ente, and unfortunately propagated throughout this State under the belief that it was a true type of the renowned French prune.

Another expression used by us seems to not be quite understood. We mean that of "True from the root," as applied to the oldest type of the D'Ente and St. Catherine. True from the root is what the French call "Franc De Pied," (not grafted) a kind whose root is true, such as layers, cuttings and sprouts growing at the foot of trees themselves true, as we find them in Figs, Olives, Filberts, Currants. The St. Catherine and D'Ente prunes, "true from the root," are propagated in this way: Sprouts growing at the foot of old and large trees which are true, that is, not grafted, are taken off and planted in nursery rows, trained like any other trees, and transplanted where to remain, when branched.

In the snow horticultural belt of the Sierra, which extends from 1,200 to 3,000 feet above the level of the sea, the prune, like the plum, in that belt, grows splendidly—no trouble about that—and it bears heavily, too, provided the "gum" lets it alone and

spring frosts spare it—though the gum is the worst of the two. Now since the kind “true from the root” is such an excellent gum-resistant stock, people will see at a glance that, with such a stock, Prune growing might become possible and profitable in the very midst of our mountains, and where trees budded on the root do so badly.

The chief qualities and advantages of prune trees, true from the root, may be summed up as follows: To be good gum-resistant stock (the very reason why this kind is so extensively planted in its home, in France), more long-lived than trees budded on the root; very vigorous growers, and heavy and regular bearers; last, in case of an accident happening to the body of the tree, enabling the latter to grow back true from the root. The fruit of our Lot D'Ente, or type true from the root, compares very well with the finest French prunes grown so far in California. Still, wherever prune trees grafted on the root do well and are not attacked by the gum, they might very well be planted, everything else being equal; but where they do not, and are liable to be injured by the gum, the kind “true from the root” should, by all means, be preferred.

We will now give a description of the varieties of Prunes imported, tested and propagated by us, and of which we have this season trees ready for market:

**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 (see Fig. 29, representing the largest prune of this kind grown in its home, in France). 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, sprinkled with little dots of darker color. 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 most genuine 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. Figure 29 represents the largest fruit of this kind grown on Mont Barbat, and Fig. 30, the size of that prune as grown on our imported trees this season (1887). Whether in California this type will yield as fine fruit as it does in France, is only a surmise of ours; though it is a question that we will probably be able to settle next season. In the meantime we do offer for sale, and that for the first time since we secured this type, one and two-years old trees of this type, mostly grafted on Myrobolan stock, some on almond and St. Julien; with the guarantee *only* that such trees have been propagated from genuine Mont Barbat stock, and not with the guarantee or assurance that they will bear in

California as large fruit as they do in their original place in France.

**Lot D'Ente, or D'Ente “true from the root.”**—This is the type of the Prune D'Ente, the most propagated in the valley of the Lot, three-fourths of the prunetrees in that valley being so propagated. That name of Lot, is only conventional, and was given by us to that type merely to distinguish it from our other types propagated by grafting. The Lot D'Ente is altogether propagated but true from the root; by grafting, only the size and quality of the fruit are retained, and its other characteristics done away with. We have beautifully rooted trees, one, two and three years in our grounds, of this valuable type. (See Fig. 26.)

**California D'Ente, or Petite 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 José, 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. Fig. 23 represents the fruit of this type, as grown upon our place.

**Loire D'Ente.**—The type commonly kept and propagated in the valley of that name, in the northwest of France, and which, for that reason, we have called “Loire” D'Ente; it is certainly a false type of the D'Ente proper, as is found in the valley of the Lot; its botanical characters, wood, buds, leaves and also fruit, vary

considerably from those of the *true D'Ente*. It is a very prolific kind; the fruit is oblong, with a well-defined suture, and certainly not pyriform; much darker in color, fresh, than the Lot or California D'Ente; it ripens a week or two before the two latter ones; it dries well, but has not the sweetness and rich flavor of the true type. (See Fig. 27.)

**Puymirol D'Ente.**—Variety of the D'Ente, originated at Puymirol. The fruit is large, and of first quality. (Didn't fruit yet with us.)

**Violet Perdignon.**—Tree quite vigorous and productive; fruit medium large, perfectly round; skin deep purple, covered with a thick azure bloom; flesh reddish at maturity, moderately juicy, and but slightly perfumed; parts well from the stone. Very late, hanging splendidly on the tree; cures very nicely, and keeps a round shape when cured. A very desirable kind to eat fresh, for its good keeping qualities.

**Red Perdignon.**—The same as the above, with the exception of being red instead of violet, and more early. This is the prune which, cured in a particular way at Brignoles, in Southern France, constitutes the Brignoles prunes of Provence.

**Saint Catherine.**—An old variety, and one of the most celebrated kinds. Extensively cultivated in the valley of the Loire (France), where the 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; skin just thick enough to allow the fruit to dry splendidly; 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; the flavor is very rich, perfumed; one of the best plums to eat fresh. It ripens, according to localities, from the latter 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 retains the most of its bulk, and turns very dark. (See Figs 35, 39.)

**Knight's Green Drying.**—Fruit very large, almost round; greenish-yellow, firm, sweet, good for dessert; said to be splendid for drying. (Didn't bear yet with us.)

**Dame Aubert.**—A magnificent yellow plum, of the size of Coe's Golden Drop, but, like the latter, drying badly, and sub-acid when dried. Superior to Coe's fresh; splendid for preserving. (See Fig. 36.)

**Double Prune d'Agen or Double Robe.**—Fruit very large, growing to four ounces; egg-shaped; skin thin, reddish-purple and covered with bloom; pulp yellow, soft, very juicy, sweet and highly flavored. One of the very best dessert plums. Much of the fruit grows in pairs, hence its name, "Double Robe;" an entirely different kind from Hungarian, or Pond Seedling. (See Fig. 37.)

On account of the fruit being so juicy, it is hard to cure; dried it makes a very large, jet-black prune, but quite acid like the Hungarian, Coe's and Dame Aubert; not very suitable for market.

**Italian Quetsche.**—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.

**True German Quetsche.**—This is an old variety, but having been propagated so often from the seed, it is pretty hard to obtain anywhere the true type. We have taken the pains of procuring from Europe what we think is as near a perfect type of that fine prune as can be. The True German Quetsche 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 trees. 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.

**Alsace Quetsche.**—Smaller than the German and Italian Quetsche, but much praised in its home. (Didn't bear yet in our grounds.)

**Saint Antoine.**—Much cultivated in the southwest of France and where the D'Ente does not give good results. Very vigorous and productive. Fruit small to medium, deep violet, a little acid. Good for drying and preserving. Propagated "true from the root."

**New and Valuable Prune,** for the season of 1888-89. We secured this fine variety two years ago from France, where it had been just put to market; it is a parent of the D'Ente, though its botanical characters are different, and was discovered in an old abandoned monastery of the Lot. The fruit grows *uniformly large*, is of first quality, and cures splendidly. We will not put it to market before it has borne upon our place; we expect it to bear next season (1888).

## PART THIRD.

## FRUIT TREES.

(ALL FREE FROM INSECT PESTS.)

## 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 Marbrée, and Early Lamaurie. Near Vacaville, in Solano county, cherries were picked on our Guigne Marbrée between the 25th and 28th of March. The same kind, at this altitude (2,600 feet), is ripe to pick about the tenth 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. April.

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

**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 de Mai.**—A new ox-heart variety. May.

**Royal Hative, or Mayduke.**—One of the most popular sorts; fruit roundish, growing in clusters; flesh reddish, tender and melting. A constant and heavy bearer. May.

**Spa, or Belle de Chatenay.**—Fruit large, roundish, inclining to heart-shape. Bright red; juicy, tender, with a sprightly sub-acid flavor. One of the best of its classes. July.

**Bigarreau Grosse de Mezel.**—Fruit very large, oblong, heart-shaped; skin dark red, very glossy, nice flavor. June.

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

**Queen Hortense.**—Fruit very large, roundish; skin bright lively red; flesh tender and juicy. July.

**Ronge Tardive (Late Purple).**—Fruit large; flesh very firm. Hardly attacked by birds. July.

**Montmorency.**—Fruit medium large; skin shining, of a bright lively red; flesh juicy and sub-acid. July.

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

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

**Early Purple Guigne.**—Large, purple, juicy; first week in May.

**Yellow of Crimea.**—Large, pale yellow. Late. (Of recent introduction.)

**Violet Bigarreau.**—A fine ox-heart of a reddish purple color. (Of recent introduction.)

**Black Tartarian.**—Very large, black, rich.

## PLUMS.

**Common Green Gage.**—Fruit medium, round; greenish yellow; very juicy, August.

**Bayard Green Gage.**—Large, round, greenish yellow; excellent flavor. Late.

**Diaphane Greengage.**—Very light greenish color, almost transparent; delicious. Middle of August.

**Duane's Purple.**—Very large, egg-shaped, reddish purple, sweet. Very early.

**Coe's Golden Drop.**—Very large, oval, yellow, nicely flavored. September.

**Monsieur Rouge.**—An old, esteemed variety. Fruit large, perfectly round, dark red; juicy, and nicely flavored; a perfect freestone. August.

**Royale de Tours.**—Large, purple; juicy, sweet, rich. Very early.

**Damas de Tours.**—Medium, dark blue; productive; quite early. July.

**Jaune Hative, or Early Yellow.**—The earliest plum, not even excepting the Cherry plum. Medium, oval; skin amber-yellow; of nice and pleasant flavor. July.

