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GEORGE B. CELLON
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TROPICAL GROVE

Miami, Florida, U. S. A.

Nursery Department

Descriptive List Of
Commercial Varieties

—OF—

Tropical Fruit Trees

1307





George B. Cellon, Miami, Florida



Budded Avocado Tree, in our grounds, Stock 42 months old, bud 31 months old

INTRODUCTION

In presenting this list of tropical fruit trees, although limited to a few varieties, we feel assured that it embraces the most promising fruits ever offered to the Horticulturist for the American markets.

We confine our operations in nurseries to specialties in fruits possessing the highest points for commercial purposes, and produce them only by budding, grafting, slips and cuttings, these being the only means of producing known varieties for commercial planting.

We have now under test in our grounds, other varieties of these and other tropical fruits, which we hope will add to our list of profitable, market fruits.

We are under obligations to the United States Department of Agriculture for varieties of the Mango of value, and we desire to express our appreciation to numerous others for assistance in these collections, and for their co-operation and patronage,—pledging our best efforts in the future, I am,

Very truly,

GEO. B. CELLON

Miami, Florida, June 1st, 1907.

Tropical Fruits

Among the most nutritious, exhilarating and delicious of fruits are those that can only be grown in tropical climates.

Comparatively few of the inhabitants of even tropical regions have enjoyed the luxury of the finer varieties of tropical fruits when produced in their greatest perfection.

These finer fruits have not been produced in sufficient quantities for general distribution, as the supply in most instances, has been limited to production of a single tree possessing the highest qualities of the type.

The general cultivation of these finer varieties of tropical fruits has been defeated by propagation, by planting seed which will not reproduce the variety desired.

Prior to the beginning of the present century, the tropical fruits in cultivation consisted of countless numbers of mongrel seedlings, cultivated in a haphazard way which has degenerated to the wild or jungle type and produced fruit of no commercial or other value.

The exceptions to this rule are the pineapple and the banana, which are propagated from slips, suckers or tubers, which produces the variety desired, and for this reason these fruits are profitably grown and popular in all the leading markets of the world.

The Mango had, to a very limited extent, been propagated true to variety by inarching, and in India had been cultivated as a market fruit, where it is highly prized and by this method of propagation, many of the better varieties had made their way into Botanical collections, and many family gardens in tropical countries.

At the present time, the total number of tropical fruit trees of known varieties in cultivation, except as stated above and budded trees produced in my own operations, consists of few trees that have been produced by mere accident in extensive experiments in budding and grafting.

Since the commencement of my nursery and grove operations in South Florida in 1901, I have been successful in reproducing these tropical fruits by means of budding, by original methods, and thousands of trees are being planted in commercial orchards which will completely revolutionize their cultivation and establish this industry on a profitable commercial basis.

AVOCADO (*Persea Gratissima*)

The Avocado, Aguacate or Alligator pear, offers the greatest possibilities of profits to the grower of any tropical fruits now tested in American markets.

It is destined to become one of the most staple of food fruits, containing as it does in a most harmless form, most wholesome and nourishing properties to be found in food for man.

It is fast taking a place in the regular diet with the more substantial, nerve, muscle and fat producing articles of food.

It can be easily digested and assimilated by the most delicately constituted persons, and is to those accustomed to eat it, relished in all forms, eaten from the hand, at or between meals, with or without salt or pepper.

As a table fruit it is highly appreciated, served plain, sliced or with different salad dressings, or prepared in a number of various dishes.

This fruit does not preserve, can or cook to any advantage, and must therefore, be used in a fresh state.

It contains none of the enticing flavors of confections or dessert fruits, but when its rich nourishing properties become known the very sight or thought of it produces an appetite similar to that produced by the odor of savory cooking.

MARKET

From the first introduction of the Avocado into American markets it has been highly appreciated when it became known, and it has always held a place of high favor in tropical countries, where it largely takes the place of flesh food.

CLIMATE

The Avocado can not be grown except in a climate where only a few degrees of frost occur, and this limits the territory in which it can be produced for American markets to a small area.