**Cherry Plum, or Red Myrobalan.**—Round, medium, light red; juicy, but little flavored. July.

**Pond's Seedling.**—The largest plum known; egg-shaped, light purple, juicy; little flavored. September.

**Petite Mirabelle.**—A small but delicious plum. Very juicy, rich flavor. August.

**Blue Damson.**—Small, abovate, sweet, little flavored. Good for preserving.

**Monsieur Jaune.**—Round, medium large; yellow, juicy; nicely flavored. August.

**Precoce Prolifique.**—A very early plum, of recent introduction; its chief merit is to be so early.

Besides, we highly recommend for dessert the following kinds described under the head of Prunes, viz: Dame Aubert, Double D'Agen, St. Catherine, Perdignon.

### APRICOTS.

**Boulbon.**—One of the best for shipping; an entirely new and most valuable variety. Before getting ripe the fruit is said to get a beautiful red cheek; and, as apricots for shipping at a distance have to be picked green, this kind has the advantage over all others of always having a cheek dotted with carmine. (Didn't bear yet with us.)

**Early Esperen.**—Said to be the earliest apricot. (Of recent introduction.)

These two kinds are highly recommended for a near or distant market.

**Angoumois.**—Fruit large; flesh firm, sweet, well flavored. June. Good for shipping.

**Duclos.**—Fruit large, flesh firm, sweet. One of the best for shipping.

**Mille.**—Medium, juicy, sweet. Very prolific. July.

**Mexico.**—Medium large; very sweet and well flavored; skin firm, which highly recommends it for shipping.

**Early Gros Rouge.**—Large, with red cheek; first quality. Early.

### PEACHES—(Freestones.)

**Amsden.**—Medium, white; juicy, rich; the earliest peach borne on our place.

**Alexander.**—Medium, white; very early; next to Amsden.

**Briggs' Red May.**—Medium, white, juicy; red cheek. Very early; next to Alexander.

**Saint Ascydes.**—A most beautiful French peach; medium large, red pretty much all over; juicy and very highly flavored; as early as Briggs' Red May.

**Hale's Early.**—Medium large; white, with red cheek; juicy. Next to St. Ascydes.

**Grosse Mignonne.**—Medium large; white, with red cheek; juicy and nicely flavored. August.

**Early Crawford.**—Very large, yellow-fleshed; a popular canning sort.

**Belle of Doue.**—Large, red all over, handsome; rich, vinous flavor. Medium.

**Queen of Orchards.**—Large; flesh pale green, marked with red at the stone; first quality. Medium.

**Nivette.**—A superb late white peach, round, inclining to oval, pale green; very juicy, and highly flavored. Latter part of September.

**Late Chatenay.**—A delicious late French peach; medium large, white, red cheek; juicy, rich flavor; middle of September.

**Picquet's Late.**—Medium; yellow-fleshed; fine flavor. Very late.

**Yellow of Spain.**—Medium; yellow-fleshed; nice flavor. Medium.

**Early Scarlet.**—Of a very handsome red; juicy, rich, vinous flavor. Early; between Hale's Early and Early Crawford.

### Clingstones.

**Royal George.**—Day's White Cling.—(Out of both kinds this season.)

**Twenty-ounces Cling.**—Enormously large; yellow-fleshed; excellent for market and canning. Late.

### NECTARINES.

**New White, Orange, Violet, or Purple.**—(Out of them this season.)

### PEARS.

**Duchesse d'Angouleme.**—October.

**Sugar Pear.**—August.

**Bartlett.**—August to September.

**Summer Doyenne.**—July.

**Bon Chretien.**—A pretty and delicious little pear. October.

**Beurre Clairgeau.**—November.

**Colmar D'aremburg.**—Very large. October.

**Passe-Colmar.**—Medium; very sweet. January.

**Winter Nellis.**—January.

**Beurre Gris.**—November.

**Beurre Easter.**—Late.

**Passe-Crassanne.**—Very large; one of the finest winter kinds. February to April.

**Bergamotte-Esperen.**—Medium large; highly flavored; keeps till April.

**Winter Royal.**—Medium; very late.

**Catillac.**—For baking.

**Beurre Goubault.**—Large; fine. January to February.

### APPLES.

**Spitzenberg.**—Large; red. Late.

**Newtown Pippin.**—Medium; yellow. One of the best keepers.

**Winesap.**—Medium; dark red; well flavored. Keeps well.

**Rhode Island Greening.**—Very large; greenish yellow. December.

**Swaar.**—Large; yellow; highly flavored. Late.

**White Pearmain.**—Medium; pale yellow. Keeps well.

**Yellow Bellflower.**—Very large; light yellow. December to January.

**Red Astrachan.**—Medium; sub-acid. July.

**Stump.**—Large; light red. Summer.

**Golden Reinette.**—Medium; round; yellow. Keeps good.

**Common Reinette.**—Medium; round; yellowish gray. Good keeper.

**Queen of Reinettes.**—Medium; yellow; striped red; highly flavored; very productive. Good keeper.

**Red Calville.**—Large; red; handsome; firm; juicy; nicely flavored. November to March.

**White Calville.**—Large; yellow. Late.

**Cider Apples.**—Four varieties.

### FIGS.

**San Jose Black.**—Small, but very fine; quite productive. Very desirable for family use.

**White Magdalen.**—Medium; white; oblong; excellent. The earliest kind.

**Buissonne.**—Medium; black. Good for shipping.

**Franche Paillarde.**—Medium; oval; dark brown; rich.

**Versailles.**—Large; round; greenish-yellow; very sweet; rich. Good for shipping.

**Jaune Longue.**—Medium large; oval; yellow.

**Verdale.**—Medium; broad oval; skin thick; flesh red; sweet. Good for drying.

**Napolitaine.**—Large; oval; skin fine; blonde yellow; sweet and well flavored.

**Noirmoutier.**—Yellow, with red stripes; medium large; prolific.

**Pagaudiere.**—Yellowish-red; medium large; rich.

### WHITE FIGS FOR DRYING.

**Grosse Marseillaise.**—Large, round, rich.

**Date.**—Medium, very sweet, rich.

**Blanquette.**—Medium, roundish, very fine. Early.

The three above varieties are, it seems, under French names, the very kinds cultivated in Asia-Minor for drying, with Smyrna for an entrepot. A great deal has been said lately on the Smyrna Fig, a fig that does not exist under that name. Those varieties that furnish the article of commerce known under the name of "Smyrna Figs," have been long ago introduced in France, Italy, Greece—in fact, all over the Mediterranean basin, where they are known under local names; so were we told in answer to our inquiries. But it seems, as it is the case with the "Zante Currant," that those varieties of figs did not do as well in those countries as they do in Asia-Minor,

which country has continued to monopolize the fig trade. One of the very varieties cultivated in the country around Smyrna, goes there under the name of "Date," from its unsurpassed sweetness; it is the same that is found in our collection of figs under that name. It seems to us that the name "Smyrna," used in the singular, too, will bring confusion in our fig nomenclature; and at this early stage of the great fig excitement, it would be well to call by its own name, whether Turkish or Americanized, those very varieties whose dried products constitute the Smyrna fig of commerce, and which have been or are to be introduced in this State.

Our so-called three types of the Smyrna fig, Date, Marseillaise and Blanquette, have never fruited yet on our place, though having imported the trees from the south of France six years ago. So far, as soon as the figs attain the size of an acorn, they drop off. This defect in our types, lead us to believe that these types are genuine; but as we do not make a specialty in figs, we would like to have some of our customers to test those three fine varieties of the White Drying fig of Smyrna.

### 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.

**Russian.**—A kind of Black Mulberry much talked about these late years; said to do well in the Northern States, but greatly inferior for its fruit to the Noir of Spain.

### QUINCES.

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

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

### MEDLARS.

**Medlar monstrous.**—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. (See Fig. 40).

**Seedless Medlar.**—Fruit smaller, but without seeds. (Of recent introduction).

### 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. (See Fig. 33.)

### ORNAMENTAL TREES.

**Cornus Mascula.**—A very showy tree, with innumerable umbels of rather bright yellow flowers, which bloom in February. A very hardy tree, never being injured by frost: fruit amber yellow, of the size of a small olive, but more slender. Another variety is "red fruited."

**Cratægus azarolus.**—(Yellow and red fruited.) Highly ornamental, growing to a height of 20 to 25 feet. Its wood is finely grained and very hard, and is employed by cabinet makers. The cultivated kinds of azarolus are without spines. The fruit is a pretty little apple, round, sub-acid, of the size of a crab apple.

**Cratægus Oxyacantha, or White Thorn.**—Very common in Europe. By the first of 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 berries. The tree is armed with long and stout spines, hence its name of Cock-spur Thorn.

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

**Double Flowering Thorn.**—Double Red Thorn.—Bright red double flowers. Very pretty.

**Flora Plena Thorn.**—One of the prettiest Thorns.

**Alba Plena Thorn.**—White flowers, very ornamental.

**Holland Linden.**—Large, light green leaves. Rapid grower.

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

**Horse Chestnut.**—A very pretty shade tree.

**Italian Poplar.**—An erect and rapid grower, very ornamental.

**Long-Leaved Elm.**—The finest kind; grafted on the root.

**Locust Decaisneana.**—Fine rose flowers produced in great abundance.

**Locust Semperflorens.**—A constant and abundant bloomer.

**Locust Viscosa.**—Rose colored flowers; branches gummy.

**Locust Moss, or Rose Acacia.**—A beautiful flowering variety.

**Locust Globe, or Parasol Acacia.**—A remarkable thornless variety; pretty tree with a round dense head.

—All those locusts are grafted on the root.

**Holly.**—A very ornamental evergreen.

**Paw Paw.**—The Banana-Tree of Missouri.

### SELECT ROSES.

**Coquette de Lyon.**—Tea rose; canary bird yellow; grafted on sweet-brier. Remontant. Beautiful.

**Belle Lyonnaise.**—Tea rose; copper yellow; grafted on sweet-brier. Remontant. Elegant.

**Contesse de Morny.**—Bright rose; very large, from four to five inches in diameter. Remontant.

**Duchesse de Nemours.**—Medium large; velvety, crimson. Simply beautiful. Remontant.

**Souvenir of the Queen of England.**—Very large, bright rose. Remontant.

**Cœur de Lion.**—Very large, brilliant red. Splendid. Remontant.

**Hermosa.**—Very large, four to five inches; very thick. Soft rose.

**Queen of Perpetuals.**—Blooms all the year round. Medium; white, with soft rose tint.

**La Neige.**—Pure white.

**Seven Sisters.**—The prettiest climbing rose; growing in clusters of seven to eighteen little roses of all shades, white, rose, crimson, variegated. Most charming. Rapid grower.

**Belle of Baltimore (Climbing).**—Grows in large clusters; small to medium; white and rose tinted.

"Moss" and "Button-hole" Roses.

### CALIFORNIA LILIES.

"White" and "Tiger" Lilies, 50 cents each; 75 cents per mail.

Pink roots, with description of the flowers, 50 cents per root. (Too heavy to be shipped by mail.)

# PART FOURTH.

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# GRAPES.

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## TABLE, RAISIN AND WINE VARIETIES.

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### *No Phylloxera in our Mountains.*

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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, a good many of those varieties having been procured, at great expense, from abroad.

All the varieties marked with an asterisk (\*) have not yet fruited with us; and as we have taken for a rule to sell no vines nor cuttings of any variety before it has fruited in our vineyard, we would, therefore, decline any orders for such kinds.

We are adding, every season, new varieties to our already vast collection: in this way have we found which are the varieties best suited to our soil and climate, and also the *earliest* kinds and the most valuable for market. Our collection of Muscats is unique, and comprises grapes of all colors, viz.: black, blue, maroon, red, rose, white, gray, green and yellow. Our early varieties—the earliest ones to be found in the State—ripen as much as 25 days before “Sweet Water.”

### TABLE VARIETIES.

**Chasselas Angevin.** — Berries medium; red; productive.

**Chasselas Bulhery.** — A splendid white grape, from two to three weeks more early than Sweet Water. Bunches large, well set; berries medium large, round, white, transparent, finely flavored. Excellent for shipping.

**Chasselas Ciotat, or Parsley Leaf.** — Berries medium, round, sweet, white. Very remarkable for its beautiful foliage, the leaves being finely cut, like parsley leaves; exceedingly ornamental for climbing purposes.

**Chasselas Coulard.** — Berries medium, well set, sweet and juicy; white. Quite early.

\* **Chasselas Des Bouches Du Rhone.** — Berries large, round, rose. Very early.

\* **Chasselas Duc De Malakoff.** — Berries very large, round, white, slightly colored; splendid variety. Early.

**Chasselas Dupont.** — Bunches large, well set; berries medium to large, round, perfectly transparent, juicy, sweet, splendid

flavor. Very productive. White. One of the very best for table use and shipping, on account of its beauty, quality and productivity.

**Chasselas De Fontainebleau or Thomery.** — Bunches medium; berries medium, well set, round, sweet, well flavored; skin thin. Early.

\* **Chasselas De Bernardy.** — Berries large, golden white. Very early.

\* **Chasselas Dugommier.** — Berries large, round, white, very sweet. Early.

\* **Chasselas Duhamel.** — Bunches large; berries large, yellow. Early.

\* **Chasselas De Falloux.** — Berries medium large; round, rose, fine. Very early.

**Chasselas Fendant Rose.** — Bunches medium; berries medium, sweet, juicy; skin very thin; light pink colored. Early.

**Chasselas Fendant Blanc.** — The same as the Rose, except the color, which is white,

**Chasselas De Florence.** — Bunches medium, thickly set; berries medium, dark green, full of little dots; juicy, well flavored. Medium early.

**Chasselas Jalabert.**—Berries medium, juicy, sweet; skin thin, white; well flavored. Early.

**Chasselas Mamelon Blanc.**—Berries large, round, white.

**Chasselas Oblong**—Enormous bunches, a little loose; berries very large, oblong, pale yellow. Medium early.

\* **Chasselas Musque.**—Berries round, large, white. Nice Muscat flavor.

**Chasselas De Pondichery.**—Bunches large, well set; berries very large, spherical, white, peculiar and nice flavor; skin thick. Late.

**Chasselas Rose.**—Bunches medium, well set; berries medium, sweet; skin light pink. Very early.

**Chasselas Royal Red.**—A beautiful variety. Bunches large, well set; berries large, round, juicy, highly flavored; deep red, turning almost to black at full maturity. Very productive. Medium.

**Chasselas Royal Blue of Windsor.**—Bunches large, well set; berries large, juicy, well flavored; dark blue. Medium.

**Chasselas Sageret.**—Rather thickly set; berries medium, sweet, white.

\* **Chasselas Toulaud.**—Very sweet, white. Early.

**Chasselas Violet.**—Bunches long, rather loosely set; berries large, elongated oval, very sweet; rich flavor. Violet color, with heavy bloom. A most beautiful and delicious grape. Very early.

**Chasselas Vibert.**—Bunches long, loosely set; berries large, oblong, very sweet; amber white. Excellent for drying. Early.

**Aspiran Noir.**—Bunches medium; berries oval, black. Medium.

\* **Abourlah.**—Berries large, red. Late.

\* **Barbaducis.**—Berries oval, bright red. Medium.

\* **Balafant.**—Berries large, white. Early.

\* **Beni-Salem.**—(From Majorca) Berries medium large, white. Medium late.

\* **Boudales.**—A splendid variety. Berries large, black. Medium.

**Black Prince.**—Bunches large, rather loosely set; berries medium, round, very sweet; black, with heavy bloom. Late. (We suspect this variety to be identical with the Black Mission.)

**Blussard Noir.**—Bunches large; berries medium large, oval, sweet; black. Medium.

**Blanc D'Ambre.**—Bunches large; berries large, oval, very sweet; rich; amber-white. Medium early.

**Black Hamburg.**—Bunches large, well set; berries large, round, juicy; well flavored. Black. Medium.

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

**Calabre Blanc.**—A magnificent shipping grape. Bunches medium large; berries medium large, well flavored; skin thick, amber white. Stems tough. Medium late.

**Caserno Noir.**—Bunches large; berries large, oval, juicy, very sweet, well flavored; jet black. Early. A splendid variety.

\* **Cariniana Rose.**—A new light red variety from Italy.

**Chaptal.**—Bunches large, well set; berries medium, sweet, firm. Very productive. White. Medium.

\* **Celestino Noir.**—A new black variety from Italy.

**Cornichon Violet.**—Bunches very large, well set; berries large, oval, tapering at both ends; flesh firm. Deep red or violet. Medium late. Good for shipping.

\* **Cornichon Blanc.**—The same as the violet, except the color, which is white.

\* **Corbeau.**—Bunches large; berries medium, black; very productive. Early.

\* **Cornet Noir.**—An excellent table grape. Berries large, black. Very early.

**Decandolles.**—Bunches very large, shouldered, well set; berries round, inclining to oval, well flavored; white, with a slight rosy tint. Medium late. Very productive.

\* **De La Quasaba.**—Berries large, black; very prolific. Late.

\* **Dinka Blanc.**—(From Hungary.) Berries large, round, amber-yellow, sweet, firm.

\* **Duc De Magenta.**—Berries large, oval, black; delicate flavor. Early.

\* **Dureza.**—Bunches very large; berries medium, round, very productive. Very early.

**Dolcetto Nero.**—Bunches medium; berries medium, oval, very sweet, delicious; jet black. Medium early.

**Emperor.**—Bunches very large; berries very large, firm; purplish-red. Late. Good for shipping.

**Franckental.**—Bunches large; berries large, round, well flavored; black. Medium.

**Frederickton.**—Bunches large; berries quite large, round, very broad, sweet; delicious flavor; jet black. Medium. A splendid variety.

**Fintindo.**—Bunches very large, thickly set; berries large as Damson plums, flesh

firm; dark red. Very showy. Medium late.

**Barbarossa.**—Bunches large, well set; berries large, sweet; rich flavor; light pink. Very fine. Medium.

\* **Forest.**—Berries large; black. Early.

**Four-shouldered.**—Bunches heavy, with four shoulders; berries medium, sweet; pink color. Medium.

**Gros Maroc.**—Bunches very large, well set; berries very large, sweet; nicely flavored; dark purplish-red. Medium.

**Gros Sapat.**—Bunches large, well set; berries large, oval, sweet, delicious flavor; black, with heavy bloom. Very early. A beautiful variety.

**Gros Damas.**—Bunches large, well set; berries large, roundish-oval, juicy, highly flavored; jet black. Medium. Very fine.

**Gros Guillaume.**—Bunches large, well set; berries large, sweet, highly flavored; black. Medium. Fine variety.

**Gros Gromier.**—Bunches very large, thickly set; berries medium, sweet; pink colored; enormously productive. Medium.

**General De La Marmora.**—Bunches large, well set; berries large, roundish-oval, transparent white; sweet and splendidly flavored. Medium. Very handsome variety.

**Ischia, or Genoa Early.**—Bunches small to medium; berries medium, sweet; jet black. Very early; over two weeks more early than Sweet Water. The first black grape to ripen with Black Magdalen.

\* **Gradiska**—Berries large, oval, white. Medium early.

\* **Grec Rouge.**—Bunches very large; berries large, round, dark red. Medium.

\* **Gros Colman.**—Bunches large; berries very large, dark purple. Late.

\* **Gros Perlet**—Berries very large, roundish oval; white. Early.