PROPAGATION

Trees of the Avocado are difficult and expensive to produce by any known method of budding or grafting; propagation of this fruit requires the talent and experience of experts and a great deal of time has been and will be lost by misdirected efforts in this direction. For this and other reasons already stated, the producer of the avocado of desirable quality at a season when it is most in

demand, can expect fair remuneration for their expenditure of capital and effort.

The first budded trees were produced by me and planted in Commercial Orchard at Tropical Grove, Miami, Fla., in 1901; since that time the planting of this fruit for market has been mostly limited by the difficulties in its propagation. The trees are vigorous and comparatively free from disease, where climate and soil conditions are favorable.

In the past the Avocado has been marketed from seedling trees, each producing a different fruit; the trade and consumer has accepted it at remunerative prices to the grower, but these conditions are fast changing as the choice varieties from budded orchards appear in market, the trade and consumer will enforce their demands for uniform appearance, size and high qualities. We began at the beginning, and classify for points of value and name them for identification.

POLLOCK

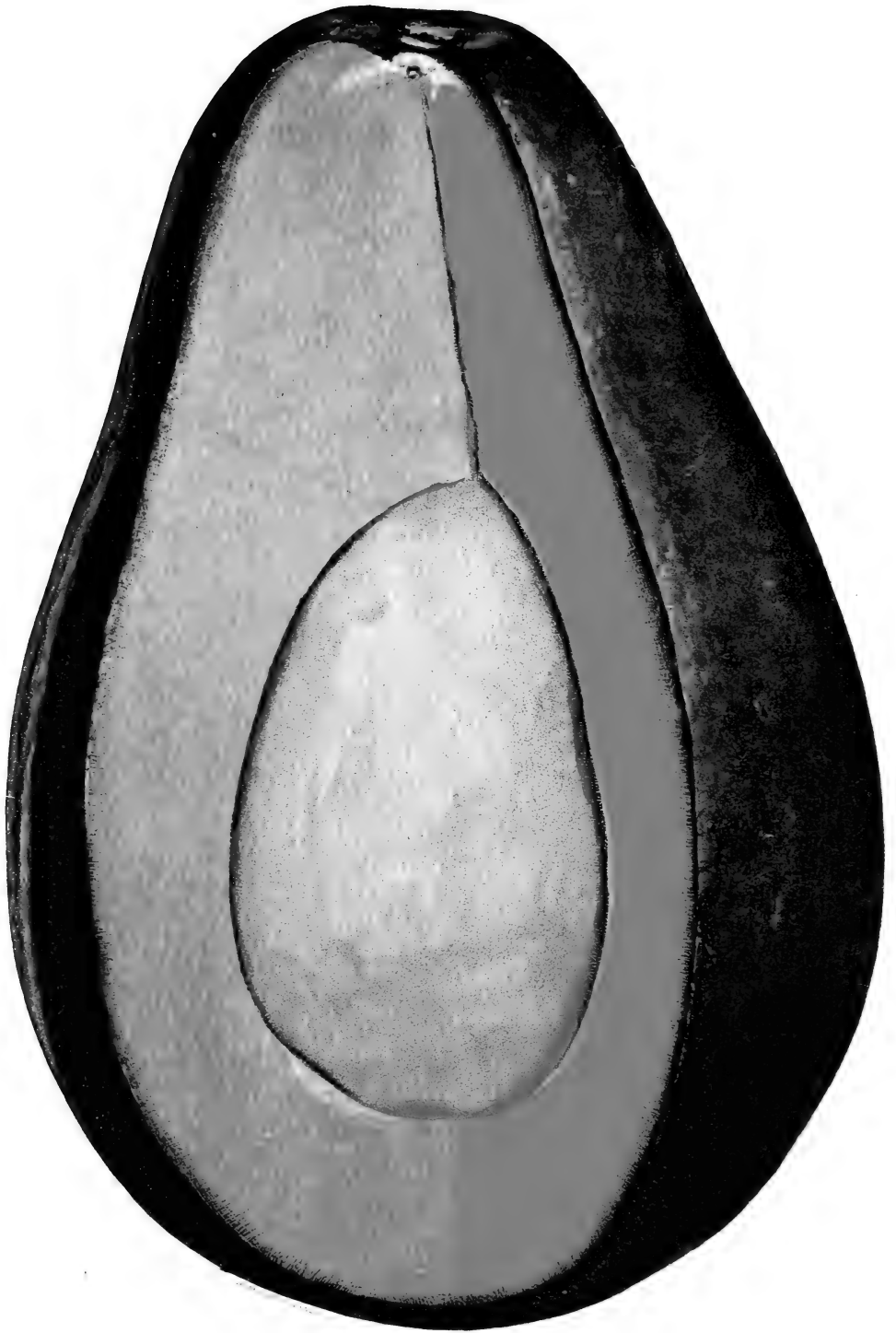
The Pollock Avocado is of the South American type, it was originated by Mr. S. H. Pollock of Miami, Fla., for whom it is named. It is oblong, thick necked in shape, very large, average weight when fully matured two and one half pounds, single specimens have weighed three and three quarter pounds. Skin smooth, dark green in color, meat very thick of a rich golden yellow color, with narrow green streak next to the skin, seed medium small, fitting perfectly in cavity without space, meat proportions very good, flavor mild, rich and melting, quality best, season from July to October, tree a very vigorous grower, early and prolific bearer.