**Joannen Charnu or Luglienda.**—The national grape of Piedmont. Bunches medium; berries medium, round and very broad, sweet, juicy, well flavored; white. The earliest grape that we have fruited yet on our place, 25 days more early than Sweet Water.

\* **Janny Zolve.**—New white variety from Hungary.

**Kokur of Crimea.**—Bunches medium; berries medium large, sweet, well flavored; delicious flavor; white with heavy bloom. Medium late.

\* **Katchebourie.**—Seedling grape from Kashmir, Asia; white.

\* **Karvoury.**—Seedling grape from Kashmir, Asia; black.

\* **Kish-Mish** (from Persia).—Bunches large; berries small, seedless, round, amber green. Medium late.

\* **Ladies' Fingers.**—Bunches large, loosely set; berries large, oblong; amber-white. Medium.

\* **Lista Blanc.**—Bunches heavy; berries medium large, yellowish green. Early.

\* **Leany-Szello**—Berries large; white.

\* **Limdi Khamat.**—Berries large, round, red. Early.

**Long noir of Spain.**—Bunches large; berries large, oval, sweet, well flavored; jet black. Medium.

**Malingre Early.**—Bunches medium; berries medium, oval juicy, sweet, well flavored; white. Very early. Two weeks more early than Sweet Water.

**Minestra.**—Bunches large, well set; berries large, sweet, well flavored; black. Very fine. Medium.

**Magdeleine Noire.**—Bunches medium, thickly set; berries small, juicy; black. The earliest black grape with ischia, ripe three weeks before Sweet Water.

**Magdeleine Blanche.**—Bunches medium large, well set; berries roundish oval; medium, sweet, juicy, well flavored; very productive; white. Very early; one of the earliest white grapes.

**Magdeleine Violet.**—Bunches small; berries small to medium, sweet, dark violet. Early.

**Marshal Bosquet.**—Berries medium large, round, including to oval; white, with heavy bloom, juicy, well flavored. Medium.

**Miller.**—Bunches thickly set; berries medium, sweet; light pink. Very productive. Medium.

**Morillon Panache, or Variegated.**—Bunches medium to large; berries small to medium, sweet, juicy. A most curious kind, on the same bunches being found white and black berries, and others half white and half black.

**Malvoisie Blanc.**—Bunches large, well set; berries medium, very sweet, well flavored; skin thick; white. Enormously productive. Late.

\* **Malvoisie Noir.**—Bunches heavy; berries large, well flavored; black. Medium.

\* **Malaga Blanc.**—Bunches medium large; berries medium large, sweet, oval, white. Good for raisins. Medium.

\* **Malaga Rose.**—Berries large, nicely flavored. Medium.

\* **Mission or Los Angeles.**—Bunches large, loosely set; berries medium, very sweet; enormously productive. Late.

**Olivette jaune.**—Bunches large, loosely set; berries large, oval; amber white. Medium.

**Palestine.**—Bunches very long, loosely set; berries small, sweet. Medium.

**Panse jaune.**—Berries large, oval, amber-yellow.

**Poulsard Noir.**—Bunches large, well set; berries large, roundish-oval, sweet, juicy; highly flavored; jet black. Very fine. Medium early.

**Purple Damascus.**—Bunches very large; berries quite large, pulpy; dark purple. Very late.

**Pearl of Anvers.**—Bunches medium, well set; berries medium large, sweet, juicy, well flavored; transparent white. Excellent. One of the earliest, ripens three weeks before Sweet Water.

**\*Precoce De Kientseim.**—Berries medium large; white; very early.

**\*Precoce De Courtiller.**—Bunches small, cylindrical; berries medium, round; yellow. Very early.

**\*Precoce De Montreuil.**—Black; very productive. Extra early. An entirely new variety.

**\*Opiman.**—Seedling grape from Kashmir, Asia. White.

**Œil Noir (Black Eye).**—Bunches large, well set; berries olive-shaped, large, very sweet, juicy; highly flavored. Early. A splendid variety.

**Rose of Peru.**—Bunches very large; berries large, round, firm; deep red. Medium. Late.

**Ramonia of Transylvania.**—Bunches heavy and well set; berries very large, round, as large as Damson plums; sweet, well flavored; dark blue, with heavy bloom. Medium. A most magnificent grape.

**Shiras.**—Bunches long; berries large, olive-shaped, sweet and highly flavored; dark blue, with heavy bloom. Very early.

**Saint Bernard.**—Bunches large; berries large, roundish-oval, juicy, well flavored; white. Medium.

**Serciât.**—Bunches large; berries medium, juicy, roundish-oval. White.

**Sweet Water.**—Bunches small to medium; berries medium, sweet. Early.

**Saint-Pierre.**—Berries medium large, juicy; white.

**\*Sinker.**—A new white variety.

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

**\*Solferino.**—Berries medium, oval, maroon color; very early.

**Sucre de Marseilles.**—Berries currant-red; very delicate. Early.

**\*Sizlva-Stollo.**—New white variety; very early.

**Seedless Black Corinth.**—Bunches cylindrical, shouldered; berries very small, round, seedless, sweet. 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 early in the summer. Early.

**Seedless White Corinth.**—More sweet than the black; same habits.

**Seedless Sultana.**—Bunches large, shouldered; berries small, seedless, sweet. Splendid for drying.

**Seedless Rose Corinth.**—The same as the black, but the color.

**Ulliade.**—Bunches very large; berries quite large, oval, sweet, well flavored; black; very productive. Medium. One of our finest varieties.

**Tokay (Flame Colored).**—Bunches very large, well set; berries very large, olive shaped, firm, pink colored. Very showy and an excellent grape for shipping,

## MUSCATS.

Our collection of Muscats, the finest one to be found anywhere, comprises the most delicate kinds, and grapes of all colors, viz.: Black, blue, red, rose, gray, maroon, white, yellow, green.

**Muscat of Alexandria.**—Bunches large; berries large, oval, firm, well flavored. Late. One of the best for drying.

**\*Muscat Bifere.**—Bunches medium; berries medium, round. Two crops a year.

**Muscat Caillaba.**—Bunches small to medium, cylindrical; berries small to medium, round, well flavored, black. Early.

**Muscat Eugenie.**—Bunches medium; berries medium, round, flesh firm, very nicely flavored, crisp, white. Medium.

**Muscat Gris.**—Berries medium, sweet, delicious, firm; white with heavy bloom, which makes it appear gray. Medium.

**Orange Flowered Muscat.**—Berries medium, sweet, flesh firm, most delicious flavor. Early.

**Muscat De Saumur.**—Berries medium, white. Very early.

**Red Muscat of Madeira.**—Bunches medium; berries medium large; nice dark pink color; nicely flavored. Medium.

**Muscat De Frontignan.**—Bunches cylindrical, medium; berries set close, like corn; very juicy; highly flavored; one of the earliest grapes.

**\*Muscat Jura.**—Berries medium; black; early.

**Muscat Maroon.**—Bunches medium, cylindrical, thickly set, well flavored; chestnut color; medium.

**Muscat Lazerelle.**—Bunches medium; berries medium, firm; highly flavored; white. Delicious. Medium.

\* **Muscat D'Espagne.**—The same as Alexandria, but more early.

**Muscatel.**—Bunches long, rather loosely set; berries large, oval, well flavored. Late. Good for drying.

**Muscat Primavis.**—Bunches small; berries medium, white, nice flavor. Medium.

**Muscat Sarbelle.**—Bunches large; berries large, round, firm, good flavor; skin thin, green; late.

**Blue Muscat.**—Bunches small to medium; berries medium, juicy, sweet; nice dark blue. One of the earliest grapes; ripens three weeks before Sweet Water.

\* **Muscat De Vaucluse.**—Berries firm; white; fine.

\* **Muscat De Juillet.**—Bunches small; black. July to August. One of the very earliest grapes.

\* **Muscat Nagy-zenne.**—New variety.

**Musquette.**—New variety.

## RAISIN VARIETIES.

Muscat of Alexandria; Muscat D'Espagne; Muscat Lazerelle; Muscatel; Malaga; Chaselas Vibert; Seedless Sultana; all the seedless Corinth (black, rose and white).

## WINE VARIETIES.

We would call the attention of grape-growers and viniculturists to our fine collection of wine varieties. Many of those varieties have been introduced by us into this State the last seventeen years and thoroughly tested; we cannot but warmly recommend every one in the list.

**Aramon.**—Bunches large, shouldered; berries small, thickly set, juicy; deep blue with heavy bloom. Heavy bearer. Medium late.

**Alcantino De Florence.**—Berries medium, sweet; black. Early.

**Aunis.**—Bunches medium large. Berries small, thickly set, juicy; black. Medium.

\* **Alicante-Bouschet.**—A cross between the Alicante or Grenache and the Petit Bouschet. A decided improvement on the Grenache, poor in color.

**Carmenet of Medoc.**—Bunches medium, shouldered; berries small, sweet; peculiar flavor; deep blue, with heavy bloom. Early. A most remarkable variety in California for its truly magnificent bouquet. Rather light bearer; should be pruned long.

**Cabernet Sauvignon.**—Bunches large, shouldered; berries small, sweet, well flavored; deep blue with heavy bloom. Good bearer. Gives a nice bouquet to wine.

**Chanche Noir.**—Bunches medium, thickly set; berries small, sweet; very productive. Black. Medium.

**Clairette Blanche.**—An old and esteemed variety; abundant bearer; makes a white wine of good quality.

**Cot De Tonrraine.**—Bunches medium; berries medium, juicy, sweet; black. Medium early.

**Cot-a-queue verte.**—Bunches medium; shouldered; berries medium, round, deep black. Heavy bearer. Early.

**Charboneau.**—Bunches large, well set berries round, black; heavy bearer.

**Carignan.**—Bunches large, shouldered; berries medium, round; productive. Medium.

**Delhys Noir.**—Bunches large, shouldered; berries medium, thickly set, juicy; deep blue with heavy bloom; heavy bearer. Medium late.