This variety furnishes a uniform fruit of high points of market value in the season of the greatest supply in the markets of seedling fruits; its size, appearance and quality, as an early sort, gives it advantages in market. It is of superior value as a table fruit, as it cuts up to great advantage.

RICO

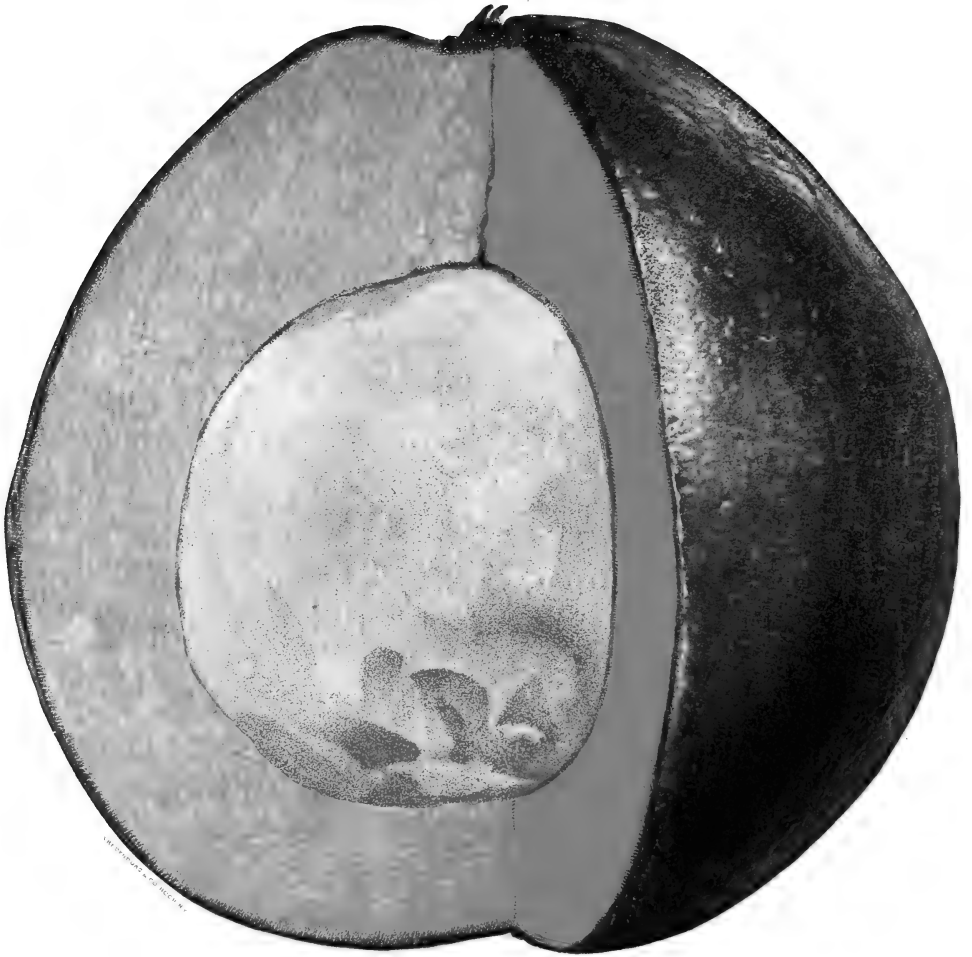
The Rico is of the South American type, was originated by Mr. C. J. Rose of Miami, Fla.

The fruit is oblong, thick neck shaped, with oblique depressed flattening on opposite sides on both ends; skin rough, color, pale greenish yellow, flesh thick, pale yellow with very little green near skin, firm, fine grain, melting, with very rich buttery and nutty flavor; season, August to November; average weight two pounds. For all market purposes this variety is unsurpassed in its season.



POLLOCK AVOCADO





TRAPP AVOCADO

TRAPP

The Trapp Avocado was originated by the late Mr. C. L. Trapp of Coconut Grove, Fla., whose name it bears. It is of the South American type; shape nearly round, slightly distended at stem end with very slight oblique flattening at blossom end; average weight one and one half pounds; weight, size and shape very uniform, color dark green, smooth thin skin of firm structure, meat thick, rich golden yellow color; texture smooth, fine grain, firm but rich and melting, with the exquisitely delicate buttery and nutty flavor so much appreciated in the Avocado, seed medium small, fitting perfectly and firmly in its cavity without space; quality the very best, tree a vigorous, prolific, regular and heavy bearer; season October first to January, and "hangs on well."

This variety is far superior to all others for market value, its superior quality, shape, size and appearance and the season at which it matures, fits it for a high priced fruit.

It can be sized for packing in an orange or grapefruit sizer to make a uniform package of given counts.

MANGO (*Mangifera Indica*)

The Mango, produced from the finer varieties is the most delicious and popular of dessert tropical fruit and is destined to occupy one of the most important places in the American and European markets, that are accessible to the places where the better varieties can be produced in perfection.

Not until recently has the Mango been produced, planted and cultivated under modern methods, except in India, its native country. It has been grown in a wild and uncultivated state, especially as to variety. The supply of fruit so far offered in American markets except a few recently produced in South Florida, has been produced from the lower types of wild jungle seedlings, and until the beginning of the present century, any extensive cultivation of the better sorts was defeated by the difficulties of propagation; up to that time it was only accomplished by the slow, tedious and expensive method of inarching which was the only means known of reproducing the variety desired.

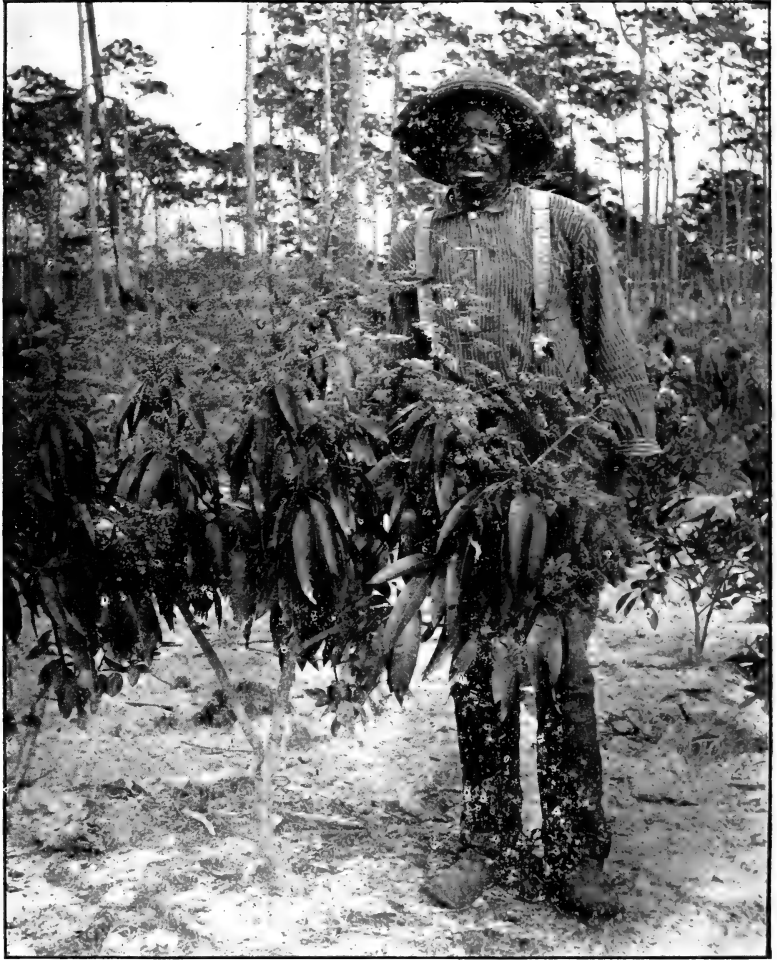
Budding was considered an impossibility and my original discovery in 1900 of a method of budding the Mango, has extended the cultivation of the best varieties from restricted Botanical collections to wide areas of commercial orchards, that will soon supply all accessible markets with choicest fruits, whose delicacy of flavor, fragrance of aroma, and sparkling juices, in their rich custard like pulp, are unsurpassed by any other fruits.