**Etraire - De - L'adui.**—Bunches very large, shouldered; berries medium, round inclining to oval, juicy, deep black; very heavy bearer. Medium early. Said to be a resistant stock. Very vigorous.

**Grenache.**—Bunches large; shouldered; berries small, thickly set; deep blue; heavy bearer. Late.

**Gamay (Petit).**—Bunches large, shouldered; berries medium, thickly set. Medium late.

**Gros Rouge.**—Bunches medium; berries medium, sweet; deep red; very early.

**Juranson Noir.**—Bunches small to medium, thickly set; berries small; deep blue. Splendid new variety.

\* **Kadarkas.**—A new variety; very productive; black.

\* **Mondeuse de Savoie.**—Bunches long, shouldered; berries roundish-oval. Deep blue; heavy bearer.

**Mataro.**—Bunches medium large; berries medium, round, thickly set; black; heavy bearer. Medium.

**Malbeck.**—Bunches large; berries medium, well set; dark red; heavy bearer. Medium.

**Merlot.**—Differs from Carmenet as being more productive. Gives wine a good bouquet.

**Meunier.**—Bunches medium; berries medium, black.

**Morastel - Bouschet.**—Bunches large, shouldered; berries large, thickly set; deep black; medium.

**Noir De Pressac.**—Bunches medium; berries medium, well set; deep black.

**Pineau of Burgundy.**—Bunches small; berries small, round, inclining to oval, thickly set; deep black. Early.

**Pineau Blanc.**—Bunches small; berries small, round, white with brown dots. Early.

**Pineau Gris.**—Bunches small; berries small, round, of the color of dead leaves; thickly set. Early.

**Petit Bouschet.**—A cross between Teinturier and Alicanthe. Bunches medium; berries medium, very dark-juiced; good bearer; very early.

**Perle Noire.**—Bunches medium; berries small; black.

\* **Roussanne.**—Bunches medium; berries medium, round, white. Medium.

\* **Ondaine.**—Immensely productive; black.

**Petite Sirah.**—Bunches medium; berries medium, oval, sweet, juicy; deep black; very early.

**Riesling.**—Bunches medium; berries roundish; white.

**Sauvignon Jaune.**—Bunches medium; berries medium large, well set, transparent, yellowish-white. Early. Produces in California a superior white wine.

**Semillon Blanc.**—Bunches medium; berries medium, round, white; early.

**Serine Noire.**—Bunches long, cylindric; berries round, inclining to oval; black.

**Teinturier.**—Bunches full and close; berries small, round, full of very dark juice. Excellent for coloring light wines. Very early.

\* **Viognier.**—Bunches medium; berries round; well set; white. Medium.

\* **Verdot.**—Bunches small, shouldered; berries small, round, deep black. Medium.

**Zinfandel.**—Bunches large, cylindric, shouldered; berries medium, thickly set; deep red; heavy bearer. Late.

Besides the following varieties described among the table grapes, viz: Poulсарd,

Blussard, Sultana, Caserno, Dolcetto, Black Malvoise.

## AMERICAN VARIETIES.

**Catawba.**—Vigorous grower; very productive. Late.

**Champion.**—Bunches small; berries medium; deep black; highly flavored. Very early.

New and rare varieties of recent introduction. (No rooted vines or cuttings this season of these varieties).

Alcatice Roseo, Rose, (Tuscany); Alep, black (Syria); Brustiano, white (Corsica); Calabazar, white (Spain); Catalan, red (Piedmont); Colorado, white (Spain); Cony Early, black (France); Cruchinet, black (France); Gohar Early, black (Turkey); Hycalès, white (Andalusia); Jerico, black (France); Karaood, white (Africa); Ketsket-Zetzu, white (Persia); Lambrusca, black (Piedmont); Muscatel De L'Archiduc Jean, white (Crimea); Muscat D'Asti, white (Syria); Muscat Noir Hatif, black (France); Muscat De Malte, white (France); Muscat d'Alma, white (Crimea); Muscat Caminada, yellow (Spain); Muscat D'Ernstadt, red (Germany); Muscat Du Po, white (Italy); Muscat de Nikita, white (Crimea); Muscat Romain, white (France); Muscadillo Blanco, white (Tuscany); Muscatella Blanca, white (Malaga); Nosco, white (Sardegna); Mammelle de Religieuse (Nun's Teaty), white (Island of Creta); Pedroximenes, white (Spain); Perle Imperial, white (Malaga); Portugais, white (Portugal); Pepin d'Isphan, white (Persia); Perle Grosse, rose (Malaga); Adjem-Mischet, white (Zante); Bakator, rose (Hungary); Bastardo, black (Madeira); Cruixen, black (Corsica); De Zante, yellow (Zante); Kischmisch-Ali, red (Persia); Lacryma-Christi, black (Mount Vesuvius); Terret, black (France); Tinto D'Alicante, black (Spain); Torok-Zoello, black (Zante); Uva Grossa, white (Tuscany); Verdello, white (Madeira); Zitgen-Zitgen, rose (Persia); Sabalkanskoi, rose (Bulgaria); Tokas, blue (Greece); Xeres, white (Spain).

## PART FIFTH.

## SMALL FRUIT.

## STRAWBERRIES.

**Rubies.** (French.)—Fruit large, regular, conical but broad; sweet, well flavored, deep brilliant, glossy scarlet. First rate for shipping. Early.

**Carolina Superba.** (French.)—Fruit very large, two inches long; conical in shape, regular; bright scarlet. Prolific. Very early.

**The Lady.** (English.)—Large, broad; light crimson; sweet, peculiar flavor; very productive. Medium. Bears a second crop in the fall.

**Flora.** (French.)—Large, long, well shaped; deep scarlet; heavy bearer. Medium.

**Princess Dagmar.** (English.)—Uniformly large; immensely productive; conical shaped; sweet, excellent flavor; light crimson. Bears a second crop in the fall.

**Young Wonderful.** (English.)—Long, conical berry; deep crimson; very productive. Medium.

**Cornish Diamond.** (English.)—Large, conical, well flavored; red berry. Late.

**Exhibition.** (English.)—Large, deep red; delicious flavor; heavy bearer. Medium.

**King Henry.**—Medium large, bright, glossy red; highly flavored. Remontant.

**Gloire De Zuidwyk.** (Dutch.)—Originated in Holland. Berries very large, wedge shaped; flesh firm; salmon colored; highly flavored. Medium.

**Common English Red Wood.**—This is the wild strawberry of Europe; the earliest of cultivation; a very desirable kind. Fruit red, small, roundish-ovate; bears monthly, or, in parts of the country visited by frosts in winter, from spring to winter.

**Downing.** (American.)—An old but valuable variety; every rooted runner bears in the ensuing spring; splendid sort to cultivate in matted rows. The earliest strawberry that we have ever grown upon our place, and we have tested more than a hundred varieties.

Fruit small to medium large, roundish-ovate, deep crimson; seeds deeply imbedded; flesh tender, rich, excellent flavor. Should be in all gardens.

## NOVELTIES

FOR THE SEASON OF 1888-89.

New and magnificent kinds introduced by us into this country from England, France and Germany, viz: Amazon, Ananas Alice Maud, Auguste Boisselot, Matador, Abd-El-Kader, La Bicolore, Dr. Morère, Beauty of England, British Sovereign, Crystal Palace, Marshal Moltke, Germania, Professor Burvenich.

## RASPBERRIES.

**French Everbearing.** (Three crops a year.)—Very large; deep crimson. Very early.

**Cuthbert.**—Very large; deep rich crimson.

## BLACKBERRIES.

**Wilson's Early.**—Large, oblong, jet black, sweet, rich. Very early.

**Kittatiny.**—Large, very long, glossy black; well flavored. Medium early.

**Lawton.**—Large, sweet, well flavored; good bearer.

## CURRANTS.

**Imperial Red.**—Bunches long; prolific.

**Imperial White.**—Bunches long, berries large.

**Transparent White.**—Very prolific.

**Cherry.**—Fruit of the largest size, red; prolific.

**Fay's Prolific.**—Greatly inferior to Cherry in size of berries and productiveness.

**Common Black.**—Berries large; jet black.

## ENGLISH GOOSEBERRIES.

The Gooseberry plants we offer for sale are grown from "layering" and well rooted, and guaranteed to faithfully correspond to the description we give herewith. We will add that our Gooseberries go only under one name, and that that name is not changed every other year to suit the whims or speculative propensities of enterprising tree and plant dealers.

- Alma.**—Large, roundish-oval, greenish.  
**Australia.**—Large, oval, amber-white.  
**Angler.**—Very large, oval, light green.  
**Bank Europe.**—Large, oval, greenish-white.  
**Broom Girl.**—Very large, round, inclining to oval.  
**Britannia.**—Large, oblong, yellow, somewhat hairy.  
**Bunker Hill.**—Very large, round, white.  
**Crown Bob.**—Very large, roundish, oval, white, rosy cheek; a little hairy.  
**Conquering Hero.**—Large, oblong, greenish, red cheek.  
**Echo.**—Large, oval, greenish-white.  
**Freedom.**—Very large, oblong, rosy cheek.  
**Free from Fault.**—Very large, round inclining to oval; greenish-white, red cheek.  
**Guido.**—Large, oval, red, little hairy.  
**Gunner.**—Very large, round, green, somewhat hairy; almost as large as a walnut.  
**Green Mountain.**—Large, oblong, green.  
**Golden Chain.**—A magnificent berry, two inches long; elongated, oval, amber-white.  
**Greengage.**—Medium large; perfectly round; greenish-white, transparent; a daisy.  
**General.**—Very large, round, green.  
**Irmong.**—Large, oblong, green; a little hairy.  
**Justicia.**—Large, oblong, white; somewhat hairy.  
**Lion's Provider.**—Very large, elongated, oval; red all over at maturity.  
**Lady Laster.**—Very large, oblong, white; a few hairs.  
**Lady Belamere.**—Large, round, inclining to oval, transparent green.  
**La Favorite.**—Very large, roundish oval, green.  
**Lulu Painter.**—Large, oval, green.  
**Lobster.**—Very large, oblong, red.  
**Larnont.**—Large, oblong, white.  
**Marigold.**—Large as a walnut; round, transparent white.  
**Major Hilbert.**—Large, roundish-oval, red.