CLIMATE

The Mango tree will only stand a few degrees of frost without injury, this depending on the age and condition of the tree; after it is more than two years old, if kept in good health, it is not so tender as has generally been considered. The tree delights in a warm climate, and can be grown with as little care and expense as any other fruit, when soil and climate conditions are suitable.

SOIL

The Mango can not be grown in its greatest perfection in heavy rich soils where the supply of organic nitrogen is beyond the control of the grower; a light, loose, sandy loam is preferred, it can be grown profitably on soils with less natural fertility than most other fruits.



Gordon Mango Trees in our grounds. Stock 35 months, bud 22 months old

PROPAGATION

The Mango will not come true to variety from seed, and in nearly all instances will degenerate to the lower or wild jungle type, which are of no commercial value.

Inarching in the very nature of the operation has not furnished trees at a price and in quantity sufficient to extend the cultivation to commercial proportions, and a great deal of time has been and will be lost in the development of this fruit, by misdirected efforts in propagation which requires the experience and talent of experts

VARIETIES

Having been grown so long and extensively from the seed, the Mango varies in variety perhaps more than most other fruits and when strictly classified as to high points of value, there are but few varieties well fitted for market purposes and with such multiplicity of varieties and variation in named sorts, we classify by points of value and name them for identification.

BENNETT

This variety was introduced by the U. S. Department of Agriculture in 1902 by importation from Mr. Douglas Bennett of India and has fruited in this section.

Fruit nearly round with short, blunt, curved point at blossom end obliquely impressed on one side, pale greenish yellow in color, occasionally shaded with pink on sun exposed side. Weight, eight to twelve ounces, skin firm and tough, flesh pale yellow, melting and juicy, slightly acid with pleasant delicate aromatic flavor, seed medium small and thin, fiber very short and coarse, tree strong grower. This is one of the many varieties classed as Alphonse. Where the smaller sizes of fruit are desired this will be found very desirable.

GORDON

This variety is rather dwarf in habits, which renders it suitable for cultivation where space is limited or protection is required to winter the trees. It was introduced by the U. S. Department of Agriculture from Trinidad, West Indies. Fruit long, yellow, shaded on side exposed to sun with carmine, pulp fine, rich and melting with pleasant aroma, fiber scanty, confined mostly to thin edges of the seed.

The trees come into bearing while very young.

MULGOBA

The stock here offered are produced from budding in direct lines from the original tree at Mangonia, Fla., which was imported by the U. S. Department of Agriculture in 1889

This variety has fruited for several years in South Florida and are being most extensively planted in commercial orchards in Florida, Cuba and Porto Rico for American markets.

Size medium to large, average weight one pound, shape nearly round, obliquely impressed on one side, marked with very small but distinct protrusion at blossom point, color rich, golden yellow, washed with rich, bright carmine on the side exposed to the light; fading to delicate pink tints, daintily specked with very small brown dots over surface, skin smooth, thin but firm and of good substance. Flesh rich, golden yellow color, smooth, rich, melting and sweet, with delicate sparkling spicy perfumed aroma, fiber short and coarse, extending only from the thin edges of a medium small and thin seed, quality very best. All of the pulp can be dipped from the fruit with a spoon.

PERRINE

This variety was originated by Mr. John F. Roberts of Cutler, Fla., the original tree was produced from seed picked up in Key West, Florida.

The fruit is very fragrant when ripe, size medium to large, plump oblong, obliquely impressed on one side, color greenish yellow, with greater proportion of the surface bright carmine, fading to delicate pink tints, skin thin but firm, flesh pale yellow color, fine grain, tender melting and juicy, flavor very delicately aromatic; seed very small and thin, fibre fine and short, only on edges of the seed.

All of the pulp can be dipped from the fruit with a spoon.

Tree a good grower and prolific bearer.

MANGO NOVELTIES

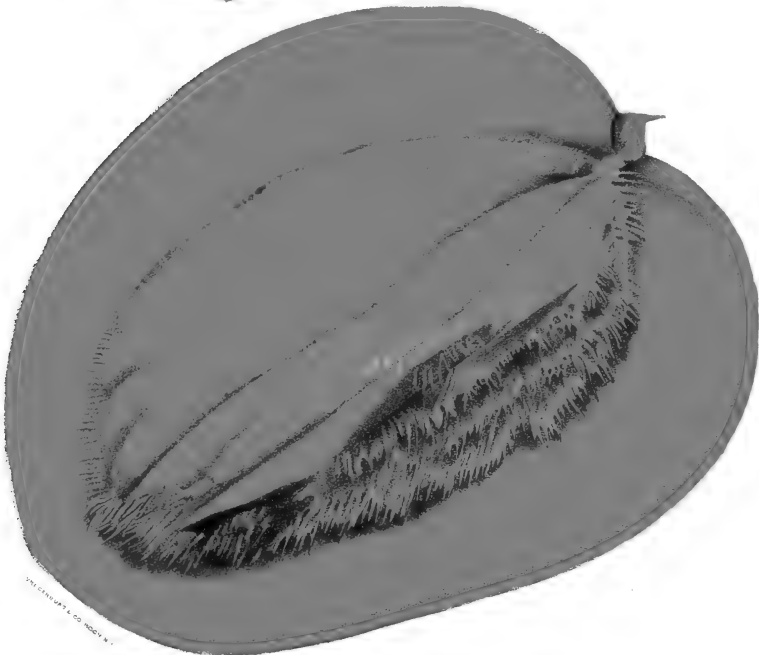
We have a number of varieties not fruited yet, in this country that come highly recommended and there has been several of these recommended novelties fruited that proved not to have the qualities that we desire in a market sort.

We furnish stock of untested varieties in limited numbers to those who wish them.