**Merry Monarch.**—Very large, oblong, bright red, somewhat hairy.

**Morning Star.**—Very large, round, inclining to oval; transparent white.

**North Briton.**—Large, roundish-oval, greenish-white.

**Overall.**—Large, oblong, green.

**Prince Regent.**—Very large, elongated oval, white.

**Profit.**—Large, oblong, white.

**Pern.**—Large as a walnut; round, inclining to oval, white; a few hairs.

**Princess Royal.**—Medium, round, red; a few hairs.

**Queen.**—Very large, roundish oval; amber white.

**Roekwood.**—Very large, almost round, amber-white

**Rigby's Honeymoon.**—Large, oval, white.

**Roaring Lion.**—Very large, roundish-oval; white, with red cheek.

**Rob Roy.**—Medium large, oval, red.

**Red Robin.**—Large, oval, red.

**Snowdrift.**—Large, oblong, light green.

**Sir John.**—Large, round, inclining to oval, amber white.

**Slaughterman.**—Large, oblong, greenish-white.

**Shadwick's Sportsman.**—Medium large, amber-yellow; a little hairy. Very prolific.

**Smiling Beauty.**—Large, roundish-oval, green.

**Shmpper.**—Large, oblong, green.

**Speedwell.**—Large, oblong, light red.

**Sander.**—Large, oval, light yellow.

**Top Marker.**—Very large, oval, pink color.

**Traveler.**—Large, almost round, greenish white.

**Taylor's Bellerophon.**—Large, oval, white.

**Volney.**—Large, oblong, greenish-white.

**White Luran.**—Large, oval, white.

**Wellington's Glory.**—Large, oval, greenish-white.

**White Smith.**—Very large, round, white.

**Washington.**—Large, oval, rosy cheek.

## FRENCH GOOSEBERRIES.

**Verte Ovale.**—Large, amber green.

**Verte Ovoide.**—Large, oval, green.

**Violette Oblongne.**—Large, oblong, purple cheek.

**Rouge Clair.**—Large, oval, red.

# PRICE LIST

—OF—

## TREES AND PLANTS

GROWN AND FOR SALE BY

FELIX GILLET, NEVADA CITY, CAL.

SEASON OF 1887-88.

### WALNUTS.

An unprecedented demand early this fall for Walnuts, has left us but very few trees of the first and second sizes, so we are compelled to decline orders of those two sizes by the hundred, if not by the dozen also.

**Præparturiens, Chaberte, Franquette, Serotina, Gant, Mayette, Mesange, Parisienne.**—(Second generation seedlings.) First size, 5 to 6 feet, \$1 each; \$10 per dozen. Second size, 4 feet, \$9 per dozen. Third size, 2 to 3 feet, \$8 per dozen; \$60 per hundred. Fourth size, from 10 to 22 inches, \$7 per dozen; \$50 per hundred. One year old Præparturiens (imported), \$6 per dozen; \$40 per hundred.

**Third Generation Præparturiens** (grown from the seed borne on our second generation trees).—First size, 5 to 6 feet, \$8 per dozen; \$60 per hundred. Second size, 3 to 4 feet, \$6 per dozen; \$40 per hundred. Third size, 18 to 30 inches, \$4 per dozen; \$30 per hundred. One year old trees, \$3 per dozen; \$20 per hundred.

### CLUSTER WALNUT.

First Size, 3 to 4 feet, \$1 each; \$10 per dozen.

Second Size, 18 to 30 inches, 75 cents each, \$8 per dozen; \$65 per hundred.

Third Size, 10 to 16 inches, \$7 per dozen; \$50 per hundred.

1 year old seedlings (imported)—\$6 per dozen; \$40 per hundred.

### AMERICAN WALNUTS.

**Butternuts and Pecans.**—First size, 4 to 5 feet, 50 cents each, \$5 per dozen.

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

Third Size, below 2 feet, \$3 per dozen.

**Pecan.**—Extra size, 6 to 8 feet, 75 cents each.

**Hickory (Shell Bark)**—From 12 to 18 inches, heavily rooted; 50 cents each.

**California Black Walnut.**—25 to 50 cents; \$2.50 to \$4 per dozen.

### GRAFTED WALNUTS.

**Mayette and Chaberte.**—2 to 3 feet, \$2 each; 6 to 14 inches, \$1.50 each.

**Franquette, Vourey, Meylan, Parisienne,** of whatever size, 8 to 18 inches, \$2 per tree.

**Large Fruited Præparturiens.**—12 to 24 inches, \$1 50 each. We would respectfully decline any orders by the dozen, our stock of such trees being very small.

**Second Generation Præparturiens,** that have born nuts in nursery rows; and whose nut is of a fair size, the price of grafted trees, or \$1 50 each. (Only a few such trees to spare).

### CHESTNUTS.

**Grafted Marron Chestnuts.** (Lyon, Combale, Merle, Grosse Precoce, Avant, Chataigne).—First size, 5 to 7 feet, \$1 each; \$10 per doz.

Second size—3 to 4 feet, 75 cts. each; \$8 per doz.

Third size—below 3 feet, \$6 per doz.

**Nouzellard Marron** (true from the root), 3 to 5 feet, 75 cts. each; \$8 per doz.

**Small Grafted Trees** (imported).—\$6 per doz.; \$40 per hundred.

**American Chestnut.**—4 to 8 feet, 50 cts. each.

**Combale Seedling.**—25 to 50 cts. each.

### ALMONDS.

**Princess or Paper-shell.**—50 cts. each; \$5 per doz.

**Grosse Tendre, or Improved Languedoc** 2 to 3 feet, 50 cts. per tree. (Only a few trees this season.)

### FILBERTS.

From layers or division of bushes (true from the root)—Red and White Aveline, 12 to 18 inches, 50 cts. each; \$5 per doz.

Grosse Tendre, Sicily and Cluster, inches to 3 feet, 50 cts. each; \$5 per doz.

Grosse of Piedmont.—3 to 5 feet, 50 cts. each; \$5 per doz.

Du Chilly.—10 to 14 inches, 75 cts. each.

From the seed, or division of seedling bushes—(Piedmont, Red and White Aveline, Sicily and Cluster.)

First size—3 to 4 feet, \$5 per doz.

Second size—2 to 3 feet, \$3 per doz.; \$20 per hundred.

Third size—8 to 20 inches, \$2 per doz.; \$10 per hundred.

### PRUNES.

Lot D'Ente or D'Ente, "true from the root," and Saint Catherine, also "true from the root," (all imported trees, but one to three years in our grounds). Extra size, 6 feet and over, \$6 per dozen. First size, 4 to 5 feet, \$5 per dozen; \$40 per hundred. Second size, 3 to 4 feet, \$4 per dozen; \$30 per hundred. Third size, 18 to 30 inches, \$3 per dozen; \$20 per hundred.

Mont-Barbat D'Ente (2 years old, on myrobolan stock).—4 to 6 feet, 50 cents each; \$5 per dozen; \$40 per hundred. One year old, \$4 per dozen; \$30 per hundred. On almond stock, 3 feet from the ground, beautiful trees at 50 cents each; \$5 per dozen: All other kinds of Prunes.—\$5, \$4, \$3 per dozen, whether of the first, second, or third sizes; single trees 40 to 50 cents.

### PLUMS.

First size, 50 cents each; \$5 per dozen. Second size, \$4 per dozen; third size, \$3 per dozen.

### CHERRIES.

April Cherries (Tarascon, Guigne Marbrée, April Guigne, and Lamaurie).—First size, 3 to 5 feet, 50 cents each; \$5 per dozen. Second size, 2 to 3 feet, \$4 per dozen. All other sorts.—First size, 5 to 8 feet, 50 cents each; \$5 per dozen. Second size, 3 to 4 feet, \$4 per dozen.

### APRICOTS.

Three to 5 feet, mostly 2-years, 50 cents each, \$5 per dozen.

### PEACHES.

Grafted on almond stock, at 3 feet from the ground, 50 cts. each; \$4 per dozen.

On peach stock, 3 to 4 feet, \$3 per dozen; 20-ounce Cling, 50 cts. each; \$5 per dozen.

### QUINCES.

Four to 6 feet, 50 cents; 2 to 3 ft., 25 cts.

### BLACK MULBERRIES.

Noir of Spain.—Extra size, \$1 each; first size, 3 to 4 feet, 75 cents; second size, below 3 feet, 50 cts.

### MEDLARS.

(Grafted on White Thorn.)—First size, 4 to 6 feet, 75 cts. each; second size, 2 to 3 feet, 50 cts.

### FIGS.

Smyrna Figs under French names (Mar-seillaise, Date, Blanquette), also White Magdalen.—First size, 18 to 36 inches, 50 cts. each; second size, under 15 inches, 25 cents.

All other kinds, 25 cts. each.

### SORBUS.

Standard trees, 5 to 8 feet, 75 cts. each; \$7 per dozen; second size, 4 feet, 50 cents each; \$5 per dozen; third size, 2 feet, \$4 per dozen.