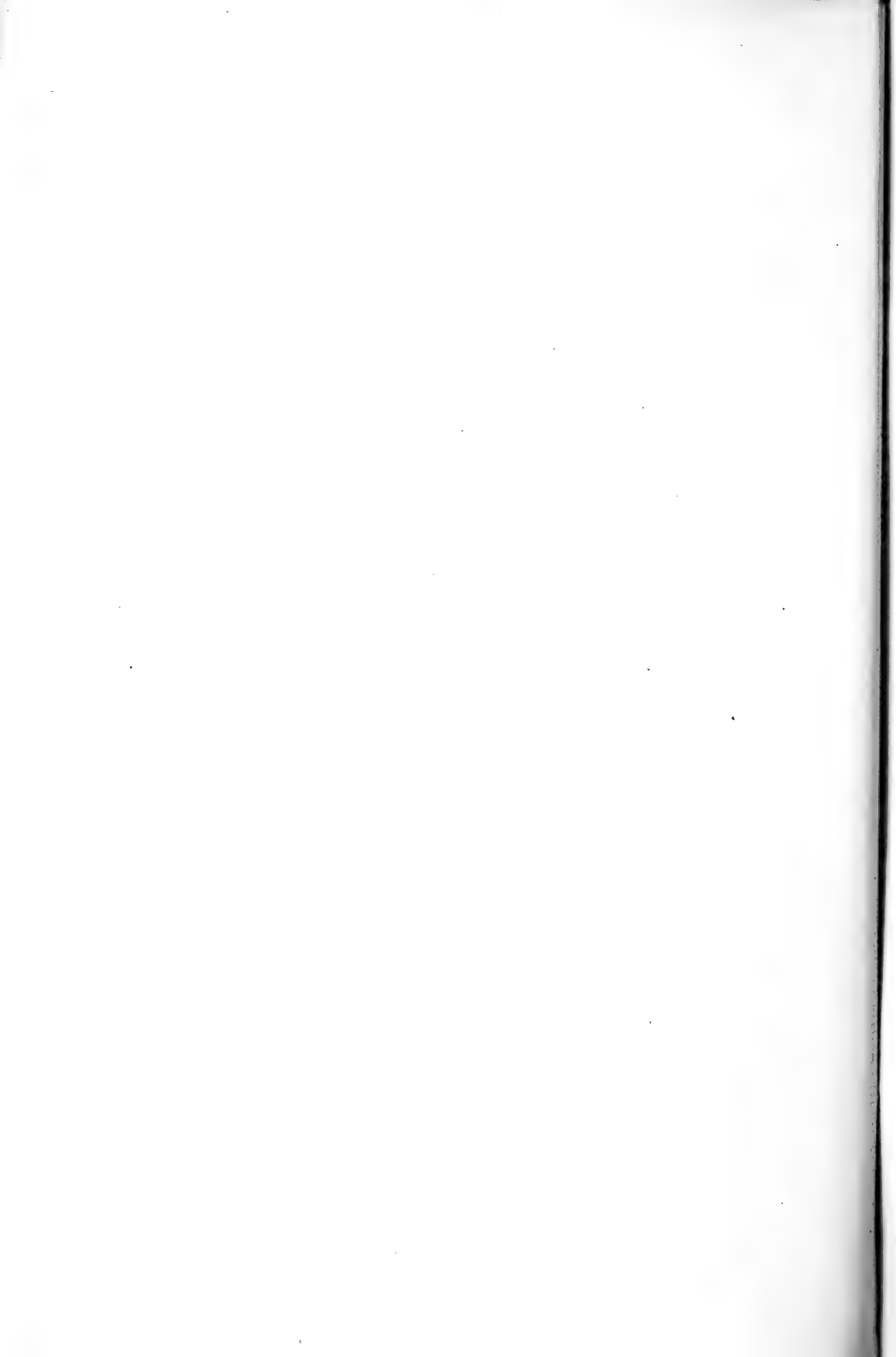
HOW TO PREPARE AND EAT THE MANGO

The fruit should be well ripened, so that the pulp is about the consistency of ice cream, it can be served cold from an ice chest or not as preferred.

To serve them in a whole fruit, cut the skin on one side of the fruit from one end to the other and from one side to the other,



MULGOBA MANGO



making the cuts to cross in the center of the fruit on one side, then lift and turn back the four corners of the skin from where the cuts cross, this will expose the pulp on the side of the fruit.

Serve on a dish and dip the pulp from the fruit with a spoon, when the seed is exposed well out over the edges, run the point of the spoon well under and around the edge of the seed and lift it out, and all the pulp is then available.

To serve a half of the fruit, cut the fruit all around on the thin edge and into the thin edge of the seed, then turn the point of the knife up over the oval side of the seed and run it all the way around, then take the fruit between the points of all your fingers, give each half a little turn in opposite directions, pull it apart and then run the point of the knife all around the edge, and well under the seed and lift it out.

Serve each half on a dish and dip the pulp from the fruit with a spoon. Only the large and fine varieties can be served in this way.

The only way to eat the common jungle sorts is to suck the pulp from the mass of tangled fiber or cut it off from the seed and eat both pulp and fiber.

LOQUOT ^a (*Eriobotrya Japonica*)

The Loquat tree is sufficiently hardy to be grown in semi-tropical climates, its habits of blooming in early winter forces its culture for market fruit into more frostless regions.

The varieties of this fruit cultivated from seedlings in a small way in Florida and California for many years, which were mere berries with a large seed, coated over with a thin but delicious pulp, bear but little resemblance to the varieties now cultivated for market. These large juicy plum like fruits with flavor so distinct are becoming in high favor as a midwinter fruit in market.

We have tested a long list of the improved varieties but only cultivate and propagate the following:

ADVANCE

Originated by Mr. C. P. Taft of Orange, California. Color bright orange, oblong, pear shaped, one and one half by two inches thick in size, seeds small, thick juicy pulp, flavor sub-acid, exhilarating and rich, keeping qualities good.

PINEAPPLE ^b

This variety was originated by Mr. C. P. Taft, of Orange, Cal. The fruit is oblong, pear shaped, size one and one quarter by one and three quarters of an inch thick, color, orange, seed very small, pulp very tender, melting, juicy, rich, sparkling, sub-acid; quality very best. Keeping qualities good.

Price List of Trees and Plants

AVOCADO TREES

Pollock, Rico and Trapp, budded on stock of South American Type.

Pot Plants, or growing in wooden boxes 5x6x12 inches inside, shipping weight about 30 to 40 pounds each when crated for shipment.

	Each	Per 100	Per 1000
6 to 12 inches high.....	\$1.25	\$115.00	\$1000.00
12 to 18 inches high.....	\$1.50	\$125.00	\$1150.00
18 to 24 inches high.....	\$1.75	\$150.00

MANGO TREES

Bennett, Gordon, Mulgoba and Perrine budded on jungle seedling mango stock.

Pot plants or growing in wooden boxes 5x6x12 inches inside, shipping weight about 30 to 40 pounds each when crated for shipment.

	Each	Per 100	Per 1000
6 to 12 inches high.....	\$1.75	\$160.00	\$1500.00
12 to 18 inches high.....	\$2.00	\$180.00	\$1750.00
18 to 24 inches high.....	\$2.25	\$200.00

LOQUOT TREES

Advance and Pineapple, budded on seedling Loquat stock.

Pot plants or growing in boxes 5x6x12 inches inside, shipping weight about 30 to 40 pounds each when crated for shipment.

	Each	Per 100	Per 1000
6 to 12 inches high.....	\$1.00	\$ 80.00	\$750.00
12 to 18 inches high.....	\$1.25	\$100.00	\$800.00

Transplanting Tropical Trees

In tropical countries where evaporation is very rapid at all seasons, more care must be exercised in the planting of trees in orchard, and tropical trees cannot be planted from open ground nursery successfully except where they are planted within a few hours after digging and the best of attention given.

The plants we offer growing in wooden boxes, are a great improvement over the ordinary pot plant grown in small shallow crocks, with roots entangled in a small ball. Our plants have twelve inches of root depth, which renders moisture more available; the large ball of soil makes less root entangling, they can be more easily transplanted without disturbing roots by splitting away the box. They grow off much quicker, are more vigorous and desirable in all respects.

RULES OF BUSINESS

Visitors, whether prospective purchasers or otherwise are at all times welcome and a notice mailed a few days in advance will insure my personal attention, which will afford me great pleasure.

Terms of sale. Our prices are net cash on all stock as quoted.

All orders for immediate delivery must be accompanied with cash for the full price of the trees ordered.

Orders for future delivery must be accompanied with fifty per cent of the price of the trees ordered.

Remittances. Remittances by Bank Draft, Post Office or Express Money Orders will insure our prompt attention.

Agents. No agents are employed or authorized to represent us in any capacity, we hold ourselves personally responsible for purchase of trees direct from our nurseries only.

Guarantee. We guarantee all stock sold to be well grown, true to name, properly packed and shipped according to instructions, but in no case will our liabilities be greater than the original price of the trees, our liabilities cease upon the delivery of trees to forwarding companies.

Provided under the above and foregoing guarantee that all claims arising thereunder must be made in due form in writing within ten days after the delivery of the trees to the purchaser.

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