### PEARS.

Extra size, 50 cts. each; first size, 40 cts.; \$4 per dozen; 1-year old, 30 cts. each; \$3 per dozen.

### APPLES.

First size, 6 to 8 feet, 50 cts. each; \$5 per dozen. Second size, 4 to 5 feet, 40 cts. each; \$4 per dozen. Third size, 1 year old, 30 cts. each; \$3 per dozen.

### ROSES.

Tea Roses, grafted on Sweet Brier, 75 cts. each. All other sorts—first size, 50 cts.; second size, 35 cts.

### FANCY AND ORNAMENTAL TREES.

Cornus Mascula.—4 to 6 feet, 50 cts. each.

Hawthorns, or Cratægus (seven Varieties).—5 to 8 feet, 50 cts. each.

Silvered Linden.—4 to 6 feet, 50 cts. each; 2 to 3 feet, \$4 per dozen.

**Holland Linden.**—First size, 50 cts.; second size, 35 cts.

**Lombardy Poplar.**—First size, 50 cts. each.

**Canada, or Improved Poplar.**—2 to 3 feet, 50 cts. each; \$4 per dozen.

**Fancy Locusts.**—50 cts. each.

**Holly.**—50 cts. each.

### SMALL FRUIT.

**Strawberries.**—50 cts. per dozen; \$3 per hundred. By mail, 75 cts. per dozen; \$4 per hundred, including packing and mailing; two varieties to the dozen, four to the hundred.

**Raspberries and Blackberries.**—75 cts. per dozen; \$4 per hundred.

**Currants.**—First size, \$2 per dozen; second size, \$1.50 per dozen. By mail, \$2 per dozen (mailing size).

**Gooseberries.**—First size plants, 25 cts. each; \$3 per dozen, in as many varieties as desired. Second size, \$2.50 per dozen. By mail, nicely rooted plants, \$3.50 per dozen.

### GRAPES.

**Table Varieties.**—Joannen Charnu, Ramonia of Transylvania, Ulliade, Fintindo, Orange-flowered Muscat, Red Muscat of Madeira. Rooted cuttings, 50 cts. each; 65 cts by mail. (Only a few to spare; would decline orders by the dozen.) No cuttings this season.

Blue Muscat, Bulhery, Pearl of Anvers, Ministra, Black and White Magdalen, Early Malingre, Schiras, Gros Sapat, Chaselas Dupont, Caserno, Gros Guillaume, Gros Damas, General De La Marmora—35 cts. each; \$3 per doz. Four varieties to a dozen. By mail, \$4 per doz.

**Cuttings.**—(Four varieties to a dozen.) \$1 per doz.; \$1.25 by mail.

**All other Varieties.**—Rooted vines, 25 cts. each; \$2 per doz.; \$2.50 by mail. (In four varieties.)

**Cuttings.**—50 cts. per doz.; 75 cts. by mail. (In four varieties.)

**Wine Varieties** (not including Bouschet's hybrids).—Rooted vines—first size, \$1.50 per doz.; \$10 per hundred. Second size, \$1 per doz.; \$6 per hundred.

**Cuttings.**—50 cts. per doz.; \$3 per hundred. (In four varieties.) By mail, 75 cts. per doz.; \$4 per hundred.

**Petit Bouschet.**—Rooted vines, \$3 per doz.

### MISCELLANEOUS.

**California Lilies.** Tiger and Fragrant White.)—Very large bulbs, 50 cents each; 75 cents by mail.

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

**Asparagus.**—\$2 per hundred.

**Cives.**—25 to 50 cents per bunch.

**Artichokes.**—25 cents per root.

**Hawthorn** (*Cratægus Oxyacantha*) Seed.—75 cents per quart (preserved in its pulp); \$1 per quart by mail.

**Choice Tulips, Hyacinths, Jouquils, Narcissus bulbs.**

### SCIONS FOR GRAFTING.

**Walnut, Chestnut, Black Mulberry,** long enough to make two or three grafts, 25 cents per scion.

**Medlar, Apricots and Prunes,** 25 cts. per scion; \$2.50 per dozen.

All other kinds of fruit, \$1.25 per dozen, in four varieties.

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

### Trees and Plants by Mail.

This is a great inducement offered to people living far away from *reliable* nurseries, or wishing only to procure a few trees, or obtain some of our new and rare kinds of fruit, nuts and ornamental trees and plants.

The trees we offer to send by mail are well rooted for their size, which is not over two feet in length, so as to conform with mail regulations, the postoffice not taking any packages longer than mail bags.

Thanks to our superior way of packing trees and plants sent by mail, we guarantee to have them reach any part of the United States in as *fresh* a condition as when leaving our nurseries.

**Walnuts.**—First size, 75 cents each; \$8 per dozen. Second size, 60 cents each; \$6 per dozen.

**Cluster Walnuts.**—First size, \$1 each, \$10 per dozen. Second size, 75 cts. each; \$8 per dozen.

**Grafted Marron Chestnuts.**—\$1 per tree; \$10 per dozen.

**Prune D'Ente and St. Catherine** (true from the root).—50 cents each; \$5 per dozen.

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

## PLATE I.

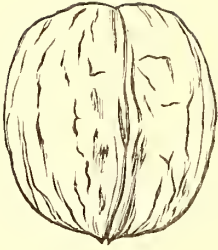


Fig. 1.

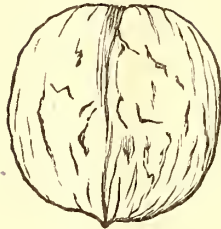


Fig. 2.

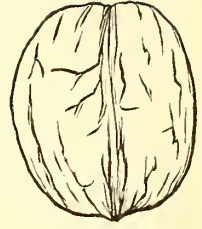


Fig. 3.

## Original or First Generation Præparturiens.

(Figures 1, 2, 3.)

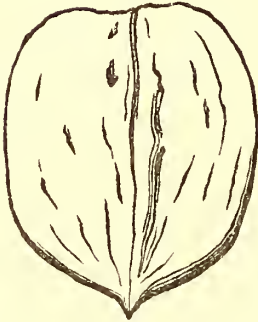


Fig. 4.



Fig. 5.

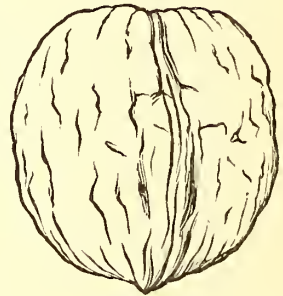


Fig. 6.

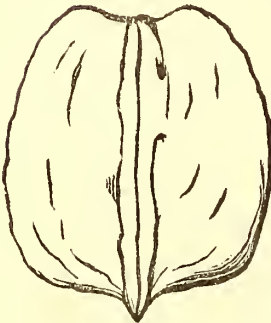


Fig. 7.

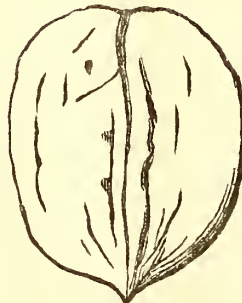


Fig. 8.

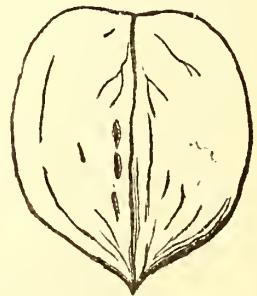


Fig. 9.

## Second Generation Præparturiens.

(Figures 4, 5, 6, 7, 8, 9.)

California Grown.

PLATE II.

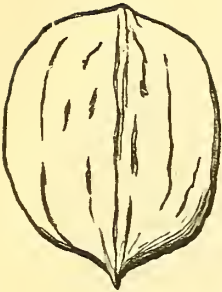


Fig. 10.

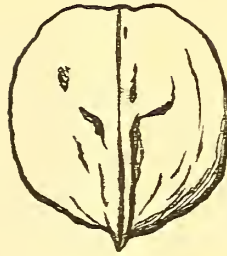


Fig. 11.

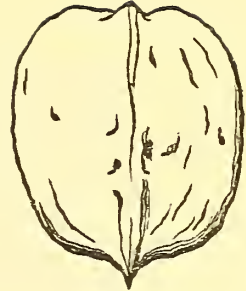


Fig. 12.

Third Generation Præparturiens.  
(California grown.)

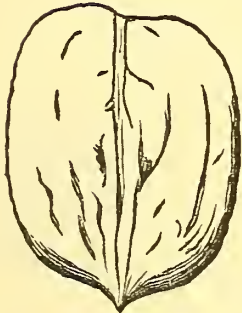


Fig. 13.  
Parisienne.

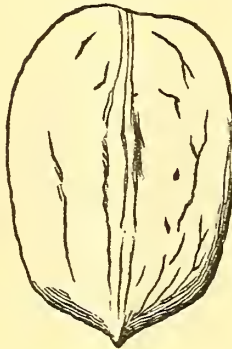


Fig. 14.  
Franquette.

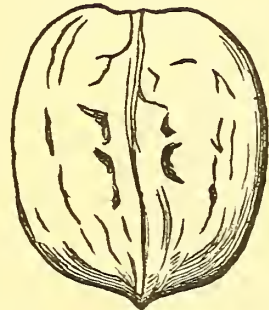


Fig. 15.  
Mayette.

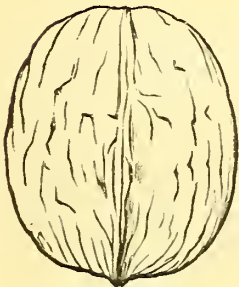


Fig. 16.  
Cluster.

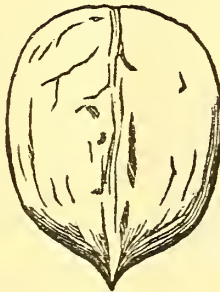


Fig. 17.  
Mesange.

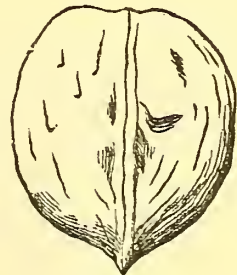


Fig. 18.  
Serotina.

(Figures 14, 17, 18 California Grown.)

PLATE III.



Fig. 19.  
Charberte Walnut.



Fig. 20.  
Gant Walnut.



Fig. 21.  
Red Aveline  
Filbert.

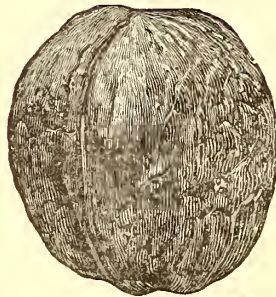


Fig. 22.  
Cal. Large-Fruited  
Præparturiens.  
(Propagated by Grafting.)



Fig. 23.  
Piedmont  
Filbert.

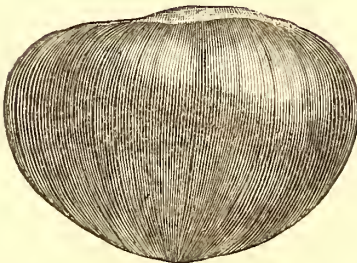


Fig. 24.  
Marron de Lyon.  
(California Grown.)

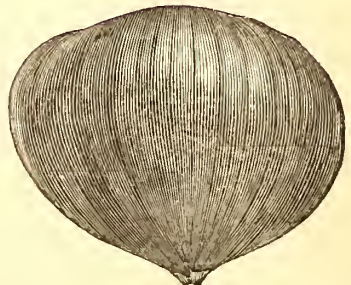


Fig. 25.  
Marron Combale.  
(California Grown.)

PLATE IV.

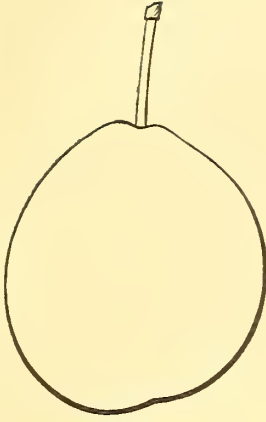


Fig. 26.  
Lot d'Ente.

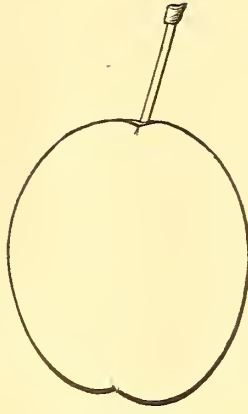


Fig. 27.  
Loire d'Ente.

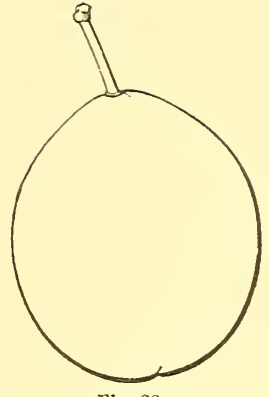


Fig. 28.  
Cal. d'Ente or  
Petite Prune.

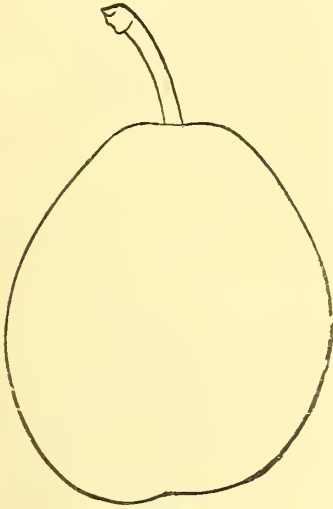


Fig. 29.  
Mont-Barbat d'Ente.

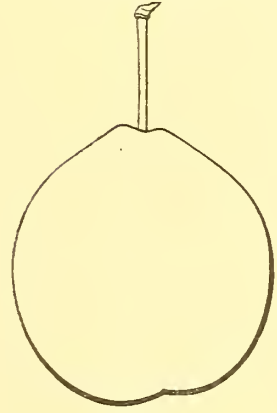


Fig. 30.  
Mont-Barbat d'Ente.  
(California Grown.)



Fig. 31.  
Mont-Barbat.



Fig. 32.  
Lot.



Fig. 33.  
Cal.

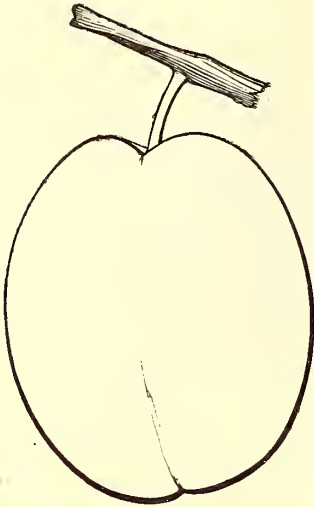


Fig. 34.  
Loire.

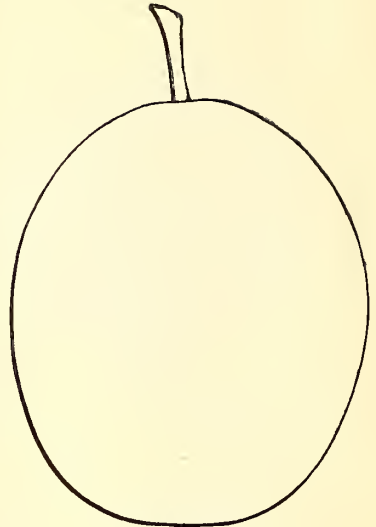


Fig. 35.  
St. Catherine.

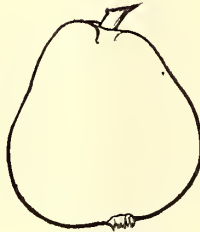
PLATE V.



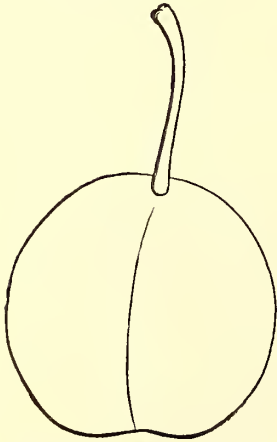
**Fig. 36.**  
**Dame Aubert.**  
(California Grown.)



**Fig. 37.**  
**Double Robe.**  
(California Grown.)



**Fig. 38.**  
**Sorbus.**

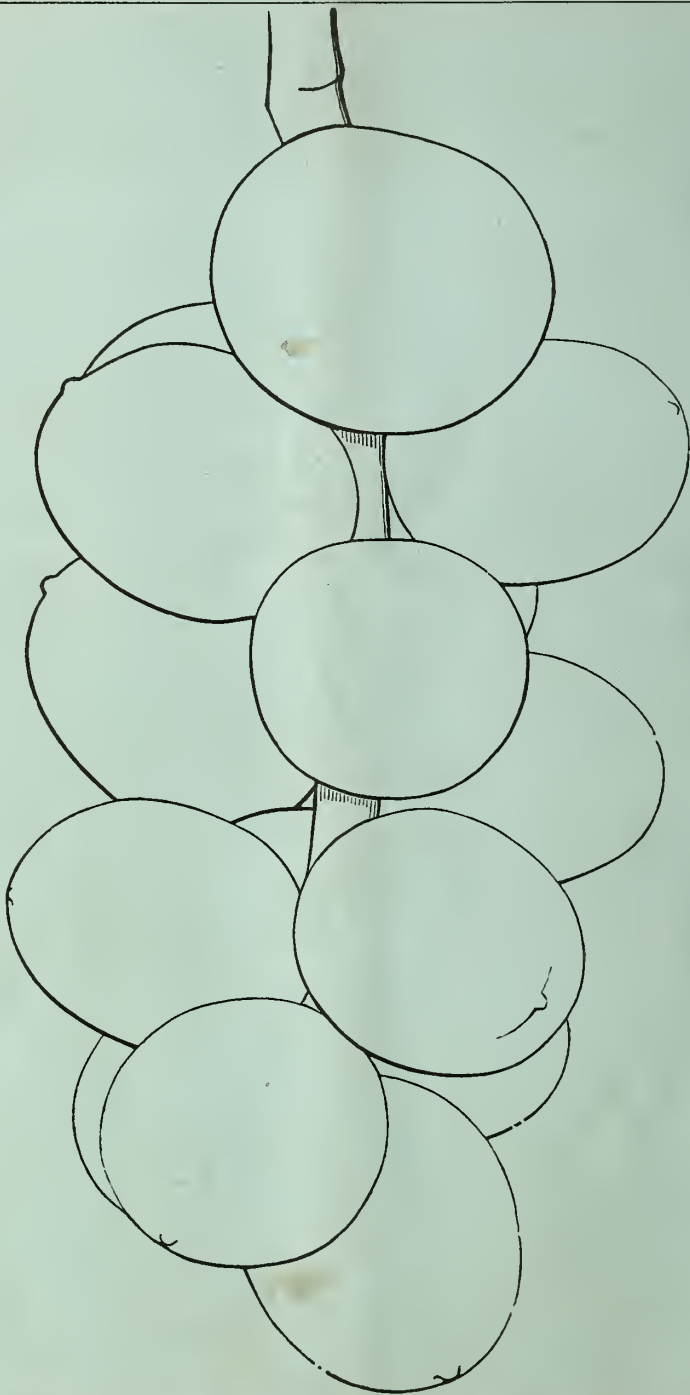


**Fig. 39.**  
**St. Catherine Prune.**  
(Green.)



**Fig. 40.**  
**Medlar.**





**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.

Gaylord Bros.  
Makers  
Syracuse, N. Y.  
PAT. JAN. 21, 1908

